



Since 1868

Recipes & Instructions  
for  
**HOMEMADE  
ICE CREAM**  
and other frozen desserts

**Model No.78  
Electric  
and  
Model No. 78  
Hand Operated**



**4 Qt. Electric  
Ice Cream Freezer**



**4 Qt. Hand Operated  
Ice Cream Freezer**

**Limited Warranty**

Your RCW Freezer is guaranteed to be free of defects in materials and workmanship. The Warranty period is 1 year from date of purchase or gift. During the period the Warranty is in effect, the company agrees to restore the freezer to its normal operating condition, furnishing necessary parts and service free of charge. This Warranty is invalid if the freezer has been subjected to abnormal use or has been repaired by an unauthorized person.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

For service, send complete freezer or defective part, postage prepaid, to FREEZER PARTS SUPPLY, P.O. BOX 3431, DANVILLE, VIRGINIA 24543. Pack securely. (Suggest cover shipment with insurance.)

**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 electric motor 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 Freezer Parts Supply, P.O. Box 3431, Danville, Va. 24543, for examination, repair or 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**

**READ ALL INSTRUCTIONS BEFORE STARTING TO MAKE ICE CREAM.** To make and pack up to 4 quarts of cream, you will need about 15 pounds of crushed ice and either 4 cups of tablesalt or 6 cups of rock salt.

Size of Freezer	Ice for Making Ice Cream	Ice for Hardening and Ripening Ice Cream	Rock Salt for Making Ice Cream	Rock Salt for Hardening and Ripening Ice Cream	Tablesalt for Making Ice Cream	Tablesalt for Hardening and Ripening Ice Cream
4 Quarts	15 Lbs. of Crushed Ice	5 Lbs. of Crushed Ice	3 Cups	3 Cups	2 Cups	2 Cups

**HOW TO USE YOUR FREEZER**

1. Wash the beater, top and cream can well before using. Let the parts cool before using, as you will get much faster freezing of your cream if parts are cold.
2. Put beater in can, making sure it is set well in bottom of can. Pour in mixture to be frozen, made from your favorite recipe or one of the delicious recipes shown on this sheet. The mixture should be cool before pouring in can for faster, more even freezing. Fill the can only two-thirds full (up to fill line stamped on can) to allow for expansion!
3. Put top on can and place can in wooden tub, making sure that can is centered on can rest in bottom of tub.
4. Attach motor (cranking unit if hand operated) making sure beater is still set properly in can and can is still on bottom rest in tub. Latch down well by pushing thumb lock over prong on frame.
5. Plug motor in on electric model before packing ice and salt. (Step 6). The can will begin to turn steadily to the right. On hand operated model, you start cranking as soon as tub is packed. Turn crank steadily to the right (avoid turning left), not too fast.

D. As the ice melts and settles, you will need to add more ice and salt to keep it up to, but not over, top of can.

E. Before the cream is finished, the ice will melt enough to cause water to flow from the drain hole. Never let this drain hole become stopped up with ice. (The cork supplied is not for this drain hole, it is for the can top, as described in step 9.)

**CAUTION: Do not allow ice, salt, or water to get in air holes at base or top of motor housing, as this will cause the motor to rust.**

7. **ELECTRIC.** The motor should run for 20-30 minutes or until the cream is the consistency of mush (See Hints for Making Better Ice Cream on reverse side of this sheet). The motor has an automatic reset switch which will prevent motor damage when it naturally stops when cream is ready or if, for some reason, it stops before cream is ready. If the freezer stops and the motor is not unplugged, the motor will cut off and will stay off until it cools down. It will continue to cut off and on until the motor is unplugged. This off/on action will not cause any motor damage.

**NOTE: The beater is not made to turn. It stays still, and the can turns around it.**

**NOTE: Freezer may become clogged with chunks of cracked ice, which can cause unit to stall before cream is made. If this happens, simply restart unit by turning can with hands.**

6. **Packing Ice and Salt — Use either crushed ice cubes or crushed store-bought ice.** (The finer the ice is crushed, the better it is, as the freezer is made to operate with crushed ice. Also, finely crushed ice will melt more evenly and will, therefore, give you a smoother textured ice cream.)

**HAND OPERATED —** The freezing period should take about 20 minutes of steady cranking. After freezer turns reasonably hard, the cream is ready. At this point, continuing to turn is not necessary. (See step 9)

A. In packing, put about three inches of ice in tub all around can, and sprinkle about 3 oz. of tablesalt, or 5 oz. of rock salt, evenly over ice.

8. After cream is ready, remove motor unit or cranking unit (if cranking unit, take crank from frame and store separately for best care). Wipe all ice and salt from can top and then remove the top. Hold can down on bottom rest while taking out beater. The ice cream should be **about the texture of mush**. Scrape the cream from beater and pack down with long handled spoon. (If you wish to ripen or harden the ice cream further, see step 9.)

B. Continue adding ice and salt (in the above proportions) layer by layer, until tub is filled up to, but not over, top of can.



