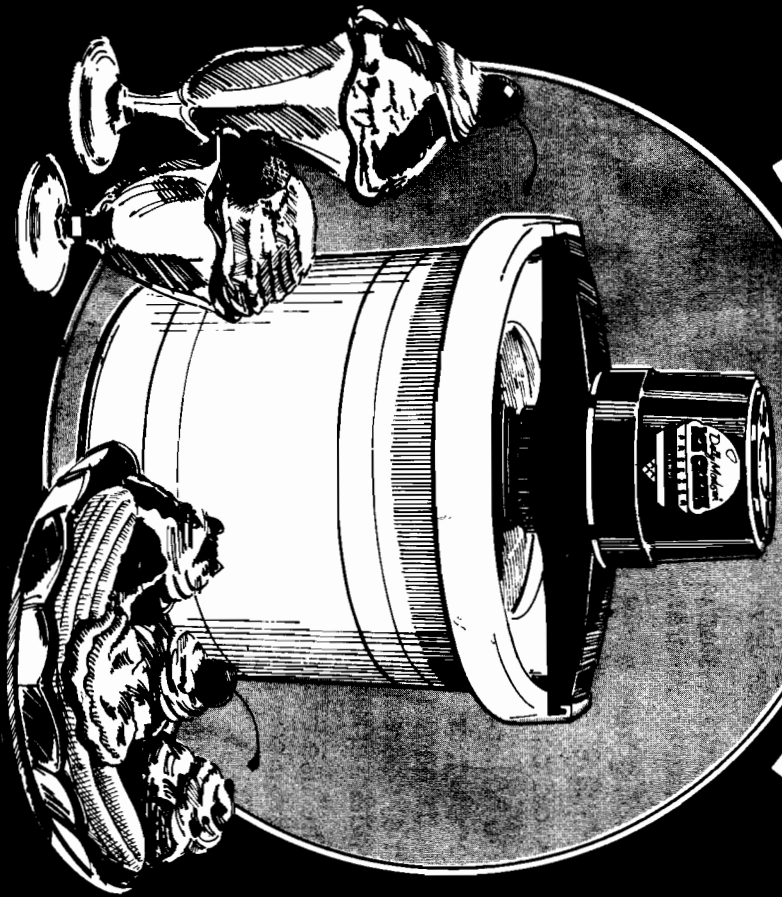


PRIVAT®



Dolly Madison®
Ice Cream Freezer

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock, do not put cord, plug or motor drive in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate your ice cream freezer with a damaged cord or plug, or after the appliance malfunctions, is dropped, or is damaged in any manner. Return the ice cream freezer to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
8. Do not use electric ice cream freezer outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.

SAVE THESE INSTRUCTIONS

This appliance is for household use only.
No user-serviceable parts inside.
Refer servicing to qualified service personnel.

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2 Quart
Model 8200

KNOW YOUR ICE CREAM FREEZER

Use of PARTS

■ SUPPORT ARM COVER

See-through cover lets you watch ice cream freeze and check for doneness. Support arms snap into dual rim recesses of ice bucket.

■ DASHER

Polypropylene. Stem on top fits into notch in center of support arm cover.

■ STORAGE LID

Used to cover ice cream can during hardening and ripening process, and for storing in freezer.

■ ICE CREAM CAN

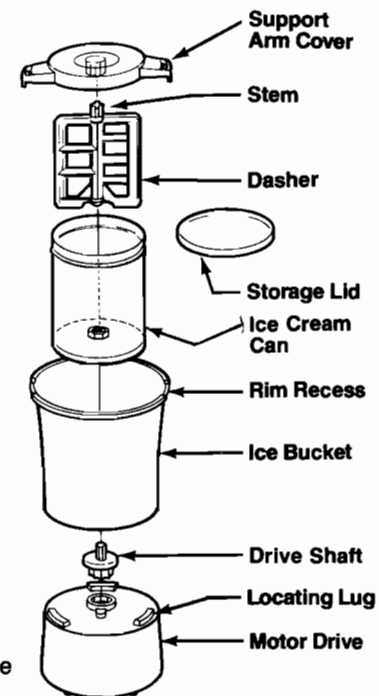
Tin-plated steel container holds ice cream mixture.

