

Cuisinart®

Cool Combo Ice Cream and Snow Cone Maker

ICECMB10U



Instruction
Booklet

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

Contents

Important Safeguards 2

Parts and Features 4

Before First Use 5

Operation – Ice Cream Maker 5

 Freezer Bowl Preparation 5

 Assembly 5

 How to Make Ice Cream/
 Frozen Yogurt/Sorbet 6

 Adding Mix-Ins. 6

Operation – Snow Cone Maker 6

 Assembly 6

 How to Make Snow Cones 7

Helpful Hints. 7

Cleaning and Maintenance 7

Troubleshooting. 8

Guarantee 9

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:

READ ALL INSTRUCTIONS BEFORE USING.

1. To protect against risk of electric shock, do not place cord, plug, or motor drive assembly of appliance in water or any other liquid.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- 3 Turn the appliance OFF, then unplug from the outlet when not in use,

- before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
4. Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away during operation to reduce the risk of injury and/or damage to the appliance.
 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 the ‘UK After Sales Service’ section for further information).
 6. The use of attachments not recommended by Cuisinart may cause fire, electric shock, or risk of injury.
 7. Do not use outdoors.
 8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 9. DO NOT USE SHARP OBJECTS INSIDE THE DESSERT BOWL.
 10. Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart repair personnel.
 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; farm houses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
 12. 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.

13. Do not use appliance for other than its intended use.
14. **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.
15. Always disconnect the appliance from the electric supply, if it is left unattended and before assembling, disassembling or cleaning.
16. Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.
17. Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
18. Position on a stable, level surface, near a power socket.
19. Do not place the appliance on or near a hot gas or electric burner.
20. Do not use accessories or attachments with this appliance, other than those recommended by Cuisinart.
21. Periodically check all parts before use. If any part is damaged **DO NOT USE.**
22. To avoid injury or possible fire, do not cover the appliance when in use.
23. The appliance is not intended to be operated by means of an external timer or separate remote control system.
24. **NOTICE:** This unit comes with a re-settable fuse feature. If the unit is overloaded or put under extreme push force the motor will stop running. Release the power button and pull the power handle to its original position if possible; then wait for 10 seconds to allow the unit to recover. Try again, if the unit still does not run, unplug and allow the unit cool down for 15 minutes, then resume use.
25. Do not use the appliance if the lead is damaged. In the event of damage, discontinue use immediately. If the lead is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre. No repair must be attempted by the consumer.
26. Blade in the Crushing Assembly is SHARP. Handle carefully when using or cleaning the appliance.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

Special Cord Set Instructions

A short power-supply cord is provided to reduce the risks resulting from entanglement or tripping. Longer extension cords may be used if care is exercised and the electrical rating of the extension cord is equal to or greater than that of the appliance.

Caution

- Do not immerse base in water.
- Do not disassemble the base; it contains no user-serviceable parts.
- Never clean with scouring powders or hard implements.
- **NOTE:** Do not place hard beans or sweets into the shaving bowl, as this may cause damage to the bowl.
- **NOTE:** Do not pour sugar-free cola into the machine to make a slushy.

Parts And Features

1.

Removable 1.4L Freezer Bowl
Durable double-wall construction with proprietary chilling technology
2.

Lid with Continuous-Feed Chute and Safety Interlock
Allows you to add ingredients to the Crushing Assembly for crushing (i.e. ice or mix-ins)
3.

Ingredient Funnel
Attaches to Freezer Bowl to neatly add ice cream base mixture while the Mixing Paddle is rotating
4.

