



**Soft Serve Ice Cream Maker
ICE48U**

Cuisinart®

Congratulations on your purchase of the Cuisinart Soft Serve Ice Cream Maker.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long-life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

Contents

Product Description5

Important Safety Cautions6

Using the Cuisinart Soft Serve Ice Cream Maker.....9

Assembly Instructions.....9

Preparing the Freezer Bowl9

Assembling the Soft Serve Ice Cream Maker..... 10

Making Soft Serve Ice Cream & Frozen Yoghurt..... 11

Dispensing Soft Serve Ice Cream or Frozen Yoghurt 12

Ice Cream Guide 13

Recommended Toppings 13

Using The Keep Warm Plate 13

Troubleshooting 14

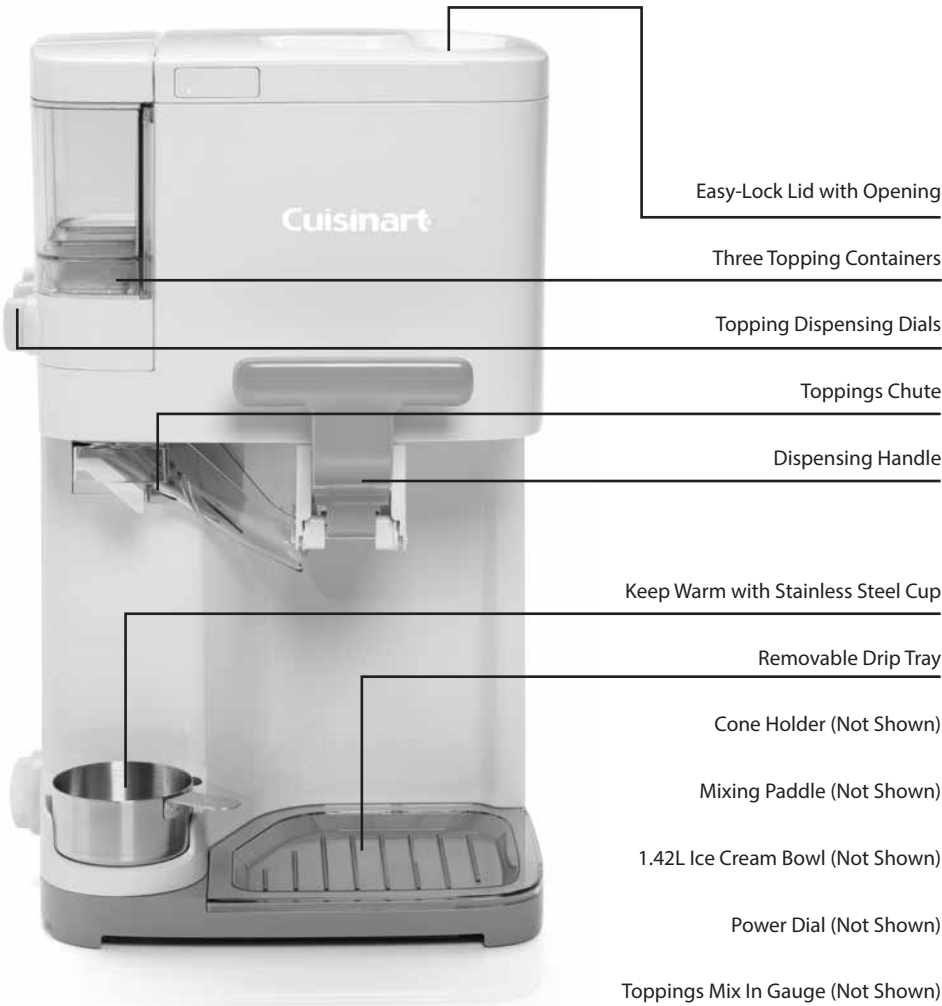
Cleaning & Maintenance 16

UK Guarantee..... 17

UK After Sales Service 18

Recipes 19

Product Description



Important Safety Cautions

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book. There is a risk of injury if the product is misused.

