



## Cuisinart Ice Cream Maker Manual: Learn How to Use ICE-45 Soft Serve Machine

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The Cuisinart Mix It In Soft Serve Ice Cream Maker is a fun and easy way to make professional-quality soft ice cream, yogurt, sorbet, and sherbet right at home. With three built-in condiment dispensers, you can make your frozen desserts extra delicious by adding sprinkles, chips, and other toppings with just the pull of a tab. The operation is fully automatic, so just pick a recipe from the included instructions, put the ingredients in the bowl, and turn the dial! However, before using the product for the first time, it is important to read the instruction booklet carefully to ensure safe usage. The booklet includes important safety precautions, such as avoiding contact with moving parts, not using sharp objects or utensils inside the freezer bowl, and not operating the appliance with a damaged cord or plug. Additionally, the booklet provides assembly instructions and recommended mix-ins for the best results. With this product expert's advice, users can confidently and safely use their Cuisinart Mix It In Soft Serve Ice Cream Maker to enjoy their favorite frozen desserts at home.

# Cuisinart®

INSTRUCTION BOOKLET

**Recipe  
Booklet**  
Reverse Side



Mix It In™ Soft Serve Ice Cream Maker [ICE-45] For your safety and continued enjoyment of this product, always read the instruction book carefully before using. U IB-6405

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## IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed 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 liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Always unplug appliance from outlet 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 the 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. Return the appliance to the nearest Cuisinart Repair Center for examination, repair, electrical or mechanical 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 to the appliance itself. **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.
10. This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart Repair Personnel.
11. Do not use the freezer bowl on flames, hot plates or stoves. Do not expose to heat source. Do not wash in the dishwasher; doing so may cause risk of fire, electric shock or injury.

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.

## **INTRODUCTION**

Get ready to enjoy professional-quality soft ice cream, yogurt, sorbet, and sherbet right at home, with your new Cuisinart® Mix It In™ Soft Serve Ice Cream Maker. Not only can you make all of your favorites, but with three built-in condiment dispensers, you can make them extra delicious! With the pull of a tab, sprinkles, chips, and other toppings mix right into your frozen dessert as you fill up cones or bowls. Operation is fully automatic, so just pick a recipe from the ones we've included, put the ingredients in the bowl, and turn the dial!

## **BEFORE USING FOR THE FIRST TIME**

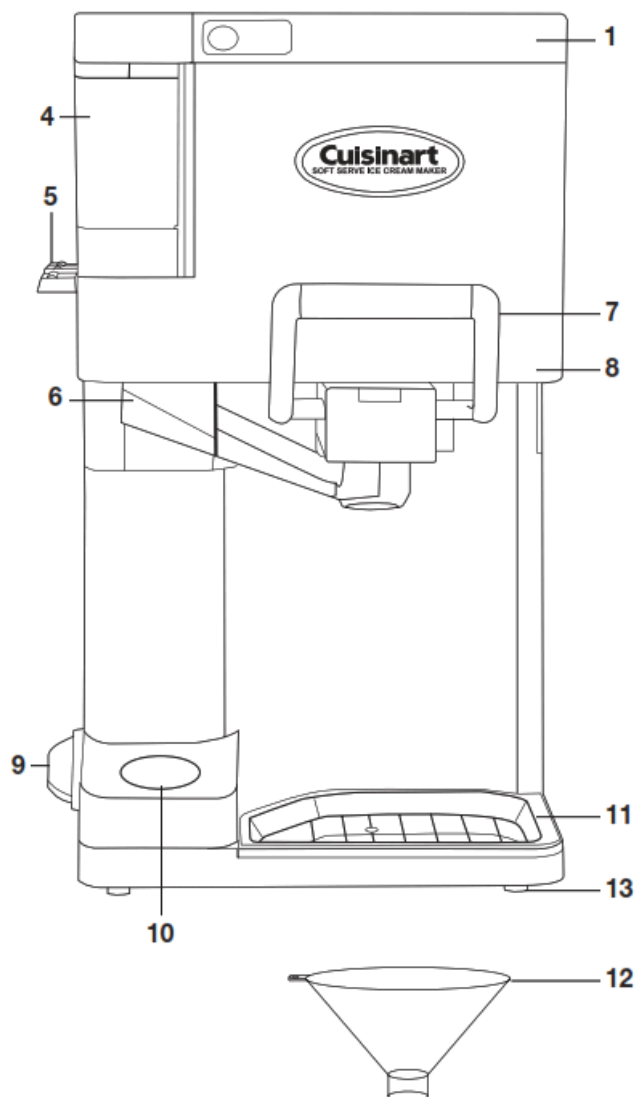
DO NOT immerse this product in water. Wipe it with a moist cloth. Wash the lid, freezer bowl, mixing arm, condiment containers, condiment chute, and drip tray in warm soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners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

