

# ICE CREAM PARLOR™

**WARING**



# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. To protect against electrical hazards do not immerse motor and base assembly 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 is dropped or damaged in any manner. Return appliance 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 hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.

## SAVE THESE INSTRUCTIONS

Congratulations on acquiring this exciting new frozen dessert appliance! You and your family will enjoy making and eating your own favorite recipes as often as you wish for years.

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## CARING FOR YOUR WARING ICE CREAM PARLOR™

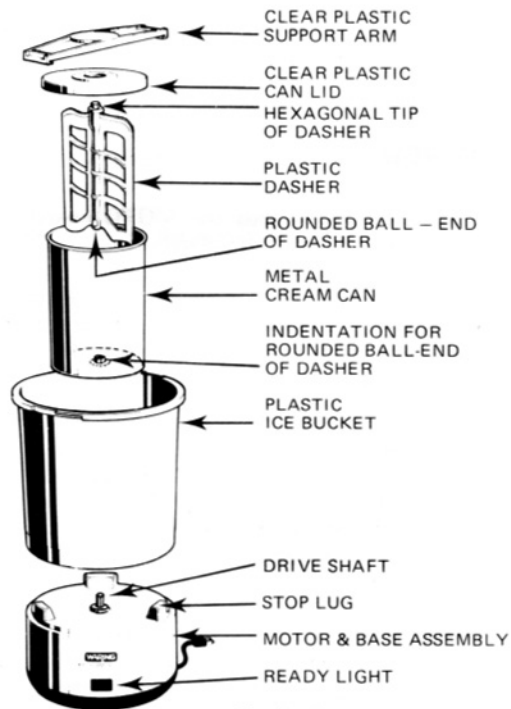


Fig. 1

The Waring Ice Cream Parlor™ should be used for household purposes only.

Proper care of your appliance is very simple . . . mostly a matter of keeping it clean and free of salt residue. Following the directions below will ensure trouble-free enjoyment of your Waring Ice Cream Parlor™ for years to come.

Wash the cream can, dasher, can lid, and support arm in very hot, soapy water before each use. **ONCE THE CREAM CAN HAS BEEN EMPTIED AFTER USE, BE SURE TO WASH IT IN VERY HOT, SOAPY WATER, RINSE AND DRY THOROUGHLY.** Remember that the plastic parts are not dishwasher safe and must be hand-washed.

After each use, empty salt-water brine and ice mixture from ice bucket and rinse inside, outside, and bottom of ice bucket thoroughly with hot water until all trace of salt residue is gone.

Clean the outside surface of the motor and base assembly with a damp cloth after each use.

**NEVER IMMERSE MOTOR AND BASE ASSEMBLY IN WATER OR OTHER LIQUID.**

## MAKING FROZEN DESSERTS THE WARING WAY

Whether you are going to make a classic rich vanilla ice cream, a light fruit ice or low-calorie frozen yogurt, the same simple steps outlined below will always apply.

Aside from the Waring Ice Cream Parlor™ itself and the mixture to be processed the only things you need to make perfect frozen desserts are:

- Four trays of *ice cubes from your refrigerator*
- One standard 26-ounce box of *ordinary table salt*
- Two cups of *cold water*

### BASIC STEPS FOR MAKING FROZEN DESSERTS IN THE WARING ICE CREAM PARLOR™

#### 1) PRELIMINARIES

Select the mixture to be processed, choosing one of the recipes in this booklet, or using your own recipe. (See Special Tips)

Have the box of table salt, four trays of ice cubes and the two cups of cold water handy and ready to use.

#### 2) GETTING THE WARING ICE CREAM PARLOR™ READY

Place the ICE BUCKET onto the MOTOR AND BASE ASSEMBLY so that the DRIVE SOCKET located on the underside of the ice bucket engages with the DRIVE SHAFT protruding from the top of the base assembly. (Refer to Fig. 1) Rotate the ice bucket until it drops down over the raised STOP LUGS on the base assembly and seats firmly.

Pour ingredients to be processed into the cream can. For most desserts, the liquid level should be below the FILL LINE stamped into the can wall. This is so that the mixture will have sufficient room to expand during processing without overflowing the cream can. Some desserts, however, such as sherbets and fruit ices, expand less than others, and with these it is permissible to exceed the FILL LINE. Stir the mixture thoroughly if required by the recipe, using only a wooden spoon or a plastic or rubber spatula to avoid scratching the interior of the cream can.

