



APPALACHIAN SERIES

The Original Old-Fashioned Ice Cream Maker.

OWNER'S MANUAL
& Recipe Guide



Congratulations

YOU ARE NOW THE PROUD OWNER of an American legend – the White Mountain® Old-Fashioned Ice Cream Maker.

For more than 150 years, White Mountain® Ice Cream Makers have been delivering delicious, decadent homemade ice cream and frozen treats to families just like yours. With a focus on quality hardware, real wood and metal parts and powerful, durable motors, you can be sure your Ice Cream Maker will be around for generations.

So grab your bucket, fetch some ice and rock salt, and get ready to enjoy in one of the greatest American indulgences that the whole family can enjoy – smooth, creamy, homemade ice cream!

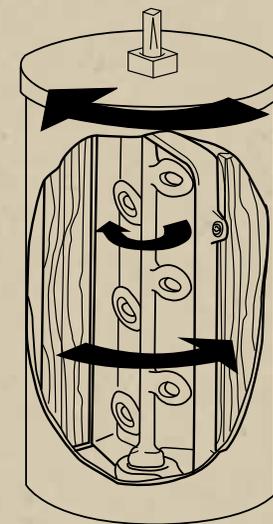


White Mountain®

Ice cream as we know it today 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. The king loved this delicious treat so much he decided to keep the formula a “Royal Secret”. Slowly the secret traveled and ice cream parlors began to appear throughout Europe, spreading the recipe and the great invention of ice cream.

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

In 1853, the White Mountain Freezer Company was founded. No other ice cream maker has this exclusive Triple-Motion Dasher System. The Dasher System uniquely mixes and beats the cream contents resulting in the smoothest ice cream available. White Mountain started manufacturing our Ice Cream Makers in Nashua, New Hampshire because it was the heart of the New England Pine growing area. We took great pride in only employing the most skilled artisans in casting, machinery, and woodworking. As a result, we acquired the reputation for building one of the best ice cream makers in America. The White Mountain® brand team prides itself on its commitment to use the highest quality metals, woods and manufacturing techniques to produce some of the finest ice cream in the world.



Important Safeguards

When using electrical appliances, basic safety precautions shall always be taken, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces. Use handles or knobs. Unplug before inserting or removing parts.
3. To protect against electrical shock, do not immerse cord, plugs, or appliance base in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
5. Close supervision is necessary when any appliance is used by or near children, or incapacitated individuals. This Product is not a toy.
6. Unplug from outlet when not in use or before cleaning or storing. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate the appliance with a damaged cord or plug, in the event of a malfunction, or if it is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
8. Accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons. Use only accessories or replacement parts with this unit that are supplied by Sunbeam Products, Inc. d/b/a Jarden Consumer Solutions.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot water or other hot liquids.
12. To disconnect, remove plug from wall outlet.

13. Do not use appliance for other than its intended use.
14. Do not leave cord within child's reach.
15. Avoid contact with moving parts.

If you have questions, contact us at www.whitemountainproducts.com or at 1-800-343-0065.

THIS UNIT IS FOR HOUSEHOLD USE ONLY.

This appliance has a polarized alternating current plug (one blade is wider than the other). To reduce the risk of electric shock, as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician.

DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE. EXTENSION CORD USE

An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS

White Mountain[®] Ice Cream Maker

Features

- a** Motor – enhanced 12,000 RPM motor provides the churning torque needed for making creamy homemade ice cream and has the power to restart after stopping to add fruit, berries, chocolate or candy to a thickened ice cream mixture.
- b** Bucket – crafted of select pine from New England and bound with strong galvanized hoops and electroplated fittings to ensure lasting stability.
- c** Canister – The tall canister design allows the ice cream to come in close contact with the ice and rock salt making it freeze faster.
- d** Dasher – The beechwood blades are self-adjusting to ensure uniform scraping of the ice cream mixture on the canisters interior sidewall.
- e** Heavy-duty Hand Crank – No cords or batteries needed. (Hand Crank model sold separately)



Auto Safety Shut Off

This Ice Cream Maker is supplied with an AUTO SAFETY SHUT OFF. Should the motor become overheated it will turn off. In order to restart the Ice Cream Maker, the following steps must be followed:

