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Ice Cream Maker 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.
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 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 product is designed for household use only.

SAVE THESE INSTRUCTIONS

Ice Cream Maker Features



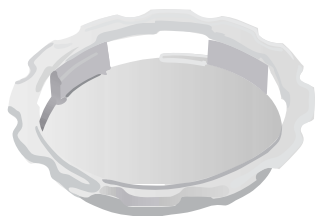
Freeze Bowl — Once completely frozen, liquid within the double walls of the bowl provides thorough, even freezing of ice cream batter throughout the mixing process.



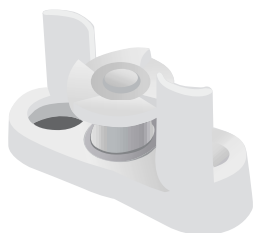
Dasher — Engages with the drive assembly to spread, scrape and mix ice cream batter within the freeze bowl.

NOTE: The freeze bowl must be completely frozen to make ice cream.

IMPORTANT: Never wash the freeze bowl in dishwasher.



Freeze Bowl Adapter Ring — Attaches to bottom of the freeze bowl to fit select tilt-head models.



Drive Assembly — Attaches to the motor head and drives dasher on all KitchenAid® Stand Mixers.

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




ENGLISH

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. Turn stand mixer speed-control to OFF and unplug mixer.
2. Tilt motor head back and remove mixing bowl.
3. Place dasher inside the freeze bowl.
4. Place the freeze bowl on bowl-clamping plate.

5. Gently turn the freeze bowl in counterclockwise direction (in direction of "lock" ) 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, and then follow steps 4-5.

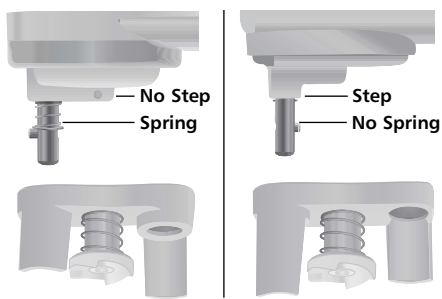


* For bowl-lift mixer, see page 6 and 7.

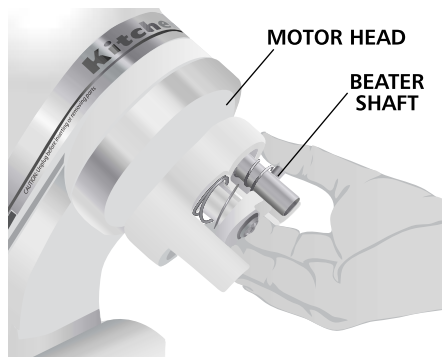
Assembling the Ice Cream Maker Attachment for Tilt-Head Mixer*

To Attach Drive-Assembly:

1. Be sure speed-control is still OFF and 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, and then position the drive assembly as illustrated for proper placement.



4. Slip 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 6 and 7.

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



ENGLISH

To Assemble Freeze Bowl and Dasher:

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

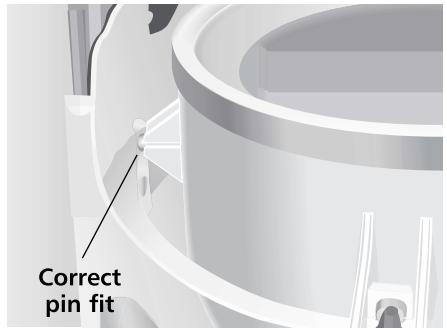
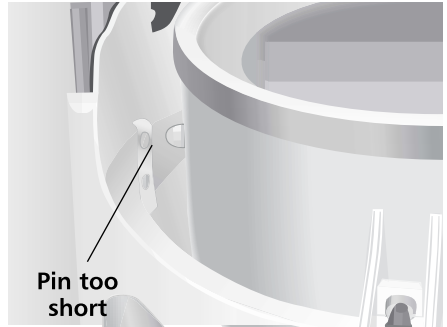
IMPORTANT: Do not pour ice cream batter into the freeze bowl until all parts are assembled and the mixer is running.

