



KitchenAid

Ice Cream Maker Attachment 5KSMICM



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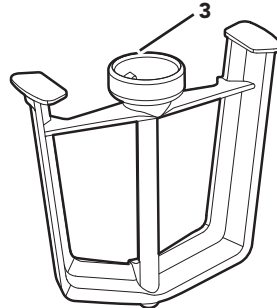
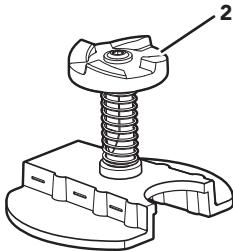




PARTS AND FEATURES

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

3 Dasher

2 Drive Assembly

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





PRODUCT SAFETY

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. Misuse of appliance may result in personal injury.
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 persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. European Union only: Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
6. European Union only: This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
7. Close supervision is necessary when this or any appliance is used near children.
8. 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.
9. Avoid contacting moving parts. Keep fingers out of hopper inlet and discharge opening.
10. 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 Authorised Service Facility for examination, repair, or electrical or mechanical adjustment.



PRODUCT SAFETY

11. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
12. Do not use the Stand Mixer outdoors.
13. Do not let the cord hang over the edge of table or counter.
14. Do not let the cord contact hot surfaces, including the stove.
15. Never leave the appliance unattended while it is in operation.
16. 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.
17. Remove beaters from mixer before washing.
18. To avoid product damage, do not use the mixer bowls in areas of high heat such as an oven, microwave, or on a stovetop.
19. Also see the Important Safeguards section included in the Stand Mixer Use and Care Guide.
20. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
21. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, farmhouses, offices, or other working environments;
 - farmhouses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS


Instructions are also available online, visit our website at:
www.KitchenAid.co.uk or www.KitchenAid.eu





PRODUCT SAFETY

DISPOSAL OF PACKING MATERIAL

The packing material is recyclable and is marked with the recycle symbol . The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.


ELECTRICAL EQUIPMENT WASTE DISPOSAL

Recycling the product

- This appliance is marked in compliance with law in the EU and UK covering, Waste Electrical and Electronic Equipment (WEEE).

- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



- The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

DECLARATION OF CONFORMITY (UK)

This appliance has been designed, constructed and distributed in compliance with the safety requirements of UK Legislation: Electrical Equipment (Safety) Regulations 2016, Electromagnetic Compatibility Regulations 2016. The Ecodesign for Energy-Related Products and Energy Information (Amendment) (EU Exit) Regulations 2019. The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012.

DECLARATION OF CONFORMITY (EU)

This appliance has been designed, constructed, and distributed in compliance with the safety requirements of EC Directives: Low Voltage Directive 2014/35/EU, Electromagnetic Compatibility Directive 2014/30/EU, Ecodesign Directive 2009/125/EC, RoHS Directive 2011/65/EU and following amendments.

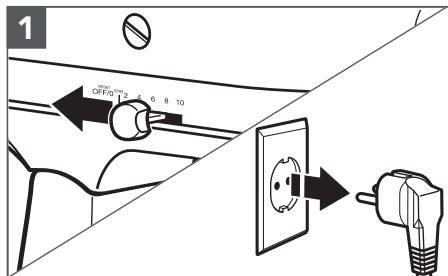


PRODUCT USAGE

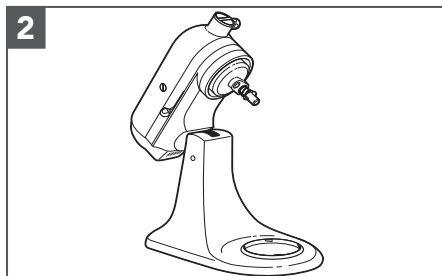
ATTACHING THE ICE CREAM MAKER FOR TILT-HEAD MIXERS

Before first use

Before using your attachment, remove the "Do not immerse in water" label. The Freeze Bowl, Dasher, and Drive Assembly must be washed by hand.

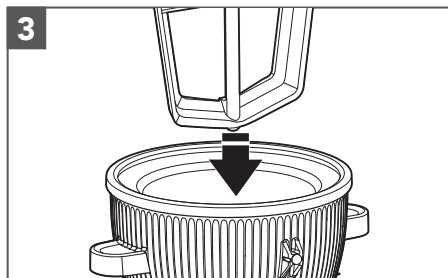


1 Turn Stand Mixer OFF (0) and unplug.

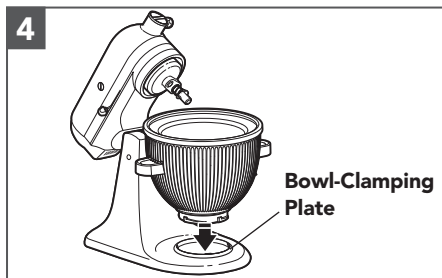


2 Tilt motor head back and remove the mixing bowl.

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.



