



Cuisinart ICE-48 Series Soft Serve Ice Cream Maker Instruction Manual

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Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Mix It In™ Soft Serve Ice Cream Maker

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USING.
2. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquids.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children.
Children should be supervised to ensure that they do not play with the appliance.
4. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from appliance during operation to reduce the risk of injury and/or damage to the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact the manufacturer for information on examination, repair, or adjustment.
7. The use of attachments other than those made by Cuisinart may cause fire, electric shock or risk of injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of freezer bowl while in use to reduce the risk of injury to persons or damage to the appliance.
DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL!
Sharp objects will scratch and damage the inside of the freezer bowl. A rubber spatula or wooden spoon may be used when the appliance is in the OFF position.
11. This appliance is for household use.

Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart repair personnel.

12. Do not use the freezer bowl on flames, hot plates or stoves. Do not expose to heat source. Do not wash in dish washer; doing so may cause risk of fire, electric shock or injury.
13. Close supervision is necessary when any appliance is used by or near children.
14. Do not use appliance for other than its intended use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY
SPECIAL CORD SET INSTRUCTIONS**

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base. NOTE:
The base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.
- Check voltage to be sure that the voltage indicated on the nameplate agrees with your voltage.
- Never clean with scouring powders or hard implements.

BEFORE FIRST USE

DO NOT immerse this product in water. Wipe it with a damp cloth. Wash the lid, freezer bowl, mixing arm, topping containers, topping chute, and drip tray in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners or hard implements.

FREEZING TIME AND BOWL PREPARATION

The freezer bowl must be completely frozen before you begin your recipe. Before freezing, wash and dry the bowl. Wrap it in a plastic bag to prevent freezer burn. We recommend that you place the freezer bowl in the back of your freezer where it is coldest. Be sure to place the freezer bowl on a flat surface in its upright position for even freezing. The length of time needed for the bowl to freeze completely depends on how cold your freezer is. For the most convenient frozen desserts, leave the bowl in the freezer at all times. You can take it out any time for immediate use. In general, freezing time should be a minimum of 24 hours. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen. Reminder: Your freezer should be set to 0°F to ensure proper freezing.

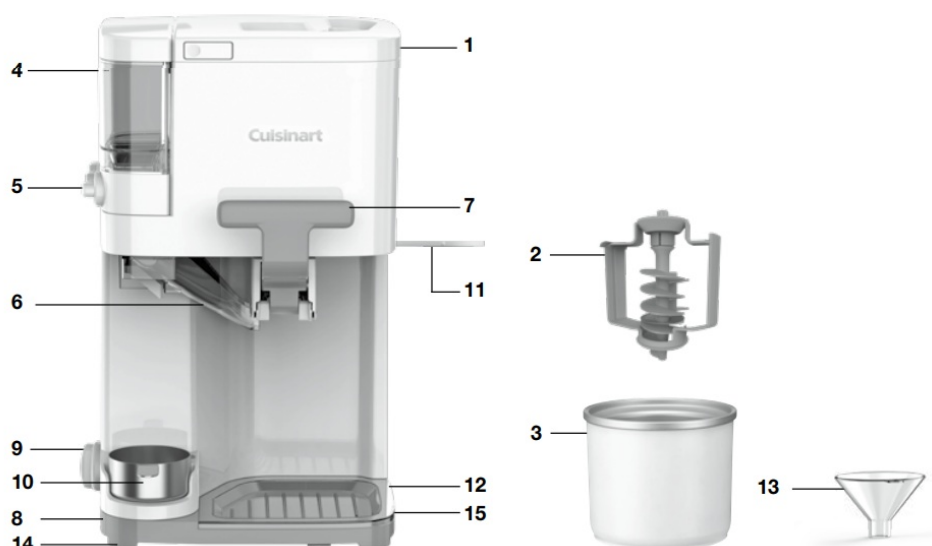
QUICK REFERENCE CARD

If you lose the paper instruction booklet, there is a pullout tray on the side under the drip tray (number 12 on page

- 4). Scan the QR code to access the online instruction booklet and recipes.

