

READ BEFORE USE
LIRE AVANT D'UTILISER
LEA ANTES DE USAR

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listos para ayudar.

MEX: 01 800 71 16 100

Le invitamos a leer cuidadosamente
este instructivo antes de usar su
aparato.

**Hamilton
Beach®**

Ice Cream Maker
Sorbetière
Máquina de hacer helados



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IMPORTANT SAFEGUARDS

This is not a toy or children's product. This product is not designed or intended for use by children age 12 or younger. Adult supervision is necessary when any appliance is used by or near children.

When using electric appliances, basic safety precautions should always be followed 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. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Keep hands and utensils out of freezer bowl while in use to reduce the risk of injury to persons or to the appliance itself.
12. 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.
13. Do not operate dry. Always have mixture in freezer bowl.
14. Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS!

OTHER CONSUMER SAFETY INFORMATION

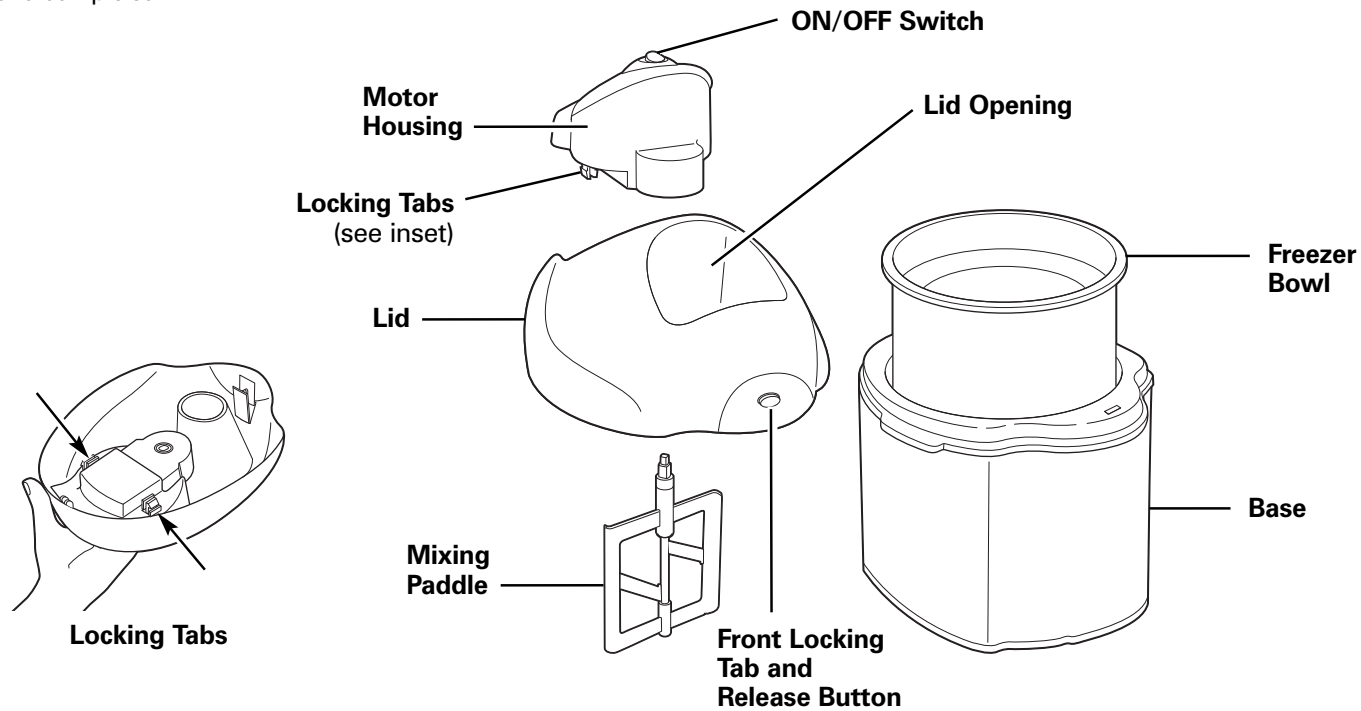
This appliance is intended for household use only.

