

WARING

WARING PRODUCTS DIVISION
DYNAMICS CORPORATION OF AMERICA
New Hartford, Connecticut 06057

WARING



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ICE CREAM PARLORTM AND CITRUS JUICER



IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical shock do not put motor and base assembly 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 contacting moving parts.
6. 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 the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer 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 hot surfaces.

SAVE THESE INSTRUCTIONS

Congratulations on acquiring this exciting new frozen dessert appliance! You and your family will enjoy making and eating your own favorite recipes as often as you wish for years.

INDEX

Using the Waring Juicer Attachment	3
Caring for Your Juicer Attachment	4
Frozen Citrus Desserts	5
Sorbets	5
Ice Creams	6
Ices	9
Sherbets	11
Yogurts	14
Caring for Your Ice Cream Parlor™	15
Making Frozen Desserts the Waring Way	16
Ice Cream Recipes	20

WARING ICE CREAM PARLOR™ WITH CITRUS JUICER ATTACHMENT

Everybody loves ice cream made in the Waring Ice Cream Parlor™. The flavor you make depends on what you like, as well as the availability of ingredients. That's where citrus fruits have the advantage over other fruits — they are in every market every day of the year.

Fortunately, lemons know no season. On the same tree, there are buds, blossoms, small unripened lemons, and ready-to-pick fruit. As the fruit matures, it is picked and shipped to markets all over the world. Meanwhile, fruit left on the tree is going through the ripening process. This means fresh lemon juice for you, whenever you want it!

Make an impressive dessert by cutting three or four oranges in half. Juice the oranges, with the new Waring Citrus Juicer Attachment, being careful not to damage the peels. Use the freshly-squeezed juice in the recipe and the orange peel halves, fresh or frozen, as bowls.

Although limes have a beautiful green color, the juice is not much darker than lemon juice. When making any frozen lime dessert in the Ice Cream Parlor™, add enough green food coloring to make an intense color. As the ice cream churns, volume increases and color diminishes. Food coloring does not change the flavor or texture, just the color.

In the following pages, Waring shows you how to make the most nutritious, refreshing frozen citrus desserts. Using the Waring Ice Cream Parlor™ with the new Citrus Juicer Attachment, you need just one appliance to squeeze and freeze delightful desserts such as Orange-Cranberry Sherbet, Frozen Lemon Cream, and Mandarin-Tangerine Yogurt. Not only will your frozen desserts be made to your own individual taste, but they will be more nutritious than store-bought, from the freshly-squeezed citrus juice to the cream and sugar!

USING THE WARING CITRUS JUICER ATTACHMENTS

Whether you will be juicing grapefruits, limes or tangerines, the same simple steps outlined below will always apply.

1. Preliminaries

Select the mixture to be processed, choosing one of the recipes in this booklet, or using your own recipe.

Let fruit attain room temperature before juicing. Roll fruit between palm of hand and counter top before cutting to loosen fibers.

2. Processing

Cut citrus fruit in half (not end to end).

Insert the plug into a regular 120 Volt AC household outlet. Start the motor by sliding switch up to "ON" position.

With motor running, press fruit half down on reamer to start juicing action. Manipulate fruit from side to side while reaming to get all the juice.

Juice fruit **only** to the Maximum Fill Line so as not to mix freshly squeezed juice with pulp and seeds in the reamer basket. (See Fig. 1.) Switch unit to "OFF."

Measure required amount of juice and continue with recipe you have chosen.

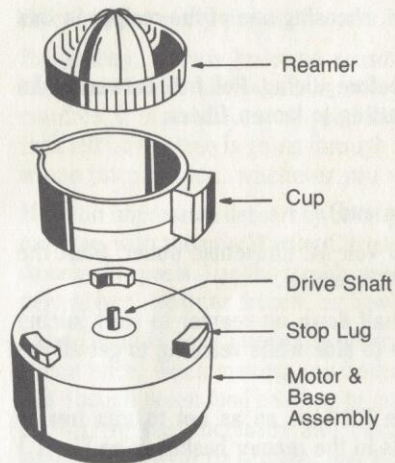


Fig. 1

3. Special Tips

When grating orange or lemon peel, grate only the outside, colorful layer of peel. The light part is bitter and should be discarded.

