

KitchenAid®

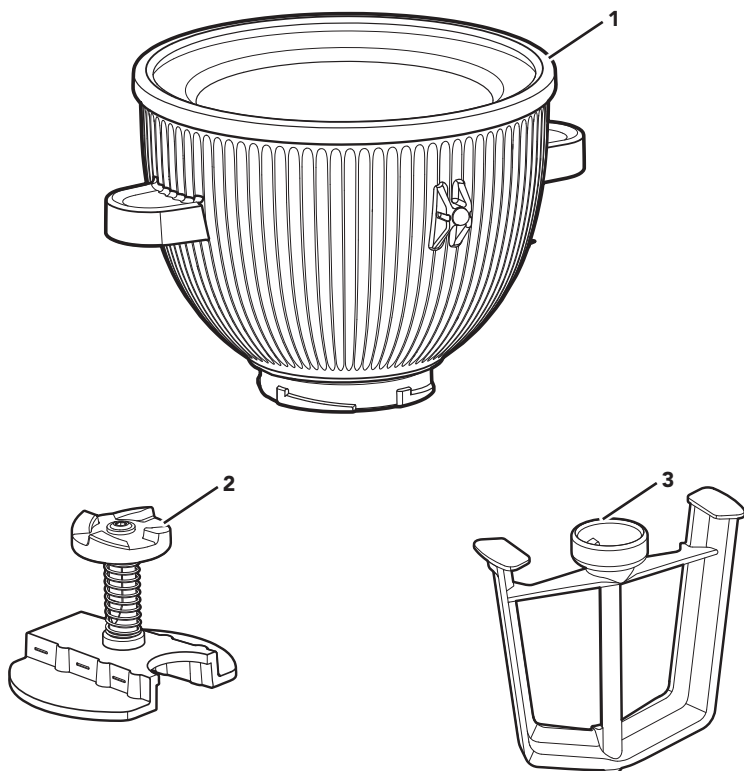
Ice Cream Maker Attachment KSMICM



PARTS AND FEATURES

NOTE: The Freeze Bowl must be completely frozen to make ice cream.

IMPORTANT: The Freeze Bowl is not dishwasher-safe. Hand wash only.



- 1 Freeze Bowl
- 2 Drive Assembly

- 3 Dasher

NOTE: The Freeze Bowl is compatible with all Tilt Head Mixers except for models KSM3316, KSM3317. Also compatible with all Bowl-Lift Mixers except for models 5KPM5, 5K5, 4KSM5, K5SS, KSM5, KSM50, KSM500, 3KSM5, 9KSM5, and KSM450.

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

! DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

! WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

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 Stand Mixer in water or other liquid.
3. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
4. Close supervision is necessary when this or any appliance is used near children.
5. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
6. Avoid contacting moving parts. Keep fingers out of hopper inlet and discharge opening.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
9. Do not use the Stand Mixer outdoors.
10. Do not let the cord hang over the edge of table or counter.
11. Do not let the cord contact hot surfaces, including the stove.

PRODUCT SAFETY

12. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, or damage to the mixer.
13. Remove beaters from mixer before washing.

SAVE THESE INSTRUCTIONS

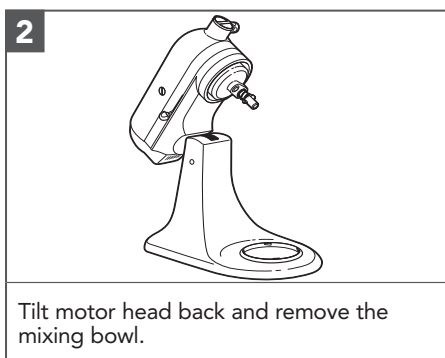
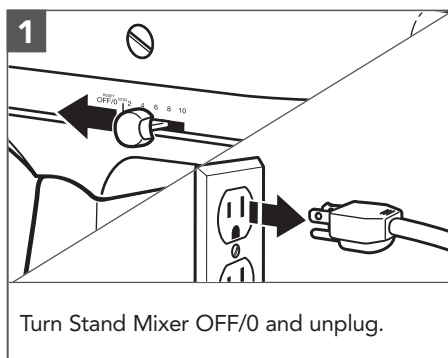
This product is designed for household use only.

