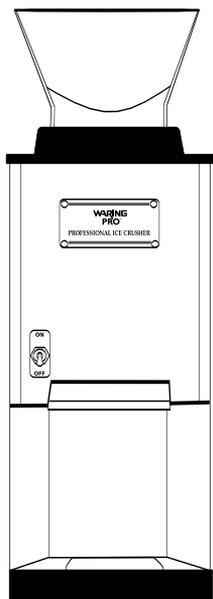


WARING PRO®

PROFESSIONAL ICE CRUSHER INSTRUCTION/RECIPE BOOK



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For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

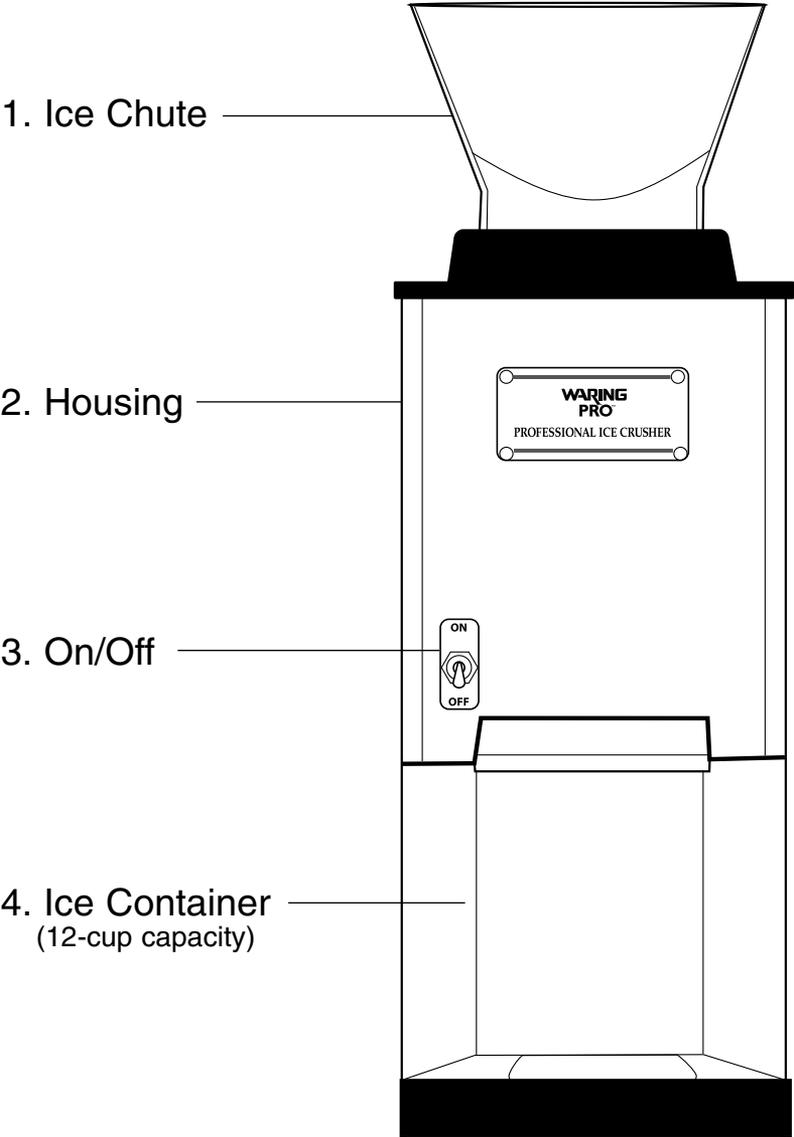
- 1. READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical hazards, do not immerse the Waring Pro® Ice Crusher in water or other liquids.
3. Unplug from outlet when not in use, before assembling or disassembling, and before cleaning.
4. Avoid contacting moving parts. Never place fingers or other utensils into feed or discharge areas.
5. The Waring Pro® Ice Crusher has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
6. Do not operate the Waring Pro® Ice Crusher or any electrical equipment with a damaged cord or plug, or after the unit malfunctions, is dropped or damaged in any manner. Return it to the nearest authorized service facility for examination, repair or adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Check feeder chute for presence of foreign objects before using.
10. Put this list in a safe place, do not discard.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

OPERATION

1. Place the ice container (clear bowl) packed with the unit under the bottom opening of the ice crusher. Plug the unit in and set the ON/OFF power switch to the ON position. NOTE: Ice Crusher will not operate unless Ice Container is secured into position.
2. To begin crushing ice, drop cubes into feeder chute opening on top of unit. Blades of crusher unit are self feeding. **DO NOT ATTEMPT TO PUSH CUBES INTO BLADES WITH HAND OR INSTRUMENT.**
3. If a large cube should become lodged in the crushing unit so that blades cannot reach it, set power switch to the OFF position and unplug unit from outlet. Then pour warm water down through feeder chute until lodged cube is melted or falls free. Plug unit back into outlet, set the power switch to the ON position, and resume feeding cubes through the feeder chute.