To have a citrus flavor without pieces of peel, add the peel to the unfrozen ice cream mixture then pour the mixture through a fine strainer before it is frozen.



ASSEMBLE
IN SEQUENCE
AS SHOWN

The Waring Citrus Juicer Attachment should be used for household purposes only.

Proper care of your appliance is very simple . . . mostly a matter of keeping it clean. Following the directions below will ensure trouble-free enjoyment of your Citrus Juicer Attachment for years to come.

Wash the parts in very hot, soapy water before each use. Remember that the plastic parts are not dishwasher safe and must be handwashed.

After each use, clean the outside surface of the motor and base assembly with a damp cloth.

NEVER IMMERSE MOTOR AND BASE ASSEMBLY IN WATER OR OTHER LIQUID.

FROZEN CITRUS DESSERTS

Minty Grapefruit Sorbet

2-3 grapefruits
1 cup sugar
1 cup water

1 cup fresh mint leaves & stems
3-4 drops green food coloring

With the Citrus Juicer Attachment, squeeze enough grapefruit juice to make 2 cups. Then, in a medium saucepan, combine sugar, water and mint. Stir over medium heat until mixture comes to a boil. Simmer over low heat 5 minutes; set aside. Cover and let stand about 10 minutes. Place a fine strainer over a large bowl. Pour syrup through strainer to remove mint; discard mint. Pour syrup, grapefruit juice and food coloring into cream can of the Ice Cream Parlor™. Proceed according to directions. Makes 3-4 cups.

Tangerine Sorbet

1 quart tangerine juice
(?? tangerines)
1/4 cup lemon juice (1 lemon)
2/3 cup sugar

2/3 cup light corn syrup
1 cup water
2 tsp. grated tangerine peel

Using the Waring Citrus Juicer Attachment, squeeze enough tangerine and lemon juice to make required amounts. Then, in a medium saucepan, combine sugar, water, corn syrup, and tangerine peel. Stir over medium heat until sugar dissolves. Stir in tangerine and lemon juice. Cool to room temperature. Then pour into cream can and proceed according to Ice Cream Parlor™ directions. Makes about 2 quarts.

FROZEN CITRUS DESSERTS

Lemon Cheesecake Ice Cream

- | | |
|----------------------|----------------------------|
| 1/3 cup lemon juice | 1/2 tsp. grated lemon peel |
| 1 cup cottage cheese | 1/2 tsp. vanilla extract |
| 3 egg yolks | 2 cups half-and-half |
| 3/4 cup sugar | 3 egg whites |

Using Citrus Juicer Attachment, squeeze enough lemon juice to make 1/3 cup (1-2 lemons). Next, in your Waring Blendor® or Waring Food Processor, puree cottage cheese and lemon juice until smooth; set aside. In medium bowl, with your Waring Mixer, beat egg yolks and sugar until smooth and thick. Stir in pureed cottage cheese mixture, lemon peel, vanilla and half-and-half; set aside. In another bowl, with your Waring mixer, beat egg whites until stiff but not dry. Fold into egg yolk mixture. Using Ice Cream Parlor, pour mixture into cream can and proceed according to directions.

Tangerine Chip Ice Cream

- | | |
|---|---|
| 3 cups tangerine juice
(6 tangerines, approx.) | 2 cups half-and-half |
| 6 eggs | 1/2 cup light corn syrup |
| 1 cup sugar | 1 tsp. grated tangerine peel |
| 1 TBLS. cornstarch | 1/8 tsp. almond extract |
| | 2 (1 oz.) squares semi-sweet
chocolate |

Using the Waring Citrus Juicer Attachment, squeeze enough tangerine juice to make 3 cups. Then, in a small bowl, beat eggs with your Waring Mixer; set aside. In a medium saucepan, combine sugar and cornstarch. Stir in half-and-half and corn syrup. Cook and stir over low heat until thick and bubbly. Slowly stir about 1 cup hot mixture into beaten eggs. Stir egg mixture into remaining hot mixture. Cook and stir over low heat 1 minute. Stir in tangerine juice, tangerine peel and almond extract. Cool to room temperature. Meanwhile, melt chocolate over hot water. Slowly stir melted chocolate into cooled tangerine mixture. Finally, pour mixture into cream can of the Ice Cream Parlor,™ and proceed according to directions.

