

Cuisinart®



Instruction Booklet The Soft Serve Ice-Cream Maker - ICE-48XA

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

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. Do not place fingers or hands inside the ice-cream maker during operation. 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.
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. Recommended for household domestic use only.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of ice-cream 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 ICE-CREAM BOWL!** Sharp objects will scratch and damage the inside of the ice-cream 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.
12. Do not use the ice-cream bowl on flames, hot plates or stoves. Do not expose to heat source. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.
13. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
14. Children should be supervised to ensure that they do not play with the appliance.



SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

CUISINART SAFETY FIRST RECOMMENDATION

- 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 authorised personnel.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never clean with scouring powders or hard implements.

INTRODUCTION

Get ready to enjoy dreamy-creamy Soft Serve ice-cream and frozen yoghurt right at home, with your new Cuisinart® The Soft Serve Ice-cream Maker. Not only can you make all of your favourite flavours, but with the 'mix-ins' topping dispenser you can top or mix in favourites such as sprinkles, crushed nuts and cookies to put a smile on everyones face. Operation is easy , so just pick a recipe from the ones we've included, put the ingredients in the pre-frozen ice-cream bowl, and start churning.

BEFORE USING FOR THE FIRST TIME

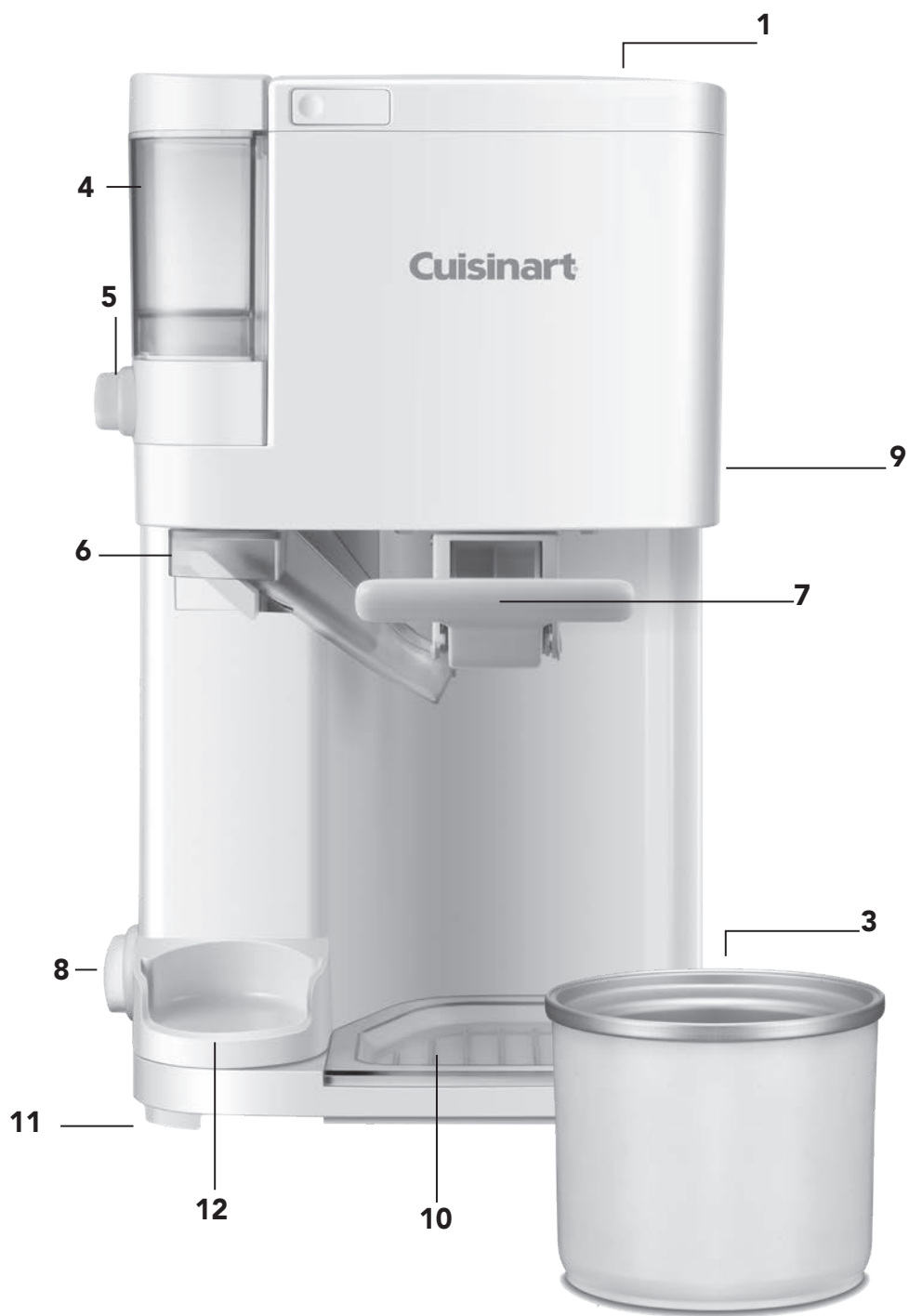
DO NOT IMMERSE the product housing in water or place under running water. Wipe it with a moist cloth. Wash the lid, ice-cream bowl, mixing paddle, condiment containers, condiment chute and drip tray in warm soapy water to remove any dust or residue from the manufacturing and shipping process.

