Ice Cream Maker Attachment Tips

The ice cream maker attachment fits all KitchenAid® stand mixers with the exception of the Artisan Mini, which cannot accommodate the size of the bowl, and the Accolade mixer, (KN15E1X) which has a different base plate.

Fit

• Check the ice cream maker drive assembly for fit on the mixer before freezing it.
• It should be used immediately when removed from freezer, so this will help the attaching process when frozen go more quickly.
• Do not store the drive assembly in the freezer with the freeze bowl. This will harden the inner rubber grips on the drive assembly so they will not have any "give" to allow for pressing on the planetary action.
• If the drive assembly is not coming into full contact with the dasher you may adjust the beater to bowl clearance.

NOTE: The drive assembly does not fit tightly on the shaft of the mixer.

• It presses onto the planetary action of the mixer, but does not click in place.
• It may need to be held in place while the motor head is lowered or the bowl is raised until it contacts the dasher.
Assembly - Tilt Head Mixer

Attaching the drive assembly for Tilt-Head Mixers

1. Be sure the Stand Mixer is still OFF and unplugged. Keep the motor head tilted back and put the dasher and freeze bowl into place.

2. Determine your mixer model by checking for a spring on the beater shaft, and then position the drive assembly as illustrated for proper placement.

3. Slide drive assembly onto the motor head until it will not slide any further. When properly assembled, the outer curved edges of the drive assembly should center on the motor head. If they are not centered, slide the drive assembly either back or forward until it is centered on the motor head. Make sure the drive assembly is securely in place by pressing upward.

4. 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.

Assembly - Bowl Lift Mixer

Attaching the drive assembly for Bowl-Lift Mixers

1. Be sure the Stand Mixer is still OFF and unplugged.

2. Make sure the bowl-lift handle is still in the down position, and the freeze bowl and dasher are in place.
Drive assembly does not fit

- If your mixer has a DC motor, is a European model, or is older and the drive assembly does not fit, please contact us.
Speed:

- Use the Stir Speed when making ice cream.

Bowl/batter temperature

- The freeze bowl must be completely frozen to make ice cream or frozen desserts.
  - Place the bowl in the freezer for a minimum of 15 hours.
  - It is best to store the freeze bowl at the back of the freezer where it is the coldest.
  - If the bowl is not completely frozen after the 15 hours have the consumer make sure that the freezer is on the coldest setting.
  - The freeze bowl should be used immediately after removal from the freezer. Even a few minutes out of the freezer before using will affect your results.
- Ice Cream batter should be cooled to refrigerator temperature before freezing in the ice cream maker attachment.
- "Cooked" recipes should be cooled at least 8 hours before freezing in the ice cream maker attachment.
- Have the ice cream bowl attached and the mixer running before pouring in the ice cream mixture.
- Batter volume grows significantly during freezing. The initial batter should not exceed 46 oz. to produce 2 quarts of ice cream.

For a creamier ice cream

- Use a cream with a higher fat content. Low fat creamers will make the end texture grainy.
- Add solid ingredients, such as fruit, nuts, and candies, 12 - 15 minutes into the freezing process.

The ice cream process

- Ice Cream making is a two-part process: "conversion" and "ripening."
  - After conversion (freezing with the ice cream maker attachment) the ice cream will be a "soft serve" consistency.
  - The "ripening" process takes place in the freezer, where the ice cream will harden over a period of 2 - 4 hours.
Removing/storing the ice cream

- Ice cream will be a soft-serve consistency and can be served immediately.
- If you prefer a harder ice cream, put the mixture in a shallow container for freezing. Ice cream should be removed from the bowl with a non-metallic spoon or spatula.
- Storing the ice cream in the freeze bowl will create "rock" hard ice cream that will be difficult to remove from the bowl and may cause damage to the bowl if a metal scoop or utensil is used.

Clicking noise

Means the ice cream is done! If you continue to stir, the ice cream will start to melt.

Leaking Blue Gel

The blue gel found inside the ice cream maker attachment is nontoxic, but if it is leaking, please contact us.