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› Cuisinart ICE-21P1 Ice Cream Maker User Manual

Cuisinart ICE-21P1

Cuisinart Ice Cream Maker Machine, 1.5 Quart Sorbet, Frozen Yogurt Maker, Double Insulated, White, ICE-21P1

Brand: Cuisinart | Model: ICE-21P1

INTRODUCTION

The Cuisinart ICE-21P1 Ice Cream Maker is designed to create delicious frozen desserts and drinks quickly and easily. This fully automatic machine allows you to make frozen yogurt, ice cream, sorbet, and even frozen drinks in 20 minutes or less. Its simple operation and easy cleanup make it a convenient addition to any kitchen.



Image: The Cuisinart ICE-21P1 Ice Cream Maker, a compact white appliance with a clear lid and a Cuisinart logo on the base.

Key Features:

- **Superior Function:** The patent-pending mixing paddle ensures frozen treats are ready in 20 minutes or less.
- **Double-Insulated Freezer Bowl:** Eliminates the need for ice, providing fast and even freezing.

- **Capacity:** Makes up to 1.5 quarts of your favorite frozen desserts.
- **Easy-Lock Lid:** Transparent lid with a large spout for simple and mess-free ingredient addition.
- **Heavy-Duty Motor:** Strong enough to handle various frozen desserts and drinks.
- **BPA-Free:** All components are BPA-free for safe food preparation.

SETUP

Proper preparation of the freezer bowl is crucial for optimal performance. The freezer bowl contains a cooling liquid within its double-insulated walls, which must be completely frozen before use.

Freezer Bowl Preparation:

1. Before freezing, wash and thoroughly dry the freezer bowl.
2. Place the freezer bowl in the back of your freezer, where temperatures are typically coldest.
3. Ensure the bowl is placed on a flat surface in its upright position to allow for even freezing of the cooling liquid.
4. Freezing time typically ranges between 16 to 24 hours. To verify if the bowl is completely frozen, shake it; if you do not hear the liquid moving inside, it is ready.
5. For convenience, you may store the freezer bowl in the freezer at all times. Use the bowl immediately after removing it from the freezer, as it will begin to defrost quickly.

Note:

Your freezer should be set to 0°F (-18°C) to ensure proper freezing.

The freezer bowl is designed to be used without ice or salt.



Image: The double-insulated freezer bowl, a key component of the ice cream maker.

OPERATING INSTRUCTIONS

Follow these steps to make your favorite frozen desserts and drinks with your Cuisinart Ice Cream Maker.

Making Frozen Desserts or Drinks:

1. Prepare your recipe. Ensure the recipe yields 1.5 quarts or less.
2. Remove the frozen freezer bowl from the freezer and place it securely on the center of the base unit.
3. Insert the mixing paddle into the freezer bowl. It should rest in the center of the bowl with the circular side facing up.
4. Place the easy-lock lid onto the base and rotate it clockwise until the tabs on the lid securely lock into place on the base.
5. Press the On/Off switch to the "ON" position. The freezer bowl will begin to turn.
6. Immediately pour your prepared ingredients through the ingredient spout. It is important to add ingredients only after the unit has been turned on.
7. Allow the machine to churn. Frozen desserts or drinks will typically be ready in less than 20 minutes. The exact time may vary depending on the recipe and volume. The mixture is done when it has thickened to your desired consistency.
8. For a firmer consistency, transfer the finished dessert to an airtight container and store it in the freezer for two or more hours.



Ingredients feeding spout

Easily add chips or nuts through the wide spout.

Image: The Cuisinart Ice Cream Maker on a counter with ingredients like milk, strawberries, and ice cream cones, demonstrating its ease of use.

Adding Ingredients:

Additional ingredients such as chocolate chips, nuts, or fruit pieces should be added towards the end of the freezing cycle, approximately 5 minutes before the dessert is complete. Add these through the ingredient spout once the mixture has started to thicken. Nuts and other solid ingredients should be no larger than a standard chocolate chip.



Image: A close-up view of the Cuisinart Ice Cream Maker's wide ingredient feeding spout, designed for easy addition of mix-ins.

Official Product Videos:

No official product videos from the seller are available for direct embedding in this manual.

MAINTENANCE

Proper care and cleaning will extend the life of your Cuisinart Ice Cream Maker.

Cleaning Instructions:

- Always unplug the unit before cleaning.
- The freezer bowl, mixing paddle, and lid should be hand washed with warm, soapy water. Rinse thoroughly and dry completely before storing or re-freezing the bowl.
- Do not wash the freezer bowl in a dishwasher, as this can damage the cooling liquid inside.
- Wipe the base unit with a damp cloth. Do not immerse the base in water or any other liquid.
- Ensure all parts are dry before reassembling or storing the appliance.

TROUBLESHOOTING

If you encounter any issues with your Cuisinart Ice Cream Maker, please refer to the comprehensive user manual for detailed troubleshooting steps and solutions. Common issues often relate to freezer bowl temperature or ingredient consistency.

For further assistance, please contact Cuisinart Customer Service.

SPECIFICATIONS

Feature	Detail
Brand	Cuisinart

Model Name	1.5 Quart Frozen Yogurt-Ice Cream Maker
Model Number	ICE-21P1
Color	New White
Capacity	1.5 Quarts
Special Feature	Programmable
Material	Plastic
Included Components	motor, lid, bowl, blade
Product Dimensions	9.5"L x 9"W x 11.25"H
Item Weight	10.12 pounds (4.6 Kilograms)
Operation Mode	Automatic
Product Care Instructions	Hand Wash
Date First Available	May 19, 2010



Image: Diagram showing the dimensions of the Cuisinart ICE-21P1 Ice Cream Maker.

WARRANTY AND SUPPORT

The Cuisinart ICE-21P1 Ice Cream Maker comes with a **Limited 3-Year Warranty**. Please refer to the official user

manual for complete details regarding warranty policies and claims.

For comprehensive information, including recipes, detailed troubleshooting, and safety guidelines, please download the full User Guide:



For customer support, please visit the official Cuisinart website or contact their customer service line as provided in the full user manual.