Disney DCM-800RD

Disney Mickey Mouse 2 Quart Electric Ice Cream Maker

Model: DCM-800RD

Introduction

Thank you for purchasing the Disney Mickey Mouse 2 Quart Electric Ice Cream Maker. This appliance is designed to help you easily create delicious homemade ice cream, frozen yogurt, sherbet, and sorbet. Please read this instruction manual thoroughly before first use to ensure safe operation and optimal performance.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the motor base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended household use.
- Avoid contact with moving parts.
- Do not freeze the freezer bowl if it is wet. Ensure it is completely dry before placing in the freezer.

Parts & Features

Familiarize yourself with the components of your ice cream maker:



Main Unit / **Motor Base:** The red base featuring Mickey Mouse, which houses the motor and power button.



Double-Insulated Freezer Bowl: The white bowl with a silver rim that holds the ice cream mixture and gets pre-frozen.



Mixing Paddle: A plastic paddle that attaches to the motor base and churns the ingredients.



Transparent Lid: A clear lid that covers the freezer bowl during operation, often with an opening for adding ingredients.

Setup

Before First Use

1. Unpack all parts and remove any packaging materials.
2. Wash the freezer bowl, mixing paddle, and lid in warm, soapy water. Rinse thoroughly and dry all parts completely. **Do not wash the motor base in water.** Wipe it with a damp cloth.
3. Ensure all parts are completely dry before assembly or freezing.

Freezing the Bowl

The freezer bowl must be completely frozen before you begin making ice cream. The freezing process typically takes 8 to 12 hours, but it is recommended to keep it in the freezer for at least 24 hours for best results.

- Place the clean, dry freezer bowl in the coldest part of your freezer.
- Ensure your freezer temperature is 0°F (-18°C) or colder.
- The bowl is ready when the liquid inside is completely solid and no sloshing sound is heard when shaken.

Operating Instructions

Follow these steps to make your favorite frozen desserts:

1. **Prepare Your Mixture:** Prepare your ice cream, frozen yogurt, sherbet, or sorbet mixture according to your recipe. Ensure the mixture is chilled in the refrigerator for at least 2 hours, or overnight, before churning. This helps achieve a creamier consistency.
2. **Assemble the Unit:**
    a. Place the motor base on a clean, dry, flat surface.
    b. Insert the frozen freezer bowl into the motor base.
    c. Place the mixing paddle into the center of the freezer bowl, ensuring it sits correctly on the motor shaft.
    d. Place the transparent lid onto the freezer bowl, aligning it properly and twisting to lock if applicable.
3. **Start Churning:** Plug the appliance into a 120V AC electrical outlet. Press the power button to turn on the ice cream maker. The paddle will begin to rotate.
4. **Add Ingredients:** Slowly pour your chilled ice cream mixture through the opening in the lid while the paddle is rotating.



Image: Adding ingredients to the ice cream maker.
This image shows a hand adding fresh raspberries into the ice cream maker through the lid opening while the machine is churning a light pink mixture, demonstrating how to incorporate mix-ins.

5. **Churning Time:** Allow the mixture to churn for approximately 20 to 30 minutes. The churning time may vary depending on the recipe and desired consistency. The mixture will thicken as it churns.
6. **Add Mix-ins:** During the last 5 minutes of churning, you can add solid ingredients like chocolate chips, nuts, candy pieces, or fruit through the lid opening.
7. **Finish:** Once the desired consistency is reached, turn off the appliance by pressing the power button and unplug it from the outlet.
8. **Serve or Store:** Remove the lid and paddle. Use a plastic or wooden spatula to scoop the ice cream from the

freezer bowl. For a firmer consistency, transfer the ice cream to an airtight container and place it in the freezer for 2-4 hours.

Care & Cleaning

Proper care ensures the longevity of your ice cream maker:

- Always unplug the appliance before cleaning.
- **Motor Base:** Wipe the motor base with a damp cloth.**Never immerse the motor base in water or any other liquid.**
- **Freezer Bowl, Paddle, and Lid:** These parts are **hand wash only**. Wash them in warm, soapy water. Rinse thoroughly and dry completely before storing or refreezing the bowl.
- Do not use abrasive cleaners or scouring pads on any part of the ice cream maker.
- Store the assembled unit or its components in a clean, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working.	Ensure the power cord is securely plugged into a working 120V outlet.
Mixture is not freezing.	Freezer bowl not sufficiently frozen; mixture not chilled; too much mixture.	Ensure freezer bowl is frozen for 8-24 hours. Chill mixture thoroughly before adding. Do not exceed the maximum fill line.
Paddle stops rotating.	Mixture is too thick; too many solid ingredients added.	Turn off and unplug the unit. Remove some mixture or solid ingredients. Ensure the paddle is correctly seated.
Loud noise during operation.	Paddle not seated correctly; motor straining.	Turn off and unplug. Re-seat the paddle. If the mixture is too thick, remove some.

Specifications

Model Number:	DCM-800RD
Capacity:	2 Quarts
Power:	50 Watts
Voltage:	120 Volts
Product Dimensions:	22 x 22 x 33.91 cm (8.66 x 8.66 x 13.35 inches)
Item Weight:	4.86 kg (10.72 lbs)
Special Feature:	Freezer Bowl
Included Components:	2 Piece Lid, Base, Freezer Bowl, Plastic Paddle
Care Instructions:	Hand Wash (for removable parts)



Image: Product Dimensions.
This image illustrates the approximate dimensions of the ice cream maker, showing a height of 16.73 inches and a base width/depth of 10.43 inches.

Warranty & Support

This product is covered by a limited warranty. For detailed warranty information, service, or support, please refer to the warranty card included with your purchase or contact Disney customer service. Keep your purchase receipt as proof of purchase.
For further assistance, you may visit the official Disney store on Amazon:Disney Store

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