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CUISINART ICE40BCE

Cuisinart ICE40BCE Duo Ice Cream Maker Instruction Manual

Model: ICE40BCE

1. INTRODUCTION

The Cuisinart ICE40BCE Duo Ice Cream Maker allows you to create delicious homemade frozen desserts, including ice cream, gelato, sorbet, and frozen yogurt. Featuring two 1-liter pre-freeze bowls, this machine enables you to prepare two different flavors simultaneously or a larger batch of a single flavor. Enjoy fresh, additive-free treats in approximately 25 minutes.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- To protect against risk of electrical shock, do not immerse the motor base in water or other liquids.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the mixing paddles 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.
- The use of attachments not recommended by Cuisinart may cause fire, electric shock, or risk of injury.
- Do not use abrasive cleaning agents or hard brushes on the appliance.
- This appliance is for household use only.

3. PRODUCT OVERVIEW AND COMPONENTS

The Cuisinart ICE40BCE features a sleek stainless steel finish and is designed for ease of use and cleaning.

Key Features:

- **Dual Flavor Capability:** Prepare two distinct frozen desserts simultaneously.
- **Quick Preparation:** Desserts are ready in approximately 25 minutes.
- **Easy Cleaning:** Removable freezer bowls, mixing paddles, and lids are dishwasher safe.

- **Ingredient Control:** Total control over ingredients, free from additives or preservatives.
- **BPA-Free:** All food-contact parts are BPA-free.

Components:

- Motor Base
- 2 x 1-Liter Pre-Freeze Bowls
- 2 x Mixing Paddles
- 2 x Transparent Lids with Ingredient Openings



Image: The Cuisinart ICE40BCE Duo Ice Cream Maker, showcasing its two distinct 1-liter pre-freeze bowls and mixing paddles.



Savoir ce qu'il y a dedans
Pas d'additifs ni de conservateurs,
seulement des ingrédients frais

Image: Front view of the Cuisinart ICE40BCE Duo Ice Cream Maker with key dimensions (39cm length, 22cm width, 21cm height) highlighted.

4. SETUP

1. **Freeze the Bowls:** Place the two 1-liter pre-freeze bowls in your freezer for at least 12-24 hours, or until they are completely frozen. The bowls should be kept in the freezer for immediate use.
2. **Assemble the Unit:**
 - Place the motor base on a clean, dry, and stable surface.
 - Insert the frozen bowls into their respective compartments on the motor base.
 - Place a mixing paddle into each bowl, ensuring it sits correctly on the central post.
 - Secure the transparent lids onto the bowls, aligning them properly.
3. **Prepare Ingredients:** Prepare your ice cream, gelato, sorbet, or frozen yogurt mixture according to your recipe. Ensure the mixture is chilled before adding it to the machine.

5. OPERATING INSTRUCTIONS

1. **Start Churning:** Plug in the appliance. Turn on the machine using the power switch. The mixing paddles will begin to rotate.

2. **Add Mixture:** Immediately pour your chilled frozen dessert mixture into each of the bowls through the openings in the transparent lids.
3. **Churning Process:** Allow the machine to churn for approximately 20-25 minutes. The mixture will thicken as it churns.
4. **Add Extra Ingredients:** During the last 5 minutes of churning, you can add solid ingredients such as chocolate chips, nuts, fruit pieces, or sauces through the lid openings.
5. **Check Consistency:** The dessert is ready when it reaches a soft-serve consistency. If you prefer a firmer consistency, transfer the mixture to an airtight container and place it in the freezer for an additional 2-4 hours.
6. **Turn Off:** Once the desired consistency is achieved, turn off the machine and unplug it.



Plus que de la glace
Préparez des yaourts glacés, des sorbets
ou des mélanges de fruits mous

Image: Top-down view of the Cuisinart ICE40BCE Duo Ice Cream Maker with liquid mixture being poured into one bowl and solid ingredients into the other, demonstrating dual-flavor preparation.

Doublez les délices.



2 bols de 1L



Des desserts gelés
prêts en 25 min



Les bols et les couvercles
vont au lave-vaisselle



Image: Two bowls filled with freshly made ice cream, one strawberry and one berry, showcasing the dual-flavor output of the Cuisinart ICE40BCE.

6. RECIPES

While this unit does not include a physical recipe book, a wide variety of recipes for ice cream, gelato, sorbet, and frozen yogurt can be found online. Search for 'Cuisinart ice cream maker recipes' to explore options for your machine.

7. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Cuisinart ICE40BCE.

1. **Unplug the Unit:** Always ensure the ice cream maker is unplugged from the power outlet before cleaning.
2. **Disassemble:** Remove the transparent lids, mixing paddles, and pre-freeze bowls from the motor base.
3. **Wash Removable Parts:** The pre-freeze bowls, mixing paddles, and transparent lids are dishwasher safe (top rack recommended) or can be hand-washed with warm, soapy water. Rinse thoroughly and dry completely.
4. **Clean Motor Base:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water or place it in a dishwasher.

5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the unit.

Video: A demonstration of cleaning an ice cream maker, showing the steps for disassembling and washing the components. This video is provided by a Seller and is relevant for maintenance.

8. TROUBLESHOOTING

- **Machine does not turn on:** Ensure the unit is properly plugged into a working electrical outlet. Check if the power switch is in the 'ON' position.
- **Mixture is not freezing:** Verify that the pre-freeze bowls were frozen for the recommended duration (12-24 hours) and are completely solid. Ensure the mixture added was chilled.
- **Paddles stop rotating:** This may occur if the mixture becomes too thick. Turn off the machine, remove the paddles, and serve the soft-serve dessert. If the bowls are not sufficiently frozen, the mixture may become too thick prematurely.
- **Loud noise during operation:** Some noise is normal during churning. Excessive or unusual noise may indicate improper assembly of the paddles or lids, or an issue with the motor. Disassemble and reassemble the unit to ensure all parts are correctly in place.

9. SPECIFICATIONS

Brand	CUISINART
Model Number	ICE40BCE
Color	Stainless Steel
Product Dimensions (L x W x H)	39 x 22 x 21 cm
Item Weight	5 Kilograms
Capacity	2 x 1 Liters (total 2 Liters)
Power	50 Watts
Voltage	230 Volts
Material	Aluminum
Special Features	2 flavors, easy lid access, brushed aluminum finish
Operation Mode	Automatic

10. WARRANTY AND SUPPORT

The Cuisinart ICE40BCE Duo Ice Cream Maker comes with a 3-year warranty. For any support or warranty claims, please refer to the contact information provided in your product packaging or visit the official Cuisinart website.