PRODUCT USAGE

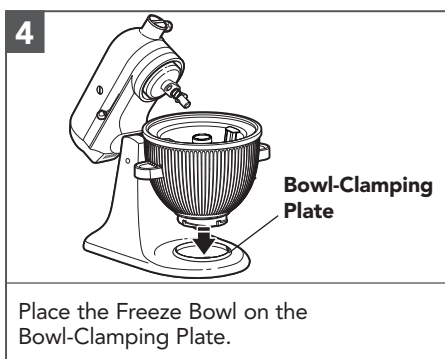
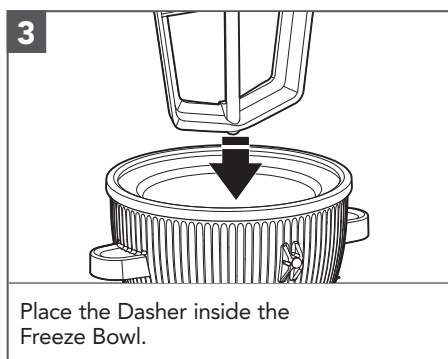
ATTACHING THE ICE CREAM MAKER FOR TILT-HEAD MIXERS

Before first use

The Freeze Bowl must be washed by hand. The Dasher and Drive Assembly are dishwasher-safe.



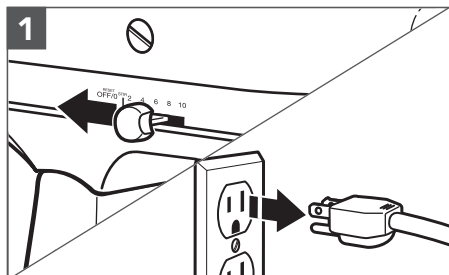
IMPORTANT: Before first use, set freezer to its coldest setting and store the Ice Cream Bowl in the freezer for a minimum of 16 hours. Do not pour ice cream batter into the Freeze Bowl until all parts are assembled and the mixer is running.



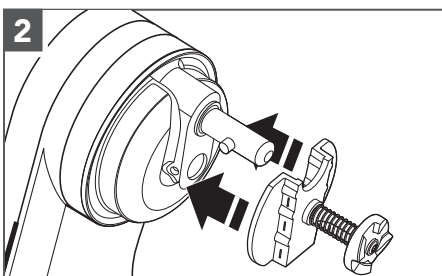
NOTE: Use the Freeze Bowl immediately upon removal from freezer, as it begins to thaw once removed.

PRODUCT USAGE

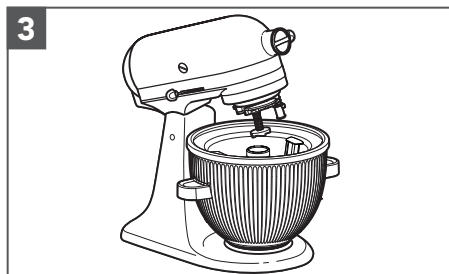
ATTACHING THE DRIVE ASSEMBLY FOR TILT-HEAD MIXERS



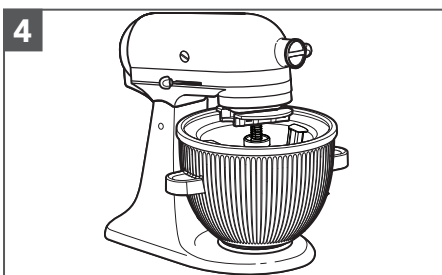
Be sure the Stand Mixer is OFF (0) and unplugged. Keep the motor head tilted back and put the Dasher and Freeze Bowl into place.



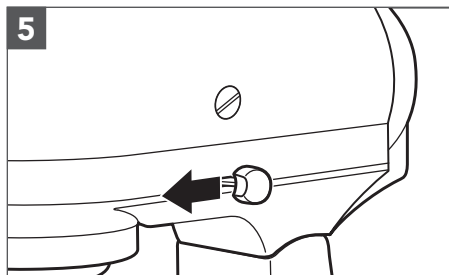
Place Drive Assembly onto the mixer, aligning the cutout with the mixer shaft.



