

# Cuisinart®



## Instruction & Recipe Booklet Cuisinart® Ice Cream & Gelato Maker - ICE-100 Series

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

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# IMPORTANT SAFEGUARDS

## READ ALL INSTRUCTIONS BEFORE USING

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury**, including the following:

- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - farmhouses;
  - Clients in hotels, motels and other residential type environments;
  - bed and breakfast settings
- 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.
- To ensure no possible accidental injury occurs, when infirmed persons (including children) are near the appliance, they must be closely supervised.
- **Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.**
- To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from unit during operation to reduce the risk of injury and/or damage to the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner.
- The use of attachments not recommended by Cuisinart® may be hazardous..
- Do not use outdoors.
- To avoid the possibility of the unit being accidentally pulled off the working area, which could result in damage to the unit or personal injury, do not let the cord hang over the edge of a table or benchtop.
- **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE MIXING BOWL!** Sharp objects will scratch and damage the inside of the bowl. A rubber spatula or wooden spoon may be used when the appliance is in the off position.
- Do not use appliance for other than intended use.
- Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
- Keep the appliance 8cm from other objects to ensure motor ventilation.
- Do not upend this product or incline it over a 45° angle.
- Do not use the appliance close by flame, hot plate or stoves.
- Do not remove the paddle when the appliance is mixing.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Children being supervised not to play with the appliance.
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- When positioning the appliance, ensure the supply cord is not trapped or damaged.
- Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

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## 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 may be used if care is exercised in their use.
- If an 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, and 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.

## SAVE THESE INSTRUCTIONS

### BEFORE THE FIRST USE

Before using the Cuisinart® Ice Cream & Gelato Maker for the first time, we recommend you wipe it with a clean damp cloth to remove any dirt or dust.

Dry it thoroughly with a soft, absorbent cloth and handle carefully. Only the mixing paddles and lid are top-shelf dishwasher safe.

**DO NOT** place mixing bowl in dishwasher.

**DO NOT** clean any of the parts with abrasive cleaners or hard implements.

## CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorised 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 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.
- Unit should remain upright at all times. If unit is turned on its side or upside down, you will need to put it in upright position and wait 24 hours before using.

## SAFETY FEATURE

The Cuisinart® Ice Cream & Gelato Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This safety system may activate under heavy loads, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, press the Power button and unplug the unit. Let the unit rest. After a few minutes, you may turn the unit on again and continue making the dessert.

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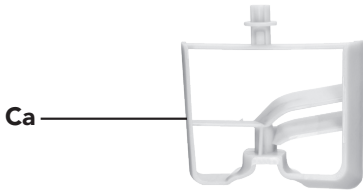
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## PARTS & FEATURES



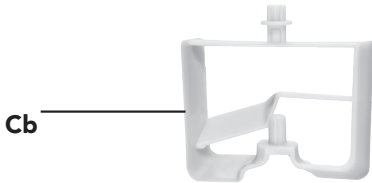
### A. Transparent Lid

Easily comes off to allow recipe ingredients to be added to the bowl.



### B. Mix-in Opening

Use to add toppings and mix-ins like chips or nuts, without interrupting the freezing cycle.



### C. Mixing Paddles

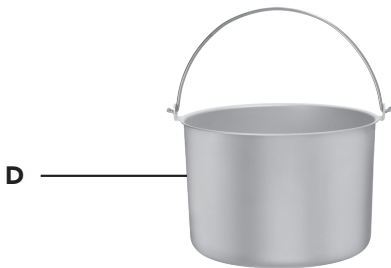
Mix and aerate ingredients in mixing bowl to create frozen dessert.

#### a. Patent-Pending Gelato Paddle

Perfectly incorporates less air into the ingredients and creates richly textured results with intense flavour.

#### b. Patent-Pending Ice Cream Paddle

Churns ingredients perfectly and creates smooth and creamy results.



### D. Mixing Bowl with Lift-Out Handle

Anodised aluminium mixing bowl.  
No need to pre-chill or freeze bowl.



### E. Touchpad Control Panel with LCD Readout

#### a. Power Button

Turns the unit on and off. Red LED light will be illuminated when unit is on.

#### b. Timer Button

Allows you to set from 10 minutes to 60 minutes.

#### c. Start / Stop Button

Allows you to start and stop the mixing process and timer.

### F. Base

Contains heavy-duty compressor motor and mixing motor.

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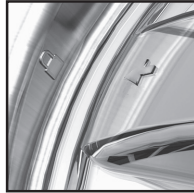
# OPERATING INSTRUCTIONS

- Plug the unit into the power outlet. Red LED light will flash to indicate unit is in standby. **Note:** The unit will go back to standby by user if user does not press Start / Stop in 10 minutes during time adjustment operation.

- Prepare ingredients (see reverse side of this instruction booklet for recipes and tips). **Note:** If using your own recipe, be sure it yields 1.5 litres or less. Bases must be no more than 4 cups.



- For optimum consistency, chill all mixtures for a minimum of 2 hours before making icecream.



