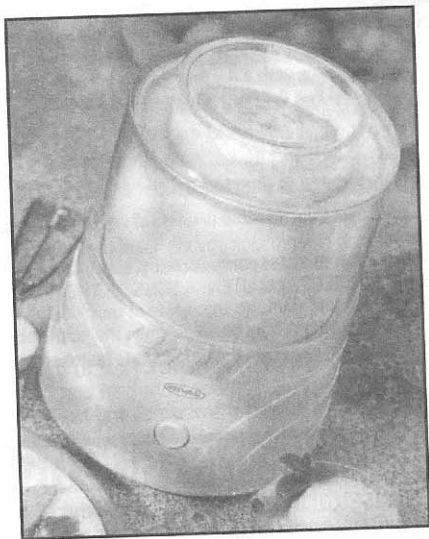




GC8155

Gourmet Creamery™



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

BEFORE YOU USE YOUR GOURMET CREAMERY™

Before using your Gourmet Creamery™ for the first time, remove all packaging materials and literature from inside the ice cream maker. Wash the COVER, PADDLE, and FREEZER CANISTER in warm soapy water. **DO NOT CLEAN WITH ABRASIVE CLEANERS OR HARD IMPLEMENTS.** Rinse and dry all parts thoroughly. **DO NOT immerse MOTOR BASE in water.** Wipe MOTOR BASE with damp cloth.

FREEZING THE FREEZER CANISTER

The most important step in making frozen desserts is to make sure the FREEZER CANISTER is properly frozen. The Rival Gourmet Creamery features a double insulated canister and requires thorough freezing. For best results, the canister should be wrapped in a plastic bag and placed upright in the back of your freezer, where the temperature is the coldest. Wrapping your canister in a plastic bag will guard against freezer burn. The length of time necessary to properly freeze the canister depends on your freezer temperature.

As there is liquid in between the canister walls, shake the canister to check the ideal freezing condition; you should not hear any liquid moving within the walls of a frozen canister.

NOTE: Continually storing the freezer container in the freezer allows you the flexibility to make your favorite frozen dessert at a moment's notice.

| FREEZER TEMPERATURE | APPROX. MIN. FREEZING TIME |
|---------------------|----------------------------|
| -30°C/-22°F | 8-9 hours |
| -25°C/-13°F | 12-13 hours |
| -18°C/0°F | 20-22 hours |
| -15°C/5°F | 24 hours or more |

HOW TO MAKE ICE CREAM WITH YOUR GOURMET CREAMERY™

1. Follow recipes to make ice cream mixture. Any recipe can be used for your frozen dessert providing it does not yield more than the capacity of the FREEZER CANISTER.
2. Remove the FREEZER CANISTER from freezer and place on the MOTOR BASE. The FREEZER CANISTER should be used immediately after removing from freezer (as it begins to thaw once removed from the freezer).
3. Place the paddle inside the FREEZER CANISTER. (See Fig. 1)
4. Place COVER on the MOTOR BASE.
5. Select the Low setting for firmer ice cream or the High setting for a softer consistency. Both should take 30 - 45 minutes to become frozen. For even harder ice cream, allow the ice cream to remain in the FREEZER CANISTER for 2 - 5 minutes or COVER the FREEZER CANISTER and put into your freezer for 15 minutes before serving. **ONCE LOW IS SELECTED AND THE MIXTURE HAS STARTED TO FREEZE, DO NOT SWITCH TO HIGH. THE FASTER SPEED IS NOT ABLE TO SPIN THE FIRM ICE CREAM.**
6. Pour dessert mixture through the hole in the center of COVER into FREEZER CANISTER. Stop when mixture reaches the maximum fill line located on the paddle (as the mixture will increase in volume during freezing process). Ingredients (chocolate chips, nuts, flavorings, etc.) can be added after the freezing process has begun through the center hole in the COVER.
7. Unplug unit before serving. Scoop off excess dessert using rubber, plastic, or wooden utensils. Remove COVER and scoop remaining dessert from FREEZER CANISTER.

