

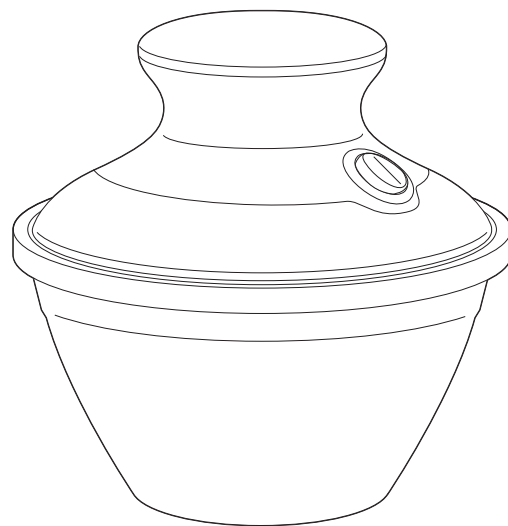
**READ BEFORE USE**

Visit [www.hamiltonbeach.in](http://www.hamiltonbeach.in) for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and other useful information!

**Questions?**  
Please call us – our friendly associates are ready to help.  
1.800.42.555.43

**Hamilton  
Beach®**

*Soft Serve  
Ice Cream Maker*



# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. Check voltage to be sure that the voltage indicated on the nameplate agrees with your voltage.
3. To protect against risk of electrical shock, do not put motor housing of appliance in water or other liquid.
4. This appliance can be used by children aged from 8 years and above and 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. Cleaning and user maintenance shall not be made by children without supervision.
5. Close supervision is necessary when any appliance is used by or near children. This is not a toy or children's product. This product is not designed or intended for use by children age 12 or younger.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Avoid contacting moving parts.
8. Do not operate any appliance with a damaged supply cord or after the appliance malfunctions, or is dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
9. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Keep hands and utensils out of freezer bowl while in use to reduce the risk of injury to persons or to the appliance itself.
13. Do not place on or near hot surfaces such as a hot gas or electric burner. Do not use this unit near oven, heater, or fireplace.
14. Do not operate dry. Always have mixture in freezer bowl.
15. Do not use appliance for other than intended purpose.

## SAVE THESE INSTRUCTIONS!

### OTHER CONSUMER SAFETY INFORMATION

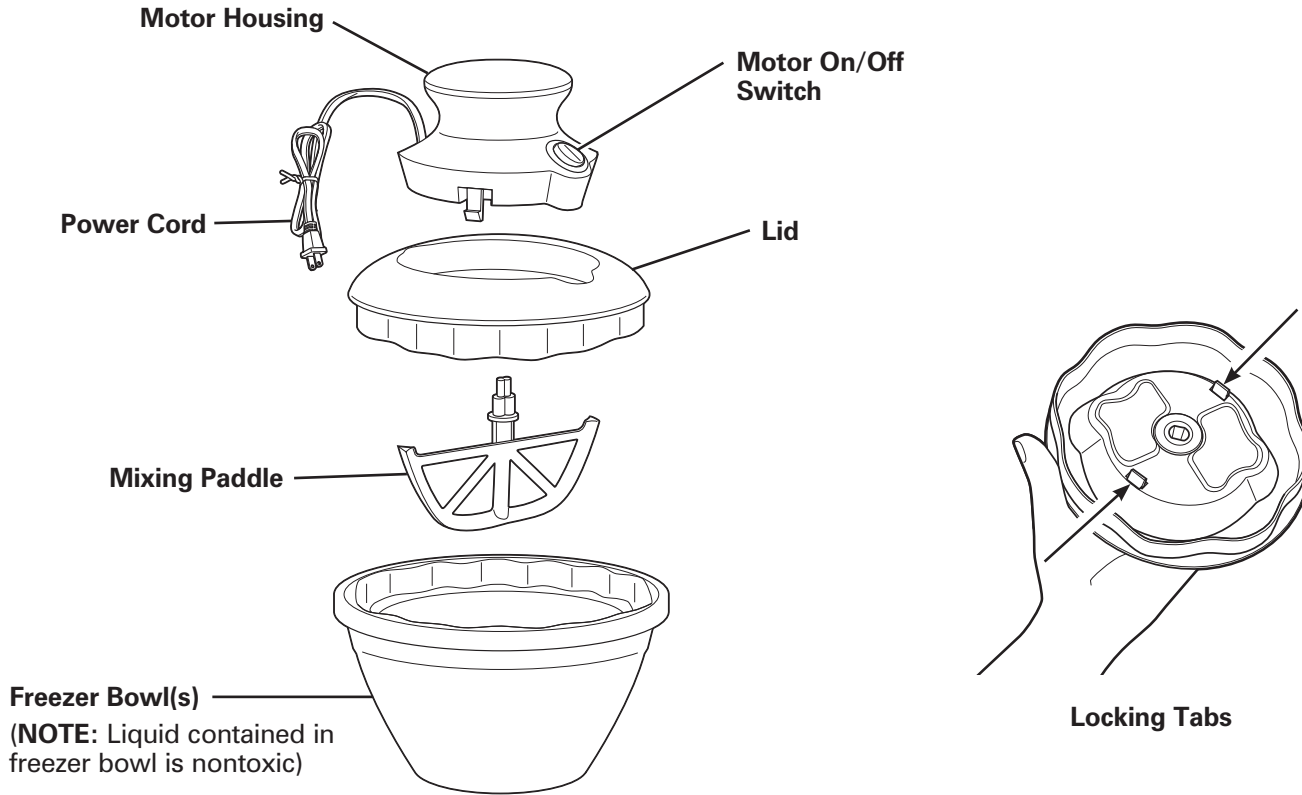
**This appliance is intended for household use only.**