FREEZING TIME AND BOWL PREPARATION

For consistent results the ice cream 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 ice-cream bowl in the back of your freezer where it is coldest. **Be sure to place the ice-cream bowl on a flat surface in its upright position for even freezing.** In general, **freezing time should be a minimum of 24 hours.** The length of time needed to reach the frozen state depends on how cold your freezer is. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen.

For the most convenient frozen desserts, leave your ice-cream bowl in the freezer at all times.

Reminder: Your freezer should be set to -18°C to ensure proper freezing of all foods. If your ice-cream bowl is not freezing well turn your freezer temperature to a lower setting.



FEATURES AND BENEFITS

- 1. Easy-lock Lid with Window** – The lid is designed to remove and lock easily. An ingredient window allows you to pour ingredients directly through the top and watch the churning process.
- 2. Mixing Paddle (not shown)** – Churns and aerates ingredients in the ice-cream bowl to create smooth soft ice-cream.
- 3. 1.5 Litre Ice-Cream Bowl** – Contains cooling liquid within a double-insulated wall to create fast and even freezing. The double wall keeps the bowl cool and at an even temperature.
- 4. Three Condiment Containers** – Dispense the mix-ins of your choice.
- 5. Condiment Dispensing dials** – Turn one of three dials to add the mix-ins of your choice after dispensing the soft serve ice-cream.
- 6. Condiment Chute** – Toppings are dispensed directly from the chute onto your ice-cream cone or into your cup. The chute is removable for easy cleaning.
- 7. Dispensing Bracket with Handle** – Dispenses the soft serve ice-cream when handle is pulled down. Removable for easy cleaning.
- 8. ON/OFF Power Dial**
- 9. Cone Holder** – Conveniently holds a stack of extra ice-cream cones. Can hold both flat and pointed-bottom cones.
- 10. Removable Drip Tray** – Can be removed for easy cleaning.
- 11. Rubber Feet** – Nonslip feet keep base stationary during use.
- 12. Cup holder** - conveniently holds a stack of ice-cream cups or flat bottom cones.

ASSEMBLY INSTRUCTIONS

1. Insert the condiment containers into the indent on the top side of the ice-cream maker so that they are firmly in place. The condiment containers with the rounded edges should be inserted into the front and back spaces.
2. Place the 3 lids over each condiment container.
3. Attach the dispensing arm with 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 as per figure 1.

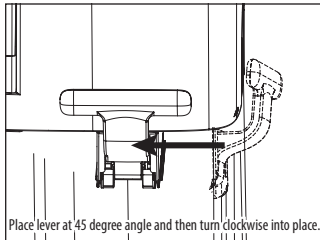


Figure 1

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. Refer to Figure 2.

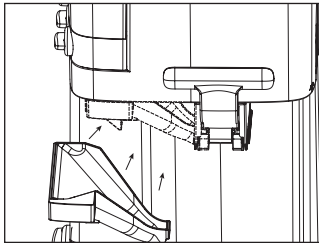


Figure 2

5. Place the drip tray on the base under the dispenser.
6. 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. Refer to Figure 3.