C. When tub is half full, (approx. 2 layers of ice and salt) pour one cup of cold water over the ice and salt mixture. This will help the ice to melt and settle, which will shorten freezing time, and will help keep ice from jamming and causing stops. After tub is filled, pour another cup of cold water over the ice and salt.

9. **Ripening and Hardening Ice Cream —** After the cream has been packed down, place the cork in can top and put can top back on freezer. Repack freezer (allowing water to remain in tub up to drain hole), with more ice and salt (approximately 3 oz. of tablesalt or 5 oz of rock salt, to every two double handfuls of ice), until can and top are completely covered. Cover freezer with heavy towel or newspaper and set away in a cool place until time to serve. The cream will now freeze hard. If you want to hold the cream for more than an hour before using, add more ice and salt (in above proportions) to keep the can and top covered.



Since 1868

## Model No. 78 Electric and Model No. 78 Hand Operated

### How to Order Repair Parts

Listed below are all repair parts with prices for out-of-warranty replacement.



1 Motor (Complete)



2 Can (No top)



3 Can Top



4 Beater



5 Gear Frame



6 Crank



7 Gear, Bottom (Hand Only)



8 Gear, Side (Hand Only)



9 Can Top Drive Gear (Electric)



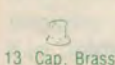
10 Wood Pail



11 Frame (Electric Only)



12 Motor Cover



13 Cap, Brass



14 Fan



15 Hinge Yoke



17 Thumb Lock



18 Bottom Plate

Key No.	Name of Part	Part No.	Price
1	Motor (Complete)	13-08-47	\$15.00
2	Can (No top)	11-60-70	4.50
3	Can Top	11-50-56	3.00
4	Beater	11-50-07	4.50
5	Gear Frame (Hand Only With Gears and Crank)	13-64-16	7.00
6	Crank	13-63-44	1.75
7	Gear, Bottom (Hand Only)	11-50-31	1.25
8	Gear, Side (Hand Only)	11-50-30	1.25
9	Can Top Drive Gear (Electric)	11-50-34	1.00
10	Wood Pail	11-30-73	14.00
11	Frame (Electric Only)	13-30-45	2.75
12	Motor Cover	11-30-16	2.25
13	Cap, Brass	10-30-33	1.25
14	Fan	11-50-37	1.00
15	Hinge Yoke	11-40-50	1.25
16	Bottom Rest	11-50-10	1.25
17	Thumb Lock	13-65-01	2.25
18	Bottom Plate	11-40-10	.75

When ordering repair parts, we must have PART NO., NAME OF PART, SIZE AND MODEL NO. of freezer. Include 50 cents for handling. No C.O.D. shipments made.

## HOW TO CARE FOR YOUR ICE CREAM FREEZER

1. Wash and dry can, can top and beater well.
2. Be sure can is dry before replacing can top.
3. Do not put plastic parts in dishwasher.
4. Wipe motor and tub with a dry cloth after each use.
5. Do not immerse electric motor in water.
6. Store freezer in a cool dry place.
7. Take care of your freezer and it will give you many years of trouble-free service.

## HINTS FOR MAKING BETTER ICE CREAM

The texture of ice cream may vary from batch to batch. Several factors that affect the firmness or texture of ice cream are: recipe used, outside temperatures, size of ice, temperature of salt water and temperature of mixture before it is churned.

### TOO SOFT

If after 20 minutes of steady cranking on hand operated model you feel no drag or tightening, or if motor on electric model continues to run freely after 30 minutes, then the salt water is not cold enough, therefore the cream is not hardening. You should now add another 3 oz. of table salt or 5 oz. of rock salt. This will begin to reduce the salt water temperature and cause the cream to harden. As the ice melts, you may have to continue to

add ice and salt as outlined in step 6 of instructions, until the cream is the consistency of mush (See Step 7)

### TOO GRAINY, ICY OR HARD

If cranking mechanism becomes too hard to turn in less than 20 minutes on hand operated model, or if motor stalls in less than 20 minutes on electric model, the salt water became too cold too fast. In this case, you used too much salt and the cream froze too fast on the edge of the can, and/or you failed to use crushed ice.

### RECIPE HINTS

Preparing the ice cream mixture the day before makes smoother ice cream and increases yield.

## RECIPES

### VANILLA CREAM (Basic Recipe)

2 cups milk  
1 cup sugar  
1/4 teaspoon salt  
4 cups of light or table cream  
4 tablespoons vanilla

Scald milk. Add the sugar and salt to the milk and stir until both are well dissolved. Add the cream. Stir in the vanilla. Cool. Churn in freezer per instructions. Makes approx. 2 quarts.

### VANILLA ICE CREAM (Philadelphia)

No Cooking!  
1 quart thin cream  
(Half and Half)  
1/8 teaspoon salt  
1 tablespoon vanilla  
3/4 cup sugar  
1/8 teaspoon salt

Mix all ingredients well, then churn in freezer per instructions. Makes approx. 1 1/2 quarts.