FROZEN CITRUS DESSERTS

Lime Smoothie Ice Cream

- | | |
|---------------------|-----------------------------|
| 3-4 limes | 1/2 tsp. grated lemon rind |
| 1 cup milk | 1 cup whipping cream |
| 1/2 cup sugar | 6 drops green food coloring |
| 2 egg yolks, beaten | 2 egg whites, beaten stiff |

Using the Citrus Juicer Attachment, squeeze enough limes to make a 1/2 cup of lime juice. Disassemble the Citrus Juicer Attachment.

In a saucepan combine milk, sugar, egg yolks and grated lemon rind. Cook over low to medium heat, stirring continuously until the mixture coats the spoon. Remove from heat and add marshmallow pieces, stirring until they melt. Stir in whipping cream, food coloring, lime juice and beaten egg whites. Combine thoroughly, and pour mixture into the cream can. Assemble the Waring Ice Cream Parlor™ and proceed according to directions. Makes about one quart.

Grand Marnier Cream

- | | |
|---------------------------|-------------------------------|
| 1-2 oranges | 8 egg yolks |
| 3/4 cup sugar | 1/4 cup Grand Marnier liqueur |
| 1/2 cup water | 1 cup whipping cream |
| 1 tsp. grated orange peel | |

Using the Citrus Juicer Attachment, squeeze enough juice to make 1/4 cup. In a small saucepan combine sugar, orange juice, water and orange peel. Stir constantly over medium heat until mixture comes to a boil. Stop stirring, boil over low heat about 5 minutes; set aside. With your Waring Mixer, in a large bowl, beat egg yolks until thick and lemon colored. Beating constantly, immediately pour hot syrup in a thin stream over beaten egg yolks. Continue beating until mixture is very thick and cool. Fold in liqueur. In a small bowl, whip cream until soft peaks form. Fold into egg mixture. Spoon into cream can of the Ice Cream Parlor,™ and proceed according to directions.

FROZEN CITRUS DESSERTS

Frozen Lemon Treat

- | | |
|----------------------------|-------------------|
| 1-2 lemons | 1 cup milk |
| 1 cup sugar | 1 cup heavy cream |
| 3/4 tsp. grated lemon rind | |

Using the Citrus Juicer Attachment, squeeze enough lemon to make 1/3 cup of juice. Disassemble the Citrus Juicer Attachment.

In the cream can place all the ingredients and combine well. Assemble the Waring Ice Cream Parlor™ and proceed as directed. Makes one quart.

Smooth and Easy Strawberry Cream

- | | |
|---------------------------|---|
| 1 pint fresh strawberries | 1 (14 oz.) can sweetened condensed milk |
| 1 TBLSP. lemon juice | 1 cup whole milk |
| 1/2 cup sugar | 2-4 drops red food coloring (optional) |

Wash strawberries; remove and discard caps. Puree berries in your Waring Blendor® or Waring Food Processor until almost smooth. Using the Citrus Juicer Attachment, squeeze enough lemon juice to make 1 tablespoon. (Note: Fresh lemon juice can be squeezed in quantity and stored, covered, in the refrigerator for future use).

Next, combine all ingredients in the cream can of the Ice Cream Parlor™. Stir to dissolve sugar. Proceed according to directions, then enjoy refreshing strawberry cream! Makes about 1 quart.

FROZEN CITRUS DESSERTS

Avocado Orange Cups

- | | |
|--|--------------------------|
| 3 large oranges | 1/2 cup sugar |
| 1 (.25 oz.) envelop unflavored gelatin | 1 cup dairy sour cream |
| 2 large ripe avocados, peeled | Whipped cream (optional) |

Cut oranges in half crosswise. Using the Citrus Juicer Attachment, squeeze the juice from each half, being careful not to damage the orange peels. Carefully scoop remaining pulp from peels; use pulp for other purpose, reserve orange peel shells. In saucepan, put 1/2 cup orange juice, (use remaining juice for another purpose), and sprinkle gelatin over it to soften. Stir over low heat to dissolve gelatin; set aside. Notch edges of orange shells if desired; set aside. Pour gelatin mixture into your Waring Blendor® or Waring Food Processor. Cut avocado into pieces, add to gelatin mixture, puree. Add sugar, blend 3-5 seconds. In a small bowl, stir sour cream until smooth. Stir in avocado mixture. Spoon into reserved orange shells. Top with whipped cream if desired. Cover with foil or plastic wrap, place in freezer and freeze until firm, 3 to 6 hours. Makes 6 servings.

