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Product Control Guide



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.

1. **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
2. **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
3. **WARNING:** Do not damage the refrigerant circuit.
4. Do not store explosive substances such in aerosol cans with a flammable propellant in this appliance.
5. The appliance is not intended to be operated by means of external timer or separate remote control system.
6. This appliance is not intended for use by persons 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.
7. Children should always be supervised to ensure that they do not play with this product.
8. This appliance shall not be used by children. Keep out of reach of children during and after use.
9. 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 "UK After Sales Service section" for further information).
10. Do not use the appliance if the lead is damaged. In the event of lead damage, discontinue use immediately. If the lead is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
11. Never pull the plug out of the mains socket by the lead.
12. Do not wrap the lead around the main body of the appliance during or after use.
13. Always ensure the voltage to be used corresponds with the voltage on the appliance; this is indicated on the bottom of the housing.
14. Always disconnect the appliance from the electrical supply if it is left unattended and before assembling, disassembling or cleaning.
15. This appliance is for indoor, 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.
16. 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).



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.

WARNING



Danger Extremely Flammable Gas

This product uses R600a as a refrigerant gas.

R600a has higher efficiency and lower environmental impacts, compared to Fluorinated gases.

The gas is flammable, but under normal operating conditions this poses no risk to the user as it is safely contained in a sealed system within the product. If the product is dropped or damaged it is possible for the gas to escape. In such circumstances the gas could ignite if exposed to sources of ignition such as naked flames.

When transporting this product take care to ensure that the product is not dropped or damaged.

If the refrigerant gas escapes or leaks are suspected:

Immediately ventilate the room by opening doors and windows for several minutes.

Avoid naked flames and other potential ignition sources.

Do NOT use the product if you suspect a leak of the refrigerant gas.

Do Not dispose of this product in household waste.

Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

Safety During Use

- The appliance should remain upright at all times. If the appliance is turned on its side or upside down, you will need to put it in an upright position and wait 24 hours before using.
- Before first use, remove all packaging materials and any promotional labels and stickers.
- Do not use the appliance for anything other than its intended use.
- Position the unit on a stable, level surface, near a power socket.
- Do not place on or near hot gas or electric burners or in a heated oven.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- 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.
- Always ensure that your hands are dry before removing the plug from the mains outlet.
- Always unplug from the mains outlet when not in use, before putting on or taking off parts and before cleaning.
- Do not immerse the housing or motor base in water or any other liquid or put it in a dishwasher.

Operating Instructions

1. Plug the unit into the power outlet.  will illuminate, and the unit beeps to indicate the unit is ready to use.
2. Prepare ingredients as per your recipe.
3. Place mixing bowl into the base. Be sure the mixing bowl is properly aligned and fully inserted.
4. Ensure the motor is assembled into the lid (clip into place). Connect mixing paddle to the motor at the underside of the lid.
5. Pour ingredients into the mixing bowl.
6. Position the lid by lining up the arrow on lid with the unlock icon on base. Turn clockwise to lock the lid into place. The mix-in ingredient funnel is centered in the front and you will read the Cuisinart logo properly when in the lock position.
7. Press the power button  to turn the unit on. The screen will display 4 preset settings.
8. Select the desired preset from the screen.
 - a. **Ice cream** 
 - i. When ice cream is selected, the display will show default time in minutes.
 - b. **Sorbet** 
 - i. When sorbet is selected, the display will show the default time in minutes.
 - c. **Frozen yoghurt** 
 - i. When frozen yogurt is selected, the display will show the default time in minutes.
 - d. **Keep cool** 
 - i. When keep cool is selected the display will show the default time in minutes.
9. If you want to adjust the preset time, press +/- arrows.
10. Once ready, press Start/Stop button  to begin the program.
 - a. Mix-in Ingredients such as chocolate chips and nuts can be added towards the end of mixing time. Once the frozen treats have begun to thicken (usually 5 minutes from end time), add the ingredients through the mix-in ingredient funnel.
 - b. **NOTE:** To turn the unit off at any time, press the power button.

11. The timer will count down to "0" and the unit will beep to indicate the frozen treat is ready.
12. Turn the unit off by pressing the Power button. Remove the lid by turning it anticlockwise to unlock. Lift the lid from mixing bowl. Remove the mixing bowl from the base by lifting it with the handle. Remove mixing paddle from motor/lid.

NOTE: if the unit is not powered off, it will automatically go into the Keep Cool function.

To Pause time and mixing:

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

To add time:

If frozen treat is not done or you would like to add time, press the Start/Stop button to pause unit. Press the +/- arrow to increase or decrease time in 1-minute increments. Press and hold to scroll through quickly.

