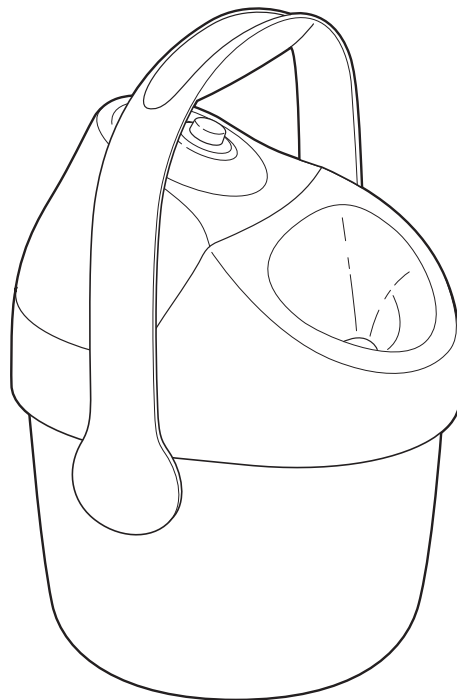


# *Ice Cream and Frozen Yogurt Maker*



English ..... 2  
**USA: 1-800-851-8900**  
**Canada : 1-800-267-2826**  
**México: 01 800 71 16 100**

**READ BEFORE USE**

840120600

## IMPORTANT SAFEGUARDS

**This is not a toy. Adult supervision is necessary when any appliance is used by or near children.**

When using electric appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Check voltage to be sure that the voltage indicated on the nameplate agrees with your voltage.
3. To protect against risk of electrical shock, do not put motor assembly of appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Call our toll free customer service number for information on examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by Hamilton Beach/Proctor-Silex may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not let cord contact hot surfaces, including the stove.
12. Keep hands and utensils out of cylinder bowl while in use to reduce the risk of injury to persons or to the appliance itself.
13. Do not place on or near a hot gas or electric burner, or in a heated oven. Do not use this unit near oven, heater or fireplace.
14. To disconnect, turn any control to "OFF" or "0" then remove plug from wall outlet.
15. Do not use appliance for other than intended purpose.

## SAVE THESE INSTRUCTIONS!

### Other Consumer Safety Information

#### **This appliance intended for household use only.**

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

#### **CAUTION:**

This appliance is for household use. An authorized service representative should perform any servicing other than cleaning and user maintenance. Authorized service personnel only should do repair.

- Keep your hands and the cord away from hot parts of the appliance during operation.

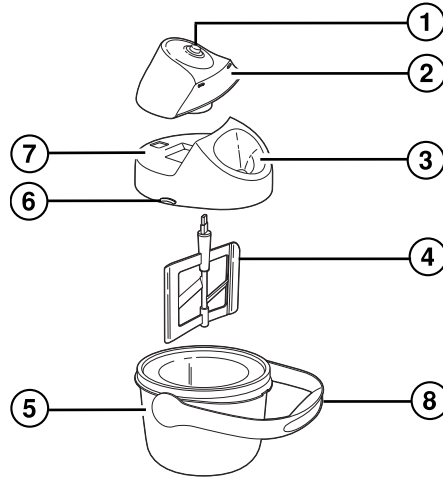
- Never clean with scouring powders or hard implements.
- Do not place or use the appliance on hot surfaces, such as stoves, hotplates, or near open gas flames.
- Do not expose the freezing cylinder to temperatures above 105°F (41°C).
- Do not clean freezing cylinder in dishwasher.
- Do not unplug the unit by pulling on cord.
- Do not use if freezing cylinder is broken or any liquid has leaked out.

#### **BEFORE FIRST USE:**

Remove all literature and packing material from inside the ice cream maker. Separate the lid from the motor by pulling apart. Wash the freezing cylinder, lid, drive shaft and churn blade in warm soapy water. Thoroughly rinse and dry all parts. DO NOT immerse electric motor assembly in water. To clean, wipe with a moist cloth.

# Parts and Features

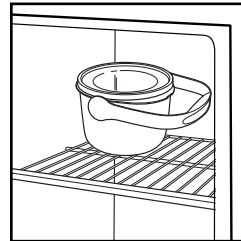
1. ON/OFF Switch
2. Electrical Motor Assembly
3. Lid Opening
4. Churn Blade
5. Cylinder Bowl
6. Lid Lock Tab
7. Lid
8. Handle Lock



## Freezing the Cylinder Bowl

The most important step in making ice cream and frozen dessert is to make sure that the cylinder bowl is thoroughly frozen.