PARTS



HOW TO CARE FOR YOUR ICE CRUSHER

1. **UNPLUG POWER CORD FROM OUTLET.**
2. Pour hot water through top feeder chute to rinse out after each use.
3. Wipe outside of ice crusher with a clean damp cloth.
4. **NEVER IMMERSE UNIT IN WATER.**

SUGGESTIONS AND RECIPES FOR USE

The Waring Pro® Ice Crusher is the essential tool for everyday and special occasion entertaining, effortlessly crushing ice at the touch of a button.

Use crushed ice to create spectacular raw seafood bars and elegant cold-menu buffet displays. It's a great base for favorite icy desserts, and chills and adds a special touch to individual servings.

The ice crusher is also a must for any party – especially if you're serving a variety of mixed drinks. Prepare large pitchers of drinks ahead of time, then custom-crush ice as each order comes in. Your guests won't have to wait, and you'll have more time to party!

The Waring Pro® Ice Crusher puts a refreshing new twist on juices and juice blends, too. Everything tastes better and fresher poured over a cup of crushed ice.

For serving cold foods such as chilled soups, line a serving bowl with crushed ice and sprinkle the ice with rock salt to ensure minimal melting. Then set the bowl of soup into the iced-lined serving bowl, gently pushing it down to maximize contact with ice.

To chill, display, and serve food at large buffets, crush enough ice to cover serving platters and place appropriate foods, such as shrimp, directly on the ice. Foods like crudités or fruit slices should be set on smaller plates or platters and displayed on beds of crushed ice.

When you are not placing food directly on ice, sprinkle the crushed ice with rock salt to minimize melting. One exception to this rule is shellfish. For a magnificent raw seafood bar, sprinkle rock salt on a bed of ice, then lay oysters, littleneck clams, cracked lobster, cracked crab, and any other shelled

seafood directly on the ice. **NOTE:** Shrimp should not be placed on ice with rock salt.

NOTE: One cup of ice cubes makes approximately $\frac{3}{4}$ cup crushed ice.

RECIPES

****Please note that the drink recipes are all based on a 10- to 11-ounce glass capacity**

SIMPLE SYRUP

This liquid sweetener can be found in several of the following recipes. It will keep covered in the refrigerator for 2 weeks.

Makes 3 $\frac{1}{2}$ cups

2 cups granulated sugar
2 cups water

Place sugar and water in a saucepan over medium high heat. Bring to a boil and allow to boil for a minute until all sugar is dissolved.

Transfer to a heatproof container, allow to cool, cover and keep in refrigerator.

Nutritional information per tablespoon:

*Calories 28 (0% from fat) • carb. 7g • pro. 0g • fat 0g • sat. fat 0g
• chol. 0mg • sod. 0mg • calc. 0mg • fiber 0g*

WATERMELON AGUA FRESCA

This refreshing cooler is perfect on a hot summer's day.

Makes four 6-ounce servings

4 cups fresh watermelon, cubed
3 teaspoons fresh lime juice
3 teaspoons fresh mint, packed
 $\frac{3}{4}$ cup sparkling water

for garnish: mint sprigs

5 cups ice

Purée watermelon, lime juice, mint, and sparkling water in a blender or food processor. Strain ingredients. Reserve.

Place ice container under the bottom opening of the Waring Pro® Ice Crusher. Turn machine on. Drop the ice into feed chute opening on the top of the ice crusher.

Divide crushed ice evenly among 4 glasses. Pour strained beverage over the ice in each glass. Garnish with mint and serve immediately.

Note: This recipe is very versatile – any melon or soft fruit can be substituted for the watermelon.

Nutritional information per serving:

Calories 52 (11% from fat) • carb. 12g • pro. 1g • fat 1g • sat. fat 0g • chol. 0mg • sod. 16mg • calc. 19mg • fiber 1g

MOJITO

This popular Cuban drink is delicious served over crushed ice.

Makes six 6-ounce servings

- 1/2 cup fresh mint leaves**
- 1 cup + 2 tablespoons simple syrup** (see recipe page 6)
- 3/4 cup lime juice**
- 2 cups white rum**
- 8 cups ice cubes**

Divide the mint leaves evenly among 6 glasses and add a tablespoon of simple syrup to each glass. With a wooden spoon, stir the mint and simple syrup in order to break down the mint leaves, releasing their flavor.

