

Panasonic

Ice Cream Maker

Model No. **BH-941P**

Operating Instructions

Uses 2 × CR123A
(Lithium batteries)

Before operating this unit, please read these instructions completely.

Thank you for purchasing the Panasonic Ice Cream Maker, model BH-941P. Before operating the unit, please read and follow these instructions completely. Please retain the instructions for future reference.

Household use only

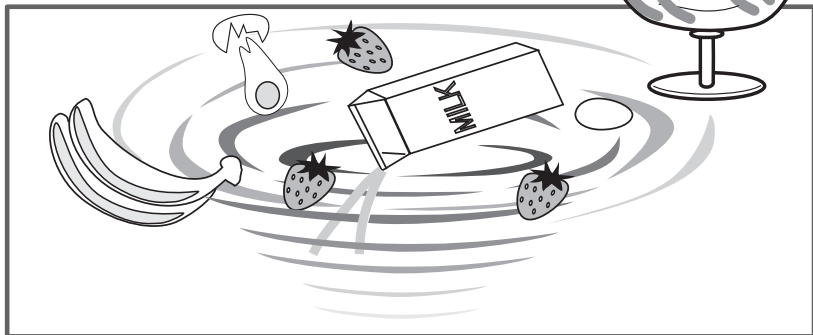


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This product is not intended for use by children 3 years and under.

WARNING -

To avoid risk of fire and burns, follow these instructions for batteries including the following.

■ Do not recharge, disassemble, heat, above 212 F (100 C) or incinerate.

■ Avoid storage in direct sunlight, high temperature or humidity. Avoid condensation.

CAUTION -

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■ Never put batteries in mouth.

■ Do not use outdoors.

■ Do not use the product for other than intended use.

■ Do not place on or near a hot gas or electric burner, or in a heated oven.

■

■ Improper battery installation may lead to battery leaking.

■ Take the batteries out when they are not in use for a long period.

■

■ You must insulate both terminals (+ and -) of the batteries with tape when you discard or store them.

■ Keep batteries out of reach of children.

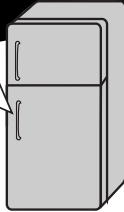
■ Close supervision is necessary when the product is used by or near children.

● If swallowed, contact a physician at once.



1 cup to 3 cups

0 °F (-18 °C)
or below



- Freezers with a direct cooling system may not be suitable.
- Because the temperature of a freezer equipped with an automatic defroster rises temporarily when defrosting, the entire ice cream making process may take longer.

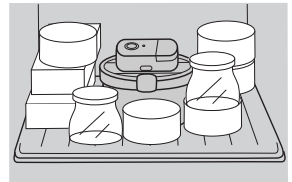
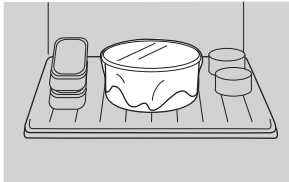
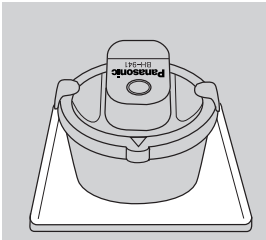
1 cup to 3 cups
(240 ml to 720 ml)
for each batch



- Puree solid food including fruits with a juicer.
- Mixed ingredients stored for a long time can spoil easily.
- Calculate the volume by estimating one serving at 1/2 cup (120 ml).
- Make a batch with your favorite flavor by referring to the separate-volume recipes.

Practical Hints

- Place a metal plate, such as an aluminum plate, under the Ice Cream Maker.
- Wrap the mixed ingredients with cellophane and keep them cool in the refrigerator immediately before making your batch of ice cream. (Appropriate temperature is about 41 °F (5 °C).)
- Do not store too much food in the freezer.
- Keep the Ice Cream Maker away from other food.