1. Wash and thoroughly dry cylinder bowl.
2. Place cylinder bowl in an upright position in the back of your freezer where the temperature is coldest. The temperature should be at least 0°F/-18°C. Keep the cylinder opening clear.



**NOTE:** The length of time necessary to properly freeze the cylinder bowl will depend upon how cold the freezer temperature is:

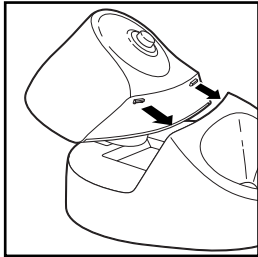
Freezer Temperature	Minimum time for cylinder to properly freeze
-22°F (-30°C)	8 to 9 hours
-13°F (-25°C)	12 to 13 hours
0°F (-18°C)	20 to 22 hours
5°F (-15°C)	24 hours or more

# Making Ice Cream and Frozen Yogurt

1. Prepare one of the suggested recipes or one of your own favorites. You can use any recipe for ice cream, frozen yogurt, or frozen dessert, as long as the recipe does not contain more than one quart (1 L) of ingredients.

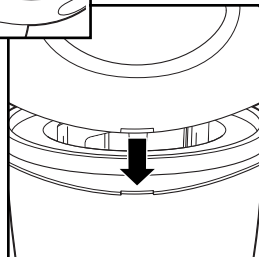
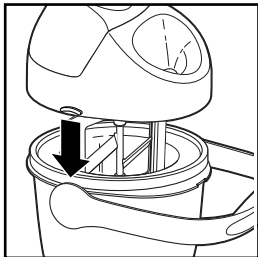
**NOTE:** Always chill your mixture in the refrigerator before attempting to freeze-churn. Ice cream mixtures will stay fresh in the refrigerator for a few days. Shake well before pouring the mixture.

2. To assemble the lid and motor: align the two tabs on motor with openings on lid. Snap motor into position.

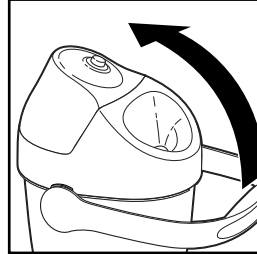


3. When the mixture is ready, remove the cylinder bowl from the freezer and place on a firm, level surface near a convenient power outlet. It is extremely important that the bowl be used immediately after it is removed from the freezer, as it begins to thaw once removed.

4. Insert churn blade into motor. Lower assembled lid/motor/ churn blade onto cylinder bowl aligning lid lock tabs with handles and front notch.

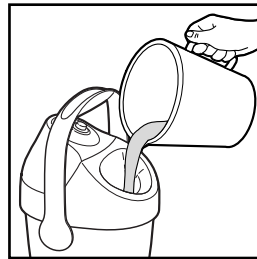


5. Raise handle to lock lid into position.



6. Plug cord into outlet. Turn switch to ON position to start operating churn blade.

7. Immediately pour chilled mixture into



cylinder bowl through lid opening. Maximum capacity of chilled mixture is one quart (1 L). This allows for the volume to increase during churning to

1½ quarts (1½ L).

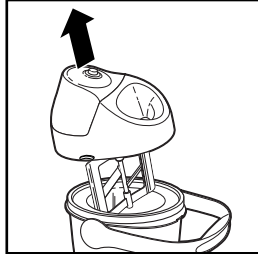
## NOTES:

- During the freezing process, you can add finely chopped or pureed ingredients such as chocolate, raisins, nuts, etc., through the opening in the lid. Alcohol should not be added until near the end of the process as it significantly slows down the freezing process.
- The machine will run for 20 to 40 minutes. Do not turn ice cream maker off during this time. The mixture may freeze to the walls and prevent the churn from turning.
- If the churn becomes blocked, it will reverse and continue to turn in the opposite direction. When the motor repeatedly stalls and reverses, the mixture has reached maximum freezing.

# Making Ice Cream and Frozen Yogurt

(cont.)

8. Turn off, unplug and remove motor



assembly from the bowl. You may “season” the ice cream by wrapping cylinder bowl with a clean towel until

desired consistency is reached (up to 30 minutes) Transfer to an airtight container and store in freezer.

## NOTES:

- The finished result is a soft, spoonable ice cream. Homemade ice cream will not be the same consistency of hard store-bought ice cream.
- The unit will operate for 90 minutes to two hours. The unit will automatically turn off for approximately 10 to 15 minutes to cool the motor. When the motor has cooled then the unit will automatically restart unless the unit has been turned off or unplugged. See troubleshooting if your unit did not make ice cream in 60 minutes.

