



Iced Dessert Maker
ICE31U

Cuisinart®

At Cuisinart, we appreciate that throwing a dinner party, cooking for a special occasion or even having friends over for an impromptu get-together can be a daunting task.

But when you have the right tools at hand, it's easy to rustle up something delicious. Which is why we've developed a range of high quality appliances that can take the strain in the kitchen and give you the confidence to try new things. We're not looking for perfection on a plate – instead, we want real, honest and mouth-watering treats without the fuss.

So here are a few recipes to help you get started with your Iced Dessert Maker.

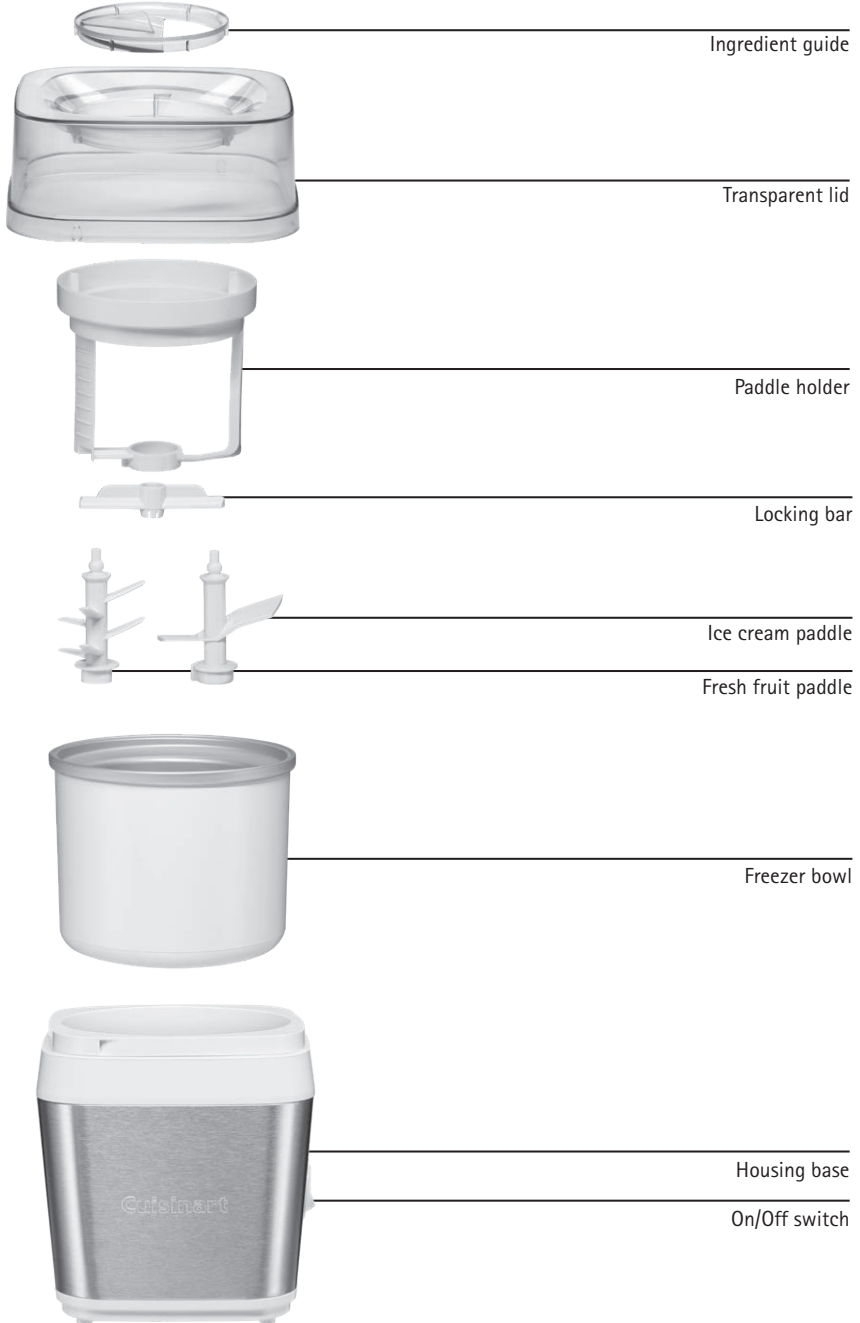
You'll find lots more at cuisinart.co.uk or by following us on Facebook and Instagram.

