



8405, 8420, 8455-X,  
8550-X, 8605, 8620

## Electric Ice Cream Maker



### Owner's Guide

**READ AND SAVE THESE INSTRUCTIONS**

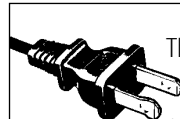
## IMPORTANT SAFEGUARDS

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 and 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 Rival®) 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.

## 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

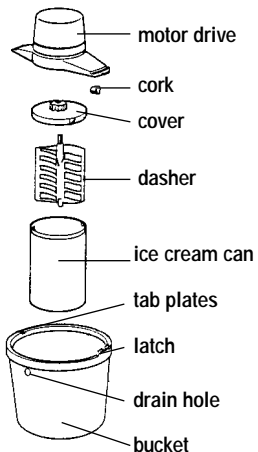
This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## KNOW YOUR ICE CREAM MAKER

WOOD BUCKET: 8455-X (4 quart), 8550-X (5 quart)

PLASTIC BUCKET: 8401 (4 quart), 8420 (4 quart),  
8405 (4 quart tall), 8605 (6 quart), 8620 (6 quart)

- Motor Drive  
Top mounted. Engages stem of DASHER.
- Cork  
Used to plug hole in COVER when hardening and ripening ice cream.
- 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  
Latch and tab plates secure MOTOR DRIVE.  
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  $\frac{3}{4}$  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 ICE CREAM CAN.

## MAKER SIZE

For best results use Rival® Rock Salt

	4 Quart	5 Quart	6 Quart
ROCK SALT for making ice cream	3 Cups	3½ Cups	4 Cups
ROCK SALT for hardening ice cream	2 Cups	2½ Cups	3 Cups
CRUSHED ICE for making and hardening ice cream	17 lbs.	22 lbs.	25 lbs.

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. Fit the two tabs at the end of MOTOR DRIVE into tab plate. Lower the rounded tab (at other end of MOTOR DRIVE) onto latch plate. Rotate latch lock over rounded tab. 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  $\frac{1}{4}$  cup salt uniformly over layer of ice.  
Exception: For Models 8455-X and 8550-X, layer 1 inch of ice with  $\frac{1}{2}$  cup salt.  
(See "Hints") 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.

## HOW TO HARDEN AND RIPEN ICE CREAM

1. Pack ice cream down into ICE CREAM CAN and replace COVER. Put cork into hole on COVER.
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. Put cork into hole on COVER.
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.

## RECIPES

### 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](http://www.rivalproducts.com).



# THE RECIPES

## HINT FOR LOWER-FAT 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

### 4 Quart

2¼ cups sugar  
¼ cup plus 2 tablespoons flour  
½ teaspoon salt  
5 cups milk  
4 eggs, beaten  
4 cups whipping cream  
2 tablespoons vanilla extract

### 5 Quart

3 cups sugar  
½ cup flour  
½ teaspoon salt  
6¼ cups milk  
5 eggs, beaten  
5 cups whipping cream  
2 tablespoons plus  
1½ teaspoon vanilla extract

### 6 Quart

3½ cups sugar  
½ cup flour  
¾ teaspoon salt  
7 cups milk  
6 eggs, beaten  
6 cups whipping cream  
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 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.

## CINNAMON BLACK WALNUT ICE CREAM

### 4 Quart

4 cups whipping cream  
4 cups half and half  
2 cups sugar  
2½ cups chopped black walnuts  
1 tablespoons vanilla extract  
1 teaspoon cinnamon  
½ teaspoon salt

### 5 Quart

5 cups whipping cream  
5 cups half and half  
2½ cups sugar  
3½ cups chopped black walnuts  
1 tablespoon plus  
¾ teaspoon vanilla extract  
1¼ teaspoon cinnamon  
½ teaspoon salt

### 6 Quart

6 cups whipping cream  
6 cups half and half  
3 cups sugar  
3¾ cups chopped black walnuts  
1½ tablespoons vanilla extract  
1½ teaspoons cinnamon  
¾ teaspoon salt

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

## CHOCOLATE ICE CREAM

### 4 Quart

2½ cups sugar  
2 tablespoons cornstarch  
½ teaspoon salt  
6 cups milk  
4 eggs, beaten  
6 squares semisweet chocolate, melted  
1½ cup half and half  
2 cups whipping cream  
2 teaspoons vanilla extract

### 5 Quart

3½ cups sugar  
2½ tablespoons cornstarch  
½ teaspoon salt  
7½ cups milk  
5 eggs, beaten  
7½ squares semisweet chocolate, melted  
1½ cup half and half  
2½ cups whipping cream  
2½ teaspoons vanilla extract

### 6 Quart

4 cups sugar  
3 tablespoons cornstarch  
¾ teaspoon salt  
9 cups milk  
6 eggs, beaten  
9 squares semisweet chocolate, melted  
2 cups half and half  
3 cups whipping cream  
1 tablespoon vanilla extract

Combine sugar, cornstarch and salt in a 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.