IMPORTANT SAFEGUARDS



■ **WARNING:** very hot surfaces.

Take care when using the warming cup, surface could be hot

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Children should always be supervised to ensure that they do not play with this appliance.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Do not use water to clean the heating plate, due to the electrical connection.
- Take care when handling the freezer bowl. Avoid contact with wet hands.
- Do not use the appliance if the supply cord is damaged. In the event of supply cord damage, discontinue use immediately. If the supply cord is damaged, it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to the 'UK After Sales Service' section for further information). No repair

must be attempted by the consumer.

- Do not wrap the supply cord around the main body of the appliance during or after use.
- Do not leave the supply cord hanging over the edge of a kitchen table or worktop.
- Do not allow the supply cord to come into contact with sources of heat.
- This appliance is intended for domestic use only and is not intended to be used in applications such as : staff kitchen areas in shops, offices, and other working environments; farm houses; by customers in hotels, motels, and other residential type environments; bed and breakfast type establishments.

ELECTRICAL SAFETY

- Always ensure the voltage to be used corresponds with the voltage on the appliance, this is indicated on the bottom of the housing.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Always disconnect the appliance from the electric supply, if it is left unattended and before assembling, disassembling or cleaning.
- Never pull the plug out of the mains socket by the supply cord.
- Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.

GENERAL SAFETY

- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to the 'UK After Sales Service' section for further information).
- Do not use the appliance for anything other than its intended use.
- Position the Soft Serve Ice Cream Maker on a stable, level surface, near a power socket.
- Do not place the appliance on or near a hot gas or electric burner.
- Do not use accessories or attachments with this appliance, other than those recommended by Cuisinart.
- Avoid contact with moving parts. Keep hands, hair, clothing and

spatulas and other utensils away during operation, to reduce the risk of injury and / or damage to the appliance.

- Periodically check all parts before use. If any part is damaged DO NOT USE.
- To avoid injury or possible fire, do not cover the appliance when in use.
- To protect against fire, electric shock or personal injury, do not immerse the main unit, power cord or plug in water or other liquids or place in a dishwasher.
- Do not use the freezer bowl on flames, hot plates or ovens. Do not expose to heat source. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.



WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see “U.K. After Sales Service” section).



Disposing of electrical and electronic appliances at the end-of-life

This symbol on the product or on the packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the appliance collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly you will help prevent potential negative consequences for the environment and human health which could otherwise be caused by inappropriate waste handling of the product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

USING THE CUISINART SOFT SERVE ICE CREAM MAKER

BEFORE FIRST USE

Before using your Soft Serve Ice Cream Maker for the first time, ensure all packaging is removed and it's placed on a flat surface. Clean the lid, freezer bowl and mixing paddle in warm, soapy water.

N.B. Do not clean any of the parts with abrasive cleaners or hard implements.

Preparing the Freezer Bowl

The freezer bowl must be completely frozen before you begin. Before freezing, wash and dry the bowl. Wrap it in a plastic bag to prevent freezer burn. The length of time required to freeze in the freezer, depends on the temperature of your freezer.

In general, freezing time should be a minimum of 24 hours, with a freezer temperature of -18°C or cooler. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen.

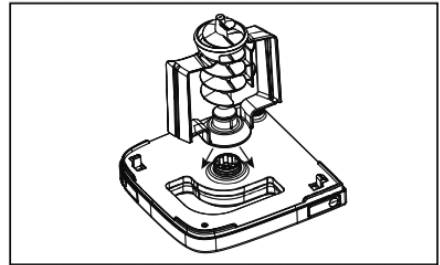
We recommend that you place the freezer bowl in the back of your freezer, where it is coldest. Place the freezer bowl on a flat surface, in its upright position, for even freezing. For convenience, leave your freezer bowl in the freezer at all times. It will be ready for immediate use, at any time.

