

KitchenAid®

ICE CREAM MAKER ATTACHMENT INSTRUCTIONS



Model KICA

This attachment is designed exclusively for use with all KitchenAid® household stand mixers.



1-800-541-6390
Details Inside



FOR THE WAY IT'S MADE.™

Hassle-Free Replacement Warranty



We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Ice Cream Maker

Attachment should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your "failed" Ice Cream Maker Attachment returned to us. Your replacement unit will also be covered by our one-year full warranty. Please follow these instructions to receive this quality service.

If you reside in the 50 United States and your KitchenAid® Ice Cream Maker Attachment should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390**, 8 a.m. to 8 p.m., Monday through Friday, 10 a.m. to 5 p.m., Saturday, Eastern Time. Give the consultant your complete shipping address. (No P.O. Box Numbers, please.)

When you receive your replacement Ice Cream Maker Attachment, use the carton and packing materials to pack-up your "failed" Ice Cream Maker Attachment. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card charge slip, etc.).

For a detailed explanation of warranty terms and conditions, including how to arrange for service outside the United States, see pages 3 and 4.

Proof of Purchase and Product Registration

Always keep a copy of the sales receipt showing the date of purchase of your Ice Cream Maker Attachment. Proof of purchase will assure you of in-warranty service.

Before you use your Ice Cream Maker Attachment, please fill out and mail your product registration card packed with the unit. This card will

enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model Number _____

Serial Number _____

Date Purchased _____

Store Name _____

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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:



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



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 mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug mixer from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts. Keep fingers out of discharge opening.
6. Do not operate the mixer with a damaged cord or plug or after the mixer malfunctions, or is dropped or damaged in any manner. Return the mixer to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock or injury.
8. Do not use the mixer outdoors.
9. Do not let the cord hang over the edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. This attachment should not be operated by children and the unit should be out of reach of children during operation.
12. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

KitchenAid® Ice Cream Maker Attachment Warranty for the 50 United States and District of Columbia

This warranty extends to the purchaser and any succeeding owner for Ice Cream Maker Attachments operated in the 50 United States and District of Columbia.

| Length of Warranty: | KitchenAid Will Pay For Your Choice of: | KitchenAid Will Not Pay For: |
|---|---|--|
| One Year Full Warranty from date of purchase. |  Hassle-Free Replacement of your Ice Cream Maker Attachment. See inside front cover for details on how to arrange for service, or call the Customer Satisfaction Center toll-free at 1-800-541-6390 . OR The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. See the KitchenAid® Ice Cream Maker Attachment Warranty for Puerto Rico on page 4 for details on how to arrange for service. | A. Repairs when Ice Cream Maker Attachment is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse. C. Any shipping or handling costs to deliver your Ice Cream Maker Attachment to an Authorized Service Center. D. Replacement parts or repair labor costs for Ice Cream Maker Attachment operated outside the 50 United States and District of Columbia. |

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

KitchenAid® Ice Cream Maker Attachment Warranty for Puerto Rico

A limited one year warranty extends to the purchaser and any succeeding owner for Ice Cream Maker Attachments operated in Puerto Rico. During the warranty period, all service must be handled by an Authorized KitchenAid Service Center. Please bring the Ice Cream Maker

Attachment, or ship it prepaid and insured, to the nearest Authorized Service Center. Call toll-free **1-800-541-6390** to learn the location of a Service Center near you. Your repaired Ice Cream Maker Attachment will be returned to you prepaid and insured.

Arranging for Service After the Warranty Expires

 **WARNING**



Electrical Shock Hazard
Unplug before servicing.
Failure to do so can result in death or electrical shock.

For service information, call toll-free **1-800-541-6390** or write to: Customer Satisfaction Center, KitchenAid Portable Appliances, P.O. Box 218, St. Joseph, MI 49085-0218.

Arranging for Service Outside the 50 United States and Puerto Rico

Consult your local KitchenAid dealer or the store where you purchased the

Ice Cream Maker Attachment for information on how to obtain service.

