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> [Cuisinart ICE-45P1 Mix It In Soft Serve Ice Cream Maker Instruction Manual](#)

Cuisinart ICE-45P1

Cuisinart ICE-45P1 Mix It In Soft Serve Ice Cream Maker Instruction Manual

Model: ICE-45P1

1. PRODUCT OVERVIEW

The Cuisinart ICE-45P1 Mix It In Soft Serve Ice Cream Maker is an automatic appliance designed for preparing professional-quality soft serve ice cream, yogurt, sorbet, and sherbet at home. It features a double-insulated freezer bowl that produces 1.5 quarts of frozen dessert in approximately 20 minutes, without the need for chemicals, salt, or ice. The unit includes three built-in condiment dispensers for adding mix-ins directly into your dessert as it's dispensed.



Figure 1: Front view of the Cuisinart ICE-45P1 Soft Serve Ice Cream Maker.

2. SAFETY INFORMATION

- Read all instructions before using the appliance.
- Do not immerse the motor base in water or other liquids.
- Always unplug the appliance from the outlet before assembling, disassembling, or cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the appliance during operation to reduce the risk of injury and/or damage to the appliance.
- Do not use outdoors.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This product is BPA free.

3. PARTS AND FEATURES

Familiarize yourself with the components of your Cuisinart ICE-45P1 Ice Cream Maker:

- **Double-Insulated Freezer Bowl:** Holds 1.5 quarts of ingredients and must be pre-frozen.
- **Mixing Arm (Dasher):** Churns and aerates the ingredients.
- **Lid with Ingredient Window:** Secures the mixing arm and allows ingredients to be added during operation.
- **Condiment Dispensing Levers:** Pull out to add mix-ins from the containers.
- **Condiment Chute:** Guides mix-ins into the ice cream.
- **Dispensing Bracket with Handle:** Pull down to dispense soft serve ice cream.
- **ON/OFF Power Dial:** Controls the machine's operation.
- **Cone Holder:** Conveniently stores a stack of ice cream cones.
- **Removable Drip Tray:** Catches spills and drips for easy cleaning.
- **Mix-in Gauge:** Helps determine if mix-ins are small enough to pass through the dispenser without clogging.

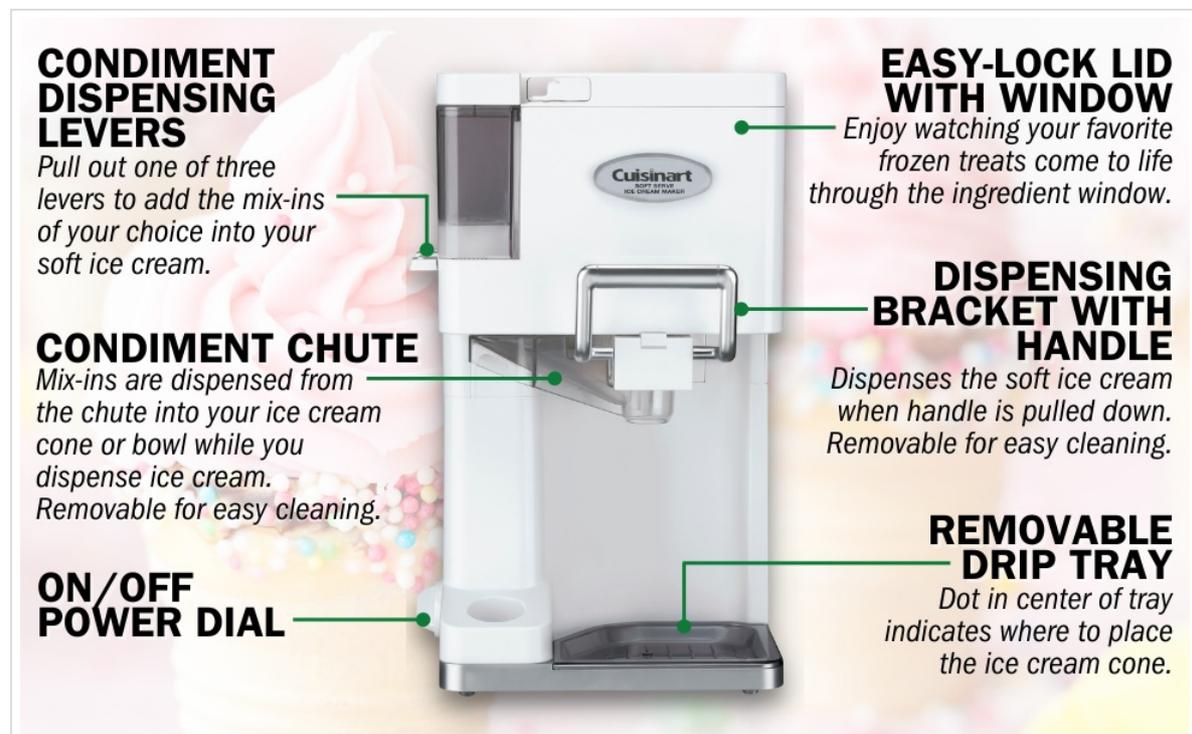


Figure 2: Labeled components of the Cuisinart ICE-45P1.

