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Cuisinart®

Custom Scoops
Ice Cream Maker

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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:

READ ALL INSTRUCTIONS BEFORE USING.

- To protect against risk of electric shock, do not place cord, plug, or motor drive assembly of appliance in water or any other liquid.
- 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 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.
- 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.
- Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away 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. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
- The use of attachments not recommended by Cuisinart may cause fire, electric shock, or risk of injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 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.
- This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart repair personnel.
- Do not use the freezer bowl over flames, hot plates, or stoves. Do not expose to heat sources. Do not wash in dishwasher; doing so may cause a risk of fire, electric shock, or injury.
- Remove mixing paddle from ice cream maker before washing. Do not place on or near a hot gas or electric burner, or in a heated oven.
- 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 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, 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.

CAUTION

- Do not immerse motor drive assembly in water.
- To reduce the risk of fire or electric shock, do not disassemble the motor drive assembly. Note: The motor drive assembly 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 name plate agrees with your voltage.
- Never clean with scouring powders or hard implements.

SAFETY FEATURES

The Cuisinart® Custom Scoops Ice Cream Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the ice cream is extremely thick, 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, put the On/Off switch in the OFF position (O) and unplug the unit. Let the unit cool off. After a few minutes, you may turn the unit back on and continue making the dessert.

BEFORE USING FOR THE FIRST TIME

Remove all packaging materials from the ice cream maker. Wash the lid, freezer bowl, base and mixing paddle in warm, soapy water to remove any dust or residue from the manufacturing and shipping process.

DO NOT immerse the motor drive assembly in water. Wipe it with a moist cloth.

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

PARTS & FEATURES



1. On/Off Switch

2. Mess-Free Cord Storage

Cord wraps safely around the motor drive assembly when the unit is not in use - for convenient storage.

3. Motor Drive Assembly

4. Transparent Lid

Lid is designed to easily lock to the freezer bowl collar.

5. Ingredient Funnel

Used to add the ice cream mix after turning the ice cream maker on, and to add ingredients like chocolate chips or nuts without interrupting the freezing cycle.

6. Mixing Paddle

Mixes and aerates ingredients in freezer bowl to create ice cream.

7. Freezer Bowl

Double wall keeps the bowl cool and at an even temperature.

8. Freezer Bowl Collar

Holds the freezer bowl securely, and lifts to allow for clean and easy bowl removal.

9. Base

10. Anti-Slip Rubber Feet

FREEZING TIME AND BOWL PREPARATION

NOTE: Ensure your freezer is set to a minimum temperature of -18°C , then place the freezer bowl on a flat surface in its upright position in the freezer for at least 24 hours before using.

The freezer bowl must be completely frozen before you begin your recipe. Before freezing, wash & dry the bowl. The length of time needed to reach the frozen state depends on how cold your freezer is. It is recommended that you place the freezer bowl in the back of your freezer where it is coldest. Be sure to place on a flat surface in its upright position for even freezing.

Shake the bowl to determine whether it is completely frozen. If you do not hear the liquid within the bowl moving, the cooling liquid is therefore frozen. For the most convenient frozen desserts and drinks, leave your freezer bowl in the freezer at all times. Use the bowl immediately after removing from the freezer. It will begin to quickly defrost once it has been removed from the freezer.

OPERATING INSTRUCTIONS

1. Place the freezer bowl in the freezer for at least 24 hours before using the ice cream maker.
2. Place the freezer bowl collar on the base and put the base on a clean, flat surface. Remove the freezer bowl from the freezer and place inside the base.
NOTE: The bowl will begin to defrost quickly once it has been removed from the freezer. Use immediately after removing from the freezer.

3. Pull the motor drive assembly out from the lid by pressing the locking tabs inwards and pushing up. The tabs can be found on the base of the motor assembly. When assembled and the motor base is sitting inside the transparent lid, the tabs will be found on the underside of the transparent lid. Unwrap the cord, slide the motor drive assembly back into the lid, ensuring the tabs click back into place and connect the mixing paddle to the motor drive assembly.

4. Place the assembled lid/motor drive assembly on the freezer bowl, aligning the small arrow on the freezer bowl collar and the outer rib marking on the lid. Twist clockwise to lock.

5. Plug the ice cream maker into a power outlet and press the switch to the ON position (I). The mixing paddle will begin to turn either clockwise or counterclockwise.

NOTE: Ice cream mix must be added to the freezer bowl through the ingredient funnel after the unit is turned on.

6. Pour the ice cream mix through the ingredient funnel.

NOTE: The ice cream mix should be well chilled. When pouring ice cream mix through the ingredient funnel, DO NOT fill the freezer bowl higher than 1.5cm from the top of the freezer bowl, or exceed $1\frac{1}{4}$ cups. The ice cream will increase in volume during the churning process.