■ ICE BUCKET

Polypropylene bucket has dual rim recesses to secure support arm cover.

■ MOTOR DRIVE

Ice bucket engages locating lugs and drive shaft on motor drive.



POLYPROPYLENE BUCKET
Model 8200 (2 Quart Electric)

To Use

Table Salt	Ice	Cold Water
2 cups	4-6 ice cube trays	2 cups

BEFORE USING FIRST TIME

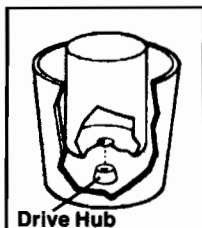
Wash all parts except motor drive (see page 9).

- 1 Place ice bucket on motor drive and rotate until it drops securely in place, engaging locating lugs and drive shaft.
- 2 Pour chilled ice cream mixture into cooled can. Fill can only 1/2 full, as mixture will expand during freezing.
- 3 Insert dasher. Be sure that bottom of dasher fits indentation at bottom of ice cream can.

To Use

Model
8200

- 4** Place filled can in ice bucket. Be sure can engages drive hub of bucket, as shown.



- 5** Place support arm cover over dasher stem and snap into dual rim recesses of ice bucket, as shown.



- 6** Plug power cord into 120 volt AC outlet.

- 7** While ice cream freezer is running, pour 1 cup cold water into ice bucket. Distribute 1 tray of ice cubes uniformly around ice cream can. Sprinkle 1/3 cup table salt over layer of ice. Continue layering a tray of ice cubes with 1/3 cup salt to top of ice bucket. Pour 1 cup cold water over top layer. As ice melts, add more layers of ice and salt to maintain original level.

- 8** Ice cream should churn approximately 25-40 minutes or until motor stops. Unplug unit.

■ **Note:** Occasionally your ice cream freezer may not stop when the ice cream mixture is complete. If this happens, unplug after 50 minutes.

■ Should your ice cream freezer stop before churning is complete (approximately 25-40 minutes), check to see if large cubes are jammed against the rotating ice cream can. (See "Important Points," page 8.)

- 9** Remove support arm cover by unsnapping at dual rim recesses of ice bucket. Carefully lift ice cream can out of ice bucket. Wipe off ice and salt.

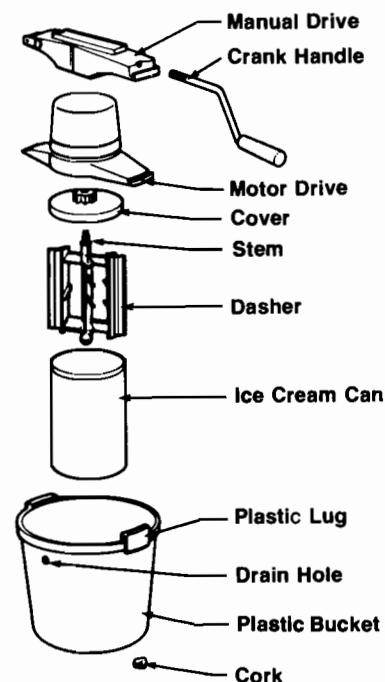
- 10** Lift out dasher and scrape clean with a rubber spatula. Pack down ice cream into can. (If you wish to harden and ripen ice cream, see page 7.)

