



A little history...

Ice cream as we know it today probably came into existence in the middle of the 17th century when a chef employed by Charles I of England developed a technique of shaking flavored cream in a dish of ice. It became so popular that the king actually continued to keep the formula a "Royal Secret". Slowly the secret got out and many ice cream parlors began to spring up around Europe in the early 1800's.

However, it was in the United States where its manufacture and popularity soared. In fact, we know that George Washington purchased a "cream machine for making ice" and spent the unheard of sum of \$200 making ice cream all summer!

It was not until 1846, however, that a woman named Nancy Johnson, in New York, made life easier for all of us ice cream lovers by inventing a crude, but easy-to-use, hand crank ice cream maker. Remarkably, she never patented the device!

White Mountain Freezers

The **RIVAL** Company

Sedalia, MO 65301

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. **HOUSEHOLD USE ONLY.**
3. No user serviceable parts inside. Refer servicing to qualified servicing personnel.
4. To protect against risk of electrical shock, do not put motorizing units in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
7. Avoid contacting moving parts.
8. 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 nearest authorized service facility for examination, repair or electrical or mechanical adjustments.
9. The use of attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injury.
10. Electric freezers have not been investigated for outdoor use.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.

SAVE THESE INSTRUCTIONS

Polarized Plug

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. As a safety feature this plug will fit in an electrical outlet only one way. If you are unable to fit the plug into the outlet, reverse the plug. If the plug still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Welcome to Your White Mountain Ice Cream Freezer

Congratulations

You have purchased the finest ice cream freezer in the world. Remember the old-time church social, as Grandma's back yard picnic was highlighted by that creamy, cool and delicious dessert? Well, you can still do it... right in your own home, school or church. All you need is your favorite ice cream recipe, ice, rock salt and, of course, your White Mountain Freezer!

With your own White Mountain Freezer, you can bring back those old time family values and good-time family fun. You'll be proud to host your special family get togethers and friendly parties producing the best ice cream anywhere!

Let's begin by preparing your favorite ice cream recipe. This book will give you plenty of basic ideas. When this is completed, put it in your refrigerator to chill. Ice cream is made by freezing — while stirring — a pasteurized, homogenized mixture of cream, milk, sugar and other ingredients and flavorings to produce an infinite variety of possible ice cream confections.

The freezing is accomplished easily. It takes place in the White Mountain Freezer using rock salt and ice as the refrigerant. Rock salt forces the ice surrounding the can of ice cream mix to melt. The "brine solution" or liquid that forms in the wooden bucket absorbs heat from the mix and gradually lowers the temperature of the mix until it begins to freeze.

If there were no salt added to the ice, it would melt at 32 degrees Fahrenheit and eventually the ice water and mix would come to equilibrium at 32 degrees. The ice cream mix, however, does not begin to freeze until its temperature falls below 27 degrees. Therefore, for our purposes, we need a salt concentration, or a ratio of 5

cups of ice to 1 cup of salt, to create a good brine. At this concentration, our brine temperature should remain constant at 8 to 12 degrees F. This will give us the rapid cooling and freezing that is essential to making smooth, creamy ice cream.

Making Your First Batch

First, have all your ingredients chilling in the refrigerator.

Second, prepare your ice by filling a cloth bag and breaking it into coarse pieces using a mallet or hammer.

Third, place your stainless steel cream can into the wooden tub so that it rests easily on the metal tub center in the bottom of the tub. Insert your dasher in the can making sure that the protrusion on the bottom of the cream can fits into the socket of the dasher.

Fourth, pour your recipe into the cream can, never filling the can more than half full. Assemble the can cover and turn the dasher stem with your fingers until it turns freely.

Fifth, place the gearframe into position by grasping the gearframe and engage the dasher stem into the socket of the gearframe. If you have a handcrank freezer, slide the cranking end into the tub ear. The opposite end of the gearframe fits into the tub latch. Gently push the thumb latch down until the gearframe is snug. If you own an electric unit, be sure to hold the unit with the label facing you. Insert the right side of the unit into the steel ear and the left side (marked latch end) fits into the latch. Gently push the thumb latch down until unit is secure.

