**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 in a 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 2431, 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 table salt or 6 cups of rock salt.

**HOW TO USE YOUR FREEZER**

1. Wash the beater, top and cream can 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 a spinning 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 (not shown if hand operated) making sure beater is set still 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 cream turns around it.

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.)
   A. In packing, put about three inches of ice in tub all around can, and sprinkle about 3 oz. of table salt, or 0.5 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.

D. As the ice melts and sets, 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 ice-cream. Stop and let the freezing action continue. (Electric Freezer 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 really cold, 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 craked 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 20 minutes of steady churning. After freezer turns reasonably hard, take cream off at one point, continuously, to turn is not necessary. (See step 9.)

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 mash. 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.)

8. Ripping and Hardening Ice Cream — After the cream has been packed down, place the cork in can top and put, can top back on freezer. Regrip freezer. (Allowing water to remain in tub up to drain hole), with more ice and salt (approximately 3 oz. of table salt or 5 oz. of rock salt, to every double handful of ice), until can top and 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 harder.

9. If you want to hold the cream for more than 4 hours before using, add more ice and salt (in above proportions) to keep the can and top cold.
**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.

**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:** Use outside temperatures, size of ice, temperature of salt water and temperature of mixture before it is churned.

**SOFT TEST**

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 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 1).

**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 smooth ice cream and increases yield.

**RECIPEs**

**FRUIT ICE CREAM**

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

**LEMON SHERBET**

2 cups sugar 1 quart milk
1 qt. light or table cream
2 cups water
1 qt. lemon juice
3 tbsp lemon sugar
1 tsp lemon sugar
1 tsp lemon syrup
Add the sugar and water together until it forms a thick syrup. Mix in the cream. Allow the mixture to cool. Add cream, lemon juice and sugar. Churn in freezer for instructions. Makes approx. 3 quarts.

**CHOCOLATE SHERBET**

1 cup sugar 1 cups water
1/2 cup evaporated milk 1/4 cup milk
1/2 cup evaporated milk 1/4 cup half and half
1/2 cup evaporated milk 1/4 tsp salt
2 squares chocolate
Scrub 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 cream, vanilla and salt. Churn in freezer for instructions. Makes approx. 2 quarts.

**COFFEE ICE CREAM**

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

**PEPPERMINT CANDY ICE CREAM**

Add 1/2 cups crushed peppermint stick candy to any vanilla ice cream recipe in a cool dry place. (About 15 minutes of freezing). Continue churning in freezer for 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 milk 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. When using honey, be sure to add the flavor you like best. Substitute 1/4 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.

**HOW TO ORDER REPAIR PARTS**

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

<table>
<thead>
<tr>
<th>Key No.</th>
<th>Name of Part</th>
<th>Part No.</th>
<th>Price</th>
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<tr>
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<td>Motor (Complete)</td>
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<td>2</td>
<td>Can (No top)</td>
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When ordering repair parts, we must have PART NO., NAME OF PART, SIZE AND MODEL NO. of freezer. Include 50 cents for handling. Now C.O.D. shipments made.

RICHMOND CEDAR WOODS MFG. CORP.

400 BRIDGE STREET

DANVILLE, VA 24541

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