

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Automatic Frozen Yogurt-Ice Cream & Sorbet Maker

ICE-20 Series

For your safety and continued enjoyment of this product, always read the instruction book 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 from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away 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. Return the appliance to the nearest Cuisinart Repair Center for examination, repair, electrical or mechanical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electric shock or risk of injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. 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.
11. This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart Repair Personnel.
12. Do not use the freezer 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.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized 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 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.

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INTRODUCTION

Congratulations! You've purchased a Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker. There's no faster way to make all your favorite frozen desserts. In as little as 20 minutes, you can serve up to 1-1/2 quarts of low-fat frozen yogurt or wonderfully rich ice cream. Or, you can make frozen drinks, low-fat sherbets or sorbets. Since you select the ingredients, you know you're treating your family and friends to healthful, naturally delicious frozen delights.

The Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker is fully automatic. Just turn on the machine and pour ingredients into the spout. Its double-insulated freezer bowl is engineered to give you even results. Its aerating mixing arm leaves ingredients creamy and light.

FEATURES AND BENEFITS

1. Ingredient Spout

Pour recipe ingredients through the spout. Also use to add ingredients, like chips or nuts, without interrupting the freezing cycle.

2. Easy-lock Lid

Transparent to let you watch the freezing process as it progresses. Lid is designed to easily lock to the base.

3. Mixing Arm

Mixes and aerates ingredients in freezer bowl to create frozen dessert or drink.

4. Freezer Bowl

Contains cooling liquid between a double insulated wall to create fast and even freezing. Double wall keeps the bowl cool and at an even temperature.

5. Base

Contains heavy-duty motor strong enough to handle ice cream, frozen yogurt, sherbet, sorbet, and frozen drinks.

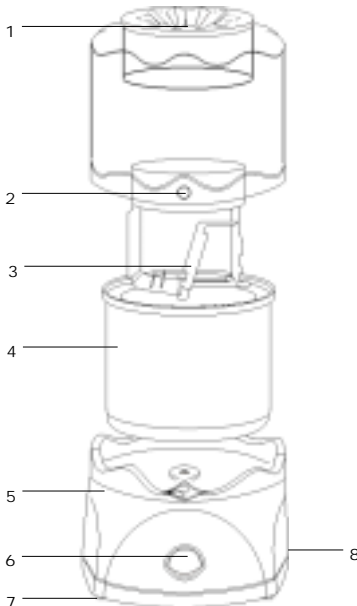
6. On/Off Switch

7. Rubber Feet

Non-slip feet keep base stationary during use.

8. Cord Storage (not shown)

Unused cord is easily pushed into the base to keep counters neat and safe.



FREEZING TIME AND BOWL PREPARATION

The freezer bowl must be completely frozen before you begin your recipe. The length of time needed to reach the frozen state depends on how cold your freezer is. For the most convenient frozen desserts and drinks, leave your freezer bowl in the freezer at all times. You can take it out any time for immediate use.

In general, freezing time is between 6 hours and 22 hours. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen. Before freezing, wash and dry the bowl. Wrap it in a plastic bag to prevent freezer burn. We recommend that you place the freezer bowl in the back of your freezer where it is coldest.

Reminder: Your freezer should be set to 0°F to ensure proper freezing of all foods.

MAKING FROZEN DESSERTS OR DRINKS

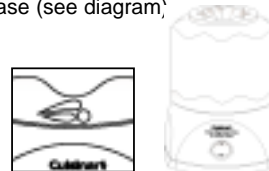
1. Prepare recipe ingredients from pages that follow or from your own recipe. Cuisinart recipes begin on page 4. If you use your own recipe, be sure it yields 1-1/2 quarts or less. For best results, prepare ingredients in a container that is easy to pour from.

2. Remove the freezer bowl from the freezer. (Remove plastic bag if you have wrapped freezer bowl.) Place freezer bowl on the center of the base.

NOTE: Bowl will begin to defrost quickly once it has been removed from freezer. Use it immediately after removing from freezer.

3. Place mixing arm in freezer bowl. Arm does not fit tightly. It just rests in the center of the bowl, with the circle side facing up.

4. Place lid on base. Easy-lock lid mechanism allows lid to rest on base in multiple positions. The raised circle on the lid should line up with the raised area on the base (see diagram).



5. Press On/Off switch to ON position. Freezer bowl will begin to turn.

6. Immediately pour ingredients through ingredient spout.

7. Frozen desserts or drinks will be done in 20-30 minutes. The time will depend on the recipe and volume of the dessert or drink you are

BEFORE USING FOR THE FIRST TIME

DO NOT immerse the motor base in water. Wipe it with a moist cloth. Wash the lid, freezer bowl and mixing arm in warm soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners or hard implements.

making. When the mixture has thickened to your liking, it is done. If you desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer for two or more hours.