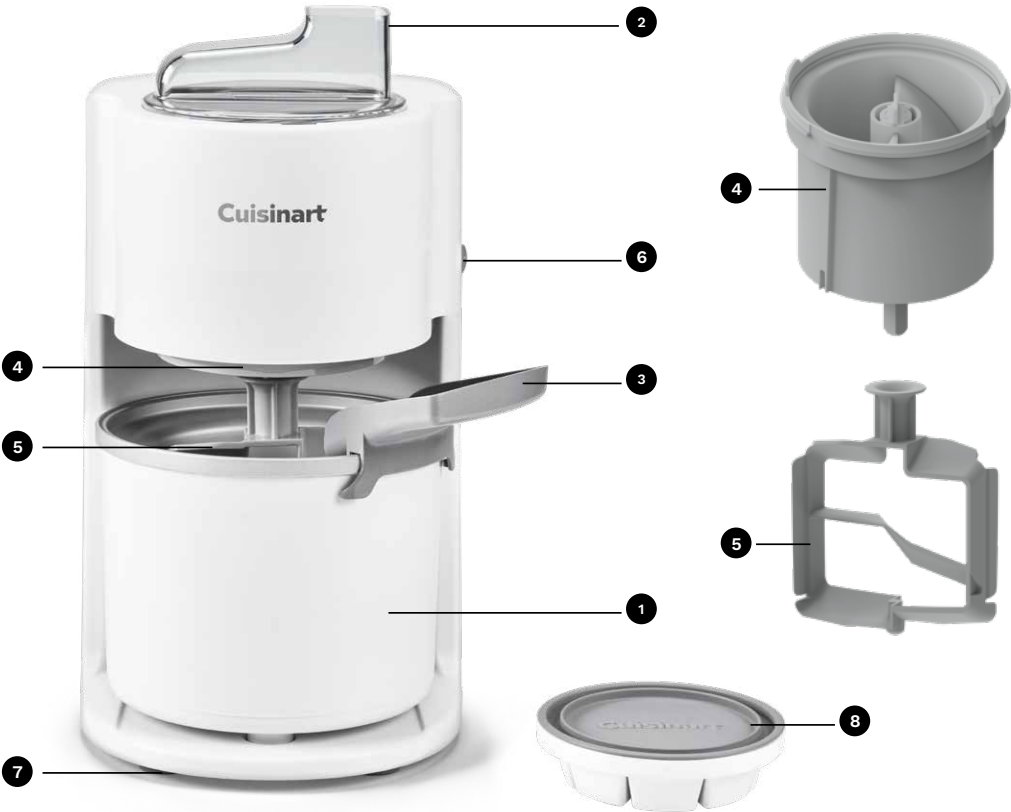
Two-Part Crushing Assembly
Two interlocking chambers lock together to crush ingredients. Handle with care as it contains a sharp blade.
5.

Mixing Paddle
Rotates to churn ice cream into even consistency
6.

On/Off Switch
Powers the unit for both ice cream and snow cones
7.

Nonskid Feet
Keeps unit steady
8.

Cuisinart® Ice Cube Tray with Lid
Makes ice cubes for snow cones



Before First Use

Carefully unpack the unit and remove all packaging materials. Wash the Freezer Bowl, Mixing Paddle, Lid, Crushing Assembly (both parts), and Ingredient Funnel in warm, soapy water. Rinse and dry thoroughly. Wipe the base with a damp cloth. Do not immerse the base in water. Handle Crushing Assembly with care, as it contains a sharp blade.

Operating Instructions – Ice Cream Maker

Freezer Bowl Preparation (Ice Cream Function)

Place the clean, dry Freezer Bowl upright on a flat surface in the back of the freezer at 0°F (-18°C) or below for a minimum of 24 hours. Do not tilt or invert the bowl during the freezing process. The bowl is fully frozen when there is no sloshing sound when shaken. For best results, store the bowl in the freezer so it is always ready for use.

Assembly

- Place the base on a stable, level surface with adequate overhead clearance.
- Insert the Mixing Paddle into the frozen Freezer Bowl.



- Place the Freezer Bowl onto the base, inserting the feet of the Freezer Bowl into the three indents on the base so the bowl sits flat and level.



- Install the Crushing Assembly:
- Ensure both parts of the crushing assembly are locked together by turning the middle tab according to the arrows.
- Align the rib at the front of the Crushing Assembly and the gear marking on the top of the unit.
- Align the shaft at the bottom of the Crushing Assembly with the hub at the top of the Mixing Paddle, and push the two parts together.



- Ensure the Crushing Assembly is fully seated and level.
- Place the Lid onto the unit, ensuring the safety interlock is engaged. Align the arrows on the lid with the unlock icon on the unit and turn lid to lock in place.



