



All products are trademarks of Nostalgia Products Group, LLC.
Worldwide design & utility patented or patents pending.
© 2014 Nostalgia Products Group, LLC.

www.nostalgiaelectrics.com

(rev. 02/10/17)



RSM850

RETRO SERIES™ Slush & Soft Serve Ice Cream Maker

Instructions and Recipes

Make every day a party!
Visit www.nostalgiaelectrics.com for more fun products.

CONTENTS

IMPORTANT PRECAUTIONS	3
IMPORTANT SAFEGUARDS	3
INTRODUCTION	4
PARTS & ASSEMBLY	5
HOW TO OPERATE	6
HELPFUL TIPS	7
CLEANING & MAINTENANCE	7
RECIPES	8
RETURNS & WARRANTY	10

SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

120 Volts, 60 Hz
20 Watts, ETL Approved

IMPORTANT PRECAUTIONS

1. NEVER immerse the base or cord in water.
2. NEVER use near water.
3. NEVER leave unit unattended if used near children.
4. NEVER use a scouring pad on the appliance.
5. NEVER use an abrasive sponge or harsh cleaning products on or inside of the appliance.
6. NEVER use for anything other than what this item was originally intended.
7. Avoid contact with moving parts.
8. DO NOT operate this appliance with a damaged cord or plug, or in the event the appliance ever malfunctions.
9. DO NOT place parts in dishwasher.
10. Keep out of reach of children.
11. Unplug appliance from electrical outlet when not in use and before cleaning. Remove plug by gripping the plug body and pulling out of the outlet. Never yank or twist cord to unplug the unit.
12. This appliance is NOT A TOY.
13. This appliance is not intended for use by young children or cognitively challenged individuals without supervision.

IMPORTANT SAFEGUARDS



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

1. **Read all instructions before operating this appliance.**
2. NEVER put fingers or utensils into feed or discharge areas.
3. Keep hands and utensils out of container while blending to reduce the risk of severe personal injury or damage to the appliance.
4. To protect against electrical shock do not immerse cord, plug or main unit in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before removing parts for cleaning.
7. DO NOT operate any appliance with a damaged cord or plug or if the appliance has been damaged in any manner. Return the appliance to the nearest repair shop for examination or repair.
8. The manufacturer does not recommend the use of accessory attachments. Use of attachments may cause injuries.
9. Blades are sharp. DO NOT touch.
10. DO NOT remove Lid when in use.
11. DO NOT let the cord touch hot surfaces.

12. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving this appliance with liquids inside.
14. This unit must be on a level surface to operate properly.
15. DO NOT use this appliance for other than its intended use.
16. DO NOT leave unit unattended while in use or when plugged into an outlet.
17. Check inside of the Blending Chamber for foreign objects prior to use.
18. A short power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.
19. Extension cord can be used if care is exercised in use.
20. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance.
21. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical 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.**
22. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
23. Always operate the appliance with cover in place.
24. Make sure the Blending Chamber is properly attached to the base before turning on unit.

SAVE THESE INSTRUCTIONS!

INTRODUCTION

Thank you for purchasing the RETRO SERIES™ SLUSH & SOFT SERVE ICE CREAM MAKER from Nostalgia Electrics™! It not only makes fantastic frozen and frosty beverages, but delicious soft serve ice cream as well!

Your RETRO SERIES™ SLUSH & SOFT SERVE ICE CREAM MAKER has a generous, one quart (32-ounce), clear mixing chamber and is ideal for small groups.

Features include:

- Tank detaches from base for easy cleanup
- Cup rest also catches drips
- Easy pour spout & convenient cord storage
-
-

PARTS & ASSEMBLY

Parts



After Taking the Unit Out of the Box

Wipe down the RETRO SERIES™ SLUSH & SOFT SERVE ICE CREAM MAKER exterior with a clean, non-abrasive cloth or sponge. Thoroughly wash Blending Chamber, Aluminum Cylinder, Cylinder Cage and Lid in warm, sudsy water and thoroughly dry. DO NOT put the Base in water.