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



How Ice Cream is Made

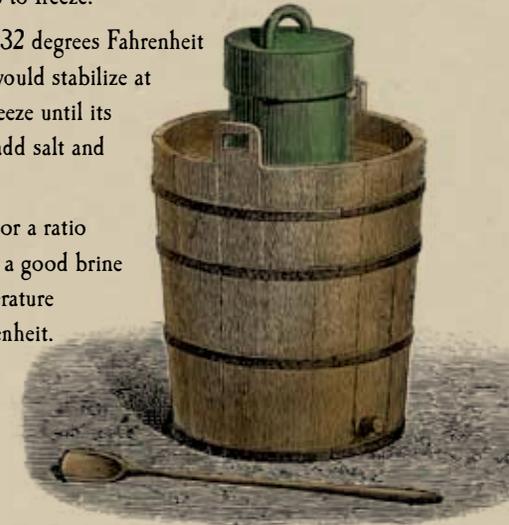
Ice cream is made by freezing (while stirring) a pasteurized, homogenized mixture of cream, milk, sugar, and other ingredients and flavorings to produce a countless variety of ice cream creations.

Importance of Rock Salt

The freezing takes place in the White Mountain[®] Ice Cream Maker by using rock salt and ice as a refrigerant. Rock salt causes ice to melt quicker by lowering its melting point. The “brine solution” or liquid that forms in the wooded bucket absorbs heat from the ice cream mix and gradually lowers the temperature of the mix until it begins to freeze.

If no salt was added to the ice, it would melt at 32 degrees Fahrenheit and eventually the ice water and ice cream mix would stabilize at 32 degrees. Since ice cream will not begin to freeze until its temperature falls below 27 degrees, we need to add salt and lower the melting point of the ice.

For our purposes, we need a salt concentration, or a ratio of 5 cups of ice to 1 cup of salt. This will create a good brine solution. At this concentration, our brine temperature should remain constant at 8 to 12 degrees Fahrenheit. This will give us the rapid cooling and freezing that is essential to making smooth, creamy ice cream.



How to Make Ice Cream

(See this booklet or our website for lots of yummy recipes)

1. Have your recipe chilling in the refrigerator.
2. Prepare your ice by filling a cloth bag and breaking it into coarse pieces using a mallet or hammer or use small chunks of ice from store or freezer.
3. Place the stainless steel canister into the wooden bucket, so that it rests easily on the metal guide in the bottom of the bucket. Insert your dasher in the canister making sure that the protrusion on the bottom of the canister fits into the socket of the dasher.
4. Pour your refrigerated recipe into the canister, never filling it more than half full. Assemble the can cover and turn the dasher stem with your fingers until it turns freely.
5. Place the gear frame into position by grasping the gear frame and engaging the dasher stem into the socket of the gear frame.
For Hand Crank Ice Cream Makers: Slide the cranking end into the bucket ear. The opposite end of the gear frame will fit into the bucket latch.
For Electric Ice Cream Makers: Be sure to hold the unit with the logo facing you, with the bucket logo facing you as well. Insert the right side of the unit into the steel ear and then the left side.
6. Fill your wooden bucket with ice to the top of the canister. Crank or plug cord into outlet and run your motor for about 2 minutes so that the canister chills evenly. Add 2 cups of rock salt to the top of the ice. As the ice melts down to 2 to 3 inches, add more ice and 2 more cups of rock salt.

NOTE: For first time use, or first use of the season, wet the wooden bucket by filling it 1/2 full with tap water and allowing it to sit for 60 minutes before use. Then discard the water and the bucket is ready to go.

NOTE: Do not plug hole in side of the ice maker bucket – this is for draining excess brine and should be kept open at all times.

HINT

Layering ice and rock salt will speed up the freezing of the ice cream.

Use your White Mountain® Ice Cream Maker close to a place to drain the bucket when finished for easy clean-up.

CAUTION: If an extension cord is used with this Ice Cream Maker, care should be exercised with its use. The cord should be arranged so that it cannot come into contact with the excess brine that may drain from the plug hole.

CAUTION: Before each use check to see if the dasher blade screws have loosened. If they have, simply screw the blades down to 1/8 inch.