3 Place the Dasher inside the Freeze Bowl.



4 Place the Freeze Bowl on the Bowl-Clamping Plate.

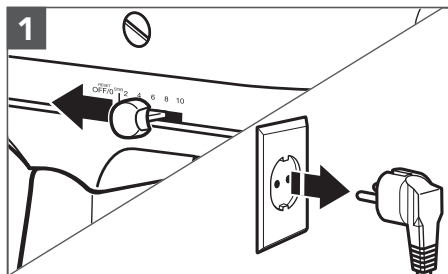
NOTE: Use the Freeze Bowl immediately upon removal from freezer, as it begins to thaw once removed.



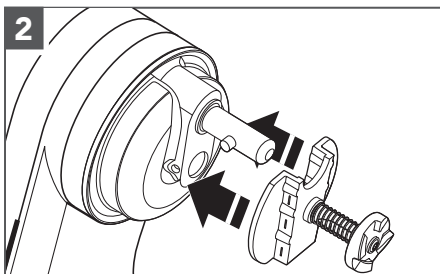


PRODUCT USAGE

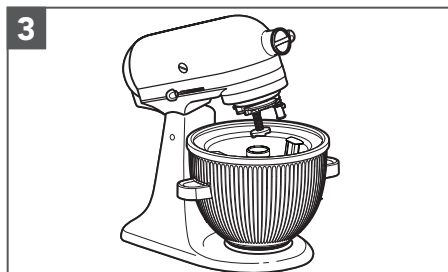
ATTACHING THE DRIVE ASSEMBLY FOR TILT-HEAD MIXERS



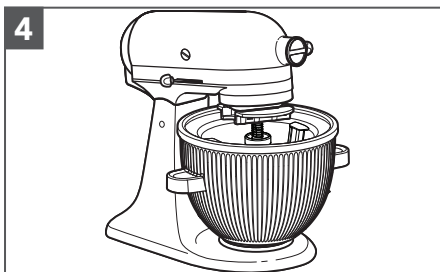
1 Be sure the Stand Mixer is OFF (0) and unplugged. Keep the motor head tilted back and put the Dasher and Freeze Bowl into place.



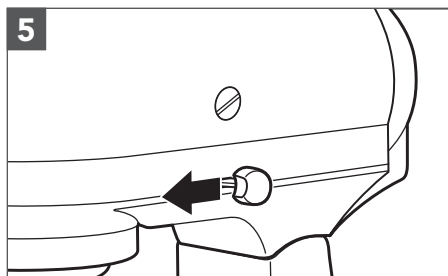
2 Place Drive Assembly onto the mixer, aligning the cutout with the mixer shaft.



3 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.



4 Make sure the motor head is down completely.




5 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

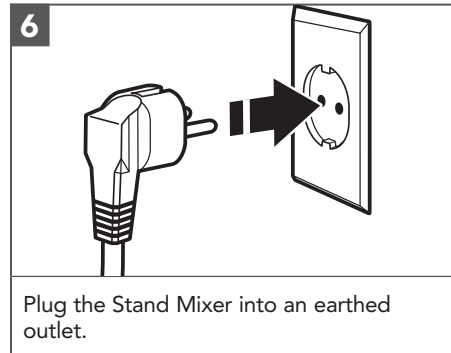
Plug into an earthed outlet.

Do not remove earth prong.

Do not use an adapter.

Do not use an extension cord.

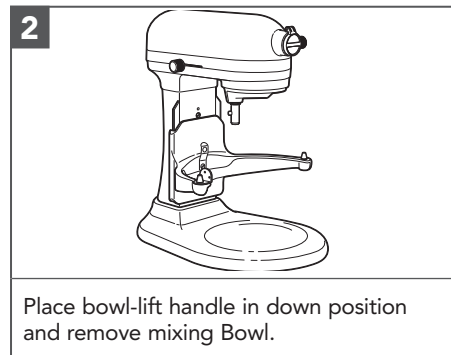
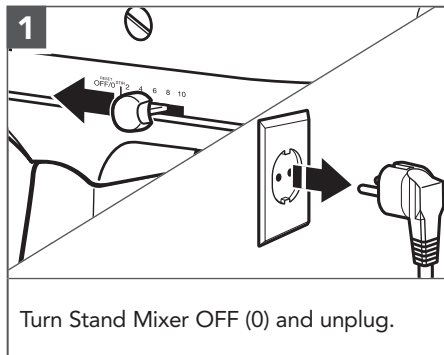
Failure to follow these instructions can result in death, fire, or electrical shock.