Ordering Accessories and Replacement Parts

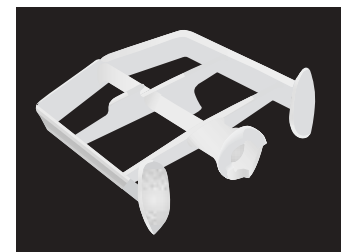
To order accessories or replacement parts for your Ice Cream Maker Attachment, call toll-free **1-800-541-6390** or write to:

Customer Satisfaction Center,
KitchenAid Portable Appliances, P.O.
Box 218, St. Joseph, MI 49085-0218.

Ice Cream Maker Attachment



Freeze Bowl — once completely frozen, liquid within the double walls of the bowl provides thorough, even freezing of ice cream batter throughout the mixing process.



Dasher — engages with the Drive Assembly to spread, scrape, and mix ice cream batter within the Freeze Bowl.

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

IMPORTANT: Never wash the Freeze Bowl in dishwasher.



Freeze Bowl Adapter Ring — attaches to the bottom of the Freeze Bowl to fit select Tilt-Head models.



Drive Assembly — attaches to the Motor Head; drives the Dasher on all KitchenAid® Stand Mixers.

Assembling the Ice Cream Maker Attachment for Tilt-Head Mixer*



4. Gently turn the Freeze Bowl in counterclockwise direction (opposite direction of mixing bowl) to secure. The Freeze Bowl should fit the Bowl-Clamping Plate tightly. If the bowl feels loose, follow instructions in the following note.

NOTE: Some Tilt-Head models will require the adapter ring to fit properly. First, attach the Freeze Bowl Adapter Ring to the bottom of the Freeze Bowl with a counterclockwise turn, then follow steps 3-4.



To Assemble Freeze Bowl and Dasher:

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

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

1. Be sure speed-control is OFF, mixer is unplugged, motor head is tilted, and mixing bowl is removed.
2. Place the Dasher inside the Freeze Bowl.
3. Place the Freeze Bowl on the Bowl-Clamping Plate.

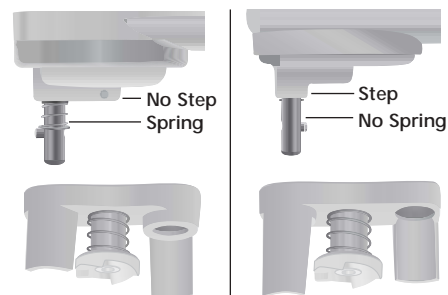


* For Bowl-Lift Mixer, see page 8 and 9.

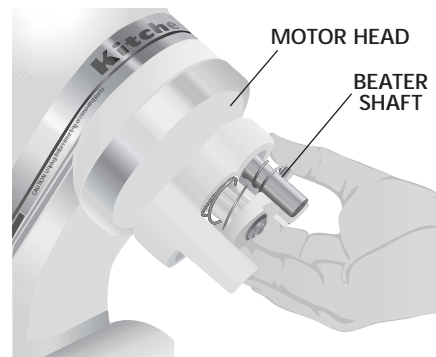
Assembling the Ice Cream Maker Attachment for Tilt-Head Mixer*

To Attach Drive Assembly:

1. Be sure speed-control is still OFF and the mixer is unplugged.
2. Motor Head should still be tilted, and the Freeze Bowl and Dasher should be in place.
3. Determine your mixer model by checking for a spring on the Beater Shaft, then position the Drive Assembly as illustrated for proper placement.



4. Slip the Drive Assembly onto the Motor Head and press upward until it is securely in place.



5. Lower the Motor Head to engage the Drive Assembly with the Dasher.



6. Make sure the Motor Head is down completely.



7. Place locking lever in the LOCK position.
8. Before mixing, test the lock by attempting to raise the Motor Head.
9. Plug the mixer into a grounded 3-prong outlet.

* For Bowl-Lift Mixer, see page 8 and 9.

Assembling the Ice Cream Maker Attachment for Bowl-Lift Mixer*



To Assemble Freeze Bowl and Dasher:

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

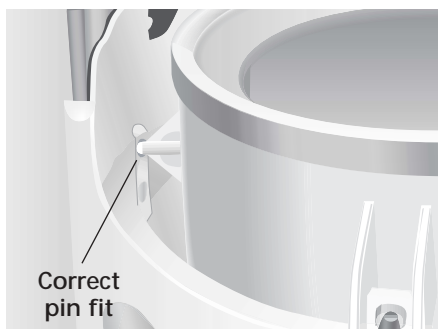
IMPORTANT: Do not pour ice cream batter into the Freeze Bowl until all parts are assembled and the mixer is running.

