

# *the Freeze & Mix™*

Instruction Book - BEM002

For use with:  
BEM410, BEM430, BEM800, BEM820, BEM825  
(and all colour variations)



**Breville®**

# BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

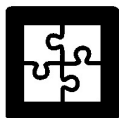
## IMPORTANT SAFEGUARDS

READ ALL  
INSTRUCTIONS BEFORE  
USE AND SAVE FOR  
FUTURE REFERENCE

- Remove and safely discard any packaging material and promotional labels before using the product for the first time.
- Do not place the bowl on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not attempt to use the bowl by any method other than those described in this book.
- The product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Carefully read all instructions before using the product for the first time and save for future reference.

- Children should be supervised to ensure that they do not play with the product.
- This item product is for household use only. Do not use this product for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- This product is for use with specific Breville bench mixers only. Do not attempt to use this bowl with any other mixer other than those models specified on the packaging.

**FOR HOUSEHOLD USE ONLY  
SAVE THESE INSTRUCTIONS**



## Components



**A. Freezer Bowl**

Double walled insulated bowl, once frozen, freezes ice cream while it churns.

**B. Paddle**

Churns and aerates the ingredients in the bowl for a consistent and smooth result.

**NOT SHOWN**

**Splash guard**

Prevents splattering and use as a guide for adding ingredients.



## Functions

### BEFORE FIRST USE

Remove and safely discard any packaging material or promotional labels before using the bowl for the first time.

Wash and dry the bowl thoroughly following the 'Care and Cleaning' instructions in this booklet.

### OPERATING YOUR BREVILLE FREEZE & MIX™

Place the freezer bowl into your freezer for a minimum of 15 hours prior to making ice cream. When freezing your bowl, ensure that it is placed in the coolest part of the freezer. Adjust your freezer so that it is at the coldest setting. Then place the freezer bowl in the freezer for a minimum of 15 hours, prior to making ice cream, this will give you a faster and better end result.



#### NOTE

The freezer bowl must be frozen for a minimum of 15 hours to ensure that the correct consistency of ice cream can be made.

### PREPARE INGREDIENTS

Prepare the mixture and the ingredients to be used to make the ice cream or frozen desert.



#### NOTE

- It is important to prepare all ingredients before removing the freezer bowl from the freezer. This will prevent the freezer bowl from thawing.
- If the mixture being used has been heated, ensure it has been completely cooled before placing it into the freezer bowl.

- Make sure your ice cream mixture has been refrigerated for 1-2 hours, if recipes require heating then chill mixture for 2-4 hours or overnight if time permits before churning/freezing. This will maintain that you achieve consistent quality ice cream results every time.

### ATTACHING THE BOWL

1. Place the bench mixer base on a level, dry surface such as a bench top. The mixer motor head should be in the horizontal (closed) position. Raise the mixer motor head by depressing the tilt back hinge button located on the back of the mixer motor head.



Lift the mixer motor head up until it tilts back and locks into the open position.



2. Place the freezer bowl into the bowl locking recess of the mixer base and turn the bowl clockwise until the bowl locks securely into place.



#### NOTE

To remove or insert the freezer bowl, the mixer motor head must be raised and locked into the open position.

## ATTACHING THE PADDLE TO THE MIXER MOTOR HEAD



### NOTE

The freezer bowl must be assembled and used immediately after removing it from the freezer to prevent it from thawing.

1. Ensure the mixer motor head is in the raised/open position. Align the groove in the top of the Scraper Paddle with the locking pin on the spindle extending down from the mixer motor head.
2. Push the scraper paddle upwards and turn clockwise until it locks securely onto the locking pin on the spindle.



3. Lower the mixer motor head by depressing the tilt back button and gently pushing the mixer motor head down until it locks into the horizontal (closed) position.

## ATTACHING THE SPLASH GUARD TO THE FREEZER BOWL

To attach the splash guard, place bowl on mixer, make sure the motor head is in the up position, place the plastic splash guard on to the bowl, so that the groove lip of the guard sits inside the groove of the freezer bowl.

