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› Cuisinart Soft Serve Ice Cream Machine- Mix It In Ice Cream Maker for Frozen Yogurt, Sorbet, Gelato, Drinks 1.5 Quart, White, ICE-48 New White

Cuisinart ICE-48

Cuisinart Soft Serve Ice Cream Machine User Manual

Model: ICE-48

INTRODUCTION

Welcome to the world of homemade soft serve ice cream! The Cuisinart Mix It In™ Soft Serve Ice Cream Maker (Model ICE-48) allows you to create delicious ice cream, smooth sorbets, frozen yogurt, and frosty drinks quickly and easily. This machine features built-in dispensers for mix-ins and a warming cup for toppings, providing a complete soft serve experience right in your home.

PRODUCT OVERVIEW



Figure 1: Front view of the Cuisinart Soft Serve Ice Cream Machine, showcasing its white and gray design with the main dispenser handle.



Delicious ice cream in minutes

Treat friends and family to soft serve ice cream
made in under 30 minutes.

Figure 2: The ice cream machine in use, with several soft serve cones filled and a stack of empty cones in the integrated holder.



Customize your toppings

Mix in crushed treats from the built-in dispensers and drizzle on hot toppings from the warming cup.

Figure 3: Close-up view of the machine highlighting the three transparent topping dispensers filled with various mix-ins like nuts, candies, and sprinkles, along with a warming cup for liquid toppings.



Simple operation

Easy to clean and operate - fully automatic
with 1.5-qt capacity.

Figure 4: An aerial view of the machine's top, revealing the removable freezer bowl where the ice cream mixture is churned. The topping dispensers are also visible.



Make frozen drinks

Frosty drinks blended to perfection in minutes.

Figure 5: The machine is shown in a kitchen setting, demonstrating its capability to create frosty beverages, with three glasses of green frozen drinks in the foreground.

Mix It In™ Soft Serve Ice Cream Machine



Figure 6: A diagram illustrating the key dimensions of the Cuisinart Soft Serve Ice Cream Machine: 17.7 inches in height, 11 inches in length, and 9.5 inches in width.

SETUP

1. **Prepare the Freezer Bowl:** The double-insulated freezer bowl must be completely frozen before use. Place the bowl in your freezer for at least 12 hours, or until it is solid. Ensure your freezer is set to a sufficiently cold temperature.
2. **Assemble the Machine:**
 - Place the frozen freezer bowl into the main unit.
 - Secure the lid onto the main unit. The lid has two tabs that fit into slots on the machine.
 - Attach the dispensing handle and ensure it is properly aligned.
3. **Fill Topping Dispensers:** The machine features three transparent compartments for mix-ins. Open the top of each compartment and fill with your desired candies, nuts, or sprinkles. Close the lids securely.
4. **Position Drip Tray:** Ensure the removable drip tray is correctly placed at the base of the machine to catch any spills or excess ice cream/toppings.

5. **Cone Holder:** Utilize the integrated cone holder on the side of the machine to conveniently store ice cream cones. It can hold both flat and pointed-bottom cones.
6. **Power Connection:** Plug the machine into a standard electrical outlet.

OPERATING INSTRUCTIONS

1. **Prepare Ice Cream Mixture:** Prepare your desired ice cream, sorbet, or frozen yogurt mixture according to your recipe. Ensure the mixture is well-chilled before adding it to the machine.
2. **Add Mixture to Bowl:** Pour the chilled mixture into the frozen freezer bowl through the opening in the lid.
3. **Start Churning:** Turn the ON/OFF Power Dial to the "ON" position. The machine will begin churning the mixture. It typically takes about 20 minutes to produce soft serve consistency.
4. **Dispense Soft Serve:** Once the desired consistency is reached, pull down the main handle to dispense the soft serve directly into cones or bowls.
5. **Add Mix-ins:** While dispensing, you can pull the levers below the topping compartments to add mix-ins directly into your soft serve. Ensure mix-ins fit through the mix-in gauge to prevent clogging.
6. **Use Warming Cup:** The 4 oz. warming cup and heating plate can be used to heat liquid toppings like fudge or caramel.
7. **Turn Off:** After dispensing, turn the ON/OFF Power Dial to the "OFF" position.

MAINTENANCE AND CLEANING

- **Unplug Before Cleaning:** Always unplug the machine from the power outlet before cleaning.
- **Clean Removable Parts:** The removable drip tray, freezer bowl, lid, and topping compartments are designed for easy cleaning. Many parts are dishwasher safe. Refer to the full user manual for specific dishwasher safety instructions.
- **Wipe Main Unit:** Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
- **Drying:** Ensure all parts are thoroughly dry before reassembling or storing the machine.

TROUBLESHOOTING

For detailed troubleshooting steps and solutions to common issues, please refer to the official [User Manual \(PDF\)](#).

SPECIFICATIONS

Feature	Detail
Brand	Cuisinart
Model Name	Mix It In Ice Cream Maker Machine
Model Number	ICE-48
Color	White
Capacity	1.5 Quarts

Product Dimensions	11"L x 9.4"W x 17.7"H
Item Weight	15.4 pounds (7 Kilograms)
Operation Mode	Automatic
Material	Plastic
Special Feature	See-Through Lid
Included Components	Ice Cream Maker, Warming pad, topping containers
Product Care Instructions	Dishwasher Safe
Country of Origin	USA

WARRANTY AND SUPPORT

The Cuisinart Soft Serve Ice Cream Machine comes with a**Limited 3-Year Warranty**. For detailed warranty policies and further support, please refer to the official [User Manual \(PDF\)](#) or visit the [Cuisinart Store on Amazon](#).