Models 8400, 8410,
8450, 8600, 8650

KNOW YOUR ICE CREAM FREEZER

Use of PARTS

- MOTOR DRIVE OR MANUAL DRIVE**
Top mounted. Available in electric and manual models. Engages stem of dasher.
- COVER**
See-through plastic cover lets you watch ice cream freeze and check for doneness without removing cover. Notches in cover fit indentations of can.
- DASHER**
Polypropylene self-adjusting hinged dasher. Stem on top fits through hole in center of cover.
- ICE CREAM CAN**
Tin-plated steel container holds ice cream mixture.
- BUCKET**
Polypropylene bucket has plastic lugs to secure motor drive. (Models 8450 and 8650 have wood bucket with brass bands and metal lugs). Drain hole located near top of bucket.
- DRAIN HOLE**
Allows salt water to flow freely out of bucket.
- CORK**
Used to plug hole in cover when hardening and ripening ice cream.



POLYPROPYLENE BUCKET

Model 8400 (4 Quart Electric)
Model 8600 (6 Quart Electric)
Model 8410 (4 Quart Manual)

WOOD BUCKET

Model 8450 (4 Quart Electric)
Model 8650 (6 Quart Electric)

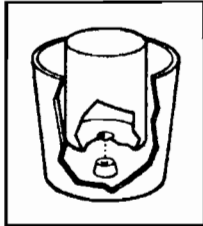
To Use

		For Best Results: Use Rock Salt		FREEZER SIZE	
				4 Quart	6 Quart
ROCK SALT	}	Rock Salt for making ice cream		3 cups	4 cups
		Rock Salt for hardening ice cream		2 cups	3 cups
TABLE SALT	}	Table Salt for making ice cream		2½ cups	3½ cups
		Table Salt for hardening ice cream		1½ cups	2½ cups
		Crushed Ice for making and hardening ice cream		17 lbs.	25 lbs.

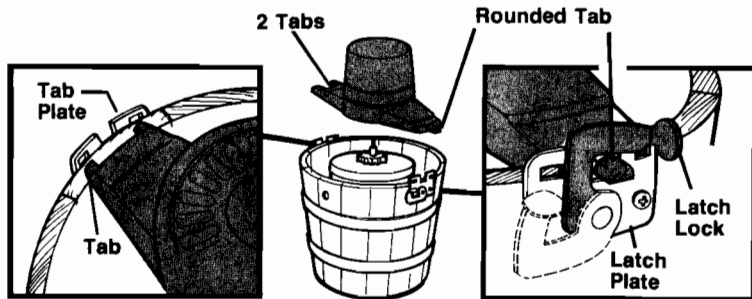
BEFORE USING FIRST TIME

Wash all parts except motor drive (see page 9).

- 1 Pour chilled ice cream mixture into cooled can. Fill can only $\frac{3}{4}$ full, as mixture will expand during freezing.
- 2 Insert dasher. Be sure that bottom of dasher fits indentation at bottom of ice cream can.
- 3 Place cover on can. Be sure the cover notches line up with can.
- 4 Place filled can in ice cream bucket. Be sure can is centered in bottom well of bucket.
- 5 Place motor drive over can so that metal stem of dasher engages hole in bottom of motor drive. Rotate can slightly until motor drive engages can cover.

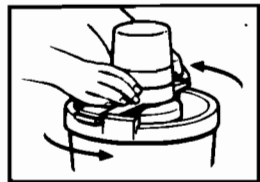


A Wood Bucket Electric Models 8450 and 8650: Fit the two plastic tabs at end of motor drive into metal tab plate. Lower the rounded tab at other end of motor drive into metal latch plate. Rotate latch lock over rounded tab. Plug power cord into 120 volt AC outlet.



B Electric Models 8400 and 8600: Twist motor drive counterclockwise into plastic lugs on top of bucket. Plug power cord into 120 volt AC outlet.

C Manual Model 8410: Twist manual drive counterclockwise into plastic lugs on top of bucket. Rotate metal tabs to lock. Insert crank handle completely into manual drive and begin cranking clockwise.



6 While ice cream freezer is running or being cranked, distribute 2 inches of ice around bottom of bucket. Sprinkle approximately $\frac{1}{2}$ cup of salt

uniformly over layer of ice. (See "Hints," page 8.) **Note:** The dasher stays still, while the can turns around it.