HOW TO CLEAN YOUR GOURMET CREAMERY™

Wash the COVER, paddle, and FREEZER CANISTER in warm soapy water. **DO NOT CLEAN WITH ABRASIVE CLEANERS OR HARD IMPLEMENTS.** Rinse and dry all parts thoroughly. **DO NOT immerse the MOTOR BASE in water.** Wipe MOTOR BASE with damp sponge or cloth. **DO NOT freeze when FREEZER CANISTER is still**

HELPFUL HINTS

- Some recipes require the mixture to be pre-cooked. Make the recipe at least one day ahead. This will allow the mixture to cool completely and add volume.
- Uncooked recipes will yield best results when an electric mixer is used to cream the eggs and sugar. This helps increase volume in the ice cream mixture.
- Most ice cream recipes are a combination of cream, milk, eggs and sugar. You can use any type of cream you like, but the type of cream you use will affect the flavor and texture. The higher percentage of fat, the richer the ice cream and the softer the texture. For example, heavy cream has at least 36% fat, followed by whipping cream (30%), coffee or light cream (18%) and half & half (10%). Any combination can be used, but make sure the liquid measurement remains the same. For example, lighter ice creams can be made by using more milk than cream, or by eliminating cream altogether. Skim milk may be used, but there will be a noticeable difference in texture.
- The ice cream mixture will stay fresh in the refrigerator for several days. Be sure to shake well before adding to the Canister.
- When pouring mixture into the Canister, stop when mixture reaches the maximum fill line located on the paddle (as mixture will increase in volume during the freezing process).
- Alcohol inhibits the freezing process. Use flavorings or extracts. If alcohol must be added to a recipe, add when the mixture is semi-stiff.
- The flavor of a sorbet will depend greatly on the ripeness and sweetness of the fruit and/or juice. If fruit is too tart, add sugar; if the fruit is very ripe, decrease or omit the sugar. Freezing subdues sweetness, so the recipe will not be quite as sweet when frozen.
- Artificial sweeteners can be used as a substitute for sugar. **NOTE:** Heat affects the sweetness of artificial sweetener. Only add artificial sweeteners to mixture that are cold or have been completely cooled. When a recipe calls for heating liquid to dilute sugar, omit the heating process and simply stir in the sweetener until it is well dissolved.

1 packet of sweetener = 2 teaspoons (10ml) sugar
6 packets = $\frac{1}{4}$ cup (60 ml)
8 packets = $\frac{1}{3}$ cup (75 ml)
12 packets = $\frac{1}{2}$ (125 ml)

- The ice cream mixture should be liquid when preparation starts. Do not use stiff mixtures (i.e. whipped cream, frozen liquids).
- When adapting your own recipes to the maximum amount of 1 quart (1 liter), you should change all ingredients to the same percentage.
- Do not operate the appliance longer than required. If after 40 minutes, the mixture is not yet solid, or has thawed again, do not continue. possible reasons for mixture not freezing:
 - the Freezer Canister was not cold enough
 - the mixture was too warm
 - the proportion of ingredients was incorrect
- Do not store prepared ice cream in the Freezer Canister for more than a few days.

WASTE DISPOSAL

The liquid in the Freezer Canister contains no toxic materials. Dispose as normal household waste.

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 milk 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.

EASY VANILLA ICE CREAM

$\frac{1}{2}$ cup whole milk
 $\frac{1}{2}$ cup sugar
dash salt
 $\frac{1}{2}$ cup half and half
 $\frac{1}{2}$ cup whipping cream
 $\frac{1}{2}$ teaspoon vanilla extract

Combine milk, sugar and salt. Stir with a wire whisk until sugar is dissolved. Stir in half and half, whipping cream and vanilla. Pour into canister and freeze as directed on pages 4-5.

CHOCOLATE ICE CREAM

2 1/2 cup whole milk
 1 cup sugar
 dash salt
 3 ounces semisweet chocolate squares,
 finely chopped
 2 eggs, beaten
 3/4 cup half and half
 1/2 cup whipping cream
 1 teaspoon vanilla extract

Combine milk, sugar, salt and chocolate in a saucepan. Cook over medium heat, stirring constantly, until chocolate is melted and mixture almost boils. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add the eggs to remaining hot mixture. Cook and stir over low heat until slightly thickened (2 minutes). Stir in half and half, whipping cream and vanilla. Cover and refrigerate for 2 hours.

