Classic Cuisine 82-KIT1017

Classic Cuisine 1-Quart Ice Cream Maker Instruction Manual

Model: 82-KIT1017

1. Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the ice cream maker.
- Do not immerse the motor base in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts.
- 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 or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Keep hands and utensils out of the freezer bowl during use to reduce the risk of injury to persons and to prevent interference with the unit. DO NOT use sharp objects or metal utensils inside the freezer bowl.
- Ensure the motor unit is securely locked in place before operating.
- Do not use the appliance for anything other than its intended use.

2. Product Overview and Components

Familiarize yourself with the parts of your Classic Cuisine Ice Cream Maker before first use.



Image: Key components of the ice cream maker, including the motor unit, mixing paddle, and insulated freezer bowl.

1. **Motor Unit:** Contains the motor that rotates the paddle.
2. **Lid with Ingredient Chute:** Transparent lid with an opening for adding ingredients during operation.
3. **Mixing Paddle:** Attaches to the motor unit and churns the mixture.
4. **Insulated Freeze Bowl:** Double-walled bowl containing a cooling liquid, which must be pre-frozen.



Image: The Classic Cuisine Ice Cream Maker with its approximate dimensions of 6.5 inches in width and 8.5 inches in height.

3. Setup and First Use

3.1 Unpacking

- Carefully remove all components from the packaging.
- Remove any protective films or packaging materials.
- Retain packaging for future storage or transport.

3.2 Initial Cleaning

- Before first use, wash the freezer bowl, mixing paddle, and lid in warm, soapy water.
- Rinse thoroughly and dry all parts completely.
- Wipe the motor base with a damp cloth. Do not immerse the motor base in water.

3.3 Preparing the Freeze Bowl

The freeze bowl must be completely frozen before use. This typically takes 8 to 12 hours, depending on your freezer's temperature.

- Place the empty freeze bowl in the back of your freezer where the temperature is coldest.
- Ensure the freezer temperature is set to 0°F (-18°C) or colder.
- For best results, store the freeze bowl in the freezer at all times so it is ready for use whenever you desire.

4. Operating Instructions

4.1 Preparing Your Mixture

Prepare your ice cream, sorbet, or frozen yogurt mixture according to your recipe. For optimal results:

- Ensure your mixture is thoroughly chilled in the refrigerator for at least 2-3 hours, or overnight, before churning. A cold mixture will result in a faster and firmer product.
- Do not overfill the freeze bowl. The mixture will expand during churning. The maximum capacity is 1 quart.
- Avoid using ingredients that are too warm, as this will prevent proper freezing.

4.2 Assembly and Churning

Follow these steps to assemble the unit and begin churning:

1. Remove the frozen freeze bowl from the freezer.
2. Place the freeze bowl onto the motor base. Ensure it sits securely.
3. Insert the mixing paddle into the center hole of the motor unit.
4. Place the lid with the ingredient chute onto the freeze bowl, aligning it with the motor unit. Twist gently to lock it into place.
5. Plug the appliance into a standard electrical outlet.
6. Turn the power switch to the 'ON' position. The paddle will begin to rotate.
7. Immediately pour your chilled mixture through the ingredient chute into the freeze bowl.
8. Allow the machine to churn for 15-30 minutes, or until the desired consistency is reached. The churning time may vary based on the recipe and initial temperature of the mixture.
9. If adding solid ingredients like chocolate chips or nuts, add them during the last 5 minutes of churning through the ingredient chute.
10. Once churning is complete, turn the power switch to 'OFF' and unplug the appliance.
11. Remove the motor unit and paddle. Use a plastic or wooden spatula to scoop out the frozen dessert. Avoid metal utensils to prevent scratching the freeze bowl.



Image: The ice cream maker set up on a kitchen counter, surrounded by ingredients and toppings, ready for use.



Image: The Classic Cuisine Ice Cream Maker fully assembled and ready for operation.

5. Care and Maintenance

5.1 Cleaning

- Always unplug the appliance before cleaning.
- Wash the freeze bowl, mixing paddle, and lid in warm, soapy water. These parts are also dishwasher safe (top rack recommended).
- Dry all parts thoroughly before storing.

- Wipe the motor base with a damp cloth. Never immerse the motor base in water or other liquids.
- Do not use abrasive cleaners or scouring pads on any part of the ice cream maker.

5.2 Storage

- Ensure all parts are clean and dry before storing.
- The freeze bowl can be stored in the freezer for convenience, ensuring it's always ready for your next batch.
- Store the motor base, paddle, and lid in a clean, dry place.

6. Troubleshooting

If you encounter issues with your ice cream maker, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Ice cream is not freezing or is too soft.	Freeze bowl not sufficiently frozen; mixture not cold enough; mixture too large.	Ensure freeze bowl is frozen for 8-12 hours. Chill mixture thoroughly before adding. Do not exceed 1-quart capacity.
Paddle stops rotating during churning.	Mixture is too thick; ingredients are frozen solid; motor overheating.	Ensure mixture is liquid before churning. If mixture is too thick, allow it to soften slightly. Unplug and let motor cool if overheated.
Loud noise during operation.	Paddle not correctly installed; lid not securely locked; motor unit not properly seated.	Check that the paddle is correctly inserted. Ensure the lid is twisted and locked into place. Verify the motor unit is seated properly on the freeze bowl.
Ice cream is too hard after freezing.	Recipe contains too much sugar or not enough fat/alcohol.	Adjust recipe to reduce sugar or increase fat content. Allow ice cream to soften at room temperature for a few minutes before serving.

7. Product Specifications

Feature	Detail
Brand	Classic Cuisine
Model Number	82-KIT1017
Capacity	1 Quart
Color	White
Material	Plastic
Operation Mode	Automatic
Product Dimensions	6.5"L x 6.5"W x 8.5"H

Feature	Detail
Item Weight	6.16 pounds
Included Components	Bowl, Instruction, Recipe Book

8. Warranty and Support

8.1 Limited Warranty

Classic Cuisine warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. This warranty does not cover damage caused by accident, misuse, abuse, improper assembly, lack of reasonable care, or any other conditions not attributable to defects in material or workmanship.

8.2 Customer Support

For technical assistance, warranty claims, or general inquiries, please contact Classic Cuisine customer support. Refer to the product packaging or the official Classic Cuisine website for the most current contact information.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question