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to

or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

# Parts and Features

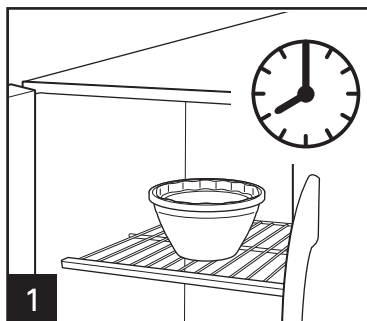
**BEFORE FIRST USE:** Remove all literature and packing material from inside the ice cream maker. Clean freezer bowl(s), mixing paddle, and lid in warm, soapy water. Thoroughly rinse and dry all parts. **DO NOT** immerse motor in water. To clean, wipe with a damp cloth.



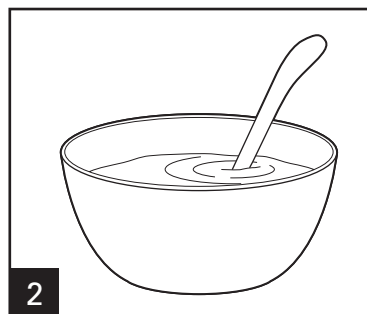
# How to Make Ice Cream

## FOR BEST RESULTS:

- Before churning, thoroughly chill ice cream mixture in the refrigerator and the freezer bowl(s) in freezer. Freezer bowl(s) should remain in the freezer for at least 8 hours before use. Freezer temperature should be set to the coldest setting and bowls should be placed towards the back wall.
- This unit produces **soft serve ice cream**—the consistency will not be the same as hard, store-bought ice cream.
- If ice cream is not made after running the unit for 15 minutes maximum, your bowls have not been frozen long enough OR your freezer is not cold enough. See Troubleshooting section.
- If you wish to store any leftover ice cream in the freezer bowl, simply place it inside a large plastic zippered storage bag and put it back into the freezer.



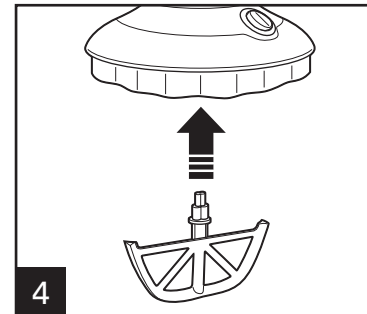
**1** Allow freezer bowl(s) to freeze completely. **NOTE:** Liquid contained in freezer bowl(s) is nontoxic.



