## "Hit And Miss" Tractors Belt-Drive Ice Cream Makers

Wayne Riffey, Flora, Ind., converted a Harvester LA 5 hp. hit and miss engine that pair of old garden tractors equipped with hydrostatic transmissions to look like IH and Deere models, and repowered them with "hit and miss" engines that he uses to make ice cream. The engines's flywheels belt-drive hand-cranked ice cream freezers that Riffey fitted with pulleys. He painted the ice cream freezers to match the color of the tractors and also mounted matching decals on them.

"I enjoy taking them to gatherings and weddings where I make ice cream for everyone," says Riffey. "The hit and miss engines make a unique 'popping' sound, and both tractors are fitted with chrome exhaust pipes that bark pretty good. People like to watch me make ice cream because most have never seen or heard anything like it.

"I chose both tractors because they have hydrostatic transmissions, which made it easier for the hit and miss engines to beltdrive the tractors.'

He converted an old WheelHorse garden tractor to look like an International Harvester 656, repowering it with an International hooks up to the tractor's transmission. The engine belt-drives a pair of 5-gal. ice cream freezers secured to a 4-wheeled cart that Riffey pulls behind the tractor.

When he's ready to make ice cream, he unhooks the wagon from behind the tractor and hitches it up to the front of the tractor. He uses the tractor's engine to belt-drive either one of the ice cream freezers, or both at the same time.

He made a new grill for the tractor and replaced the seat with an old fashioned one. The exhaust pipe is off a Harley Davidson motorcycle.

Riffey converted an old Deere 140 garden tractor to look like a 1960's Deere 110, repowering it with a Deere 1 1/2 hp. hit and miss engine. The engine belt-drives a 2-gal. ice cream freezer, which is mounted on a home-built rectangular metal platform he attached to the front of the tractor.

He replaced the 140's seat and fenders with the seat and teardrop fenders off a Deere 110 tractor, and made a new hood using part of



Riffey converted this Deere 140 garden tractor to look like a 1960's Deere 110, repowering it with a Deere 1 1/2 hp. hit and miss engine that belt-drives a 2-gal. ice cream freezer

the hoods off both tractors.

"The Deere hit and miss engine came with two flywheels. I had to lengthen the tractor's frame by 10 in. and narrow it up by 1 1/2 in. so that both flywheels would extend outside the frame," says Riffey. "I also attached a

homemade metal belt shield to the platform and added a chrome straight pipe exhaust."

Contact: FARM SHOW Followup, Wavne Riffey, 817 Lincoln St., Flora, Ind. 46929 (ph 765 412-4914).

## 7-Gal. Ice Cream Maker **Inspired By FARM SHOW**

Don Peterson liked the looks of a 5-gal. ice cream maker he once saw at a campout, but he didn't like the \$1,500 price tag. When he saw several articles about "made it myself" ice cream makers in FARM SHOW, he decided to make one of his own

"I had some salvaged stainless steel, and I like to weld. I've always had more time than money," he says.

He made the canister for the ice cream mix out of a 5-gal. bucket-sized piece of pipe. The ice and salt canister is about 3 in. bigger in diameter. It is also taller so it can accommodate the turning mechanism. A sheet of insulating foam is secured around the outside of the ice canister.

Peterson fashioned the scraper paddles out of UHMW poly and mounted them to a stainless steel framework that rides inside the inner canister. It is turned by a spider gear from a Ford rear end that is mounted to the outer canister.

The ice cream maker is mounted to and

powered by a 1970 Ford lawn mower with a side shaft. It rests on a steel platform mounted to the front of the mower.

Peterson ran a belt from the side shaft to an inline 12-in. pulley mounted to a jackshaft. A 2-in, pulley on the opposite end of the jackshaft drives a 24-in. pulley on the spider gear. The increasing size of the pulleys reduces the shaft speed significantly.

"I would like to get it even slower, but I don't have room for bigger pulleys," says Peterson. "As it is, I run the mower at idle when making ice cream."

The ice cream maker gets used 4 or 5 times a year at family reunions and special events, like church and a special needs group gatherings.

"I can make about 7 gal. at a time," says Peterson. "I buy a mix from Wal-Mart and add it to 3 gal. of milk and 2 gal. of cream."

Contact: FARM SHOW Followup, Don Peterson, 827 W 400 S, Heyburn, Idaho 83336 (ph 208 431-7363).





Don Peterson's ice cream maker rests on front of his 1970 Ford lawn tractor and is belt-driven off the tractor's engine.

## **Build Your Own Mobile Ice Cream Maker**

You can build your own ice cream freezer cart with this new kit from Scenic View Engine, Millersburg, Ohio. It's designed to be used with an antique hit and miss engine, but can also be used with other more modern engines.

The kit consists of a 20-quart Country Freezer with freezer mounting straps and drain; jackshaft with bearing, pulley and belt tightener; 2 belts; and hinges with screws. The customer supplies his own hit and miss engine and cart.

The kit sells for \$1,724.35 plus S&H. "We've been building ice cream carts equipped with John Deere hit and miss engines for about 15 years, but just started offering the kit last year," says Henry Schlabach. "As far as I know we're the only company that sells a kit to make your own ice cream cart. You can save money if you use your own engine and cart. For example, our pre-assembled cart with a John Deere hit and miss engine sells for \$5,182, and \$3,207 without the engine. The green hit and miss engine attracts a lot of attention because of its sound and appearance."

Scenic View Engine has ready-built ice cream freezers available in sizes from 2 to 20 quarts. They've also built a 1/2-scale working model of a 1 1/2 hp. John Deere hit and miss



Photo above shows an ice cream freezer cart with hit and miss engine, built from a Scenic View Engine kit. Customer supplies engine and cart.

engine, which you can use to operate a 4-quart ice cream freezer

Contact: FARM SHOW Followup, Scenic

View Engine, LLC, 5673 Co. Road 59, Millersburg, Ohio 44654 (ph 330 674-2450; scenicviewengine@ibyfax.com).



Kit components to make an ice cream