

# Cuisinart®



## Instruction Booklet Flavours™ - ICE-21XA

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 experience and knowledge unless, they have been given 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.
- Use only on an appropriate benchtop and indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- Always attach plug to unit first, then plug cord to wall outlet. To safely disconnect, press switch "OFF" to stop cooking cycle and remove plug from electrical outlet.
- 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.
- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stovetop.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly.
- When in use, avoid contact with any moving parts.
- Keep hands hair and clothing, away during operation to reduce the risk of injury.
- Keep utensils e.g. spatulas and spoons away from freezer bowl during operation to avoid risk of injury. A rubber spatula or wooden spoon may be used when the unit is off.
- Do not use any sharp tools inside the freezer bow as this will cause damage to the bowl.
- Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.
- The use of attachments not recommended by Cuisinart may be hazardous.
- At no time, before or during churning and cleaning immerse unit, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the unit, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. **DO NOT** reach into the water.
- Do not clean with metal scouring pads or hard implements. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- While cleaning do not try to dislodge any food when unit is plugged in. Always unplug the unit when cleaning.
- To reduce the risk of fire or electric shock, do not disassemble the base. The base does not contain any user-serviceable parts.
- Never expose the freezer bowl to a heat source - on or near flames, hot plates or stoves.
- Do not wash the freezer bowl in a dishwasher.

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## **SPECIAL CORDSET INSTRUCTIONS**

- A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- 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 must 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 benchtop or tabletop where it can be tripped over unintentionally or pulled on by children.

## **SAVE THESE INSTRUCTIONS BEFORE THE FIRST USE**

Before using your Flavours ice cream maker™ for the first time, remove any dust from shipping by wiping the base, cover and controls with a damp cloth.

Be sure to thoroughly clean all accessories with hot, sudsy water before first use as well. This includes all the parts and accessories on the following page. Do not use any abrasive cleaners or hard implements.

Do not use on heat-sensitive surfaces or store items on top of the Flavours ice cream maker™.

**ENSURE THE EXTERIOR WALLS OF YOUR Flavours ice cream maker™ IS NOT WITHIN 15CM CONTACT OF ANY OTHER PARAPHENALIA** & is sitting back at least 15cm from the edge of the benchtop or table.

## **SAFETY FEATURE**

The Flavours ice cream 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, fruit etc.) are in extremely large pieces. To reset the unit, switch to 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.

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## PARTS & FEATURES

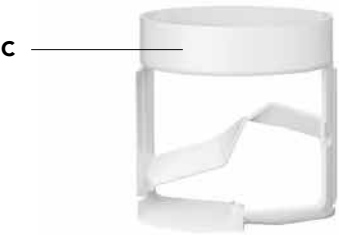


### A. Ingredient Spout

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

### B. Easy-Lock Lid

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

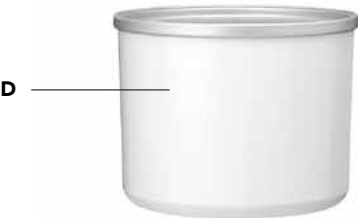


### C. New mixing paddle

Mixes and aerates ingredients in freezer bowl to create frozen desserts or drinks.

### D. 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.



### E. Base

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

### F. On/Off Switch

### G. Rubber Feet (not shown)

Non-slip feet keep base stationary during use.

### H. Cord Storage (not shown)

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









## CONTROLS & FUNCTIONS

Using your Cool Scoops™ is one of the easiest frozen dessert makers to use. With only an ON/OFF switch, create limitless latherings of endless flavours with this 1.5-litre frozen dessert maker. From delicious ice cream and cool sorbet to lush yoghurt, a simple flick of the switch will do all the churning for you.



## 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.

## OPERATING INSTRUCTIONS

**Note:** Ensure your freezer is set to a minimum temperature of  $-18^{\circ}\text{C}$  before placing the mixing bowl on a flat surface in its upright position for at least 24 hours before using.

1. Use our recipes on the reverse pages that follow or use them as a starting point for inspiration, making sure it yields 1.5 litres or less. Do not fill the freezer bowl higher than 1.2cm from the top. The ingredients will increase in volume during the freezing process. For best results, prepare ingredients in a container from which it is easy to pour.
2. Remove the freezer bowl from the freezer, and plastic bag (that prevents freezer burn). Place freezer bowl on the centre of the base. **NB:** 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 centre 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 (see diagram).
5. Flick switch to ON position. Freezer bowl will begin to turn.
6. Immediately pour ingredients through ingredient spout.

**NOTE:** Ingredients must be added to the freezer bowl after unit is turned on.

**NOTE:** Frozen desserts or drinks will be done in 25–35 minutes. The time will depend on the recipe and volume of the dessert or drink you are making. The consistency after churning will be like soft serve which is normal. To firm the ice cream or frozen dessert, transfer to an airtight plastic storage container that encourages speedy freezing i.e. high-surface-area-to-volume.

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.

## ADDING INGREDIENTS

Ingredients such as crushed biscuits 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.

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## **CLEANING & MAINTENANCE**

- Clean the freezer bowl, mixing arm and lid in warm sudsy water then dry all parts thoroughly.
- Wipe motor base clean with damp cloth.
- Do not put freezer bowl in the dishwasher.
- Never clean with abrasive detergents or implements.
- Do not put freezer bowl in freezer if bowl is wet.
- Do not store lid, mixing arm, or base in freezer - however 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.

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Printed in China

**IB-13-262C**

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