**2** Prepare ice cream mixture. **NOTE:** Use between 180-360 ml (6-12 oz.) of mixture. Do not exceed 360 ml (12 oz.).

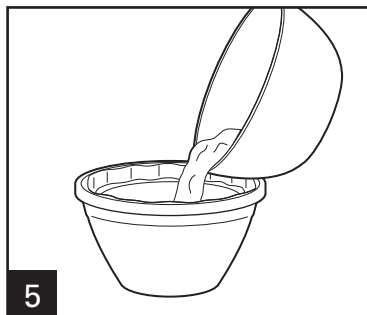


**3** Chill mixture in refrigerator.

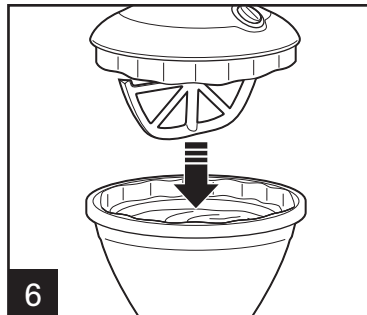


**4** Insert mixing paddle into motor housing.

## How to Make Ice Cream (cont.)

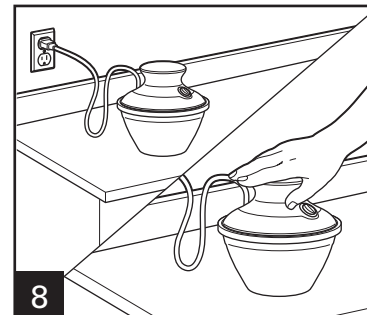
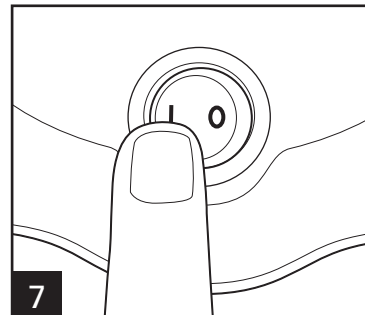


Pour chilled mixture into freezer bowl. Do not exceed 12 oz. (360 ml) of chilled mixture. Make ice cream one bowl at a time.



Ensure lid with motor housing is securely placed on freezer bowl. Plug into outlet. Press switch to ON (I).

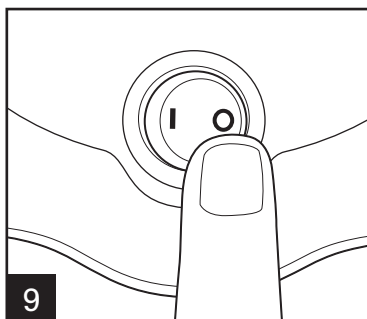
**IMPORTANT:** Place lid on bowl quickly after pouring ingredients into bowl, within a few seconds if possible. This will yield better results.



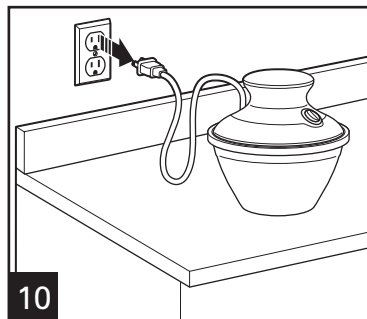
Allow paddle to churn in mixture for approximately 5–15 minutes. If needed, press down lightly on lid during the first few minutes of churning. This may be needed from time to time on lower-fat/lower-sugar recipes.

**NOTE:** Pushing too hard will result in the paddle reversing back and forth.

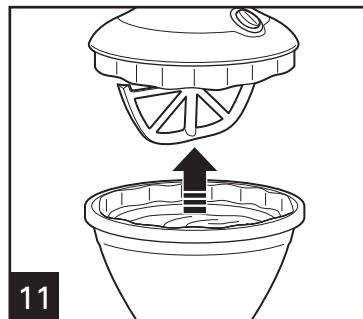
# How to Make Ice Cream (cont.)



Ice cream is done when it looks like “soft serve.” A thin layer of ice cream may stick to the outside of bowl; this is normal. Turn OFF (O); then let sit with mixing paddle/lid still attached for about 2 minutes, allowing the ice cream to freeze further.



Unit will not turn OFF automatically. You must press switch to OFF (O) to stop churning. Unplug from outlet.



Remove lid. Frozen mixture may be eaten directly out of the freezer bowl. To prevent surface scratching, using plastic utensils is recommended when eating directly from freezer bowls.

## TO MAKE:

6 ounces (180 ml)

12 ounces (360 ml)

## CHURN APPROXIMATELY:

5–6 minutes

8–9 minutes

After turning unit off, let it sit with the paddle and lid still attached for approximately 2 minutes (see Step 10).

**NOTE:** If the ice cream mixture is too thick, or sat in freezer bowl too long before churning, the paddle may struggle and/or reverse directions. Turn unit OFF (O), break up the mixture in the bowl with a spoon, replace the paddle, and turn back ON (I).