Finally, it is time to fill the wooden tub with ice. Fill your tub to the top of the can with ice. Crank or run your motor for about 2 minutes so that the can chills evenly. Add 2 cups of rock salt to the top of the ice. As the ice melts down 2 to 3 inches, add more ice and 2 more cups of salt.

The amount of ice and rock salt you use will vary according to the ambient air temperature. Do not increase your salt usage until you have churned the freezer for 10 minutes. After 10 minutes, you should notice the cream becoming firmer. At this point, if too much salt is used, the result will be excessive freezing to the extent that a crust of frozen cream will form on the inside edge of the can while the middle will remain liquid. If this occurs, allow the brine to warm up and thereafter decrease the amount of salt added when you add ice.

NOTE: Occasionally, your dasher blade screws may loosen allowing the blades to move more than 1/8" from the dasher. Simply screw the blades down to 1/8" and resume freezing.

Do not plug hole in side of freezer tub — this is for draining excess brine and should be kept open at all time.

Discontinue Churning

When your ice cream mix has been churned sufficiently (usually about 20-25 minutes) and becomes the consistency of soft ice cream, it is ready for packing or

eating. The time can best be determined when it becomes difficult to turn the crank handle, or the motor begins to sound like it is really straining. Manually unplug your motor unit when you hear it straining, further churning will not improve the quality of the ice cream.

Now, remove the can cover. Take the dasher out and scrape off excess ice cream with a wooden spoon. Your ice cream is now ready to eat and enjoy!

The Old-Fashioned Way

You can pack your cream for hardening right in your White Mountain Freezer by scraping it back into the cream can. Place a sheet of waxed paper across the top of the can, press the can cover down over waxed paper and plug the hole in the cover with either a cork stopper or tape. Drain off water, repack freezer with 5 parts of ice and 1 part salt, until entire can and can lid are covered with ice and salt mixture. Next, cover with burlap bag or some suitable material for insulation. Then let stand until frozen hard. We recommend this "old fashioned" method.

Helpful Hints

This booklet is only a guide... an easy to follow collection of hints and recipes that we have discovered in the last 140 years that make homemade ice cream so special. Here are some helpful suggestions:

- **CAUTION: DO NOT FILL THE FREEZER MORE THAN TWO THIRDS FULL OF MIXTURE TO BE FROZEN. EXAMINE CONTENTS AFTER FREEZER HAS BEEN IN OPERATION APPROXIMATELY 15 MINUTES TO SEE IF MIXTURE IS SUFFICIENTLY FROZEN.**
- Protect all working surfaces with newspaper. Salt is corrosive. Be careful not to kill valuable backyard grass when making ice cream outdoors in the good old summer time with the handcrank freezer.
- Use rubber gloves to protect hands from cold and salt.
- Do not use this freezer for commercial purposes.
- Use a glass or plastic measuring cup for rock salt, since salt pits metals.
- Use a wooden spoon for stirring and repacking ice cream to retard melting (wood does not conduct heat).
- It is best to make a cooked recipe the night before so it has plenty of time to chill.
- Make sure your wooden scraper blades are 1/8" away from the metal dasher. These screws are set at the factory and should be loose, but never more than 1/8" or the end result may be freezing around the can while the middle remains liquid.
- Freezing should not be too slow or too fast. A greater amount of salt will melt the ice faster, causing the ice cream to freeze faster. A too rapid freezing time does not allow for sufficient agitation and produces a coarse texture. An extended period of freezing causes a spongy, buttery texture.

- You lose the delectable taste and good texture of homemade ice cream if it stores too long. It can be kept up to a month if properly packaged for freezing.
- The salt used in making homemade ice cream is rock salt. It is a coarse salt and should be used instead of regular table salt.
- You can hasten the hardening process by placing the entire can containing the ice cream mix (after initial churning) in the freezer unit of your refrigerator.
- To your vanilla based mixtures, consider adding such flavor pick-ups as crumbled cookies or candies, granola, instant coffee mixes, small chocolate bits or even dabs of jams, jellies and peanut butter.
- Fold in ingredients such as fresh or thawed frozen fruit slices about 20 minutes after removing the dasher from the churned ice cream mixture.
- Try filling pre-cooked pie shells with ice cream before final hardening or orange and lemon shells with orange and lemon sherberts. Fill ice cream puff shells with ice cream and top off with sauce.
- Fill parfait glasses with vanilla ice cream, add green creme de menthe and top with ice cream. Just use your imagination. There are endless pleasures in store for you with the aid of your White Mountain Freezer.