7. When your ice cream mix has been churned sufficiently (20-25 minutes – can be longer if cranking by hand) and becomes the consistency of soft ice cream. This can be determined when it becomes difficult to turn the crank or when the motor sounds like it is really straining. Unplug motor and it is ready for packing or eating.
NOTE: Further churning will not improve the quality of the ice cream.
8. Holding the canister cover securely, carefully remove the motor unit or gear frame. Remove the canister cover, take the dasher out, and scrape off excess ice cream with a wooden spoon. You are now ready to eat the ice cream or pack the ice cream for a harder consistency.

Old-Fashioned Method to Harden the Ice Cream

It is best to make a cooked recipe the night before, so it has plenty of time to chill.

1. Leave ice cream in the canister.
2. Place a sheet of waxed paper across the top of the can; place the canister cover over the waxed paper.
3. Drain water and repack maker with 5 parts of ice and 1 part of salt. Do this until entire canister and lid are covered with the ice and salt mixture.
4. Cover with a towel or some suitable materials for insulation. Let stand until frozen hard.

ROCK SALT TIP

The amount of the ice and rock salt you use varies according to the ambient air temperature. Do not increase salt usage until you have churned the maker for at least 10 minutes. After 10 minutes, you should notice the cream becoming firmer. 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 then decrease the amount of salt added when you add ice.

Cleaning Your Ice Cream Maker

Caring For Your Wooden Bucket

When not being used continuously, the wooden bucket of your maker will become dried out after it has been stored away for any length of time. You should fill the bucket half way with water before each use (especially when using for the first time). This will give the wood a chance to swell up so that the salt brine solution will not leak out during the freezing process. Soak for 60 minutes, then discard the water. Remember to store in a cool location to help increase the life of your maker.

1. Unplug Ice Cream Maker from outlet before cleaning.
2. Make sure the wooden bucket is rinsed and dried, so that salt does not corrode the metal parts.
3. Wash the steel canister with soapy water, making sure it is completely dried.

NOTE: Do not immerse the motor unit, cord, or plug in water or any other liquid.



The Original Old-Fashioned Ice Cream Maker

Helpful Hints:

- For best results, wash metal canister and lid with baking soda and water prior to first use.
- Do not fill the canister more than half full of mixture to be frozen. The mixture expands as it freezes.
- Protect all working surfaces with newspaper. Salt is corrosive. Be careful not to kill backyard grass when making ice cream outdoors.
- Use rubber gloves to protect hands from cold and salt.
- Use a glass or plastic measuring cup for rock salt, salt pits metals.
- Use a wooded spoon for stirring and repacking ice cream. 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 $\frac{1}{8}$ inch away from the metal dasher. These screws are set at the factory and should be loose, but never more than $\frac{1}{8}$ inch or the end result may be freezing around the canister while the middle remains liquid.
- Freezing time 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. Freezing too quickly will not allow for sufficient agitation and will produce a coarse texture. An extended period of freezing causes a spongy, buttery texture.
- If packed properly for freezing, left over ice cream can be kept up to a month. If not packed properly you will lose taste and texture of the ice cream.
- 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.
- For vanilla base mixes, be creative and add crumbled cookies, candies, granola, instant coffee mixes, chocolate bits, jams, or peanut butter.
- Try filling pre-cooked pie shells with ice cream before the final hardening or fill orange and lemon shells with homemade sherbet. Also, fill puff shells with ice cream and top with sauce.
- The ice cream immediately after completion is similar to a soft serve ice cream. To have a more firm ice cream such as for ice cream cones, then harden the ice cream either using the old fashioned way or by packing the ice cream and placing in your freezer.
- Please hand wipe or hand wash all parts to keep your ice maker in the best condition, do not place in dishwasher.

The Original Old-Fashioned Ice Cream Maker

Classic Vanilla

MAKES

INGREDIENTS	2 QT	4 QT	6 QT
Milk	2 cups	3 cups	4 cups
Sugar	1 cup	1 3/4 cups	2 3/4 cups
Salt	Dash	1/2 tsp.	3/4 tsp.
Half and Half	1 cup	2 cups	3 cups
Vanilla Extract	1 1/2 tsp.	1 T.	2 T.
Whipping Cream	1 cup	3 cups	5 cups

DIRECTIONS

- 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.



