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Cuisinart ICEM10E

Cuisinart Solo Scoops Ice Cream Maker ICEM10 Instruction Manual

Model: ICEM10E

Brand: Cuisinart

INTRODUCTION

Welcome to the Cuisinart Solo Scoops Ice Cream Maker instruction manual. This compact appliance is designed to help you create delicious homemade frozen desserts, including ice cream, gelato, sorbet, and frozen yogurt, quickly and easily. With its 475 ml capacity, it's perfect for individual servings or small batches, ensuring fresh treats every time.

The Solo Scoops Ice Cream Maker is engineered for convenience, featuring one-button operation and easy-to-clean components. Its space-saving design makes it ideal for any kitchen, and the included 3-year warranty provides peace of mind.

IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the appliance.
- 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 putting on or taking off 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 Cuisinart 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 or to the appliance itself. DO NOT use sharp objects or utensils inside the freezer bowl.

- Ensure the lid is securely locked in place before operating.

PARTS AND FEATURES

Familiarize yourself with the components of your Cuisinart Solo Scoops Ice Cream Maker:

1. **Lid with Ingredient Spout:** Transparent lid allows you to watch the freezing process and add ingredients easily.
2. **Mixing Paddle:** Mixes and aerates ingredients in the freezer bowl.
3. **Freezer Bowl:** Contains a cooling liquid within its double-insulated walls to create fast and even freezing.
4. **Motor Base:** Houses the motor and control button.
5. **On/Off Button:** Simple one-touch operation.



Image: The Cuisinart Solo Scoops Ice Cream Maker, showing its compact design and main components.



Image: A close-up view of the Cuisinart Solo Scoops Ice Cream Maker, highlighting the lid and mixing paddle.

SETUP

Before first use, wash all parts that will come into contact with food (freezer bowl, mixing paddle, and lid) in warm, soapy water. Rinse thoroughly and dry. The motor base should be wiped clean with a damp cloth.

Freezing the Freezer Bowl

The freezer bowl must be completely frozen before you begin your recipe. The length of time required for freezing depends on how cold your freezer is. For the most convenient use, store the freezer bowl in the freezer at all times. Generally, freezing for **at least 12 hours** is recommended. To determine if the bowl is completely frozen, shake it. If you don't hear liquid moving, the coolant is frozen.

Tip: For best results, ensure your freezer is set to 0°F (-18°C) or colder.

OPERATING INSTRUCTIONS

Follow these steps to make your favorite frozen desserts:

- 1. Prepare Your Recipe:** Prepare your ice cream, gelato, sorbet, or frozen yogurt mixture according to your chosen recipe. Ensure the mixture is chilled in the refrigerator for at least 2 hours, or overnight, before churning.
- 2. Assemble the Unit:**
 - Place the frozen freezer bowl onto the motor base.
 - Insert the mixing paddle into the center hole of the freezer bowl, ensuring it sits correctly.
 - Place the lid on top of the freezer bowl and twist clockwise until it locks securely into place.
- 3. Start the Machine:** Plug the unit into an electrical outlet. Press the On/Off button to start the motor. The paddle will begin to rotate.
- 4. Add Ingredients:** Immediately pour your chilled dessert mixture through the ingredient spout in the lid.
- 5. Churn:** Allow the machine to churn for approximately 20-25 minutes, or until the mixture reaches

your desired consistency. The churning time may vary depending on the recipe and room temperature.

6. **Add Mix-ins:** If adding solid ingredients like chocolate chips, nuts, or fruit, do so during the last 5 minutes of churning through the ingredient spout.
7. **Serve or Store:** Once churning is complete, press the On/Off button to stop the machine and unplug it. Remove the lid and mixing paddle. Use a rubber spatula to scrape the frozen dessert from the bowl into an airtight container for storage, or serve immediately.

Note: The machine is designed for continuous operation. Do not stop and restart the machine during the churning process, as the mixture may freeze to the bowl and prevent the paddle from rotating.

CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your ice cream maker.

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Disassemble:** Remove the lid, mixing paddle, and freezer bowl from the motor base.
3. **Wash Parts:** The lid and mixing paddle are dishwasher-safe (top rack recommended). The freezer bowl should be hand-washed with warm, soapy water and a soft cloth. Do not wash the freezer bowl in the dishwasher, as this can damage it.
4. **Clean Motor Base:** Wipe the motor base clean with a damp cloth. Never immerse the motor base in water or other liquids.
5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing.

Storage

Store the freezer bowl in your freezer so it's always ready for use. The compact design with cable winding and stackable lid allows for neat storage of the entire unit in a cabinet or on a countertop.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Unit not plugged in; power outage; faulty outlet.	Ensure unit is securely plugged in. Check circuit breaker. Try a different outlet.
Paddle does not rotate.	Freezer bowl not sufficiently frozen; mixture too thick; paddle not correctly installed; too much mixture.	Ensure freezer bowl is frozen for at least 12 hours. Ensure mixture is chilled and not too thick. Reinstall paddle correctly. Do not exceed maximum capacity (475 ml).
Dessert is not freezing properly.	Freezer bowl not sufficiently frozen; mixture not chilled; recipe ingredients incorrect.	Freeze bowl for at least 12 hours. Chill mixture thoroughly before churning. Ensure correct proportions of ingredients as per recipe.
Loud noise during operation.	Paddle hitting frozen mixture; unit not assembled correctly.	Ensure mixture is not too thick. Check that the lid and paddle are securely and correctly assembled.

SPECIFICATIONS

- **Brand:** Cuisinart
- **Model Number:** ICEM10E
- **Color:** White
- **Capacity:** 475 Milliliters
- **Material:** Plastic
- **Operating Mode:** Automatic
- **Included Components:** 1 Freezer Bowl, 1 Mixing Paddle
- **Special Features:** Fully automatic control, cable winding, stackable lid, easy cleaning.
- **Product Dimensions (Packaged):** 25.3 x 21.7 x 21.7 cm
- **Item Weight (Packaged):** 1.87 kg

WARRANTY AND SUPPORT

The Cuisinart Solo Scoops Ice Cream Maker (Model ICEM10E) comes with a **3-year warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use. For warranty claims, technical support, or product inquiries, please contact Cuisinart customer service. Keep your proof of purchase for warranty validation.

For more information, visit the official Cuisinart website or refer to the contact details provided with your product packaging.

Note: The warranty does not cover damage caused by misuse, accident, unauthorized modifications, or commercial use.