

# Cuisinart®

## *Frost Fusion* 6-in-1 Soft Serve and Slushie

ICE200U



Instruction  
Booklet



[www.cuisinart.co.uk](http://www.cuisinart.co.uk)

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

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# 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. **Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.**
3. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Avoid contact with moving parts. Keep hands, hair and clothing as well as spatulas and other utensils away from unit 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.
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 mixing 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 MIXING BOWL!** Sharp objects will scratch and damage the inside of the bowl. A rubber spatula or wooden spoon may be used when the appliance is in the off position.
11. 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; farmhouses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
12. 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 the 'UK After Sales Service' section for further information).
13. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

14. Keep the appliance at least 10cm from other objects to ensure motor ventilation.
15. Do not upend this product or incline it over a 45° angle.
16. Do not use the appliance near an open flame, hot plate, or stove.
17. Do not remove the paddle when the appliance is mixing.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised in their use.

### CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorised 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 authorised 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.
- **THIS IS AN ATTENDED APPLIANCE.** Do not leave unattended during use, unplug after each use. Never leave the appliance unattended when switched on or plugged in.
- The appliance is not intended to be operated by means of an external timer or separate remove control system.
- Always disconnect the appliance from the electric supply, if it is left unattended and before assembling, disassembling or cleaning.
- Never pull the plug out of the mains socket by the supply cord.
- Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.
- Ensure all packaging materials and any promotional labels or stickers are

removed from the appliance before first use.

- Position on a stable, level surface, near a power socket.
- Do not place the appliance on or near a hot gas or electric burner.
- Do not use accessories or attachments with this appliance, other than those recommended by Cuisinart.
- Periodically check all parts before use. If any part is damaged DO NOT USE.
- To avoid injury or possible fire, do not cover the appliance when in use.

## WARNING



**Danger**  
**Extremely**  
**Flammable Gas**

This product uses R290 as a refrigerant gas.

R290 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.



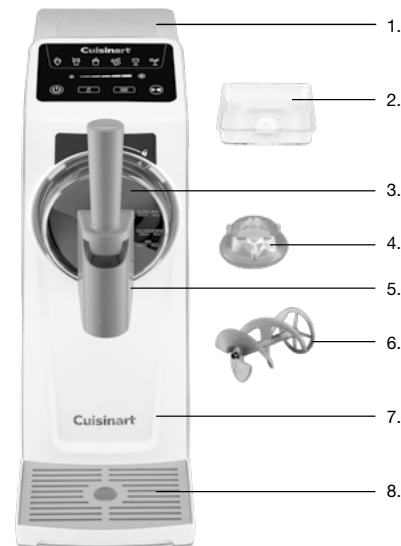
**WARNING:** Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

## CONTENTS

Important Safeguards.....	2
Parts and Features.....	3
Before First Use.....	4
Operating Instructions.....	4
Cleaning, Storage, and Maintenance.....	5
Troubleshooting.....	6
Recipe Tips.....	6
Guarantee.....	11

## PARTS AND FEATURES

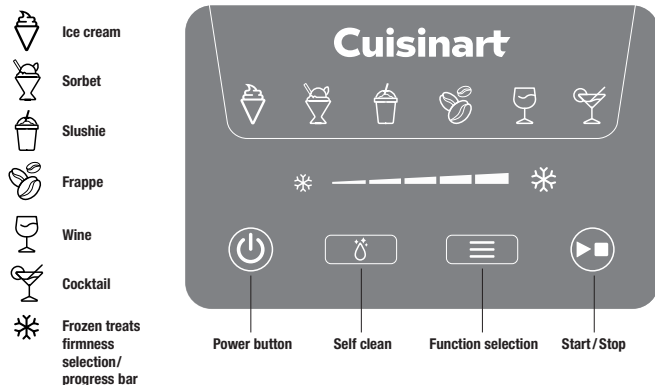
1. **Ingredient funnel cover**
2. **Ingredient funnel tray**
3. **Dispensing assembly**
4. **Star tip**
5. **Dispenser cover**
6. **Auger**
7. **Compressor base**
8. **Drip Tray**



## BEFORE FIRST USE

DO NOT immerse the compressor base in water. Wipe it with a moist cloth. Wash the dispenser assembly, dispensing cover, and star tip in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. The auger, drip tray and removable ingredient funnel assembly are top-shelf dishwasher safe. **DO NOT** clean any of the parts with abrasive cleaners or hard implements. Place the base in location to be used in upright position and let it rest for 24 hours before use.

