SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.

2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.

3. If you have any questions or comments regarding this unit’s operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at www.rivalproducts.com.

1-800-557-4825

1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively “JCS”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS’s Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition. Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or losses of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.
If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In Canada
If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

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READ AND SAVE THESE INSTRUCTIONS
IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. To protect against electrical shock, do not immerse cord, plug, or motor 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 any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. See warranty to return for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments (not recommended or sold by Sunbeam®) may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces, including the stove.
10. Do not use appliance for other than intended use.
11. Do not operate your Ice Cream Maker dry. Always have ice cream mixture in the ICE CREAM CAN when you plug in your appliance.
12. The ICE CREAM CAN should be thoroughly towel dried after use and washing. If the ICE CREAM CAN is left to “air dry”, water spots may appear.
13. Do not use extension cord.

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

Questions or Comments
800-557-4825 or at www.rivalproducts.com
**KNOW YOUR ICE CREAM MAKER**

- **MOTOR DRIVE**
  Top mounted. Engages stem of DASHER and locks to bucket.

- **COVER**
  Tab in COVER fits notch in ice cream can.

- **DASHER**
  Stem on top fits through hole in center of COVER, and engages MOTOR DRIVE.

- **ICE CREAM CAN**
  Container holds ice cream mixture.

- **DRAIN HOLE**
  Allows salt water to flow freely out of BUCKET.

- **BUCKET**
  MOTOR DRIVE tabs secure BUCKET. DRAIN HOLE located near top of BUCKET. Holds rock salt and ice.

**HOW TO USE YOUR ICE CREAM MAKER**

**NOTE:** Before using for the first time, wash all parts except MOTOR DRIVE (see “HOW TO CLEAN YOUR ICE CREAM MAKER”).

1. Pour chilled ice cream mixture into cooled ICE CREAM CAN. Fill ICE CREAM CAN only ¾ full, as mixture will expand during freezing.
2. Insert DASHER. Be sure that bottom of DASHER fits the indentation at bottom of ICE CREAM CAN.
3. Place COVER on ICE CREAM CAN.

4. Place filled ICE CREAM CAN in BUCKET. Make sure ICE CREAM CAN is centered and engages with bottom of BUCKET.
5. Place MOTOR DRIVE over ICE CREAM CAN so that stem of DASHER engages hole in bottom of MOTOR DRIVE. Rotate ICE CREAM CAN slightly until MOTOR DRIVE engages ICE CREAM CAN COVER. Rotate the motor counter clockwise to secure tabs underneath motor into the bucket. Plug power cord into 120 volt AC outlet.
6. While ice cream maker is running, distribute 2 inches of ice around bottom of BUCKET. Sprinkle approximately ¼ cup salt uniformly over layer of ice. (See “Important points”) **NOTE:** The DASHER does not move, the ICE CREAM CAN turns around it.
7. Continue adding layers of ice, with salt between layers, until ice level reaches top of rotating ICE CREAM CAN. **NOTE:** Should ice cream maker 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”)
8. Ice cream should churn about 20-40 minutes or until motor stops. Unplug and remove MOTOR DRIVE.
9. Clear ice and salt away from top of ICE CREAM CAN. Wipe carefully to remove salt and water before removing the COVER. Lift out DASHER and scrape clean with a rubber spatula. Pack ice cream down into ICE CREAM CAN.

**MAKER SIZE**

<table>
<thead>
<tr>
<th>ROCK SALT for making ice cream</th>
<th>4 Quart</th>
<th>6 Quart</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Cups</td>
<td>2 Cups</td>
<td>3 Cups</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ROCK SALT for hardening ice cream</th>
<th>5-10 lbs.</th>
<th>10-15 lbs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRUSHED ICE for making and hardening ice cream</td>
<td>4 Cups</td>
<td>3 Cups</td>
</tr>
</tbody>
</table>
HOW TO HARDEN AND RIPEN ICE CREAM

1. Pack ice cream down into ICE CREAM CAN and replace COVER. Place plastic wrap over COVER and secure with a rubber band.
2. Drain off salt water through DRAIN HOLE in side of BUCKET.
3. Repack ice and salt layers (see “How To Use Your Ice Cream Maker”, previous section) covering entire ICE CREAM 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

Ice Cream Can:
1. Pack ice cream down into ICE CREAM CAN and replace COVER. Place plastic wrap over COVER and secure with a rubber band.
2. Place in home freezer for several hours.