## Usage Tips

- We recommend you always keep your ice cream bowl in your freezer so that you can make ice cream, chill wine or serve ice cubes at any time.
- For best results, the ice cream bowl must be frozen thoroughly. Make sure to set your freezer at the coldest setting (temperature should not be more than °OF [-18°C].)
- Firmness of ice cream depends on variables such as the recipe used, room temperature and temperature of ingredients before churn-freezing.
- Some recipes require the mixture to be pre-cooked. Make the recipe at least one day ahead. This will allow the mixture to cool completely and increase volume. Pre-chilling the base mixture is strongly recommended. Never try to shortcut.
- Remember that artificial sweetener can be used as a substitute for sugar. Only add artificial sweeteners to mixtures that are cold or have completely cooled. When a recipe calls for heating liquid to dilute sugar, omit the heating process and simply stir in the sweetener until it is well dissolved.
  - 1 packet sweetener = 2 teaspoons (10 ml) sugar
  - 6 packets = ¼ cup (60 ml)
  - 8 packets = ⅓ cup (80 ml)
  - 12 packets = ½ cup (125 ml)
- Do not attempt to make more than 1 quart (4 cups/1 L) at a time.
- Do not remove ice cream bowl from the freezer until ready to use.
- Do not puncture or heat the freezing cylinder.

# Storing Ice Cream and Frozen Yogurt

## In the ice cream maker

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When the ice cream is ready it can be left covered in the ice cream maker for approximately 30 to 40 minutes. If placed covered into the refrigerator it can also be left in the ice cream maker for 30 to 40 minutes.

## In the freezer

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Although ice cream can be stored in the freezer for a short period, a lengthy period of storage is not beneficial for either the taste or the quality of the ice cream. After one or two weeks, the texture starts to deteriorate and the fresh taste is lost. Ice cream tastes best when it is fresh. Should you wish to store ice cream in the freezer, follow these tips:

- Store the ice cream in a clean, well-sealed container that is suitable for freezing.

- Storage temperature must be 0°F (-18°C) or lower.
- Attach a label to the container with the date when it was made and the kind of ice cream it is.
- Defrosted or semi-defrosted ice cream must never be put back in the freezer.

Remove ice cream from freezer about thirty minutes before serving and place it in the refrigerator. Or bring it up to serving temperature by allowing it to stand for ten or fifteen minutes at room temperature.

## Storage chart

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Ice cream from non-boiled ingredients	up to 1 week
Sorbets	1 to 2 weeks
Ice cream from half-boiled ingredients	up to 2 weeks

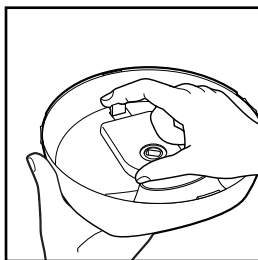
# Troubleshooting

PROBLEM	Things TO CHECK
Ice cream is not firm enough	• The cylinder bowl was not in the freezer long enough (preferably overnight).
	• The freezer is not cold enough. Ice cream sets at 10 to 14°F (-10 to -12°C). If the freezer is not at 0°F (-18°C) the ice cream will not set.
	• Too much mixture was put in cylinder bowl. Maximum fill is 1 quart.
	• Ingredients are warm or at room temperature.
	• The cylinder bowl was left at room temperature for more than 5 minutes before use.
	• The freezer door was opened and closed too many times during the freezing process.
	• The cylinder bowl has a thick coating of ice on the walls. After washing, dry completely prior to placing back in freezer.

## How To Clean

1. Remove churn blade.

2. Turn motor assembly upside down.



Grip motor with one hand while pressing the locking tab on the motor that holds the lid in place. Remove lid from motor.

3. Wash the lid, churn blade, and cylinder bowl in hot, soapy water.

4. Wipe the motor assembly with a damp cloth. Never immerse the unit in water.

5. Make sure all parts are clean and thoroughly dried. Never replace cylinder in freezer if it is still wet.

# Recipes

## Old Fashioned Vanilla Ice Cream

This recipe takes a little longer, but it is worth the effort.

¾ cup (175 ml) sugar	2 large eggs, beaten
⅛ teaspoon (.625 ml) salt	1½ cups (375 ml) heavy whipping cream
1¾ cups (425 ml) whole milk	1 teaspoon (5 ml) vanilla extract

In heavy saucepan, combine sugar, salt, and milk. Cook over medium heat stirring occasionally until mixture is steaming. Reduce heat to low.