*If you have any questions or need assistance,
please feel free to contact our
Customer Service Department — 1-800-343-0065*

Vanilla Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
2 cup	3 c.	3½ c.	4 c.	Milk
1 cup	1½ c.	2½ c.	2¾ c.	Sugar
dash	½ tsp.	½ tsp.	¾ tsp.	Salt
1 cup	2 c.	2½ c.	3 c.	Half and Half
1½ teaspoons	1 T.	1½ T.	2 T.	Vanilla Extract
1 cups	3 c.	4 c.	5 c.	Whipping Cream

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 pureed strawberries (1½ cups for 2 quart, 4 cups for 4 quart, 5 cups for 5 quart, or 6 cups for 6 quart) to chilled mixture before freezing.

Banana: Add mashed bananas (1½ cups for 2 quart, 3 cups for 4 quart, 3½ cups for 5 quart, or 4 cups for 6 quart) to chilled mixture before freezing.

Peach: Add pureed peaches (1½ cups for 2 quart, 4 cups for 4 quart, 5 cups for 5 quart, or 6 cups for 6 quart) to chilled mixture before freezing.

Cookie Stir In:

Add crumbled chocolate sandwich cookies (or any cookie of your choice) to the mixture during the last 5-10 minutes of the mixing.

10 cookies - 2 qt.

20 cookies - 4 qt.

30 cookies - 6 qt.

Candy Stir-In:

Add your favorite chocolate candy during the last 5 to 10 minutes of mixing.

1/2 cup - 2 qt.

1 cup - 4 qt.

2 cups - 6 qt.

Chocolate Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1½ cups	2½ c.	3½ c.	4 c.	Sugar
1 tablespoon	2 T.	2½ T.	3 T.	Cornstarch
¼ teaspoon	½ tsp.	½ tsp.	¾ tsp.	Salt
3 cups	6 c.	7½ c.	9 c.	Milk
2	4	5	6	Eggs, beaten
3 squares	6 sq.	7½ sq.	9 sq.	Semisweet Chocolate (melted)
(1 ounce each)				
¾ cup	1½ c.	1½ c.	2 c.	Half and Half
1 cup	2 c.	2½ c.	3 c.	Whipping Cream
1 teaspoon	2 tsp.	2½ tsp.	1 T.	Vanilla Extract

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. 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.

Frozen Pina Colada Yogurt

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
4 cups	8 c.	10 c.	12 c.	Vanilla Yogurt
½ cup	1 c.	1¼ c.	1½ c.	Sugar
1 can	2 cans	2½ cans	3 cans	Crushed Pineapple undrained, 15¼ oz.
½ can	1 can	1¼ cans	1½ cans	Cream of Coconut 15 oz. can
½ cup	1 c.	1¼ c.	1½ c.	Whipping Cream