NOTE: when making consecutive batches of frozen treats, be sure to allow extra time for the compressor to adjust to cooling. Let the machine rest for 10 minutes between batches.

Keep Cool:

At the end of the program, "" will illuminate and the unit will automatically enter the Keep Cool cycle, where it will remain for 1 hour.

NOTE: The compressor will be on during the Keep Cool cycle. At the end of the cycle, the unit will beep and return to Standby mode.

NOTE: The mixing function is not activated during the Keep Cool cycle. You can turn the unit off at any time during the Keep Cool cycle.

SAFETY FEATURE

The Cuisinart® ICE90 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 mix-ins (nuts, etc.) are in extremely large pieces. To reset the unit, press the Power button and unplug the unit. Let the unit rest. After 10 minutes, you may turn the unit on again and continue making the frozen treat.

Hints and Tips

Processing time depends on the recipe, the amount of dessert being made and the temperature of the ingredients being used. All recipes take between 35 and 60 minutes.

- Soft ice cream takes between 35-45 minutes.
- Hard ice cream takes 45-60 minutes.
- Your Ice Cream Maker makes ice cream using fresh natural ingredients, i.e. without the preservatives etc as found in commercial ice creams. Therefore it will not have the same hard consistency. For a firmer consistency, transfer the dessert to an airtight container and store in the freezer for at least 2 hours before serving.
- Well chilled ingredients require shorter mixing times.
- Add other ingredients e.g. chocolate chips and nuts approximately 5 minutes before the mixing is complete.
- Nuts and other ingredients should be no larger than a chocolate chip.
- You should begin with a maximum of 600ml of mixture in the Ice Cream Maker. As the mixture freezes it will increase in size.
- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using.
- Prior to freezing, most mixed recipes may be stored in the refrigerator for up to 3 days.
- You may substitute lower fat creams and milk for double cream and whole milk used in many recipes. However, 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 ingredients, ensure you use the same quantity of the substitute as the original ingredient required.
- You may also substitute artificial sweeteners for sugar. If the recipe is to be precooked, add the sweetener after ingredients have been cooked. Stir the mixture thoroughly to dissolve the sweetener. When making sorbet, test the ripeness and sweetness of the fruit before you begin. The freezing process reduces the sweetness of the fruit so that it will not taste as sweet as the recipe mixture. If the fruit tastes tart, add sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.

- Do not fill the mixing bowl higher than 4cm from the top. Take this into consideration if you wish to add extra ingredients towards the end.

Cleaning & Maintenance

- Before first use and after every use, clean each part thoroughly.
- Always unplug the appliance from the mains outlet before cleaning.
- Wash the mixing bowl, mixing paddles and lid in warm soapy water. The motor should be wiped clean with a cloth only, do not submerge in water. Dry each part thoroughly. Do not wash any of the parts in the dishwasher.
- Ensure the appliance is stored in an upright position.
- Wipe the housing base with a clean damp cloth; do not use harsh abrasive cleaners or scourers.
- Never submerge the motor base in the water or other liquid, or place in a dishwasher.

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

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 email support@cuisinart.co.uk or contact the Conair Customer Care Line on **03702 406902** for further information on authorised stockists.

It is important to retain your proof of purchase.

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 email your enquiry to

support@cuisinart.co.uk or contact the Conair Customer Care Line on **03702 406 902**.

UK After Sales Service

For further advice on using the appliance or should you need to return your product,

please email your enquiry to support@cuisinart.co.uk or contact the Conair Customer Care Line on **03702 406 902**

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.

Safe Disposal



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to an appropriate 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 this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

Recipes

To help you get started with your new Ice Cream & Gelato Professional, we have included a few recipe ideas in this instruction manual. For further recipe ideas and inspiration please visit our web-site www.cuisinart.co.uk. You can also share some of your own recipe ideas on our Facebook page Cuisinart UK.

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Simple Vanilla Ice Cream

110ml	full fat milk
75g	granulated sugar
225ml	double cream
1 tsp	vanilla extract

- Pour the milk and sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream and vanilla, cover and refrigerate for at least 2 hours, preferably overnight.
- Whisk the mixture and pour into the ice cream maker bowl. Cover with the lid.
- Turn appliance on and set the timer for 40 to 50 minutes.
- To produce a firmer ice cream churn in the ice cream maker for longer.
- Serve or store in an airtight container in the freezer.

Variations:

Mint Choc Chip: omit the vanilla and replace with 1tsp of peppermint extract. Chop 50g of milk chocolate into very small pieces and add during the last 5 minutes of mixing.

Cookies and Cream: add 70g of coarsely chopped cookies e.g. chocolate chip during the last 5 minutes of mixing.