## CONTROL PANEL



## OPERATING INSTRUCTIONS

1. Position the drip tray at the bottom front of the unit.
2. Install the removable ingredient funnel assembly securely onto the top of the unit.
3. Insert the auger with the X-shaped ring facing inside the vessel.
4. Position the dispenser assembly onto the vessel, ensuring the handle is facing upward and tilted to the left. Turn the dispenser assembly clockwise until it locks securely in place, ensuring the handle upright. Follow the markings on the front housing.
5. Press the dispensing cover onto the dispenser assembly to snap it into place.
6. Prepare the ingredients (refer to page 6 for recipe tips).
7. Press the power button to turn the unit on. The LCD display will illuminate.
8. Pour the frozen treat mix into the ingredient funnel, ensuring to fill past the MIN fill line, but not to exceed the MAX fill line on the dispenser assembly.

9. Select the desired preset using the function selection button from the screen .

10. **a. Soft Serve Ice Cream** - No firmness selection available for this preset.

**b. Sorbet** - No firmness selection available for this preset.







**c. Slushie** - Firmness selection available. For drinks with under 5g sugar per 100ml, use settings 1-3. For drinks over 5g of sugar per 100ml use settings 4-5. We recommended to start with the lower setting and adjusting up as needed to prevent over-freezing. Sugar-free drinks are not recommended unless specifically made for slushie making (e.g. slushie syrups.)

**d. Frappe** - Firmness selection available. For low sugar recipes, use firmness setting 1. We recommended to start with the lower setting and adjusting up as needed to prevent over-freezing.

**e. Wine** - Firmness selection available. Select your firmness level based on preference. We recommend starting with level 2-3 and adjusting to personal preference. Alcohol is required for this setting.

**f. Cocktail** - Cocktail Firmness selection available. Select your firmness level based on preference. We recommend starting with level 2-3 and adjusting to personal preference. Alcohol is required for this setting.


**g. Self clean**

- i. To activate the self-clean feature, pour warm water into the ingredient funnel, to the slushie MAX fill line. Then, press the self-clean button.
  - ii. Press Start/Stop .
  - iii. Pull down the handle to dispense the dirty water from the vessel.
  - iv. Repeat as many times with clean, warm water as you need. Do not use water over 40°C.
11. **Remark:** Avoid using any sugar-free mixture, as it can cause an ice layer to form on the wall of the vessel, potentially damaging the unit.
  12. To adjust the firmness of frozen treats (slushy, frappe, wine, and cocktail only), press the frozen treats firmness selection buttons .
  13. Once ready, press the Start/Stop button  to begin the selected preset cycle.  
**Note:** To pause at any time, press the Start/Stop . To continue, press the Start/Stop .
  14. While the unit is running, the progress bar will be displayed.
  15. When the selected preset cycle is complete, the unit will beep and automatically activate the Keep Cool feature for 1 hour for ice cream, and 2 hours for frappe, and 16 hours for sorbet, slushie, wine, and cocktail.
  16. Once the selected preset cycle is complete, be sure to dispense all frozen treats inside the vessel and run the self-clean cycle a few times.
- NOTE:** Ensure the vessel is emptied before removing the dispenser assembly from the unit.
17. Turn off the unit by pressing the Power button . Remove the dispenser assembly by turning it counterclockwise to unlock it and pull the auger out of the vessel.



**NOTE:** Open the front cover with two hands.

#### To dispense frozen treats from the unit

1. Once the frozen treats are ready, position your ice cream cone, cup, or bowl beneath the dispenser. Pull down the handle to start dispensing. For soft serve ice cream, gently rotate the cone or bowl to create a swirl pattern.  
**NOTE:** Insert the star shaped tip into the dispensing cover when dispensing ice cream. Remove the star shaped tip when dispensing any other frozen treats, as it may clog the dispenser.  
**NOTE:** The Dispense Detect System on the handle helps control pouring speed and direction for smooth dispensing.