Note: It is recommended that the freezer bowl is at a minimum temperature of -19°C , before churning begins

Assembling the Soft Serve Ice Cream Maker

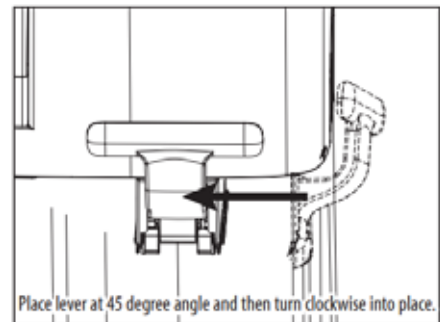
N.B: The bowl will begin to defrost rapidly after being removed from the freezer. Have your recipe prepared before assembling the ice cream maker, to ensure perfect results.

1. Remove the freezer bowl from the freezer. Place the freezer bowl into the main housing of the ice cream maker. Locate and align the mixing paddle into the hole, on the underside of the lid. Align and push into place until it clicks and locks into place.

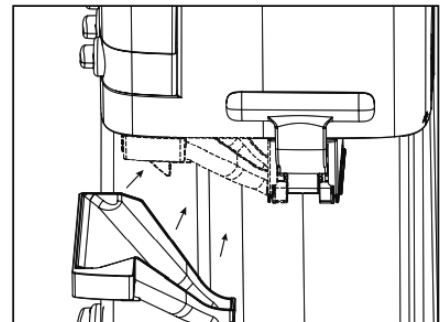


2. Slide the topping containers into the indent on the side of the ice cream maker, so they are firmly in place. Place the lids over the top.
Note: The topping containers with the rounded edges should be inserted into the side spaces.

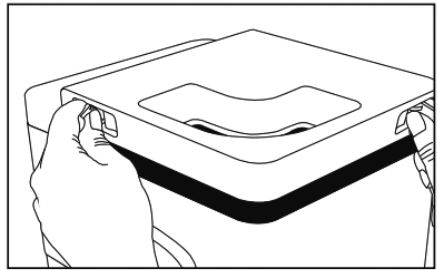
3. Attach the dispensing arm with the handle. Place the dispensing arm, so that it sits right underneath the product, but at a 45-degree angle, to the front of the unit. Align the hole in the unit, with the dispensing hole in the handle and turn clockwise towards you, until the handle is in position.



4. Slide the toppings chute into the space provided, underneath the topping containers. Be sure to slide it all the way in, until it stops.



5. Place the drip tray on the base, under the dispenser. Put the lid, with the mixing paddle, over the ice cream bowl and push down, until it clicks securely into place. To remove the lid, push in the two side tabs.



MAKING SOFT SERVE ICE CREAM AND FROZEN YOGHURT

Assemble the Soft Serve Ice Cream Maker and fill the topping containers, with the desired toppings.

Note: Do not place liquids in the topping containers.

Prepare your ice cream recipe. The maximum capacity is 800ml of ice cream mixture, as the ingredients will increase in volume during the churning process. For best results, use pre-chilled ingredients, ideally below 4°C, and prepare ingredients in a container, from which it's easy to pour.

Add the freezer bowl to the machine, when you are ready to start churning.

Note: The bowl will begin to defrost quickly so use it immediately after removing from the freezer.

Turn the power dial to the ON position and the mixing paddle will begin to turn. Add the ice cream mixture to the bowl by pouring through the opening in the lid.

Note: Before pouring the mixture into the bowl, please make sure the dispensing handle is locked in place and the handle is in the upright position.

Using a pre-chilled ice cream mixture, the ice cream will be ready in approximately 25 – 30 minutes. The timings will depend on the recipe and volume of the dessert you are making.

Note: Set a timer for 15 minutes and check the consistency to determine when to dispense. Always keep the mixing paddle churning, when dispensing ice cream.

Dispensing Soft Serve Ice Cream or Frozen Yoghurt

When the ice cream is ready, the paddle must continue churning whilst dispensing. Hold an ice cream cone or bowl a few centimetres below the ice cream chute and pull down the handle. Turn the cone or bowl, as you dispense, to swirl ice cream. When finished filling the cone or bowl, push the handle back up to stop the flow of ice cream.

Important: The ice cream maker must not be switched off and should continue to churn during dispensing.