## **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 to reach the frozen state depends on how cold your freezer is. For the most convenient frozen desserts, leave your freezer 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 12 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 of all foods.

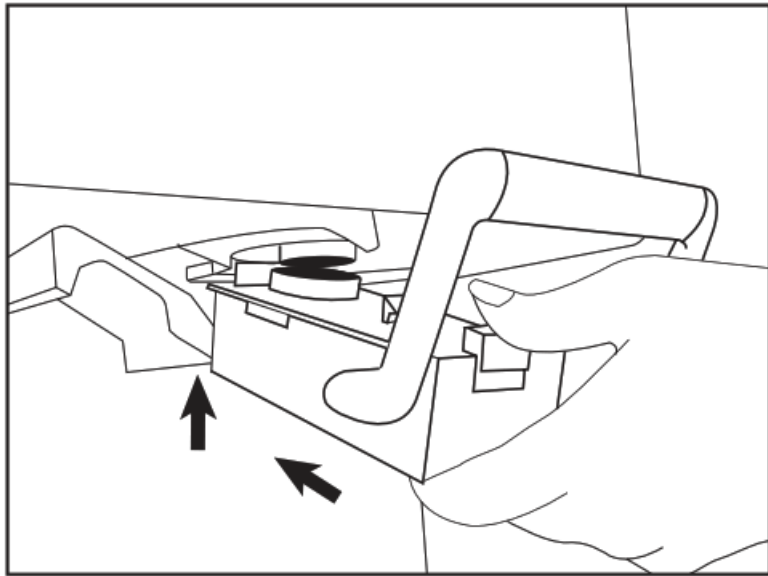
## FEATURES AND BENEFITS

1. **Easy-lock Lid with Window** – Lid is designed to remove and lock easily. An ingredient window allows you to pour ingredients directly through the top and watch the freezing process.
2. **Mixing Arm (not shown)** – Mixes and aerates ingredients in freezer bowl to create smooth soft ice cream.
3. **1 1/2-Quart Freezer Bowl (not shown)** – 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 Condiment Containers** – Dispense the mix-ins of your choice. The front condiment container with a curved edge dispenses small mix-ins such as sprinkles. Two rectangular condiment containers dispense larger mix-ins such as mini M&M® s or mini chocolate morsels.
5. **Condiment Dispensing Levers** – Pull out one of three levers to add the mix-ins of your choice into your soft ice cream.
6. **Condiment 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 Bracket with Handle** – Dispenses the 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. **ON/OFF Power Dial**
10. **Cone Holder** – Conveniently holds a stack of extra ice cream cones. Can hold both flat and pointed-bottom cones.
11. **Removable Drip Tray** – Can be removed for easy cleaning. Dot in center of tray indicates where to place the ice cream cone.
12. **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.
13. **Rubber Feet** – Nonslip feet keep base stationery during use.