**For clean preparation, wash all parts except for the body.
See the "Maintenance" page prior to starting.**

Indication Lamp

- Indicates normal operation and the ready status for making ice cream
- Indicates that the batteries are weak
- Indicates abnormal rotation of the rotating blade

Battery Cover

Switch

Body

Release Button (on both sides)

- Lift up the body to remove it by pressing both release buttons

Rotating Shaft

Side Lock

- Fixes the cover and the container

Position Mark

Cover

Rotating Blade

- Mixes ingredients

Placement Guide

- Align the position mark on the cover with the placement guide on the container

Container

Included

Lithium Batteries
(2 × CR123A)

Recipes



* Color of battery will vary.



- * The container is intended exclusively for the BH-941P model.
- * Do not use another container as an alternative.
- * Do not heat the container over an open flame.
- * Combine the ingredients in another container.

HOW TO USE

Remove the battery cover.

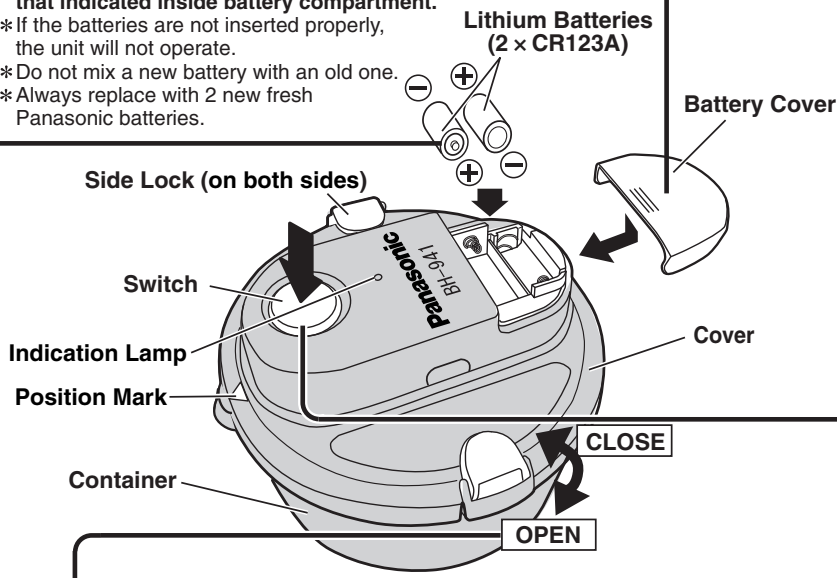
Insert the two CR123A lithium batteries as shown in the figure.

● Make sure that their polarity matches that indicated inside battery compartment.

* If the batteries are not inserted properly, the unit will not operate.

* Do not mix a new battery with an old one.

* Always replace with 2 new fresh Panasonic batteries.



Remove the cover after releasing the side locks on both sides.

Combine the ingredients for the ice cream

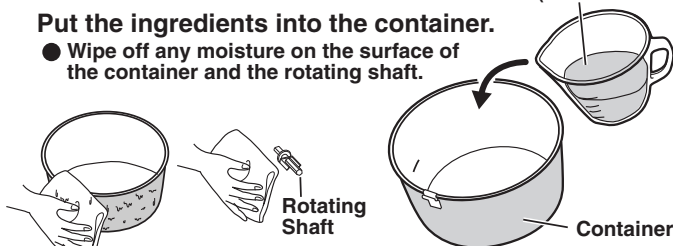
● Please refer to the separate-volume recipes.

Combined ingredients

1 cup to 3 cups
(240 ml to 720 ml)

Put the ingredients into the container.

● Wipe off any moisture on the surface of the container and the rotating shaft.



To remove the rotating shaft, refer to P.8 "Maintenance."

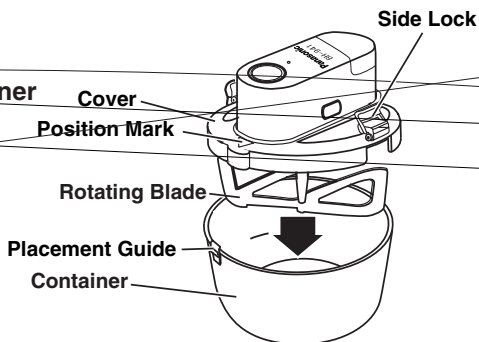
Rotating Blade

*

Fix the body to the container

Line up the position mark on the cover with the placement guide on the container.

