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› CUSIMAX CMIC-1031 Automatic Ice Cream Maker Instruction Manual

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Instruction Manual

INTRODUCTION

Thank you for choosing the CUSIMAX CMIC-1031 Automatic Ice Cream Maker. This appliance is designed to simplify the process of making delicious homemade ice cream, gelato, sorbet, and frozen yogurt without the need for pre-freezing bowls or adding ice and salt. Its integrated compressor ensures efficient cooling and mixing for perfect frozen treats.

IMPORTANT SAFEGUARDS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- This appliance is for household use only.
- Do not immerse the main unit (housing) in water or any other liquid. Only removable parts are washable.
- Ensure the power supply voltage matches the rating label on the appliance.
- Always unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- Only test the machine with ice cream mixture. Do not test with water or when empty.
- Ensure the lid is rotated to the "LOCK" position before operation to ensure proper function and safety.
- Keep hands and foreign objects away from moving parts during operation.

PRODUCT OVERVIEW

Familiarize yourself with the components of your CUSIMAX Ice Cream Maker:



Figure 1: Exploded view of the CUSIMAX Ice Cream Maker components.

- **Motor:** Powers the mixing blade.
- **Transparent Lid:** Allows observation of the mixing process.
- **Mixing Blade:** Churns the ice cream mixture.
- **Loading Bowl:** Removable aluminum bowl for ingredients.
- **Housing:** Main unit containing the compressor and control panel.
- **Base:** Provides stability for the unit.
- **Measuring Cup:** For precise ingredient measurement.

CONTROL PANEL

The control panel features intuitive touch buttons for easy operation:

1.1Qt CAPACITY ICE CREAM MAKER

Only fill the container up to 2/3,
as Ice cream expands when being formed.



Figure 2: Control panel with various mode selections.

- **Power Button:** Touch for 1 second to turn on/off the machine.
- **Menu Button:** Selects between different operating modes.
- **Start/Stop Button:** Initiates or pauses the selected mode.
- **Ice Cream Mode Icon:** Indicates the machine is in ice cream making mode.
- **Mixing Only Mode Icon:** Activates only the mixing function.
- **Cooling Only Mode Icon:** Activates only the cooling function.

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the removable loading bowl, mixing blade, and transparent lid with warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit's housing with a damp cloth. Do not place any parts in the dishwasher.



Figure 3: Hand washing the removable loading bowl.

3. **Assemble:** Place the loading bowl into the main unit. Attach the mixing blade to the motor assembly on the transparent lid.
4. **Secure Lid:** Place the transparent lid with the attached mixing blade onto the main unit. Rotate the lid clockwise until the triangle mark aligns with the "LOCK" position. You should hear a click, indicating it is securely locked.

Treat Yourself, Kids, Friends, Pets



Figure 4: Lid securely locked onto the main unit.

Follow these steps to make your favorite frozen treats:

1. **Prepare Mixture:** Prepare your desired ice cream, gelato, or sorbet mixture. For best results, ensure all liquid ingredients are chilled in the refrigerator before use.
2. **Add Mixture:** Pour the chilled mixture into the loading bowl. Do not fill more than 2/3 of the bowl's capacity, as the mixture will expand during freezing.
3. **Power On:** Plug the power cord into a suitable electrical outlet. Touch the Power button for 1 second to turn on the machine. The ice cream mode indicator light will flash red.
4. **Select Mode:** Press the Menu button to cycle through the modes (Ice Cream, Mixing Only, Cooling Only). Select the Ice Cream Mode.
5. **Start:** Press the Start/Stop button. The indicator light will turn green, and the machine will begin churning and cooling.
6. **Automatic Operation:** The machine will automatically create your frozen treats within approximately 30 minutes. Once the ice cream mode ends, it will hold the ice cream in a chilled state for 1 hour.
7. **Add Mix-ins:** If adding solid mix-ins like chocolate chips, nuts, or fruit, add them during the last 5-10 minutes of the churning cycle through the opening in the lid.
8. **Serve:** Once finished, remove the lid and mixing blade. The ice cream will have a soft-serve consistency. For a firmer consistency, transfer to an airtight container and freeze for an additional 1-2 hours.

Your browser does not support the video tag. Please update your browser.

Video 1: Demonstration of making frozen treats with the CUSIMAX Ice Cream Maker.

RECIPES

Your CUSIMAX Ice Cream Maker comes with a dedicated recipe manual containing various recipes for ice cream, gelato, sorbet, and frozen yogurt. Experiment with different flavors and ingredients to create personalized treats.

Get Various Dessert Just at Home



Figure 5: Examples of various desserts that can be made.

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Video 2: Making homemade ice cream with the CUSIMAX Ice Cream Maker.

MAINTENANCE & CLEANING

Proper cleaning and maintenance will ensure the longevity of your appliance.

1. **Disassemble:** Unplug the machine. Remove the lid, mixing blade, and loading bowl.
2. **Wash Removable Parts:** Hand wash the loading bowl, mixing blade, and transparent lid with warm soapy water. Rinse thoroughly and dry completely. Do not use abrasive cleaners or place any parts in the dishwasher.
3. **Clean Main Unit:** Wipe the exterior housing of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
4. **Storage:** Ensure all parts are completely dry before reassembling or storing. Store the appliance in a cool, dry place.

TROUBLESHOOTING

- **Machine does not start:** Ensure the power cord is securely plugged in and the lid is correctly locked into place (triangle mark aligned with "LOCK" position).
- **Ice cream is too soft:** The mixture may not have been sufficiently chilled before adding to the machine. Ensure liquid ingredients are refrigerated for at least 8 hours prior. You can also use the "Cooling Only" mode for an additional 10-15 minutes after the main cycle.
- **Mixing blade stops:** This may indicate the mixture is too thick or frozen. Turn off the machine, remove the mixture, and allow it to soften slightly before restarting.
- **Bowl stuck after freezing:** If the loading bowl is difficult to remove after the ice cream is finished, allow it to sit at room temperature for a few minutes to loosen.

SPECIFICATIONS

Feature	Specification
Brand	CUSIMAX
Model Name	CMIC-1031
Capacity	1.1 Quarts
Operation Mode	Automatic
Material	Plastic
Product Dimensions	14 x 10.24 x 10.47 inches
Item Weight	19.01 pounds
Product Care Instructions	Hand Wash

WARRANTY & SUPPORT

CUSIMAX provides customer service for the lifetime of your homemade ice cream maker. If you have any questions or problems, please contact us. We are committed to providing you with the best solution within 24 hours.