2. When you've filled the cone or bowl to your liking, slowly release the handle, guiding it back to the vertical position to stop the flow of frozen treats.
3. Once you are done using the unit, be sure to dispense the remainder of the frozen treats and run the self-cleaning cycle a few times.
4. After all the frozen treats have been dispensed from the vessel and the self-clean cycle(s) are complete, press the ON/OFF  to turn off the unit.

#### 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. If you want to adjust the firmness of frozen treats, press frozen treats firmness selection button .

**NOTE:** when making consecutive batches of frozen treats, be sure to allow extra time for the compressor to adjust to cooling.

**TIP:** Unplug unit and let it rest for 10 minutes to allow the motor to cool before making a second batch.

#### Keep Cool

When the selected preset cycle is complete, the unit will automatically activate the Keep Cool feature for 1 hour for ice cream, and 2 hours for frappe, and 16 hours for sorbet, slushie, wine, and cocktail.

**NOTE:** Unit will still be running in the keep cool mode, not off.

## CLEANING, STORAGE, AND MAINTENANCE

### Cleaning

Clean the dispenser assembly, auger and dispenser cover in warm soapy water. Auger, drip tray and ingredient funnel assembly are top-shelf dishwasher safe. For a more thorough clean, use a sponge or damp cloth to wipe the inside of the vessel. **DO NOT PUT OTHER PARTS IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Wipe the unit base clean with damp cloth. Dry all parts thoroughly.

Remove the silicone seal from the dispenser assembly and rinse it with clean water, then reinstall before next use.

### Storage

Be sure to store your unit in an upright position. Do not store anything inside the vessel other than auger. Transfer frozen treats to a freezer-safe, airtight container for longer storage in the freezer.

## Maintenance

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

## TROUBLESHOOTING

PROBLEM	SOLUTION
Unit turns off sooner than the time set	The overload safety feature has been activated. Let unit rest for a few minutes before continuing making the frozen dessert.
	If not the reason above, unplug the unit and let it rest for 2 hours. Power unit on and begin making your frozen dessert.

## RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen treats. You may create or use recipes of your own, as long as bases do not exceed the MAX fill line.

- Any liquid being poured into the unit should be smooth and well blended to ensure easy dispensing.
- If liquid dispensed is still a bit too loose, increase the freeze setting on the display screen and continue to freeze until desired consistency.
- Homemade bases must contain sugar to ensure your mixture does not freeze solid.
  - \* Sugar gives a base the proper consistency to dispense - bases with no to little sugar will freeze to the point where it will be unable to dispense.
  - \* Some brands offer sugar-free slushie syrups which are made to prevent over-freezing.
- Cold ingredients will reduce freezing time.
- To clean, run warm water through the unit while on the self clean cycle 1 to 2 times. Once rinsed out, the unit can be disassembled and cleaned with warm soapy water.
- Please note that any mix-ins, such as chips, nuts, sprinkles, etc., must be added after dispensing. They cannot be added to the mixtures in the unit.
- General freezing time range per recipe: Most ice creams take about 20 to 30 minutes. Sorbets can range between 20 to 30 minutes. Slushies and frappes take about 20 to 25 minutes. For wine based cocktails about 25 minutes while higher alcohol content drinks could take up to 30 to 35 minutes.

**NOTE:** Insert the star shaped tip into the dispensing cover when dispensing ice cream. Remove the star shaped tip when dispensing any other frozen treats, as it may clog the dispenser.

## RECIPES

### Ice cream

Simple Vanilla Soft Serve .....	7
Simple Chocolate Soft Serve .....	7
Coffee Soft Serve .....	7

### Sorbet

Tangerine Sorbet .....	8
Mango Sorbet .....	8
Peach Sorbet.....	8

### Slushy

Pink Lemonade Slushy.....	8
Cherry Cola Slushy.....	9

### Frappé

Frozen Sweet Latte .....	9
Pistachio Matcha Latte .....	9

### Wine

Strawberry Frosé.....	9
Cider Slushy .....	10

### Cocktail

Classic Frozen Margarita.....	10
Frozen Aperol Spritz.....	10

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## Simple Vanilla Soft Serve

*This simple recipe guarantees smiles for kids of all ages.*

Makes about 10 servings.