FEATURES AND BENEFITS

1. Easy-Lock Lid with Opening – Lid is designed to remove and lock easily. An ingredient opening allows you to pour ingredients directly through the top and watch the freezing process.
2. Mixing Paddle – Mixes and aerates ingredients in freezer bowl to create smooth, soft ice cream.
3. 1½-Quart Freezer Bowl – Contains cooling liquid within a double-insulated wall to create fast and even freezing. Double wall keeps the bowl cool and at an even temperature.
4. Three Topping Containers – Dispense the mix-ins of your choice. The three topping containers dispense mix-ins such as sprinkles, mini chocolate chips, hard-shelled candies, and many more. The topping containers can dispense and mix add-ins into the ice cream or they can be taken off the machine to add toppings onto ice cream right at the table.
5. Topping Dispensing Knobs – Turn one of three knobs to dispense the mix-ins of your choice into your soft ice cream.



6. Topping Chute – Mix-ins are dispensed from the chute into your ice cream cone or bowl while you dispense ice cream. Removable for easy cleaning.
7. Dispensing Handle Assembly – Dispenses soft ice cream when handle is pulled down. Removable for easy cleaning.
8. Base – Contains heavy-duty motor strong enough to make and dispense ice cream.
9. Power Control Knob
10. 4 oz. Keep Warm Cup and Heater – Keep liquid toppings warm.
11. Cone Holder – Conveniently holds a stack of ice cream cones. Can hold both waferstyle and sugar cones.
12. Removable Drip Tray – Can be removed for easy cleaning.
13. Mix-in Gauge – Check the size of mix-ins by dropping them through. Mix-ins that do not fit through will clog the ice cream maker.
14. Rubber Feet – Nonslip feet keep base stationary during use.
15. Removable Quick Reference Card (Not Shown)

ASSEMBLY

1. Insert the topping containers into the indent on the top left side of the Cuisinart® Mix It In™ Soft Serve Ice

Cream Maker so that they are firmly in place. The topping container with the rounded edge should be inserted into the front and rear spaces.

2. Place the cover over each of the topping containers.
3. Attach the dispensing handle assembly by aligning with the “lock” icon on the right side of the unit. Turn clockwise until it locks into place (the Dispensing Handle should be in the center of the front of the unit).
4. Slide the topping chute into the space provided under the topping containers. Be sure to slide it all the way in until it snaps in place (the Dispensing Handle must be in the upright position).
5. Place the drip tray on the base under the dispenser.
6. Place the keep warm cup on the warming plate, if heating up toppings.

MAKING SOFT SERVE ICE CREAM AND FROZEN DESSERTS

1. Fill the topping containers with the desired mix-ins using the mix-in gauge.
2. Do not place liquid toppings in toppings containers. Liquid toppings should be placed in keep warm cup over the heater.

Do not exceed 4 oz. of liquid toppings in keep warm cup.

NOTE: keep warm cup should only be used to keep liquid toppings warm.

3. Use Cuisinart’s recipes from the pages that follow. Do not fill the freezer bowl higher than ½ inch from the top, as the frozen dessert base will increase in volume during the freezing process. For best results, prepare frozen dessert base in a container from which it is easy to pour.
4. Push the mixing paddle into the hole on the bottom of the lid.
5. Remove the freezer bowl from the freezer. (Remove plastic bag if you have wrapped freezer bowl.) Lift the lid and place freezer bowl inside the base.

NOTE: Bowl will begin to defrost quickly once it has been removed from freezer.

Use immediately after removing from freezer.

6. Place lid with mixing paddle on base and push down until it locks into place.
7. Turn the power dial to “Ice Cream,” if only preparing ice cream. Turn the dial to “Ice Cream + Warm,” if preparing ice cream and warming a liquid topping. Mixing paddle will begin to turn and the warming heater will start if selected.
8. Add frozen dessert base to the freezer bowl by pouring through the opening in the lid.
9. Soft ice cream will be finished in as little as 30 minutes. The time will depend on the recipe and volume of the dessert you are making. Frozen dessert base should be refrigerated to reduce mixing time.
- NOTE:** Ensure optimal soft serve consistency by checking ice cream at least 5 minutes before specified finish time.
- If it does become too hard to dispense, simply remove the freezer bowl, scoop, serve, and enjoy!
10. Hold an ice cream cone or bowl 1 inch below the ice cream chute and pull down the handle to dispense the ice cream.
- Turn cone or bowl as you dispense to swirl ice cream.
11. Turn desired knob(s) to add toppings of your choice to soft serve ice cream or dessert.
12. When finished filling the cone or bowl, push the handle back up to stop the flow of ice cream.