- 7 Continue adding 2-inch layers of ice, with $\frac{1}{2}$ cup salt between layers, until the ice level reaches top of rotating ice cream can. **Note:** Should your ice cream freezer stop before churning is complete (approximately 20-40 minutes), check to see if large ice cubes are jammed against the rotating ice cream can. (See "Important Points," page 8.)
- 8 **Electric Models:** Ice cream should churn about 20-40 minutes until motor stops. Unplug and remove motor drive.
Manual Model: The freezing period should take about 20-40 minutes of steady cranking. When cranking becomes very difficult, the ice cream is ready. Remove hand crank unit.
- 9 Clear ice and salt away from top of ice cream can. Wipe cover carefully to remove salt and water before removing. Lift out dasher and scrape clean with a rubber spatula. Pack down ice cream into can. (If you wish to harden and ripen ice cream, see below.)

TO HARDEN AND RIPEN ICE CREAM

(4 and 6 Quart Models Only)

- 1 Pack ice cream down into can and replace cover. Put cork into hole on cover.
- 2 Drain off salt water through drainage hole in side of bucket.
- 3 Repack ice and salt layers (see "To Use," item 7), covering entire can including cover.
- 4 Cover the bucket with a folded towel or a few newspapers for insulation and allow to harden for two to three hours. Hardening time varies with type of ice cream mixture used.

HOME FREEZER METHOD (For All Models)

■ **ICE CREAM CAN**

1. Pack ice cream down into can and replace cover. Put cork into hole on cover. For 2 qt. model, cover can with storage lid provided.
2. Place in home freezer for several hours.

■ **PLASTIC CONTAINERS**

1. Spoon ice cream into plastic container; allow $\frac{1}{2}$ inch for expansion. Cover with a tight-fitting lid.
2. Place in home freezer for several hours.

IMPORTANT POINTS

- **To achieve a smooth-textured ice cream**, follow carefully the ice and salt amounts indicated. As the ice melts and the ice level decreases, add small amounts of ice to maintain the original level.
- **To loosen jammed ice in electric models**, unplug the power cord and twist ice cream can several times. Plug in cord to restart churning process.
- **To loosen jammed ice in manual model**, crank backward one half turn then resume clockwise cranking. Repeat if necessary. Never force, hit or strike the hand crank to unjam ice.
- **Electric models:**
2 quart model: Ice Cream should churn approximately 25-40 minutes or until motor stops. Occasionally your ice cream freezer may not stop when the ice cream mixture is complete. If this happens, unplug after 50 minutes. **DO NOT ALLOW UNIT TO RUN LONGER THAN 50 MINUTES.**
4 and 6 quart models: Ice cream should churn approximately 20-40 minutes or until motor stops. If you choose to churn less than the $\frac{3}{4}$ volume of liquid recipe, the motor may not stop. Occasionally check mixture until ice cream looks like fluffy mashed potatoes. Unplug and remove motor drive.
- **Drain hole (4 and 6 quart models only):** Check frequently to make sure salt water flows freely through hole. A plugged drain hole may allow salt water to seep into can and ruin the ice cream.
- **Set 4 or 6 quart ice cream bucket in sink** or above sink drain to catch excess water.

HINTS

- **Ice (4 and 6 quart models):** About 15 to 20 pounds of crushed, cracked, or chipped ice is used for each batch of ice cream. For best results, if ice cubes are used, they should be crushed. Place cubes in a cloth bag and crush with a mallet, or use an electric ice crusher. The finer the ice, the smoother the ice cream texture.
- **The wood bucket (Models 8450 and 8650)** should be soaked in water prior to use to swell the wood and seal the seams.
- **Firmness of ice cream** depends on the mixture used, room temperature, size of ice, and temperature of mixture before it's churned. For best results, place ingredients in metal ice cream can, mix and chill in refrigerator several hours or overnight.

