

Sorbet

Spiced Cider Sorbet

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|-----------------------------------|-----------------------------------|
| 2 cups apple cider or apple juice | 2 cups applesauce, no sugar added |
| 1 cup sugar | 1 cup cranberry juice |
| ½ teaspoon whole cloves | 2 tablespoons lemon juice |
| 2 whole cinnamon sticks | |

Combine apple cider, sugar, cloves and cinnamon 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 and refrigerate 1 hour. Freeze as directed.

FULL ONE-YEAR WARRANTY

This Rival product is warranted against defects in materials or workmanship for one (1) year from date of original purchase. If your defective product is delivered prepaid during that period to an authorized service station, it will be repaired at no charge. Or you may write to Rival's Service Division, 217 East 16th St., Sedalia, MO 65301. Your product will be repaired or replaced (at our option) at no charge.

This warranty 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.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

RIVAL MANUFACTURING CO., KANSAS CITY, MO 64129

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RIVAL®

Frozen Yogurt Maker and Ice Cream Freezer



IMPORTANT SAFEGUARDS

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

1. Read all instructions before operating.
2. To protect against risk of electrical shock, do not put cord, plug or motor drive 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 your appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or is damaged in any manner. Return the 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 fire, electric shock, or injury.
8. Do not use electric appliance outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not operate your appliance dry. Always have mixture in the can when you plug your freezer in.
11. The can should be thoroughly towel dried after use and washing. If the can is left to "air dry", rust spots may appear.

SAVE THESE INSTRUCTIONS

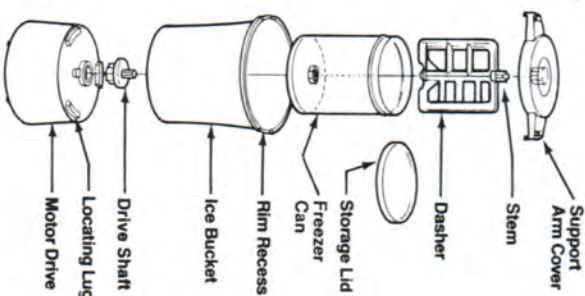
This appliance is for household use only. No user-serviceable parts inside. Refer servicing to qualified service personnel.

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Know Your Freezer

Use of Parts

- **SUPPORT ARM COVER**
See-thru cover lets you watch mixture freeze and check for doneness. Support arms snap into dual rim recesses of ice bucket.
- **DASHER**
Polypropylene. Stem on top fits into notch in center of support arm cover.
- **STORAGE LID**
Used to cover can during hardening and ripening process, and for storing in home freezer.
- **FREEZER CAN**
Holds dessert mixture.
- **ICE BUCKET**
Polypropylene bucket has dual rim recesses to secure support arm cover.
- **MOTOR DRIVE**
Ice bucket engages locating lugs and drive shaft on motor drive.



Model 8200
2 Quart

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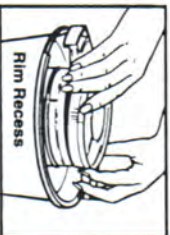
To Use

Table Salt	Ice	Cold Water
2 cups	4-6 ice cube trays	2 cups

Before Using First Time:

Wash all parts except motor drive (see page 7).

1. Place ice bucket on motor drive and rotate until it drops securely in place, engaging locating lugs and drive shaft.
2. Pour chilled mixture into cooled can. Fill can only $\frac{1}{2}$ full, as mixture will expand during freezing.
3. Insert dasher. Be sure that bottom of dasher fits indentation at bottom of can.
4. Place filled can in ice bucket. Be sure can engages drive hub of bucket, as shown.
5. Place support arm cover over dasher stem and snap into dual rim recesses of ice bucket as shown.
6. Plug power cord into 120 volt AC outlet.
7. While freezer is running, pour 1 cup cold water into ice bucket. Distribute 1 tray of ice cubes uniformly around can. Sprinkle $\frac{1}{2}$ cup table salt over layer of ice.



To Use

8. Mixture should churn about 25-40 minutes or until motor stops. Unplug unit.
 - Note: Occasionally your freezer may not stop when the mixture is complete. If this happens, unplug after 50 minutes.
 - Should your freezer stop before churning is complete (about 25-40 minutes), check to see if large cubes are jammed against the rotating can. (See "Important Points," page 6.)
9. Remove support arm cover by unsnapping at dual rim recesses of ice bucket. Carefully lift can out of ice bucket. Wipe off ice and salt.
10. Lift out dasher and scrape clean with a rubber spatula. Pack down mixture into can. (If you wish to harden and ripen mixture, see below.)

To Harden and Ripen

- **Freezer Can**
 1. Pack mixture down into can. Cover with storage lid provided.
 2. Place in home freezer for several hours. Hardening time varies with type of mixture used.
- **Plastic Containers**
 1. Spoon mixture into plastic container; allow $\frac{1}{2}$ inch for expansion. Cover with a tight-fitting lid.
 2. Place in home freezer for several hours.