In a separate container or pitcher, stir together the remaining simple syrup, lime juice and rum.

Place ice container under the bottom opening of the Waring Pro® Ice Crusher. Turn machine on. Drop the ice into feed chute opening on the top of the ice crusher.

Divide crushed ice evenly among the 6 glasses. Pour rum mixture over the ice in each glass. Serve immediately.

Nutritional information per serving:

Calories 256 (0% from fat) • carb. 22g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 5mg • calc. 11mg • fiber 0g

THE GRAND MARGARITA

Simple ingredients lead to the perfect margarita.

Makes 6 servings

2 cups premium tequila
³/₄ cup Grand Marnier®
³/₄ cup fresh lime juice
³/₄ cup simple syrup

8 cups ice cubes

Stir together tequila, Grand Marnier®, lime juice, and simple syrup in a large container or pitcher.

Place ice container under the bottom opening of the Waring Pro® Ice Crusher. Turn machine on. Drop the ice into feed chute opening on the top of the ice crusher.

Divide crushed ice evenly among 6 glasses. Pour margaritas over the ice in each glass. Serve immediately.

Nutritional information per serving:

Calories 300 (0% from fat) • carb. 16g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 5mg • calc. 5mg • fiber 0g

SANGRÍA

Sangría is the perfect beverage to serve at your next party.

Makes 12 servings

3 cups dry red wine
¹/₂ cup brandy
¹/₄ cup Grand Marnier®
3 cups orange juice
3 cups ginger ale or other lemon/lime soda

for garnish: orange, apple, and peach slices

16 cups ice

Stir together wine, brandy, Grand Marnier®, orange juice, and ginger ale in a large container or pitcher.

When ready to serve, place ice container under the bottom opening of the Waring Pro® Ice Crusher. Turn machine on.

Drop the ice into feed chute opening on the top of the ice crusher.

Divide crushed ice evenly among 12 glasses (approximately $\frac{3}{4}$ cup of crushed ice per glass). Pour sangría over the ice in each glass. Garnish with fruit slices and serve immediately.

Nutritional information per serving:

Calories 126 (1% from fat) • carb. 13g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 11mg • calc. 16mg • fiber 0g

ESPRESSO MARTINI

Makes 8 servings

2 cups vodka

1 cup Kahlúa

$\frac{1}{2}$ cup Tia Maria®

1 cup cold, brewed espresso or strong coffee

10 cups ice

Stir together vodka, Kahlúa, Tia Maria®, and espresso in a large container or pitcher.

When ready to serve, place ice container under the bottom opening of the Waring Pro® Ice Crusher. Turn machine on. Drop the ice into feed chute opening on the top of the ice crusher.

Divide crushed ice evenly among 8 glasses (approximately $\frac{3}{4}$ cup of crushed ice per glass). Pour martinis over the ice in each glass. Serve immediately.

Nutritional information per serving:

Calories 315 (0% from fat) • carb. 25g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 9mg • calc. 3mg • fiber 0g

OYSTERS WITH TWO SAUCES

36 oysters, shucked

crushed ice

rock salt

for garnish: lemon slices, greens, or fresh seaweed

Classic Mignonette (recipe follows)

Asian Mignonette (recipe follows)

cocktail sauce

Press crushed ice onto serving platter and sprinkle with rock salt. Arrange the oysters in a circular pattern on the platter. Garnish and serve immediately with a side plate holding small dipping containers of mignonette and cocktail sauces.

CLASSIC MIGNONETTE

Makes $\frac{1}{2}$ cup (enough for about 36 oysters)

2 tablespoons shallots, finely chopped

$\frac{1}{2}$ cup champagne or cider vinegar

2 teaspoons crushed black pepper

kosher salt

Heat a small sauté pan over medium-high heat. Add shallots and heat briefly. Add vinegar and bring to a boil for about 1 minute. Add crushed black pepper and a pinch of salt and remove from heat. Allow to cool completely before using.

Nutritional information per serving:

*Calories 1 (2% from fat) • carb. 0g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 0mg • calc. 1mg • fiber 0g*

ASIAN MIGNONETTE

Makes ½ cup (enough for about 36 oysters)

- ½ cup rice vinegar**
- 1 tablespoon fresh ginger, finely chopped**
- 1 tablespoon scallion, finely sliced**

Combine ingredients in a small bowl and allow to sit for about 15 minutes before serving.

Nutritional information per serving:

*Calories 1 (3% from fat) • carb. 0g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 0mg • calc. 1mg • fiber 0g*

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