Note: To test the ice cream consistency, pull down the handle and dispense a small amount of soft ice cream into a bowl. If the consistency is too runny, pour back into the bowl and continue churning. Checking every few minutes, until the desired results are achieved.

Note: Most cone sizes will fit, but taller cones will need to be tilted when dispensing the ice cream.

Turn the topping dispenser dials to add the toppings / mix ins of your choice.

To avoid making a mess, when dispensing toppings, ensure the cone or bowl is held closely to the chute.

Note: The knob may be difficult to turn if the toppings are too sugary.

Note: Sugary toppings should not be left in the containers when the machine is not being used, as moisture will get into them,



causing them to stick together. It is advised that the containers should only be filled with what will be used and emptied each time, to avoid this problem.

Serve quickly, once the ice cream has reached the desired consistency, making sure the machine is on and churning, while dispensing the ice cream.

IMPORTANT: DO NOT switch off the machine when churning, as the mixture will freeze and it may not be possible to resume the process.

IMPORTANT: DO NOT store frozen desserts in the ice cream bowl. Desserts will stick to the side of the bowl and may cause damage. Store only in an airtight container. However, the ice cream will lose its soft consistency, if stored in a freezer.

ICE CREAM GUIDE

	Soft Serve	Semi-solid ice cream, that contains less milk fat than regular ice cream, resulting in a smoother texture.
	Frozen Yoghurt	Fresh yoghurt, frozen and aerated. Usually more tart than ice cream, as well as lower in fat.

RECOMMENDED TOPPINGS

These items can be found in most supermarkets:

- Crushed M&Ms*
- Crushed Chocolate Chips*
- Sprinkles
- Chocolate Sprinkles
- Crushed Nuts
- Finely Crushed Biscuits & Cookies

NOTE: Do not use full size M&Ms or chocolate chips, as they are too large to dispense. Sprinkles are recommended, rather than hundreds & thousands, as they are too small and won't be

dispensed effectively onto the ice cream. It is recommended that the topping containers are emptied, when not in use.

NOTE: To ensure the toppings are the correct size for dispensing, it is recommended that the topping containers are filled using the mix-in gauge included.

Using the Keep Warm Plate

The keep warm plate can be used to keep sauces and toppings warm. To switch on, simply turn the dial on the side of the ice cream maker to 'keep warm'.

Note: The keep warm plate should not be used to warm up sauces or to melt chocolate. It will only keep pre-warmed sauces and toppings warm, until ready to serve.

MOTOR OVERLOAD PROTECTION

The Soft Serve Ice Cream Maker features overload protection, that will shut the motor off if it overheats. This may occur if the dessert is extremely thick or the unit has been running for an excessively long time. This may also occur if the mixing paddle is being obstructed and not turning.

To reset this, unplug the unit. Let the unit rest for at least 20 minutes. After 20 minutes, you may turn the unit on again.

If the ice cream over freezes and stops the mixing paddle from churning and becomes too thick to dispense, stop the machine, remove the ice cream bowl and scoop the ice cream out, into a suitable airtight container, for freezer storage.

TROUBLESHOOTING

Problem	Solution
Ice cream bowl is not freezing	<p>If the bowl is not freezing, turn the freezer temperature to a colder setting. It is critical that your freezer is reaching a temperature of -18°C or below.</p> <p>Do not wash the bowl in the dishwasher, as this will damage it.</p> <p>Do not let the freezer bowl sit outside the freezer for more than 5 minutes, before making ice cream.</p>
Ice cream is not ready in recommended time	<p>Check the recipe to make sure that the ingredients and quantities used are correct. Ensure the freezer bowl is correctly frozen for 24 hours before using (you should not hear liquid in the bowl when shaken).</p> <p>Using ingredients that are not pre-chilled will impact the length of time to churn ice cream.</p>
Soft serve ice cream is not dispensing	<p>The ice cream may have become too thick. Check and reduce the churning time, if required.</p> <p>Ensure you are using a recipe developed for the Soft Serve Ice Cream Maker. Other recipes for ice cream can be used but may need to be scooped directly from the bowl. Check the recipe to make sure that the ingredients and quantities are correct. If ice cream will not dispense, scoop out from the bowl and into a suitable airtight container.</p>