Set the side locks on both sides.



Press the switch and place the Ice Cream Maker in the freezer.

Be sure to check that the indicator lamp is on.

*You can not make ice cream while the indicator lamp is off.

The Indicator lamp identification

Lights up

Operating normally (stirring for the first 5 seconds, stopping, and then selectively stirring and stopping according to the program)

Slow flash

Cooling before finishing
(for approx. 60 minutes of operation)

Abnormal condition (impossible to stir)

Weak batteries

Standby or finished

Take the finished ice cream out of the freezer.

- When the indicator lamp is turned off after the 60 minutes' "slow flash", the ice cream is ready.

*2 cups ingredients are standard capacity.

Freezing time	Approx. 2.5 hours for 1 cup (240 ml) ingredients.
	Approx. 3 hours for 2 cups (480 ml) ingredients.
	Approx. 5 hours for 3 cups (720 ml) ingredients.

- * Above data may vary depending on the conditions of freezer and the frequency of opening / closing the freezer door.
- * When pressing the switch with finished ice cream left in the Ice Cream maker, the indication lamp indicates an "abnormal" condition by flashing quickly for 5 seconds and then turning itself off. However, leaving the ice cream in the Ice Cream maker is not a problem.
- * It is not normal for the ice cream making process to take more than 5 hours. Please refer to P.10 "Troubleshooting" and try again.

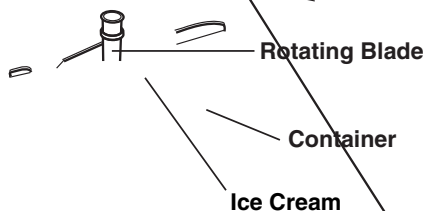
Open the side locks on both sides and take the cover off.

Serve the ice cream.

- * When the rotating blade is buried under ice cream, take the blade out after scooping out the ice cream around it instead of trying to take it out by force.
- * Leftover ice cream should be transferred to another container.
- * Unless making ice cream, do not keep the Ice Cream Maker in the freezer.

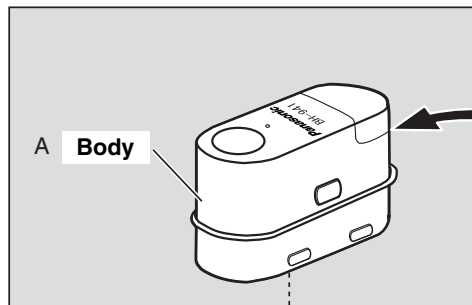
Spoon

- * Using a metal spoon may scratch the container.



MAINTENANCE

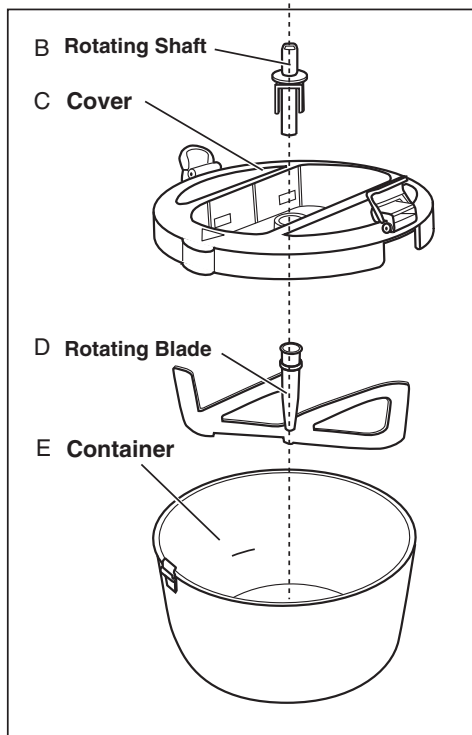
Disassemble each part in order from A to E before cleaning.