# Tips for Best Results

- The machine will run until turned off. See Troubleshooting if your unit did not make ice cream in 15 minutes.
- Add mix-ins, such as chocolate chips or chopped nuts, after ice cream has churned for at least 5 minutes or when mixture is thick and has started to freeze. Make sure the mixing paddle is firmly pressed down to the bottom of the freezer bowl when replacing lid (after adding mix-ins). The mixing paddle should continue scraping the freezer bowl and not sit on top of the mix-in ingredients.
- The finished result is a soft, spoonable ice cream. Homemade ice cream will not be the same consistency as hard, store-bought ice cream.
- Ice cream tastes best when fresh. It will begin to lose its fresh taste after several days in the freezer.
- Using metal utensils may scratch the surface of the freezer bowls, but this will not harm the unit. Plastic utensils are recommended when eating directly from the freezer bowls to extend the life of your unit.
- Placing hand on lid and pressing down lightly will help churning and prevent as much ice cream from sticking to the side of the bowl. A thin layer of ice cream will always stick to the outside of the bowl; this is normal.
- Keep the freezer bowl(s) in the freezer so that you can make ice cream at any time.
- For best results, the freezer bowl must be frozen thoroughly. Make sure to set your freezer at the coldest setting (temperature should not be more than 0°F [-18°C]).
- Firmness of ice cream depends on variables such as the recipe used, room temperature, and temperature of ingredients before churning.
- Some recipes require the mixture to be precooked. Make the recipe at least one day ahead. This will allow the mixture to cool completely and increase volume. Base mixture may not freeze if it is not thoroughly chilled.
- Do not remove freezer bowl from the freezer until ready to use.
- Do not puncture or heat the freezer bowl.

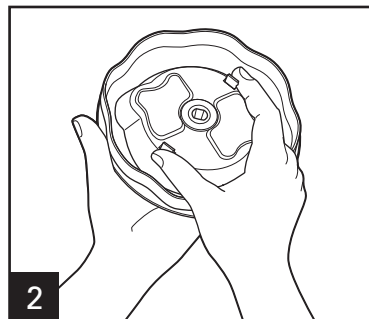
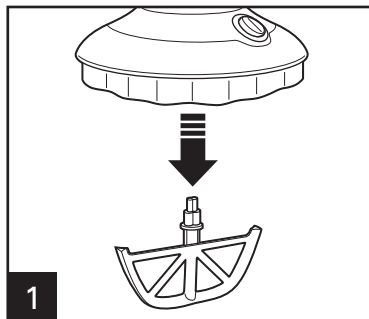
# Cleaning

**⚠ WARNING**

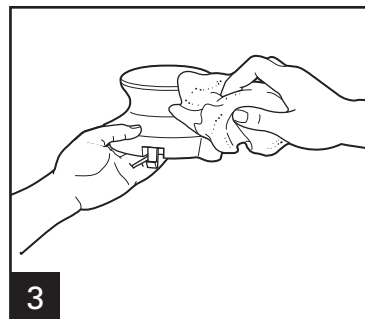
**Electrical Shock Hazard.**

Disconnect power before cleaning.

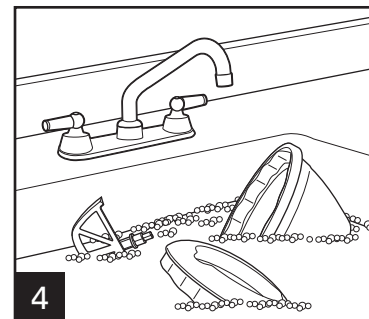
Do not immerse motor housing or cord in any liquid.



Squeeze locking tabs and remove motor housing from lid.



Wipe motor housing with a damp cloth. Do not immerse in water or other liquid.



Wash lid, mixing paddle, and freezer bowl in sink. The lid and mixing paddle may be placed in the top rack of the dishwasher.



# Troubleshooting

## PROBLEM

## PROBABLE CAUSE

Ice cream is not firm enough or ice cream maker is still running after 15 minutes.

- The freezer bowl was not in the freezer long enough (for best results, at least 8 hours or preferably overnight).
- The freezer is not cold enough. Ice cream sets at 10° to 14°F (-12° to -10°C). If the freezer is not at 0°F (-18°C), the ice cream will not set.
- Too much mixture was put in freezer bowl. Maximum fill is 12 oz. (360 ml).
- Ingredients are warm or at room temperature.
- The freezer bowl was left at room temperature for more than 5 minutes before use.
- The freezer door was opened and closed too many times during the freezing process.
- The freezer bowl has a thick coating of ice on the walls. After washing, dry completely prior to placing back in freezer.

Ice cream maker stops churning before ice cream is ready.

- Mix-in ingredients, such as chocolate chips or chopped nuts, were added too soon. Wait until ice cream has churned for at least 15 minutes or until mixture is thick and has started to freeze before adding.
- The mix-in ingredients are too large, causing the paddle to jam. Chop nuts or other ingredients before adding.
- Too large a quantity of mix-in ingredients has been added. Add one cup or less of mix-in ingredients.

Surface of bowl(s) scratched.