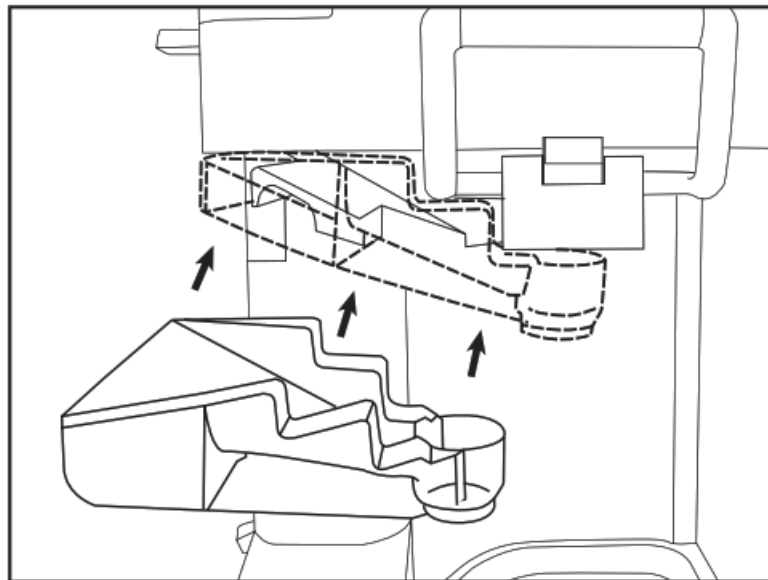


## ASSEMBLY

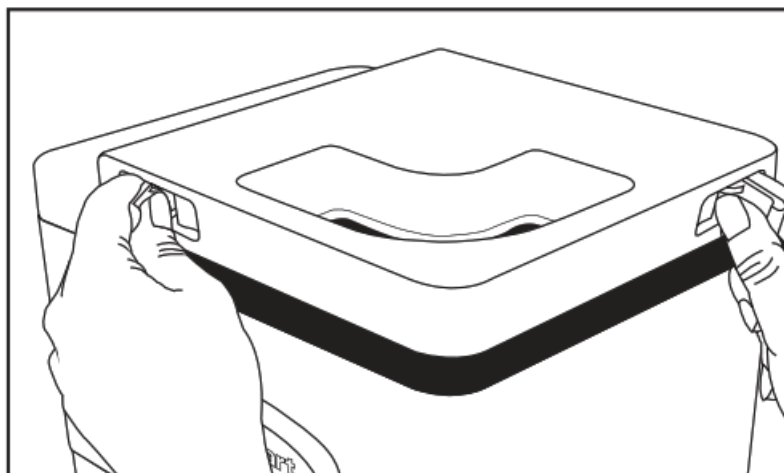
1. Insert the condiment containers into the indent on the top side of the ICE-45 so that they are firmly in place. The condiment container with the rounded edge should be inserted into the front space.
2. Place the small narrow cover over the condiment containers.
3. Attach the dispenser with handle by inserting the tab into the slot under the dispensing area, then push the dispenser upwards until it locks into place. (Make sure the handle is in the upright position.)



4. Slide the condiment chute into the space provided under the condiment containers. Be sure to slide it all the way in until it stops.



5. Place the drip tray on the base under the dispenser.
6. Push the mixing arm into the hole on the bottom of the lid.
7. Insert the freezer bowl. Make sure that it is securely in place.
8. Put the lid with mixing arm attached over the freezer bowl and push down until it clicks securely in place. To remove lid, push in and lift the two side tabs.



1. Fill the condiment containers with the desired mix-ins. Place small mix-ins such as sprinkles in the front condiment container with the curved edge. Place large mix-ins such as mini M&M®s or mini chocolate morsels in the rectangular condiment containers. **NOTE:** Do not place liquid condiments in the condiment containers.
2. Use Cuisinart's recipes from the pages that follow. Do not fill the freezer bowl higher than ½" from the top, as the ingredients will increase in volume during the freezing process. For best results, prepare ingredients in a container from which it is easy to pour.
3. 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 it immediately after removing from freezer.
4. Push the mixing arm into the hole on the bottom of the lid.
5. Place lid with mixing arm on base and push down until it locks in place.
6. Turn the power dial to the ON position. Mixing arm will begin to turn.
7. Add ingredients to the freezer bowl by pouring them through the opening in the lid.
8. Soft ice cream will be finished in as little as 20 minutes. The time will depend on the recipe and volume of the dessert you are making. If ingredients are refrigerated, ice cream-making time will be reduced. **NOTE:** You must watch the ice cream to determine when to dispense. If you wait too long, ice cream may get too thick to dispense. If this happens, remove the bowl, scoop out and enjoy the ice cream.
9. Hold an ice cream cone or bowl one inch below the ice cream chute and pull down the handle to dispense the soft ice cream. Turn cup or bowl as you dispense to swirl ice cream.
10. Pull out one, two or all three condiment dispensing levers to add the mix-ins of your choice into your soft ice cream or dessert. To stop the flow of mix-ins, push in the dispensing levers.
11. 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 bracket when the handle is first pulled down. Use a cup to collect this liquid, 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. Store only in an airtight container. The ice cream will lose its soft consistency and harden after it is stored in the freezer.