Pour into canister and freeze as directed on pages 4-5.

CINNAMON WALNUT ICE CREAM

1 1/2 cups whole milk
 1 cup half and half
 1/2 cup whipping cream
 1/2 cup sugar
 1 cup chopped walnuts
 1 1/2 teaspoons vanilla extract
 1/2 teaspoon cinnamon
 dash salt

Thoroughly combine all ingredients. Pour into canister and freeze as directed on pages 4-5.

DOUBLE ALMOND CHOCOLATE ICE CREAM

1 1/2 cup whole milk
 1/2 cup sugar
 dash salt
 2 ounces semisweet chocolate square, finely chopped
 2 eggs, beaten
 1 1/2 cup whipping cream
 1 teaspoon vanilla extract
 2 teaspoons almond extract
 1 cup chopped almonds

Combine milk, sugar, salt and chocolate in saucepan. Cook over medium heat, stirring constantly, until chocolate is melted and mixture almost boils. Gradually stir 1 cup of the hot mixture into the beaten egg. Pour eggs into the remaining hot mixture and continue cooking over low heat until slightly thickened (2-3 minutes). Remove from heat.

Stir in whipping cream, vanilla, almond extract and chopped almonds. Cover and refrigerate 2 hours.

Pour into canister and freeze as directed on pages 4-5.

STRAWBERRY SORBET

4 cups fresh or frozen (thawed) strawberries, pureed
 1/2 cup sugar
 1 cup water
 1 tablespoon lemon juice

Combine sugar and water in a small saucepan. Heat to boiling. Reduce heat and simmer until sugar dissolves. Remove from heat and cool completely (1-2 hours). Combine with pureed strawberries and lemon juice.

Pour into canister and freeze as directed on pages 4-5.

OLD FASHIONED VANILLA ICE CREAM

$\frac{1}{4}$ cup sugar
 $\frac{1}{8}$ teaspoon salt
 $1\frac{1}{4}$ cups whole milk
2 eggs, beaten
 $1\frac{1}{2}$ cups whipping cream
1 tablespoon pure vanilla extract

Combine sugar, salt and milk in saucepan. Cook over medium heat, stirring occasionally until mixture almost boils. Reduce heat to low.

Gradually stir about $\frac{1}{2}$ cup of hot milk into the beaten eggs. Add eggs to remaining hot mixture. Cook over low heat, stirring constantly until slightly thickened, about 2-3 minutes. Remove from heat and refrigerate at least 2 hours.

Combine whipping cream, vanilla and chilled mixture, stirring with a wire whisk to combine.

Pour into canister and freeze as directed on pages 4-5.

VARIATIONS: Add a variety of ingredients to the ice cream during the last 5 minutes of freezing. Use $\frac{1}{2}$ cup of any of the following: chocolate chips, crumbles chocolate sandwich cookies, M&M[®]S, crushed peppermint candies, chocolate covered peanuts, etc.

FRUIT: Add 1 cup of pureed fruit such as strawberries, bananas, peaches, blueberries, etc.

PRALINE ALMOND FUDGE ICE CREAM

$\frac{1}{4}$ cup light brown sugar
 $\frac{1}{8}$ teaspoon salt
 $2\frac{1}{4}$ cups whole milk
2 eggs, beaten
2 cups whipping cream
1 tablespoon pure vanilla extract
 $\frac{1}{4}$ cup slivered almonds
2 tablespoons butter
 $\frac{1}{4}$ cup chocolate fudge topping

Combine brown sugar, salt and milk in a saucepan. Cook over medium heat until mixture starts to bubble around the edges. Gradually stir about 1 cup of hot milk into the beaten eggs. Add to remaining hot milk, stirring constantly. Continue cooking 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.

Saute almonds in butter over low heat about 5 minutes. Stir into ice cream mixture. Pour into canister and freeze as directed on pages 4-5. During last 5 minutes of freezing pour chocolate fudge topping through opening in top of lid to combine into the ice cream.