Citrus Tea Ice

- | | |
|--------------|---------------------------|
| 1 lemon | 2 tsp. grated orange peel |
| 6 cups water | 6 tea bags |
| 1 cup honey | |

In large saucepan, combine water, honey and orange peel. Stir over medium heat until mixture comes to a boil; remove from heat. Add tea bags and steep 5 minutes, covered. Remove tea bags and cool syrup to room temperature.

Meanwhile, using Citrus Juicer Attachment, squeeze enough lemon juice to make 1/4 cup. Stir lemon juice into cooled tea mixture. Then, using the Ice Cream Parlor™, pour the mixture into the cream can and proceed according to directions.

FROZEN CITRUS DESSERTS

Lemon Ice

4 cups water	2 tsp. grated lemon peel
2 cups sugar	1 cup lemon juice (2-4 lemons)

In a medium saucepan, combine water, sugar and lemon peel. Stir over medium heat until mixture comes to a boil. Stop stirring; boil gently 5 minutes. Place fine strainer over medium bowl, pour syrup through strainer to remove lemon peel. Cool to room temperature. Meanwhile, using Citrus Juicer Attachment, squeeze enough lemon juice to make 1 cup. Disassemble Juicer Attachment, assemble Ice Cream Parlor™. Pour all ingredients into cream can, and proceed according to directions. Makes about 2 quarts.

Lemon-Lime Freeze

2 TBLS. lemon juice	2 cups buttermilk
3 TBLS. lime juice	1 tsp. grated lemon peel
3 eggs	3-4 drops green food coloring
2/3 cup sugar	
2/3 cup light corn syrup	

Using the Citrus Juicer Attachment, squeeze required amounts of lemon and lime juice. In large bowl, with your Waring Mixer, beat eggs until blended. Gradually beat in sugar until thick and lemon colored, about 5 minutes. Beat in corn syrup, buttermilk, lemon peel, lemon juice, lime juice, and food coloring until evenly distributed. Pour into cream can of the Ice Cream Parlor™, and proceed according to directions. Makes about 2 quarts.

Orange Slush

8-10 oranges	1/3 cup light corn syrup
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Using the Citrus Juicer Attachment, squeeze enough oranges to make three cups of orange juice. Disassemble the Citrus Juicer Attachment.

In the cream can put the orange juice and corn syrup. Stir well to combine. Assemble the Waring Ice Cream Parlor™ and proceed as directed. In 30 to 40 minutes check to see if slush is formed and shut unit off. Makes about one quart.

FROZEN CITRUS DESSERTS

Tangy Citrus Sherbet

2 cups orange juice	3 cups milk
2 TBLS. lemon juice	3-4 drops orange food coloring
1-1/3 cups sugar	

Using the Citrus Juicer Attachment, squeeze enough orange juice and then lemon juice for recipe. Disassemble Juicer Attachment, and assemble Ice Cream Parlor™. Put all ingredients into cream can, stirring with wooden spoon or plastic spatula to dissolve sugar and distribute food coloring. Proceed according to directions.

Lemon Sherbet

Juice of 3 lemons	few grains salt
1 (1 oz.) envelope unflavored gelatin	3 cups milk
4 TBLS. cold water	2 cups (1 pint) medium cream
1-1/2 cups sugar	

Using Citrus Juicer Attachment, squeeze juice from lemons. Disassemble Juicer Attachment, assemble Ice Cream Parlor™. In cream can, dissolve gelatin in the water. Add remaining ingredients. Stir with wooden spoon or plastic spatula to dissolve sugar. Proceed according to directions.

Orange Pineapple Sherbet

2-3 oranges	2 cups sour cream
1 cup crushed pineapple	3/4 cup light corn syrup

Using the Citrus Juicer Attachment, squeeze enough oranges to make one cup of juice. Disassemble the Citrus Juicer Attachment. Put sour cream in the cream can, and add the corn syrup and orange juice. Stir to mix thoroughly. Add pineapple and mix well to combine. Assemble the Waring Ice Cream Parlor™ and proceed according to instructions. Makes about 1-1/2 quarts.