In medium bowl, slightly beat eggs. Slowly whisk half of the hot mixture into the eggs and pour back into saucepan. Cook over medium-low heat until slightly thick, about 3 minutes. Remove from heat and refrigerate until chilled or overnight.

When ready to freeze, stir in heavy cream and vanilla into the chilled custard mixture. Start ice cream maker and pour mixture through hole in lid. Freeze until desired consistency or the unit stops.

## Easy Vanilla Ice Cream

1 cup (250 ml) sugar	1 cup (250 ml) milk
2 teaspoons (10 ml) lemon juice	1 teaspoon (5 ml) vanilla extract
2 cups (500 ml) heavy whipping cream	

Combine all ingredients, mixing well. Start the freezer and pour mixture through hole in lid. Freeze until desired consistency or unit stops.

**The following variations can be used with either of the Vanilla Ice Cream recipes above.**

### Black Forest Variation

Stir ½ cup (125 ml) chocolate syrup and 1 can (16½-ounce [465 g]) pitted Bing cherries, drained and halved, into ice cream after the machine has been churning 15 minutes.

### Chocolate-Covered Peanut Variation

Stir ½ cup (125 ml) chocolate syrup and 1 cup (7 ounces [200 g]) chocolate-covered peanuts into ice cream after the machine has been churning 15 minutes.

### Cookies and Cream Variation

Reduce sugar to ½ cup (125 ml). Break 15 cream-filled chocolate sandwich cookies into small pieces; stir into ice cream after the machine has been churning 15 minutes.

### Orange-ade Ice Cream Variation

Add 1 (6-ounce [170 g]) can frozen orange juice concentrate, thawed and undiluted, into ice cream after the machine has been churning 15 minutes.

### Mint-Chocolate Chip Variation

Stir 1 teaspoon (5 ml) of mint extract in place of vanilla. Finely chop 1 cup (6 ounces [170 g]) semisweet chocolate chips into ice cream after the machine has been churning 15 minutes. Add 4 drops of green food color (optional).

### Peanut Butter Variation

Stir ¾ cup (175 ml) chunky peanut butter into ice cream mixture.



### **Strawberry-Banana Variation**

Stir 3 bananas, mashed; 1 pint strawberries, coarsely chopped; and  $\frac{3}{4}$  cup (175 ml) chopped toasted pecans into ice cream after the machine has been churning 15 minutes.

### **Double Almond Chocolate Variation**

Finely chop 2 ounces (50 g) semisweet chocolate squares. Replace vanilla extract with almond extract. Chop 1 cup (250 ml) of almonds and add into ice cream after the machine has been churning 15 minutes.

### **Cookie Dough Variation**

Cut up 1 cup (250 ml) refrigerated cookie dough (raw) into small pieces and drop into mixture through the food chute after the machine has been churning 15 minutes.

### **Banana Pudding Variation**

Add  $\frac{1}{2}$  cup (125 ml) mashed bananas (about 3) into ice cream after the machine has been churning 15 minutes. Stir in 10 crushed vanilla wafers into ice cream when ice cream has finished making.

## **Rocky Road Ice Cream**

$\frac{1}{4}$ cup (60 ml) unsweetened cocoa powder	1 cup (250 ml) whipping cream
$\frac{3}{4}$ cup (175 ml) sugar	1 ounce (25 g) semisweet chocolate square
1 cup (250 ml) milk	
1 teaspoon (5 ml) vanilla extract	$\frac{1}{2}$ cup (125 ml) miniature marshmallows
Dash of salt	$\frac{1}{4}$ cup (60 ml) pecans (optional)

In heavy saucepan, combine cocoa powder and sugar. Gradually stir in milk. Cook over low heat, stirring constantly, until chocolate is melted. Remove from heat and refrigerate at least 2 hours.

When ready to freeze, mix whipping cream, salt, and vanilla extract into the chilled mixture. Start ice cream maker and pour mixture through hole in lid.

After 15 minutes, add coarsely chopped semisweet chocolate and pecans. Continue to freeze until desired consistency or the unit stops. Stir in marshmallows.

