

## 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](http://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 loss 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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FRRVCB40/6008EM1

# AT HOME ENTERTAINING

## RIVAL

# Electric Ice Cream Maker

FRRVCB40/60



## 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, 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](http://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**

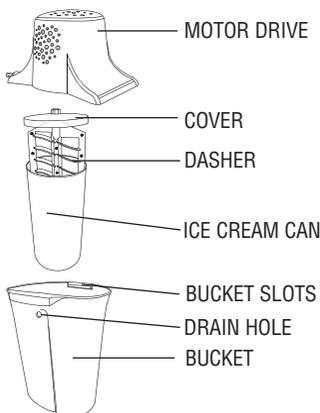
Container holds ice cream mixture.

- **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  $\frac{3}{4}$  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.

## MAKER SIZE

*For best results use Rival Rock Salt*

	MAKER SIZE	
	4 Quart	6 Quart
ROCK SALT for <b>making</b> ice cream	3 Cups	4 Cups
ROCK SALT for <b>hardening</b> ice cream	2 Cups	3 Cups
CRUSHED ICE for <b>making</b> and <b>hardening</b> ice cream	5-10 lbs.	10-15 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. 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  $\frac{1}{4}$  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.

## 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 SHUT OFF:** 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.

## 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). Questions or comments? 1-800-557-4825.



# 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 tablespoon 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.

## 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  
3½ 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 (½ teaspoon for 4 quart, ½ teaspoon plus ¼ teaspoon for 5 quart, or ¾ teaspoon for 6 quart) to mixture before refrigerating. Proceed as directed.

## 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.

## 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.

## 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 ¼-inch) with a mallet or rolling pin. Stir into chilled mixture. Freeze as directed.

### PRALINE ALMOND FUDGE ICE CREAM

<b>4 Quart</b>	<b>5 Quart</b>	<b>6 Quart</b>
2¼ cups light brown sugar	2¼ cups light brown sugar	3½ cups light brown sugar
¼ cup plus 2 tablespoons flour	¼ cup plus 3½ tablespoons flour	½ cup flour
½ teaspoon salt	½ teaspoon salt	¾ teaspoon salt
5 cups milk	6¼ 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	2½ tablespoons vanilla extract	3 tablespoons vanilla extract
2 cups slivered almonds	2½ cups slivered almonds	3 cups slivered almonds
3 tablespoons butter	3¾ tablespoons butter	5 tablespoons butter
1 cup chocolate fudge topping	1¼ cup chocolate fudge topping	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.)

### SPICED CIDER SORBET

<b>4 Quart</b>	<b>5 Quart</b>	<b>6 Quart</b>
4 cups apple cider or apple juice	5 cups apple cider or apple juice	6 cups apple cider or apple juice
2 cups sugar	2½ cups sugar	3 cups sugar
1 teaspoon whole cloves	1¼ teaspoon whole cloves	1½ teaspoons whole cloves
4 whole cinnamon sticks	5 whole cinnamon sticks	6 whole cinnamon sticks
4 cups unsweetened applesauce	5 cups unsweetened applesauce	6 cups unsweetened applesauce
2 cups cranberry juice	2½ cups cranberry juice	3 cups cranberry juice
¼ cup lemon juice	¼ cup plus 1 tablespoon lemon 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.

### STRAWBERRY ICE

<b>4 Quart</b>	<b>5 Quart</b>	<b>6 Quart</b>
2 quarts fresh or frozen strawberries, thawed	2½ quarts fresh or frozen strawberries, thawed	3 quarts fresh or frozen strawberries, thawed
1 cup sugar	1¼ cup sugar	1½ cup sugar
2 cups water	2½ cup water	3 cups water
2 tablespoons lemon juice	2 tablespoons plus 1½ teaspoon lemon juice	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.

### VANILLA ICE MILK

<b>4 Quart</b>	<b>5 Quart</b>	<b>6 Quart</b>
3 cups skim milk	3¾ cups skim milk	4½ cups skim milk
1½ cups sugar	1¾ cups sugar	2¼ cups sugar
¼ teaspoon salt	¼ teaspoon salt	¼ teaspoon salt
9 cups whole milk	11¼ cups whole milk	13½ cups whole milk
1½ teaspoon vanilla extract	1½ teaspoons vanilla extract	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.

### CHOCOLATE ICE MILK

<b>4 Quart</b>	<b>5 Quart</b>	<b>6 Quart</b>
2½ cups skim milk	3½ cups skim milk	3¾ cups skim milk
8½ cups whole milk	10½ cups whole milk	12¾ cups whole milk
4 squares semisweet chocolate	5 squares semisweet chocolate	6 squares semisweet chocolate
2½ cups sugar	3½ cups sugar	4 cups sugar
1 teaspoon salt	1½ teaspoon salt	1½ teaspoon salt
2 teaspoons vanilla extract	2½ teaspoons vanilla extract	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.

### 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.

### FROZEN STRAWBERRY YOGURT

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

#### 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  
2¼ cups sugar  
3 cups whipping cream

Freeze as directed.

### FROZEN PIÑA COLADA YOGURT

Thoroughly combine yogurt and sugar in mixing bowl. Stir in remaining ingredients.

#### 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  
1¼ cups sugar  
2½ cans crushed pineapple, undrained (15¼ oz.)  
1¼ can cream of coconut (15 oz. can)  
1¼ 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

Cover and refrigerate 30 minutes. Freeze as directed.

### 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  
1½ 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.

### 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.

### 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  
4½ cups ripe, mashed bananas

#### 6 Quart

12 cups vanilla yogurt  
3 cups sugar  
¼ teaspoon salt  
3 cups whipping cream  
1 tablespoon vanilla extract  
5¼ 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.