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

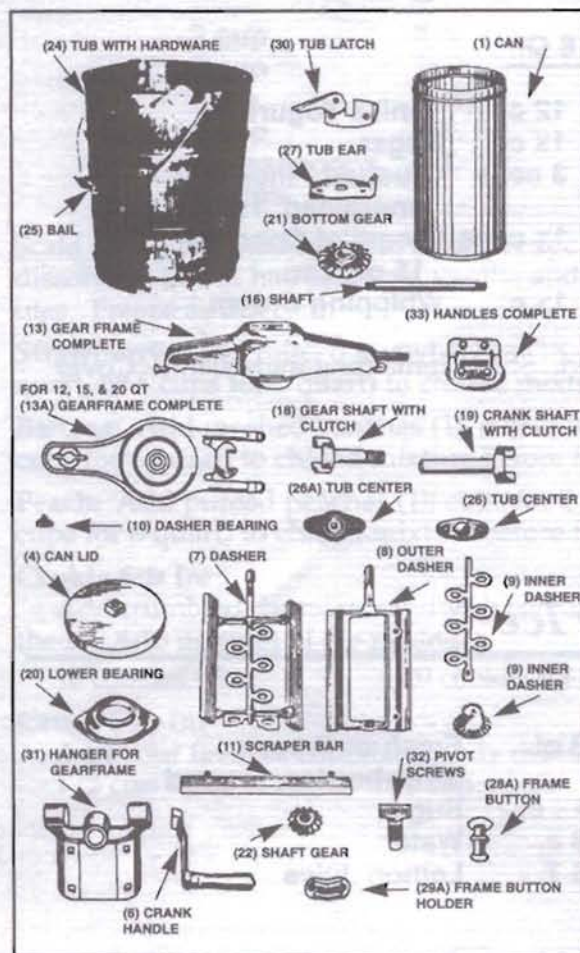
Strawberry Ice

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1 quart	2 qt.	2½ qt.	3 qt.	Fresh or Frozen Strawberries, thawed
½ cup	1 c.	1¼ c.	1½ c.	Sugar
1 cup	2 c.	2½ c.	3 c.	Water
1 tablespoon	2 T.	2 T. plus 1½ t.	3 T.	Lemon Juice

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

**WHITE MOUNTAIN HAND CRANK ICE CREAM FREEZERS
MODELS F64302, F64304, F64306, F64308, F64310, F64320, AND F74304**

Parts List



PART NO.	Description
1	Can
4	Can, Cover
6	Crank
7	Dasher, Single Piece
8	Dasher, Outer with Scrapers
9	Dasher, Inner
11	Dasher, Scrapers (pair)*
11a	Dasher, Scraper, Holder, each*
13	Gearframe, Complete with gears
14	Gearframe, Skeleton, no gears
16	Gearframe, Crank Shaft
17	Gearframe, Clutch Only, each*
18	Gearframe, Gear Shaft & Clutch
19	Gearframe, Crank Shaft & Clutch
20	Gearframe, Lower Bearing
21	Gearframe, Bottom Gear
22	Gearframe, Shaft Gear
23	Gearframe, Top Gear
24	Tub, Complete with fittings
25	Tub Bail Handle with wood grip
26	Tub Center
27	Tub Ear (steel)
28	Tub, Frame Button
28a	Tub, Frame Button Holder
29b	Tub, Frame Button Back Plate
30	Tub, Latch (steel)
31	Tub, Hanger (tub)
32	Tub, Hanger Pivot Screws, each
33	Tub, Handle Comp-each

INSTRUCTIONS FOR ORDERING HAND CRANK FREEZER PARTS

For our Parts Department to adequately serve you, it is a must that you do the following:

1. Order parts by number and description.
2. Specify the quart capacity of the freezer.
Example: 4-quart, 6-quart, or 8-quart, etc.
3. Turn the gear frame (part number 13) over and advise us what the pattern number is on the underside of the frame unit.

NOTE:

1. Cans (part number 1) will be shipped without can covers. If a can cover (part number 4) is desired, please order separately.
2. No C.O.D. Shipments