Assembly

1. After drying, firmly attach Blending Chamber to Base by placing the Blending Chamber on top of Base. If Blending Chamber is attached properly, it will be aligned with Base so that the Spout is over the Drip Tray.
2. Next, put Mixing Mechanism inside of Aluminum Cylinder and put Aluminum Cylinder inside of Cylinder Cage. Then place Cylinder assembly inside of Blending Chamber.



HOW TO OPERATE

PREPARATION:

1. First, find a stable, waterproof surface near an electrical outlet before starting. Make sure the cord is away from any water source. **DO NOT** place the RETRO SERIES™ SLUSH & SOFT SERVE ICE CREAM MAKER near the edge of a table or countertop.
2. Remove the Blending Chamber Lid by lifting the back latch and lifting up on the Lid and carefully unhinging the front.
3. Fill the Aluminum Cylinder halfway with ice through the opening labeled ICE AND SALT. Follow with a layer of salt, then another layer of ice, then a final layer of salt. Add ½ cup of water to speed up ice melt.
NOTE: You can continually add ice and salt to the unit as you are creating slush or soft serve by dropping ice and salt into the ICE AND SALT opening. **DO NOT** fill the Aluminum Cylinder beyond 1 inch from the top as there is a risk that the mixture will become contaminated with salt.
4. Return the Lid to Blending Chamber, making sure it is aligned properly over the mixing mechanism and latched down securely.
5. Slide the ON/OFF switch to FREEZE to turn the unit on.



TO MAKE SLUSH DRINKS:

1. Pour your selected beverage directly into the unit through the square indentation on the top of the unit. **DO NOT** fill beyond the MAX FILL line (approximately 1 qt. of liquid). **Sugar-free beverages and alcoholic beverages will not freeze. DO NOT use alcohol, sugar-free beverage or plain water in the machine, as it could damage the unit.**
2. **Allow the mixture to blend for up to 15 minutes until you reach the desired slush consistency, then dispense.**
3. Place cup under Spout and slide the ON/OFF switch forward to DISPENSE. Turn the dispenser handle to the right to dispense slush. Keep unit running until all of the slush has been dispensed. Be sure to turn handle back to CLOSE after filling each cup.
4. If recipe calls for alcohol, do not add to slush mixture until it has been dispensed.

TO MAKE SOFT SERVE ICE CREAM:

1. Pour your ice cream mixture directly into the unit through the square indentation on the top of the unit. **DO NOT** fill beyond the MAX FILL line (approximately 4 cups of liquid). The mixture will expand as it freezes. **DO NOT use alcohol, sugar-free mixtures or plain water in the machine, as it could damage the unit.**
2. **Allow the mixture to blend for up to 15 minutes, then dispense.**
3. Place cup under Spout and slide the ON/OFF switch forward to DISPENSE. Turn the dispenser handle to the right to dispense ice cream. Keep unit running until all of the mixture has been dispensed. Be sure to turn handle back to CLOSE after filling each cup.

HELPFUL TIPS

- Add more liquid to Blending Chamber if vacuum occurs around Cylinder during use.
- Blending Chamber must be firmly attached to Base or unit will not turn on.
- A towel placed under your RETRO SERIES™ SLUSH & SOFT SERVE ICE CREAM MAKER, will help with clean-up. You should expect some dripping.
- DO NOT store slush drinks in freezer or fridge. They should be consumed immediately.
- REMINDER: 32 ounces of liquid does not produce 32 ounces of slush. You are creating slush and the liquid has solidified into ice. Likewise, creating soft serve ice cream incorporates air into the mixture, causing it to expand. If ice cream mixture runs over into canister, dispense some of the mixture to lower the level in the unit.
- If making another batch, remove Aluminum Cylinder and refill with ice and salt layers.

Liquids

- Drinks with a high sugar or corn syrup base will crystallize faster and produce a thicker slush than those with milk or lower sugar content. Carbonated drinks will set up slower and will not be as thick.
- We recommend adding pre-chilled liquid to your RETRO SERIES™ SLUSH & SOFT SERVE ICE CREAM MAKER. This will quicken the slush making process.
- **Carbonated diet drinks and alcoholic beverages will not slush.** DO NOT add alcohol until the slush is poured into glasses.
- DO NOT use stiff mixtures such as whipped or whipping cream or frozen liquids; this will cause stress on the unit's motor.
- **NOTE:** If mixture gets too thick, or does not dispense well, add more liquid to the mixing chamber opening.

