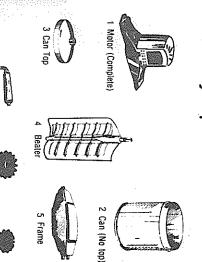


## Hand Operated Model No. Model No. ⊟ectric <u>2</u> 76 റ്റ

## How to Repair Order Parts

warranty repalcement. Listed below parts with prices for out-of-മ്പര all repair





Gear.



9 Can Top Drive Gear





5



14 Fan

15 Thumb Lock	Over
16 Bottom Plate	

N €	Name of Part	Part No.	Price
-	Motor (Complete)	13-08-20	\$14.50
2	Can (No top)	11-60-20	4.00
ယ	Can Top	11-50-52	3.00
4	Beater	11-50-02	3.50
Ç	Frame (Hand Only	13-64-14	7.00
	With Gears and Crank)		
o	Crank	13-63-44	1.75
7	Gear, Bottom (Hand Operated)	11-50-31	1.25
œ	Gear, Side (Hand Operated)	11-50-30	. 1.25
9	Can Top Drive Gear (Electric)	11-50-34	. 1.00
5	Tub (Polyethylene)	11-50-42	7,00
=	Frame (Electric Only)	13-30-40	2.75
12	Motor Cover	11-30-16	2.25
ప	Cap. Brass	10-30-33	1.25
<del>.</del> 4	Fan	11-50-37	1.00
5	Thumb Lock	11-40-20	1.75
ő	Bottom Plate	11-40-10	. 75
	•	-	•

NAME OF MODEL NO we must have When ordering repair parts, we must have PART NO., clude 50 cents for handling. C.O.D. NO. of freezer. Inshipments have PART NO., PART, SIZE and

# FOR YOUR ICE CREAM FREEZER

**7** 5 5

Do not immerse electric motor in water. Store freezer in a cool dry place. Take care of your freezer and it will give you many years of trouble-free service.

- ب دع دی ح Wash and dry can, can top and beater well. Be sure can is dry before replacing can top. Do not put plastic parts in dishwasher. Wipe motor (Cranking mechanism if hand operated) and tub with a dry cloth after each

HIZ

## FOR WAKING W CREAM

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

## 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 1/3 cup of tablesalt or 1/2 cup 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

consistency of mush (See step step 6 of instructions, continue to add ice and salt as outlined in finstructions, until the cream is the ncy of mush (See step 7).

# TOO GRAINY, ICY OR HARD

operated model, or if motor stalls in less than 20 minus 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 If cranking mechanism becomes too hard turn in less than 20 minutes on hai to use crushed ice.

## RECIPE HINTS

creases yield. rreparing the ice cream before makes smoother i Preparing the 93 mixture ice cream the and day in-

## 

# VANILLA CREAM (Basic Recipe) 2 cups milk

1 cup sugar

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 tablesp

1 tablespoon vanilla
1 quart thin cream
(Half and Half)
1/8 teaspoon salt
Mix all ingredients well, then churn in freezer per instructions. Makes approx. 11/2 quarts.

# VANILLA ICE CREAM (No Cooking)

自

2 eggs 1/2 cup sugar can condensed milk (Eagle Brand)

1/2 pint whipping cream tablespoon vanilla (approx. 1/3 quart)

1/8 teaspoon salt

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. 2

## COUNTRY STYLE VANILLA

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. 2 quarts. Approx. 21/2 cups milk 11/4 cups sugar 2 cups whipping cream

# LOW CALORIE VANILLA ICE CREAM 3 eggs 3% cups half and half

3 eggs 2½ cups of milk 6 Saccharin tablets 11/2 tablespoons plain gelatin 2 tablespoons vanilla

(14 grain) or 2 tablespoons 3/8 teaspoon salt liquid sweetner.

Make a custard of the eggs, milk and liquid sweetner. 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.

# BASIC VANILLA FROZEN YOGURT

yogurt dash of salt 1/2 cup evaporated milk 2 teaspoons vanilla

1/2 cup sugar

1 envelope unflavored gelatin

2 teaspoons vanilla softened in 1/4 cup water

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.

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.) FRUIT ICE CREAM

22 oz. milk
22 oz. light or table cream
Juice of 11/2 oranges
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. 2 quarts.
LIME SHERBET
8 oz. sugar

8 oz. sugar 8 oz. water 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. 2 quarts. 3 cups light or table cream 5½ oz. lime juice

## CHOCOLATE ICE CREAM

cups evaporated milk

11/2 teaspoons vanilla
14 teaspoon salt

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.

per instructions COFFEE ICE CREAM

Combine 14 cup powdered instant coffee withthe sugar
in the basic vanilla recipe. Prepare and churn in freezer

PEPPERMINT CANDY ICE CREAM
Add 1½ 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 tresh 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 ¾ 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.