

AT HOME ENTERTAINING

RIVAL

Electric Ice Cream Maker

8550-X



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 and 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 Rival®) 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.

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). 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.

AUTO SAFETY SHUTOFF

The Ice Cream Maker is equipped with an auto safety shutoff. Should the motor become overheated it will turn off. In order to restart the Ice Cream Maker, follow the steps below:

1. Unplug the Ice Cream Maker.
2. Wait at least 20 minutes for the motor to cool.
3. Plug in and operate normally.

KNOW YOUR ICE CREAM MAKER

- **Motor Drive**

Top mounted. Engages stem of DASHER.

- **Cork**

Used to plug hole in COVER when hardening and ripening ice cream.

- **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.

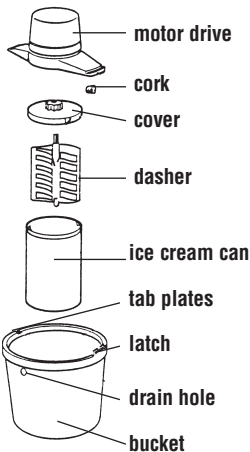
- **Drain Hole**

Allows salt water to flow freely out of BUCKET.

- **Bucket**

Latch and tab plates secure MOTOR DRIVE.

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 indentation at bottom of ICE CREAM CAN.
3. Place COVER on ICE CREAM CAN.

For best results use Rival® Rock Salt

	MAKER SIZE
	5 Quart
ROCK SALT for making ice cream	3½ Cups
ROCK SALT for hardening ice cream	2½ Cups
CRUSHED ICE for making and hardening ice cream	22 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. Fit the two tabs at the end of MOTOR DRIVE into tab plate. Lower the rounded tab (at other end of MOTOR DRIVE) onto latch plate. Rotate latch lock over rounded tab. Plug power cord into 120 volt AC outlet.
6. While ice cream maker in running, distribute 1 inch of ice around BUCKET. Sprinkle approximately 1/2 cup salt uniformly over layer of ice.
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. Put cork into hole on COVER.
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. Put cork into hole on COVER.
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 $\frac{3}{4}$ 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.

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.



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

3 cups sugar

½ teaspoon salt

5 eggs, beaten

2 tablespoons plus 1½ teaspoon vanilla extract

½ cup flour

6¼ cups milk

5 cups whipping cream

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 30 chocolate sandwich cookies into mixture before freezing.

Coffee Ice Cream: Combine 5 teaspoons instant coffee with sugar, flour and salt. Continue as directed.

THE RECIPES

CINNAMON BLACK WALNUT ICE CREAM

5 cups whipping cream
2½ cups sugar
1 tablespoon plus ¾ teaspoon vanilla extract
½ teaspoon salt

5 cups half and half
3½ cups chopped black walnuts
1¼ teaspoon cinnamon

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

CHOCOLATE ICE CREAM

3⅓ cups sugar
½ teaspoon salt
5 eggs, beaten
1½ cup half and half
2½ teaspoons vanilla extract

2½ tablespoons cornstarch
7½ cups milk
7½ squares semisweet chocolate, melted
2½ cups whipping cream

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.

THE RECIPES

CHOCOLATE CHIP ICE CREAM

3¼ cups milk	3½ cups sugar
1⅛ teaspoon salt	3⅛ cups half and half
1¼ teaspoons vanilla extract	7½ cups whipping cream
15 oz. (2½ 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 2½ teaspoons peppermint extract and ½ teaspoon plus ⅛ teaspoon of green food coloring to mixture before refrigerating. Freeze as directed.

VANILLA ICE CREAM

2½ cups milk	2½ cups sugar
½ teaspoon salt	2½ cups half and half
1½ tablespoon vanilla extract	5 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 5 cups pureed strawberries to chilled mixture before freezing.

Banana: Add 3½ cups mashed bananas to chilled mixture before freezing.

Peach: Add 5 cups pureed peaches to chilled mixture before freezing.

THE RECIPES

ROCKY ROAD ICE CREAM

2½ cups milk
2¼ cup sugar
2½ cups half and half
5 cups whipping cream
1¼ cups chocolate chips

7½ squares (1 oz. each) semisweet chocolate
½ teaspoon salt
1½ tablespoons vanilla extract
2½ cups mini marshmallows
1¼ 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

3⅞ cups milk
1½ teaspoon salt
1¼ teaspoon vanilla extract
2½ cups peppermint candy

2½ cups sugar
3⅞ cups half and half
7½ 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 and whipping cream. Cover and refrigerate 30 minutes. Place peppermint candy in a plastic bag. Break into large pieces (about 1/4-inch) with a mallet or rolling pin. Stir into chilled mixture. Freeze as directed.