WARNING! Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adaptor. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

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.

Parts and Features

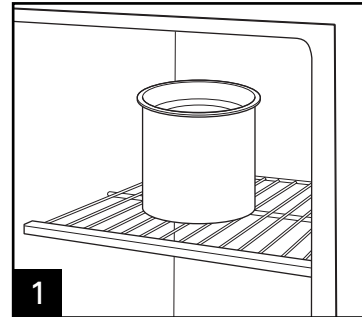
BEFORE FIRST USE: Remove all literature and packing material from inside the ice cream maker. Clean freezer bowl, mixing paddle, and lid in warm, soapy water. Thoroughly rinse and dry all parts. **DO NOT** immerse motor in water. To clean, wipe with a damp cloth.



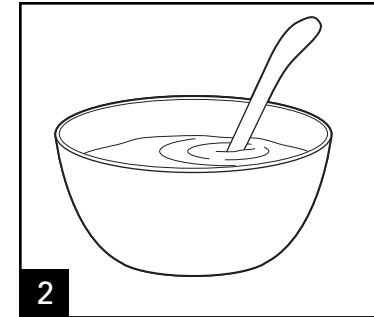
How to Make Ice Cream

NOTE: ALWAYS freeze freezer bowl in freezer and chill prepared mixture in refrigerator before churning.

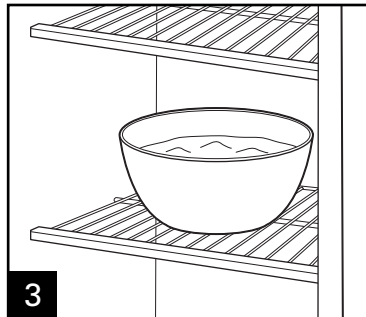
Freezer Temperature	Minimum Time for Freezer Bowl to Freeze
-22°F (-30°C)	8 to 9 hours
-13°F (-25°C)	12 to 13 hours
0°F (-18°C)	20 to 22 hours
5°F (-15°C)	24 hours or more



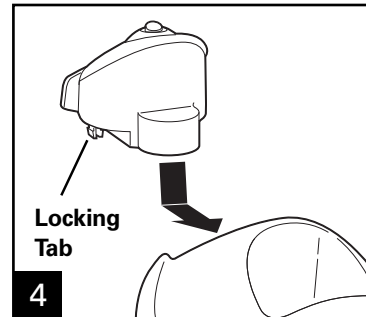
1 Freeze freezer bowl.



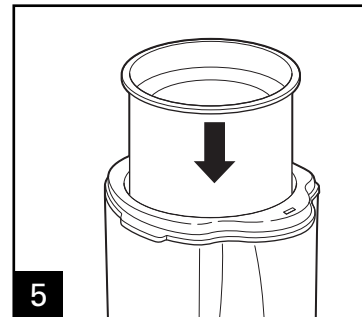
2 Prepare mixture. **NOTE:** Do not use more than 1 quart of recipe mixture. Ice cream needs room to expand.



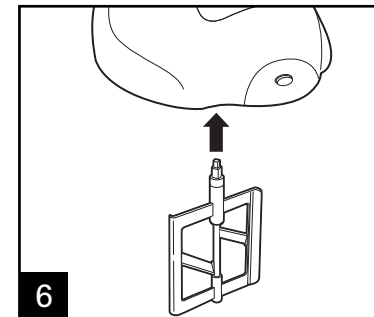
3 Chill mixture in refrigerator.