1. Be sure the speed-control is OFF, mixer is unplugged, bowl-lift handle is in the down position, and the mixing bowl is removed.
2. Fit the Freeze Bowl into place over the Locating Pins.



3. 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 all bowl-lift mixers. If the bowl pin at the back of the bowl is too short or too long to snap into the spring latch, remove and rotate the bowl so the opposite bowl pin faces the spring latch. Repeat steps 2 and 3.



4. Place the Dasher inside the Freeze Bowl.

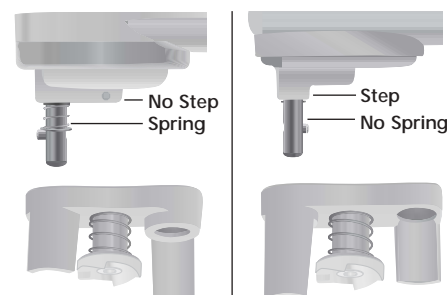
NOTE: The Adapter Ring is not used for Bowl-Lift models.

* For Tilt-Head Mixer, see page 6 and 7.

Assembling the Ice Cream Maker Attachment for Bowl-Lift Mixer*

To Attach Drive Assembly:

1. Be sure the speed-control is still OFF and the mixer is unplugged.
2. Make sure the bowl-lift handle is still in the down position, and the Freeze Bowl and Dasher are in place.
3. Determine your mixer model by checking for a spring on the Beater Shaft, then position the Drive Assembly as illustrated for proper placement.



4. Slip the Drive Assembly onto the Motor Head and press upward until it is securely in place.



5. Raise the bowl to engage the Dasher with the Drive Assembly before mixing.



6. Plug the mixer into a grounded 3-prong outlet.

* For Tilt-Head Mixer, see page 6 and 7.

Using the Ice Cream Maker Attachment

To Use:

IMPORTANT: Pouring batter into the Freeze Bowl before starting the mixer may cause the batter to freeze prematurely and lock the dasher.

1. Store the Freeze Bowl in the freezer for a minimum of 15 hours.
2. Prepare ice cream batter in advance (see "Tips for Perfect Ice Cream").
3. Assemble and engage the Freeze Bowl, Dasher, and Drive Assembly.
4. 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.

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

5. Remove the Dasher and 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: The Ice Cream Maker Attachment will create a soft-consistency ice cream. For firmer consistency, store ice cream in an 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.

Tips for Making Perfect Ice Cream

- 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 15 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.
- Most ice cream recipes call for a combination of cream, milk, eggs, and sugar. The type of cream you choose will determine how rich in flavor and how creamy the texture of the finished result. The higher percentage of fat in the cream, the richer and creamier your ice cream will be. Any combination can be used, as long as the liquid measurement stays the same. Lighter ice creams can be made by using more milk than cream, or by eliminating cream. Skim milk will work, but there will be a noticeable difference in texture.

TYPE OF CREAM

FAT %

| | |
|---------------------|-----|
| Heavy Cream..... | 36% |
| Whipping Cream..... | 30% |
| Light Cream | 18% |
| Half and Half | 10% |

- 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. to produce 2 quarts 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

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

The Drive Assembly, Dasher, and Bowl Adapter Ring are dishwasher-safe.

Wash the Freeze Bowl in hot water with mild detergent. Thoroughly dry the Freeze Bowl before storing it in the freezer.

IMPORTANT: Never wash the Freeze Bowl in the dishwasher. Hand-wash with warm water and mild detergent only.

French Vanilla Ice Cream

2½ cups half-and-half
8 egg yolks
1 cup sugar
2½ cups whipping cream
4 teaspoons vanilla
¼ teaspoon salt

In medium saucepan over medium heat, heat half-and-half until very hot but not boiling, stirring often. Remove from heat; set aside.