Important Points

- **To achieve a smooth-textured mixture**, follow carefully 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 can several times. Plug in cord to restart churning process. If jamming continues, add 2 cups of water to bucket.
- **Timing:** Mixture should churn about 25-40 minutes or until motor stops. Occasionally your freezer may not stop when the mixture is complete. If this happens, unplug after 50 minutes. **DO NOT ALLOW UNIT TO RUN LONGER THAN 50 MINUTES.**

Hints

- **Firmness of dessert** depends on the mixture used, room temperature, size of ice, and temperature of mixture before it's churned. For best results, place ingredients in freezer can, mix and chill in refrigerator according to recipe directions.
- **Too soft:** If churning takes longer than 40 minutes or the mixture is too mushy, add more ice and 6 tablespoons salt to stimulate the cold transfer to the can. Repeat if mixture is still too mushy. This procedure should stiffen the mixture to a fluffy mashed potato texture.
- **Too hard or lumpy:** When churning time is less than 20 minutes and the mixture is coarse and lumpy throughout, try adding less salt and finer chopped ice.

- **Homemade yogurt and ice cream are very dense.** One quart weighs about the same as 2 quarts of a commercial product. Don't be surprised if your homemade product gets very hard in your freezer. Simply soften, if desired, by placing in refrigerator 10-15 minutes before serving.
- **The metal freezer can** must be thoroughly dried with a towel after washing. If the can is left to "air dry", rust spots may appear. (See "To Clean," below.)
- **Alcohol** will inhibit freezing. Use flavorings or extracts.
- **When preparing a cooked ice cream or yogurt recipe** with milk and eggs, cook on low to medium heat, stirring constantly. Gradually stir 1 to 2 cups of the hot mixture into the beaten eggs, then slowly pour eggs into the remaining hot mixture, stirring constantly.

To Clean

- **Motor drive:** Unplug. Never put motor drive in water. Wipe with a slightly damp cloth.
- **Can, Cover, and Dasher:** Wash in hot, soapy water. Rinse and dry thoroughly. Important: Can should be towel dried; if left to "air dry," rust spots may appear. Do not replace cover until can is dry. Do not put any parts in dishwasher.
- **Bucket:** Clean thoroughly to remove salt water residue after every use.
- **Drive Shaft:** Replace on motor drive after cleaning to prevent loss.

Yogurt

HINT FOR LOWER-FAT YOGURT RECIPES

Substitute half and half, skim milk or evaporated skim milk for whipping cream. Higher-fat dairy products—such as whipping cream—create a smooth, rich and creamy frozen yogurt. Lower-fat dairy products create a lighter frozen yogurt with a slightly different texture.

Frozen Banana Yogurt

- 4 cups vanilla yogurt
- 1 cup sugar
- Dash salt
- 1 cup whipping cream
- 1 teaspoon vanilla extract
- 1½ 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.

Frozen Cinnamon Nut Yogurt

- 4 cups vanilla yogurt
- 1 cup sugar
- ½ teaspoon cinnamon
- Dash salt
- 1 cup whipping cream
- 1 teaspoon vanilla extract
- 1 cup 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.

Yogurt

Frozen Apricot Citrus Yogurt

- 3 cups ripe apricots, finely chopped
- ½ cup sugar
- ¼ cup apricot nectar
- 1½ envelopes unflavored gelatin
- 1 cup sugar
- 3 cups plain yogurt
- 1 teaspoon grated orange peel
- 2 egg whites

Combine apricots with sugar in medium saucepan; let stand 2 hours. Stir in apricot nectar and gelatin. Cook over medium heat until lukewarm. Remove from heat. Stir in 1 cup sugar until dissolved. Stir in yogurt and orange peel. Beat egg whites until stiff, but not dry. Fold into apricot mixture. Cover and refrigerate 1 hour. Freeze as directed.

Note: If fresh apricots are not available, combine ½ cup finely chopped dried apricots with 1 cup water in medium saucepan. Cook until tender (about 10 minutes). Remove from heat and add 1½ envelopes unflavored gelatin and 1 cup sugar; stir until dissolved. Continue following above directions. (Note: The first amount of sugar and apricot nectar have been omitted.)

Frozen Blueberry Yogurt

- 2½ cups fresh or frozen blueberries, thawed
- 2½ cups plain yogurt
- 1 cup half and half
- 1 cup sugar

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

Yogurt

Frozen Strawberry Yogurt

- 4 cups plain yogurt
- $\frac{1}{2}$ cups frozen, sliced strawberries in syrup, thawed
- 1 cup whipping cream

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

Frozen Pina Colada Yogurt

- 4 cups vanilla yogurt
- $\frac{1}{2}$ of a 15 oz. can cream of coconut
- $\frac{1}{2}$ cup sugar
- 1 can (15% oz.) crushed pineapple, undrained
- $\frac{1}{2}$ cup whipping cream
- $\frac{1}{2}$ teaspoon 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

- 2 cups fresh or frozen dark sweet cherries, thawed
- 1 cup whipping cream
- $\frac{1}{2}$ cup sugar
- 1 tablespoon vanilla extract
- 4 cups plain yogurt

Puree $\frac{1}{2}$ cup 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.