VARIATIONS

STRAWBERRY: Add pureed strawberries (1 1/2 cups for 2 quart recipe, 4 cups for 4 quart recipe, and 6 cups for 6 quart recipe). Chill mixture before freezing.

PEACH: Add pureed peaches strawberries (1 1/2 cups for 2 quart recipe, 4 cups for 4 quart recipe, 5 cups for 5 quart, and 6 cups for 6 quart recipe). Chill mixture before freezing.

CANDY SUPREME: Add your favorite chocolate candy during the last 5 to 10 minutes of mixing. (1/2 cup for 2 quart recipe, 1 cup for 4 quart recipe, 2 cups for 6 quart recipe.)

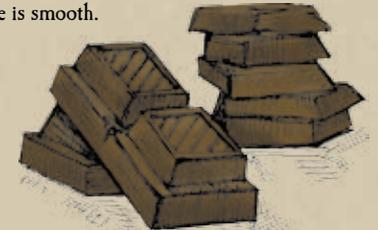
Rich Chocolate

MAKES

INGREDIENTS	2 QT	4 QT	6 QT
Sugar	1 1/3 cups	2 2/3 cups	4 cups
Cornstarch	1 T.	2 T.	3 T.
Salt	1/4 tsp.	1/2 tsp.	3/4 tsp.
Milk	3 cups	6 cups	9 cups
Eggs, beaten	2	4	6
Semisweet Chocolate (1 oz. each square, melted)	3 squares	6 squares	9 squares
Half and Half	2/3 cup	2 cups	3 cups
Whipping Cream	1 cup	2 cups	3 cups
Vanilla Extract	1 tsp.	2 tsp.	1 T.

DIRECTIONS

- Combine sugar, cornstarch and salt in a saucepan. Gradually stir in milk.
- Cook over Medium Heat until mixture begins to simmer, stirring constantly.
- Place beaten eggs into a separate large pan; gradually stir about 1 cup of the hot mixture at a time into the beaten eggs.
- Add the remaining hot mixture, stirring constantly.
- Cook and stir over low heat until slightly thickened (about 2 minutes), then stir in the melted chocolate. Beat with a whisk until mixture is smooth.
- Stir in the Half and Half, Whipping Cream and Vanilla.
- Cover and refrigerate for 2 hours. Freeze as directed.



Sweet Maple Walnut

MAKES

INGREDIENTS	2 QT	4 QT	6 QT
Pure Maple Syrup	1 cup	2 cups	3 cups
Milk	1 cup	2 cups	3 cups
Heavy Cream	2 cups	4 cups	6 cups
Eggs	2	4	6
Chopped Walnuts	1/2 cup	1 cup	2 cups

DIRECTIONS

- Mix syrup in a heavy saucepan over moderately high heat until reduced by 1/4 (5 to 10 minutes). Stir in cream and milk and bring to a boil.
- Mix eggs in a large bowl and slowly add the hot cream mixture to sauce pan and cook over low heat, stirring constantly until mixture is slightly thickened or temp reaches 170 degrees F. Do not boil.
- Chill mixture at least 3 hours.
- Begin to freeze, add walnuts in the last 5–10 minutes of freezing. (Egg substitutes can be used in place of real eggs.)



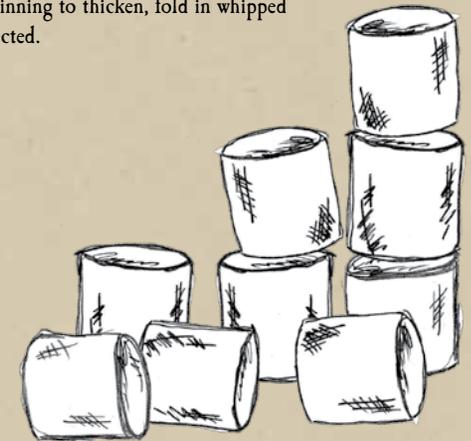
Fluffy Marshmallow

MAKES

INGREDIENTS	2 QT	4 QT	6 QT
Vanilla	2 T.	4 T.	6 T.
Milk	2 cups	4 cups	6 cups
Marshmallows	40	80	120
Whipping Cream	1 pint	2 pints	3 pints

DIRECTIONS

- Place the large marshmallows and milk in a heat proof bowl, and microwave until the large marshmallows are melted.
- Remove from heat, add vanilla and let cool.
- When mixture is thoroughly cooled and beginning to thicken, fold in whipped cream until thick but not stiff. Freeze as directed.