Place egg yolks and sugar in mixer bowl. Attach bowl and wire whip to mixer. Turn to Speed 2 and mix about 30 seconds, or until well blended and slightly thickened. Continuing on Speed 2, very gradually add half-and-half; mix until blended. Return half-and-half mixture to medium saucepan; cook over medium heat until small bubbles form around edge and mixture is steamy, stirring constantly. Do not boil. Transfer half-and-half mixture into large bowl; stir in whipping cream, vanilla, and salt. Cover and chill thoroughly, at least 8 hours.

Assemble and engage freeze bowl, dasher, and drive-body interface as directed in attachment instructions. Turn to STIR Speed (Speed 1). Using a container with a spout, pour mixture into freeze bowl. Continue on STIR (Speed 1) for 15 to 20 minutes or until desired consistency. Immediately transfer ice cream into serving dishes, or freeze in an airtight container.

Yield: 16 servings (½ cup per serving).

Per Serving: About 260 cal, 3 g pro, 16 g carb, 20 g total fat, 12 g sat fat, 165 mg chol, 50 mg sod.

VARIATIONS

Fresh Strawberry Ice Cream

In medium bowl, combine 2 cups chopped, fresh strawberries (or other fresh fruit) and 2 to 3 teaspoons sugar, if desired. Let stand while ice cream is processing. Add during last 3 to 5 minutes of freeze time.

Yield: 20 servings (½ cup per serving).

Per Serving: About 210 cal, 3 g pro, 14 g carb, 16 g total fat, 10 g sat fat, 135 mg chol, 40 mg sod.

Cookies 'n Cream Ice Cream

Add 1½ cups chopped, cream-filled chocolate sandwich cookies (or other cookies, nuts, or candy) during last 1 to 2 minutes of freeze time.

Yield: 19 servings (½ cup per serving).

Per Serving: About 230 cal, 3 g pro, 16 g carb, 18 g total fat, 10 g sat fat, 140 mg chol, 70 mg sod.

Minted Mango Sherbet

- 1 cup sugar
- 3 cups whole milk
- $\frac{1}{4}$ cup light corn syrup
- 3 ripe mangoes, peeled, seeded, and chopped (about 3 cups)
- 2 tablespoons fresh lime or lemon juice
- 2 teaspoons finely chopped fresh mint, if desired

In medium saucepan, combine sugar, milk, and corn syrup. Heat over medium heat, stirring often, until very hot but not boiling. Remove from heat; set aside.

Place mangoes and lime juice in food processor work bowl; use the multipurpose blade to process until smooth. Add mango mixture and mint to milk mixture. Cover and chill thoroughly, at least 8 hours.

Assemble and engage freeze bowl, dasher, and drive-body interface as directed in attachment instructions. Turn to STIR Speed (Speed 1). Using a container with a spout, pour mixture into freeze bowl. Continue on STIR (Speed 1) for 7 to 12 minutes or until desired consistency. Immediately transfer sherbet into serving dishes, or freeze in an airtight container.

Yield: 14 servings ($\frac{1}{2}$ cup per serving).

Per Serving: About 130 cal, 2 g pro, 29 g carb, 2 g total fat, 1 g sat fat, 5 mg chol, 30 mg sod.

Triple Chocolate Ice Cream

- 2 cups whipping cream, divided
- 2 squares (1 oz. each) semisweet baking chocolate, cut into chunks
- 2 squares (1 oz. each) unsweetened baking chocolate, cut into chunks
- 2 cups half-and-half
- 1 cup sugar
- $\frac{1}{8}$ cup unsweetened cocoa powder
- 8 egg yolks
- 4 teaspoons vanilla
- $\frac{1}{8}$ teaspoon salt
- 4 bars (1.55 oz. each) milk chocolate, chopped (about $1\frac{1}{2}$ cups)

In small saucepan, place $\frac{1}{2}$ cup whipping cream, semisweet chocolate, and unsweetened chocolate. Heat over medium-low heat until chocolate melts, stirring frequently. Remove from heat; set aside. In medium saucepan over medium heat, heat half-and-half until very hot but not boiling, stirring often. Remove from heat; set aside.

In small bowl, combine sugar and cocoa powder. Set aside. Place egg yolks in mixer bowl. Attach bowl and wire whip to mixer. Turn to Speed 2 and gradually add sugar mixture; mix about 30 seconds, or until well blended and slightly thickened. Continuing on Speed 2, very gradually add chocolate mixture and half-and-half; mix until well blended.