FROZEN CITRUS DESSERTS

Orange Sherbet

4-6 oranges
3 cups whole milk

1-1/2 cups sugar
1/8 tsp. salt

Using the Citrus Juicer Attachment, squeeze enough juice to make 2 cups. Disassemble juicer Attachment and assemble Ice Cream Parlor™. Pour milk into cream can; add juice, sugar and salt. Stir with wooden spoon or plastic spatula to dissolve sugar. Proceed according to directions.

Tangerine Sherbet

2 cups tangerine juice
(4-6 tangerines)
1 cup sugar
1 (.25 oz.) envelope unflavored
gelatin
2 cups milk

1 tsp. grated tangerine peel
1 cup half-and-half
3-4 drops orange food
coloring (optional)

Using the Waring Citrus Juicer Attachment, squeeze enough tangerine juice to make 2 cups. Then, in a large bowl, combine sugar and gelatin; set aside. In a small saucepan, heat milk to almost boiling. Stir into gelatin mixture until sugar and gelatin dissolve. Next, stir in tangerine juice and peel, half-and-half and food coloring if desired. Pour into cream can and proceed according to Ice Cream Parlor™ directions. Makes about 6 cups.

Lime Sherbet

1 cup sugar
1 (.25 oz.) envelope unflavored
gelatin
2 cups milk
2/3 cup lime juice (2-3 limes)

1 tsp. grated lime peel
3 cups half-and-half
6-8 drops green food
coloring

In the cream can of the Ice Cream Parlor™, combine sugar and gelatin. In a small saucepan heat milk to almost boiling; pour over gelatin mixture and stir until gelatin and sugar dissolve. Assemble Citrus Juicer Attachment and squeeze enough lime juice to make 2/3 cup. Add lime juice and peel,

FROZEN CITRUS DESSERTS

half-and-half and food coloring. Stir until evenly distributed. Mixture will appear slightly curdled. Cool to room temperature. Then proceed to make sherbet with the Ice Cream Parlor™. Makes about 2 quarts.

Cranberry-Orange Sherbet

2-3 oranges
2 cups sugar
1 (.25 oz.) envelope unflavored
gelatin

2 tsp. grated orange peel
3 cups milk
2 cups fresh or frozen
cranberries

In a medium saucepan, combine sugar, gelatin, and orange peel. Stir in milk. Stir over low heat, dissolving sugar and gelatin; set aside. Using the Citrus Juicer Attachment, squeeze enough orange juice to make 1 cup. Then, in your Waring Blendor® or Waring Food Processor, puree cranberries and orange juice until almost smooth. Stir into milk mixture until blended. Pour this mixture into the cream can of the Waring Ice Cream Parlor™ and proceed according to directions. Makes about 2 quarts.

Mandarin Chocolate Sherbet

2-3 oranges
1 quart milk
1 cup sugar
6 TBLS. cocoa

1 tsp. vanilla
1/8 tsp. salt

Using the Citrus Juicer Attachment according to directions, squeeze enough juice to make 1 cup. Disassemble the Juicer Attachment, and assemble the Ice Cream Parlor™. Pour the freshly-squeezed juice into the cream can along with remaining ingredients. Stir thoroughly with wooden spoon or plastic spatula until sugar is dissolved. Then proceed according to Ice Cream Parlor™ directions.

FROZEN CITRUS DESSERTS

Tangerine Yogurt

6-8 tangerines
1 small can mandarin orange,
drained and chopped fine
1/4 cup sugar

2 cups plain yogurt
1/4 teaspoon almond
extract

Using the Citrus Juicer Attachment, squeeze enough tangerines to make one cup of juice. Disassemble the Citrus Juicer Attachment.

In the cream can put the yogurt, sugar and chopped oranges. Combine thoroughly, then add the tangerine juice and almond extract. Mix well, then assemble the Waring Ice Cream Parlor™ and proceed. Makes about one quart.