WHEN ORDERING PARTS PLEASE FURNISH FRAME NUMBER AND COVER NUMBER

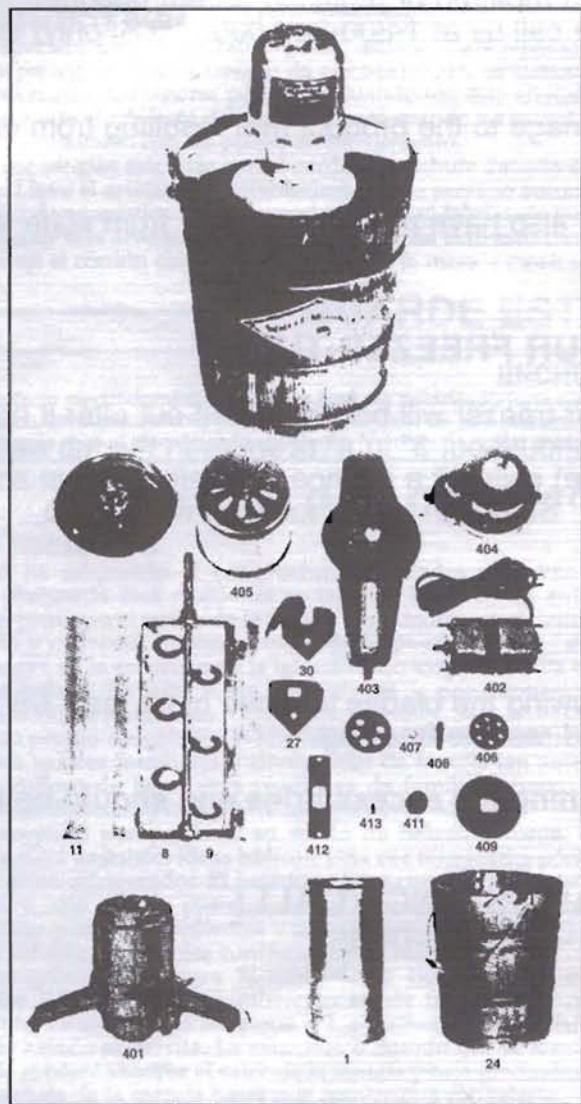
NOTE: You may order a No. 401 motorizing unit for your 6-Qt. hand freezer.

WHITE MOUNTAIN FREEZERS, THE RIVAL CO., SEDALIA, MO 65301

1-800-343-0065

WHITE MOUNTAIN ELECTRIC ICE CREAM FREEZERS

MODELS F69204, F69206 AND F79204



Parts List

PART NO.	Description
1	Can
4	Can Cover Lid (aluminum)
8	Dasher, Outer with Scrapers
9	Dasher, Inner
11	Dasher, Scrapers (pair)
24	Tub, complete with fittings
25	Tub Bail Handle with wood grip
26	Tub Center
27	Tub Ear (steel)
30	Tub Latch (steel)
401	Motorizing Unit Complete
402	Motor
403	Unit Frame Blank
404	Unit Gear Housing
405	Unit Steel Hood
406	Top and Cluster Gear
407	Top Retaining Ring
408	Stud for Top and Cluster Gear
409	Main Drive Gear
410	Intermediate Gear with Pinion Rod
411	Dasher Hub Section Holder
412	Dasher Holder Steel Strap

INSTRUCTIONS FOR ORDERING ELECTRIC FREEZER PARTS

For our Parts Department to adequately serve you, it is important that you do the following:

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2. Specify the quart capacity of the freezer.
Example: 4-quart, 6-quart, or 8-quart, etc.
3. Turn the gear frame (part number 13) over and advise us what the pattern number is on the underside of the frame unit.

NOTE:

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2. No C.O.D. Shipments

WHEN ORDERING PARTS PLEASE FURNISH FRAME NUMBER AND COVER NUMBER.
WHITE MOUNTAIN FREEZERS, THE RIVAL CO., SEDALIA, MO 65301
1-800-343-0065

LIMITED WARRANTY

This product is warranted against defect in materials or workmanship for one (1) year from date of original purchase. If your defective product is delivered prepaid during that period to Rival Service Division, 217 East 16th St., Sedalia, MO 65301, your product will be repaired or replaced (at our option) at no charge. You may also write to us at this same address, or call us at 1-800-343-0065 (U.S. only) should you have any questions or need further assistance.

This warranty does not apply to commercial 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 rights which vary from state to state.

IMPORTANT CARE FOR YOUR FREEZER TUB

When not being used continuously, the wooden tub of your freezer will become dried out after it has been stored away for any length of time. Therefore, you should put 3" to 4" of water in the tub each time before using (especially when using it for the first time) giving it a chance to swell up again so that the salt brine will not leak out during the freezing process. Storing in a cool location will help to increase the life of your freezer.

CAUTION

Occasionally, your dasher blades screws may loosen allowing the blades to move more than 1/8" from the iron dasher. Simply screw the blades down to 1/8" and resume freezing.

Do not plug hole in side of freezer tub - this is for draining the excess brine and should be kept open at all times.

**IF YOU NEED ADDITIONAL ASSISTANCE CALL:
CUSTOMER SERVICE 1-800-343-0065**