KitchenAid KAICA

KitchenAid KAICA Ice Cream Maker Attachment User Manual

Model: KAICA

1. Introduction

The KitchenAid KAICA Ice Cream Maker Attachment allows you to prepare up to 2 quarts of fresh ice cream, sorbet, and other frozen desserts using your KitchenAid Stand Mixer. This attachment is designed for quick and easy operation, integrating seamlessly with compatible KitchenAid Stand Mixer models.

2. Important Safety Information

Please read and understand all instructions before using this attachment. Failure to do so may result in electric shock, fire, or serious injury. Always follow basic safety precautions when using electrical appliances.

- Ensure the stand mixer is unplugged before attaching or removing parts.
- Do not immerse the stand mixer base in water or other liquids.
- Keep hands, hair, and clothing away from moving parts during operation.
- Do not use metal utensils inside the freeze bowl as this can damage the bowl's lining.
- Supervise children closely when the appliance is in use.

3. Package Contents

Verify that all components are present upon unpacking:

- Freeze Bowl (2-quart capacity)
- Dasher/Mixing Paddle
- Drive Assembly
- Instruction and Recipe Book

4. Setup

Proper setup is crucial for optimal performance. Follow these steps to prepare your ice cream maker attachment:

1. **Pre-freeze the Bowl:** The freeze bowl contains a cooling liquid and must be completely frozen before use. Place the empty, clean freeze bowl in the coldest part of your freezer for at least 15 hours, or until it is completely solid. For best results, freeze for 24 hours. A properly frozen bowl will ensure your mixture freezes quickly and achieves the desired texture.



Image 1: The KitchenAid KAICA Ice Cream Maker Attachment bowl, ready for pre-freezing.

2. **Prepare your Mixture:** While the bowl is freezing, prepare your ice cream, sorbet, or frozen dessert mixture according to your chosen recipe. Ensure the mixture is chilled in the refrigerator before adding it to the freeze bowl.
3. **Assemble the Attachment:**
    - Ensure your KitchenAid Stand Mixer is unplugged.
    - Place the frozen freeze bowl onto the stand mixer's bowl clamping plate.
    - Insert the dasher into the freeze bowl, ensuring it rests properly on the bottom.
    - Attach the drive assembly to the mixer's attachment hub. The drive assembly connects the dasher to the mixer's motor.
    - Lower the mixer head (for tilt-head models) or raise the bowl (for bowl-lift models) until the dasher is securely engaged and the bowl is locked in place.



Image 2: The ice cream maker attachment correctly installed on a KitchenAid Stand Mixer.

Video: KitchenAid KAICA Ice Cream Maker Attachment Overview

Your browser does not support the video tag.

Video 1: This video provides a visual guide to the KitchenAid KAICA Ice Cream Maker Attachment, demonstrating its components and basic assembly.

5. Operating Instructions

Once the attachment is set up and your mixture is prepared, follow these steps to make your frozen dessert:

1. **Start the Mixer:** Plug in your KitchenAid Stand Mixer. Turn the mixer to the STIR (Speed 1) setting. It is important to start the mixer before adding the mixture to prevent the mixture from freezing to the sides of the bowl and jamming the dasher.
2. **Add Mixture:** Slowly pour your chilled ice cream or sorbet mixture into the freeze bowl.
3. **Churn:** Allow the mixture to churn for 20-30 minutes, or until it reaches the desired consistency. The dasher rotates inside the bowl to spread, scrape, and mix thoroughly, ensuring even freezing. The mixture will thicken and expand as it churns.



Image 3: The ice cream maker attachment actively churning a frozen dessert mixture.

4. **Remove and Serve:** Once churning is complete, turn off and unplug the mixer. Remove the dasher and then the freeze bowl. The dessert will have a soft-serve consistency. For a firmer consistency, transfer the dessert to an airtight container and freeze for an additional 2-4 hours.

6. Maintenance and Cleaning

Regular cleaning ensures the longevity and hygiene of your attachment:

- **Freeze Bowl:** The freeze bowl should be hand washed only. Wash with warm, soapy water immediately after use. Do not place the freeze bowl in a dishwasher, as this can damage the internal cooling liquid and the bowl's structure. Ensure the bowl is completely dry before returning it to the freezer for storage.

- **Dasher and Drive Assembly:** These parts are typically dishwasher-safe (top rack recommended) or can be hand washed with warm, soapy water.
- **Storage:** Store the clean, dry freeze bowl in the freezer so it is always ready for your next batch of frozen dessert.

7. Troubleshooting

If you encounter issues with your ice cream maker attachment, consider the following common solutions:

- **Ice Cream Not Freezing:**
  - Ensure the freeze bowl was frozen for the recommended 15-24 hours.
  - Verify that your mixture was thoroughly chilled before adding it to the bowl.
  - Check that your freezer temperature is set correctly.
- **Dasher Jams or Stops:**
  - Ensure the mixer was started before adding the mixture.
  - Check that the dasher and drive assembly are correctly installed and engaged.
  - The mixture might be too thick; ensure it's a pourable consistency.
- **Loud Noise During Operation:**
  - Verify all parts are securely attached to the mixer.
  - Ensure the mixer is on a stable, flat surface.

8. Specifications

Feature	Detail
Brand	KitchenAid
Model Number	KAICA
Capacity	2 Quarts
Material	Plastic
Color	White
Operation Mode	Automatic (via Stand Mixer)
Product Dimensions	17 x 17 x 18.8 inches
Item Weight	1.3 Pounds
Product Care Instructions	Hand Wash (Freeze Bowl)
UPC	883049256610

9. Warranty and Support

The KitchenAid KAICA Ice Cream Maker Attachment comes with a**1 Year Limited Warranty** from KitchenAid. This warranty covers defects in materials and workmanship under normal household use.



Image 4: Official KitchenAid 1 Year Limited Warranty badge.

For warranty claims, technical assistance, or to purchase replacement parts, please contact KitchenAid Customer Service. Refer to the contact information provided in the original product packaging or visit the official KitchenAid website.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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