1. Turn stand mixer speed-control to OFF and unplug mixer.
2. Place bowl-lift handle in down position and remove mixing bowl.
3. Fit the freeze bowl into place over the locating pins.



4. 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 3 and 4.



5. Place the dasher inside the freeze bowl.

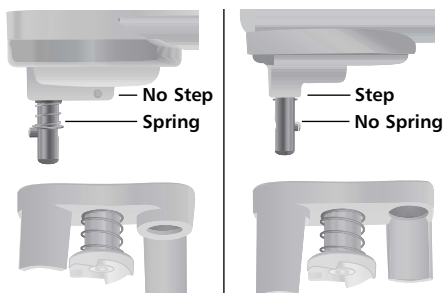
NOTE: The adapter ring is not used for bowl-lift models.

* For tilt-head mixer, see page 4 and 5.

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 4 and 5.

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. Set freezer to coldest setting.
2. Store the freeze bowl in the freezer for a minimum of 15 hours.
3. Prepare ice cream batter in advance (see "Tips for Perfect Ice Cream").
4. Assemble and engage the freeze bowl, dasher, and drive assembly.
5. 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.

6. 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: 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.

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. (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

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 warm water with mild detergent. Thoroughly dry the freeze bowl before storing in freezer.

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

ENGLISH

Caramel Pecan Ice Cream

- 3½ cups (830 mL) whole milk
- 1 can (14 oz. [415 mL]) sweetened condensed milk
- 1 cup (235 mL) prepared hot caramel or butterscotch caramel topping (about 12 oz. [340 g])
- 1 package (3.4 oz. [100 g]) instant cheesecake pudding and pie filling mix
- 1 teaspoon (5 mL) vanilla
- ⅛ teaspoon (.5 mL) salt
- 1-1½ cups (235-355 mL) 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 assembly as directed in attachment instructions. Turn to STIR (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 (½ cup [120 mL] 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.

French Vanilla Ice Cream

- 2½ cups (590 mL) half-and-half
- 8 egg yolks
- 1 cup (235 mL) sugar
- 2½ cups (590 mL) whipping cream
- 4 teaspoons (20 mL) vanilla
- ⅛ teaspoon (.5 mL) 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 assembly as directed in attachment instructions. Turn to STIR (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 [120 mL] 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 (475 mL) chopped, fresh strawberries (or other fresh fruit) and 2 to 3 teaspoons (10 to 15 mL) 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 [120 mL] 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 (355 mL) 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 [120 mL] 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.

Triple Chocolate Ice Cream

- 2 cups (475 mL) whipping cream, divided
- 2 squares (1 oz. [30 g] each) semisweet baking chocolate, cut into chunks
- 2 squares (1 oz. [30 g] each) unsweetened baking chocolate, cut into chunks
- 2 cups (475 mL) half-and-half
- 1 cup (235 mL) sugar
- $\frac{1}{3}$ cup (80 mL) unsweetened cocoa powder
- 8 egg yolks
- 4 teaspoons (20 mL) vanilla
- $\frac{1}{8}$ teaspoon (.5 mL) salt
- 4 bars (1.55 oz. [46 g] each) milk chocolate, chopped (about $1\frac{1}{2}$ cups [355 mL])

In small saucepan, place $\frac{1}{2}$ cup (120 mL) 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 (355 mL) whipping cream, vanilla, and salt. Cover and chill thoroughly, at least 8 hours.

Assemble and engage freeze bowl, dasher, and drive assembly as directed in attachment instructions. Turn to STIR (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 [120 mL] 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.

