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## Waring Ice Cream Parlor Instructions

If you have lost your original manual and instructions for the 1970's era Waring Ice Cream Parlor ice cream maker, these instructions should help you!

### **Ingredients:**

- 6 to 10 lbs of ice - 4 or 5 trays of ordinary ice cubes works
- One 26-oz box of ordinary table salt
- Two cups of cold water
- Ice cream mix of your choice; either homemade (see our recipes at <http://www.pickyourown.org/allaboutcanning.htm#icecream>) or prepackaged

### **Step-by-step directions**

#### **Setup preparation**

1. Prepare the ice cream mix. If you make fresh custard (homemade ice cream mix), be sure to let it chill overnight in the fridge.
2. Place the ice bucket onto the motor and base assembly and rotate the bucket until it drops down over the raised stop lugs on the base and sits firmly.
3. Pour ice cream mix into the cream can. For most desserts, the liquid level will be well below the "fill line" stamped into the can wall. This is so the mixture will have room to expand. Some desserts, like sherbets, expand less so the liquid mix can be above the fill line when you start.
4. Stir mixture, then insert the dasher (mixer blade) into the cream can so that the rounded ball end of the dasher's shaft sits in the matching indentation in the cream can.
5. Place the transparent plastic can lid over the top end of the dasher and snap it into place over the rim of the cream can.
6. Place the loaded cream can into the ice bucket, making sure that the drive socket indentation in the bottom of the can engages with the drive shaft protruding from the bottom of the ice bucket.

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7. Sit the socket located on the underside of the support arm onto the hexagonal tip of the dasher shaft that extends up through the can lid. Grasp both ends of the support arm and rotate it until the ends drop into the cutouts in the rim of the ice bucket. Press down lightly on the ends of the support arm and rotate the support arm\ counterclockwise until it is securely locked into place.

## Freezing / Processing:

You are ready to fill the space between the cream can and the ice bucket with ice, salt and water, which will lower the temperature of the contents of the cream can.

8. Start by plugging in the Ice Cream Parlor. The cream can and cover should now rotate counterclockwise while the dasher remains stationary.
9. With the motor running, pour 1 cup of cold water into the ice bucket. Follow with a layer of ice cubes, one cube deep. The sprinkle 6 level tablespoons of salt evenly over the layer of ice cubes. Continue layering ice cubes and salt, layer by layer, until the ice bucket is full. Add any remaining salt, and then slowly pour the remaining cup of water evening over the top layer.
10. The processing time and volume of the finished product will be influenced by factors including:
  1. Initial temperature of the mix being processed
  2. Variations in the composition of mix ingredients
  3. Amount of salt, ice and water used

Processing time will normally take between 20 and 50 minutes. As the mixture freezes, thickens, and expands, the motor will begin the labor and slow down. It will come to a near or complete stall and that indicates that processing is completed. The Waring Ice Cream Parlor should *never* be allowed to operate more than 50 minutes before unplugging.

11. When processing is completed, but sure to unplug the Ice Cream Parlor. Remove the ice bucket from the base assembly. Remove the support arm from the ice bucket by pushing down gently on both ends, rotating clockwise and lifting off. Wipe any ice or salt from the can lid, and lift the can out of the ice bucket with lid and dasher in place.

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## Serving

The processed mixture can be served immediately fro soft-serve, gelato-like texture, or put in the freezer to harden, if you like hard ice cream. Use a wooden spoon or plastic or rubber spatula to remove the mixture. If you wish to harden the mixture, stir it to blend hard and soft portions. You can harden it in the cream can, or spoon it into plastic freezer containers, allowing 1/2 inch for expansion. Pack mixture down to exclude air pockets, and place waxed paper or plastic wrap over the mouth of the container before putting a lid in place.

Place covered can or containers in the freezer for 1-2 hours. It may be necessary to temporarily lower the freezer temperature to get the mixture to set firmly.

### Tips:

More salt (up to a full box) = faster processing and coarser texture

Less salt (down to 1/2 box) = slower processing and finer texture

Notes: Be sure to wash the cream can, dasher, can lid and support arm in hot soapy water before and after each use. Parts are not dishwasher safe.