SUGGESTED FORMULAS

1. Wash the beater, top and cream can. While doing this, the Parts will need to be properly in can and can is still on bottom rest in tub. (Latch down well by pushing thumb lock over prong on motor frame.)

2. Put top on can and place can in polyethylene tub, making sure that can is centered on can rest in bottom of tub.

3. Put top on can and place can in polyethylene tub, making sure the part can is still centered on can rest in bottom of tub.

4. Attach motor 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 motor frame.)

5. Plug motor in before packing ice and salt. The can will begin to turn steadily to the right.

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

6. Parking 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 tablesalt or 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.

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.)

NOTE: The 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.

7. The motor should run for 20-30 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 diffusion action will not cause any motor damage.

8. After cream is ready, remove motor unit. 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 — After the cream has been packed down place the cork in can top and put top can back on freezer. Repack freezer (allowing water to remain in tub up to drain hole), with more ice and salt (approximately 3 oz. of tablesalt or 5 oz. of rock salt, to every two double handfuls of ice), until can and top 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.

SAVE THESE INSTRUCTIONS

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 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 motor frame.)

5. Plug motor in before packing ice and salt. The can will begin to turn steadily to the right.

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

6. Parking 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 tablesalt or 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.

C. When tub is half full, (approx. 2 layers of ice and salt) pour in half cup of cold water over 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. After tub is filled, pour another cup of cold water over the ice and salt.

RICHMOND CEDAR WORKS MFG. CORP. 400 BRIDGE STREET DANVILLE VA 24541
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.

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.

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 the motor continues to run freely after 30 minutes, the salt water is not cold enough, therefore the cream is not hardening. You should now 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 7)

TOO GRAINY, ICY OR HARD
If the motor stalls in less than 20 minutes resulting in coarse or an uneven texture of ice cream, the salt water became too cool 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

LOW CALORIE VANILLA ICE CREAM
6 eggs
6 1/2 cups half and half
5 cups milk
3 tablespoons plain gelatin
12 Saccharin tablets
4 tablespoons vanilla
1/2 teaspoon salt

Make a custard of the eggs, milk and liquid sweetener. 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. 4 quarts.

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
2 cups sugar
1 quart milk
2 cups whipping cream
6 lemons
1 qt. light or table cream

1. Boil the sugar and water together until it forms a thick syrup. Add the salt. Allow the mixture to cool to room temperature. Add cream, lemon juice and vanilla.

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% 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.