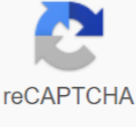


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Kitchenaid ice cream maker manual

1 2 Content 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 22 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 424243 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 Content 17 KitchenAid KICA0WH Ice Cream Maker - Use guide - Use PDF guide to download or read online. KICA0WH INSTRUCTION MANUAL INSTRUCCIONES ICE CMD + SHIFT CLICK TO CHANGE COPY CMD CR USA: 1.800.541.6390 CANADA: 1.800.807.6777 WELCOME TO THE WORLD OF KITCHENAID. CMD ICE CREAM + SHIFT MAKER CLICK INSTRUCTIONS Latest Added: PH5930BLTS JM250DFBB KSEG700EBS KDRS407VSS KP26M1XNP CHANGE COPY OF ICE CREAM MAKER'S CONTENT FASTENING SAFETY IMPORTANT WARRANTIES... PARTS AND FEATURES Details and accessories ... Assembling ice cream maker attaching ice cream maker to tilt head mixers... Attaching drive assembly for Tilt-Head mixers... Attaching ice cream maker to bowl lift mixers... Attaching a drive assembly for Bowl-Lift mixers... Using ice cream maker making ice cream... TIPS FOR GREAT RESULTS ... CARE AND CLEANING ... Recipes caramel pecan ice cream ... French vanilla ice cream ... Triple chocolate ice cream ... Pumpkin ice cream ... Creamy lemon-orange gelato... Fresh raspberry sorbet ... Other sorbets... Karbid mango sherbet ... WARRANTY AND SERVICE ... PROOF OF PURCHASE & PRODUCT REGISTRATION Model Number, _____ Set, _____ Pur_chased Number

All instruc KitchenAid KICA0WH | File Type: PDF | File Name: KitchenAid KICA0WH Ice Cream Maker.pdf | Size: 5.17 MB | Language: English Download Baibazi/Stock/Gettyimages User Guide If you want to enjoy homemade frozen desserts when cravings occur, whisk the KitchenAid ice cream maker attachment for the KitchenAid mixer. The manufacturer may prepare for qts. homemade ice cream, sorbet, gelato and other fresh and creamy frozen treats in 20-30 minutes. You can experiment and make your own unique flavors. Set the freezer to the coldest setting. Place the kitchen bowl freezer in the freezer for a minimum of 15 hours and use the bowl immediately after removing from the freezer, as it quickly thaws. Switch off the stand mixer and unplug the mixer from the electrical outlet. Remove the mixing bowl. Place the dasher inside the freezing bowl and secure the freezing bowl on the mixer. For some tilt models, the head will need an adapter ring. First, if the bowl pin is too short or too long to snap into the spring lens, remove and turn the bowl so that the opposite bowl collides with the spring lens. Slide the bit on the motor head and press up until it is securely in place. To tilt the model, lower the motor head completely and insert the lock lever into the lock position. For the model bowl, lift the bowl. Connect the mixer to the mains. Set the mixer to a stir speed and pour the ice cream or other frozen dough into a freezing bowl. Mix for 20 to 30 minutes or until the desired consistency. Add any hard ingredients such as chocolate chips or nuts from 12 to 15 minutes to the mixing process. If the dasher starts to slip and make noise, it's an indicator that ice cream is made. Take out the dasher and freezing bowl and transfer the ice cream rubber spatula to dessert dishes or into the storage vessel. For a firmer consistency, store the ice cream in an airtight container in the freezer two to four hours before serving. Do not store ice cream in the freezer in the freezer. Exhausting hard ice cream with metallic ice cream or other utensils can damage the bowl. This website or its third-party tools use cookies necessary for its operation and are necessary to achieve the goals illustrated by the cookie policy. If you wish to know more or withdraw your consent to all or some cookies, please refer to the cookie policy. By closing this banner, scroll through this page by clicking the link or continuing to view otherwise, you agree to the use of cookies. 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 1 Content 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 Product Look Up up to 2 quarts of fresh ice cream, sorbet and various other frozen desserts quickly and easily. (Suitable for all household stand mixers 4.5 Quart or more, larger size).

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