4 To assemble lid and motor housing, align the two locking tabs on motor housing with openings on lid. Snap into place.

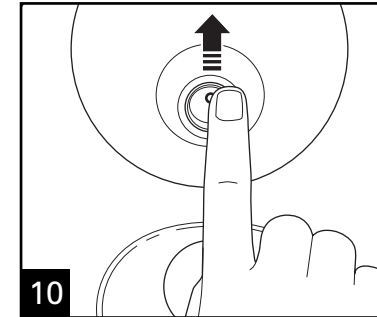
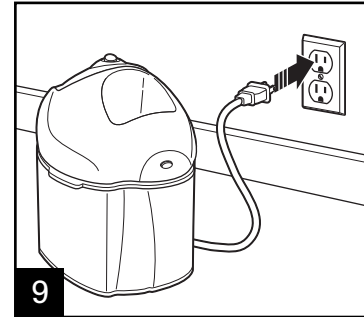
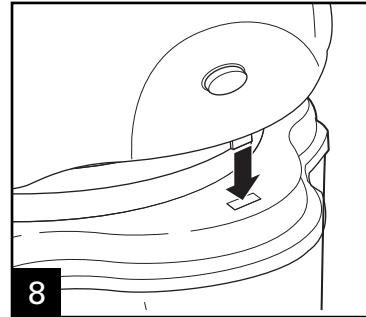
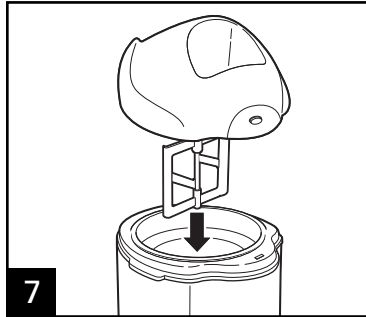


5 Place freezer bowl in base immediately after it is removed from freezer.



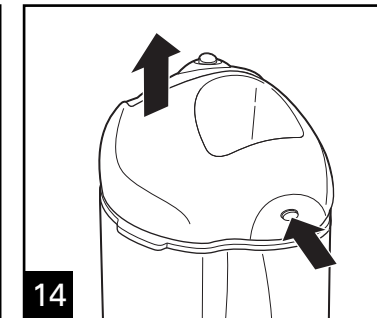
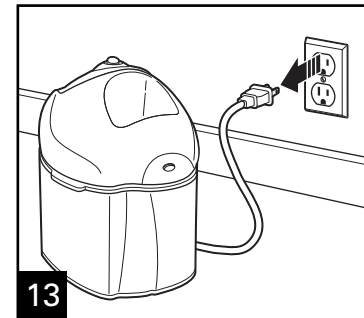
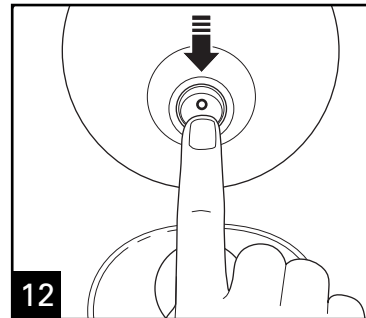
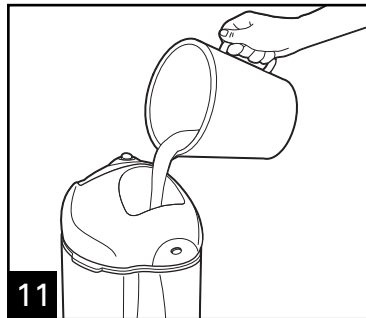
6 Insert mixing paddle into motor housing.

How to Make Ice Cream (cont.)



Plug into outlet.

Press switch to ON.



11

Pour chilled mixture into unit through the lid opening.

NOTE: To allow mixture to expand to 1-1/2 quarts (6 cups/1.5 L) while churning, do not use more than 1 quart (4 cups/1 L) of recipe mixture in ice cream maker at a time.

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When churning is finished, press switch to OFF. It may take from 20 to 40 minutes for mixture to freeze.

NOTE: When motor repeatedly stalls and reverses, the mixture has reached maximum freezing.

13

Unplug from outlet.