## **Chocolate Ice Cream**

4 ounces (115 g) unsweetened chocolate, chopped	$\frac{1}{4}$ teaspoon (1.25 ml) salt
1 cup (250 ml) half 'n half or evaporated milk	2 eggs
1 cup (250 ml) sugar	$1\frac{1}{2}$ cups (375 ml) heavy whipping cream
2 tablespoons (30 ml) flour	1 teaspoon (5 ml) vanilla extract
	$\frac{1}{2}$ cup (125 ml) chopped nuts, optional

In heavy saucepan, combine chocolate and half 'n half or evaporated milk. Cook over medium to low heat until chocolate is melted and mixture is smooth (about 5 minutes).

In small bowl, combine sugar, flour, and salt. Gradually whisk dry ingredients into the melted chocolate mixture and bring to boil. Reduce heat to medium-low and cook, stirring occasionally. In medium bowl, slightly beat eggs. Slowly whisk in half of the hot chocolate mixture then transfer this mixture to the remaining chocolate in saucepan. Cook about 5 minutes, until thick, smooth, and steaming. Let cool to room temperature.

When ready to freeze, mix in whipping cream and vanilla into the chilled mixture. Start ice cream maker and pour mixture through hole in lid freeze until desired consistency or the unit stops.

## Raspberry Ice Cream

1 cup sugar  
1½ cup (375 ml) frozen raspberries,  
slightly thawed

2 teaspoons (10 ml) lemon juice  
1 cup (250 ml) heavy cream  
1 cup (250 ml) milk

Remove raspberries from freezer and allow to become slightly soft. Then mash or puree, (strain the seeds if desired). Combine sugar, lemon juice, and fruit. Stir until well mixed. Stir in cream and milk.

Start ice cream maker and pour mixture through hole in lid. Freeze until desired consistency or the unit stops.

### Chocolate-Raspberry Variation

After about 15 minutes or until milkshake consistency, add 10 crushed chocolate sandwich cookies; (place in plastic sandwich bag and mash). Continue to freeze.

### Strawberry Variation

Replace raspberries with strawberries.

## Chocolate Chip Ice Cream

1 cup (250 ml) semi-sweet chocolate  
chips (divided)

2½ cups (625 ml) half 'n half or  
evaporated milk

1 can sweetened condensed milk  
2 teaspoons (10 ml) vanilla extract

In heavy saucepan, combine ½ cup (125 ml) chocolate chips and sweetened condensed milk. Cook over medium heat, stirring constantly just until chocolate is melted and mixture is smooth. Remove from heat and refrigerate at least 2 hours.

When ready to freeze, mix half 'n half and vanilla extract into the chilled mixture. Start ice cream maker and pour mixture through hole in lid.

After 15 minutes, add remaining ½ cup (125 ml) of chocolate chips, coarsely chopped. Continue to freeze until desired consistency or the unit stops.

## Frozen Custard

4 eggs  
1 cup (250 ml) milk  
½ cup (125 ml) sugar  
2 tablespoons (30 ml) honey

⅛ teaspoon (.625 ml) salt  
2 cups (500 ml) whipping cream  
2 teaspoons (10 ml) vanilla extract

In medium saucepan, beat together eggs, milk, sugar, honey, and salt. Cook over low heat, stirring constantly, until mixture is thick and reaches at least 160°F (71°C). Cool quickly by placing pan in ice or cold water and stirring for few minutes.

Cover and refrigerate until thoroughly chilled, at least 1 hour. When ready to freeze, mix whipping cream and vanilla into the chilled custard mixture. Start ice cream maker and pour mixture through hole in lid. Mixture will be thick; using a mixing bowl with a pour spout would be ideal when using this recipe. Freeze until desired consistency or the unit stops.

## Fruit Sherbet

1 (12-ounce [350 g]) bag frozen fruit,  
unsweetened (strawberry, peach,  
pineapple or combination)

3 cups (750 ml) half 'n half  
½ cup (125 ml) sugar  
1 tablespoon (15 ml) lime juice

In a blender or food processor, combine all ingredients and process until well blended and smooth.

Start ice cream maker and pour mixture through hole in lid. Freeze until desired consistency or the unit stops.

### **Strawberry Cheesecake Ice Cream**

3 ounces (85 g) cream cheese (softened)      1 teaspoon (5 ml) vanilla extract  
1 (17-ounce [475 g]) can sweetened  
condensed milk      1 cup (250 ml) frozen strawberries  
(slightly thawed)  
1 cup (250 ml) heavy whipping cream      ½ cup (125 ml) graham cracker crumbs

Remove cream cheese and strawberries from the refrigerator. Allow cream cheese to soften and the strawberries to become slightly thawed.