ATTACHING THE ICE CREAM MAKER FOR BOWL-LIFT MIXERS

Before first use

Before using your attachment, remove the “Do not immerse in water” label. The Freeze Bowl, Dasher, and Drive Assembly must be washed by hand.

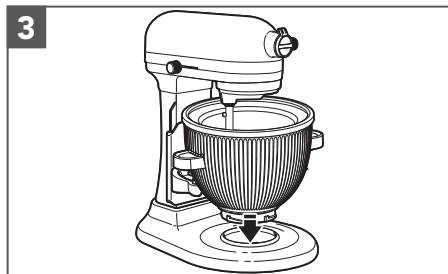


IMPORTANT: Do not pour ice cream batter into the Freeze Bowl until all parts are assembled and the mixer is running.

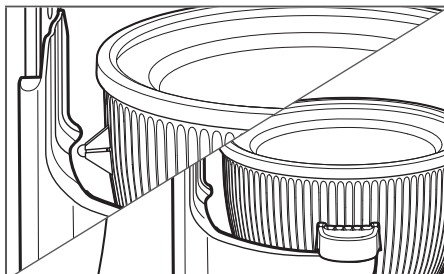
NOTE: Use the Freeze Bowl immediately upon removal from freezer, as it begins to thaw once removed.



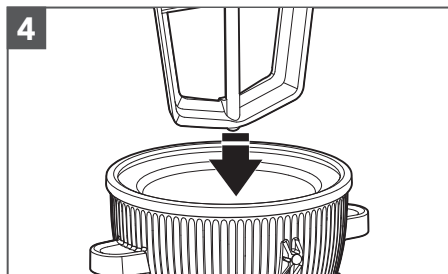
PRODUCT USAGE



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.

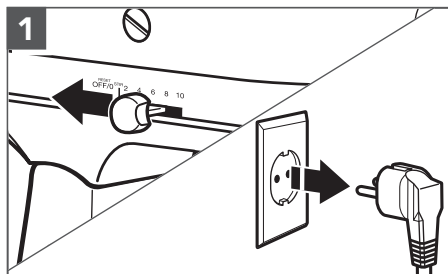


NOTE: The Freeze Bowl is designed to fit most bowl-lift mixers. If the bowl pin at the back of the Bowl is too long to snap into the spring latch, remove and rotate the Bowl so the blank side faces the spring latch. Repeat step 3.

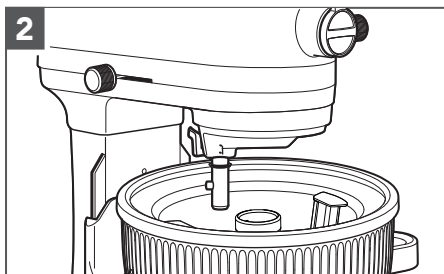


4
Place the Dasher inside the Freeze Bowl.

ATTACHING THE DRIVE ASSEMBLY FOR BOWL-LIFT MIXERS



1
Be sure the Stand Mixer is OFF (0) and unplugged.

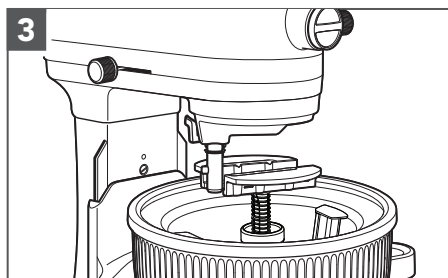


2
Make sure the bowl-lift handle is still in the down position and the Freeze Bowl and Dasher are in place.

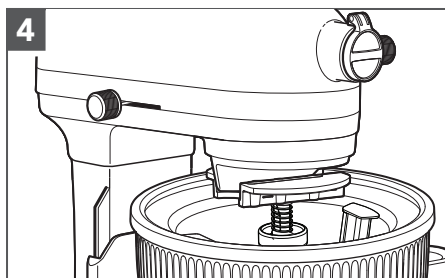




PRODUCT USAGE



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



4 Raise the Bowl to connect the Drive Assembly to the Mixer.

⚠ WARNING



Electrical Shock Hazard

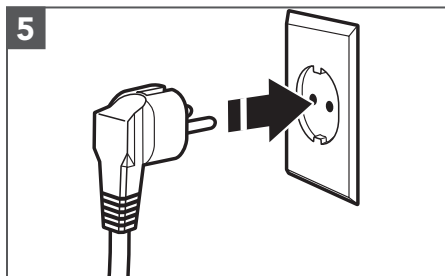
Plug into an earthed outlet.