Plastic Containers:
1. Spoon ice cream into plastic container; allow 1/2 inch for expansion. Cover with a tight-fitting lid.
2. Place in home freezer for several hours.

HOW TO CLEAN YOUR ICE CREAM MAKER

MOTOR DRIVE: Unplug. Never put MOTOR DRIVE in water. Wipe with a slightly damp cloth. MOTOR DRIVE never needs lubrication.

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,” water spots may appear. Do not replace COVER until ice cream can is dry. Do not put any parts in dishwasher.

ICE CREAM BUCKET: After every use, clean thoroughly to remove salt water residue.

IMPORTANT POINTS

TO ACHIEVE A SMOOTH TEXTURED ICE CREAM: Carefully follow 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: Unplug the power cord and twist ice cream can several times. Plug in cord to restart churning process. If jamming continues, add 2 cups of water to BUCKET.

ICE CREAM should churn approximately 25-40 minutes or until motor stops. If you choose to churn less than the 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: Check frequently to make sure salt water flows freely through the hole. A plugged drain hole may allow salt water to seep into the ICE CREAM CAN and ruin the ice cream.

SET IN SINK or above sink drain to catch excess water.

AUTO SAFETY SHUTOFF: This ice cream maker is supplied with an AUTO SAFETY SHUTOFF. Should the motor become overheated it will turn off. In order to restart the ice cream freezer, the following steps must be followed:
1. Unplug the ice cream freezer.
2. Wait at least 20 minutes for motor to cool.
3. Plug in and operate normally.

RECIPIES

DELICIOUS HOMEMADE ICE CREAM

For great tasting homemade ice cream, use Rival®’s Quick and Easy Ice Cream Mixes to create your favorite recipes.

It’s fast, easy, and tastes great!
Rival®’s ice cream mixes are packed in convenient 8 oz packets. Each packet makes up to 2 quarts of delicious ice cream.
Available at many retail stores or for more information please visit www.rivalproducts.com. Questions or comments? 1-800-557-4825.
THE RECIPES

HINT FOR LOWER-FAVOR RECIPES
For lower fat content, substitute 1% milk for whole milk, whole milk for half and half; and evaporated skim milk for whipping cream. Higher fat dairy products such as whipping cream create a smooth, rich and creamy dessert. Lower fat dairy products create a lighter dessert with a slightly different texture.

OLD FASHIONED VANILLA ICE CREAM

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 egg mixture 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 (25 cookies for 4 quart, 30 cookies for 5 quart, or 40 cookies for 6 quart) into mixture before freezing.

Coffee Ice Cream: Combine instant coffee (4 tablespoons for 4 quart, 5 tablespoons for 5 quart, or 6 tablespoons for 6 quart) with sugar, flour and salt. Continue as directed.

4 QUART
2 1/4 cups sugar 3 cups sugar 4 cups sugar
1/2 cup plus 2 tablespoons flour 3/4 cup plus 2 tablespoons flour 1 cup flour
1/4 teaspoon salt 1/4 teaspoon salt 1/4 teaspoon salt
5 cups milk 6 cups milk 7 cups milk
4 eggs, beaten 5 eggs, beaten 6 eggs, beaten
4 cups whipping cream 5 cups whipping cream 6 cups whipping cream
2 tablespoons vanilla extract 2 tablespoons plus 1/2 teaspoon vanilla extract