14

Remove lid. Transfer frozen mixture to an airtight container and store in freezer.

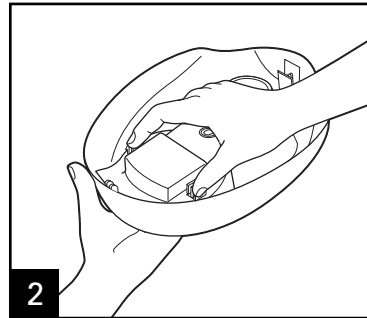
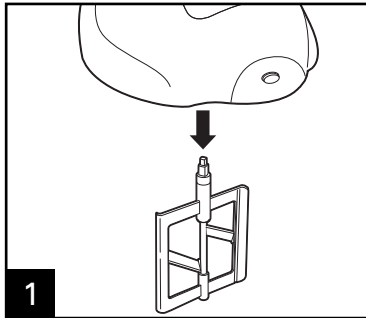
Tips for Best Results

- During the freezing process, you can add finely chopped or pureed ingredients such as chocolate, raisins, nuts, etc., through the opening in the lid. Alcohol should not be added until near the end of the process since it significantly slows down the freezing process.
- The machine will run for 20 to 40 minutes. Do not turn ice cream maker off during this time. The mixture may freeze to the walls and prevent the mixing paddle from turning. See Troubleshooting if your unit did not make ice cream in 60 minutes.
- If mixing paddle becomes blocked, it will reverse and continue to turn in the opposite direction. When motor repeatedly stalls and reverses, the mixture has reached maximum freezing.
- Add mix-ins, such as chocolate chips or chopped nuts, after ice cream has churned for at least 15 minutes or when mixture is thick and has started to freeze.
- 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 1 to 2 weeks in the freezer.
- Keep the freezer bowl in the freezer so that you can make ice cream, chill wine, or serve ice cubes 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.
- To allow mixture to expand to 1-1/2 quarts (6 cups/1.5 L) while churning, do not use more than 1 quart (4 cups/1 L) of recipe mixture at a time.

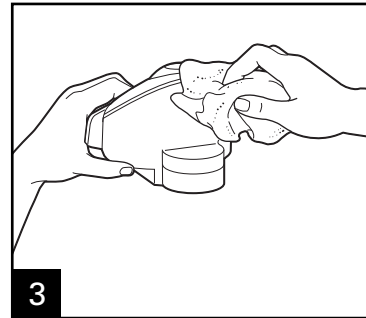
Cleaning

⚠ WARNING

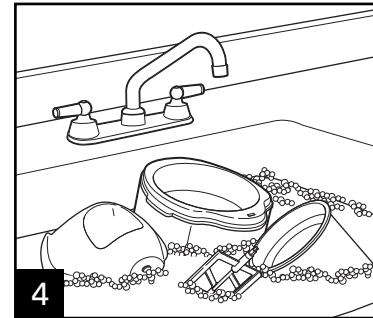
Electrical Shock Hazard.
Disconnect power before cleaning.
Do not immerse motor housing or cord in any liquid.



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, base, mixing paddle, and freezer bowl in sink. Do not place any part of the ice cream maker in dishwasher.

WARNING! Shock Hazard.
Disconnect power before cleaning.
Do not immerse motor housing or cord in any liquid.

Troubleshooting

PROBLEM

Ice cream is not firm enough or ice cream maker is still running after 60 minutes.

PROBABLE CAUSE/SOLUTION

- The freezer bowl was not in the freezer long enough (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 1 quart.
- 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, 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 have been added. Add one cup or less of mix-in ingredients.

