

AT HOME ENTERTAINING

RIVAL

Electric Ice Cream Maker

GC8101/GC8151



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

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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 fire, electric shock and personal injury, do not immerse appliance, its cord or plug, 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 contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or is dropped or damaged in any manner. Return appliance (see warranty) for examination, repair or electrical or mechanical adjustment.
7. The use of 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, including the stove.
10. To disconnect, unplug from wall outlet.
11. Do not operate unit dry. Always have ice cream mixture in the canister when you plug in the unit.
12. The freezer canister should be thoroughly towel-dried after use and washing.
13. Keep hands and utensils out of freezer canister while in use to reduce the risk of injury to persons and damage to the appliance. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER CANISTER!** Sharp objects will scratch and damage the inside of the

IMPORTANT SAFEGUARDS (CONT.)

Freezer Canister. A rubber spatula or wooden spoon may be used, when the appliance is in the OFF position.

14. Be sure that the voltage indicated on the name plate matches with your home's voltage.
15. During operation keep your hands and the cord away from hot parts of the appliance during operation.
16. Never clean with scouring powders or hard implements.
17. Do not place or use the appliance on hot surfaces, such as stoves, hotplates, or near open gas flames.
18. Do not expose the Freezer Canister to temperatures above 105° F/41°C. Do not clean Freezer Canister in dishwasher.
19. 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. Power Unit never needs lubrication. Do not attempt to service this product.

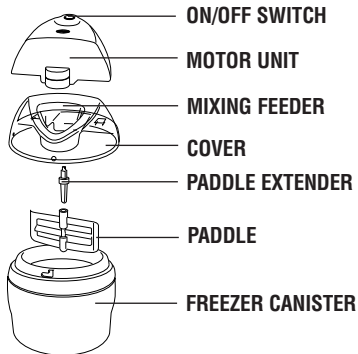
POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

KNOW YOUR ICE CREAM MAKER



BEFORE YOU USE YOUR ICE CREAM MAKER

Remove all literature and packing materials from inside the ice cream maker. Wash the Freezer Canister, Cover, and Paddle in warm, soapy water. Be sure to rinse and dry all parts thoroughly. **DO NOT IMMERGE MOTOR UNIT IN WATER.** To clean, wipe with a damp cloth.

FREEZING THE FREEZER CANISTER

The most important step in making frozen desserts is to make sure the Freezer Canister is properly frozen. Your Ice Cream Maker features a double insulated bowl 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 will depend on how cold the freezer temperature is.

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.

NOTE: Continually storing the Freezer Canister 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 USE YOUR ICE CREAM MAKER

Model GC8101 can make up to 1 quart of ice cream. Model GC8151 makes up to 1.5 quarts of ice cream. Due to an increase in volume during preparation, the maximum amount must not exceed .5 quarts of liquid for model GC8101, and 1 quart of liquid for model GC8151. If using your own recipes, adapt the volume of mixture to these amounts.

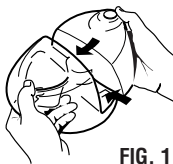


FIG. 1

1. Make sure unit switch is in OFF position.
2. To assemble the ice cream maker, slide the Motor Unit onto the Cover until it locks in place, two tabs underneath will "click" into place (Fig.1).
3. Insert Paddle extender into Motor Unit opening (Fig. 2).
4. Remove Freezer Canister from freezer.
5. Insert Paddle into Canister (Fig. 3).
6. Place Motor and Cover together on top of Canister so that all the locking tabs are aligned and the extender fits into the Paddle. Once you have made certain everything is properly

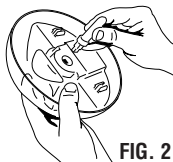


FIG. 2



FIG. 3

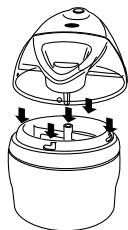


FIG. 4



FIG. 5

7. Pour the prepared ice cream mixture

HOW TO USE YOUR ICE CREAM MAKER (CONT.)

through the Mixing Feeder in the Canister.

