Elite Gourmet EIM1205DB

Americana by Elite Pint Perfect™ EIM1205DB Ice Cream Maker User Manual

Model: EIM1205DB

Introduction

The Elite Gourmet Pint Perfect™ Mini Ice Cream Maker (Model EIM1205DB) allows you to easily create homemade ice cream, frozen yogurt, sorbet, and gelato. This appliance features two 1-pint capacity freezing bowls, an automatic rotating mixing paddle, and an ingredient chute for adding mix-ins. This manual provides essential information for safe operation, setup, use, maintenance, and troubleshooting.

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 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 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.
- 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.
- Do not clean with abrasive cleaners or harsh chemicals.

Parts Identification

Familiarize yourself with the components of your ice cream maker:



Image: Exploded view of the ice cream maker showing all components. This includes two freezing bowls, a USB-C cable, a paddle, a clear lid, and the motor unit.

1. Freezing Bowl (1)
2. Freezing Bowl (2)
3. 17" USB-C Cable
4. Paddle
5. Clear Lid
6. Motor

Setup

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

Freezing the Bowls

For optimal results, the freezing bowls must be completely frozen. Place the empty freezing bowls in your freezer for at least 12-24 hours. Ensure your freezer temperature is set to 0°F (-18°C) or colder. The bowls are ready when the liquid inside is completely solid.



Image: Two freezing bowls, one filled with yellow ice cream and one with pink ice cream, demonstrating the dual capacity. The motor unit is placed in front.

Operating Instructions

Follow these steps to make your favorite frozen treats:

1. **Prepare Your Mixture:** Prepare your ice cream, frozen yogurt, sorbet, or gelato mixture according to your recipe. Ensure the mixture is chilled before adding it to the frozen bowl.
2. **Assemble the Unit:**
    - Place one frozen bowl on a stable, flat surface.
    - Insert the paddle into the center of the motor unit.
    - Place the clear lid onto the frozen bowl, aligning the opening with the paddle.
    - Place the motor unit with the paddle attached onto the lid, ensuring it clicks securely into place.
3. **Start Churning:**
    - Connect the USB-C cable to the motor unit and plug the other end into a compatible USB power source (e.g., wall adapter, power bank).
    - Press the ON button on the motor unit to start the churning process. The paddle will begin to rotate.

4. **Add Mixture:** Slowly pour your chilled ice cream mixture into the frozen bowl through the ingredient chute on the lid while the machine is churning.
5. **Churning Time:** Allow the machine to churn for approximately 15-25 minutes, or until the mixture reaches your desired consistency. Churning time may vary based on recipe and room temperature.
6. **Add Mix-ins:** During the last 5 minutes of churning, you can add solid ingredients like chocolate chips, nuts, fruit pieces, or candies through the ingredient chute.
7. **Serve:** Once the desired consistency is reached, turn off the machine and unplug it. Remove the motor unit and lid. Use a plastic or wooden spoon to scoop the ice cream from the bowl. Avoid using metal utensils, as they can damage the freezing bowl.



Image: A visual guide showing the four main steps of operation: mixing and chilling ingredients, turning the motor on, pouring the mixture into the freezing bowl, and adding toppings.



Image: The ice cream maker in operation next to a separate bowl of finished ice cream, illustrating the process from churning to serving.

Maintenance and Cleaning

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

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Disassemble:** Disassemble all parts: motor unit, lid, paddle, and freezing bowl.
3. **Clean Freezing Bowls, Lid, and Paddle:** Wash these parts in warm, soapy water. Rinse thoroughly and dry completely before storing. These parts are not dishwasher safe.
4. **Clean Motor Unit:** Wipe the motor unit with a damp cloth. Do NOT immerse the motor unit in water or any other liquid.
5. **Storage:** Store the clean and dry ice cream maker in a cool, dry place. Ensure the freezing bowls are completely dry before placing them back in the freezer for future use.



Image: A hand washing one of the freezing bowls under running water, demonstrating the ease of cleaning due to its open design and fewer parts.

Troubleshooting

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power source issue; motor unit not properly attached.	Ensure USB-C cable is securely plugged into both the motor unit and a working power source. Check if the motor unit is correctly seated on the lid.
Mixture is not freezing.	Freezing bowl not sufficiently frozen; mixture not chilled; too much mixture.	Ensure bowls are frozen for 12-24 hours at 0°F (-18°C). Chill your mixture thoroughly before adding. Do not overfill the bowl.

Problem	Possible Cause	Solution
Paddle stops churning.	Mixture is too thick; motor overheating; obstruction.	Ensure mixture is not too thick. Turn off and unplug the unit, check for any obstructions around the paddle. Allow motor to cool if it feels warm.
Loud noise during operation.	Paddle not properly seated; motor unit not aligned.	Check that the paddle is correctly inserted and the motor unit is securely attached to the lid.

Specifications

Feature	Detail
Model Name	Pint Perfect™ EIM1205DB Ice Cream Maker
Model Number	EIM1205DB
Brand	Elite Gourmet
Capacity	2 Pints (2 x 1 Pint Freezing Bowls)
Color	Periwinkle
Material	Plastic (BPA Free Parts)
Operation Mode	Automatic
Power Source	USB-C (Cable Included)
Item Weight	4.4 pounds
Package Dimensions	10.43 x 7.36 x 7.28 inches
UPC	717056139362

Warranty and Support

For detailed warranty information and customer support, please refer to the warranty card included with your product or visit the official Elite Gourmet website. You can also contact their customer service for assistance with product registration, troubleshooting, or parts replacement.
Official Brand Website: Elite Gourmet Store on Amazon

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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

Answered questions about this manual

Why does the mixture in my Elite Gourmet EIM1205DB Ice Cream Maker freeze around the outer edge of the bowl while the center remains liquid, even after extended churning?

If your Elite Gourmet EIM1205DB is freezing only at the edges, it usually indicates an issue with the temperature of the bowl, the temperature of the mixture, or the volume of the ingredients. Please...

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