

Rival Ice Cream Maker Model 8401 User Manual

4-Quart Automatic Ice Cream & Frozen Dessert Maker

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
- Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS.

PARTS IDENTIFICATION

Familiarize yourself with the components of your Rival Ice Cream Maker Model 8401:

- **Motor Unit:** The electrical component that drives the paddle.

- **Lid:** Covers the freezer bowl during operation.
- **Paddle (Dasher):** The mixing arm that churns the ice cream mixture.
- **Freezer Bowl (Plastic Jug):** The inner container where the ice cream mixture is placed.
- **Outer Bucket:** Holds the ice and rock salt mixture around the freezer bowl.



Figure 1: Overview of the Rival Ice Cream Maker Model 8401. This image displays the assembled unit, including the motor unit, lid, and outer bucket, with the inner plastic jug visible.

BEFORE FIRST USE

Before using your ice cream maker for the first time, it is important to clean all parts that will come into contact with food.

1. Wash the freezer bowl (plastic jug), paddle, and lid in warm, soapy water.
2. Rinse thoroughly and dry completely.
3. Wipe the motor unit with a damp cloth. **Do not immerse the motor unit in water or any other liquid.**

PREPARING YOUR INGREDIENTS

For best results, prepare your ice cream or frozen dessert mixture in advance and chill it thoroughly in the refrigerator for at least 2-3 hours, or overnight. This ensures a smoother, creamier consistency.

- Ensure all ingredients are fresh.
- Do not overfill the freezer bowl; leave at least 1.5 inches (3.8 cm) from the top to allow for expansion during churning.

ASSEMBLY AND OPERATING INSTRUCTIONS

Follow these steps to assemble and operate your Rival Ice Cream Maker:

- 1. Place the Outer Bucket:** Position the outer bucket on a stable, flat surface.
- 2. Insert Freezer Bowl:** Place the chilled plastic freezer bowl (jug) into the center of the outer bucket.
- 3. Add Ingredients:** Pour your pre-chilled ice cream mixture into the freezer bowl.
- 4. Insert Paddle:** Place the paddle into the freezer bowl, ensuring it rests correctly on the center post.
- 5. Position Motor Unit:** Place the motor unit onto the outer bucket, aligning the paddle with the motor shaft. Ensure the motor unit is securely seated on the bucket.
- 6. Add Ice and Salt:** Fill the space between the freezer bowl and the outer bucket with alternating layers of ice and rock salt. Use approximately 6 cups of ice and 1 cup of rock salt per layer. Continue layering until the ice and salt mixture reaches the top of the freezer bowl. Ensure the ice and salt mixture does not spill into the ice cream mixture.
- 7. Plug In:** Plug the power cord into a standard electrical outlet. The motor will begin to turn, and the paddle will start churning the mixture.
- 8. Churning Process:** The churning process typically takes 20-40 minutes, depending on the recipe and desired consistency. The motor may slow down or stop when the ice cream reaches a thick consistency. This indicates the ice cream is ready.
- 9. Unplug and Remove:** Once churning is complete, unplug the unit. Remove the motor unit and paddle.
- 10. Serve or Harden:** You can serve the ice cream immediately for a soft-serve consistency, or transfer it to an airtight container and place it in the freezer for 2-4 hours to harden.



Figure 2: The Rival Ice Cream Maker Model 8401 fully assembled and ready for the churning process. Note the motor unit securely placed on the outer bucket, with ice and salt surrounding the inner jug.

CARE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your ice cream maker. Always unplug the unit before cleaning.

- Motor Unit:** Wipe the motor unit with a damp cloth. **Never immerse the motor unit in water or any other liquid.**
- Freezer Bowl, Paddle, and Lid:** These parts are **hand wash only**. Wash them in warm, soapy water. Rinse thoroughly and dry completely before storing.
- Outer Bucket:** Wash the outer bucket in warm, soapy water, rinse, and dry.
- Ensure all parts are completely dry before reassembling or storing.

TROUBLESHOOTING

If you encounter issues with your ice cream maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Motor does not turn on.	Unit not plugged in; power outlet not working.	Ensure the unit is securely plugged into a working electrical outlet. Check circuit breaker.
Ice cream mixture is not freezing.	Insufficient ice or rock salt; mixture not pre-chilled; churning time too short.	Ensure adequate layers of ice and rock salt. Pre-chill mixture thoroughly. Extend churning time.
Motor stops during churning.	Ice cream has reached desired consistency and is too thick for the motor to turn; motor overheating.	This is often normal, indicating the ice cream is ready. Unplug and remove ice cream. If not ready, check for obstructions or allow motor to cool before restarting.
Ice cream is too soft.	Not enough churning time; mixture too warm.	Churn for a longer period. Ensure mixture is well-chilled before starting. Transfer to freezer to harden.

PRODUCT SPECIFICATIONS

Specification	Detail
Brand	Rival
Model Name	Rival Ice Cream Maker
Item Model Number	8401
Capacity	4 Quarts
Material	Plastic
Operation Mode	Automatic
Product Care Instructions	Hand Wash
Item Weight	6.59 pounds
Package Dimensions	12.8 x 12.7 x 12.6 inches
UPC	071723699000

WARRANTY AND CUSTOMER SUPPORT

For information regarding product warranty, service, or replacement parts, please contact Rival customer service directly. Keep your purchase receipt as proof of purchase.

Please refer to the official Rival website or your product packaging for the most current contact information and warranty details.

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