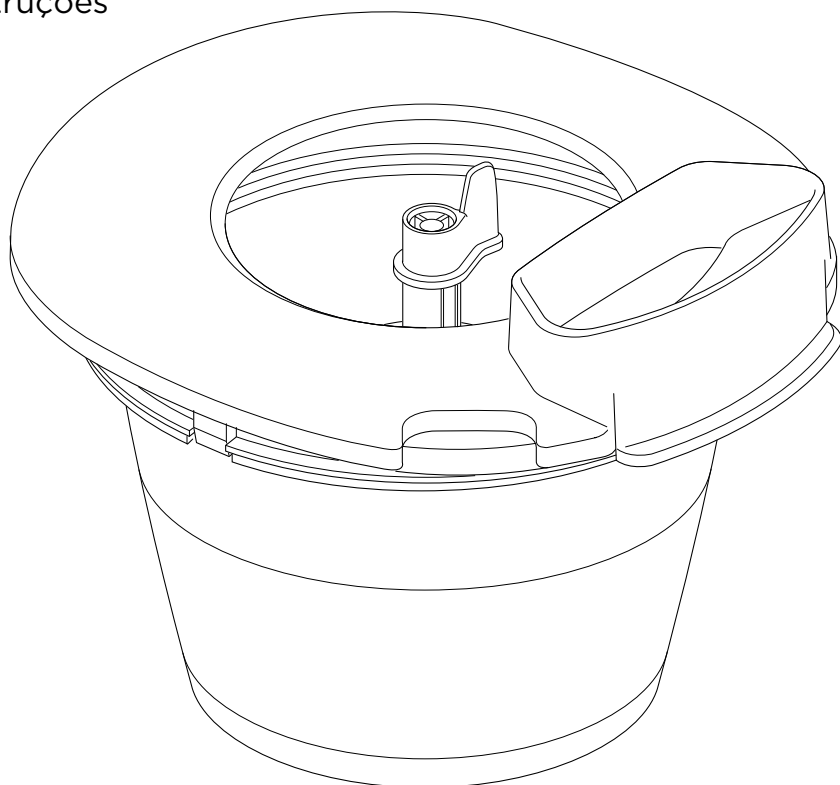
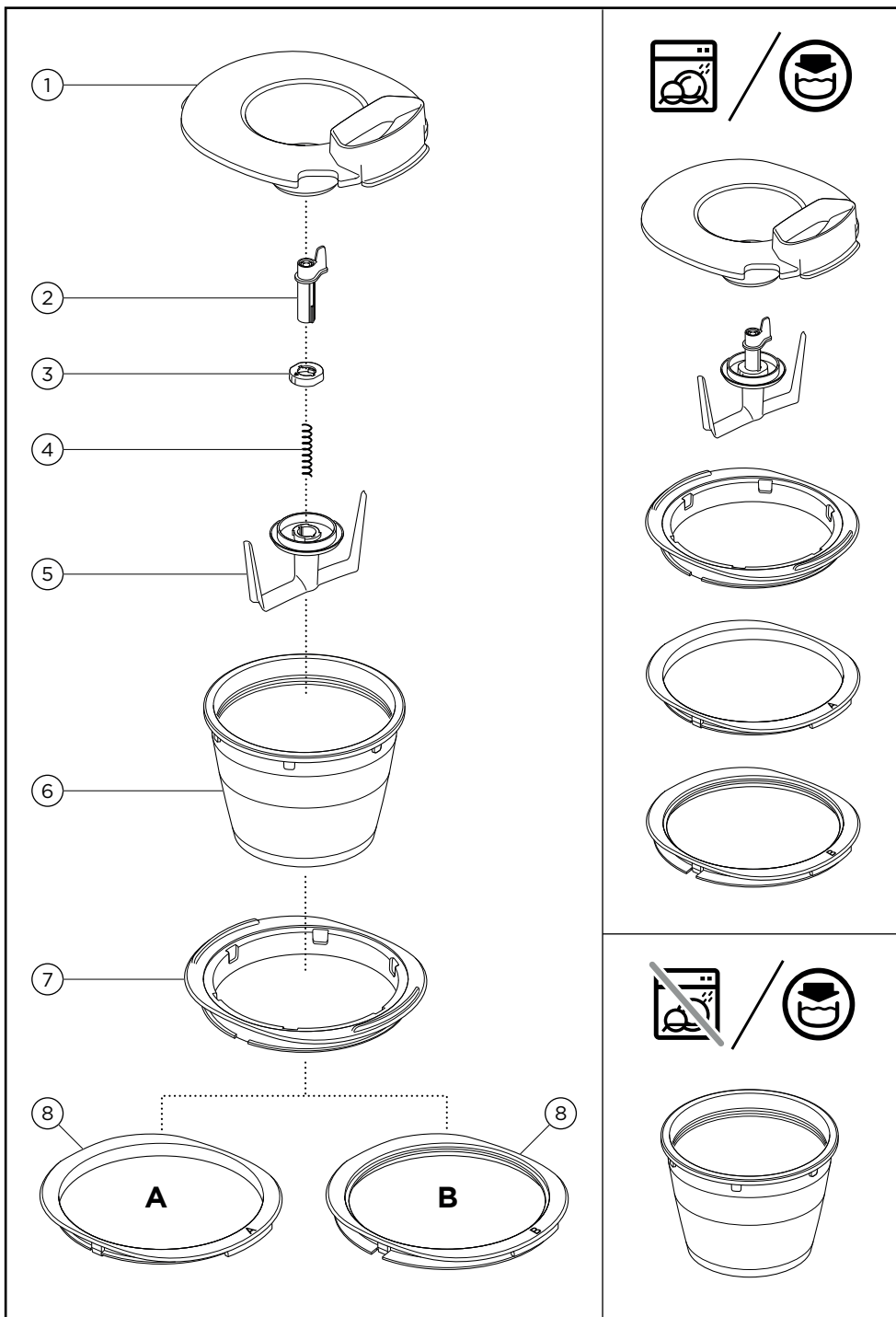


