Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Cuisinart ICE-90

Cuisinart Freeze Ease 1-Quart Automatic Ice Cream Maker

MODEL ICE-90 USER MANUAL

1. Product Overview

The Cuisinart Freeze Ease 1-Quart Automatic Ice Cream Maker (Model ICE-90) is designed to create homemade ice cream, frozen yogurt, and sorbet with ease. Featuring Quick Freeze Chill Technology, this appliance eliminates the need for pre-freezing the bowl, allowing for convenient, on-demand dessert preparation. Its compact design and intuitive controls make it a versatile addition to any kitchen.



Figure 1.1: The Cuisinart Freeze Ease Ice Cream Maker (Model ICE-90) in a kitchen setting, showcasing its compact design and a freshly made dessert.

2. Important Safeguards

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

- Read all instructions before operating the appliance.
- To protect against electrical shock, do not immerse cord, plugs, or appliance housing 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. Keep hands, hair, clothing, as well as spatulas and other utensils away from the appliance during operation to reduce the risk of injury and/or damage to the appliance.
- 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. Contact Cuisinart Customer Service for examination, repair, or adjustment.

- 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.
- 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 use.
- Do not clean with scouring pads or abrasive cleaners.

3. Parts and Features

Familiarize yourself with the components of your Cuisinart Freeze Ease Ice Cream Maker:

1. **Lid with Ingredient Funnel:** Transparent lid allows you to view the churning process and add mix-ins easily.
2. **Mixing Paddle:** Churns and aerates ingredients to create smooth, creamy desserts.
3. **Removable Mixing Bowl:** Holds ingredients during the freezing process.
4. **Base Unit with Compressor:** Houses the motor and the self-contained cooling system.
5. **Control Panel with LED Display:** Features one-touch presets and a digital timer.
6. **Cord Storage:** Integrated cord wrap for tidy storage.



Figure 3.1: Detailed view of the control panel, showing the LED display and preset buttons for Ice Cream, Frozen Yogurt, Sorbet, and Keep Cool functions.

4. Setup

1. **Unpack:** Carefully unpack all components and remove any packaging materials. Keep packaging for future storage or shipping.
2. **Clean:** Before first use, wash the mixing bowl, mixing paddle, and lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the base unit with a damp cloth. **Do not immerse the base unit in water.**
3. **Assemble:**
    a. Place the base unit on a clean, dry, and level countertop.
    b. Insert the removable mixing bowl into the base unit, ensuring it sits securely.
    c. Place the mixing paddle into the center of the mixing bowl, ensuring it is properly seated.
    d. Place the lid onto the base unit, aligning the tabs and rotating until it locks into place.
4. **Power Connection:** Plug the power cord into a standard electrical outlet. The unit is now ready for operation.

5. Operating Instructions

Follow these steps to make your favorite frozen desserts:

1. **Prepare Ingredients:** Ensure all ingredients are chilled (typically 35°F–40°F / 1.7°C–4.4°C) before adding them to the machine. This helps achieve the best consistency.
2. **Add Ingredients:** Remove the lid. Pour your chilled mixture into the removable mixing bowl. Do not fill above the maximum fill line to allow for expansion during churning.
3. **Secure Lid:** Place the lid back onto the base unit and lock it into position.
4. **Select Program:** Press the desired preset button on the control panel:

   Ice Cream: For rich, creamy ice cream.

   Frozen Yogurt: For tangy, smooth frozen yogurt.

   Sorbet: For refreshing fruit-based sorbets.

   The machine will automatically begin churning and cooling. The LED display will show the remaining time. Typical churning times range from 20 to 40 minutes, depending on the recipe and desired consistency.
5. **Add Mix-ins (Optional):** Approximately 5 minutes before the cycle ends, or when the mixture begins to thicken, add desired mix-ins (e.g., chocolate chips, nuts, fruit pieces) through the ingredient funnel on the lid.
6. **Keep Cool Function:** Once the selected program finishes, the machine will automatically switch to the **Keep Cool** mode for up to 1 hour to maintain the dessert's consistency and prevent melting.
7. **Serve:** When the dessert reaches your desired consistency, turn off the machine and unplug it. Use a rubber spatula or wooden spoon to scoop the dessert from the mixing bowl. Avoid using metal utensils, as they can scratch the bowl.
8. **Storage:** For firmer consistency, transfer the dessert to an airtight container and place it in the freezer for 2-4 hours.



Figure 5.1: Pouring chilled ingredients into the mixing bowl before starting the churning process.



Figure 5.2: Adding mix-ins like chocolate chips or nuts through the lid's funnel during the final stages of churning.

6. Maintenance and Cleaning

Proper cleaning and maintenance will ensure the longevity and optimal performance of your ice cream maker.

1. **Unplug:** Always unplug the appliance from the electrical outlet before cleaning.
2. **Disassemble:** Remove the lid, mixing paddle, and mixing bowl from the base unit.
3. **Wash Parts:** Wash the mixing bowl, mixing paddle, and lid in warm, soapy water. Rinse thoroughly and dry completely. These parts are **not dishwasher safe**.
4. **Clean Base Unit:** Wipe the base unit with a damp cloth. Dry thoroughly.**Never immerse the base unit in water or other liquids.**
5. **Storage:** Store the assembled unit in a clean, dry place. Use the integrated cord wrap for tidy storage.

7. Troubleshooting

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outage; unit malfunction.	Ensure unit is securely plugged into a working outlet. Check circuit breaker. If problem persists, contact customer service.
Mixture is not freezing or is too soft.	Ingredients not sufficiently chilled; too much mixture in bowl; recipe issue.	Ensure ingredients are chilled to 35°F–40°F (1.7°C–4.4°C). Do not overfill the bowl. Adjust recipe for proper fat/sugar content. Extend churning time if needed.
Mixing paddle stops or struggles.	Mixture is too thick; too many mix-ins; paddle not seated correctly.	Ensure mixture is not overly thick before churning. Add mix-ins gradually. Check that the paddle is correctly inserted.
Loud noise during operation.	Unit not on a level surface; internal issue.	Ensure the appliance is on a stable, level surface. If noise is excessive or unusual, discontinue use and contact customer service.

8. Specifications

Brand: Cuisinart

Model Name: Cuisinart Freeze Ease 1qt Ice Cream Maker

Model Number: ICE-90

Capacity: 1 Quart

Color: White

Operation Mode: Automatic

Special Features: Digital Display, Programmable, Quick Freeze Chill Technology (No Pre-Freezing)

Dimensions (L x W x H): 14" x 11" x 9"

Item Weight: 16.3 pounds

UPC: 086279254870

Product Care: Hand Wash Only (removable parts), Wipe Clean (base unit)



Figure 8.1: Product dimensions for the Cuisinart Freeze Ease 1-Quart Ice Cream Maker.

9. Warranty and Support

This Cuisinart appliance is covered by a **Limited 3-Year Warranty** from the date of original purchase. This warranty covers defects in materials and workmanship under normal home use.
This warranty does not cover:

- Damage caused by accident, misuse, abuse, or commercial use.
- Damage caused by improper cleaning or maintenance.
- Products that have been modified.

For warranty claims, technical support, or to purchase replacement parts, please contact Cuisinart Customer Service:

Website: Visit the official Cuisinart website for support resources.

Phone: Refer to your product registration card or the Cuisinart website for current customer service contact numbers.

Please retain your original purchase receipt as proof of purchase for warranty purposes.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

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

Open the live page

https://manuals.plus/asin/B0H42CNF8K

More documents and user manuals: **https://manuals.plus/**