Chocolate Ice Cream

110ml	full fat milk
50g	granulated sugar
100g	milk chocolate, broken into 1cm pieces
225ml	double cream
1 tsp	vanilla extract

- Heat the milk, cream and vanilla in a medium pan over a medium heat until just bubbling around the edges.
- Place the sugar and chocolate into a food processor and process until finely chopped. Add the hot milk to the processor and mix until smooth.
- Transfer to a medium bowl to cool completely. Cover and refrigerate for at least 2 hours, preferably overnight.
- Whisk the mixture and pour into the ice cream maker. Cover with the lid.
- Turn appliance on and set the timer for 40 to 50 minutes.
- To produce a firmer ice cream churn in the ice cream maker for longer.
- Serve or store in an airtight container in the freezer.

Strawberry Ice Cream

150g	fresh strawberries, stemmed & sliced
1 tbsp	lemon juice
80ml	full fat milk
75g	granulated sugar
150ml	double cream
1 tsp	vanilla extract

- In a small bowl combine the strawberries, lemon juice and 25g of the sugar. Stir gently and leave to stand in the fridge for 2 hours. Strain the strawberries, reserving juices. Mash or puree half of the strawberries and add to the reserved juices, leaving the remaining strawberries aside.
- Pour the milk and the remaining sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream, mashed strawberries and vanilla. Cover and refrigerate for at least 2 hours, preferably overnight.
- Whisk the mixture and pour into the ice cream maker. Cover with lid.
- Turn appliance on and set the timer for 40 to 50 minutes. Five minutes before ice cream is complete, add reserved strawberries to mixture through the lid funnel.
- To produce a firmer ice cream churn in the ice cream maker for longer.
- Serve or store in an airtight container in the freezer.

N.B. This ice cream will have a “natural” appearance of very pale pink. If a deeper pink is required, add a few drops of red food colouring until the desired colour is achieved.

Orange, Mango & Passion Fruit Sorbet

150g	mango cubes
90g	granulated sugar
2 tbsp	lemon juice zest of half an orange
500ml	unsweetened orange Juice
2	passion fruit

- Combine the mango, sugar, lemon juice and orange zest in a medium bowl. Leave to stand for 1 hour.
- Stir well and puree in a blender.
- Stir in the orange juice and passion fruit pulp.
- Cover and refrigerate for at least 2 hours, preferably overnight.
- With the gelato paddle fitted, pour the sorbet mixture into the ice cream/gelato maker. Cover with lid.
- Turn the appliance on and set the timer for 40 to 50 minutes. The sorbet is ready when the mixture starts thicken. The sorbet will have a soft texture.
- Serve or store in an airtight container in the freezer.

Prosecco & Grapefruit Sorbet

90ml	water
90g	sugar zest of 1 grapefruit juice of 2 grapefruit pinch of salt
75ml	Prosecco (Italian sparkling wine)

- Combine the water, sugar, grapefruit zest and salt in a small to medium saucepan set over a medium-low heat. Cook the mixture until the sugar is dissolved.
- Pour the grapefruit juice into the sugar/zest mixture and whisk together. Cover and refrigerate for at least 2 hours, preferably overnight.
- Strain the mixture and then whisk in the prosecco.
- Pour mixture into the ice cream/gelato maker. Cover with lid.
- Turn appliance on and set the timer for 45 minutes. The sorbet is ready when the mixture starts to thicken. The sorbet will have a soft texture.
- Serve or store in an airtight container in the freezer.

Peach Frozen Yoghurt

200g **tin of peach slices in juice**

225g **Greek yoghurt**

75ml **full fat milk**

35g **granulated sugar**

- Drain the peaches and reserve 50ml of the juice. Place the peaches in a blender.
- Add the Greek yoghurt, milk, sugar and reserved peach juice. Process in a Blender until smooth and the sugar has dissolved.
- Cover and chill for at least 2 hours, preferably overnight.
- Once chilled, whisk the mixture again and pour into the Ice Cream Maker. Cover with the lid.
- Turn the unit on and set the timer for 40-50 minutes. The frozen yoghurt is ready when it starts to thicken. To produce a firmer frozen yoghurt run the machine for longer.
- Serve or store in an airtight container in the freezer.

Honey Frozen Yoghurt

375g **Greek yoghurt**

150ml **full fat milk**

75g **runny honey**

- Combine the Greek yoghurt, milk and honey. Mix until smooth.
- Cover and refrigerate for at least 2 hours, preferably overnight.
- Once chilled, whisk the mixture again and pour into the Ice Cream Maker. Cover with the lid.
- Turn the unit on and set the timer for 40-50 minutes. The frozen yoghurt is ready when it starts to thicken. To produce a firmer frozen yoghurt run the machine for longer.
- Serve or store in an airtight container in the freezer.