- Attach the Ingredient Funnel to the side of the Freezer Bowl.



NOTE: Always start the unit before adding ingredients so the Mixing Paddle is already rotating.

IMPORTANT: Do not pour liquid base mixture through the Continuous-Feed Chute.

How to Make Ice Cream/Frozen Yogurt/Sorbet

- Chill base mixture in the refrigerator for a minimum of 2 hours (6 to 12 hours preferred; up to 24 hours).
- Assemble the unit for ice cream making.
- Plug in and turn the unit ON so the Mixing Paddle begins rotating.
- Immediately pour the chilled mixture into the Freezer Bowl using the Ingredient Funnel.
- Remove the ingredient funnel after pouring.

IMPORTANT: Do not pour liquid base mixture through the Continuous-Feed Chute.



- Process for 15 to 20 minutes, or until thick and creamy.
- If desired, add mix-ins in the last 5 minutes of churning (see below).
- For firmer texture, transfer finished ice cream to an airtight container, and freeze for approximately 2 hours before serving.

Adding Mix-Ins

Add mix-ins (chocolate chips, nuts, firm candy, cookies, pretzels, frozen fruit) through the Continuous-Feed Chute during the last 5 minutes of churning to ensure even distribution.



Do not use fresh fruit, frozen bananas, gummy candy, syrups, or liquid ingredients as mix-ins as they will damage the Crushing Assembly.

Operating Instructions – Snow Cone Maker

Assembly

- Place the base on a stable, level surface with adequate overhead clearance.
- Install the Crushing Assembly as described in the Ice Cream Assembly section, without the Freezer Bowl or Mixing Paddle.



- Place the Lid onto the unit, ensuring the safety interlock is engaged. Align the arrows on the lid with the unlock icon on the unit and turn lid to lock in place.



- Place a container beneath the Crushing Assembly to collect the crushed ice.



How to Make Snow Cones

- Assemble the unit for snow cone making.
- Plug in and turn the unit ON. Feed ice cubes through the Continuous-Feed Chute. **NOTE:** For best results, use ice cubes made with the included Cuisinart® Ice Cube Tray. Ice cubes should be fresh (not fused or wet).



- Collect crushed ice in a container.



- Drizzle cooled syrup or toppings over ice.



- Serve immediately.

Helpful Hints

- Pre-chill all ice cream ingredients for best results.
- Do not exceed 1L of base mixture or 1.4L ice cream capacity. **NOTE:** Ice cream expands during freezing and with added mix-ins.
- Add mix-ins near the end of the churning cycle to prevent them from settling at the bottom.
- Make sure ice cubes and mix-ins fit easily through the Continuous-Feed Chute to avoid jamming.

Cleaning & Maintenance

- Always turn OFF and unplug the unit before cleaning.
- Hand-wash the Freezer Bowl, Mixing Paddle, Lid, Ingredient Funnel, and both parts of the Crushing Assembly in warm, soapy water. Rinse and dry thoroughly.
- Handle Crushing Assembly's blade with care when cleaning.
- Wipe the base with a damp cloth; never immerse it in water or other liquids.
- Dry all parts completely before storage.
- Store the Freezer Bowl in the freezer when not in use.

Troubleshooting

Issue	Likely Cause/Solution
Ice cream is thin	Freezer Bowl not fully frozen; mixture too warm, too sweet, or alcoholic. Refreeze bowl for 24 hours and chill mixture overnight.
Unit stops crushing ice	Safety interlock not engaged or ice jam. Turn OFF and unplug the unit. Clear the Continuous-Feed Chute and Crushing Assembly, reassemble correctly, then resume.
Loud scraping sound	Overfilled Continuous-Feed Chute or foreign object in chute. Turn unit OFF immediately, unplug, and inspect blade area of the Crushing Assembly.
Overflow or leaks	Exceeded capacity or too much liquid. Do not exceed 4 cups of base mixture (yields up to 1½ quarts). Always assemble lid and Mixing Paddle before adding base mixture.
Mix-ins sink to bottom	Mix-ins added too early. Add during the final minutes of churning.

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.

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.

This image shows a single page of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

[illegible]

www.cuisinart.co.uk