Note: It is extremely important that the Canister be used immediately after it is removed from the freezer, as it begins to thaw once removed. First, make sure that the ice cream mixture is ready, then remove the Canister from freezer.

8. Leave the machine on for approximately 20–40 minutes, or until the mixture reaches the desired consistency. Do not turn the appliance off during use, as the mixture may freeze and prevent the movement of the Paddle. After 40 minutes turn unit OFF. See page 8 for further instructions.
9. To add ingredients after the freezing process has begun, gently add them through the Mixing Feeder.
10. To avoid overheating the Motor, the direction of the rotation will change if the mixture becomes too thick. If the direction of rotation continues to change, the mixture is completely prepared, **TURN OFF UNIT IMMEDIATELY.**
11. Remove Paddle from ice cream. Only use rubber, plastic, or wooden utensils to serve from the Canister bowl. Metal spoons may damage the bowl.
12. To further harden the ice cream, you may put the Canister with the ice cream contents into the freezer for a short period of time (no more than 30 minutes). Long term freezing, however, should be done in an airtight container.

AUTO SAFETY SHUTOFF:

This Ice Cream Maker is supplied with an auto safety shutoff. Should the motor become overheated it will turn off. In order to restart the Ice Cream Freezer the following steps must be followed:

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

HOW TO CLEAN YOUR ICE CREAM MAKER

The Freezer Canister should be cleaned in warm water and mild detergent, then dried thoroughly.

Never replace Canister in Freezer if it is still wet. Do not use sharp utensils, scouring pads or abrasive detergents when cleaning Freezer Canister.

The Motor Unit can be cleaned by using a damp cloth. Never immerse Motor Unit in water.

Do not place canister in dishwasher!

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 adds 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. Eggs must be cooked properly. See our eggbased recipes for instructions.
- 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 and taste.
- 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, be sure to stop at least 1" (2.5 cm) from the top, as mixture will increase in volume during the freezing process.

HELPFUL HINTS (CONT.)

- Alcohol inhibits the freezing process. To add alcohol 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 = 1/4 cup (60ml)

8 packets = 1/3 cup (75ml)

12 packets = 1/2 (125ml)

- 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, 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.

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.



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.

RECIPES

IMPORTANT:

- * The following recipes (pages 10-13) have been created using dairy products produced in the UNITED STATES.
- * Please see pages 14-17 for recipes that use dairy products produced in CANADA.

EASY VANILLA ICE CREAM

Model GC8101 (1 Quart Capacity)

1 cup whole milk
1/2 cup sugar
Dash salt
2/3 cup half and half
1/3 cup whipping cream
1/2 teaspoon vanilla extract

Model GC8151 (1 1/2 Quart Capacity)

1 1/2 cup whole milk
3/4 cup sugar
Dash salt
1 cup half and half
1/2 cup whipping cream
1 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.

OLD FASHIONED VANILLA ICE CREAM

Model GC8101 (1 Quart Capacity)

1/2 cup sugar
Dash salt
1 cup whole milk
1 egg, beaten
1 cup whipping cream
2 teaspoons pure vanilla extract

Model GC8151 (1 1/2 Quart Capacity)

3/4 cup sugar
1/8 teaspoon salt
1 3/4 cup whole milk
2 eggs, beaten
1 1/2 cup 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 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.

RECIPES

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, crumbled 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

Model GC8101 (1 Quart Capacity)

$\frac{1}{2}$ cup light brown sugar
dash salt
 $1\frac{1}{2}$ cups whole milk
1 egg, beaten
 $\frac{2}{3}$ cup whipping cream
2 teaspoons pure vanilla extract
 $\frac{1}{2}$ cup slivered almonds
1 tablespoon butter
 $\frac{1}{3}$ cup chocolate fudge topping

Model GC8151 (1½ Quart Capacity)

$\frac{3}{4}$ cup light brown sugar
 $\frac{1}{8}$ teaspoon salt
 $2\frac{1}{4}$ cups whole milk
2 eggs, beaten
1 cup whipping cream
1 tablespoon pure vanilla extract
 $\frac{3}{4}$ cup slivered almonds
2 tablespoons butter
 $\frac{1}{2}$ 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.