In a medium bowl, beat cream cheese until fluffy. Gradually add sweetened condensed milk until smooth, (you may use a hand mixer). Mix in heavy whipping cream and vanilla. Chop strawberries into small pieces and stir into mixture.

Start ice cream maker and pour mixture through hole in lid. Freeze until desired consistency or the unit stops. Stir in graham cracker crumbs.

### **Peach Ice Cream**

1 cup (250 ml) chopped fresh or frozen  
peaches      2 cups (500 ml) heavy whipping cream  
¾ cup (175 ml) sugar (divided)      ½ cup (125 ml) milk  
2 teaspoons (10 ml) vanilla extract

Combine the peaches with ¼ cup (60 ml) of sugar and stir/mash together. Let stand 1 hour.

Add the remaining ½ cup (125 ml) sugar, cream, milk, and vanilla extract into the peaches.

Start ice cream maker and pour mixture through hole in lid. Freeze until desired consistency or the unit stops.

### **Strawberry Sorbet**

½ cup (125 ml) sugar      4 cups (1 L) fresh or thawed frozen  
1 cup (250 ml) water      strawberries  
1 tablespoon (15 ml) lemon juice

Combine sugar and water in heavy saucepan. Bring to a boil. Reduce heat to low and simmer until all sugar is dissolved. Remove from heat, place in refrigerator and cool completely. Puree strawberries; add lemon juice and sugar water.

Start ice cream maker and pour mixture through hole in lid. Freeze until desired consistency or the unit stops.

### **Frozen Blueberry Yogurt**

1¼ cups (310 ml) blueberries, fresh or  
frozen (slightly thawed)      1¼ cups (310 ml) plain yogurt  
½ cup (125 ml) half 'n half  
½ cup (125 ml) sugar

Mash berries. (When using frozen berries, remove from freezer and allow to become slightly soft.) Combine remaining ingredients. Cover and refrigerate.

Start ice cream maker and pour mixture through hole in lid. Freeze until desired consistency or the unit stops.

### **Frozen Strawberry Yogurt Variation**

Replace blueberries with 1½ cups (375 ml) frozen strawberries (processed with juice).

### **Hot Fudge Sauce**

3 (1-ounce [25 g]) squares unsweetened chocolate  
½ cup (125 ml) half 'n half  
¾ cup (175 ml) sugar  
Dash of salt  
¼ cup (60 ml) butter or margarine  
1 teaspoon (5 ml) vanilla extract

In medium saucepan combine chocolate, half 'n half, sugar, and salt. Cook over medium heat, stirring continuously until chocolate is melted.

Remove from heat and whisk in vanilla extract and butter. Continue to whisk until smooth. Serve warm over ice cream.

### **Lemon Sauce**

¾ cup (175 ml) sugar  
1 tablespoon (15 ml) cornstarch  
Dash of salt  
¾ cup (175 ml) water  
1 large egg, beaten  
3 tablespoons (45 ml) lemon juice  
1 tablespoon (15 ml) butter or margarine

In medium saucepan combine sugar, cornstarch, and salt. Mix until all ingredients are combined. Add water and cook over medium heat, stirring continuously until steaming.

In medium bowl, slightly beat eggs. Slowly whisk in half of the hot mixture then pour back into saucepan. Cook over medium-low heat until slightly thick, about 5 minutes.

Remove from heat and whisk in lemon juice and butter. Continue to whisk until smooth. Serve warm or cold over vanilla ice cream.

### **Peanut Butter Sauce**

1 cup (250 ml) sugar  
1 tablespoon (15 ml) white corn syrup  
¼ teaspoon (1.25 ml) salt  
¾ cup (175 ml) milk  
6 tablespoons (90 ml) peanut butter  
1 teaspoon (5 ml) vanilla extract

In medium saucepan combine sugar, syrup, salt, and milk. Cook over medium-low heat, stirring continuously until thickened. Stir in peanut butter and vanilla until smooth. Remove from heat and cool.

# Customer Service

If you have a claim under this warranty, please call our Customer Service Number. For faster service please have model, series, and type numbers ready for operator to assist you. These numbers can be found on the bottom of your appliance.

**MODEL:** \_\_\_\_\_ **TYPE:** \_\_\_\_\_ **SERIES:** \_\_\_\_\_

**This warranty applies to products purchased in the U.S. or Canada.**

## LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products, one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

### CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

[hamiltonbeach.com](http://hamiltonbeach.com) or [proctorsilex.com](http://proctorsilex.com)

**KEEP THESE NUMBERS FOR FUTURE REFERENCE!**

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