NOTE: Do not store frozen desserts or drinks in the freezer bowl. Desserts and drinks will stick to the side of the freezer bowl and may damage the bowl. Store only in a plastic airtight container.

ADDING INGREDIENTS

Ingredients such as chips and nuts should be added about 5 minutes before the recipe is complete. Once the dessert or drink has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a chocolate chip.

SAFETY FEATURE

The Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert or drink 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. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert or drink.

CLEANING AND STORAGE

Cleaning

Clean the freezer bowl, mixing arm and lid in warm soapy water. **DO NOT PUT FREEZER BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Wipe motor base clean with damp cloth. Dry all parts thoroughly.

Storage

DO NOT put freezer bowl in freezer if bowl is wet. DO NOT store lid, mixing arm, or base in freezer. You may store the freezer bowl in the freezer for convenient, immediate use. Before freezing, wrap the bowl in a plastic bag to prevent freezer burn. Do not store frozen desserts or drinks in the freezer bowl in the freezer for more than 30 minutes at a time. Transfer frozen desserts or drinks to an airtight container for longer storage in the freezer.

RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen drinks and desserts. You may create or use recipes of your own, as long as they yield no more than 1-1/2 quarts.

Recipe Tips:

- Frozen desserts from the Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker use pure, fresh ingredients. Because of this, the desserts and drinks do not have the same characteristics as commercially prepared frozen desserts and drinks. Most store-bought versions use gums and preservatives to make them firmer. **If you desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.**
- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using. Or, chill the recipe over an ice bath, until it is completely cooled, before using.
- To make an ice bath, fill a large container with ice and water. Place saucepan or other container into the ice bath. Cool precooked ingredients completely.
- Prior to freezing, most recipes may be stored in the refrigerator for up to 3 days.
- You may substitute lower fat creams (e.g. half and half) and milk (reduced fat or lowfat) for heavy cream and whole 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 two cups of cream, use a total of two cups of the substitute (such as 1 cup cream, 1 cup whole milk).
- You may substitute artificial sweeteners for sugar. If the recipe is to be precooked, add the sweetener after the heating process is complete and ingredients have cooked. Stir the mixture thoroughly to dissolve the sweetener.
- In recipes that use alcohol, add the alcohol during the last two minutes of the freezing process. Otherwise, the alcohol may impede the freezing process.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. The freezing process reduces the sweetness of the fruit so that it will taste less sweet than 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.
- The Cuisinart recipes listed below will yield up to 1-1/2 quarts of dessert or drink. When pouring ingredients in through the ingredient spout, **DO NOT** fill the freezer bowl higher than 1/4" from the top of the freezer bowl. The ingredients will increase in volume during the freezing process.
- When making more than one recipe at a time, be sure the freezer bowl is completely frozen before each use.
- Make sure mixing arm and lid are in place before turning on machine.

FROZEN STRAWBERRY DAIQUIRIS

Preparation: 5 minutes or less; 15 – 20 minutes; plus 15 - 20 minutes chilling time.
Makes ten 1/2-cup servings.

- 1 cup fresh strawberries, washed and hulled (may also use frozen thawed, no sugar added)
- 2-1/2 cups water
- 2/3 cup granulated sugar
- 1/2 cup lime juice
- 1/2 cup light rum

Place the strawberries in a blender or food processor fitted with the metal blade; pulse to chop, then process to purée, about 20 – 30 seconds. Add the remaining ingredients and process until smooth. Turn the machine ON, pour pureéd strawberry mixture into freezer bowl through ingredient spout and mix until the mixture becomes slushy, about 20 – 25 minutes. Serve immediately.

Nutritional information per serving:

Calories 83 (0% from fat) • carbo 14g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 1mg

WARRANTY

THREE-YEAR LIMITED WARRANTY

This warranty supersedes all previous warranties on the Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We suggest that you complete and return the enclosed warranty registration card promptly to facilitate verification of the date of original purchase. However, return of the warranty registration is not a condition of these warranties.

If your Automatic Frozen Yogurt–Ice Cream & Sorbet Maker should prove to be defective within the warranty period, we will repair it (or if we think necessary, replace it) without charge to you. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to:

Cuisinart
150 Milford Road
East Windsor, NJ 08520

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions). Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by check or money order.

Your Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker has been manufactured to strict specifications and has been designed for use with the Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

These warranties exclude all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.