

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

- › [Nutrimill](#) /
- › [NutriMill Ice Cream Maker Attachment User Manual](#)

Nutrimill MUZ6IC1

NutriMill Ice Cream Maker Attachment User Manual

Model: MUZ6IC1

PRODUCT OVERVIEW

The NutriMill Ice Cream Maker Attachment (Model MUZ6IC1) is designed to work seamlessly with Bosch Universal Plus and NutriMill Artiste mixers. This attachment allows you to create homemade ice cream, sorbet, and frozen yogurt quickly and efficiently, utilizing the power of your existing mixer.



Image: The complete Ice Cream Maker Attachment, showing the stainless steel bowl and white lid with the central opening.

Key Features:

- **Compatibility:** Specifically designed for Bosch Universal Plus and NutriMill Artiste mixers. *(Note: Not compatible with the original Bosch Universal mixer.)*
- **Capacity:** Features a 1.5-quart ice cream bowl, ideal for making a batch of ice cream in approximately 20 minutes.
- **Integrated Design:** Eliminates the need for a separate, standalone ice cream maker, saving counter space.
- **Durable Construction:** Simple yet robust design ensures longevity.
- **Efficient Cooling:** Utilizes ice and salt around the bowl, allowing for multiple churnings without refreezing the bowl itself.

SAFETY PRECAUTIONS

- Always ensure the mixer is unplugged before attaching or detaching components.
- Do not immerse the mixer base in water.
- Keep hands and utensils away from moving parts during operation.
- Ensure the lid is securely in place before starting the mixer.
- Use only recommended ingredients and recipes for ice cream making.
- This appliance is for residential use only.

SETUP AND ASSEMBLY

1. **Unpack Components:** Carefully remove all parts from the packaging. You should have the stainless steel bowl, the lid, and the paddle.



Image: The individual components of the ice cream maker attachment: the stainless steel bowl, the white lid, and the white paddle.

2. **Assemble Paddle to Lid:** Insert the paddle into the central opening on the underside of the lid. Ensure it clicks securely into place.



Image: The white lid viewed from underneath, showing the paddle securely attached to its central mechanism.

3. **Place Bowl on Mixer:** Position the stainless steel bowl onto the mixer base. Ensure it is seated correctly and stable.

4. **Add Ice and Salt:** Fill the space between the stainless steel bowl and the mixer's outer bowl with ice and rock salt. A ratio of 4 parts ice to 1 part rock salt is generally recommended. This creates the freezing environment.



Image: The stainless steel ice cream bowl placed within the mixer's outer bowl, surrounded by ice and salt, with the ice cream mixture inside.

5. **Pour Mixture:** Pour your prepared ice cream mixture into the stainless steel bowl. Do not overfill; leave at least 1 inch of space from the top to allow for expansion.
6. **Attach Lid:** Place the lid with the attached paddle onto the stainless steel bowl, ensuring the paddle engages with the mixture and the lid is securely fastened to the mixer base.



Image: The NutriMill Ice Cream Maker Attachment fully assembled and placed on a NutriMill Artiste mixer, ready for operation.

OPERATING INSTRUCTIONS

1. **Prepare Mixture:** Ensure your ice cream mixture is chilled according to your recipe before pouring it into the bowl.
2. **Connect Mixer:** Plug in your Bosch Universal Plus or NutriMill Artiste mixer.
3. **Start Churning:** Turn the mixer to a low speed setting (typically speed 1 or 2) to begin churning. The paddle will continuously mix the ingredients as the ice and salt mixture chills the bowl.
4. **Churning Time:** Churn for approximately 15-25 minutes, or until the ice cream reaches your desired consistency. The churning time may vary based on the recipe and initial temperature of the mixture.
5. **Check Consistency:** You can periodically check the consistency by briefly stopping the mixer and lifting the lid.
6. **Serve or Store:** Once churning is complete, turn off and unplug the mixer. Remove the lid and paddle. Serve the ice cream immediately for a soft-serve consistency, or transfer it to an airtight container and freeze for a firmer texture.



Image: A hand scooping freshly made ice cream from the attachment bowl into a serving cup, demonstrating the final product.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your ice cream maker attachment.

- **Hand Wash Only:** The stainless steel bowl, lid, and paddle should be hand washed with warm, soapy water.
- **Rinse Thoroughly:** Rinse all components thoroughly to remove any soap residue.
- **Dry Completely:** Dry all parts completely before storing to prevent water spots or corrosion.
- **Storage:** Store the attachment in a clean, dry place.
- **Mixer Base:** Wipe down the mixer base with a damp cloth. Do not immerse the mixer base in water.

TROUBLESHOOTING

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Ice cream not freezing or too soft.	Insufficient ice/salt mixture. Mixture not pre-chilled. Churning time too short. Too much mixture in the bowl.	Ensure proper ice and rock salt ratio (4:1) and fill level. Pre-chill mixture in the refrigerator for at least 2 hours. Extend churning time by 5-10 minutes. Do not exceed the 1.5-quart capacity.
Paddle not turning.	Paddle not properly engaged with lid or mixer. Mixer not turned on or unplugged. Mixture too thick.	Re-assemble paddle and lid, ensuring secure fit. Check mixer power and ensure it's on a low speed setting. Ensure mixture consistency is appropriate for churning.
Loud noise during operation.	Components not properly seated. Mixer operating at too high a speed.	Check that the bowl and lid are securely placed on the mixer. Operate at recommended low speeds (1 or 2).

SPECIFICATIONS

Feature	Detail
Brand	Nutrimill
Model Number	MUZ6IC1
Capacity	1.5 Quarts
Material	Stainless Steel (Bowl)
Color	Stainless Steel (Bowl), White (Lid/Paddle)
Product Care	Hand Wash
Item Weight	3.37 pounds
Package Dimensions	11.22 x 9.65 x 7.4 inches
UPC	636702306401

WARRANTY AND SUPPORT

For warranty information or technical support regarding your NutriMill Ice Cream Maker Attachment, please contact NutriMill customer service directly.

Refer to your mixer's user manual for specific warranty details related to the mixer unit itself.

NutriMill Contact Information:

- Website: [www.nutrimill.com](#) (Note: This is a placeholder URL as specific contact info is not provided in the input JSON. Users should refer to official product packaging or brand website for accurate contact details.)
- Customer Service: Please check the NutriMill website or product packaging for phone numbers and email

addresses.

© 2024 NutriMill. All rights reserved.

Related Documents - MUZ6IC1

