



KitchenAid Stand Mixer Optional Attachment* **Ice Cream Maker Attachment 5KSMICM****



- **Modern designed ice cream maker attachment powered by the KitchenAid stand mixer**
To consistently churn thick and creamy ice cream at home, and to enjoy right out of the bowl
Made with durable craftsmanship
- **Quick churn time in the 1.9 L capacity ice cream bowl**
To make ice creams, gelatos or sorbets in less than 30 minutes***
Easy bowl clean-up
- **Redesigned assembly and new handles easily connect to the Stand Mixer**
To quickly start churning any favourite recipes
- **Bowl freeze time**
The ice cream bowl is ready to use after 16 hours in the freezer
- **Redesigned mixing dasher rotates inside the bowl**
To spread, scrape and mix for even freezing
For thorough ingredients incorporation
To add ingredients with ease



5KSMICM

* Stand Mixers shown sold separately.

** Fits all KitchenAid household tilt-head (except models 5KSM3310X-5KSM3311X) and bowl-lift stand mixers (except models 5KPM and 5K5).

*** Excluding prep time.

KitchenAid Stand Mixer Optional Attachment

Ice Cream Maker Attachment 5KSMICM

TECHNICAL DATA

Material bowl outer		Plastic ABS
Material bowl inner		Aluminium
Material bowl seal		Silicone
Material bowl fill		30% Urea solution
Material dasher		POM*
Material hub assembly		Glass filled nylon
Product dimensions	H × W × D	17.8 × 28 × 21.6 cm
Packaging dimensions	H × W × D	28 × 26 × 26 cm
Master pack dimensions	H × W × D	28.7 × 54 × 27.4 cm
Net weight		2.7 kg
Gross weight		3.2 kg
Master pack gross weight		6.6 kg
Master pack		2 units
Country of origin		USA

REFERENCE

5KSMICM

EAN

8003437048852

EAN MASTER PACK (2 UNITS)

8003437048869

STANDARD ACCESSORIES



1.9 L ice cream bowl

To create a soft-consistency ice cream. For firmer consistency, store ice cream in a shallow airtight container in the freezer for 2-4 hours.



Use the freeze bowl immediately upon removal from freezer where it has been stored for min 16 hrs, as it begins to thaw once removed.

Initial batter volume should not exceed 1.4 L to produce 1.9 L of ice cream.

Not dishwasher-safe, hand wash only. Can only be cleaned once the freeze bowl has reached room temperature.



Dasher

Should be engaged with the drive assembly. Once the dasher begins to slip and make a clicking noise, this is an audible indicator that the ice cream is done. Dishwasher-safe (top rack only).



Drive assembly

Should be engaged with the dasher. Dishwasher-safe (top rack only).

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..

* POM – also known as acetal or polyacetal – is a highly crystalline, high-performance engineering polymer that displays a broad range of properties, particularly its low coefficient of friction, excellent wear resistance.