The body is not washable.

Wipe carefully with a damp cloth.
Dish detergent may be used.

*Do not immerse the body in the water or



All parts can be washed in cold or lukewarm water except for the body.

Wipe off moisture with a cloth or keep all parts dry after washing them. Wash with neutral dish detergent if the part is severely stained or dirty.

*Use a soft sponge to wash the container because it is made of stainless steel and can easily get scratched.

- * Do not place these parts in a dishwasher or dish dryer.
- * Do not use substances such as polishing powder, benzine, or thinner.
- * If washing in lukewarm water, use water at 104 F(40 C) or below.

SPECIFICATIONS

Specifications

Battery Operated	2 X CR123A Lithium batteries (included)	Rated Voltage	DC 6 V
Battery life -14 F (-20 C)	Approx 25 ice cream making cycles (For making 2 cups vanilla ice cream with Panasonic lithium batteries)		
Freezer Temperature	0 F to -13 F (-18 C to -25 C) (during the stirring process)		
Capacity	1cup to 3cups (240 ml to 720 ml)		
Dimensions	Approx H 5-5/16" X W 6-9/16" X D 6-9/16" (H 135 mm X W167 mm X D 167 mm)		
Weight	Approx 1-1/2 lb. (615 g) (with Panasonic lithium batteries)		

Vanilla ice cream with the following ingredients; 1/2 cup (120 ml) of heavy cream, 1/3 cup (80 ml) of milk, 1/2 cup (2.1 oz.,60 g) of granulated sugar, 3 large egg yolks; and a 1/2 tsp.(2.5 ml) of vanilla extract.

TROUBLESHOOTING

Condition	Problem / Check point	Solution	Page
<p>The Indication lamp does not light up after being switched on.</p>	<p>Are there batteries in the body? Are the batteries weak?</p> <p>Did the indication lamp flash quickly for 5 seconds and then turn itself off?</p>	<p>Put in two batteries. Replace the batteries with new ones</p> <p>The mixing blade is fixed. (Locked status) Remove the obstruction.</p>	<p>P. 5 P. 5</p> <p>P. 6</p>
<p>Despite the normal operation, the ice cream does not harden.</p> <hr/> <p>Making ice cream takes more time than usual.</p>	<p>Is the refrigerator capable of the necessary temperature?</p> <p>Is the freezer temperature too high?</p> <p>Is there a sufficient amount of ingredients?</p> <p>Did you open/shut the freezer door often? Is there too much food in the freezer?</p>	<p>Use a refrigerator freezer which temperature can be adjusted to 0 °F (-18 °C) or below.</p> <p>Use a freezer with its temperature set at "Lowest", or at 0 °F (-18 °C) or below.</p> <p>Put Min. 7/8 cup (210 ml), Max. 3cups (720 ml) ingredients into the container.</p> <p>Reduce the door open-close frequency.</p> <p>Keep sufficient space around the Ice Cream Maker for adequate circulation of chilled air.</p>	<p>P. 3</p> <p>P. 3</p> <p>P. 3</p> <p>P. 7</p> <p>P. 3</p>
<p>The ice cream did not harden evenly.</p>	<p>Did you lean the Ice Cream Maker when you put it in the freezer?</p> <p>Did you stir the ingredients well?</p>	<p>Place the Ice Cream Maker flat.</p> <p>Stir the ingredients thoroughly.</p>	<p>P. 6</p> <p>—</p>
<p>The ice cream making process was not successful after being switched on.</p>	<p>Are there any food particles on the body? (Something such as food particles on the switch may accidentally turn it on by vibration or other means, which may result in a stoppage of the operation.)</p> <p>Is the indicator lamp flashing quickly?</p>	<p>Remove any food particles on the body.</p> <p>The batteries are nearing the end of their life. Please replace them with new ones.</p>	<p>P. 6</p> <p>P. 5-6</p>

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