

# Panasonic

## Ice Cream Maker

Model No. **BH-941P**

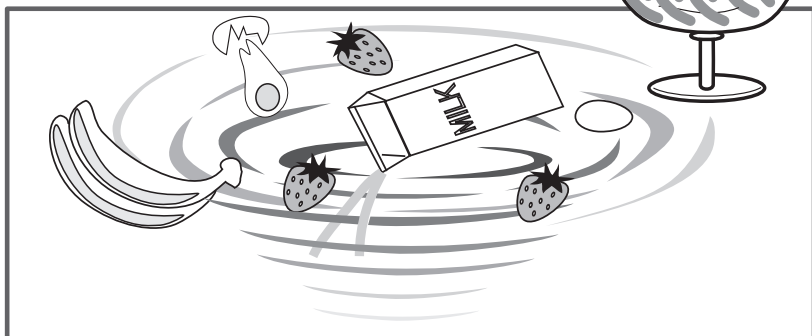
# Operating Instructions

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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# IMPORTANT SAFETY INSTRUCTIONS

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 -

In order to prevent the user of this product from injury and prevent damage to the product, please follow the safety instructions.

- Do not handle the frozen bowl or touch it with wet hands.

Hold the resin-treated part of the container or use a towel, mittens, or protective gloves.

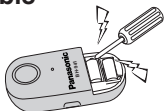


- Do not touch the rotating blade when it is in operation.



- Do not carry the Ice Cream Maker by placing a finger on the release button.

- Do not disassemble or attempt to repair this Ice Cream Maker by yourself.



- Improper battery installation may lead to battery leakage.
- Take the batteries out when they are not in use for a long period.
- Inspect it at regular intervals. (Operation, battery leakage)
- You must insulate both terminals (+ and -) of the batteries with tape when you discard or store them.

- Do not mix a new battery with an old one or use other battery type.
- 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.

- 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.

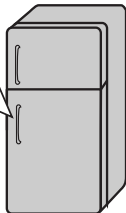
# PLEASE READ BEFORE OPERATING

- ◆ **The important items to check before making ice cream are as follows:  
Appropriate preparation can avoid a failure. Be sure to check before using.**

## Refrigerators

- Be sure your refrigerator's freezer can be adjusted to 0 °F (-18 °C)

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.

## Ingredients and Volume

- The appropriate volume for each batch of ice cream is 1 cup to 3 cups (240 ml to 720 ml).  
If you try to make more or less, you may not be successful.

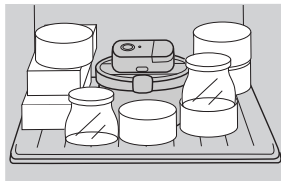
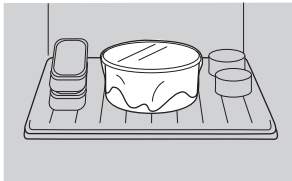
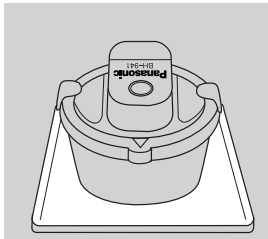


1 cup to 3 cups  
(240 ml to 720 ml)  
for each batch

- 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.**

# PARTS IDENTIFICATION AND FUNCTION

## 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

## Maximum Measuring Scale

- Indicates the range limits for an appropriate quantity; 3 cups (720 ml)

## Placement Guide

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

## Rotating Blade

- Mixes ingredients

A separator is inserted between the rotating blade and the bottom of the container for shipping. Please remove it before use.

## 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.

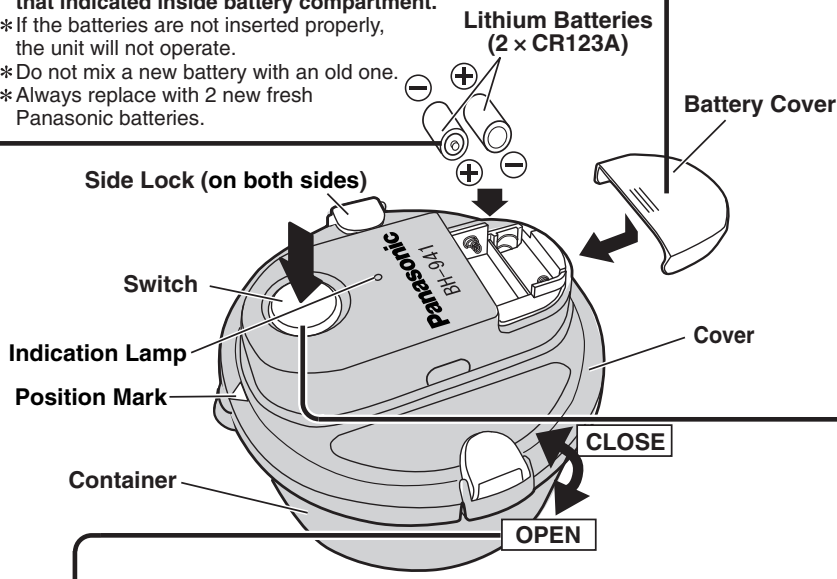
Insert the two CR123A lithium batteries as shown in the figure.