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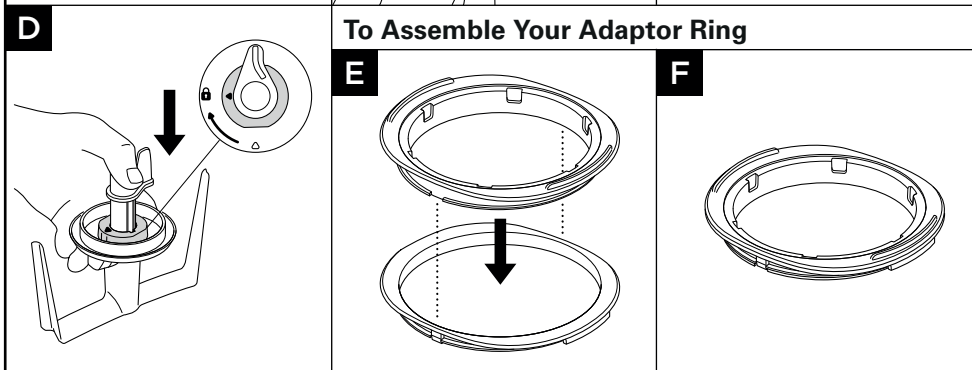
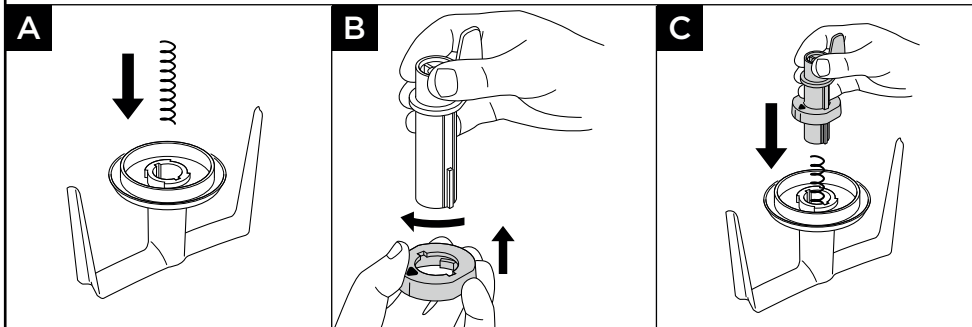
KAX71

instructions
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instrucciones
Bedienungsanleitungen
gebruiksaanwijzing
Instrukcja obsługi
instruções