Motor stalls	The ice cream may be too thick. Check the processing time. Turn off the ice cream maker for at least 20 minutes. Clean the ice cream maker and put the freezer bowl in the freezer. Make a new batch, once the bowl is frozen for the recommended amount of time.
Toppings are not dispensing	Check the toppings chute to make sure that the toppings are not stuck. Clean and dry the chute. Check toppings to make sure they are not melting. Check for jammed toppings. Toppings may be too small or too large.
The mixing paddle is not turning	Check to make sure there is no ice in the freezer bowl, caused by freezer burn. To prevent freezer burn, before freezing, wrap the ice cream bowl in a plastic bag. Check to see if the unit is on. The ice cream may be too thick. Make sure the mixing paddle is properly locked: locate and align the mixing paddle gear drive into the hole on the underside of the lid. Align and push into place, until it clicks and locks in place.

Reference Card

If you lose the paper instruction booklet, there is a QR code to access the online instruction booklet and recipes. Pull the “INFO” tray on the side of the drip tray (see page 5) and scan the QR code.

Cleaning & Maintenance

- Before first use and after every use, clean each part thoroughly.
- Always unplug the Soft Serve Ice Cream Maker from the mains, before cleaning.
- Do not use abrasive cleaners, hard implements or a scourer, as this may cause damage. Simply wipe the exterior with a clean, damp cloth and dry thoroughly.
- **Base:** Wipe with a damp cloth and dry. Never use abrasives or immerse in water.
- **Ice Cream Bowl and Lid:** Wash by hand in warm soapy water and dry thoroughly. Always ensure the ice cream bowl has fully defrosted before washing in warm, soapy water. **DO NOT PUT IN THE DISHWASHER AND DO NOT USE ABRASIVE CLEANERS OR IMPLEMENTS.**
- **Handle with Dispensing Bracket:** Wash thoroughly by hand in warm soapy water. Be sure to eliminate all ice cream residue, by cleaning the the dispensing handle while its open (with the handle pushed down) and when its closed (with the handle pushed up). **DO NOT PUT IN THE DISHWASHER.**

- **Mixing Paddle, Topping Containers, Topping Chute and Drip Tray:** Wash by hand in warm soapy water and dry thoroughly. These parts are also safe to use in the dishwasher, on the top rack only.
- Any other servicing should be performed by an authorized service representative.

Warming Plate: Wipe clean with a damp cloth. DO NOT IMMERSE IN WATER, DUE TO THE ELECTRICAL ELEMENT UNDERNEATH.

N.B. Do not use abrasive cleaners, hard implements or a scourer, as this may cause damage to the main housing.

UK Guarantee

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage

4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists.

It is important to retain your proof of purchase. We recommend attaching your receipt to this page.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre
Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

Creamy Vanilla Ice Cream

Servings: 4-6

Prep Time: 5 mins plus 4 hours chill time

Churning Time: 25 - 27 mins

Ingredients:

235ml full fat milk, well chilled

150g caster sugar

500ml thickened cream, well chilled

1 to 2 tsp. vanilla extract, to taste

Method:

- Place the milk and sugar in a medium bowl. Use a hand mixer (on a low speed) or a hand whisk to stir, until the sugar dissolves.
- Then stir in the thickened cream and the vanilla extract, to taste. Cover and refrigerate, until ready to use.
- Turn on the Soft Serve Ice Cream Maker and pour in the chilled mixture. Allow to churn, until the desired consistency has been reached. Check the consistency, after about 25 minutes, by dispensing a small amount into a bowl. If not thick enough to flow evenly, pour back into the ice cream bowl and continue churning for a few minutes more.
- When ready, dispense into cups or cones, holding just below the spout and turning slowly, as the ice cream dispenses.
- Add your favourite toppings and sauces and enjoy.

www.cuisinart.co.uk