Enjoy!

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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. The appliance is not intended to be operated by means of external timer or separate remote control system.
2. 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.
3. Children should always be supervised to ensure that they do not play with this product.
4. Not for use by children. Keep out of reach of children during and after use.
5. 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).
6. 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.
7. Never pull the plug out of the mains socket by the lead.
8. Do not wrap the lead around the main body of the appliance during or after use.
9. Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.

10. Always ensure that your hands are dry before removing the plug from the mains outlet.
11. Always unplug from the mains outlet when not in use, before putting on or taking off parts and before cleaning.
12. Do not immerse the housing base in water or any other liquid or put it in a dishwasher.
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. For indoor, domestic use only.
15. 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 accredited 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.



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 the applicable 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.

Safety During Use

Before first use, remove all packaging materials and any promotional labels or stickers from the Iced Dessert Maker.

- Do not use the appliance for anything other than its intended use.
- Position the Iced Dessert Maker on a stable, level surface, near a power socket.
- 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.
- Do not use the freezer bowl on flames, hot plates or ovens. Do not expose to heat source. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.

Instructions for Use

A Before using for the first time

DO NOT immerse the housing base in water. Wipe it with a damp 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.

B Freezing time and bowl preparation

The freezer bowl must be completely frozen before you begin your recipe. Before freezing, wash and dry the bowl completely. 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 the freezer bowl on a flat surface in its upright position for even freezing. Generally, freezing time is between 16 and 24 hours. 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.

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

C Choosing your mixing paddle



Ice Cream paddle

Perfect for all flavours of ice cream and frozen yoghurt, giving an ultra smooth and creamy texture.



Fresh Fruit paddle

Designed to mash and churn fresh fruit for richly textured frozen recipes, for a smooth or chunky texture.

D Assembling your Dessert Maker

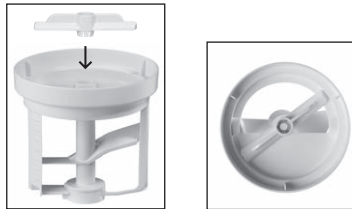
1. Set the paddle holder on the counter with open end down.



2. Insert the desired paddle into the paddle holder, setting the wide tab on the bottom of the paddle into the opening on the bottom of the paddle holder.



3. Push the locking bar firmly onto the ball on top of the paddle. Press down until you hear and feel it click into place.



4. Turn the locking bar clockwise, until it clicks into position under the tabs on the top of the paddle holder.



E Making frozen dessert

1. Prepare recipe ingredients from the pages that follow or from your own recipe. If you use your own recipe, be sure it makes less than 1.4L.
2. Remove the freezer bowl from the freezer. 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 assembled paddle holder with selected paddle onto the raised hub in the bottom of the freezing bowl.
4. Place lid on base and rotate clockwise until tabs on lid lock in place on base.
5. Press On/Off switch to ON position. Freezer bowl will begin to turn. The paddle will initially rotate slightly until it is secured by the paddle holder and it will then remain still, while the bowl continues to rotate.
6. Immediately pour ingredients through ingredient spout.

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

7. Ice cream and frozen desserts will be ready in 15 to 25 minutes. The average blending and freezing time for fresh fruit desserts is about 15 minutes. The time will depend on the recipe and volume of the dessert you are making. When the mixture has thickened to your liking, it is done. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer for two or more hours.

NOTE: Do not store frozen desserts in the freezer bowl. Desserts will stick to the sides of the freezer bowl and may damage the bowl. Store only in a freezer-safe, airtight container.

NOTE: Do not switch off the Iced Dessert Maker once churning, as the mixture will freeze and it may not be possible to resume the process.