<b>230ml</b>	<b>whole milk</b>
<b>150g</b>	<b>granulated sugar</b>
	<b>Pinch salt</b>
<b>460ml</b>	<b>double cream</b>
<b>1</b>	<b>tablespoon pure vanilla extract</b>

1. In a medium bowl whisk together the milk, sugar, and salt until sugar is dissolved. Stir in the double cream and vanilla. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker with the star tip placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select Ice Cream and press Start.
3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cones or cups to serve.

## Simple Chocolate Soft Serve

*This recipe provides that adequate chocolate fix for even the biggest chocoholics.*

Makes about 10 servings.

<b>70g</b>	<b>unsweetened cocoa powder</b>
<b>100g</b>	<b>granulated sugar</b>
<b>60g</b>	<b>firmly packed light brown sugar</b>
	<b>Pinch salt</b>
<b>230ml</b>	<b>whole milk</b>
<b>460ml</b>	<b>double cream</b>
<b>1</b>	<b>teaspoon pure vanilla extract</b>

1. Place the cocoa, sugars, and salt in a medium bowl and whisk together to combine and remove any lumps. Add the milk, double cream, and vanilla and whisk well to incorporate and dissolve the cocoa and sugars. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve with the star tip placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select Ice Cream and press Start.
3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cones or cups to serve.

## Coffee Soft Serve

*Satisfy your coffee craving with this cold and creamy treat!*

Makes about 10 servings.

<b>230ml</b>	<b>whole milk</b>
<b>100g</b>	<b>granulated sugar</b>
<b>45g</b>	<b>packed light brown sugar</b>
<b>1</b>	<b>tablespoon plus 1 teaspoon instant espresso powder</b>
	<b>Pinch salt</b>
<b>460ml</b>	<b>double cream</b>
<b>1</b>	<b>teaspoon pure vanilla extract</b>

1. In a medium bowl, whisk the milk, sugars, espresso powder, and salt until the sugar is dissolved. Stir in the double cream and vanilla extract. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker with the star tip placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select Ice Cream and press Start.
3. When ice cream is ready to dispense, the unit will signal before going into the Keep Cool mode.
4. Dispense into cones or cups to serve.

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## Tangerine Sorbet

*This sorbet looks and tastes like sunshine in a cup!*

Makes about 8 servings.

<b>700ml</b>	<b>freshly squeezed tangerine juice, strained</b>
<b>350ml</b>	<b>simple syrup(1:1 sugar water ratio: dissolved and gently simmered for 3 minutes. leave to cool before use)</b>
<b>3</b>	<b>teaspoons freshly grated tangerine zest</b>
<b>1/2</b>	<b>tablespoons premium orange liqueur</b>

1. Stir all ingredients together. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the sorbet base into the ingredient funnel. Select Sorbet and press Start.
3. When sorbet is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cones or cups to serve.

## Mango Sorbet

*Taste of the tropics any time of year!*

Makes about 8 servings.

<b>3</b>	<b>ripe mangos, peeled and cut into large dice</b>
<b>170ml</b>	<b>simple syrup(1:1 sugar water ratio: dissolved and gently simmered for 3 minutes. leave to cool before use)</b>
<b>60ml</b>	<b>fresh squeezed lime juice</b>
<b>1/2</b>	<b>teaspoon fresh lime zest</b>
	<b>Pinch salt</b>

1. Put all ingredients into a blender jar and blend on High until smooth. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the sorbet base into the ingredient funnel. Select Sorbet and press Start.

3. When sorbet is ready to dispense, the unit will signal before going into the Keep Cool mode.
4. Dispense into cones or cups to serve.

## Peach Sorbet

*That juicy summer peach, anytime of year!*

Makes about 10 servings.

<b>600g</b>	<b>diced peaches, fresh or frozen, thawed</b>
<b>230ml</b>	<b>simple syrup(1:1 sugar water ratio: dissolved and gently simmered for 3 minutes. leave to cool before use)</b>
<b>1/2</b>	<b>teaspoon ground cinnamon</b>
<b>1/2</b>	<b>teaspoon pure vanilla extract</b>
	<b>Pinch salt</b>

1. Put all ingredients into a blender jar and blend on High until smooth. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve. Pour the sorbet base into the ingredient funnel. Select Sorbet and press Start.
3. When sorbet is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cones or cups to serve.