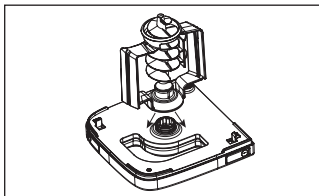


Figure 3

7. Put the lid with mixing paddle attached over the ice-cream bowl and push down until it clicks securely in place. To remove lid when inserting the pre-freeze ice-cream bowl for use, push in the two side tabs, and lift the lid. Refer to Figure 4.

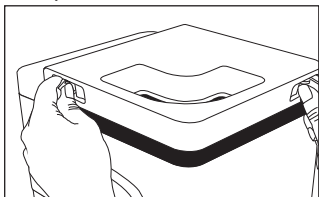


Figure 4

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 & aerated. Usually more tart than ice-cream, as well as lower in fat.

MAKING SOFT SERVE ICE-CREAM AND FROZEN YOGHURT

1. Freeze the ice-cream bowl - Place the bowl in the freezer for a minimum of 24 hours at -18°C beforehand.

2. Fill the condiment containers with the desired mix-ins.

NOTE: Do not place liquid condiments in the condiment containers.

3. Prepare your ice-cream recipe. We recommend using the Vanilla Soft Serve recipe in this book to start with. Do not fill the ice-cream bowl higher than 1.5cm from the top, as the ingredients will increase in volume during the freezing process. For best results, use pre-chilled ingredients and prepare ingredients in a container from which it is easy to pour.
4. Remove the ice-cream bowl from the freezer. Detach the lid and place ice-cream 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.

5. Push the mixing paddle into the hole on the bottom of the lid until it clicks into place.
6. Place lid with mixing paddle on base and push down until it locks in place.
7. Turn the power dial to the ON position. Mixing paddle will begin to turn.
8. Add the ice-cream mixture to the ice-cream bowl by pouring through the opening in the lid.

NOTE: Before pouring the mixture to the ice-cream bowl , please make sure the dispensing bracket is locked in place and the handle is in the upright position.

9. Using pre-chilled ingredients, ice-cream will be finished in approximately 15-20 minutes. The time 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.

10. To dispense soft serve ice-cream or frozen yoghurt:

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

NOTES: 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 the ice-cream mixture into the freezer bowl. Repeat every few minutes if needed until desired

soft ice-cream texture is achieved (it should flow slowly and steadily through the chute and have a creamy consistency. If you wait too long, the consistency will be too thick and won't be able to be dispensed through the chute. In this case, just scoop out the soft ice-cream from the ice-cream bowl and serve straight away.).

11. Turn the condiment dispenser dials to add the mix-ins of your choice.

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

IMPORTANT: Do not switch off The Soft Serve once churning, as the mixture will freeze and it may not be possible to resume the process.

Do not store frozen desserts in the ice-cream bowl. Desserts will stick to the side of the ice-cream 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.

MAKING SLUSHIES

The Soft Serve can also be used to make your favourite slushies with these simple steps.

1. Pre-freeze the ice-cream bowl by placing the bowl in the freezer for a minimum of 24 hours at -18°C before hand.
2. Remove the ice-cream bowl from the freezer.
3. Detach the lid and place ice-cream 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 paddle into the hole on the bottom of the lid until it clicks into place.
5. Place lid with mixing paddle on base and push down until it locks in place.
6. Turn the power dial to the ON position. Mixing paddle will begin to turn.
7. Pour up to 660ml of your favourite soft drink into the bowl through the opening in the lid. The soft drink should be cold and straight from the fridge.

NOTE: Before pouring soft drink into the ice-cream bowl, please make sure the dispensing bracket is locked in place and the handle is in the upright position.

8. In 6-8 minutes your slushie will be ready to serve. The time will depend on the volume of soft drink and the temperature when added to the bowl.

NOTE: For best results, we recommend you check on soft drink as it freezes and monitor for the correct slushie consistency.

Always allow the machine to keep churning while dispensing slushies.

RECOMMENDED MIX-INS

These items can be found in most supermarkets.

Crushed Mini M&M®s*

Crushed chocolate chips*

Sprinkles

Chocolate sprinkles

Crushed nuts

Finely crushed biscuits and cookies like Oreo® minis

***NOTE:** Do not use full sized M&M®s or chocolate chips, they are too large to dispense. Sprinkles are recommended rather than 100s and 1000s. The latter are too small and won't be dispensed effectively onto the ice-cream. It is recommended to empty the condiment containers when not in use. Do not store condiments in the containers for long periods.

