Frozen Yogurt Maker

Spiced Cider Sorbet

2 cups apple cider or
2 cups apple juice
1 cup cranberry juice
1 cup sugar
2 tsp. cinnamon
2 tsp. ground cloves
1 tsp. ground nutmeg
2 whole cinnamon sticks
2 lemon drops
2 tsp. grated lemon
Rival Marqueterie Co., Kansas City, Mo. 64129

FULL ONE-YEAR WARRANTY

This Rival product is warranted against defects in materials or workmanship for one (1) year from the date of original purchase. II your product fails to perform to your satisfaction for any reason during the warranty period, it will be repaired or replaced, at our option, free of charge.

SL# Sedalia No. 65030. Your product will be replaced or repaired at no charge. If you have any questions, please call 1-800-851-8900.
SAVE THESE INSTRUCTIONS

Know Your Freezer

Use of Parts

IMPORTANT SAFEGUARDS

Parts inside. Refer servicing to qualified service personnel. No user-serviceable parts.

This appliance is for household use only. No user-serviceable parts.

Do not use electric appliance outdoors.

Do not use electrical appliance with damaged cord or plug.

5. Avoid obstructions around moving parts.

3. Close supervision is necessary when any appliance is used.

4. Never block or cover air intakes and exhaust outlets.

2. To project against risk of electric shock do not pull cord.

1. Read all instructions before operating.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Do not put your freezer in direct sunlight.

2. Do not let cord hang over edge of table or counter or touch hot surfaces.

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6. Do not let cord hang over edge of table or counter or touch hot surfaces.

7. Do not use extension cords.

8. Do not use electrical appliance outdoors.

9. Do not let cord hang over edge of table or counter or touch hot surfaces.

10. Do not operate your appliance dry. Always have mixture in.

11. The can must be reprimed slowly, at a depth of at least 1 inch.

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1. Spoon mixture into plastic container. Allow 1/4 inch for expansion.

- Plastic Containers
- Varies with type of mixture used.

2. Place mixture into home freezer. Cover with storage lid provided.

To Freeze Can

To Harden and Ripen

(Open mixture, see below)
-Pack down mixture into can. (If you wish to harden and

10. Lift out daster and scrape clean with a rubber spatula.

- Wipe off ice and salt.

- Freeze ice daster. Carefully lift can out of ice bucket.

- Pour mixture into can. Cover with shrink wrap film

9. Remove daster from can by unscrewing at Julius mm

- Points (Page 6).

- Important: immerse mass of freezing can. (See Important

- Note: Oszasvaniy your freezer may not stop when the

- Stop pumping mixure.

6. Mixture should thump about 25-40 minutes or until melted

Before Using First Time:

<table>
<thead>
<tr>
<th>2 cups</th>
<th>4-6 ice cube trays</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Water</td>
<td>Table Salt</td>
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To Use

1. Place ice bucket on molok shaker and rotate until it stops

2. Pour chilled mixture into bucket. Fill can only 1/2 full.

3. Securely in place, TGnsat outdoor to outside side of bucket.

4. Insert daster. Be sure front of bucket is labeled.

5. Place support over daster. Be sure to

6. Plug power cord into 120 volt AC

7. While freezer is running, our

8. Mixture will expand during freezing;

9. Pour chilled mixture into bucket. Fill can only 1/2 full.

10. Lift out daster and scrape clean with a rubber spatula.

11. Wipe off ice and salt.

12. Freeze ice daster. Carefully lift can out of ice bucket.

13. Pour mixture into can. Cover with shrink wrap film

14. Remove daster from can by unscrewing at Julius mm

15. Points (Page 6).

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To Clean

Syringing consistently:

- Make sure your yams are upright and firm. Gradually stir 1 to 2 cups of olive mixture into the olive cream until the mixture is well combined. Use rinsing of explant.

- Acclimatize until initial rinsing. Use rinsing of explants.

- Speed (see To Clean, below)

- The melibacter can only be transferred through a towel

- Refrigerate 10-15 minutes before serving

- Home-case yogurt and ice cream are very dense. One

- Moisture drive: Uplift. Never pull moisture in water. Wipe

Tips

- Do not allow until to run longer than 50

- The mixture is complete. If this happens, add 35 minutes. Rinsing is not necessary. Only the flavor will be lost in the longer time. Fins serve in cold to simmering process. If it

- To tension firm ice. Melt the power cord and risk can

- To achieve a smooth-surfaced mixture, follow carefully the

Important Points

- Drive Shaft: Replace the drive shaft after cleaning to prevent

- Buckets: Clean thoroughly to remove all water residue after

- Clean and cover the well in hot, soap water. Rinse

- Wash a slightly damp cloth.
Frozen Blueberry Yogurt

Cover and refrigerate 30 minutes. Freeze as directed.

Mash blueberries and combine with remaining ingredients.