### VANILLA ICE CREAM (No Cooking)

4 eggs  
1 cup sugar  
2 tablespoons vanilla  
1/2 pint whipping cream  
1/4 teaspoon salt  
2 cans condensed milk (Eagle Brand) Dairy Milk (approx. 1 1/2 quarts)

Combine eggs, cream, sugar, salt, and vanilla in bowl and mix well with mixer. Pour into can, add condensed milk and stir well. Add dairy milk to fill line on can and stir. Churn in freezer per instructions. Makes approx. 4 quarts.

### COUNTRY STYLE VANILLA

4 eggs  
Approx. 5 cups milk  
2 tablespoons vanilla  
2 1/2 cups sugar  
4 cups whipping cream  
1/4 teaspoon salt

In a large mixing bowl beat eggs until foamy. Slowly add sugar, beat until thickened. Add cream, vanilla and salt and mix well. Pour into can. Add milk to fill line on can and stir well. Churn in freezer per instructions. Makes approx. 4 quarts.

### LOW CALORIE VANILLA ICE CREAM

6 eggs  
5 cups of milk  
12 Saccharin tablets  
(1/2 grain) or 4 tablespoons liquid sweetener  
6 1/2 cups half and half  
3 tablespoons plain gelatin  
4 tablespoons vanilla  
3/4 teaspoon salt

Make a custard of the eggs, milk and liquid sweetener. Soak the gelatin in a small amount of water, and add enough hot custard to dissolve the gelatin. Cool. Add cream, vanilla, salt and gelatin to custard. Strain and churn in freezer per instructions. This will still be good and contain even fewer calories if all of the milk and half and half are replaced by non-fat milk. Makes approx. 4 quarts.

### BASIC VANILLA FROZEN YOGURT

20 oz. plain yogurt  
1/2 cup sugar  
1 envelope unflavored gelatin  
softened in 1/4 cup water  
dash of salt  
1/2 cup evaporated milk  
2 teaspoons vanilla

Scald evaporated milk over low heat stirring from time to time to avoid the "skin" formation over the top of the milk. Add sugar, salt and softened gelatin. Stir until well dissolved and mixture is completely smooth. Cool, add yogurt and vanilla. Mix well. Chill in refrigerator for 2 hours or longer. Pour into can and churn in freezer per instructions. Makes approx. 2 quarts.

### FRUIT ICE CREAM

Vanilla recipes may be varied with the addition of either good ripe peaches, bananas, strawberries, or most any other fruits or flavors one may desire. (We suggest one cup of presweetened fruit per quart of ice cream.)

### LEMON SHERBET

2 cups sugar  
juice of 6 lemons  
juice of 2 oranges  
1 quart milk  
1 qt. light or table cream  
4 egg whites

Chill the lemon and orange juice and sugar in the freezer. Add the milk and cream. Fold in the stiffly beaten egg whites. Churn in freezer per instructions. Makes approx. 3 quarts.

### LIME SHERBET

1 1/2 cups sugar  
1 1/2 cups water  
1/4 teaspoon salt  
4 cups light or table cream  
1 cup lime juice  
1 teaspoon vanilla

Boil the sugar and water together until it forms a thick syrup. Add the salt. Allow the mixture to cool. Add cream, lime juice and vanilla. Churn in freezer per instructions. Makes approx. 3 quarts.

### CHOCOLATE ICE CREAM

1 cup sugar  
5 cups evaporated milk  
1 1/2 teaspoons vanilla  
1/4 teaspoon salt  
2 squares chocolate

Scald the milk. Dissolve the sugar in two cups of the scalded milk. Pour sugar and milk mixture slowly over melted chocolate, stir constantly to avoid dark specks. Add the remaining three cups of milk. Stir in the vanilla and salt. Churn in freezer per instructions. Makes approx. 2 quarts.

### COFFEE ICE CREAM

Combine 1/4 cup powdered instant coffee with the sugar in the basic vanilla recipe. Prepare and churn in freezer per instructions.

### PEPPERMINT CANDY ICE CREAM

Add 1 1/2 cups crushed peppermint stick candy to any vanilla cream recipe after it has frozen until it is mushy. (About 15 minutes of freezing). Continue churning in freezer per instructions. Makes approx. 2 quarts.

### USING RCW'S ICE CREAM BASE

For your convenience, RCW distributes an ice cream base which is packaged in 8 oz. pouches and makes 2 quarts of good home style ice cream when mixed with 2 pints of Half and Half. You simply add flavors or fresh fruit to your taste. Complete recipes and instructions are included on each package. This is available at many retail outlets.

### USING HONEY

Honey may be substituted for sugar in most all recipes shown on this sheet. Experiment until you find the flavor you like best. Substitute 3/4 cup of honey for every 1 cup of sugar and follow recipe instructions. When using honey, it takes a little longer for the cream to freeze. Therefore, you will need to use a slightly greater amount of salt to ice to freeze the cream.