Creamy Raspberry Sherbet

MAKES

INGREDIENTS	2 QT	4 QT	6 QT
Water	¾ cup	1 ½ cups	2 cups
Egg White	1	2	3
Sugar	1 cup	2 cups	3 cups
Lemon Juice	3 T.	6 T.	8 T.
Whipping Cream	½ cup	1 cup	2 cups
Raspberries	1 pint	2 pints	3 pints

DIRECTIONS

- Put the fresh berries in saucepan with water and sugar and cook for 5 minutes.
- Press through a sieve and add the lemon juice. Cool.
- Beat until light and then fold in the whipping cream until thick. Stir well.
- Chill mixture for one hour. Freeze as directed.

VARIATIONS

Try substituting the Raspberries with Peaches, Strawberries, or Blueberries.



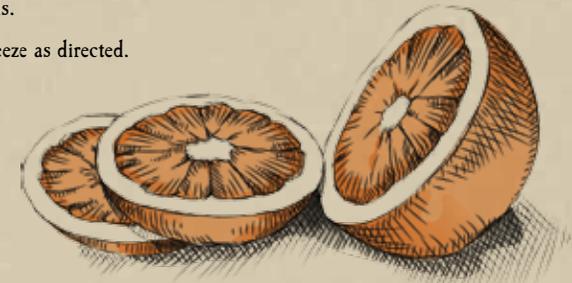
Fresh Citrus Orange

MAKES

INGREDIENTS	2 QT	4 QT	6 QT
Milk	1 cup	2 cups	3 cups
Orange Juice	2 ½ cups	5 cups	7 ½ cups
Sugar	½ cup	1 cup	1 ½ cups
Tangerines (juiced)	3	6	9
Salt	Dash	½ tsp.	¾ tsp.
Half and Half	1 cup	2 cups	3 cups
Vanilla Extract	1 ½ tsp.	1 T.	2 T.
Whipping Cream	1 ¼ cup	3 ½ cups	5 ¾ cups

DIRECTIONS

- Scald milk until bubbles form around edge. Remove from heat.
- Add sugar and salt. Stir until dissolved.
- Stir in orange juice, half and half, vanilla and whipping cream.
- Then cut in half the tangerines and squeeze the juice into the mixture. You can also take a spoon and spoon some pulp from the tangerine into the mixture; be sure to avoid any seeds.
- Cover and refrigerate 30 minutes. Freeze as directed.



Blissful Blueberry

MAKES

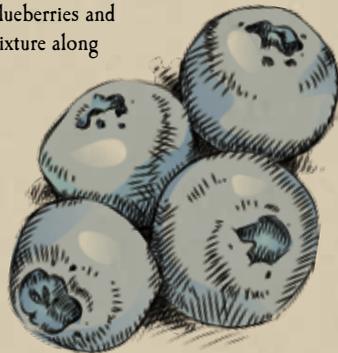
INGREDIENTS	2 QT	4 QT	6 QT
Milk	2 cups	3 cups	4 cups
Blueberries	2 pints	4 pints	6 pints
Sugar	1 cup	1 ¾ cups	2 ¾ cups
Salt	Dash	½ tsp.	¾ tsp.
Half and Half	1 cup	2 cups	3 cups
Vanilla Extract	1 ½ tsp.	1 T.	2 T.
Whipping Cream	1 cup	3 cups	5 cups

DIRECTIONS

- 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. Then add the blueberries and stir gently.

NOTE: For more robust blueberry flavor: Take ½ of the blueberries and place in a food processor and puree. Add this also to the mixture along with the whole blueberries.

- Cover and refrigerate 30 minutes. Freeze as directed.