● 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

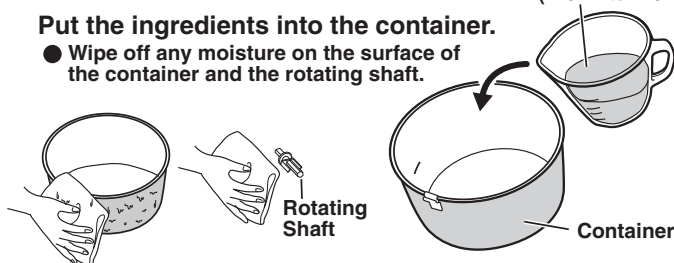
● Please refer to the separate-volume recipes.

Combined ingredients

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

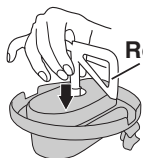
Put the ingredients into the container.

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



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

Position the rotating shaft and the cover and then fix the rotating blade from the reverse side of the cover.

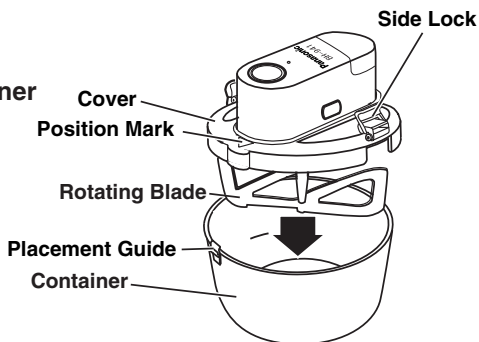


Rotating Blade

\*Do not rotate the rotating blade by hand with force. It may cause damage to the blade or motor

Fix the body to the container

- ① Line up the position mark on the cover with the placement guide on the container.
- ② 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.  
Please refer to P.10 "Troubleshooting" and fix.  
Press the switch again to stop the operation once the indicator lamp is lit.
- Place the Ice Cream Maker so that the container is flat in the freezer.

### 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)

**Quick flash**  
(light is out after 5 seconds)

Abnormal condition (impossible to stir)

**Quick flash**  
(continuous)

Weak batteries

**Goes off**

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.

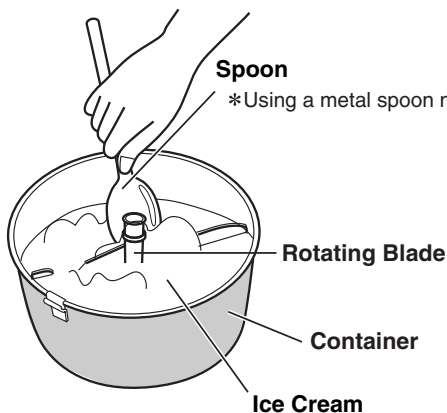
Freezing time	Approx. 2.5 hours for 1 cup (240 ml) ingredients.
	Approx. 3 hours for 2 cups (480 ml) ingredients.
	Approx. 5 hours for 3 cups (720 ml) ingredients.

- \* 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.

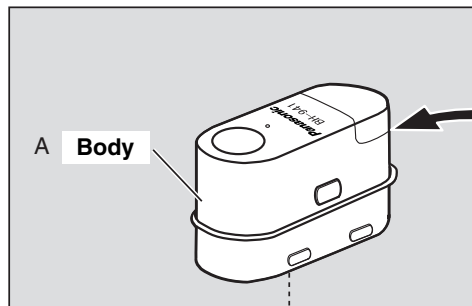
### Serve the ice cream.

- \* 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.



# MAINTENANCE

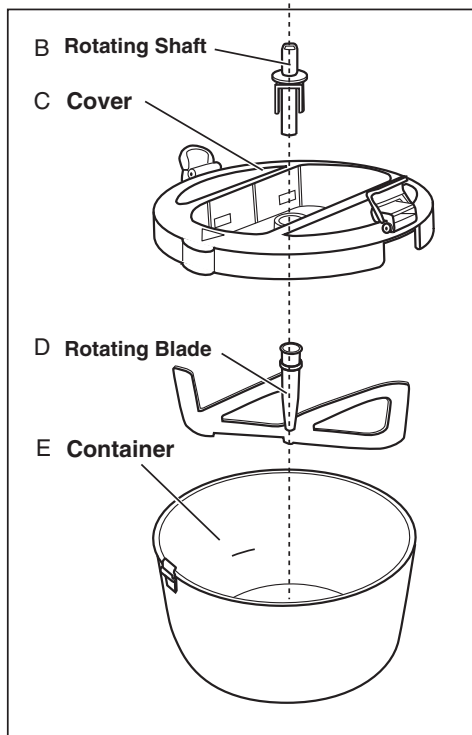
Disassemble each part in order from A to E before cleaning.