HINTS

- **Too soft:** If churning takes longer than 40 minutes or the ice cream is too mushy, add more ice and 6 tablespoons salt to stimulate the cold transfer to the ice cream can. Repeat if ice cream is still too mushy. This procedure should stiffen the ice cream to a fluffy mashed potato texture.
- **Too hard or lumpy:** When churning time is less than 20 minutes and the ice cream is coarse and lumpy throughout, try adding less salt and finer chopped ice.
- **Homemade ice cream is very dense.** One quart weighs about the same as 2 quarts of commercial ice cream. Don't be surprised if your homemade ice cream gets very hard in your freezer. Simply soften, if desired, by placing in refrigerator 10-15 minutes before serving.
- **The metal ice cream can** must be thoroughly dried with a towel after washing. If the can is left to "air dry", rust spots may appear. (See "To Clean," below.)
- **Alcohol** will inhibit freezing. Use flavorings or extracts.
- **Manual model:** To remove crank handle for storage, press down on ice cream can cover (with unit fully assembled) and crank the handle counterclockwise.
- **When preparing a cooked ice cream** recipe with milk and eggs, cook on low to medium heat, stirring constantly. Gradually stir 1 to 2 cups of the hot mixture into the beaten eggs, then slowly pour eggs into the remaining hot mixture, stirring constantly.

TO CLEAN

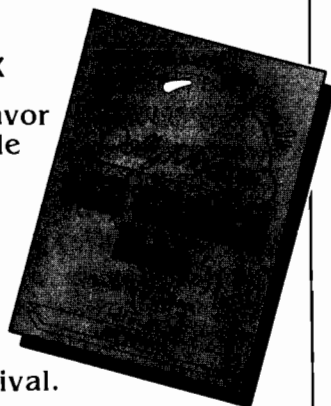
- **Motor drive:** Unplug. Never put motor drive in water. Wipe with a slightly damp cloth.
- **Ice Cream Can, Cover, and Dasher:** Wash in hot, soapy water. Rinse and dry **thoroughly**. Important: Ice cream can should be towel dried; if left to "air dry," rust spots may appear. Do not replace cover until ice cream can is dry. Do not put any parts in dishwasher.
- **Ice Cream Bucket:** Clean thoroughly to remove salt water residue after every use.
- **Drive Shaft (Model 8200 only):** Replace on motor drive after cleaning to prevent loss.

Motor Drive Never Needs Lubrication

FUN FOR THE WHOLE FAMILY!

Easy Does It ... With
Dolly Madison Ice Cream Mix

Convenient! Perfect homemade flavor every time. Old-fashioned Home Style Ice Cream Mix is packed in handy 8-ounce pouches. Makes up to 2 quarts of delicious ice cream—just add milk. For an extra treat, blend in your favorite flavor or fresh fruit. Includes complete instructions and recipes. Available at many retail stores or direct from Rival.



Old Fashioned Vanilla Ice Cream

2 Quart	4 Quart	6 Quart	
1 cup plus 2 tablespoons	2¼ cups	3½ cups	Sugar
3 tablespoons	¼ cup plus 2 tablespoons	½ cup	Flour
¼ teaspoon	½ teaspoon	¾ teaspoon	Salt
2½ cups	5 cups	7 cups	Milk
2	4	6	Eggs, beaten
2 cups	4 cups	6 cups	Whipping Cream
1 tablespoon	2 tablespoons	3 tablespoons	Vanilla Extract

Combine sugar, flour and salt in saucepan. Gradually stir in milk. Cook over medium heat approximately 15 minutes or until thickened, stirring constantly.

Gradually stir about 1 cup of hot mixture into the beaten eggs. Add to remaining hot mixture, stirring constantly. Cook 1 minute; remove from heat. Refrigerate 2 hours. Combine whipping cream and vanilla in large bowl; add chilled mixture, stirring with wire whisk to combine. Freeze as directed.

Cookies and Cream Ice Cream: Crumble chocolate sandwich cookies (15 cookies for 2 quart, 25 cookies for 4 quart or 40 cookies for 6 quart) into mixture before freezing.