Cool Mint Chocolate Chip

MAKES

INGREDIENTS	2 QT	4 QT	6 QT
Milk	2 cups	3 cups	4 cups
Mini Chocolate Chips	1 cup	1 ¾ cups	2 ½ cups
Sugar	1 cup	1 ¾ cups	2 ¾ cups
Peppermint Extract	4 tsp.	6 tsp.	8 tsp.
Green food coloring gel	4 squirts	6 squirts	8 squirts
Salt	Dash	½ tsp.	¾ tsp.
Half and Half	1 cup	2 cups	3 cups
Vanilla Extract	1 ½ tsp.	1 T.	2 T.
Whipping Cream	1 cup	3 cups	5 cups

DIRECTIONS

- 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 and peppermint extract (more or less can be used for desired taste) and food coloring (add more or less to get the desired green coloring. Then add ⅓ of the chocolate chips to the mixture, they will melt slightly).
- Cover and refrigerate 30 minutes. During the freezing process, add the remaining chocolate chips half way thru. Continue freezing as directed.



VARIATIONS

DARK CHOCOLATE: Use dark chocolate shavings in the place of the mini chocolate chips.

WHITE CHOCOLATE: Use white chocolate chips in the place of the mini chocolate chips.

PINK PEPPERMINT: Use a small amount of Red food coloring gel in place of the green, to make pink ice cream. Or you can also add small pieces of red and white swirled peppermint candies half way thru the process.

Perfect Pistachio

MAKES

INGREDIENTS	2 QT	4 QT	6 QT
Milk	2 ½ cups	3 ¾ cups	5 cups
Pistachios (in shell)	12 oz.	16 oz.	20 oz.
Sugar	1 cup	1 ¾ cups	2 ¾ cups
Almond Extract	1 tsp.	2 tsp.	3 tsp.
Eggs	2	3	4
Half and Half	1 cup	2 cups	3 cups
Vanilla Extract	1 ½ tsp.	1 T.	2 T.
Whipping Cream	1 cup	3 cups	5 cups

DIRECTIONS

- Boil 6-8 cups of water. Shell pistachios (a few whole nuts can be kept aside to top the ice cream), place in heatproof bowl and carefully cover with boiling water. Let stand for 5 minutes.
- Carefully remove nuts in small batches and remove the hulls from the nuts. Place raw nuts into a food processor or blender with eggs, sugar (½ cup for 2 qt., ¾ cup for 4 qt. or 1 cup for 6 qt.) and milk (½ cup for 2 qt., ¾ cup for 4 qt. or 1 cup for 6 qt.). Puree or blend until mixture is smooth.
- Scald remaining milk until bubbles form around edge. Reduce heat.
- Add sugar. Stir until dissolved.
- Stir in half and half, vanilla and whipping cream and almond extract.
- Add nut mixture and continue to stir over low heat for 3-5 minutes. Remove from heat.
- Cover and refrigerate 30 minutes. Freeze as directed.



Crunchy Granola

MAKES

INGREDIENTS	2 QT	4 QT	6 QT
Milk	2 cups	3 cups	4 cups
Sugar	1 cup	1 ¾ cups	2 ¾ cups
Salt	Dash	½ tsp.	¾ tsp.
Half and Half	1 cup	2 cups	3 cups
Vanilla Extract	1 ½ tsp.	1 T.	2 T.
Whipping Cream	1 cup	3 cups	5 cups

DIRECTIONS

- 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.
- Add your favorite granola during the last 5 to 10 minutes of mixing, (½ cup for 2 quart recipe, 1 cup for 4 quart recipe, 2 cups for 6 quart recipe.) Freeze as directed.



Cookie Deluxe

MAKES

INGREDIENTS	2 QT	4 QT	6 QT
Milk	2 cups	3 cups	4 cups
Sugar	1 cup	1 ¾ cups	2 ¾ cups
Salt	Dash	½ tsp.	¾ tsp.
Half and Half	1 cup	2 cups	3 cups
Vanilla Extract	1 ½ tsp.	1 T.	2 T.
Whipping Cream	1 cup	3 cups	5 cups

DIRECTIONS

- 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.
- Add crumbled chocolate sandwich cookies (or any cookie of your choice) to mixture during the last 5–10 minutes for mixing. (10 cookies for 2 quart recipe, 20 cookies for 4 quart recipe, 30 cookies for 6 quart recipe.) Freeze as directed.



U.S. and CANADA:

5 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of five years from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS' Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-343-0065 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-343-0065 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

WHITE MOUNTAIN®

www.WhiteMountainProducts.com

Churning out creamy goodness since 1853.

For product questions, contact us at
www.whitemountainproducts.com
or at 1-800-343-0065

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