



How to Make Ice Cream



Ice cream is made in a “batch machine” or “batch freezer” such as the one on the left. A bag of base powder is mixed with hot water or hot milk and chilled for a few hours. This is called “aging.” The aging improves the creaminess of the ice cream.

Once the base is liquefied, it is called “the mix.” The mix is poured into the machine and flavoring is added. An option is to add the flavor as the ice cream is extruded and this produces “swirl” ice cream.

Our batch machines have three automatic programs you can select or you can customize your own. Most people just use the default mode: GELATO EXCELLENT.

The machine is simple to run and just a few buttons control it.

Our batch freezer makes ice cream in about 6 minutes. When sufficiently hard, the machine automatically switches from manufacture mode to extrude mode. To extrude the ice cream, open the port door and it will start coming out.

BELOW: Extruding ice cream



Once the ice cream is extruded, it is usually decorated. This means adding fruit, nuts, candy or syrups on top to make it more attractive. We teach you how to do this in our training class.



←Chocolate-chocolate brownie gelato. In this case, the ice cream has “inclusions,” bits of chocolate brownie (that we teach you how to make). Brownie bits and white chocolate have been used for decoration.

THE BLAST FREEZER

When ice cream is extruded from the batch freezer it is very soft and needs to be hardened by freezing. The faster it is frozen, the smoother is it.

For this reason we use -30C blast freezers that blows very cold air over the ice cream. Most blast freezers are designed for restaurants, not ice cream factories. They only freeze to -18C. **DO NOT BUY THESE!** The ice cream freezes as hard as cement in about an hour and can be stored for a long time that way.



Hardening ice cream in the blast freezer

Once the ice cream has been blast frozen it can be stored in the blast freezer or transferred to a chest freezer. These are inexpensive and available in most home supply stores. The chest freezer is a more energy efficient unit and also will keep the ice cream hard for a few hours in the event of power failure.

Once the ice cream is hardened it is ready for sale. The tubs are usually placed in a display freezer. Since it has been decorated, it is quite attractive. People passing the display case see it and want it.

Because gelato is denser than regular ice cream, it freezes a few degrees lower than commercial ice cream. A good display freezer should be capable of chilling to -22C although the usual selling temperature is about -16 to -18C. Some display freezers were deigned for commercial ice cream and only freeze to -15. **DO NOT BUY THESE.**



Normally, gelato is made a little at a time, with just enough reserve in the blast freezer for replacement. This reduces loss due to power failure and also offers the customer a very fresh product that looks and tastes its best.

You can see that making ice cream is easy. The hard part is **SELLING** it! Our 8-day training course has daily lectures by Dr. Greenwald, who explains the secrets of marketing, advertising and selling ice cream, greatly improving your chance of success.

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