Sauté 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.

STRAWBERRY SORBET

Model GC8101 (1 Quart Capacity)

$2\frac{2}{3}$ cups fresh or frozen (thawed) strawberries,
pureed
 $\frac{1}{3}$ cup sugar
 $\frac{2}{3}$ cup water
2 teaspoons lemon juice

Model GC8151 (1½ Quart Capacity)

4 cups fresh or frozen (thawed) strawberries,
pureed
 $\frac{1}{2}$ 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.

RECIPES

EASY CHOCOLATE ICE CREAM

Model GC8101 (1 Quart Capacity)

1 $\frac{1}{3}$ cups chocolate milk
1 $\frac{1}{4}$ cup sweetened, condensed milk
1 $\frac{1}{3}$ cup whipped dessert topping

Model GC8151 (1 $\frac{1}{2}$ Quart Capacity)

2 cups chocolate milk
1 $\frac{1}{3}$ cup sweetened, condensed milk
1 $\frac{1}{2}$ cup whipped dessert topping

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

CHOCOLATE ICE CREAM

Model GC8101 (1 Quart Capacity)

1 $\frac{1}{2}$ cups whole milk
2 $\frac{2}{3}$ cup sugar
Dash salt
2 ounces semisweet chocolate squares,
finely chopped
1 egg, beaten
1 $\frac{1}{2}$ cup half and half
1 $\frac{1}{3}$ cup whipping cream
1 $\frac{1}{2}$ teaspoon vanilla extract

Model GC8151 (1 $\frac{1}{2}$ Quart Capacity)

2 $\frac{1}{4}$ cup whole milk
1 cup sugar
Dash salt
3 ounces semisweet chocolate squares,
finely chopped
2 eggs, beaten
3 $\frac{3}{4}$ cup half and half
1 $\frac{1}{2}$ 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.

RECIPES

CINNAMON WALNUT ICE CREAM

Model GC8101 (1 Quart Capacity)

1 cup whole milk
2/3 cup half and half
1/3 cup whipping cream
1/2 cup sugar
2/3 cup chopped walnuts
3/4 teaspoons vanilla extract
1/4 teaspoon cinnamon
Dash salt

Model GC8151 (1 1/2 Quart Capacity)

1 1/2 cups whole milk
1 cup half and half
1/2 cup whipping cream
3/4 cup sugar
1 cup chopped walnuts
1 1/4 teaspoons vanilla extract
1/3 teaspoon cinnamon
Dash salt

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

DOUBLE ALMOND CHOCOLATE ICE CREAM

Model GC8101 (1 Quart Capacity)

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

Model GC8151 (1 1/2 Quart Capacity)

1 1/2 cup whole milk
3/4 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.

CANADIAN RECIPES

For best results, please use the following recipes when using dairy products produced in CANADA.

EASY VANILLA ICE CREAM

Model GC8101 (1 Quart Capacity)

1 cup whole milk
1/2 cup sugar
Dash salt
1 cup table cream
1/2 teaspoon vanilla extract

Model GC8151 (1 1/2 Quart Capacity)

1 1/2 cup whole milk
3/4 cup sugar
Dash salt
1 cup table cream
1 teaspoon vanilla extract

Combine milk, sugar and salt. Stir with a wire whisk until sugar is dissolved. Stir in table cream and vanilla.