## RECOMMENDED MIX-INS

These items can be found in most well-stocked grocery stores and specialty grocery/gourmet food stores.

The location of the items will depend upon the individual store (for example, some items will be found near the ice cream and ice cream cones while others may be found in the baking section). Mini M&M®s\* Mini chocolate morsels\* Confetti sprinkles Chocolate sprinkles Caramel sprinkles Praline crunch Critter crunch or other decorative crunch bits Almond brickle bits/chips

\*NOTE: Do not use full-sized M&M®s or chocolate morsels, they are too large to dispense. Use the mix-in gauge to make sure mix-ins are not too large. If they do not fit through the hole in the gauge, then they will clog the unit.

## SAFETY FEATURE

The Cuisinart® Mix It In™ Soft Serve Ice Cream Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert is extremely thick or if the unit has been running for an excessively long period of time, or if added condiments are too large. If ice cream is too thick to dispense, remove the bowl and eat the ice cream.

## DISASSEMBLING FOR CLEANING

1. Remove the lid and disconnect the mixing paddle.
2. Lift the freezer bowl up and out of the base.
3. Remove the condiment chute by pulling it toward you.
4. Remove the dispensing bracket with handle by pushing the button located on the center of the face of the dispenser down and pulling it down and out towards you.

## TROUBLESHOOTING

Problem	Solution
Ice cream is not ready in the recommended time.	Check the recipe to make sure that the ingredients are correct. Keep the freezer bowl in the freezer while making ice cream. Do not let the freezer bowl sit outside of the freezer for more than 10 minutes. Freezer temperature should be set to 0°F.
Ice cream is not dispensing.	The ice cream may be too thick. Check the processing time. Check the recipe to make sure the ice cream is the right consistency. Scoop out and eat the ice cream.
Motor stalls.	The ice cream may be too thick. Check the processing time. Turn off the ice cream maker and let the bowl sit in the freezer. Make a new batch once the bowl is frozen for the recommended amount of time.
Mix-ins are not dispensing.	Check the condiment chute to make sure that mix-ins are not stuck. Clean and dry the chute. Check for jammed mix-ins. Mix-ins should be small and soft.
The mixing arm is not turning.	Check to make sure there is no ice in the freezer bowl. Check to see if the unit is on.

## CLEANING

1. Unplug your Cuisinart® Mix It In™ Soft Serve Ice Cream Maker before cleaning.
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 OR IMPLEMENTS.
4. Handle with Dispensing Bracket: Wash thoroughly by hand in warm soapy water. Be sure to eliminate all ice cream residue by cleaning the dispensing while it is opened (with the handle pushed down) and closed (with the handle up).
5. Mixing Arm, Condiment Containers, Condiment Chute and Drip Tray: Wash by hand in warm soapy water and dry thoroughly. These parts are also top-rack dishwasher-safe. Be careful not to remove the small rubber pads that are located inside the condiment containers when cleaning. The rubber pads are a part of the condiment containers and are not removable.

## STORAGE

DO NOT put freezer bowl in freezer if bowl is wet. DO NOT store lid, mixing arm, base, drip tray or condiment containers in the freezer. You may store the freezer bowl in the freezer, in its upright position, for convenient, immediate use. 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 condiment containers are not in use, store in a cool, dark place. Empty containers if not used once a week. Start with fresh mix-ins so they don't spoil. **NOTE:** The ice cream will lose its soft consistency and harden after it is



stored in the freezer

## **WARRANTY LIMITED THREE-YEAR WARRANTY**

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Mix It In™ Soft Serve Ice Cream Maker which 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.

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 suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of the original purchase. However, the return of the product registration card 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.

If your Cuisinart® Mix It In™ Soft Serve Ice Cream Maker should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart 150 Milford Road, East Windsor, NJ 08520

To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800- 726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order.