THE RECIPES

PRALINE ALMOND FUDGE ICE CREAM

2¾ cups light brown sugar

½ teaspoon salt

5 eggs, beaten

2½ tablespoons vanilla extract

¾ cup butter

¼ cup plus 3½ tablespoons flour

6¼ cups milk

5 cups whipping cream

2½ cups slivered almonds

1¼ 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

5 cups apple cider or apple juice

1¼ teaspoon whole cloves

5 cups unsweetened applesauce

¼ cup plus 1 tablespoon lemon juice

2½ cups sugar

5 whole cinnamon sticks

2½ cups cranberry 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.

THE RECIPES

STRAWBERRY ICE

2½ quarts fresh or frozen strawberries, thawed
2½ cup water

1¼ cup sugar
2 tablespoons plus 1½ teaspoon 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

¾ cups skim milk
¼ teaspoon salt
1¼ teaspoons vanilla extract

1¼ cups sugar
1¼ cups whole milk

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

¾ cups skim milk
5 squares semisweet chocolate
1¼ teaspoon salt

10½ cups whole milk
¾ cups sugar
2½ teaspoons 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.

THE RECIPES

FROZEN CINNAMON NUT YOGURT

10 cups vanilla yogurt
1½ teaspoons cinnamon
2½ cups whipping cream
2½ cups walnut pieces

2½ cups sugar
¼ teaspoon salt
2½ teaspoons vanilla extract

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

10 cups plain yogurt
2½ cup whipping cream
thawed

1¾ cup sugar
3¾ cups frozen, sliced straw-berries in syrup,

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

FROZEN PIÑA COLADA YOGURT

10 cups vanilla yogurt
2½ cans crushed pineapple, undrained (15¼ oz.)
1¼ cup whipping cream

1¼ cups sugar
1¼ can cream of coconut (15 oz. can)
1¾ teaspoon rum flavoring

Thoroughly combine yogurt and sugar in mixing bowl. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

THE RECIPES

FROZEN CHERRY YOGURT

5 cups fresh or frozen dark, sweet cherries, pitted and thawed
10 cups plain yogurt
1½ cup sugar

2½ cup whipping cream
2½ 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

6¼ cups fresh or frozen blueberries, thawed
2½ cups half and half

6¼ cups plain yogurt
2½ cups sugar

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

FROZEN BANANA YOGURT

10 cups vanilla yogurt
¼ teaspoon salt
2½ teaspoons vanilla extract

2½ cups sugar
2½ cups whipping cream
4½ 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.

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

RIVAL
c/o JCS/THG, LLC
CONSUMER SERVICE DEPARTMENT
13120 JURUPA AVENUE
FONTANA, CA 92337

ONE (1) YEAR LIMITED WARRANTY

SAVE THIS WARRANTY INFORMATION

- A. This Warranty applies only to the original purchaser of this product.
- B. This Warranty applies ONLY to repair or replacement of any supplied or manufactured parts of this product that, upon inspection by JCS/THG, LLC authorized personnel, is shown to have failed in normal use due to defects in material or workmanship. JCS/THG, LLC will determine whether to repair or replace the unit. This Warranty does not apply to installation expenses.
- C. Operating this unit under conditions other than those recommended or at voltages other than the voltage indicated on the unit, or attempting to service or modify the unit, will render this WARRANTY VOID.
- D. **Unless otherwise proscribed by law, JCS/THG, LLC shall not be liable for any personal injury, property or any incidental or consequential damage of any kind resulting from malfunctions, defects, misuse, improper installation or alteration of this product.**
- E. All parts of this product excluding filters, which are covered under separate warranty, are guaranteed for a period of 1 year as follows:
 1. Within the first 30 days from date of purchase, the store from which you purchased your product should replace this product if it is defective in material or workmanship (provided the store has in-stock replacement.) If you intend to assert any claim in connection with the product, please follow the instructions in paragraph F.
 2. Within the first 12 months from date of purchase, JCS/THG, LLC will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph G.
- F. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.
- G. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to JCS/THG, LLC:
 1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
 2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code and telephone number
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) Your \$7.50 check for return shipping and handling, and
 - d) The model number of the unit and the problem you are having. (Enclose in an envelope and tape directly to the unit before the box is sealed.)
 3. JCS/THG, LLC recommends you ship the package U.P.S. ground service for tracking purposes.
 4. All shipping charges must be prepaid by you.
 5. Mark the outside of your package:

RIVAL
JCS/THG, LLC
13120 Jurupa Avenue
Fontana, CA 92337

SHIPPING AND HANDLING CHARGES: \$7.50 (USD)

This Warranty gives you specific legal rights, and you may have other rights which vary from state to state. The provisions of this Warranty are in addition to, and not a modification of, or subtraction from, the statutory warranties and other rights and remedies contained in any applicable legislation. To the extent that any provision of this Warranty is inconsistent with any applicable law, such provision shall be deemed voided or amended, as necessary, to comply with such law.

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