F Frozen fresh fruit

Dessert tips

- For frozen fresh fruit desserts, the fruits that work best and require only minimal preparation include softer items like bananas, mangos, strawberries, kiwis, apricots and peaches. Firm items like apples, pears or unripe peaches should first be cooked until soft, to achieve the smoothest, frozen results.
- Cooking fruit is an opportunity to infuse it with flavours and spices like cinnamon and nutmeg or fresh herbs like mint or basil. If cooking fruit, chill before adding to the freezer bowl.
- Harder items like coconut, hard-seeded items like pomegranate, pulpy items like citrus, or fibrous items like pineapple should be blended first or cut up into small pieces and mixed in with other creamier fruits like bananas, mangoes or strawberries for best results.
- For best results, cut fruit into 2.5–5cm pieces.
- 700g of fruit is the recommended average for processing at one time.
- Processing 700g of fruit usually takes about 15 to 20 minutes. Time will vary based on type of ingredients used, as well as amount.
- Frozen fruit dessert consistency can be adjusted by adjusting the freeze time. The longer the fruit is churned, the smoother the consistency.
- Most fruits can be ready to serve in as little as 15 minutes. The higher the water content, the faster the freeze. For instance, watermelon is ready in 10 minutes.
- Higher water content fruits, like melon, should be prepared in advance so some of the water can be drained and not frozen for the best consistency.
- For melon, like cantaloupe and honeydew, where the fruit is rather firm, add fruit slowly to the freezer bowl and only add up to 525g.
- Chopped nuts or chocolate should be added during the last few minutes of churning.

- Use very ripe fruits for the sweetest flavour. Simple syrup (equal parts sugar and water) may be used as a sweetener.
- Peel fruit and remove seeds before cutting and freezing.
- Store remaining sorbet or ice cream in an airtight container in the freezer. Before covering with a lid, press a piece of plastic wrap directly on the sorbet or ice cream to prevent freezer burn. Remove sorbet from freezer about 15 to 20 minutes before serving. Ice cream may be removed 10 to 15 minutes before serving.

Adding ingredients

- Ingredients such as chips and nuts should be added about 2 minutes before the recipe is complete. Once the dessert 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 Iced Dessert Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert 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 and unplug the unit. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert.

Cleaning & Maintenance

■ Cleaning

Clean the freezer bowl in warm, soapy water. The 2 paddles, locking bar, paddle holder, lid and ingredient guide can be placed on the top rack of the dishwasher, or be washed in warm soapy water.

NOTE: DO NOT PUT THE FREEZER BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANERS OR IMPLEMENTS. Wipe the housing base clean with a damp cloth. Dry all parts thoroughly.

■ Storage

DO NOT put the freezer bowl in the freezer if the bowl is wet. DO NOT store the lid, paddles, paddle holder, or base 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 for more than 30 minutes at a time. 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.

UK Guarantee

This appliance is guaranteed for consumer use for 5 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 contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists. **It is important to retain your proof of purchase. We recommend attaching your receipt to this page.**

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 contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

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.

Recipes

To help you get started with your new Iced Dessert Maker, we have included a few recipe ideas in this instruction manual. For further recipe ideas and inspiration please visit our website www.cuisinart.co.uk.

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Note: Although every care is taken to give accurate timings within a recipe, always watch frozen desserts irrespective of timings to gauge when the correct consistency is reached for adding remaining ingredients such as chocolate chips and fresh fruit etc.

Simple Vanilla Ice Cream

200ml full fat milk

135g granulated sugar

400ml 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 or overnight.
- Once chilled whisk the mixture again before using.
- Assemble the paddle holder with the ice cream attachment. Place in the freezer bowl and turn the unit on.
- While the unit is running pour the mixture into the freezer bowl. Mix until thickened, about 15 to 20 minutes.
- The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in the freezer for about 2 hours.

Variations

Cookies and Cream

Add 150g of coarsely chopped biscuits e.g. chocolate chip, through the lid during the last 5 minutes of mixing.

Honeycomb Ice Cream

You can add 150g of roughly broken up homemade honeycomb through the lid during the last 5 minutes of mixing (see next page for recipe).

Mint Ice Cream

Omit vanilla and replace with 1 tsp peppermint extract. Chop 150g milk chocolate into very small pieces and add during the last 5 minutes of mixing.