NOTES: Some liquid may initially come out of the dispensing handle assembly when first pulled down. Use a cup to collect this liquid, pour liquid back into bowl, then proceed with filling the first bowl or cone.

Do not store frozen desserts in the freezer bowl. Desserts will stick to the side of the freezer bowl and may damage the bowl.

Transfer to an airtight container.

Ice cream will lose its soft consistency and harden after it is stored in the freezer.

13. If you want to use the Keep Warm Cup, make sure the unit is turned to “Ice Cream + Warm.”

NOTE: The Keep Warm feature is intended to keep only prepared toppings soft enough to pour over ice cream (hot fudge, caramel, and butterscotch).

RECOMMENDED MIX-INS

These items can be found in most well-stocked grocery stores.

Mini candy-coated chocolates

Mini chocolate chips

Confetti sprinkles

Chocolate sprinkles

Caramel sprinkles

Praline crunch

Decorative Crunch Bits

Finely Chopped Nuts

NOTE: Always use the mix-in gauge; some mixins may be too large to dispense and will need to be chopped.

SUGGESTED LIQUID TOPPINGS

Chocolate syrup

Prepared hot fudge

Prepared caramel sauce

Prepared fruit sauce, such as strawberry, blueberry, or raspberry

Butterscotch sauce

DISASSEMBLING FOR CLEANING

1. Turn the unit OFF and unplug.
2. Remove the lid by pushing in and lifting the two side tabs. Disconnect the mixing paddle.
3. Lift the freezer bowl up and out of the base.
Make sure all ice cream has been dispensed before removing.
4. Remove the topping chute by pulling it toward you.
5. Remove the dispensing handle assembly by turning counterclockwise to unlock. Once unlocked, it can be lowered from the unit.

CLEANING

1. Follow section on disassembling.
2. Base: Wipe with a damp cloth and dry.
Never use abrasives or immerse in water.
3. Freezer Bowl and Lid: Wash by hand in warm, soapy water and dry thoroughly.
DO NOT PUT IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS.
4. Dispensing Handle Assembly: Wash thoroughly by hand in warm, soapy water.
Be sure to eliminate all ice cream residue by cleaning it while it is opened (with the handle pushed down) and closed (with handle up).
5. Mixing Paddle, Topping Containers, Topping Chute, Keep Warm Cup and Drip
Tray: Hand-wash in warm, soapy water and dry thoroughly. These items are also top rack dishwasher safe.

STORAGE

DO NOT put freezer bowl in freezer if bowl is wet. DO NOT store lid, mixing paddle, base, drip tray, or topping containers in the freezer. You may store the freezer bowl in the freezer, in its upright position, for convenient, immediate use. We recommend, before freezing, wrap the bowl in a plastic bag to prevent freezer burn. DO NOT store frozen desserts in the freezer bowl. Transfer desserts to an airtight container for longer storage in the freezer. When filled topping containers are not in use, store in a cool, dark place. Empty containers if not used within a week.

NOTE: Ice cream will lose its soft consistency and harden after it is stored in the freezer.

TROUBLESHOOTING

Problem: Ice cream is not ready in recommended time.

Solution:

- Check the ice cream base consistency as it is churning, if it is thick and cold, more churning might be necessary to get to the right consistency for dispensing.
- Should the correct consistency still not be achieved, it could be attributed to the temperature of the ice cream bowl. It is important for the freezer to be at 0°F and for the freezer bowl to be in the freezer for 24 hours before using.
- Ice cream base ingredients may not have been cold enough. Be sure to fully chill ice cream base prior to making ice cream for best results.
- Be sure to have your ice cream maker all set up with dispensing assembly in place and paddle attached to lid before removing ice cream bowl from the freezer.

Problem: Ice cream is not dispensing.

Solution:

- Correct consistency is key to dispensing. Begin checking consistency at least 5 minutes before specified finish time.
- Once ice cream gets too thick, it will not be able to be dispensed. Should this happen, simply scoop ice cream right from the ice cream bowl.
- When checking to see if consistency is correct for dispensing, test by dispensing once base starts getting thick. If base is too soft or liquid base is too soft or liquid, simply pour it back into the mix.
- Once ice cream does get to correct consistency, continue to dispense cups or cones until ice cream is completely dispensed.

Problem: Motor stalls.

Solution:

- Ice cream may be too thick.
- Turn off ice cream maker. Freezer bowl will need to be emptied, washed and refrozen before starting the process again.

Problem: Mix-ins are not dispensing.