**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 other liquid.



**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

<b>Battery Operated</b>	2 X CR123A Lithium batteries (included)	<b>Rated Voltage</b>	DC 6 V
<b>Battery life -14 °F (-20 °C)</b>	Approx 25 ice cream making cycles (* For making 2 cups vanilla ice cream with Panasonic lithium batteries)		
<b>Freezer Temperature</b>	0 °F to -13 °F (-18 °C to -25 °C) (during the stirring process)		
<b>Capacity</b>	1cup to 3cups ( 240 ml to 720 ml )		
<b>Dimensions</b>	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 )		
<b>Weight</b>	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.

	<b>Freezing Time</b>	<b>Battery Life</b>
1 cup (240 ml)	2.5 hours	28 cycles
2 cups (480 ml)	3 hours	25 cycles
3 cups (720 ml)	5 hours	9 cycles

\* Above data may vary depending on the conditions of freezer and the frequency of opening / closing the freezer door.

## NOTES

# 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. 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. 3 P. 3 P. 7 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>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. 5-6</p>

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ELECTRIC OF PUERTO RICO, INC.,  
Ave. 65 de Infantería, Km. 9.5  
San Gabriel Industrial Park  
Carolina, Puerto Rico 00985

## Panasonic Ice Cream Maker Limited Warranty

### Limited Warranty Coverage

If your product listed below does not work properly because of a defect in materials or workmanship, Panasonic Consumer Electronics Company or Panasonic Sales Company (collectively referred to as "the warrantor") will, for the length of the period indicated on the chart below, which starts with the date of original purchase ("Limited Warranty period"), at its option either (a) repair your product with new or refurbished parts, or (b) replace it with a new or a refurbished product. The decision to repair or replace will be made by the warrantor.

Product or Part Name	Parts	Labor
Ice Cream Maker	One(1)Year	One(1)Year

During the "Labor" Limited Warranty period there will be no charge for labor. During the "Parts" Limited Warranty period, there will be no charge for parts. You must mail-in your product during the Limited Warranty period. This Limited Warranty excludes both parts and labor for batteries and cosmetic parts. This Limited Warranty only applies to products purchased and serviced in the United States or Puerto Rico. This Limited Warranty is extended only to the original purchaser and only to the original purchaser and only covers product purchased as new. A purchase receipt or other proof of the original purchase date is required for Limited Warranty service.

To obtain service in the USA please contact:

Panasonic Services Company, Panasonic Plus Department

20421 84th Avenue South Kent, WA 98032

Tel: 1-800-833-9626 Fax: 1-800-237-9080

For assistance in Puerto Rico call Panasonic Sales Company(787)-750-4300 or fax(787)-768-2910.

When shipping the unit carefully pack and send it prepaid, adequately insured and preferably in the original carton. Include a letter detailing the complaint and provide a daytime phone number where you can be reached.

### Limited Warranty Limits And Exclusions

This Limited Warranty ONLY COVERS failures due to defects in materials or workmanship, and DOES NOT COVER normal wear and tear or cosmetic damage. The Limited Warranty ALSO DOES NOT COVER damages which occurred in shipment, or failures which are caused by products not supplied by the warrantor, or failures which result from accidents, misuse, abuse, neglect, mishandling, misapplication, alteration, faulty installation, set-up adjustments, misadjustment of consumer controls, improper maintenance, power line surge, lightning damage, modification, introduction of sand, humidity, or liquids, commercial use such as hotel, office, restaurant, or other business or rental use of the product, or service by anyone other than a Factory Servicenter or other Authorized Servicer, or damage that is attributable to acts of God.

THERE ARE NO EXPRESS WARRANTIES EXCEPT AS LISTED UNDER "LIMITED WARRANTY COVERAGE". THE WARRANTOR IS NOT LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT, OR ARISING OUT OF ANY BREACH OF THIS LIMITED WARRANTY. (As examples, this excludes damages for lost time, cost of having someone remove or re-install an installed unit if applicable, travel to and from the servicer. The items listed are not exclusive, but are for illustration only.) ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING THE LIMITED WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied Limited warranty lasts, so the exclusions may not apply to you.

This Limited warranty gives you specific legal rights and you may also have other rights which vary from state to state. If a problem with this product develops during or after the Limited warranty period, you may contact your dealer or Servicenter. If the problem is not handled to your satisfaction, then write to the warrantor's Consumer Affairs Department at the addresses listed for the warrantor.

**PARTS AND SERVICE, WHICH ARE NOT COVERED BY THIS LIMITED WARRANTY, ARE YOUR RESPONSIBILITY.**

**PANASONIC CONSUMER ELECTRONICS  
COMPANY, DIVISION OF MATSUSHITA  
ELECTRIC CORPORATION OF AMERICA**

One Panasonic Way, Secaucus, New Jersey 07094  
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