**NOTE:** For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Mix It In™ Soft Serve Ice Cream Maker has been manufactured to the strictest specifications and has been designed for use only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by 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 they may not apply to you.

**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 the above two options do not result 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 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

**BEFORE RETURNING YOUR CUISINART® PRODUCT** Important: If the nonconforming product is to be

served by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

## SPECIFICATIONS

Product Name	Cuisinart Mix It In Soft Serve Ice Cream Maker
Model Number	ICE-45
Product Type	Soft Serve Ice Cream Maker
Capacity	1 1/2 Quarts
Condiment Dispensers	3 built-in condiment dispensers
Condiment Dispensing Levers	3 levers to add mix-ins
Condiment Chute	Removable for easy cleaning
Power Dial	ON/OFF Dial
Cone Holder	Can hold both flat and pointed-bottom cones
Removable Drip Tray	Can be removed for easy cleaning
Mix-in Gauge	Check the size of mix-ins
Rubber Feet	Nonslip feet keep base stationary during use
Assembly	Easy to assemble
Freezing Time	Minimum of 12 hours
Recommended Mix-ins	Sprinkles, mini M&M@s, mini chocolate morsels, and other toppings

## FAQS

### What is the Cuisinart Mix It In Soft Serve Ice Cream Maker used for?

The Cuisinart Mix It In Soft Serve Ice Cream Maker is used to make professional-quality soft ice cream, yogurt, sorbet, and sherbet right at home.

### What are the safety precautions to follow when using the Cuisinart Mix It In Soft Serve Ice Cream Maker?

The safety precautions to follow when using the Cuisinart Mix It In Soft Serve Ice Cream Maker include reading all instructions before using, avoiding contact with moving parts, not using sharp objects or utensils inside the freezer bowl, and not operating the appliance with a damaged cord or plug.

### Can I use attachments made by other brands with the Cuisinart Mix It In Soft Serve Ice Cream Maker?

No, you should not use attachments other than those made by Cuisinart as it may cause fire, electric shock, or risk of injuries.

### Can I use the Cuisinart Mix It In Soft Serve Ice Cream Maker outdoors?

No, you should not use the Cuisinart Mix It In Soft Serve Ice Cream Maker outdoors.

## How long should I freeze the freezer bowl before using it?

The length of time needed to reach the frozen state depends on how cold your freezer is. For the most convenient frozen desserts, leave your freezer bowl in the freezer at all times. In general, freezing time should be a minimum of 12 hours.

## What are the features and benefits of the Cuisinart Mix It In Soft Serve Ice Cream Maker?

The features and benefits of the Cuisinart Mix It In Soft Serve Ice Cream Maker include easy-lock lid with window, mixing arm, 1 1/2-quart freezer bowl, three condiment containers, condiment dispensing levers, condiment chute, dispensing bracket with handle, base, ON/OFF power dial, cone holder, removable drip tray, mix-in gauge, and rubber feet.

## How do I assemble the Cuisinart Mix It In Soft Serve Ice Cream Maker?


To assemble the Cuisinart Mix It In Soft Serve Ice Cream Maker, insert the condiment containers into the indent on the top side of the ICE-45, place the small narrow cover over the condiment containers, attach the dispenser with handle, slide the condiment chute into the space provided under the condiment containers, place the drip tray on the base under the dispenser, push the mixing arm into the hole on the bottom of the lid, insert the freezer bowl, and put the lid with mixing arm attached over the freezer bowl and push down until it clicks securely in place.

## How do I make soft serve ice cream and frozen desserts using the Cuisinart Mix It In Soft Serve Ice Cream Maker?

To make soft serve ice cream and frozen desserts using the Cuisinart Mix It In Soft Serve Ice Cream Maker, fill the condiment containers with the desired mix-ins, remove the freezer bowl from the freezer, lift the lid and place freezer bowl inside the base.

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Printed in China 05CU26519 Any other trademarks or service marks referred to herein are the trademarks or service marks of their respective owners.

## Documents / Resources

	<p><a href="#">Cuisinart Mix It In Soft Serve Ice Cream Maker</a> [pdf] Instruction Manual Cuisinart, ICE-45, Ice Cream Maker</p>
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