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## CHOCOLATE CHIP ICE CREAM

### 4 Quart

2½ cups milk  
2¼ cups sugar  
1 teaspoon salt  
2½ cups half and half  
1½ teaspoons vanilla extract  
6 cups whipping cream  
12 oz. (2 cups) grated  
semisweet chocolate or  
chocolate chips

### 5 Quart

3¼ cups milk  
3½ cups sugar  
1½ teaspoon salt  
3¾ cups half and half  
1¾ teaspoons vanilla extract  
7½ cups whipping cream  
15 oz. (2½ cups) grated  
semisweet chocolate or  
chocolate chips

### 6 Quart

4 cup milk  
3¾ cups sugar  
1¼ teaspoon salt  
4 cups half and half  
2 teaspoons vanilla extract  
9½ cups whipping cream  
18 oz. (3 cups) grated  
semisweet chocolate or  
chocolate chips

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.

After removing DASHER, immediately stir in chocolate.

**Mint Chocolate Chip:** Add peppermint extract (2 teaspoons for 4 quart, 2½ 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.

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## VANILLA ICE CREAM

### 4 Quart

2 cups milk  
1¼ cups sugar  
½ teaspoon salt  
2 cups half and half  
1 tablespoon vanilla extract  
4 cups whipping cream

### 5 Quart

2½ cups milk  
2½ cups sugar  
½ teaspoon salt  
2½ cups half and half  
1½ tablespoon vanilla extract  
5 cups whipping cream

### 6 Quart

3 cups milk  
2¾ cups sugar  
¾ teaspoon salt  
3 cups half and half  
2 tablespoon vanilla extract  
6 cups whipping 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 extract and whipping cream. Cover and refrigerate 30 minutes. 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, 3½ 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.

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## ROCKY ROAD ICE CREAM

### 4 Quart

2 cups milk  
6 squares (1 oz. each)  
semisweet chocolate  
1¼ cups sugar  
½ teaspoon salt  
2 cups half and half  
1 tablespoon vanilla extract  
4 cups whipping cream  
2 cups mini marshmallows  
1½ cups chocolate chips  
1 cup chopped pecans

### 5 Quart

2½ cups milk  
7½ squares (1 oz. each)  
semisweet chocolate  
2¼ cup sugar  
½ teaspoon salt  
2½ cups half and half  
1½ tablespoons vanilla extract  
5 cups whipping cream  
2½ cups mini marshmallows  
1¾ cups chocolate chips  
1¾ cups chopped pecans

### 6 Quart

3 cups milk  
9 squares (1 oz. each)  
semisweet chocolate  
2¼ cup sugar  
¾ teaspoon salt  
3 cups half and half  
2 tablespoons vanilla extract  
6 cups whipping cream  
3 cups mini marshmallows  
2¼ cups chocolate chips  
1½ cups chopped pecans

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.

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## PEPPERMINT ICE CREAM

### 4 Quart

2½ cups milk  
2 cups sugar  
1 teaspoon salt  
2½ cups half and half  
1½ teaspoons vanilla extract  
6 cups whipping cream  
2 cups peppermint candy

### 5 Quart

3½ cups milk  
2½ cups sugar  
1½ teaspoon salt  
3½ cups half and half  
1¾ teaspoon vanilla extract  
7½ cups whipping cream  
2½ cups peppermint candy

### 6 Quart

4 cups milk  
3 cups sugar  
1¼ teaspoon salt  
4 cups half and half  
2 teaspoons vanilla extract  
9 cups whipping cream  
3 cups peppermint candy

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.

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## PRALINE ALMOND FUDGE ICE CREAM

### 4 Quart

2¼ cups light brown sugar  
¼ cup plus 2 tablespoons flour  
½ teaspoon salt  
5 cups milk  
4 eggs, beaten  
4 cups whipping cream  
2 tablespoons vanilla extract  
2 cups slivered almonds  
3 tablespoons butter  
1 cup chocolate fudge topping

### 5 Quart

2¼ cups light brown sugar  
¼ cup plus 3½ tablespoons flour  
½ teaspoon salt  
6¼ cups milk  
5 eggs, beaten  
5 cups whipping cream  
2½ tablespoons vanilla extract  
2½ cups slivered almonds  
3¾ tablespoons butter  
1¼ cup chocolate fudge topping

### 6 Quart

3½ cups light brown sugar  
½ cup flour  
¾ teaspoon salt  
7 cups milk  
6 eggs, beaten  
6 cups whipping cream  
3 tablespoons vanilla extract  
3 cups slivered almonds  
5 tablespoons butter  
1½ cup chocolate fudge topping

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.)

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## SPICED CIDER SORBET

### 4 Quart

4 cups apple cider or apple juice  
2 cups sugar  
1 teaspoon whole cloves  
4 whole cinnamon sticks  
4 cups unsweetened applesauce  
2 cups cranberry juice  
¼ cup lemon juice

### 5 Quart

5 cups apple cider or apple juice  
2½ cups sugar  
1¼ teaspoon whole cloves  
5 whole cinnamon sticks  
5 cups unsweetened applesauce  
2½ cups cranberry juice  
¼ cup plus 1 tablespoon lemon juice

### 6 Quart

6 cups apple cider or apple juice  
3 cups sugar  
1½ teaspoons whole cloves  
6 whole cinnamon sticks  
6 cups unsweetened applesauce  
3 cups cranberry juice  
½ cup lemon juice

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 refrigerate 1 hour. Freeze as directed.