1 cup sugar
2% cup plain yogurt
1 cup hal and hali
2% cup fresh or frozen blueberries, thawed

Frozen Cinnamon Nut Yogurt

Freeze as directed.

Thread through combining yogurt, sugar, cinnamon and salt in mixing bowl. Stir in whipping cream and cinnamon flavored whiskey. Cover and refrigerate 30 minutes.

1 tbsp cinnamon
1% cup sugar
1 tsp vanilla extract
1% cup whipping cream
2 cups vanilla yogurt

Frozen Banana Yogurt

Freeze as directed.

Measure bananas into chilled mixing bowl. Freeze as directed. Mashed bananas to chilled mixture before freezing. Freeze as directed.

1 cup whipping cream
1% cup sugar
1 tsp vanilla extract
1% cup sugar
4 bananas

Frozen Apricot Citrus Yogurt

Yogurt

Stir slightly different texture. Lower-fat dairy products create a lighter yogurt with a cream—vasa a smooth, rich and creamy frozen yogurt. Higher-fat dairy products—such as whipping cream—will create a rich, flavorful and creamy frozen yogurt.

2% 69g white sugar
1% 3 cups apricot jam
1% 1 tsp vanilla extract
1% 3 cups sugar
1% 1% 2% 3% 4%
Strawberry Ice

- Freeze as directed.
- Add water and lemon juice. Cover and refrigerate 20 minutes.
- Puree strawberries and combine with sugar. Let stand 2 hours.
- Chill and serve.

Strawberry Ice

1 quart fresh or frozen strawberries, thawed
0.5 cup sugar
1 cup water
4 tablespoons lemon juice

Chocolate Ice Milk

- Unthaw skin milk into frozen mixture.
- Freeze as directed. Stir after freezing to blend any unthawed milk.
- Cover and refrigerate 20 minutes.
- Thoroughly combine all ingredients. Cover and refrigerate 20 minutes.
- Freeze as directed. Stir after freezing to blend any unmixed chocolate.

Chocolate Ice Milk

2 squares semi-sweet chocolate
1 teaspoon vanilla extract
1 cup sugar
0.5 cup water
1 cup milk

Vanilla Ice Milk

- Delicious with milk.
- Freeze as directed. Stir after freezing to blend any unmixed milk.
- Thoroughly combine all ingredients. Cover and refrigerate 20 minutes.
- Freeze as directed. Stir after freezing to blend any unmixed milk.

Vanilla Ice Milk

% dash salt
% cup sugar
% cup vanilla extract
% cup water
1% cup milk

Frozen Yogurt

- Freeze as directed.
- Thoroughly combine all ingredients in mixing bowl. Stir in sugar and milk.
- Freeze as directed.

Frozen Yogurt

1% cup margarine
% cup sugar
% cup vanilla extract
% cup milk

Frozen Cherry Yogurt

- Freeze as directed. Stir after freezing to blend any unmixed yogurt.
- Thoroughly combine all ingredients in mixing bowl. Stir in sugar and milk.
- Freeze as directed.

Frozen Cherry Yogurt

% cup margarine
% cup sugar
% cup vanilla extract
% cup milk

Frozen Pineapple Yogurt

- Freeze as directed. Stir after freezing to blend any unmixed yogurt.
- Thoroughly combine all ingredients in mixing bowl. Stir in sugar and milk.
- Freeze as directed.

Frozen Pineapple Yogurt

% cup margarine
% cup sugar
% cup vanilla extract
% cup milk
Vanilla Ice Cream

1 cup heavy cream
1 cup milk
2 tablespoons vanilla extract
1% teaspoons vanilla

Freeze:
- Add 1% cups pureed peaches to chilled mixture before freezing.
- Before freezing:
  - Peach:
  - Banana:
  - Strawberry:

Freeze as directed.

Vanilla and whipping cream. Cover and freeze at least 30 minutes.

Scoop mix until bubbly form around edge. Remove from heat.

1 cup milk and half
2 cups whipping cream
Dash salt
1 cup sugar
1% tablespoons lemon

Razzle Dazzle Raspberry Sherbet

1% cup milk and half
1% cup sugar
2% tablespoons lemon
3% cups raspberries in
3% egg whites

 Sphinxie Sherbet: Cold lemon juice and substitute same amount of lemon juice. Add 1% to 1% teaspoon green food coloring if desired.

Lime Sherbet: Cold lemon juice and substitute same amount of lime juice.

Orange Sherbet: Cold lemon juice and substitute same amount of orange juice. Add 1% to 1% teaspoon orange food coloring if desired.

Beat egg whites until stiff, but not dry. Gradually beat in sugar.

HINT FOR LOW-FAT ICE CREAM RECIPES

Evaporated skim milk or whipping cream; Greek yogurt; light cream; low-fat yogurt products create a lighter, lower-fat ice cream with a slightly different texture.
Chocolate Ice Cream

Ice Cream

Rocky Road Ice Cream

Cinnamon Walnut Ice Cream

Chocolate Chip Ice Cream