## USING THE FREEZE & MIX™

1. Ensure the speed control dial is set to the 'Off' position, plug the cord into a 220-240v power outlet and switch the power 'ON' at the power outlet. The illuminated LED speed indicator band will flash and the Count Up/Down timer will display "0:00." The Freeze & Mix is now ready to be used.
2. Follow directions in the recipe for the ice cream or frozen desert being prepared.
3. Turn the mixer on the slowest speed setting, marked "folding/kneading" on the LED speed indicator band before adding any ingredients to the bowl. Once the freezer bowl has started to rotate add the mixture through the pouring spout of the splash guard and into the freezer bowl.
4. Mix the ice cream/frozen desert until it has reached the desired consistency.



Press and hold the arrows to scroll through the timer setting more quickly.



### NOTE

- Pouring the mixture into the freezer bowl before starting the mixer may cause the mixture to freeze prematurely.
- If adding mix-ins (chocolate pieces, nuts etc) to ice cream/frozen deserts, it is suggested that these be added to the mixture at least 15 minutes after the churning processes has begun.

- You can monitor the time that the ice cream has been churned by watching the count-up timer. You can also set the countdown timer on the mixer to the desired mixing time specified by the recipe. If longer mixing times are required, you can reset the time on the mixer if needed.

## DISASSEMBLING THE FREEZE & MIX™

1. Once the churning process is complete and the ice cream/frozen desert has reached the desired consistency, turn the speed control dial to the 'Off/Stand by' position, switch the appliance off at the power outlet and unplug the cord.
2. Remove splash guard if assembled.
3. Raise the mixer motor head by depressing the tilt back button and lift the mixer motor head up until it tilts back and locks into the open position.



### NOTE

When lowering or lifting the mixer motor head, always support the motor head with your other hand to prevent from free-falling.

4. Remove the scraper paddle attachment by holding the mixer motor head and pressing the attachment upwards on the spindle. Turn the attachment anti-clockwise to release it from the pin on the spindle.
5. Use a plastic spatula to remove the excess frozen desert/ice cream from the scraper paddle.
6. Remove the freezer bowl from the indented bowl locking recess of the mixer base and turn anti-clockwise until the bowl releases.

## STORING FROZEN DESERTS AND ICE CREAM

Use a plastic spatula to remove the mixture from the mixing bowl.

If further hardening of ice cream is required, place the mixture into a freezer safe storage container, smooth the surface of the ice cream out in the container, cover with a seal tight lid and place in the freezer for hardening.

The hardening ice cream can take approximately 2–4 hours depending on the desired firmness.



### NOTE

It is not recommended that ice cream is served and stored in the freezer bowl. Metal ice cream scoops and spoons can damage the coating of the freezer bowl. Frozen deserts and ice cream are best stored in a separate, freezer safe, food storage container with a seal tight lid.

## TIPS FOR MAKING FROZEN DESSERTS

- The freezer bowl should be frozen for a minimum of 15 hours prior to making frozen desserts. The freezer should be set at the coldest setting possible to allow the bowl to freeze thoroughly.
- To maximise the firmness of the ice cream or frozen desert, allow ingredients or mixtures to cool completely before placing in the freezer bowl.
- If adding mix-ins (chocolate pieces, nuts etc) to ice cream/frozen deserts, it is suggested that these be added to the mixture for at least 15 minutes after the churning processes has begun.
- Do not exceed the recommended quantity of ingredients. Once ingredients start to freeze they will expand and fill the freezer bowl to the maximum capacity.



### NOTE

- If you have room in your freezer, the freezer bowl can be stored there permanently so that ice cream can be made at any time.
- It is recommended that ingredients be placed into the fridge for a period of 2–4 hours, prior to making frozen desserts.



## Care & Cleaning

Note that the freezer bowl is not dishwasher safe.

### **CLEANING THE FREEZER BOWL**

Before cleaning the freezer bowl, ensure that it is room temperature. Wash in warm, soapy water with a mild detergent. Allow the bowl to dry thoroughly before placing it in the freezer.

### **CLEANING THE SPLASH GUARD**

Dishwasher safe. Wash in warm soapy water with a mild detergent.

### **CLEANING THE PADDLE**

Dishwasher safe. Wash in warm soapy water with a mild detergent.



Notes



Notes



## Breville Customer Service Centre

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Thought for food

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