Ice Milk, Ice

Vanilla Ice Milk

- $1\frac{1}{2}$ cups skim milk
- $\frac{4}{5}$ cups whole milk
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ teaspoon vanilla extract
- Dash salt

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

- $1\frac{1}{4}$ cups skim milk
- $1\frac{1}{2}$ cups sugar
- $4\frac{1}{4}$ cups whole milk
- $\frac{1}{2}$ teaspoon salt
- 2 squares semi-sweet chocolate
- 1 teaspoon vanilla extract

Combine skim and whole milk in sauce pan. Add semi-sweet 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.

Strawberry Ice

- 1 quart fresh or frozen strawberries, thawed
- 1 cup water
- $\frac{1}{2}$ cup sugar
- 1 tablespoon lemon juice

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

Sherbet

Lemon Sherbet

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|------------------------------------|-------------------------------|
| 3 egg whites | 1 cup half and half |
| $\frac{3}{4}$ cup sugar | $\frac{3}{4}$ cup lemon juice |
| $\frac{3}{4}$ cup light corn syrup | $\frac{1}{4}$ teaspoon salt |
| 3 cups milk | |

Beat egg whites until stiff, but not dry. Gradually beat in sugar. Add corn syrup, milk, half and half, lemon juice and salt. Cover and refrigerate 30 minutes. Freeze as directed.

Orange Sherbet: Omit lemon juice and substitute same amount of orange juice. Add $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon orange food coloring, if desired.

Lime Sherbet: Omit lemon juice and substitute same amount of lime juice. Add $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon green food coloring, if desired.

Pineapple Sherbet: Omit lemon juice and substitute same amount of canned crushed pineapple, undrained.

Razzle Dazzle Raspberry Sherbet

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|-------------------------|-----------------------|
| 3 egg whites | 3 cups raspberries in |
| $\frac{3}{4}$ cup sugar | syrup, thawed and |
| 1 cup milk | pureed |
| 1 cup half and half | 2 tablespoons lemon |
| | juice |

Beat egg whites until stiff, but not dry. Gradually beat in sugar, then milk, half and half, raspberries and lemon juice. Cover and refrigerate 30 minutes. Freeze as directed.

Ice Cream

HINT FOR LOWER-FAT ICE CREAM RECIPES

For lower-fat content in these ice cream recipes, 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 ice cream. Lower-fat dairy products create a lighter ice cream with a slightly different texture.

Vanilla Ice Cream

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| 1 cup milk | $1\frac{1}{2}$ teaspoons vanilla |
| 1 cup sugar | extract |
| Dash salt | 2 cups whipping cream |
| 1 cup half and half | |

Scald milk until bubbles form around edge. 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.

Strawberry: Add $1\frac{1}{2}$ cups pureed strawberries to chilled mixture before freezing.

Banana: Add $1\frac{1}{2}$ cups mashed bananas to chilled mixture before freezing.

Peach: Add $1\frac{1}{2}$ cups pureed peaches to chilled mixture before freezing.

Ice Cream

Chocolate Chip Ice Cream

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| 1½ cups milk | 3 cups whipping cream |
| 1½ cups sugar | 1 cup grated semi-sweet chocolate or chocolate chips |
| ½ teaspoon salt | |
| 1½ cups half and half | |
| 1 teaspoon vanilla extract | |

Scald milk until bubbles form around edge. 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.

Immediately after removing dasher, stir in chocolate.

Mint Chocolate Chip: Add 1 teaspoon peppermint extract and ½ teaspoon green food coloring to mixture before refrigerating. Proceed as directed.

Cinnamon Walnut Ice Cream

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|-------------------------|------------------------------|
| 2 cups whipping cream | 1½ teaspoons vanilla extract |
| 2 cups half and half | |
| 1 cup sugar | ½ teaspoon cinnamon |
| 1½ cups chopped walnuts | Dash salt |

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

Ice Cream

Chocolate Ice Cream

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|-------------------------|--|
| 1½ cups sugar | 3 squares semi-sweet chocolate, melted |
| 1 tablespoon cornstarch | ¾ cup half and half |
| ½ teaspoon salt | 1 cup whipping cream |
| 3 cups milk | 1 teaspoon vanilla extract |
| 2 eggs, beaten | |

Combine sugar, cornstarch and salt in a saucepan. Gradually stir in milk. Cook over medium heat until mixture begins to simmer, stirring constantly. Gradually stir about 1 cup of the hot mixture into the beaten eggs; then pour back into 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.

Rocky Road Ice Cream

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|--------------------------------|------------------------------|
| 1 cup milk | 1½ teaspoons vanilla extract |
| 3 squares semi-sweet chocolate | 1 cup miniature marshmallows |
| ¾ cup sugar | ¾ cup chocolate chips |
| ¼ teaspoon salt | ½ cup chopped pecans |
| 1 cup half and half | |
| 2 cups whipping cream | |

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