7. Depending on recipe and ingredients used, the average freezing time for ice cream is 15 minutes. The time depends on the freezing temperature of the bowl, recipe and the volume of the ice cream you make. When the ice cream is ready, press the switch to the OFF position (O) and unplug the ice cream maker.

NOTE: Lid and paddle may swivel back and forth after ice cream mix has hardened. This is a normal condition. If this happens, turn off the unit and check the ice cream mix hardness.

8. If you desire a firmer consistency, transfer the ice cream to an airtight container and store it in the freezer for two or more hours.







NOTE: Do not store ice cream in the freezer bowl. Ice cream will stick to the sides of the freezer bowl and may damage the bowl. Store only in a freezer-safe airtight container.

9. Ensure the unit is unplugged, remove the paddle, pull the motor drive assembly out of the lid by pressing the locking tabs at the bottom, re-wrap the cord, and then slide the motor drive assembly back into the lid for easy and hassle-free storage.

ADDING INGREDIENTS

Ingredients such as chocolate chips, crushed biscuits or nuts should be added about 10 minutes into the freezing process. Once the dessert has begun to thicken, add up to 1/3 cup of chopped ingredients through the ingredient funnel. Nuts and other ingredients should be no larger than 0.5cm.

FROZEN DESSERTS GUIDE

	Ice Cream	Soft, sweet frozen dessert made with milk & cream.
	Gelato	A similar custard base as ice cream, but has a higher proportion of milk & a lower proportion of cream & eggs (or no eggs at all).
	Sorbet	Frozen water sweetened with sugar or other sweet like syrups; typically fruit juice, fruit purée, wine, liqueur or honey.
	Frozen Yoghurt	Fresh yoghurt frozen & aerated. Usually more tart than ice cream, as well as lower in fat.
	Parfait	A rich cold dessert made with whipped cream, eggs & fruit.
	Slushie or Slush	Frozen uncarbonated beverages or water with flavouring churned into finely crushed drinkable ice.

CLEANING, STORAGE AND MAINTENANCE

Cleaning

Clean the lid, freezer bowl, base, and mixing paddle in warm soapy water.

DO NOT PUT FREEZER BOWL IN THE DISHWASHER.

DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.

Wipe the motor drive assembly clean with damp cloth.

DO NOT immerse the motor drive assembly in water, or wash it under tap water. Dry all parts thoroughly.

Storage

DO NOT put freezer bowl in freezer if bowl is wet.

DO NOT store lid, mixing paddle, base, or motor drive assembly in freezer. You may store the freezer bowl in the freezer for convenient, immediate use. Do not store frozen desserts in the freezer bowl in the freezer. Transfer frozen desserts to a freezer-safe, airtight container for longer storage in the freezer.

Maintenance

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

RECIPES

SIMPLE VANILLA ICE CREAM

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

Makes about 1¾ cups

INGREDIENTS

⅓ cup full cream milk

¼ cup white sugar

Small pinch salt

⅔ cup thickened cream

1 teaspoon pure vanilla extract

⅓ cup chopped mix-ins (chopped candies, crushed cookies, sprinkles), optional

METHOD

1. Put the milk, sugar and salt in a small mixing bowl. Whisk until the sugar is dissolved. Stir in the cream and vanilla. Cover and refrigerate at least 2 hours, preferably overnight.
2. Turn on the Cuisinart® Ice Cream Maker. Whisk the ice cream base, and then pour the mixture into the freezer bowl through the ingredient funnel. Churn until thickened, about 15 minutes. If using an optional mix-in, gradually add through the funnel a few minutes before the end of churning time.
3. The ice cream will have a soft, creamy texture. For a firmer consistency, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

MANGO SORBET

Refreshing, sweet and full of flavour, Mango Sorbet is always sure to please.

Makes 1½ cups

INGREDIENTS

1½ cups diced fresh mango
¼ cup water
¼ cup white sugar
½ teaspoon grated fresh lime zest
½ teaspoon fresh lime juice
Pinch salt

METHOD

1. Place all ingredients in a blender jar in the order listed. Blend on High until completely smooth.
2. Transfer to a container. Cover and refrigerate 2 to 3 hours, or overnight.
3. Turn on the Cuisinart® Ice Cream Maker. Pour the sorbet base into the freezer bowl through the ingredient funnel. Churn until thickened, about 15 minutes.
4. The sorbet will have a soft, creamy texture. For a firmer consistency, transfer the sorbet to an airtight container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.



**Scan the QR code below to access
the full Recipe Booklet
for your Cuisinart Custom Scoops Ice Cream Maker.**

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