Made in your new RCW freezer.

Recipe's & Instructions

Homemade Ice Cream and other frozen desserts

Richmond Cedar Works Mfg. Corp.
400 Bridge St. Danville, Virginia 24541
Read all instructions before starting to make ice cream.

Operating Instructions

1. Turn off the ice cream maker and drain the water reservoir.
2. Open the base and remove the inner canister.
3. Place lid on canister and place in freezer for 6 hours.

NOTE: The base is not designed to be used as a measuring cup.

4. Fix the ice cream maker to the base.
5. Plug motor into electric outlet (if available).

CAUTION: Do not close the canister or water reservoir with the can in place. Do not separate the canister from the base while the motor is running.

6. Add ice cream ingredients and freeze cream for 2 hours.

ICE AND SALT (ROCK OR TURSALL) NEEDED FOR MAKING HARMING AND FREEZING ICE CREAM

<table>
<thead>
<tr>
<th>2 cups</th>
<th>2 cups</th>
<th>3 cups</th>
<th>3 cups</th>
<th>5 lbs. condensed milk</th>
<th>2 cups condensed milk</th>
<th>5 lbs. condensed milk</th>
<th>2 cups condensed milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/4 cups</td>
<td>1 1/4 cups</td>
<td>1 1/4 cups</td>
<td>1 1/4 cups</td>
<td>10 lbs. condensed milk</td>
<td>10 lbs. condensed milk</td>
<td>10 lbs. condensed milk</td>
<td>10 lbs. condensed milk</td>
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</tbody>
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For more information, please refer to the manufacturer's manual.