- Using metal utensils may scratch the surface of the freezer bowls, but this will not harm the unit. Plastic utensils are recommended when eating directly from the freezer bowls to extend the life of your unit.
- To order replacement bowls, call the customer service number located on the front cover of this Use and Care guide.

Ice cream too firm.

- Letting the ice cream sit in the freezer bowls for some time after churning will make the mixture very firm and difficult to scoop. Simply allow the churned mixture to sit for a few additional minutes and it will begin to soften again.

Thick layer of ice cream sticking to sides of bowl(s).

- A thin layer of ice cream on the sides of bowl is normal. Greater sticking tends to be present in lower-fat/lower-sugar recipes. When churning, place hand lightly on lid for the first few minutes to help these recipes begin to freeze.



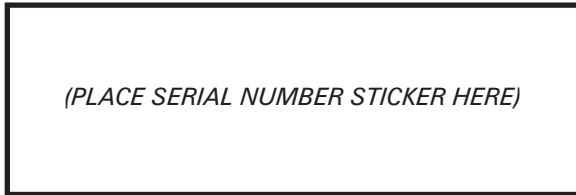
Notes

# Limited Warranty

CUSTOMER NAME: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_  
PHONE NUMBER: \_\_\_\_\_  
MODEL NUMBER: \_\_\_\_\_  
DATE OF PURCHASE: \_\_\_\_\_ BILL NUMBER: \_\_\_\_\_

NAME OF DEALER: \_\_\_\_\_  
DEALER'S SIGNATURE: \_\_\_\_\_  
CUSTOMER'S SIGNATURE: \_\_\_\_\_  
STAMP:

SERIAL NUMBER:



**EXPIRY DATE:**

SHOULD ANY DEFECT IN MATERIAL OR WORKMANSHIP DEVELOP IN THE PRODUCT,

- CALL 1.800.42.555.43 OR VISIT [www.hamiltonbeach.in](http://www.hamiltonbeach.in) FOR SERVICE CENTER LOCATIONS OR
- KINDLY TAKE THE PRODUCT TO THE PLACE OF PURCHASE OR
- CALL 1.800.42.555.43 FOR SERVICE AT HOME<sup>1</sup>

THE PRODUCT OR ANY COMPONENT OF PRODUCT FOUND TO BE DEFECTIVE WILL BE REPAIRED OR REPLACED FREE OF CHARGE DURING THE WARRANTY PERIOD OF 2 YEARS, FROM THE DATE OF PURCHASE. IF THE PRODUCT OR COMPONENT IS NO LONGER AVAILABLE, WE WILL REPLACE WITH A SIMILAR ONE OF EQUAL OR GREATER VALUE.

<sup>1</sup>At-home service is limited to certain geographical areas in India; please call 1.800.42.555.43 for further details.

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**VALIDITY:**

- THIS WARRANTY IS ISSUED SUBJECT TO THE PRODUCTION AND VERIFICATION OF THE ORIGINAL PROOF OF PURCHASE.
- THIS WARRANTY IS VALID IN INDIA ONLY AND IF PRODUCT HAS BEEN PURCHASED FROM AN AUTHORIZED HAMILTON BEACH DEALER.
- THIS WARRANTY DOES NOT COVER GLASS, FILTERS, WEAR FROM NORMAL USE, USE NOT IN CONFORMITY WITH THE PRINTED DIRECTIONS, OR DAMAGE TO THE PRODUCT RESULTING FROM ACCIDENT, ALTERATION, ABUSE, OR MISUSE. THIS WARRANTY ONLY EXTENDS TO THE ORIGINAL CONSUMER PURCHASER OR THE GIFT RECIPIENT.

**THE WARRANTY WILL BE CONSIDERED INVALID IF:**

- PRODUCT HAS NOT BEEN USED PER THE MANUFACTURER'S OPERATING INSTRUCTIONS.
- PRODUCT HAS BEEN SERVICED, REPAIRED, OPENED, OR TAMPERED WITH BY ANY UNAUTHORIZED PERSON.
- UNAUTHORIZED CORRECTION/ALTERATIONS IN INVOICE COPY/INSTALLATION NOTE/SERIAL NUMBER OF PRODUCT.
- INCOMPLETE WARRANTY CARD AFTER PURCHASE.
- ANY ATTACHMENTS NOT RECOMMENDED BY THE MANUFACTURER HAVE BEEN USED ON THE PRODUCT.
- PRODUCT IS USED FOR OTHER THAN SINGLE-FAMILY HOUSEHOLD USE OR SUBJECTED TO ANY VOLTAGE AND WAVEFORM OTHER THAN 220-240V~/50Hz.

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