Do not remove earth 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.



5 Plug the Stand Mixer into an earthed outlet.



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".

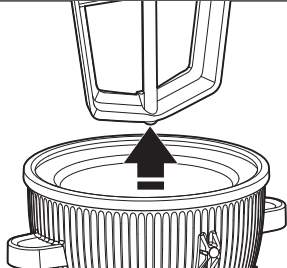
1



Off/0 Stir 2 4 6 8 10

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

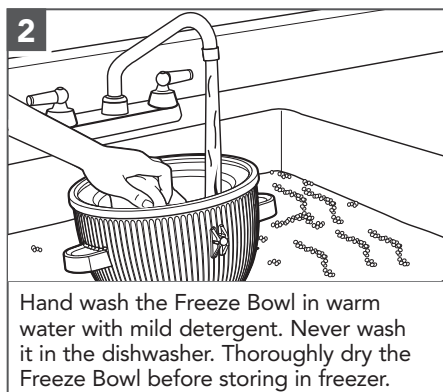
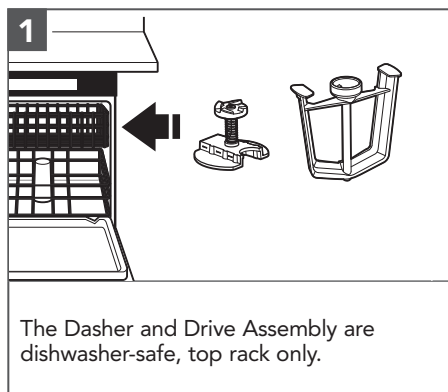
TIPS FOR GREAT RESULTS

- 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 favourite 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.

CARE AND CLEANING

CLEANING THE ICE CREAM MAKER ATTACHMENT

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





RECIPES

! 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

1 ¼ cups (0.3 L) half-and-half

4 (72g) egg yolks

½ cup (100g) sugar

1 ¼ cups (0.3 L) 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 the 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



TERMS OF KITCHENAID GUARANTEE ("GUARANTEE")

Covering U.K. - Ireland - South Africa - UAE

KitchenAid Europa, Inc., Nijverheidslaan 3, Box 5, 1853 Strombeek-Bever, Belgium ("Guarantor") grants the end-customer, who is a consumer, a Guarantee pursuant to the following terms.

FOR U.K.:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product. In summary, the Consumer Rights Act 2015 says products must be as described, fit for purpose and of satisfactory quality. During the expected lifespan of your product your legal rights entitle you to the following:

- Up to 30 days: if your product is faulty, then you can get an immediate refund.
- Up to six months: if your product can't be repaired or replaced, then you're entitled to a full refund, in most cases.
- Up to six years: if your product does not last a reasonable length of time you may be entitled to some money back.

These rights are subject to certain exceptions. For detailed information please visit the Citizens Advice website www.adviceguide.org.uk or call 03454 04 05 06.

FOR IRELAND:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product under the European Communities (Certain Aspects of the Sale of Consumer Goods and Associated Guarantees Regulations 2003 (S.I. No. 11/2003)) and other enactments governing the sale of consumer goods.

FOR SOUTH AFRICA:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product. In summary, the Consumer Protection Act, 2008 says that products must be: (i) reasonably suitable for the purpose for which they are intended; (ii) in good working order, of good quality and free of any defects; (iii) useable and durable for a reasonable period of time, having regard to the use to which they would normally be put and to all the surrounding circumstances; and (iv) in compliance with any applicable standards or any other public regulations.

During the expected lifespan of your product and where the products are not purchased online, your legal rights will entitle you to the following:

- You will be entitled to a full refund, if you did not have the opportunity to examine the product before delivery and if you rejected delivery of the product on the basis that the type and quality of the product was not as reasonably expected or did not reasonably conform to the material specifications.
- Within 5 business days after delivery: you may rescind your purchase and request a refund, if your purchase resulted from direct marketing.
- Within 10 business days after delivery: you will be entitled to a full refund, if it is found that the product was unsuitable for a particular purpose specifically communicated to you by the Guarantor.
- Within 15 business days after delivery: you will be entitled to a refund if: (i) the product was not delivered to you; or (ii) if you returned the product to the Guarantor.
- Within 6 months after delivery: you will be entitled to a refund or a replacement product, if the product is defective or fails to operate in terms of its specifications.

