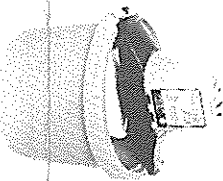


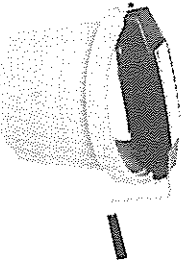
Since 1868

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

Model No. 76 Electric and Model No. 76 Hand Operated



2 Qt. Electric Ice Cream Freezer



2 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.)

RICHMOND CEDAR WORKS MFG. CORP.

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

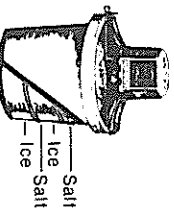
READ ALL INSTRUCTIONS BEFORE STARTING TO MAKE ICE CREAM. To make and pack up to 2 quarts of cream, you will need about 10 pounds of ice and either 2 cups of table salt or 3 cups of rock salt.

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 polyethylene tub, making sure that can is centered on can rest in bottom of tub.
4. Attach motor (cranking mechanism 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.

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

6. Packing Ice and Salt — Use ice cubes right from your refrigerator, or store bought ice, and table salt right from your cupboard, or rock salt.
 - A. In packing, put about three inches of ice in tub all around can, and sprinkle about 2½ oz. of table salt, or 4 oz. of rock salt, evenly over ice.
 - 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. After tub is filled, add one cup of cold water to 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.

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.

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.

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.)

7. ELECTRIC. The motor should run for 15-20 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: 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.

HAND OPERATED — The freezing period should take about 15-20 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)

8. After cream is ready, remove motor unit (cranking mechanism if hand operated.) 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.)

9. Ripening and Hardening Ice Cream — For ripening, hardening or storage after freezing, the small half gallon freezing can easily fits most refrigerator freezer compartments. Simply place cork in hole in can top and put top back on can. If you prefer, put can top back on freezer and repack freezer (allowing water to remain in tub up to drain hole), with more ice and salt (approximately 2½ oz. of table salt or 4 oz. of rock salt, to every two double handfuls of ice), until can and lid 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.

400 BRIDGE STREET

DANVILLE, VA 24541