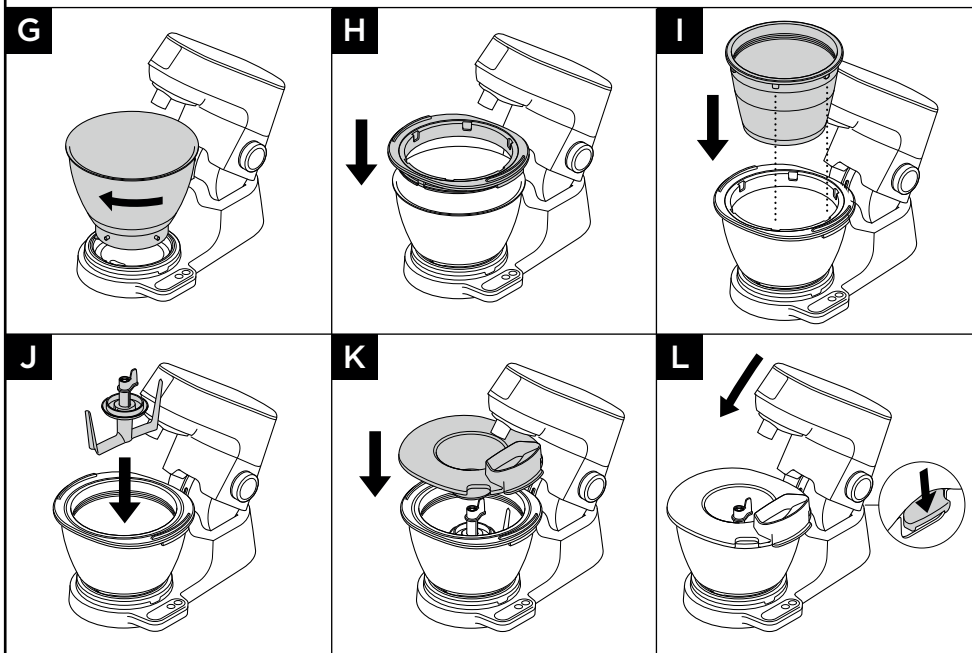




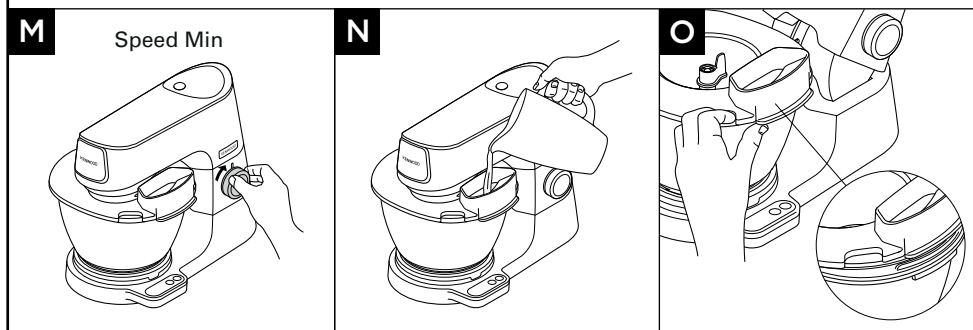
To Assemble Your Stirring Paddle





To Assemble Your Frozen Dessert Maker



To Use Your Frozen Dessert Maker



Model	KAX71	 	Model	KAX71
		A B		
TYPE KVC30	✓	A	TYPE KMX	✗
TYPE KVL40	✓	A	TYPE MX310	✗
TYPE KVC51	✓	A	TYPE KHH30	✗
TYPE KVL61	✓	A	TYPE KM280	✗
TYPE KVC70	✓	A	TYPE KPL90	✗
TYPE KVL80	✓	A	TYPE KM33	✗
TYPE KVC65	✓	A	TYPE KM63	✗
TYPE KVL65	✓	B	TYPE KMC	✗
TYPE KVC85	✓	A	TYPE KMM	✗
TYPE KVL85	✓	B	TYPE KMP	✗
TYPE KCL95	✓	A	TYPE KHC	✗
TYPE KCC90	✓	A		
TYPE KVC50	✓	A		
TYPE KVL60	✓	A		
TYPE KM080	✓	A		
TYPE KWL90	✓	B		

Safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- The machine must be switched on before adding the ice cream or sorbet mix, to prevent the mix from immediately freezing on the inside of the bowl.
- Unplug the machine before fitting or removing parts or cleaning.
- Never put your fingers or utensils down the chute.
- Do not touch moving parts.
- Always make sure everything is thoroughly clean before making ice cream or sorbet.
- Never freeze ice cream that has fully or partially defrosted.
- Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh, so do not make too far in advance.
- Ice cream or sorbet that contain raw eggs should not be given to young children, pregnant women or the elderly.
- To prevent freezer burn, always ensure that hands are well protected when handling the Frozen Dessert Maker, especially when it is first removed from the freezer.
- If the freezing solution appears to be leaking from the Frozen Dessert Maker, discontinue use. The freezing solution used is non toxic.
- Take care not to trap fingers when lowering the mixer head.
- Remove the paddle, splashguard and adaptor ring before placing the freezing bowl in the freezer.
- Do not use metal utensils to remove mix from the freezer bowl as they could scratch the coating of the bowl.
- Refer to your main Stand Mixer instruction book for additional safety warnings.