5 QUART
3 1/4 cups sugar 3 1/4 cups sugar 4 cups sugar
1/2 cup flour 1/2 cup flour 1 cup flour
1/2 teaspoon salt 1/2 teaspoon salt 1/2 teaspoon salt
6 1/4 cups milk 7 cups milk 8 cups milk
5 eggs, beaten 6 eggs, beaten 7 eggs, beaten
5 cups whipping cream 6 cups whipping cream 7 cups whipping cream
2 tablespoons plus 1/2 teaspoon vanilla extract 3 tablespoons plus 1/2 teaspoon vanilla extract

6 QUART
4 1/4 cups sugar 4 1/4 cups sugar 5 cups sugar
1 cup flour 1 cup flour 1 1/2 cups flour
3/4 teaspoon salt 3/4 teaspoon salt 1 teaspoon salt
7 1/4 cups milk 8 cups milk 9 cups milk
6 eggs, beaten 7 eggs, beaten 8 eggs, beaten
6 cups whipping cream 7 cups whipping cream 8 cups whipping cream
3 tablespoons plus 1/2 teaspoon vanilla extract 4 1/2 teaspoons plus 1/2 teaspoon vanilla extract

CINNAMON BLACK WALNUT ICE CREAM

Combine all ingredients. Cover; refrigerate 30 minutes. Freeze as directed.

CHOCOLATE ICE CREAM

Combine sugar, cornstarch and salt in saucepan. Gradually stir in milk. Cook over medium heat until mixture comes to a 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.
CHOCOLATE CHIP ICE CREAM

Scald milk until bubbles form around edge of pan. 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.

Mint Chocolate Chip:
Add peppermint extract (2 teaspoons for 4 quart, 2 1/2 teaspoons for 5 quart, or 1 tablespoon for 6 quart) and green food coloring (1/2 teaspoon for 4 quart, 1/2 teaspoon plus 1/8 teaspoon for 5 quart, or 3/4 teaspoon for 6 quart) to mixture before refrigerating. Proceed as directed.

ROCKY ROAD ICE CREAM

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

PEPPERMINT ICE CREAM

Scald milk until bubbles form around edge of pan. 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.

PEPPERMINT ICE CREAM

Scald milk until bubbles form around edge of pan. 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 candy in a plastic bag. Break into large pieces (about 1/4-inch) with a mallet or rolling pin. Stir into chilled mixture. Freeze as directed.

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

Banana:
Add mashed bananas (3 cups for 4 quart, 3 1/2 cups for 5 quart, or 4 cups for 6 quart) to chilled mixture before freezing.

Peach:
Add pureed peaches (4 cups for 4 quart, 5 cups for 5 quart, or 6 cups for 6 quart) to chilled mixture before freezing.
**Praline Almond Fudge Ice Cream**

Combine brown sugar, flour and salt in a saucepan. Gradually stir in milk. Cook over medium heat about 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. Sauté 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.)

**Strawberry Ice**

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

**Spiced Cider Sorbet**

Combine apple cider/juice, sugar, cloves and cinnamon sticks 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 and lemon juices. Cover refrigerator 1 hour. Freeze as directed.

**Vanilla Ice Milk**

Thoroughly combine all ingredients. Cover and refrigerate 30 minutes. Freeze as directed. Stir after freezing to blend any unfrozen skim milk into frozen mixture.

**Chocolate Ice Milk**

Combine skim and whole milk in saucepan. Add semisweet chocolate. Cook over medium heat until chocolate is melted, stirring constantly. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in vanilla. Cover and refrigerate 2 hours. Freeze as directed. Stir after freezing to blend any unfrozen skim milk into frozen mixture.
FROZEN CINNAMON NUT YOGURT

4 Quart
8 cups vanilla yogurt
2 cups sugar
1 teaspoon cinnamon
¾ teaspoon salt
2 cups whipping cream
2 teaspoons vanilla extract
2 cups walnut pieces