Mixture is Not Freezing

- Possible reasons for mixture not chilling or freezing:
 1. The Aluminum Cylinder was not cold enough. Try adding more ice and salt. Salt is a critical part of the freezing process and you will need plenty of salt added to the ice for the slush to freeze properly.
 2. The mixture was too warm.
 3. Alcohol was added to the mixture. DO NOT add alcohol until the slush is poured into glasses.

CLEANING & MAINTENANCE

1. After using your RETRO SERIES™ SLUSH & SOFT SERVE ICE CREAM MAKER , disconnect from electrical outlet. Remove plug by gripping the plug body and pulling out of the outlet. Never yank or twist cord to unplug the unit.
2. Thoroughly wash the Blending Chamber, Aluminum Cylinder, Cylinder Cage, Mixing Mechanism, Lid and Drip Tray in warm, sudsy water and thoroughly dry. DO NOT put the Base in water. When needed, use a damp, non-abrasive cloth to wipe exterior and then dry thoroughly.
3. NEVER immerse Base in water or put any parts in the dishwasher.

RECIPES

Use your imagination to create many different drinks and soft serve ice creams with your RETRO SERIES™ SLUSH & SOFT SERVE ICE CREAM MAKER. This unit has the capacity for 4 – 8 oz. drinks or 32 oz. of ice cream, so if you have a recipe made for one remember to adjust your recipes accordingly.

The basic liquid combination for soft serve ice cream before adding other ingredients is 4 cups: 4 cups of whole milk **OR** 4 cups of half and half **OR** 2 cups of each. Using skim or 2% milk will result in a thinner consistency.

For each recipe below, layer the Aluminum Cylinder with ice and salt up to the max fill line. **DO NOT** exceed the max fill line as salt-ice mixture should not contaminate slush or ice cream mixture.

SLUSH RECIPES

BASIC MARGARITA

- 6 oz. of Tequila Serves two or three
- 3 oz. of Triple Sec Add alcohol after blending Margarita Mix and Lime Juice.
- 3 Cups of Margarita Mix
- 3 oz. of Freshly Squeezed Lime Juice
- Salt & Lime Wedge for Garnishing

STRAWBERRY MANGO SLUSHIE

- 16 oz. Mango Juice Serves two
- 16 oz. Strawberry Syrup
- Lime slice to garnish

ORANGE SLUSH

- 5 oz. Rum Serves four
- 24 oz. Orange Juice Add alcohol after blending Orange Juice and Pineapple Juice.
- 6 oz. Pineapple Juice
- 4½ oz. Vodka

GINGER FRUIT SLUSH

- 8 oz. Ginger Ale Serves four
- 8 oz. Orange Juice
- 12 oz. of Pineapple Juice

ICE CREAM RECIPES

CLASSIC VANILLA ICE CREAM

- 2 cups half and half Dispense after 15 minutes
- 2 cups whole milk Serves six
- ½ Cup sugar
- 2 Tbsp. vanilla

STRAWBERRIES & CREAM ICE CREAM

- 4 cups half and half Dispense after 15 minutes
- ½ Cup sugar Serves six
- 2 Tbsp. Strawberry Syrup

WHOLESOME CHOCOLATE ICE CREAM

- 4 cups whole milk Dispense after 15 minutes
- ½ Cup sugar Serves six
- 2 Tbsp. Chocolate Syrup

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

RETRO SERIES™ SLUSH & SOFT SERVE ICE CREAM MAKER / RSM850

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

Distributed by:

Nostalgia Products Group LLC
1471 Partnership Dr.
Green Bay, WI 54304-5685
Customer Service
Phone: (920) 347-9122
Web: www.nostalgielectrics.com

Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgielectrics.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgielectrics.com.

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

For more information, visit us online at www.nostalgielectrics.com.

Like us on Facebook at www.facebook.com/NostalgiaElectrics.
Follow our boards on Pinterest at www.pinterest.com/nostalgielectrx.
Tweet along with us on Twitter at www.twitter.com/NostalgiaElctrx.