Honeycomb

200g caster sugar

5 tbsp golden syrup

2 tsp bicarbonate of soda

Butter for greasing

- Grease a 20cm square tin with the butter.
- Mix the caster sugar and syrup in a deep sided saucepan and stir over a gentle heat until the sugar has melted. Do not let the mixture boil until the sugar has melted.
- Once melted, turn up the heat and simmer until you have an amber coloured caramel.
- Immediately remove from the heat and add the bicarbonate of soda and beat in with a wooden spoon. Continue beating until it has all been incorporated and the mixture is foaming.
- Scrape into a tin immediately, being careful as the mixture is very hot.
- The mixture may continue to bubble in the tin. Leave until the honeycomb is hard and cool, approximately 1 to 1½ hours.
- It is now ready to use and can be crumbled through ice cream.

Fresh Strawberry Ice Cream

280g fresh strawberries, stemmed & sliced

1tbsp lemon juice

150ml full fat milk

135g granulated sugar

280ml double cream

1 tsp vanilla extract

- Combine the strawberries, lemon juice and 45g of the sugar into a small bowl. Stir gently and leave to stand in the fridge for 2 hrs. Strain the berries, reserving the liquid. Add half the berries to the reserved liquid keeping the remaining berries aside.
- Pour the milk and the remaining sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream, the strawberries in reserved liquid and vanilla.
- Cover and place in the fridge for at least 2 hours or overnight.
- Once the ice cream mixture is chilled gently whisk.
- Assemble the paddle holder of the of Dessert Maker with the ice cream paddle. Place in the freezer bowl and turn the unit on. While the unit is running, pour the mixture into the freezer bowl. Allow to churn until thickened, about 15 to 20 minutes.
- Approximately 5 minutes before the end of churning, pour in the remaining strawberries and continue to churn.
- The ice cream will have a soft creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in the freezer for about 2 hours.

Hints & tips

The churning times are a guide only. When adding the fresh strawberries watch to see when the ice cream is thickening and the churning process has almost stopped. Add the ingredients in time to allow them to be fully incorporated.

Salted Caramel Ice Cream

300ml full cream milk
300ml double cream
70g caster sugar, divided into half
Pinch salt
1 1/2 teaspoons vanilla extract
4 large egg yolks

Caramel Sauce

100g white sugar
1/4 tsp salt
2 to 3 tablespoons water (enough to cover the sugar to make it seem like wet sand)
50ml thickened cream
2 tbsps unsalted butter

- In a medium saucepan set over a medium to low heat, whisk together the milk, cream, half of the sugar, salt and vanilla extract. Bring the mixture to a gentle boil.
- While the milk/cream mixture is heating, combine the egg yolks and remaining sugar in a medium bowl. Using a hand mixer or whisk, beat the mixture until pale and thick.
- Once the milk/cream mixture has come to a slight boil, gradually whisk the heated milk mixture onto the egg yolks.
- Pour back into the pan and cook on a low heat, stirring constantly, until the custard coats the back of a wooden spoon. Do not allow to boil.
- Pour the mixture through a fine mesh strainer and bring to room temperature. Cover and refrigerate for a least 2 hours, or overnight.
- Once the ice cream base has sufficiently cooled, prepare the caramel sauce. Put the sugar, salt and water into a heavy based small saucepan set over a medium heat. Keep an eye on the caramel and allow to cook until amber in colour. Remove from the heat and stir in the cream and butter (it will froth a bit, so add slowly). Whisk together and then set aside until ready to use. Allow to cool to room temperature.
- Reserve 2 tablespoons of the caramel sauce and add the rest to the ice cream base. Whisk well to combine.
- Assemble the paddle holder of the Dessert Maker with the ice cream paddle. Place in the freezer bowl and turn the unit on.
- While the unit is running pour the mixture into the freezer bowl. Mix until thickened, about 15 to 20 minutes.
- Just before the ice cream is ready add the reserved caramel sauce and allow to churn until just swirled in, no more than 30 seconds.
- The ice cream will have a soft creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in the freezer for about 2 hours.