Pumpkin Ice Cream

- 1½ cups (355 mL) light cream
- 6 egg yolks
- ¾ cup (175 mL) sugar
- ½ teaspoon (2 mL) vanilla extract
- ¾ teaspoon (4 mL) pumpkin pie spice
- 1½ cups (355 mL) heavy cream
- 1½ cups (355 mL) canned solid pack pumpkin

Scald cream in a heavy saucepan. Whisk yolks, sugar, and vanilla in a medium bowl. Gradually whisk in the cream, add the spice. Return to saucepan and stir over medium-low heat until mixture thickens, about 10 minutes; do not boil. Remove from heat. Whisk in the heavy cream and the pumpkin. Strain into bowl. Refrigerate until well chilled.

Assemble and engage freeze bowl, dasher, and drive assembly as directed in attachment instructions. Turn to STIR (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 to serving dishes, or freeze in airtight container.

Yield: 8 servings (1 cup [235 mL] per serving).

Per serving: About 370 cal, 25 g carb, 29 g total fat, 17 g sat fat, 245 mg chol, 43 mg sod.

Creamy Lemon-Orange Gelato

- 2 cups (475 mL) reduced-fat (2%) milk
- 4 (2 x ¾-inch [5 x 2 cm]) strips orange peel
- 4 (2 x ¾-inch [5 x 2 cm]) strips lemon peel
- 6 coffee beans
- 5 egg yolks
- ¾ cup (175 mL) sugar

Scald milk with orange peel, lemon peel and coffee beans in heavy medium saucepan.

Whisk yolks and sugar in medium bowl to blend. Gradually whisk half of milk mixture into yolks. Return yolks to saucepan with remaining milk. Stir over low heat until mixture thickens slightly and leaves path on back of spoon when finger is drawn across, about 8 minutes; do not boil. Strain into medium bowl. Refrigerate until well chilled.

Assemble and engage freeze bowl, dasher, and drive assembly as directed in attachment instructions. Turn to STIR (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. Transfer ice cream to airtight container and freeze several hours to allow flavors to ripen. Can be prepared up to 4 days ahead. If frozen solid, soften slightly in refrigerator about 20 minutes before serving.

Yield: 8 servings (½ cup [120 mL] per serving).

Per serving: About 135 cal, 4 g pro, 21 g carb, 4 g total fat, 2 g sat fat, 133 mg chol, 30 mg sod.

Fresh Raspberry Sorbet

- 6 cups (1.5 L) raspberries
- ¼ cup (60 mL) plus two tablespoons (30 mL) water
- 1¼ cups (295 mL) Simple Syrup (recipe follows)

Combine raspberries and water in bowl of food processor fitted with metal blade. Process until very smooth; pour through fine mesh strainer, pressing down lightly on solids trapped in strainer to extract as much liquid as possible without forcing solids through strainer. Discard solids. Pour liquid into airtight container and refrigerate until thoroughly chilled, at least 8 hours.

Assemble and engage freeze bowl, dasher, and drive assembly as directed in attachment instructions. Turn to STIR (Speed 1). Combine chilled raspberry juice and chilled simple syrup. 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 sorbet into airtight container and freeze at least 2 hours before serving.

Yield: 8 servings (1 cup [235 mL] per serving).

Per serving: About 234 cal, 1 g pro, 59 g carb, 1 g total fat, 0 g sat fat, 0 mg chol, 1 mg sod.

Simple Syrup

- 2 cups (475 mL) sugar
- 2 cups (475 mL) water

Combine sugar and water in saucepan. Bring to a boil over medium-high heat; cook and stir until sugar dissolves completely, about 10 minutes. Transfer to ice bath, stirring until well chilled. Refrigerate until ready to use.