Orange Honey Yogurt

2 cups plain yogurt
1/2 cup honey

2-3 oranges
1/2 cup half-and-half

Using the Citrus Juicer Attachment, squeeze enough oranges to make one cup of juice. Disassemble the Citrus Juicer Attachment. Put all the ingredients in the cream can. Stir well to thoroughly combine. Assemble the Waring Ice Cream Parlor™ and proceed according to directions. Makes about one quart.

Orange Pineapple Yogurt

1 package (3 oz.) orange
flavored gelatin
1 cup sugar
1 lemon
2-3 oranges

2 cups plain yogurt
1 cup whipping cream
1 cup crushed pineapple

Using the Citrus Juicer Attachment, squeeze the lemon to make one tablespoon of lemon juice. Also squeeze the oranges to make one cup of orange juice. Disassemble the Citrus Juicer Attachment.

In a saucepan combine the gelatin, sugar, orange juice and lemon juice. Stir over medium heat to dissolve gelatin, then add the pineapple to the saucepan. In the cream can put the yogurt and whipping cream. Stir until smooth, then add the gelatin mixture. Mix well to combine, then assemble the Waring Ice Cream Parlor™ and proceed according to directions.

CARING FOR YOUR WARING ICE CREAM PARLOR™

The Waring Ice Cream Parlor™ should be used for household purposes only.

Proper care of your appliance is very simple . . . mostly a matter of keeping it clean and free of salt residue. Following the directions below will ensure trouble-free enjoyment of your Waring Ice Cream Parlor™ for years to come.

Wash the cream can, dasher, can lid, and support arm in very hot, soapy water before each use. **ONCE THE CREAM CAN HAS BEEN EMPTIED AFTER USE, BE SURE TO WASH IT IN VERY HOT, SOAPY WATER, RINSE AND DRY THOROUGHLY.** Remember that the plastic parts are not dishwasher safe and must be handwashed.

After each use, empty salt-water brine and ice mixture from ice bucket and rinse inside, outside, and bottom of ice bucket thoroughly with hot water until all trace of salt residue is gone.

Clean the outside surface of the motor and base assembly with a damp cloth after each use.

NEVER IMMERSE MOTOR AND BASE ASSEMBLY IN WATER OR OTHER LIQUID.

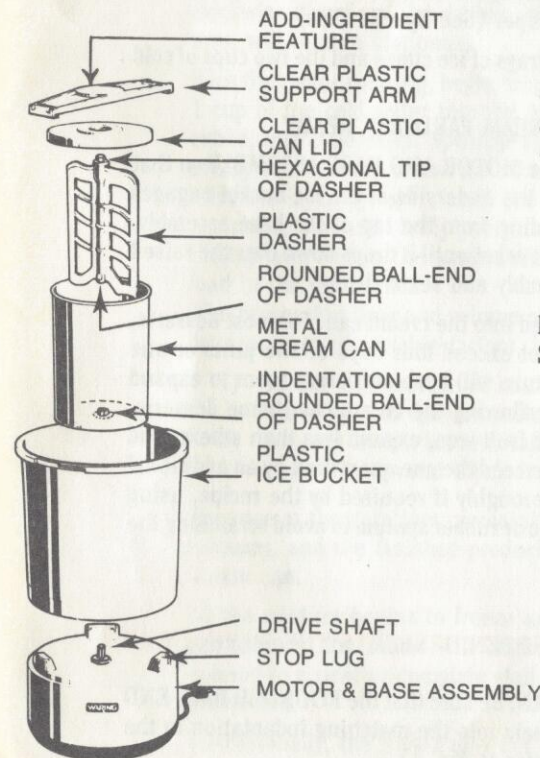


Fig. 1

MAKING FROZEN DESSERTS THE WARING WAY

Whether you are going to make a classic rich vanilla ice cream, a light fruit ice or low-calorie frozen yogurt, the same simple steps outlined below will always apply.

Aside from the Waring Ice Cream Parlor™ itself and the mixture to be processed the only things you need to make perfect frozen desserts are:

- Four trays of ice cubes from your refrigerator
- One standard 26-ounce box of ordinary table salt
- Two cups of cold water

BASIC STEPS FOR MAKING FROZEN DESSERTS IN THE WARING ICE CREAM PARLOR™

1) PRELIMINARIES

Select the mixture to be processed, choosing one of the recipes in this booklet, or using your own recipe. (See Special Tips)

Have the box of table salt, four trays of ice cubes and the two cups of cold water handy and ready to use.