4. SETUP

1. **Freeze the Bowl:** Place the double-insulated freezer bowl in the freezer for at least 16-24 hours prior to use. Ensure your freezer is set to 0°F (-18°C) or colder. The bowl must be completely frozen for proper operation.
2. **Assemble the Unit:** Once the bowl is frozen, place it into the main unit. Attach the mixing arm (dasher) to the lid, then secure the lid onto the main unit, ensuring it locks into place.
3. **Prepare Mix-ins:** Fill the three condiment containers with your desired mix-ins (e.g., sprinkles, mini chocolate chips, mini M&M's). Use the provided mix-in gauge to ensure items are small enough to prevent clogging. The front container with a curved edge is ideal for smaller mix-ins like sprinkles, while the two rectangular containers are for larger items.



Figure 3: Condiment containers filled with various mix-ins.

4. **Prepare Ice Cream Mixture:** Prepare your ice cream, yogurt, sorbet, or sherbet mixture according to your recipe. For best results, ensure the mixture is well-chilled before adding it to the machine.

5. OPERATING INSTRUCTIONS

1. **Turn On the Machine:** Plug in the unit and turn the ON/OFF Power Dial to the 'ON' position. The mixing arm will begin to rotate.
2. **Add Mixture:** Slowly pour your chilled ice cream mixture through the ingredient window in the lid.
3. **Churning Process:** Allow the machine to churn for approximately 20 minutes. The exact time may vary depending on the recipe and desired consistency. Monitor the mixture through the lid's window. The ice cream is ready when it reaches a soft-serve consistency.
4. **Dispense Soft Serve:** Place a cone or bowl under the dispensing spout. Pull down the dispensing handle to release the soft serve.

CREATE ALL YOUR FAVORITE FLAVORS
Right in the Comfort of Your Home

French Vanilla Fresh Strawberry Milk Chocolate Mint Chip




FANTASTIC ICE CREAM MAKER

You'll love not having to use ice or salt while creating frozen treats, cleanup will be a breeze! Our Cuisinart Ice Cream Makers provide the best unique gift for family and friends during any occasion.





SOFT SERVE FROZEN YOGURT SORBET




SHERBET FROZEN DRINKS

Figure 4: Dispensing soft serve with mix-ins.

5. **Add Mix-ins:** While dispensing, pull out one, two, or all three condiment dispensing levers to add your chosen mix-ins directly into the soft serve.
6. **Enjoy Immediately:** Soft serve ice cream is best enjoyed immediately after preparation. If storing, transfer to an airtight container and place in the freezer.

Official Product Video

Your browser does not support the video tag.

Video 1: Official Cuisinart overview of the ICE-45 Mix It In Soft Serve Ice-Cream Maker, demonstrating its features and operation.

6. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your ice cream maker.

1. **Disassemble:** Unplug the unit. Remove the lid, mixing arm, and freezer bowl. Carefully detach the condiment containers and the dispensing bracket.
2. **Hand Wash All Parts:** All removable parts (freezer bowl, lid, mixing arm, condiment containers, dispensing bracket, drip tray) should be hand washed with warm, soapy water. Rinse thoroughly and dry completely before reassembling or storing.
3. **Wipe Base Unit:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water.
4. **Reassemble:** Ensure all parts are dry before reassembling the unit.

7. TROUBLESHOOTING

- **Ice Cream Not Freezing:** Ensure the freezer bowl was frozen for the recommended 16-24 hours at 0°F (-18°C) or colder. The mixture should also be well-chilled before adding to the machine.
- **Ice Cream Too Hard to Dispense:** If the ice cream churns for too long, it may become too firm to dispense through the handle. In this case, turn off the machine, remove the lid and mixing arm, and scoop out the ice cream manually.
- **Mix-ins Not Dispensing:** Check that the mix-ins are small enough to pass through the mix-in gauge. Larger pieces

may cause clogging. Ensure the dispensing handle is fully pulled down when attempting to add mix-ins.

- **Machine Not Turning On:** Verify the unit is properly plugged into a working electrical outlet and the ON/OFF Power Dial is set to 'ON'. Ensure the lid is correctly assembled and locked into place.

8. SPECIFICATIONS

Feature	Specification
Brand	Cuisinart
Model Name	ICE-45P1 Mix It In Soft Serve 1.5-Quart Ice Cream Maker
Capacity	1.5 Quarts
Material	Aluminum, Plastic
Product Dimensions	9.7"L x 9"W x 18.2"H
Item Weight	16.7 Pounds
Operation Mode	Automatic
Product Care Instructions	Hand Wash
Electrical Standards	Built to North American Electrical Standards

9. WARRANTY AND SUPPORT

The Cuisinart ICE-45P1 Mix It In Soft Serve Ice Cream Maker comes with a **LIMITED 3-YEAR WARRANTY**. For detailed troubleshooting steps, warranty policies, or any product-related questions, please refer to the full user manual included with your product or visit the official Cuisinart website for customer support.