Where you have purchased a product online your legal rights will be governed by the Electronic Communications and Transactions Act, 2002 and you will be entitled to the following:

- Within 7 days after conclusion of the transaction or after delivery: you may cancel your purchase without reason and without penalty.
- Within 30 days of the date of cancellation of the transaction: you will be entitled to receive a refund, if you have already made payment.
- You will only be liable for the direct costs of returning the product to the Guarantor.

FOR UAE:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product.

1) SCOPE AND TERMS OF THE GUARANTEE

- The Guarantor grants the Guarantee for the products mentioned under Section 1.b) which a consumer has purchased from a seller or a company of the KitchenAid-Group within the following countries: U.K., Ireland, or South Africa, or the United Arab Emirates (UAE).
- The Guarantee period depends on the purchased product and is as follows:
 - **Two years full guarantee from date of purchase.**
- The Guarantee period commences on the date of purchase, i.e. the date on which a consumer purchased the product from a dealer or a company of the KitchenAid-Group.
- The Guarantee covers the defect-free nature of the product.
- The Guarantor shall provide the consumer with the following services under this Guarantee, at the choice of the Guarantor, if a defect occurs during the Guarantee period:
 - Repair of the defective product or product part, or
 - Replacement of the defective product or product part. If a product is no longer available, the Guarantor is entitled to exchange the product for a product of equal or higher value.





TERMS OF KITCHENAID GUARANTEE ("GUARANTEE")

f) If the consumer wishes to make a claim under the Guarantee, the consumer has to contact the country specific KitchenAid service centres or the Guarantor directly at KitchenAid Europa, Inc. Nijverheidslaan 3, Box 5, 1853 Strombeek-Bever, Belgium;

Email-Address U.K.: CONSUMERCARE.UK@kitchenaid.eu

Email-Address IRELAND: CONSUMERCARE.IE@kitchenaid.eu

Toll Free Number U.K. & IRELAND: **00 800 381 040 26**

FOR SOUTH-AFRICA:

Our local KitchenAid Distributor:

KitchenAid Africa
PO Box 52102
V&A Waterfront
Cape Town
8002

Contact our distributor:

Telephone: +27 21 555 0700

You can contact our Customer Service Centre for Small Domestic Appliances

from 8.30 am to 1.00pm and from 1.30 pm to 5.00 pm or write to us at the following address: hello@kitchenaidafrica.com

FOR UAE:

AL GHANDI ELECTRONICS.

POST BOX NO. 9098,
DUBAI, UNITED ARAB EMIRATES
Toll free number: +971 4 2570007

g) The costs of repair, including spare parts, and any postage costs (if applicable) for the delivery of a defect-free product or product part shall be borne by the Guarantor. The Guarantor shall also bear the postage costs for returning the defective product or product part if the Guarantor or the country specific KitchenAid customer service centre requested the return of the defective product or product part. However, the consumer shall bear the costs of appropriate packaging for the return of the defective product or product part.

h) To be able to make a claim under the Guarantee, the consumer must present the receipt or invoice of the purchase of the product.

2) LIMITATIONS OF THE GUARANTEE

a) The Guarantee applies only to products used for private purposes and not for professional or commercial purposes.

b) The Guarantee does not apply in the case of normal wear and tear, improper or abusive use, failure to follow the instructions for use, use of the product at the wrong electrical voltage, installation and operation in violation of the applicable electrical regulations, and use of force (e.g. blows).

c) The Guarantee does not apply if the product has been modified or converted, e.g. conversions from 120 V products to 220-240 V products.

d) The provision of Guarantee services does not extend the Guarantee period, nor does it initiate the commencement of a new Guarantee period. The Guarantee period for installed spare parts ends with the Guarantee period for the entire product.

e) FOR SOUTH-AFRICA & UAE ONLY:

Further or other claims, in particular claims for damages, are excluded unless liability is mandatory by law.

After expiry of the Guarantee period or for products for which the Guarantee does not apply, the KitchenAid customer service centres are still available to the end-customer for questions and information.

Further information is also available on our website:

- For U.K. & Ireland www.kitchenaid.eu
- For South-Africa: www.kitchenaidafrica.com
- For UAE: www.KitchenAid-MEA.com

PRODUCT REGISTRATION

Register your new KitchenAid appliance now: <http://www.kitchenaid.eu/register>

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KITCHENAID and the design of the Stand Mixer are trademarks in the U.S. and elsewhere.

