

Cuisinart®

INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Cuisinart® Supreme® Commercial Quality Ice Cream Maker

ICE-50BC Series

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

U IB-5102B

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. This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart Repair Personnel.

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SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

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 and mixing arm 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.
- 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.

INTRODUCTION

Congratulations on your purchase of the Cuisinart® Supreme® Commercial Quality Ice Cream Maker. Now you can delight family and friends with decadently rich homemade ice creams, light fruit sorbets, creamy sherbets and deliciously healthy frozen yogurt. The Cuisinart® Supreme® Commercial Quality Ice Cream Maker has a built-in compressor freezer that eliminates the need to pre-freeze the bowl, so frozen desserts and drinks are ready faster! Don't forget, extras can be added during the cycle through the opening in the transparent lid.

With the touch of a button, this stunning brushed stainless dessert maker automatically starts the process. Just add the ingredients to the mixing bowl, set the timer and create the smoothest, creamiest frozen desserts.

FEATURES AND BENEFITS

1. Transparent Lid with Opening

Use to add toppings and mix-ins like chips or nuts, without interrupting the freezing cycle. Lets you see every phase.

2. Mixing Paddle

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

2a. Stem of Mixing Paddle

3. Motor Arm

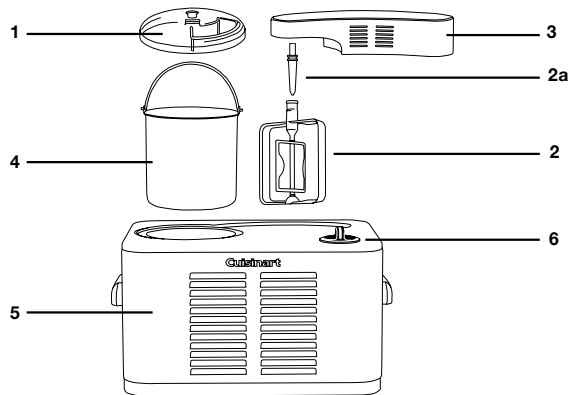
4. Mixing Bowl

Anodized aluminum bowl. No need to pre-chill or freeze bowl.

5. Base

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

6. On/Off Timer Dial



BEFORE USING FOR THE FIRST TIME

DO NOT immerse the compressor motor base and mixing arm in water. Wipe it with a moist cloth. Wash the lid, mixing bowl and mixing paddle 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, hard implements, or in the dishwasher.

MAKING FROZEN DESSERTS OR DRINKS

Caution: 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.

1. Prepare recipe ingredients from the Cuisinart recipe book or from your recipe. If you use your own recipe, be sure it yields 1½ quarts or less. For best results, prepare ingredients in an easy-pour container.

2. Place mixing bowl in unit.

3. Pour ingredients into bowl.

4. Put motor arm and lid together. Place stem of mixing paddle in the hole of bottom of the motor arm (Diag. A). Place hole of lid over stem until it is resting on motor arm (Diag. B). Push inward onto mixing arm and tabs will fit into place (Diag. C).

5. Place mixing paddle on stem. Paddle does not fit tightly. (It is snug enough to hold paddle in but not to lock in).

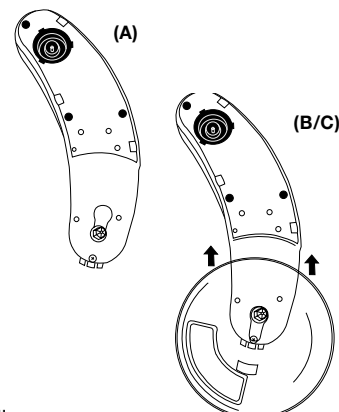
6. Place lid and motor arm on unit.

7. Turn dial to selected time (maximum: 60 minutes). Processing will begin. The unit will stop mixing and turn itself off when set time has elapsed. Audible tone will sound to alert you that unit is off.

Note: If frozen dessert reaches maximum thickness before set time has elapsed, the unit will stop mixing. If you don't shut off the unit manually, the timer will continue counting down to "0" and will then shut itself off.

8. Frozen desserts or drinks process in 35–60 minutes.

Processing time depends on the recipe, the amount of dessert being made, and temperature of the ingredients being used. Soft ice cream takes about 35–45 minutes; hard ice cream takes about 45–60 minutes. For firmer consistency, transfer the dessert to an airtight container and store it in the freezer for at least two hours.



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.

CLEANING AND STORAGE

Cleaning

Clean the mixing bowl, mixing paddle and lid in warm, soapy water. Wipe motor base clean with damp cloth. Dry all parts thoroughly. Do not wash parts in the dishwasher.

Be sure to store your unit in an upright position.

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on the Cuisinart® Supreme® Commercial Quality Ice Cream Maker. This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Supreme® Commercial Quality Ice Cream 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® Supreme® Commercial Quality Ice Cream 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 product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration is not a condition of these warranties. If your Cuisinart® Supreme® Commercial Quality Ice Cream Maker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. 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.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Supreme® Commercial Quality Ice Cream Maker has been manufactured to strict specifications and has been designed for use with the Cuisinart® Supreme® Commercial Quality Ice Cream 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.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If either of the above two options does not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

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