Return half-and-half mixture to medium saucepan; stirring constantly, cook over medium heat until small bubbles form around edge and mixture is steamy. Do not boil. Transfer half-and-half mixture into large bowl; stir in remaining $1\frac{1}{2}$ cups whipping cream, vanilla, and salt. Cover and chill thoroughly, at least 8 hours.

Assemble and engage freeze bowl, dasher, and drive-body interface as directed in attachment instructions. Turn to STIR Speed (Speed 1). Using a container with a spout, pour mixture into freeze bowl. Continue on STIR (Speed 1) for 10 to 15 minutes or until desired consistency, adding milk chocolate during last 1 to 2 minutes of freeze time. Immediately transfer ice cream into serving dishes, or freeze in an airtight container.

Yield: 16 servings ($\frac{1}{2}$ cup per serving).

Per Serving: About 340 cal, 5 g pro, 30 g carb, 24 g total fat, 15 g sat fat, 160 mg chol, 50 mg sod.

Fresh Pineapple Sorbet

- 1 cup cold water
- 1 cup sugar
- $\frac{1}{4}$ cup light corn syrup
- $\frac{1}{8}$ teaspoon salt
- $5\frac{1}{2}$ cups chilled fresh pineapple chunks (about 1 pineapple), divided
- 1 tablespoon fresh lime or lemon juice

In medium bowl, combine water, sugar, corn syrup, and salt. Mix well to dissolve sugar; set aside. Finely chop $\frac{1}{2}$ cup pineapple; set aside.

Place remaining 5 cups pineapple in food processor work bowl with multipurpose blade; add lime juice and process until smooth. Add sugar mixture; process until blended. (Process in batches if necessary.)

Assemble and engage freeze bowl, dasher, and drive-body interface as directed in attachment instructions. Turn to Stir Speed (Speed 1). Using container with spout, pour mixture into freeze bowl. Continue on STIR (Speed 1) for 15 to 20 minutes or until desired consistency, adding reserved $\frac{1}{2}$ cup chopped pineapple during last 2 to 3 minutes of freeze time. Immediately transfer sorbet into serving dishes, or freeze in an airtight container.

Yield: 16 servings ($\frac{1}{2}$ cup per serving).

Per Serving: About 80 cal, 0 g pro, 20 g carb, 0 g total fat, 0 g sat fat, 0 mg chol, 25 mg sod.

VARIATION

Peach Sorbet

Substitute $5\frac{1}{2}$ cups sliced, peeled, and pitted peaches (fresh or frozen, thawed) for pineapple. Prepare and freeze as directed.

Yield: 16 servings ($\frac{1}{2}$ cup per serving).

Per Serving: About 90 cal, 1 g pro, 22 g carb, 0 g total fat, 0 g sat fat, 0 mg chol, 25 mg sod.

Caramel Pecan Ice Cream

- $3\frac{1}{2}$ cups whole milk
- 1 can (14 oz.) sweetened condensed milk
- 1 cup prepared hot caramel or butterscotch caramel topping (about 12 oz.)
- 1 package (3.4 oz.) instant cheesecake pudding and pie filling mix
- 1 teaspoon vanilla
- $\frac{1}{8}$ teaspoon salt
- $1\text{--}1\frac{1}{2}$ cups coarsely chopped pecans

In medium bowl, place all ingredients except pecans. Whisk until well blended and pudding is dissolved. Cover and chill thoroughly, at least 6 hours.

Assemble and engage freeze bowl, dasher, and drive-body interface as directed in attachment instructions. Turn to STIR Speed (Speed 1). Using container with spout, pour mixture into freeze bowl. Continue on STIR (Speed 1) for 15-20 minutes or until desired consistency, adding pecans during last 1 minute of freeze time. Immediately transfer ice cream into serving dishes, or freeze in an airtight container.

Yield: 16 servings ($\frac{1}{2}$ cup per serving).

Per Serving: About 240 cal, 5 g pro, 35 g carb, 10 g total fat, 3.5 g sat fat, 15 mg chol, 230 mg sod.



FOR THE WAY IT'S MADE.™

® Registered trademark/™ Trademark/
the shape of the mixer is a trademark of KitchenAid, U.S.A.