Coffee Ice Cream: Combine instant coffee (2 tablespoons for 2 quart, 4 tablespoons for 4 quart or 6 tablespoons for 6 quart) with sugar, flour and salt. Continue as directed.

VANILLA ICE CREAM

2 Quart	4 Quart	6 Quart	
1 cup	2 cups	3 cups	Milk
1 cup	1¾ cups	2¾ cups	Sugar
dash	½ teaspoon	¾ teaspoon	Salt
1 cup	2 cups	3 cups	Half and Half
1½ teaspoons	1 tablespoon	2 tablespoons	Vanilla Extract
2 cups	4 cups	6 cups	Whipping Cream

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Freeze as directed.

Strawberry: Add pureed strawberries (2 cups for 2 quart, 5 cups for 4 quart or 7 cups for 6 quart) to chilled mixture before freezing.

Banana: Add mashed bananas (1¾ cups for 2 quart, 3½ cups for 4 quart or 4½ cups for 6 quart) to chilled mixture before freezing.

Peach: Add pureed peaches (2 cups for 2 quart, 5 cups for 4 quart or 7 cups for 6 quart) to chilled mixture before freezing.

CHOCOLATE ICE CREAM

2 Quart	4 Quart	6 Quart	
1½ cups	2½ cups	4 cups	Sugar
1 tablespoon	2 tablespoons	3 tablespoons	Cornstarch
¼ teaspoon	½ teaspoon	¾ teaspoon	Salt
3 cups	6 cups	9 cups	Milk
2	4	6	Eggs, beaten
3 squares (1 ounce each)	6 squares	9 squares	Semisweet Chocolate, melted
⅔ cup	1½ cups	2 cups	Half and Half
1 cup	2 cups	3 cups	Whipping Cream
1 teaspoon	2 teaspoons	1 tablespoon	Vanilla Extract

Combine sugar, cornstarch and salt in a saucepan. Gradually stir in milk. Cook over medium heat until mixture begins to simmer, stirring constantly. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add to remaining hot mixture, stirring constantly. Cook and stir over low heat until slightly thickened (about 2 minutes). Stir in melted chocolate. Beat with a whisk until mixture is smooth. Stir in half and half, whipping cream and vanilla. Cover and refrigerate 2 hours. Freeze as directed.

PEPPERMINT ICE CREAM

2 Quart	4 Quart	6 Quart	
1¼ cups	2½ cups	4 cups	Milk
1 cup	2 cups	3 cups	Sugar
½ teaspoon	1 teaspoon	1¼ teaspoons	Salt
¼ cups	2½ cups	4 cups	Half and Half
1 teaspoon	1½ teaspoons	2 teaspoons	Vanilla Extract
3 cups	6 cups	9 cups	Whipping Cream
1 cup	2 cups	3 cups	Peppermint Candy

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Place peppermint candies in a plastic bag. Break into large pieces (about ¼-inch) by pounding with a mallet or rolling pin. Stir into chilled mixture. Freeze as directed.

PRALINE ALMOND FUDGE ICE CREAM

2 Quart	4 Quart	6 Quart	
1 cup	2¼ cups	3½ cups	Light Brown Sugar
3 tablespoons	¼ cup plus 2 tablespoons	½ cup	Flour
¼ teaspoon	½ teaspoon	¾ teaspoon	Salt
2½ cups	5 cups	7 cups	Milk
2	4	6	Eggs, beaten
2 cups	4 cups	6 cups	Whipping Cream
1 tablespoon	2 tablespoons	3 tablespoons	Vanilla Extract
1 cup	2 cups	3 cups	Slivered Almonds
2 tablespoons	3 tablespoons	5 tablespoons	Butter
¾ cup	1 cup	1½ cups	Chocolate Fudge Topping

Combine brown sugar, flour and salt in a saucepan. Gradually stir in milk. Cook over medium heat approximately 15 minutes or until thickened, stirring constantly. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add to remaining hot mixture, stirring constantly. Cook 1 minute, remove from heat. Refrigerate 2 hours.