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## STRAWBERRY ICE

### 4 Quart

2 quarts fresh or frozen strawberries, thawed  
1 cup sugar  
2 cups water  
2 tablespoons lemon juice

### 5 Quart

2½ quarts fresh or frozen strawberries, thawed  
1½ cup sugar  
2½ cup water  
2 tablespoons plus 1½ teaspoon lemon juice

### 6 Quart

3 quarts fresh or frozen strawberries, thawed  
1½ cup sugar  
3 cups water  
3 tablespoons lemon juice

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

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## VANILLA ICE MILK

### 4 Quart

3 cups skim milk  
1½ cups sugar  
¼ teaspoon salt  
9 cups whole milk  
1½ teaspoon vanilla extract

### 5 Quart

3¾ cups skim milk  
1¾ cups sugar  
¼ teaspoon salt  
11¼ cups whole milk  
1¾ teaspoons vanilla extract

### 6 Quart

4½ cups skim milk  
2¼ cups sugar  
¼ teaspoon salt  
13¾ cups whole milk  
2¼ teaspoons vanilla extract

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

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## CHOCOLATE ICE MILK

### 4 Quart

2½ cups skim milk  
8½ cups whole milk  
4 squares semisweet chocolate  
2½ cups sugar  
1 teaspoon salt  
2 teaspoons vanilla extract

### 5 Quart

3¾ cups skim milk  
10½ cups whole milk  
5 squares semisweet chocolate  
3¾ cups sugar  
1¼ teaspoon salt  
2½ teaspoons vanilla extract

### 6 Quart

3¾ cups skim milk  
12¾ cups whole milk  
6 squares semisweet chocolate  
4 cups sugar  
1½ teaspoon salt  
2 tablespoons vanilla extract

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.

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## FROZEN CINNAMON NUT YOGURT

### 4 Quart

8 cups vanilla yogurt  
2 cups sugar  
1 teaspoon cinnamon  
¼ 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  
¼ teaspoon salt  
2½ cups whipping cream  
2½ teaspoons vanilla extract  
2½ cups walnut pieces

### 6 Quart

12 cups vanilla yogurt  
3 cups sugar  
1 tablespoon cinnamon  
¼ 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.

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## FROZEN STRAWBERRY YOGURT

### 4 Quart

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

### 5 Quart

10 cups plain yogurt  
3¾ cups frozen, sliced strawberries in syrup, thawed  
1¾ cup sugar  
2½ cup whipping cream

### 6 Quart

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

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

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## FROZEN PIÑA COLADA YOGURT

### 4 Quart

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

### 5 Quart

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

### 6 Quart

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

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

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## FROZEN CHERRY YOGURT

### 4 Quart

4 cups fresh or frozen dark, sweet cherries, pitted and thawed  
8 cups plain yogurt  
2 cups whipping cream  
1¼ cups sugar  
2 tablespoons vanilla extract

### 5 Quart

5 cups fresh or frozen dark, sweet cherries, pitted and thawed  
10 cups plain yogurt  
2½ cup whipping cream  
1¾ cup sugar  
2½ tablespoons vanilla extract

### 6 Quart

6 cups fresh or frozen dark, sweet cherries, pitted and thawed  
12 cups plain yogurt  
3 cups whipping cream  
1¾ cups sugar  
3 tablespoons vanilla extract

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.

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## FROZEN BLUEBERRY YOGURT

### 4 Quart

5 cups fresh or frozen blueberries, thawed  
5 cups plain yogurt  
2 cups half and half  
2 cups sugar

### 5 Quart

6¼ cups fresh or frozen blueberries, thawed  
6¼ cups plain yogurt  
2½ cups half and half  
2½ cups sugar

### 6 Quart

8 cups fresh or frozen blueberries, thawed  
8 cups plain yogurt  
3 cups half and half  
3 cups sugar

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

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## FROZEN BANANA YOGURT

### 4 Quart

8 cups vanilla yogurt  
2 cups sugar  
¼ teaspoon salt  
2 cups whipping cream  
2 teaspoons vanilla extract  
2 cups ripe, mashed bananas

### 5 Quart

10 cups vanilla yogurt  
2½ cups sugar  
¼ teaspoon salt  
2½ cups whipping cream  
2½ teaspoons vanilla extract  
4¾ cups ripe, mashed bananas

### 6 Quart

12 cups vanilla yogurt  
3 cups sugar  
¼ teaspoon salt  
3 cups whipping cream  
1 tablespoon vanilla extract  
5¾ 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.



## LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

**[www.rivalproducts.com](http://www.rivalproducts.com)**

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32 B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and 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. **Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



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