Lower the motor head to engage the Drive Assembly with the Dasher. If the Drive Assembly doesn't engage the Dasher, slide the Drive Assembly either back or forward until it does engage the Dasher properly.



Make sure the motor head is down completely.



Place locking lever in the LOCK position. Before mixing, test the lock by attempting to raise the motor head.

PRODUCT USAGE

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

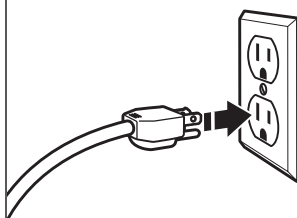
Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

6



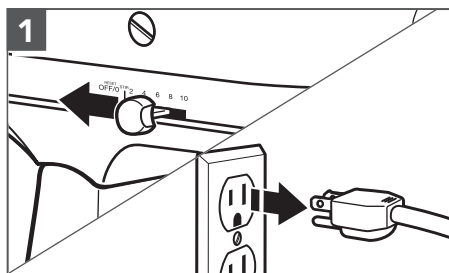
Plug the Stand Mixer into a grounded 3 prong outlet.

ATTACHING THE ICE CREAM MAKER FOR BOWL-LIFT MIXERS

Before first use

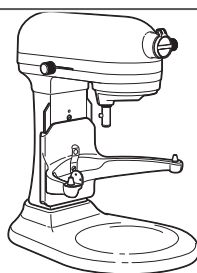
The Freeze Bowl must be washed by hand. The Dasher and Drive Assembly are dishwasher-safe.

1



Turn Stand Mixer OFF (0) and unplug.

2



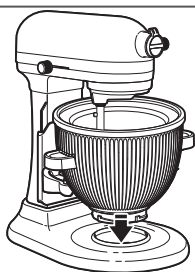
Place bowl-lift handle in down position and remove mixing Bowl.

IMPORTANT: Do not pour ice cream batter into the Freeze Bowl until all parts are assembled and the mixer is running.

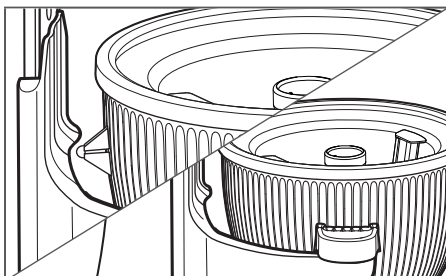
NOTE: Use the Freeze Bowl immediately upon removal from freezer, as it begins to thaw once removed.

PRODUCT USAGE

3

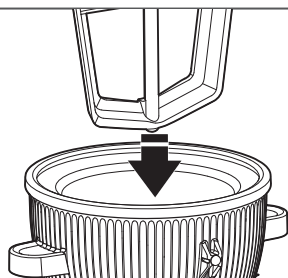


Fit the Freeze Bowl in place over the locating pins. Press down on the back of the Freeze Bowl until the bowl pin snaps into the spring latch.



NOTE: The Freeze Bowl is designed to fit most bowl-lift mixers. If the bowl pin at the back of the Bowl is too long to snap into the spring latch, remove and rotate the Bowl so the blank side faces the spring latch. Repeat step 3.

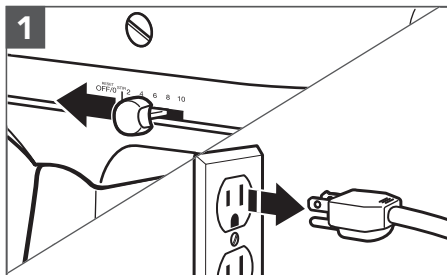
4



Place the Dasher inside the Freeze Bowl.