ICE-CREAM BOWLS AVAILABLE FOR PURCHASE

The recipes provided in this booklet should be enough to make 8-10 soft serves for a full 1.5L bowl.

Do not make another batch of ice-cream straight away after your first batch using the same bowl. Once used for churning, the bowl will lose its freezing capacity and will need to be placed in the freezer again for at least 12-24 hours.

If you wish to make consecutive batches we recommend purchasing a spare bowl. Please contact our customer service on 1800 566 567 or email us at aus_info@conair.com to purchase an additional bowl.

Follow the same freezing recommendations as for the initial bowl and keep the party going serving more ice-cream!

MOTOR OVERLOAD PROTECTION

The 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 or the mixing paddle is being obstructed and not turning.

To reset the unit, 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 turning 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.

DISASSEMBLING FOR CLEANING

1. Remove the lid and disconnect the mixing paddle.
2. Lift the ice-cream bowl up and out of the base.
3. Remove the condiment chutes by pulling them upwards.
4. Remove the dispensing bracket with handle turning it anticlockwise to unlock it.

TROUBLESHOOTING

Problem	Solution
Ice-cream bowl is not freezing	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. Freeze for 24 hours Do not wash the bowl in the dishwasher as this will damage the unit Do not let freezer bowl sit outside of the freezer for more than 5 minutes before making ice cream
Ice-cream is not ready in recommended time.	Check recipe to make sure that the ingredients and quantities used are correct. Ensure the ice-cream bowl is correctly pre frozen for 24 hours before using (you should not hear liquid in the bowl when shaken) Using ingredients that are not pre-chilled will impact the length of time to churn ice cream
Soft serve ice-cream is not dispensing.	The ice-cream may have become too thick. Check and reduce the churning time if required. Ensure you are using a recipe developed for soft serve ice-cream . Other recipes for ice-cream can be used but may need to be scooped directly from the bowl. Check recipe to make sure that the ingredients and quantities are correct. If ice cream will not dispense , scoop out from the bowl into a suitable airtight freezer container
Motor stalls.	The ice-cream may be too thick. Check the processing time. Turn off ice cream maker for at least 20 minutes. Clean ice-cream maker and put ice-cream bowl 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 mix-ins to make sure that they are not melting. Clean and dry condiment dispensers. Check for jammed mix-ins. Mix-ins may be 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 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.

CLEANING AND MAINTENANCE

1. **Unplug your Cuisinart® The Soft Serve Ice-Cream Maker before cleaning.**
2. **Base:** Wipe with a damp cloth and dry. Never use abrasives or immerse in water.
3. **Ice-cream 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 handle up).

5. **Mixing Paddle, 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.
6. Any other servicing should be performed by an authorized service representative.

STORAGE

DO NOT put ice-cream bowl in freezer if bowl is wet. DO NOT store lid, mixing paddle, base, drip tray or condiment containers in the freezer. You may store the ice-cream 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 ice-cream 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.

RECIPE TIPS

- Frozen desserts for the Cuisinart® The Soft Serve use pure, fresh ingredients. Because of this, the desserts do not have the same characteristics as commercially prepared frozen desserts. Most store-bought versions use gums and preservatives to make them firmer. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.
- Prior to churning, most recipe mixes may be stored in the refrigerator for up to 3 days.
- You may substitute lower-fat creams, milk (skim) as well as nondairy milks (soy, rice) for thickened cream and full milk used in many recipes. However, keep in mind that the higher the fat content, the richer and creamier the result. Using lower-fat substitutes may change the taste, consistency and texture of the dessert. When substituting, be sure to use the same volume of the substitute as you would have used of the original item. For example, if the recipe calls for 2 cups of cream, use a total of 2 cups of the substitute (such as 1 cup cream, 1 cup whole milk).
- The Cuisinart recipes will yield up to 6 cups of dessert. When pouring ingredients in through the ingredients spout, DO NOT fill the ice-cream bowl higher than 1.5cm from the top of the ice-cream bowl. The ingredients will increase in volume during the freezing process.
- When making more than one recipe at a time, be sure the ice-cream bowl is completely frozen before each use. Additional ice-cream bowls may be purchased, please contact our customer service via our website www.cuisinart.com.au or call customer service on 1800 566 567.
- Make sure mixing paddle and lid are in place before turning on machine.
- When using the handle to dispense the ice-cream, ensure you are using a recipe developed for soft serve ice-cream or frozen yoghurt.
- To add a chocolate or caramel swirl to ice-cream, gelato or frozen yoghurt, drizzle in hot fudge, melted chocolate or salted caramel. The melted chocolate will harden once it makes contact with the freezing ingredients so add it in a slow drizzle to ensure that it does not clump.