Yield: 3 cups (710 mL) syrup

Other Sorbets

Substitute the following quantities of ingredients for the ingredients listed above to make these sorbets:

Flavor	Fruit	Plus Water	Plus Simple Syrup
Lemon	2 cups (475 mL) lemon juice	none	1¼ cups (295 mL)
Mango	2 cups (475 mL) chopped	¼ to ½ cup (60 to 120 mL)	1¼ cups (295 mL)
Kiwi	2 cups (475 mL) chopped	½ cup (120 mL) plus 1 tablespoon (15 mL) lime juice	1¼ cups (295 mL)
Pineapple	2 cups (475 mL) chopped	¼ cup (60 mL) plus 1 tablespoon (15 mL) lime juice	1¼ cups (295 mL)
Blueberry	5 cups (1.2 L)	¼ cup (60 mL) plus 2 tablespoons (30 mL) lime juice	1¼ cups (295 mL)

Minted Mango Sherbet

- 1 cup (235 mL) sugar
- 3 cups (710 mL) whole milk
- $\frac{1}{4}$ cup (60 mL) light corn syrup
- 3 ripe mangoes, peeled, seeded, and chopped (about 3 cups [710 mL])
- 2 tablespoons (30 mL) fresh lime or lemon juice
- 2 teaspoons (10 mL) 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 assembly as directed in attachment instructions. Turn to STIR (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 [120 mL] 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.

KitchenAid® Stand Mixer Attachment Warranty

ENGLISH

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p>50 United States, the District of Columbia, Canada, and Puerto Rico: One-year limited warranty from date of purchase.</p>	<p>50 United States, the District of Columbia and Canada: Hassle-free replacement of your Ice Cream Maker. See the following page for details on how to arrange for replacement.</p> <p>OR</p> <p>In Puerto Rico: The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. To arrange for service, follow the instructions on page 17.</p>	<p>A. Repairs when Ice Cream Maker is used in other than normal single family home use.</p> <p>B. Damage resulting from accident, alteration, misuse or abuse or use with products not approved by KitchenAid.</p> <p>C. Replacement parts or repair labor costs for Ice Cream Maker when operated outside the country of purchase.</p>

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

Hassle-Free Replacement Warranty – 50 United States and District of Columbia

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Ice Cream Maker 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 original Ice Cream Maker returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Ice Cream Maker should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Ice Cream Maker, use the carton and packing materials to pack up your original Ice Cream Maker. 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 slip, etc.).

ENGLISH

Hassle-Free Replacement Warranty – Canada

We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Ice Cream Maker should fail within the first year of ownership, KitchenAid Canada will replace your Ice Cream Maker with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Ice Cream Maker should fail within the first year of ownership, take the Ice Cream Maker or ship collect to an Authorized KitchenAid Service Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Ice Cream Maker will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer Interaction Centre at 1-800-807-6777. Or write to us at:

Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

How to Arrange for Warranty Service in Puerto Rico

Your Ice Cream Maker is covered by a one-year limited warranty from the date of purchase. KitchenAid will pay for replacement parts and labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.

Take the Ice Cream Maker or ship prepaid and insured to an Authorized KitchenAid Service Center. Your repaired Ice Cream Maker will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner, call toll-free 1-800-541-6390 to learn the location of a Service Center near you.

How to Arrange for Service after the Warranty Expires – All Locations

For service information in the 50 United States, District of Columbia, and Puerto Rico,
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

Or contact an Authorized Service Center near you.

For service information in Canada,
call toll-free 1-800-807-6777.

Or write to:
Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

ENGLISH

How to Arrange for Service Outside these Locations

Consult your local KitchenAid dealer or the store where you purchased the Ice Cream Maker for information on how to obtain service.

For service information in Mexico,
call toll-free
01-800-024-17-17
(JV Distribuciones)

Or
01-800-902-31-00
(Industrias Birtman)

How to Order Accessories and Replacement Parts

To order accessories or replacement parts for your Ice Cream Maker in the 50 United States, District of Columbia, and Puerto Rico,
call toll-free 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m.

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

To order accessories or replacement parts for your Ice Cream Maker in Canada,
call toll-free 1-800-807-6777.

Or write to:
Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

To order accessories or replacement parts for your Ice Cream Maker in Mexico,
call toll-free
01-800-024-17-17
(JV Distribuciones)

Or
01-800-902-31-00
(Industrias Birtman)