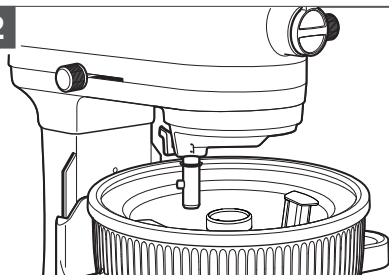
ATTACHING THE DRIVE ASSEMBLY FOR BOWL-LIFT MIXERS

1



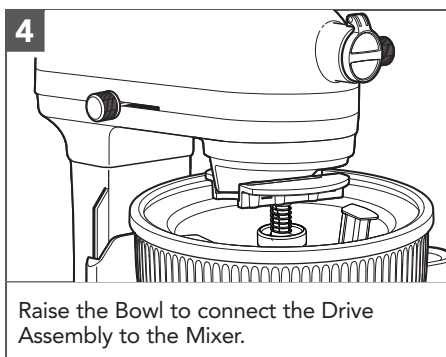
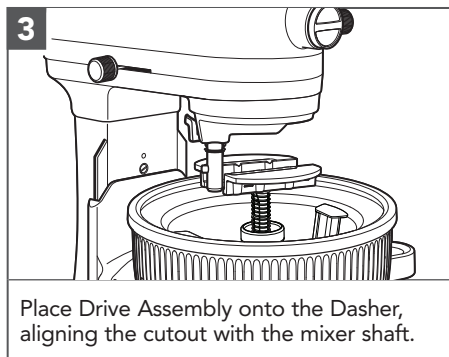
Be sure the Stand Mixer is OFF (0) and unplugged.

2



Make sure the bowl-lift handle is still in the down position and the Freeze Bowl and Dasher are in place.

PRODUCT USAGE



⚠ WARNING



Electrical Shock Hazard

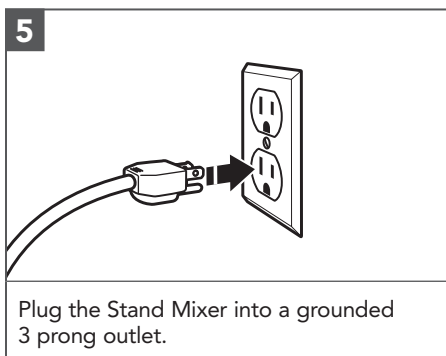
Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.



PRODUCT USAGE

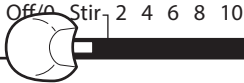
MAKING ICE CREAM

IMPORTANT: Pouring batter into the Freeze Bowl before starting the Stand Mixer may cause the batter to freeze prematurely and lock the Dasher.

Before first use

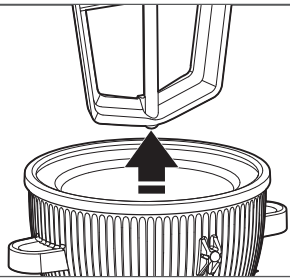
Set freezer to coldest setting. Store the Freeze Bowl in the freezer for a minimum of 16 hours. Prepare ice cream batter in advance. Please see "Tips for Great Results".

1



Set the mixer to "STIR" speed and pour the ice cream batter into the Freeze Bowl; mix 20-30 minutes, or to desired consistency. Add any solid ingredients such as fruits, nuts, candies, or chocolate chips, after 12-15 minutes of the mixing process.

2



Remove the Dasher and the Freeze Bowl and, using a rubber spatula or a plastic or wooden spoon, transfer ice cream to dessert dishes or to an airtight container for storage.

NOTE: If the Dasher begins to slip and make a clicking noise, this is an audible indicator that the ice cream is done.

NOTE: The Ice Cream Maker Attachment will create a soft-consistency ice cream. For firmer consistency, store ice cream in a shallow airtight container in the freezer for 2-4 hours.

IMPORTANT: Do not store ice cream in the Freeze Bowl in the freezer. Prying hard ice cream out of the Freeze Bowl with metal scoops or utensils may damage the Freeze Bowl.