2) GETTING THE WARING ICE CREAM PARLOR™ READY

Place the ICE BUCKET onto the MOTOR AND BASE ASSEMBLY so that the DRIVE SOCKET located on the underside of the ice bucket engages with the DRIVE SHAFT protruding from the top of the base assembly. (Refer to Fig. 1) Rotate the ice bucket until it drops down over the raised STOP LUGS on the base assembly and seats firmly.

Pour ingredients to be processed into the cream can. For most desserts, the liquid level used should not exceed four cups or two pints or one quart. This is so that the mixture will have sufficient room to expand during processing without overflowing the cream can. Some desserts, however, such as sherbets and fruit ices, expand less than others, and with these it is permissible to exceed the one quart limit by an additional 8 ounces. Stir the mixture thoroughly if required by the recipe, using only a wooden spoon or a plastic or rubber spatula to avoid scratching the interior of the cream can.

MAKING FROZEN DESSERTS THE WARING WAY

Insert DASHER into CREAM CAN. Be sure that the ROUNDED BALL-END of the dasher's center shaft seats into the matching indentation in the bottom of the cream can. (Refer to Fig. 1)

Place the transparent plastic CAN LID over the top end of the dasher shaft and snap it firmly into place over the rim of the cream can.

Place the loaded cream can into the ice bucket, making sure that the drive socket indentation in the bottom of the cream can engages with the drive shaft protruding from the bottom of the ice bucket.

Fit the socket located on the underside of the SUPPORT ARM onto the hexagonal tip of the dasher shaft extending up through the can lid. Grasp both ends of the support arm, and rotate it until the ends drop into the cutouts in the rim of the ice bucket. Press downward lightly on the ends of the support arm and rotate the support arm counterclockwise until it stops and is securely locked into place.

3) PROCESSING

You are now ready to fill the space between the cream can and the ice bucket with a mixture of ice, salt, and water, which will lower the temperature of the contents of the cream can to its freezing point.

Start the motor by inserting the plug into a regular 120 volt AC household receptacle. The cream can and attached cover will rotate in a counterclockwise direction. The dasher, prevented from rotating by the support arm, will remain stationary.

With the motor running, begin building the freezing mixture by pouring 1 cup of the cold water into the ice bucket. Follow with a layer of ice cubes, one cube deep. Sprinkle about 6 level tablespoons of table salt evenly over the top of the ice cubes. Continue building up the ice/salt mixture, layer by layer, until the ice bucket is full. Sprinkle on any remaining salt and slowly pour the remaining cup of water evenly over the top layer so that the water uniformly "wets down" the entire ice/salt load in the ice bucket.

The processing time and volume of the finished product are influenced by a number of variable factors, including:

- 1) Initial temperature of mix being processed.
- 2) Variations in the composition of mix ingredients.
- 3) Amount of salt, ice and water used in the freezing mixture. (See page 19 - Special Tips)

Because of these factors, processing time will vary between 20 and 50 minutes, and the finished product may or may not completely fill the cream can.

As the mixture begins to freeze and thicken and expand to its proper consistency, the motor will begin to labor and slow down, normally coming to a near or complete stall indicating that processing has been completed.

(Occasionally, the motor may not stop or slow down appreciably even though processing is complete. If this occurs, The Waring Ice Cream Parlor™ should be allowed to operate for no more than 50 minutes in all

MAKING FROZEN DESSERTS THE WARING WAY

before unplugging. Most of the ice will have melted by this time, and little additional freezing would take place if it were run longer.)

The motor of your Waring Ice Cream Parlor™ is equipped with a device to prevent overheating should the appliance be running unattended when a stall occurs. If this happens, the motor will automatically shut itself off after an interval.

CAUTION

The automatic motor shut-off will reset itself after a sufficient time interval has elapsed. If the appliance is still plugged in at this time, the motor will start again. You should, therefore:

ALWAYS UNPLUG APPLIANCE BEFORE REMOVING ANY PARTS.

Your Waring Ice Parlor™ has an Add-Ingredient feature that allows you to conveniently mix your favorite sauces, fruits or nuts into your ice cream while the machine is running.