Recipes

Old Fashioned Vanilla Ice Cream

¾ cup (175 ml) sugar
⅛ teaspoon (0.625 ml) salt
1¾ cups (425 ml) whole milk
2 large eggs, beaten
1½ cups (375 ml) heavy whipping cream
1 teaspoon (5 ml) vanilla extract

1. In heavy saucepan, combine sugar, salt, and milk. Cook over medium heat, stirring occasionally until mixture is steaming. Reduce heat to low.
2. In medium bowl, slightly beat eggs. Slowly whisk half of the hot mixture into the eggs and pour back into saucepan. Cook over medium-low heat until slightly thick, about 3 minutes. Remove from heat and refrigerate until chilled or overnight.
3. When ready to make ice cream, stir heavy cream and vanilla into the chilled custard mixture.
4. Start ice cream maker and pour mixture through hole in lid.
5. Churn for 20–40 minutes or until desired consistency.

Easy Vanilla Ice Cream

2 cups (500 ml) half 'n half
1 cup (250 ml) heavy whipping cream
1½ teaspoons (7 ml) vanilla
½ cup (125 ml) sugar

1. Combine all ingredients in bowl. Mix well.
2. Start ice cream maker and pour mixture through hole in lid.
3. Churn for 20–40 minutes or until desired consistency.

Variations: Add mix-ins, such as chocolate chips or chopped nuts, after ice cream has churned for at least 15 minutes or when mixture is thick and has started to freeze.

Chocolate Ice Cream

2 cups (500 ml) heavy whipping cream
1 cup (250 ml) whole milk
½ cup (125 ml) sugar
¼ cup (60 ml) cocoa powder
1 teaspoon (5 ml) vanilla

1. Combine sugar and cocoa in small bowl.
2. In saucepan over medium heat, warm cream and milk.
3. When cream and milk mixture is warm, whisk in sugar and cocoa mixture and vanilla. Whisk until sugar is dissolved and mixture is well combined.
4. Chill in refrigerator overnight.
5. When ready to make ice cream, start ice cream maker and pour mixture through hole in lid.
6. Churn for 20–40 minutes or until desired consistency.

Strawberry Sorbet

½ cup (125 ml) sugar
1 cup (250 ml) water
4 cups (1 L) fresh or thawed frozen strawberries
1 tablespoon (15 ml) lemon juice

1. Combine sugar and water in heavy saucepan. Bring to a boil. Reduce heat to low and simmer until all sugar is dissolved.
2. Remove from heat; place in refrigerator and cool completely.
3. Puree strawberries; then add lemon juice and sugar water.
4. Start ice cream maker and pour mixture through hole in lid.
5. Churn for 20–40 minutes or until desired consistency.

Recipes (cont.)

Peaches and Cream Ice Cream

1 cup (250 ml) chopped fresh or frozen peaches.
½ cup (125 ml) sugar
2 cups (500 ml) heavy whipping cream
½ cup (125 ml) whole milk
2 teaspoons (10 ml) vanilla

1. Combine peaches with 1/4 cup (60 ml) of sugar. Let stand for one hour.
2. Place mixture in food processor and pulse until peaches are coarsely chopped.
3. Add remaining 1/4 cup (60 ml) sugar, cream, milk, and vanilla to the peach mixture.
4. Start ice cream maker and pour mixture through hole in lid.
5. Churn for 20–40 minutes or until desired consistency.

Cappuccino Gelato

2 cups (500 ml) half 'n half
1 cup (250 ml) heavy whipping cream
½ cup (125 ml) sugar
1 teaspoon (5 ml) vanilla
2 tablespoons (30 ml) instant espresso or coffee powder
⅛ teaspoon (0.625 ml) cinnamon

1. In saucepan over medium heat, warm half 'n half and cream.
2. When cream and milk mixture is warm, whisk in sugar, vanilla, coffee powder and cinnamon. Whisk until sugar and coffee are dissolved and mixture is well combined.
3. Chill in refrigerator overnight.
4. When ready to make ice cream, start ice cream maker and pour mixture through hole in lid.
5. Churn for 20–40 minutes or until desired consistency.

Limited Warranty

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

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 extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use.

We exclude all claims for special, incidental and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the US or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your appliance.