PRODUCT USAGE

TIPS FOR GREAT RESULTS

- The Freeze Bowl must be completely frozen to make ice cream or other frozen desserts.
- For best results, store the Freeze Bowl in the back of your freezer where the temperature is coldest for at least 16 hours. Adjusting your freezer to its coldest setting will help the Freeze Bowl make firmer ice cream faster.
- Storing the Freeze Bowl in the freezer at all times allows you the flexibility to make your favorite frozen desserts on a whim.
- For recipes that need to be pre-cooked, allow the mixture to cool completely in the refrigerator.
- All batter recipes need to be completely chilled in the refrigerator before making ice cream.
- When mixing an ice cream recipe that calls for solid ingredients such as fruits, nuts, candies, or chocolate chips, it is best to wait until the final two minutes of the mixing process to add them.
- Ice cream making is a two-part process: conversion and ripening. Mixing batter into ice cream is the conversion process in which the ice cream consistency will be similar to soft serve. The ripening process takes place in the freezer, where the ice cream will harden over a period of 2-4 hours.
- Follow recommended mixer speeds. Faster speeds will slow the conversion process.
- Batter volume grows significantly during the conversion process.
- Initial batter volume should not exceed 46 oz. (1.4 L) to produce 2 quarts (1.9 L) of ice cream.
- Keep in mind that freezing subdues sweetness, so recipes won't taste quite as sweet once they are frozen.

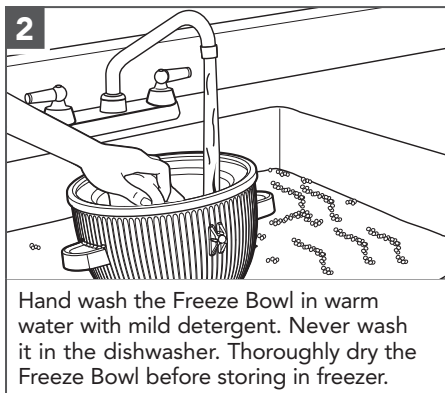
FOR DETAILED INFORMATION ON USING THE ICE CREAM MAKER ATTACHMENT

Visit www.kitchenaid.com for additional instructions with videos, inspiring recipes, and tips on how to use your Ice Cream Maker Attachment.

CARE AND CLEANING

CLEANING THE ICE CREAM MAKER ATTACHMENT

IMPORTANT: Allow the Freeze Bowl to reach room temperature before attempting to clean it.



FOR DETAILED INFORMATION ON CLEANING THE ICE CREAM MAKER ATTACHMENT

Visit www.kitchenaid.com for additional instructions with videos, inspiring recipes, and tips on how to use your Ice Cream Maker Attachment.

! WARNING

Food Poisoning Hazard

Do not let foods that contain perishable ingredients such as eggs, dairy products, and meats remain unrefrigerated for more than one hour.

Doing so can result in food poisoning or sickness.

FRENCH VANILLA ICE CREAM

Servings: 1 quart (about 4-5 large scoops)

Prep Time: 10 minutes

Cook Time: 10 minutes

Chill Time: 2 hours

Churn Time: 15-20 minutes

Freeze Time: 3-4 hours or overnight

Special Equipment: Frozen KitchenAid® Ice Cream bowl; spatula; saucepan; freezer safe container

Ingredients:

- 1¼ cups (300ml) half-and-half
- 4 (72g) egg yolks
- 1/2 cup (100g) sugar
- 1¼ cups (300ml) whipping cream
- 2 teaspoons (8g) vanilla
- Pinch of salt

1. Heat half-and-half in a medium saucepan over medium heat, stirring often, until bubbles form around the edge of the pan. Do not boil. Remove from heat.
2. Attach the flat beater to your KitchenAid® stand mixer. Place the

egg yolks and sugar in the stand mixer bowl and beat on low for about 1 minute, or until well blended and slightly thickened. Very gradually add in the warm half-and-half on low; mix until blended. Return mixture to the same saucepan; cook over medium heat, stirring constantly, until small bubbles form around the edge and mixture is steamy. Do not boil. Transfer mixture to a large bowl. Gently stir in cream, vanilla and salt, then cover and refrigerate 2 hours, or until cold.

3. Attach the frozen KitchenAid® Ice Cream bowl and dasher to the stand mixer. Turn mixer to stir, and pour cold mixture into bowl with the mixer running. Allow mixer to stir the ice cream mixture for 15-20 minutes, or until it reaches the consistency of soft-serve ice cream.
4. Transfer ice cream to an airtight container; freeze several hours or until firm.

Makes roughly 1 quart of ice cream.

For more recipes, visit www.KitchenAid.com.