Combine whipping cream and vanilla in large bowl; add chilled mixture, stirring with a wire whisk to combine. Saute almonds in butter over low heat about 5 minutes. Stir into ice cream mixture. Freeze as directed. Swirl chocolate fudge topping through ice cream after it has stopped churning. (Note: This is easier to do as you transfer ice cream into another container.)

CHOCOLATE CHIP ICE CREAM

2 Quart	4 Quart	6 Quart	
1¼ cups	2½ cups	4 cups	Milk
1½ cups	2¾ cups	3¾ cups	Sugar
½ teaspoon	1 teaspoon	1¼ teaspoons	Salt
1¼ cups	2½ cups	4 cups	Half and Half
1 teaspoon	1½ teaspoons	2 teaspoons	Vanilla Extract
3 cups	6 cups	9 cups	Whipping Cream
6 ounces (1 cup)	12 ounces (2 cups)	18 ounces (3 cups)	Grated Semisweet Chocolate or Chocolate Chips

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Freeze as directed.

Immediately after removing dasher, stir in chocolate.

Mint Chocolate Chip: Add peppermint extract (1 teaspoon for 2 quart, 2 teaspoons for 4 quart or 1 tablespoon for 6 quart) and green food coloring (¼ teaspoon for 2 quart, ½ teaspoon for 4 quart or ¾ teaspoon for 6 quart) to mixture before refrigerating. Proceed as directed.

ROCKY ROAD ICE CREAM

2 Quart	4 Quart	6 Quart	
1 cup	2 cups	3 cups	Milk
3 squares (1 ounce each)	6 squares	9 squares	Semisweet Chocolate
¾ cup	1¼ cups	2¾ cups	Sugar
¼ teaspoon	½ teaspoon	¾ teaspoon	Salt
1 cup	2 cups	3 cups	Half and Half
1½ teaspoons	1 tablespoon	2 tablespoons	Vanilla Extract
2 cups	4 cups	6 cups	Whipping Cream
1 cup	2 cups	3 cups	Miniature Marshmallows
¾ cup	1½ cups	2¼ cups	Chocolate Chips
½ cup	1 cup	1½ cups	Chopped Pecans

Combine milk and chocolate in saucepan. Cook over medium heat until chocolate is melted, stirring constantly. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

ICE CREAM, SORBET, ICE

CINNAMON BLACK WALNUT ICE CREAM

2 Quart	4 Quart	6 Quart	
2 cups	6 cups	9 cups	Whipping Cream
2 cups	6 cups	9 cups	Half and Half
1 cup	3 cups	4½ cups	Sugar
1¼ cups	1½ cups	2¼ cups	Chopped Black Walnuts
1½ teaspoons	4 teaspoons	2 tablespoons	Vanilla Extract
½ teaspoon	¾ teaspoon	1¼ teaspoons	Cinnamon
dash	½ teaspoon	¾ teaspoon	Salt

Thoroughly combine all ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

SPICED CIDER SORBET

2 Quart	4 Quart	6 Quart	
2 cups	4 cups	6 cups	Apple Cider or Apple Juice
1 cup	2 cups	3 cups	Sugar
½ teaspoon	1 teaspoon	1½ teaspoons	Whole Cloves
2	4	6	Whole Cinnamon Sticks
2 cups	4 cups	6 cups	Applesauce (no sugar added)
1 cup	2 cups	3 cups	Cranberry Juice
2 tablespoons	¼ cup	½ cup	Lemon Juice

Combine apple cider, sugar, cloves and cinnamon in saucepan. Bring to a boil over medium heat, stirring occasionally. Boil 5 minutes. Remove from heat. Remove cloves and cinnamon sticks with a slotted spoon; discard. Stir in applesauce, cranberry juice and lemon juice. Cover and refrigerate 1 hour. Freeze as directed.