- Place mixing bowl into the base. Be sure bowl is properly aligned in base. See image to right for reference.
- Place ice cream or gelato paddle in mixing bowl so that it rests in the centre of the bowl.
- Pour ingredients into the mixing bowl. Position lid and lock into place by turning it anti-clockwise. Be sure the arrow on lid is lined up with the lock icon on the base. See image to right for reference. Also be sure the mix-in opening is centred in the front when in the lock position.
- Press the Power button to turn the unit on. The red LED light will be on and the LCD screen will display "00".
- Press the Timer button to set the time. Once pressed, the timer will default to 60 minutes. Press and release timer button to decrease time in 1-minute increments. Press and hold to scroll down more quickly.

**Note:** Time can be set up to 60 minutes or as low as 10 minutes. If you added too much time, continue to press Timer and it will bring you back to ten minutes.

- Press the Start / Stop button to begin the Mixing / Cooling cycle. Timer will count down and the blue LED will be on, indicating that the Mixing / Cooling has begun.
- Ingredients such as chips and nuts can be added towards the ending of mixing time. Once the dessert has begun to thicken (about 5 minutes left depending on recipe), add the ingredients through the mix-in opening.

**Note:** To turn the unit off at any time, press the Power button. This will turn the unit off and reset all the previous functions.

- The timer will count down to zero and when done, the unit will beep three times to note the ice cream or gelato is ready. **Note:** The red LED flash and the timer will be blinking "00".
- Turn the unit off by pressing the Power button. Remove the lid by turning it clockwise to unlock. Lift mixing bowl out of the base with handle. Remove paddle from mixing bowl. **Note:** If the unit is not powered off, it will go into the Keep Cool function. Details follow on this page.

## To pause time and mixing:

- Press the Start / Stop button at any point in the Mixing / Cooling cycle to pause the time and mixing. To restart, press the Start / Stop button again to continue.

## To add time:

If ice cream isn't done or you would like to add time, press the Start / Stop button to pause unit. Add time in 5-minute increments. Press and hold to scroll through more quickly. If you added too much time, continue to press timer and it will bring you back to ten minutes.

**Note:** When making consecutive batches of ice cream or gelato, be sure to allow extra time for the compressor to adjust to cooling.

**Tip:** Unplug unit and let it rest for 10 minutes to allow for unit to cool before making a second batch.

## Keep Cool

This function does exactly what it says...keeps cool! After the Mixing / Cooling cycle is finished, the unit will go to Keep Cool.

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Once your Mixing / Cooling time has finished the timer will blink "00". The unit is now in the Keep Cool function and has a 10-minute wait period. After 10 minutes elapse, the compressor will come on and the display will flash "COOL". The Keep Cool is a 10-minute cycle. When done, the unit will beep 5 times to note the cycle is finished. The unit will shut off and go into Standby mode.

**Note:** The mixing is not activated during the Keep Cool function. If you would like to mix as well, turn off the unit to reset the functions.

**Note:** You can turn the unit off at any time during Keep Cool.

**Note:** Frozen desserts from the Cuisinart Ice-Cream and Gelato Maker use fresh ingredients, because of this, the desserts do not have the same characteristics as store bought desserts. Most store bought icecreams use gums and preservatives to make them firmer. If you desire a firmer consistency, transfer the dessert to an air tight container and store in the freezer until the desired consistency is reached.

## CLEANING & MAINTENANCE

### Cleaning

Clean the mixing bowl, mixing paddles and lid in warm soapy water. Mixing paddles and lid are top-shelf dishwasher safe. **DO NOT PUT MIXING BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Wipe motor base clean with damp cloth. Dry all parts thoroughly.

Be sure to store your unit in an upright position. Do not store frozen desserts in the mixing bowl in the freezer for more than 30 minutes at a time. Transfer frozen desserts to a freezer-safe, airtight container for longer storage in the freezer.

### Maintenance

Any other servicing should be performed by an authorised service representative.

# TROUBLESHOOTING

PROBLEM	SOLUTION
Screen displays "EEEE", continuous beeping and the unit is stopped.	Power off and unplug the unit.
	Contact Customer Service at 1800 566 567 (AUST), 0800 456 546 (NZ).
Unit turns off sooner than the time set	The ice cream could be done. The overload protection feature will turn the unit off.
	If not the reason above, unplug the unit. Let it rest for 2 hours. Power unit on and being making your ice cream or gelato.
At any time during the mixing/cooling cycle, the unit beeps continuously for 30 seconds.	Power off and unplug the unit. Let it rest for 2 hours. Power unit on and being making your ice cream or gelato. If this happens again, let the unit rest for 24 hours. If unit continues to beep after you have tried the above procedure, contact Customer Service at 1800 566 567 (AUST), 0800 456 546 (NZ).
Mixing bowl is difficult to lift	Wait 2 minutes and lift the mixing bowl.
	Make sure mixing bowl and the base are dry before making ice cream.
Paddle slippage after several batches of ice cream	Watch for condensation on base of bowl. Clear off water or ice from mixing bowl and base.
	Make sure mixing bowl and base are dry and clean before making next batch of ice cream.

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