Strawberry & Rhubarb Vegan Ice Cream

120g large rhubarb stalks, finely chopped

300g strawberries, roughly chopped

80ml agave nectar

1 tsp vanilla extract

400ml coconut milk, full fat

Pinch of salt

You will also need a food processor or blender

- Place the chopped rhubarb stalks into a food processor or blender and pulse a few times.
- Add the strawberries to the rhubarb and pulse until smooth with a few chunks.
- Add the agave nectar, vanilla, coconut milk, and a pinch of salt, processing until well combined.
- Cover and refrigerate for at least 2 hours or overnight.
- When you are ready to churn the ice cream, briefly whisk the mixture.
- Assemble the paddle holder of the Dessert Maker with the ice cream paddle. Place in the freezer bowl. While the unit is running, pour the mixture into the freezer bowl. Allow to churn until thickened, about 15 to 20 minutes.
- The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in the freezer for about 2 hours.

Mixed Berry Sorbet

800g mixed berries (fresh or frozen)

100g granulated sugar

5cm piece of orange peel

- Place all the ingredients into a medium saucepan set over a medium heat. Bring the mixture to a boil and then reduce the heat to maintain a simmer. Allow to simmer until the sauce has thickened and berries are falling apart, about 30 to 35 minutes.
- Cool completely, then cover and place in the fridge for at least 2 hours.
- Before churning remove the orange peel.
- Assemble the paddle holder of the of Dessert Maker with the fresh fruit paddle. Place in the freezer bowl and turn the unit on. While the unit is running, pour the mixture into the freezer bowl. Allow to churn until thickened, about 20 minutes. The sorbet will have a soft texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in the freezer for about 2 hours.

Mango Sorbet

2 ripe mangoes, peeled and cut into cubes
200g caster sugar
250ml water
1 lime, juiced

You will also need a food processor or blender

- Make a sugar syrup by adding the water and caster sugar to the saucepan. Bring to the boil, stirring occasionally. Set aside to cool.
- Place the mango chunks in a blender and blitz until smooth. Add a little of the sugar syrup to help it blend smoothly.
- Place the pureed mango into a large bowl and whisk in the rest of the chilled sugar syrup and the lime juice.
- Cover and place in the fridge for at least 2 hours or overnight.
- Assemble the paddle holder of the of Dessert Maker with the fresh fruit paddle. Place in the freezer bowl and turn the unit on. While the unit is running, pour the mixture into the freezer bowl. Allow to churn until thickened, about 20 minutes.
- The sorbet will have a soft texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in the freezer for about 2 hours.

Gin & Tonic Sorbet

300g caster sugar

200ml water

Grated zest of 2 limes

150ml lime juice (approx 6)

150ml lemon juice (approx 4)

100ml tonic water, refrigerated

70ml gin

- Make a sugar syrup by placing the water, lime zest and caster sugar in a pan. Bring to the boil, stirring until the sugar has fully dissolved. Remove from the heat and allow to cool.
- Strain the lime and lemon juice and add to the sugar syrup. Cover and place in the fridge until completely chilled or overnight. Add the gin & chilled tonic water to the sugar syrup mix and stir well.
- Assemble the paddle holder with the ice cream attachment. Place in the freezer bowl and turn the unit on.
- While the unit is running pour the mixture into the freezer bowl. Mix until thickened, about 30 minutes. The sorbet will have a soft texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in the freezer for about 2 hours. Remove from the freezer 10 minutes before serving.

Hints & tips

To ensure that the sorbet freezes well during the churning process the ingredients need to be 5°C or below just before churning.

Frozen Yoghurt

750g full fat yoghurt

150g caster sugar

Pinch of salt

1tsp lemon juice

- Whisk together all the ingredients ensuring that all the sugar has dissolved.
- Cover and place in the fridge for at least 2 hours or overnight.
- Assemble the paddle holder of the of Dessert Maker with the ice cream paddle. Place in the freezer bowl and turn the unit on. While the unit is running, pour the mixture into the freezer bowl. Allow to churn until thickened, about 20 minutes. The frozen yoghurt will have a soft creamy texture. If a firmer consistency is desired, transfer the frozen yoghurt to an airtight container and place in the freezer for about 2 hours.

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