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

OLD FASHIONED VANILLA ICE CREAM

Model GC8101 (1 Quart Capacity)

1/2 cup sugar
Dash salt
1/2 cup whole milk
2 eggs, beaten
1 cup whipping cream
2 teaspoons pure vanilla extract

Model GC8151 (1 1/2 Quart Capacity)

3/4 cup sugar
1/8 teaspoon salt
1 1/4 cup whole milk
3 eggs, beaten
1 1/2 cup 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 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 1/2 cup of any of the following: chocolate chips, crumbled 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.

CANADIAN RECIPES

PRALINE ALMOND FUDGE ICE CREAM

Model GC8101 (1 Quart Capacity)

1/2 cup light brown sugar
Dash salt
1 1/4 cups whole milk
2 eggs, beaten
3/4 cup whipping cream
2 teaspoons pure vanilla extract
1/2 cup slivered almonds
1 tablespoon butter
1/5 cup chocolate fudge topping

Model GC8151 (1 1/2 Quart Capacity)

3/4 cup light brown sugar
1/8 teaspoon salt
2 cups whole milk
3 eggs, beaten
1 1/4 cups whipping cream
1 tablespoon pure vanilla extract
3/4 cup slivered almonds
2 tablespoons butter
1/2 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 for 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. 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.

STRAWBERRY SORBET

Model GC8101 (1 Quart Capacity)

2 2/3 cups fresh or frozen (thawed) strawberries,
pureed
1/3 cup sugar
2/3 cup water
2 teaspoons lemon juice

Model GC8151 (1 1/2 Quart Capacity)

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.

CANADIAN RECIPES

EASY CHOCOLATE ICE CREAM

Model GC8101 (1 Quart Capacity)

1 $\frac{1}{3}$ cups chocolate milk
1 $\frac{1}{4}$ cup sweetened, condensed milk
1 $\frac{1}{3}$ cup whipped dessert topping

Model GC8151 (1 $\frac{1}{2}$ Quart Capacity)

2 cups chocolate milk
1 $\frac{1}{3}$ cup sweetened, condensed milk
1 $\frac{1}{2}$ cup whipped dessert topping

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

CHOCOLATE ICE CREAM

Model GC8101 (1 Quart Capacity)

1 $\frac{1}{2}$ cups whole milk
2 $\frac{2}{3}$ cup sugar
Dash salt
2 ounces semisweet chocolate squares,
finely chopped
2 eggs, beaten
1 $\frac{1}{2}$ cup table cream
1 $\frac{1}{3}$ cup whipping cream
1 $\frac{1}{2}$ teaspoon vanilla extract

Model GC8151 (1 $\frac{1}{2}$ Quart Capacity)

2 cups whole milk
1 cup sugar
Dash salt
3 ounces semisweet chocolate squares,
finely chopped
3 eggs, beaten
3 $\frac{3}{4}$ cup table cream
1 $\frac{1}{2}$ 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 table cream, whipping cream and vanilla. Cover and refrigerate for 2 hours.

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

CANADIAN RECIPES

CINNAMON WALNUT ICE CREAM

Model GC8101 (1 Quart Capacity)

1 cup table cream
2/3 cup half and half
1/3 cup whipping cream
1/2 cup sugar
2/3 cup chopped walnuts
3/4 teaspoons vanilla extract
1/4 teaspoon cinnamon
Dash salt

Model GC8151 (1 1/2 Quart Capacity)

1 1/2 cups table cream
1 cup half and half
1/2 cup whipping cream
3/4 cup sugar
1 cup chopped walnuts
1 1/4 teaspoons vanilla extract
1/3 teaspoon cinnamon
Dash salt

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

DOUBLE ALMOND CHOCOLATE ICE CREAM

Model GC8101 (1 Quart Capacity)

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

Model GC8151 (1 1/2 Quart Capacity)

1 1/2 cup whole milk
3/4 cup sugar
Dash salt
2 ounces semisweet chocolate square,
finely chopped
3 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.

NOTES

NOTES

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 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 twelve 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 to 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) A check for return prepaid 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
c/o JCS/THG, LLC
13120 JURUPA AVENUE
FONTANA, CA 92337

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