STRAWBERRY ICE

2 Quart	4 Quart	6 Quart	
1 quart	2 quarts	3 quarts	Fresh or Frozen Strawberries, thawed
½ cup	1 cup	1½ cups	Sugar
1 cup	2 cups	3 cups	Water
1 tablespoon	2 tablespoons	3 tablespoons	Lemon Juice

Puree strawberries and combine with sugar. Let stand for 2 hours. Add water and lemon juice. Cover, refrigerate 30 minutes. Freeze as directed.

YOGURT

FROZEN CHERRY YOGURT

2 Quart	4 Quart	6 Quart	
2 cups	4 cups	6 cups	Fresh or Frozen Dark Sweet Cherries, thawed
4 cups	8 cups	12 cups	Plain Yogurt
1 cup	2 cups	3 cups	Whipping Cream
⅔ cup	1¼ cups	1¾ cups	Sugar
1 tablespoon	2 tablespoons	3 tablespoons	Vanilla Extract

Puree part of the cherries (½ cup for 2 quart, 1 cup for 4 quart, or 1½ cups for 6 quart). Set aside remaining whole cherries. Combine pureed cherries with yogurt, whipping cream, sugar and vanilla. Cover and refrigerate 30 minutes. Freeze as directed. Remove dasher and stir in reserved whole cherries before hardening and ripening.

FROZEN BLUEBERRY YOGURT

2 Quart	4 Quart	6 Quart	
2½ cups	5 cups	8 cups	Fresh or Frozen Blueberries, thawed
2½ cups	5 cups	8 cups	Plain Yogurt
1 cup	2 cups	3 cups	Half and Half
1 cup	2 cups	3 cups	Sugar

Mash blueberries and combine with remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

FULL ONE YEAR WARRANTY

This Rival product is warranted against defects in materials or workmanship for one (1) year from date of original purchase. If your defective product is delivered prepaid during that period to an authorized service station it will be repaired at no charge. Or you may write to Rival's Consumer Relations Dept., 3601 Bennington Ave., Kansas City, Mo. 64129. Your product will be repaired or replaced (at our option) at no charge.

This warranty does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

SHERBET

RAZZLE DAZZLE RASPBERRY SHERBET

<u>2 Quart</u>	<u>4 Quart</u>	<u>6 Quart</u>	
3	6	9	Egg Whites
¾ cup	1½ cups	2¼ cups	Sugar
1 cup	2 cups	3 cups	Milk
1 cup	2 cups	3 cups	Half and Half
3 cups	6 cups	9 cups	Raspberries in Syrup, thawed and pureed
2 tablespoons	¼ cup	½ cup	Lemon Juice

Beat egg whites until stiff, but not dry. Gradually beat in sugar, then milk, half and half, raspberries and lemon juice. Cover and refrigerate 30 minutes. Freeze as directed.

LEMON SHERBET

<u>2 Quart</u>	<u>4 Quart</u>	<u>6 Quart</u>	
3	6	9	Egg Whites
¾ cup	1½ cups	2 cups	Sugar
¾ cup	1½ cups	2 cups	Light Corn Syrup
3 cups	6 cups	9 cups	Milk
1 cup	2 cups	3 cups	Half and Half
¾ cup	1½ cups	2 cups	Lemon Juice
¼ teaspoon	½ teaspoon	¾ teaspoon	Salt

Beat egg whites until stiff, but not dry. Gradually beat in sugar. Add corn syrup, milk, half and half, lemon juice and salt. Cover and refrigerate 30 minutes. Freeze as directed.

Orange Sherbet: Omit lemon juice and substitute same amount of orange juice. Add ¼ to ½ teaspoon orange food coloring, if desired.

Lime Sherbet: Omit lemon juice and substitute same amount of lime juice. Add ¼ to ½ teaspoon green food coloring, if desired.

Pineapple Sherbet: Omit lemon juice and substitute same amount of canned crushed pineapple, undrained.