Cleaning

- Always switch off and unplug before removing the attachment from the Stand Mixer.

Freezer Bowl

- Allow the freezing bowl to reach room temperature before attempting to clean. All parts of the Frozen Dessert Maker can be cleaned in hot, soapy water.
- Dry thoroughly. Failure to dry the freezing bowl before placing it in the freezer could result in a film of ice forming which will prevent the paddle from turning.
- Do not wash your freezer bowl in the dishwasher.
- It is recommended that the freezing bowl be stored in a plastic bag in your freezer so that it is always ready for use.
- Store your freezer bowl in an upright position in your freezer, otherwise this can affect performance.

Splashguard and Bowl Adaptor Ring

- Wash by hand, then dry thoroughly or wash in the dishwasher.

Paddle Assembly

- The paddle assembly can be taken apart for cleaning.
- To take apart the paddle assembly turn the locking nut anticlockwise and separate the paddle upper and spring from the paddle lower.
- Wash by hand, then dry thoroughly or alternatively the assembled paddle can be washed in the dishwasher.
- After washing ensure that the paddle is completely dry before being re-assembled.

Bowl Adaptor Ring

- The bowl adaptor ring can be taken apart for cleaning.
- Remove the seal from the adaptor ring.
- Wash by hand or alternatively wash in the dishwasher.
- After washing, fit the seal back onto the adaptor ring.

Use the Frozen Dessert Maker to produce different flavoured ice-creams and sorbets.

- This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

Before using for the first time

- 1 Wash the parts: see 'Cleaning'.
- 2 Twenty-four hours in advance, place the freezing bowl into a freezer.
- 3 Prepare the ice cream or sorbet mix (see Recipe Ideas). If necessary, allow the mix to cool in a refrigerator.

Key

- ① Splashguard

Paddle Assembly

- ② Paddle upper
③ Locking nut
④ Spring
⑤ Paddle lower

- ⑥ Freezing bowl

Adaptor Ring Assembly

- ⑦ Adaptor ring
⑧ A - Adaptor ring seal
B - Adaptor ring seal

To Assemble Your Stirring Paddle

Refer to Illustrations **A - D**

- 1 Drop the spring into the paddle lower part.
- 2 Slide the locking nut onto the paddle part upper. Turn clockwise to secure in place.
- 3 Place the paddle upper part over the spring and press down.
- 4 With the paddle upper part pressed down, turn the locking nut clockwise to secure into place.

To disassemble reverse the above procedure.

To Assemble Your Bowl Adaptor Ring

Refer to Illustrations **E - F**

Your attachment is supplied with two adaptor ring seals. Please ensure the correct seal is fitted before using the attachment.

Adaptor Ring Seal A (Black)

Adaptor Ring Seal B (Grey)

For machines KVL65, KVL85 and

KWL90 use seal B, for all other models use seal A. (Please note: The adaptor ring will be supplied with seal B fitted).

- 1 Place the rubber seal onto the adaptor ring with the thicker edge uppermost.
- 2 For correct seal assembly, align the rubber blocks on the rubber seal with the cut outs on the adapter ring.

To Assemble Your Frozen Dessert Maker

Refer to Illustrations **G - L**

- 1 Prior to using the attachment remove any heat/head shield and splashguard already fitted.
- 2 Fit the adaptor ring assembly to the mixing bowl by pushing down to secure.
- 3 Add the freezer bowl direct from the freezer.
Line up the guides on the freezer bowl with the cut outs in the adapter ring. Drop the freezer bowl into place.

Note: The splashguard cannot be fitted if the freezer bowl has not been fitted correctly.

- 4 Insert the paddle. (Ensure that the paddle part upper does not knock against the bowl tool socket of your stand mixer).
- 5 Fit the splashguard and push down to secure into place.

To Use Your Frozen Dessert Maker

Refer to Illustrations **M** - **O**

- 1 Switch on to MIN speed and then use the chute to pour the mix into the bowl.
- 2 After about half an hour, the ice cream should be ready to serve. Turn off the Stand Mixer.
- 3 To remove your splashguard, use the guides at the side of the pouring chute to push up and unclip the front of the splashguard from the adaptor ring.
- 4 Unclip the back of the splashguard.
- 5 If the ice cream or sorbet is not to be used immediately, spoon the mix into a suitable container and store in a freezer until it is required.

