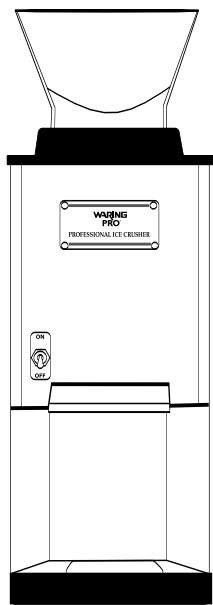


WARING PRO[®]

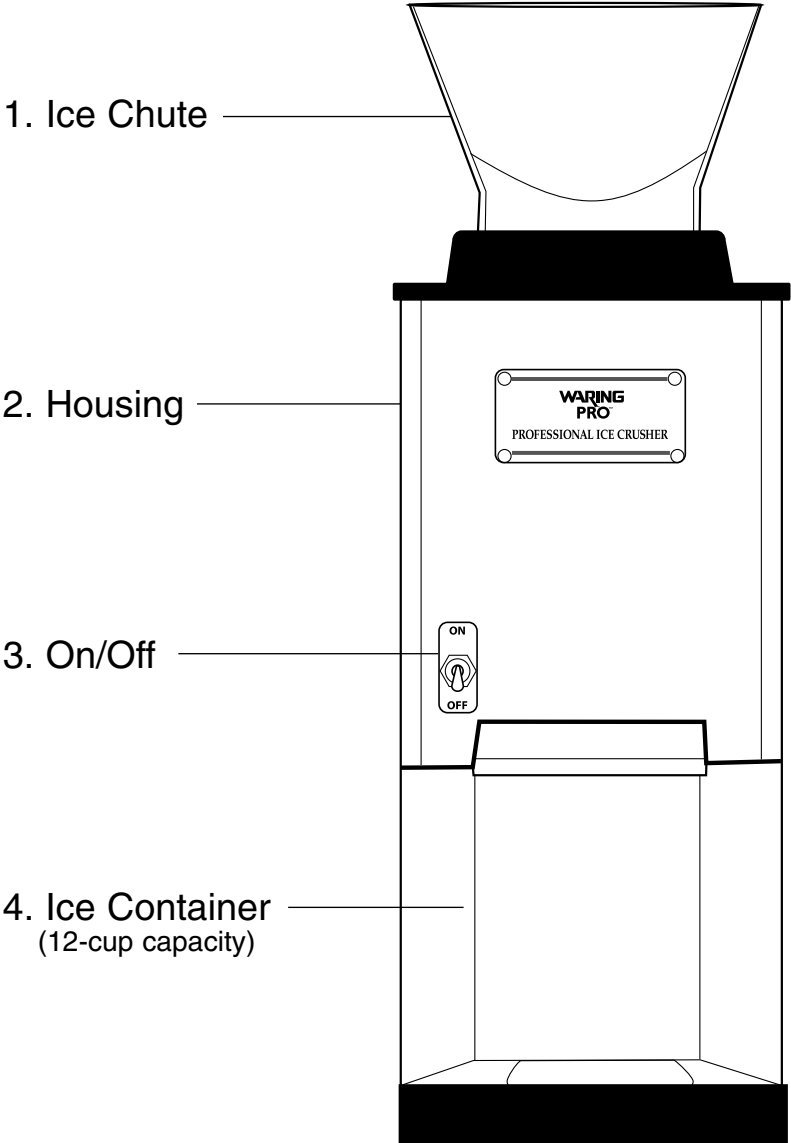
PROFESSIONAL ICE CRUSHER INSTRUCTION/RECIPE BOOK



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

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