Solution:

- Check topping chute to make sure that mix-ins are not stuck.
- Be sure that the topping dispenser is completely dry before adding any toppings. If wet, toppings can melt and

stick together.

- Be sure that the mix-in chute is also thoroughly dry.
- Mix-ins may be too large. Use the mix-in gauge to determine the correct size for mix-ins.

Problem: Ice cream paddle is not turning.

Solution:

- Check to make sure there is no ice in the freezer bowl.

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers who purchase products directly from Cuisinart or an authorized Cuisinart® reseller only. You are the consumer if you own a Cuisinart Mix It In™ Soft Serve Ice Cream Maker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart® Mix It In™ Soft Serve Ice Cream Maker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit <https://cuisinart.registria.com> for a fast, efficient way to complete your product registration. However, product registration does not eliminate the *need* for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800726-0190**. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

Hassle-Free Replacement Warranty

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart Mix It In™ Soft Serve Ice Cream Maker should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, visit us at <https://www.cuisinart.com/customer-care/product-inquiry>. Or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

Your Cuisinart Mix It In™ Soft Serve Ice Cream Maker has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service

Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, to confirm that the product is serviced with the correct parts, and to ensure that the product is still under warranty.

Soft Serve Vanilla Ice Cream

This ice cream can easily be dressed up by adding your favorite chopped candies or sprinkles at the end of churning.

Makes about 5 cups (ten ½-cup servings) 1 cup whole milk ¾ cup granulated sugar Pinch salt 2 cups heavy cream 1 tablespoon pure vanilla extract

1. In a medium bowl, whisk to combine the milk, sugar, and salt until the sugar is dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate until well chilled before using, preferably overnight.
2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base.

Churn until desired serving consistency is reached, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.

3. Serve in cups or cones, adding toppings while dispensing ice cream.

Nutritional information per serving (based on ½ cup):

Calories 222 (73% from fat) • carb. 13g • pro. 2g • fat 18g sat. fat 11g • chol. 69mg • sod. 45mg • calc. 61mg • fiber 0g

Simple Chocolate Ice Cream

This crowd-pleaser is so easy to make – just remember to have the base well chilled before churning!

Makes about 5 cups (ten ½-cup servings) ⅔ cup unsweetened cocoa powder (preferably Dutch process) ½ cup granulated sugar ⅓ cup firmly packed light brown sugar

Pinch salt 1 cup whole milk 2 cups heavy cream 1 teaspoon pure vanilla extract

1. Place the cocoa, sugars and salt in a medium bowl; stir with a whisk to combine and remove any lumps. Add the milk, heavy cream, and vanilla extract, and whisk well to incorporate and dissolve the cocoa powder and sugars (a hand mixer comes in handy here). Cover and refrigerate until well chilled, preferably overnight.
2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base.
Churn until the desired serving consistency is reached, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.
3. Serve in cups or cones, adding toppings while dispensing ice cream.

Strawberry Ice Cream

Early summer strawberries make this an ice cream worth screaming about!

Makes about five cups (ten ½-cup servings)

1½ cups strawberries, hulled and halved (if large)

¾ cup whole milk

½ cup granulated sugar

1 teaspoon pure vanilla extract Pinch salt

1¼ cups heavy cream

1. Put the strawberries, milk, sugar, vanilla extract, and salt into a blender and blend on High until completely smooth and homogenous, 40 to 50 seconds. Pour into a bowl and stir in the heavy cream. Cover and refrigerate until well chilled, preferably overnight.
2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.
3. Serve in cups or cones, adding toppings while dispensing ice cream.


Nutritional information per serving:

Calories 178 (60% from fat) • carb. 17g • pro. 1g • fat 12g

sat. fat 8g • chol. 46mg • sod. 20mg • calc. 43mg • fiber 1g

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Documents / Resources

 <p>Cuisinart INSTRUCTION AND RECIPE BOOKLET</p> <p>Mix It In™ Soft Serve Ice Cream Maker ICE-48 Series</p>	<p>Cuisinart ICE-48 Series Soft Serve Ice Cream Maker [pdf] Instruction Manual ICE 48, ICE-48 Series Soft Serve Ice Cream Maker, ICE-48 Series, ICE-48 Series Ice Cream Maker, Soft Serve Ice Cream Maker, Ice Cream Maker</p>
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References

- [Product Inquiry](#)
- [Welcome to Registria](#)