



Since 1868

Model No. 76 Electric and Model No. 76 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 Frame		6 Gear, Bottom
	7 Gear, Side		8 Crank
	9 Tub (Polyethylene)		10 Frame (Electric Only)
	11 Cap, Brass		12 Fan
	13 Motor Cover		14 Thumb Lock
	15 Bottom Plate		16 Bottom Plate

Key No.	Name of Part	Part No.	Price
1	Motor (Complete)	13-08-20	\$14.50
2	Can (No top)	11-60-20	4.00
3	Can Top	11-50-52	3.00
4	Beater	11-50-02	3.50
5	Frame (Hand Only With Gears and Crank)	13-64-14	7.00
6	Crank	13-63-44	1.75
7	Gear, Bottom (Hand Operated)	11-50-31	1.25
8	Gear, Side (Hand Operated)	11-50-30	1.25
9	Can Top Drive Gear (Electric)	11-50-34	1.00
10	Tub (Polyethylene)	11-50-42	7.00
11	Frame (Electric Only)	13-30-40	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	Thumb Lock	11-40-20	1.75
16	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.

RICHMOND CEDAR WORKS MFG. CORP.

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 (Cranking mechanism if hand operated) and tub with a dry cloth after each use.

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 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

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.

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

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

11 oz. sugar
22 oz. milk
Juice of 4 lemons
3 egg whites
Juice of 1 1/2 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. water
3 cups light or table cream
5 1/2 oz. 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. 2 quarts.

CHOCOLATE ICE CREAM

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

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.

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