Now you can produce swirl-type desserts, without stopping the Ice Cream Parlor™, by simply adding your favorite chocolate, butterscotch or strawberry sauces through the hole in the top of the clear support arm. Do this just before the ice cream is ready, for most attractive results.

You may also add finely chopped nuts, or simply puree your favorite fruits in your Waring Blendor® and add to your ice cream for that fresh fruit flavor.

When processing has been completed, unplug Waring Ice Cream Parlor.™ Remove ice bucket from base assembly and set it on the counter. Remove support arm from ice bucket by pushing down gently on both ends, rotating clockwise, and lifting off. Wipe any ice or salt from can lid, and lift can out of ice bucket with cover and dasher still in place. Remove cover and dasher. The processed mixture will be of a soft, creamy consistency at this point, and should be served immediately unless additional hardening is desired.

4) HARDENING

If you wish to harden or "ripen" the processed mixture, follow these tips:

Using a wooden spoon, or a plastic or rubber spatula, stir the processed mixture to blend together the firm and soft portions. Pack mixture down to exclude air pockets. Place a piece of waxed paper or plastic wrap over the mouth of the cream can, and snap can lid back into place. If you

MAKING FROZEN DESSERTS THE WARING WAY

prefer, mixture may be spooned into plastic freezer containers with tight fitting lids, allowing about 1/2" for additional expansion.

Place covered can or containers into refrigerator freezing compartment for 1-2 hours. It may be necessary to temporarily adjust your refrigerator's temperature control to a lower than normal setting in order to get the processed mixture to set up firmly.

ONCE THE CREAM CAN HAS BEEN EMPTIED AFTER USE, BE SURE TO WASH IT IN VERY HOT, SOAPY WATER, RINSE AND DRY THOROUGHLY.

SPECIAL TIPS

If you use your own recipe, remember to adjust the ingredient quantities for a maximum 2 quart yield.

If you make up your mixture well ahead of time, and prechill for an hour or two in your refrigerator's milk storage area, the subsequent processing time will be reduced. This is not an absolute necessity, however, except in cases where the recipe calls for boiling or cooking, in which case the mixture must be cooled before attempting to process.

The texture of the finished product depends largely on how fast it is processed. The slower the freezing process, the smoother the texture. You can easily control the processing rate, and hence the finished texture, by varying the amount of salt you use in the "freezing mixture." Using about three-fourths of a standard 26-ounce box of salt will result in a reasonably fast-acting freezing mixture, and produce a relatively smooth-textured finished product. Use of more salt, up to a full box, will shorten the processing time and produce a coarser, more granular, "icy" texture. Use of less salt, down to one-half box, will lengthen the processing time and produce a finer, smoother texture. The directions given in this booklet are based on the use of 3/4 box of salt, and it is recommended that you try this quantity the first time you use your Waring Ice Cream Parlor.™

Remember that:

MORE SALT (UP TO A FULL BOX) — FASTER PROCESSING, COARSER TEXTURE

LESS SALT (DOWN TO 1/2 BOX) — SLOWER PROCESSING, FINER TEXTURE

RECIPES

ICE CREAM

Plain Vanilla Ice Cream

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 1 cup sugar
- 1-1/2 tsp. pure vanilla extract
- 1/8 tsp. salt

Pour cream directly into cream can. Add sugar, vanilla, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

Chocolate Ice Cream

- 2 cups heavy cream (1 pint)
- 2 cups light cream (1 pint)
- 1 cup sugar
- 1/2 cup Hershey's Chocolate Syrup
or 6 Tbsp. Hershey's Cocoa
- 1-1/2 tsp. pure vanilla extract
- 1/4 tsp. ground cinnamon
- 1/8 tsp. salt

Pour cream directly into cream can. Add sugar, chocolate flavoring, vanilla, cinnamon, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

VARIATIONS ON CHOCOLATE ICE CREAM

1. Add 1 tsp. rum extract before processing.
2. Add 1 tsp. almond extract before processing, and 1/2 cup almonds after processing but before hardening.
3. Add 1/2 cup mini chocolate chips through the Add-Ingredient feature.
4. Add 1/4 cup mini chocolate chips and 1/4 cup chopped nuts through the Add-Ingredient feature.