Hints and Guidelines for Safe and Successful Operation of Frozen Dessert Maker Attachment

- The freezing bowl should be placed in a freezer that is operating at -18°C or below for between 24-48 hours before use. Freezing time will depend on efficiency of your freezer.
- For best performance store the bowl in either the top or bottom drawer of your freezer in an upright position.
- For best results chill all ingredients for 2 hours in the refrigerator before adding to the bowl.
- Ensure your ice cream or sorbet mix is smooth and free of lumps before pouring into the freezer bowl.
- Do not switch off the Stand Mixer until the ice cream or sorbet is ready.
- If, after 45 minutes the mix has not reached the desired consistency, switch the Stand Mixer off and spoon the ice cream or sorbet into a suitable container and place in a freezer until it is frozen to the required consistency.

- Do not use metal utensils to remove mix from the freezing bowl.
- Up to 1 litre of ice cream can be successfully produced per session.

Please note:- The length of time that the mix takes to freeze down depends on:

- the quantity and composition of the mix. Addition of alcohol to the mix will inhibit freezing.
- the original temperature of the mix.
- room temperature.

Service and Customer Care

- If you experience any problems with the operation of your attachment, before requesting assistance visit www.kenwoodworld.com.
- Please note that your product is covered by a warranty, which complies with all legal provisions concerning any existing warranty and consumer rights in the country where the product was purchased.
- If your Kenwood product malfunctions or you find any defects, please send it or bring it to an authorised KENWOOD Service Centre. To find up to date details of your nearest authorised KENWOOD Service centre visit www.kenwoodworld.com or the website specific to your Country.
- Designed and engineered by Kenwood in the UK.
- Made in China.

Recipe suggestions

Below are a few recipe suggestions to help you to get to know your Frozen Dessert Maker.

Vanilla Ice Cream

500ml full fat milk
125ml single cream
1 tsp vanilla essence
3 egg yolks
150g caster sugar

- 1 Combine the cream, milk and vanilla essence in a pan and bring almost to the boil. Set aside to cool slightly.
- 2 Meanwhile, in a large bowl, whisk the egg yolks and the sugar together until thick and pale in colour.
- 3 Stirring continuously, pour the milk/cream mix onto the whisked egg and sugar. Ensure that the sugar is completely dissolved.
- 4 Return the mix to the pan and, over a very low heat, continue to stir until the mix coats the back of the spoon.
- 5 Allow the mix to cool thoroughly.
- 6 Pour the mix into the Frozen Dessert Maker and mix until firm (about 30 mins).

Variations:-

Chocolate - omit the cream and replace with 100g of plain chocolate that has been melted in a basin over a pan of boiling water.

Nut - add 100g of chopped nuts to the ice cream mix just before serving.

Strawberry Ice Cream

400g ripe strawberries
200ml double cream
75g caster sugar
juice of ½ lemon

- 1 Puree the strawberries.
- 2 Mix the sugar, cream and lemon juice into the puree.

- 3 Place the mix in a refrigerator to cool.
- 4 When the mix is cool, pour into the Frozen Dessert Maker and mix until firm.

Variations:-

Any soft fruit can be substituted for the strawberries. The sweetness of the mix will depend on the fruit used, so remember to test it for sweetness before freezing.

Dairy Free Vanilla Ice Cream

1 x 400g can of coconut milk
200ml soya milk
150g agave syrup
2 tsp vanilla extract

- 1 Combine all the ingredients in a bowl and mix.
- 2 Place the mix in a refrigerator to cool.
- 3 When the mix is cool, pour into the Frozen Dessert Maker and mix until firm.

Mango Sorbet

Flesh of 3 large mangoes
(approximately 550g)
juice of 1 lime
175g caster sugar
175ml water

- 1 Place the mango flesh into a food processor or blender.
- 2 Add the water, sugar and juice of the lime.
- 3 Blend until smooth and the sugar has dissolved.
- 4 Place the mix in a refrigerator to cool.
- 5 When the mix is cool, pour into the Frozen Dessert Maker and mix until firm.

Yoghurt Ice Cream

375g double cream

375g full fat natural yoghurt

75g caster sugar

- 1 Place all ingredients into a jug and mix until smooth.
- 2 Place the mix in a refrigerator to cool.
- 3 When the mix is cool, pour into the Frozen Dessert Maker and mix until firm.

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