## Pink Lemonade Slushy

*In a pinch, store-bought lemonade may be substituted for this simple, refreshing treat.*

Makes about 12 servings.

<b>650ml</b>	<b>water</b>
<b>150g</b>	<b>granulated sugar</b>
<b>170ml</b>	<b>fresh lemon juice</b>
<b>100ml</b>	<b>cranberry juice</b>



1. Put the water and sugar into a small saucepan and bring to a boil. Once boiling and sugar is dissolved, remove from heat and allow to cool to room temperature.
2. When cooled, stir the remaining 2 cups of water, and cranberry juice into the simple syrup. Refrigerate until ready to use.
3. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the slushy base into the ingredient funnel. Select Slushy and press Start.
4. When slushy is ready to dispense, the unit will signal before going into Keep Cool mode.
5. Dispense into cups when ready.

## Cherry Cola Slushy

*A classic combination, slushy-style!*

Makes about 4 cups (eight ½-cup servings)

**3**            **cans(330ml each) FULL SUGAR**  
**60ml**      **grenadine**  
**60ml**      **cherry syrup**

1. Stir together the cola, grenadine, and cherry syrup. When ready, assemble the 6-in-1 Slushy & Soft-Serve. Pour the slushy base into the ingredient funnel. Select Slushy and press Start.
2. When slushy is ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

## Frozen Sweet Latte

*Customize your frozen latte with any flavored coffee creamer.*

Makes about 8 servings.

**2**            **double espresso (100ml strong coffee)**  
**500ml**    **whole milk**  
**8**            **tsp sugar**

1. In a large measuring cup, stir together all the ingredients. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the frappé ingredients into the ingredient funnel. Select Frappé and press Start.
2. When ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

## Pistachio Matcha Latte

*Pistachio pairs well with matcha in this cool and creamy nondairy latte. Should pistachio syrup be unavailable, simple syrup may be substituted.*

Makes 10 servings.

**900ml**    **extra-creamy oat milk**  
**2**            **tablespoons matcha powder**  
**100ml**    **prepared pistachio syrup (may substitute simple syrup)**

1. Put ingredients into a blender jar and blend on High until smooth. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve. Pour the frappé base into the ingredient funnel. Select Frappé and press Start.
3. When ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cups to serve.

## Strawberry Frosé

*Kick off warm weather vibes with this adults-only treat.*

Makes 12 servings.

**400g**      **strawberries, hulled and halved**  
**1**            **750ml bottle rosé**  
**60ml**      **simple syrup (1:1 sugar water ratio: dissolved and gently simmered for 3 minutes. leave to cool before use)**

- 
1. Blend ingredients together in a blender on High in batches until smooth. Refrigerate until ready to use.
  2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the base into the ingredient funnel. Select Wine and press Start.
  3. When ready to dispense, the unit will signal before going into Keep Cool mode.
  4. Dispense into cups to serve.

## Cider Slushy

*Use your favorite spiked cider to create a fun autumn inspired slush*

Makes about 6 servings.

### **3 cans (330ml each) hard cider (preferably fruity flavour)**

1. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the cider into the ingredient funnel. Select Wine and press Start.
2. When ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

## Classic Frozen Margarita

*The name "classic" says it all.*

Makes 10 servings.

**230ml light agave nectar**  
**470ml fresh lime juice**  
**100ml premium tequila**  
**100ml premium orange liqueur**

1. In a large measuring cup, stir together the agave syrup, lime juice, tequila, and liqueur. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Stir the ingredients together and pour into the ingredient funnel. Select Cocktail and press Start.

2. When ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

## Frozen Aperol Spritz

*An already-fun aperitif, brings the party with a frozen twist.*

**1 375ml bottle prosecco**  
**320ml Aperol**  
**320ml blood orange soda (FULL SUGAR)**

1. In a large measuring cup, stir together the prosecco, Aperol, and soda. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the ingredients into the ingredient funnel. Select Cocktail and press Start.
3. When ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

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# UK GUARANTEE

## Limited Three-Year 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 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.**

**[www.cuisinart.co.uk](http://www.cuisinart.co.uk)**



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