5 Quart
10 cups vanilla yogurt
2½ cups sugar
1½ teaspoons cinnamon
¾ teaspoon salt
2½ cups whipping cream
2 teaspoons vanilla extract
2 cups walnut pieces

6 Quart
12 cups vanilla yogurt
3 cups sugar
1 tablespoon cinnamon
½ teaspoon salt
3 cups whipping cream
1 tablespoon vanilla extract
3 cups walnut pieces

Thoroughly combine yogurt, sugar, cinnamon and salt in mixing bowl. Stir in whipping cream and vanilla. Add nuts. Cover and refrigerate 30 minutes. Freeze as directed.

FROZEN STRAWBERRY YOGURT

4 Quart
8 cups plain yogurt
3 cups frozen, sliced strawberries in syrup, thawed
1¼ cup sugar
2 cups whipping cream

5 Quart
10 cups plain yogurt
3½ cups frozen, sliced strawberries in syrup, thawed
1¼ cup sugar
2 cups whipping cream

6 Quart
12 cups plain yogurt
4½ cups frozen, sliced strawberries in syrup, thawed
2 cups sugar
3 cups whipping cream

Froze thoroughly combine all ingredients in mixing bowl. Cover and refrigerate 30 minutes.

FROZEN PIÑA COLADA YOGURT

4 Quart
8 cups vanilla yogurt
1 cup sugar
2 cans crushed pineapple, undrained (15¼ oz.)
1 cup cream of coconut (15 oz. can)
1 cup whipping cream
1½ teaspoons rum flavoring

5 Quart
10 cups vanilla yogurt
1½ cups sugar
2½ cans crushed pineapple, undrained (15¼ oz.)
1½ can cream of coconut (15 oz. can)
1½ cup whipping cream
1½ teaspoons rum flavoring

6 Quart
12 cups vanilla yogurt
1¼ cups sugar
3 cans crushed pineapple, undrained (15¼ oz.)
1¼ cans cream of coconut (15 oz. can)
1¼ cups whipping cream
2¼ teaspoons rum flavoring

Thoroughly combine yogurt and sugar in mixing bowl. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

FROZEN CHERRY YOGURT

4 Quart
8 cups vanilla yogurt
2 cups sugar
1½ teaspoons cinnamon
½ teaspoon salt
2 cups walnut pieces

5 Quart
10 cups vanilla yogurt
3 cups sugar
1 tablespoon cinnamon
½ teaspoon salt
3 cups walnut pieces

6 Quart
12 cups vanilla yogurt
4 cups sugar
1½ teaspoon salt
4 cups walnut pieces

Puree half of the cherries. 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

4 Quart
8 cups vanilla yogurt
2 cups sugar
1½ teaspoons cinnamon
½ teaspoon salt
2 cups walnut pieces

5 Quart
10 cups vanilla yogurt
3 cups sugar
1½ teaspoon cinnamon
¼ teaspoon salt
3 cups walnut pieces

6 Quart
12 cups vanilla yogurt
4 cups sugar
2 teaspoons cinnamon
1 teaspoon salt
4 cups walnut pieces

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

FROZEN BANANA YOGURT

4 Quart
8 cups vanilla yogurt
2 cups sugar
½ teaspoon salt
2 cups whipping cream
2 teaspoons vanilla extract
2 cups ripe, mashed bananas

5 Quart
10 cups vanilla yogurt
2½ cups sugar
1½ teaspoon salt
2½ cups whipping cream
2½ teaspoons vanilla extract
2½ cups ripe, mashed bananas

6 Quart
12 cups vanilla yogurt
3 cups sugar
2 teaspoons salt
3 cups whipping cream
3 teaspoons vanilla extract
3 cups ripe, mashed bananas

Thoroughly combine yogurt, sugar, salt, whipping cream and vanilla in mixing bowl. Cover and refrigerate 30 minutes. Add mashed bananas to chilled mixture before freezing. Freeze as directed.