RECIPES

The recipes that follow are designed to get you started on your soft serve creations. But there is more inspiration waiting for you to try! Scan this QR code to access a range of different flavour and topping suggestions. You can also find these in the product section of our website www.cuisinart.com.au

Dreamy Creamy Vanilla Soft Serve

Makes about 8-10 soft serves

235ml full cream milk, well chilled

150g caster sugar

500ml thickened cream, well chilled

1 to 2 teaspoons vanilla extract, to taste

Pre-freeze the ice-cream bowl before use. Place milk and sugar in a medium bowl. Use a hand mixer (about 1 to 2 minutes on low speed) or a whisk to mix until the sugar is dissolved. Stir in the thickened cream and vanilla to taste. If not making soft serve immediately, cover and refrigerate until ready to use.

Assemble The Soft Serve ice-cream maker. Turn on soft serve maker and pour in the mixture into frozen ice-cream bowl. Allow to churn until desired serving consistency is reached. After 15-20 minutes check consistency 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. The soft serve is ready when it flows slowly and steadily through the chute and have a creamy consistency.

Dispense into cups or cones, holding just below the spout and turning slowing as the soft serve dispenses. Add mix-ins

Tip - once soft serve is ready serve quickly.

Always allow the machine to continue churning while dispensing soft serve.

Lower Fat Variation:

235ml skim milk, well chilled

150g caster sugar

500ml light thickened cream, well chilled

1 to 2 teaspoons vanilla extract, to taste

Mix and freeze as above.

Vanilla Frozen Yoghurt Soft Serve

Makes about 8-10 servings

310ml full cream milk

150g caster sugar

600g plain, full fat, Greek style yoghurt

1 teaspoon vanilla extract

Pre-freeze the ice-cream bowl before use. Place milk and sugar in a medium bowl. Use a hand mixer (about 1 to 2 minutes on low speed) or a whisk to mix until sugar is dissolved. Stir in the yoghurt and vanilla. If not freezing immediately, cover and refrigerate until ready to use.

Assemble The Soft Serve ice-cream maker. Turn on ice-cream maker and pour in mixture into the frozen ice-cream bowl. Allow to churn and freeze until desired serving consistency is reached. Begin checking consistency after 15 minutes of freezing. If frozen yoghurt is not thick enough, pour back into the ice-cream bowl and continue mixing/freezing until desired consistency is reached, checking every few minutes. The frozen yoghurt is ready when it flows slowly and steadily through the chute and have a creamy consistency.

Dispense into cups or cones, adding mix-ins afterwards.

Tip: once soft serve is ready serve quickly. Always allow the machine to continue churning while dispensing the frozen yoghurt.

Easy Chocolate Soft Serve

Makes about 8-10 soft serves

65g cocoa powder (Dutch process preferred)

115g caster sugar

65g brown sugar

235ml full cream milk, well chilled

500ml thickened cream, well chilled

1 teaspoon vanilla extract

Pre-freeze the ice-cream bowl before use. Place the cocoa and sugars in a medium bowl; stir with a whisk to combine and remove any lumps. Add the full cream milk and use a hand mixer (about 1 to 2 minutes on low speed) or whisk to combine the milk with the cocoa powder and sugars until they are dissolved. Stir in the thickened cream and vanilla. If not freezing immediately, cover and refrigerate until ready to use.

Assemble The Soft Serve ice-cream maker. Turn on ice-cream maker and pour in mixture into frozen ice-cream bowl. Allow to churn and freeze until desired serving consistency is reached. Begin checking consistency after 15 to 20 minutes of freezing. If ice-cream is not thick enough, pour back into the ice-cream bowl and continue mixing/freezing until desired consistency is reached, checking every few minutes. The soft serve is ready when it flows slowly and steadily through the chute and have a creamy consistency.

Serve in cups or cones, adding mix-ins afterwards.

Tip: once soft serve is ready serve quickly. Always allow the machine to continue churning while dispensing the soft serve.

Cuisinart®

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