EASY CHOCOLATE ICE CREAM

2 cups chocolate milk
 $\frac{1}{4}$ cup sweetened, condensed milk
 $\frac{1}{2}$ cup whipped dessert topping

Combine all ingredients. Pour into canister and freeze as directed on pages 4-5.

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 hazards, do not immerse main body or electrical parts in water or other liquid.
3. Close supervision is necessary when any appliance is used near children.
4. Unplug appliance from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contact with moving parts. Keep fingers, hair, clothing, as well as spatulas and other utensils away during operation.
6. Do not operate any appliance with a damaged cord or plug, after appliance malfunctions, or if the unit has been damaged in any manner. Call Rival Customer Service (see warranty).
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep fingers, utensils, and other foreign objects out of the FREEZER CANISTER while in use to reduce the risk of injury to persons or to the appliance itself.
DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER CANISTER. Sharp objects will scratch and damage the inside of the FREEZER CANISTER. A rubber spatula or wooden spoon may be used when the appliance is turned off.
11. Be sure that the voltage indicated on the name plate matches with your home's voltage.
12. Do not place any part of the UNIT in the dishwasher.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**. No user-serviceable parts inside. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of the Gourmet Creamery. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

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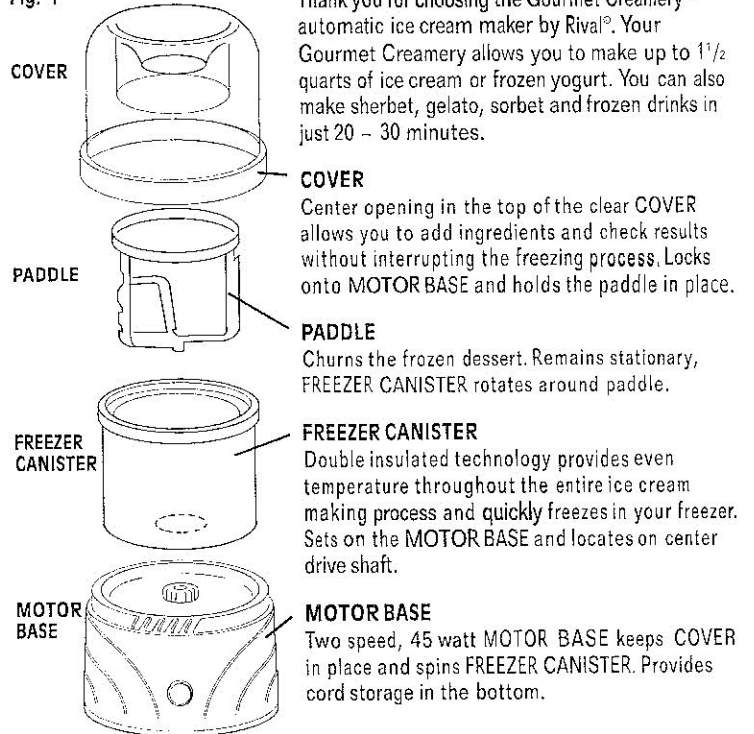


POLARIZED PLUG

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.

PARTS AND DESCRIPTIONS

Fig. 1



Thank you for choosing the Gourmet Creamery™ automatic ice cream maker by Rival®. Your Gourmet Creamery allows you to make up to 1½ quarts of ice cream or frozen yogurt. You can also make sherbet, gelato, sorbet and frozen drinks in just 20 – 30 minutes.

COVER

Center opening in the top of the clear COVER allows you to add ingredients and check results without interrupting the freezing process. Locks onto MOTOR BASE and holds the paddle in place.

PADDLE

Churns the frozen dessert. Remains stationary, FREEZER CANISTER rotates around paddle.

FREEZER CANISTER

Double insulated technology provides even temperature throughout the entire ice cream making process and quickly freezes in your freezer. Sets on the MOTOR BASE and locates on center drive shaft.

MOTOR BASE

Two speed, 45 watt MOTOR BASE keeps COVER in place and spins FREEZER CANISTER. Provides cord storage in the bottom.

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