Cuisinart®

INSTRUCTION BOOKLET & RECIPE BOOK

THE CUISINART® COMMERCIAL QUALITY ICE CREAM & GELATO MAKER	ICE-100C

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

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, 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. Return the appliance to the nearest Cuisinart Repair Centre 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. 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 household use. Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart® Repair Personnel.
12. Do not use appliance for other than intended use.
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 8cm 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 close by flame, hot plate or stoves.
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.

If a long, grounded 3-prong extension cord is used, the marked electrical rating of the extension cord should 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 countertop or tabletop, where it can be pulled on by children or animals, or tripped over.

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 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.

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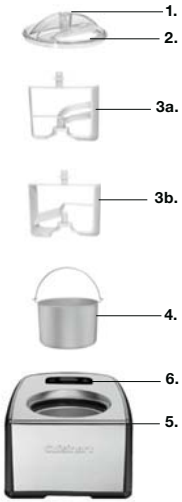
PARTS AND FEATURES

1. **Transparent Lid**
   Easily comes off to allow recipe ingredients to be added to the bowl.
2. **Mix-in Opening**
   Use to add toppings and mix-ins like chips or nuts, without interrupting the freezing cycle.
3. **Mixing Paddles**
   Mix and aerate ingredients in mixing bowl to create frozen dessert.
   - **a. Gelato Paddle**
     Perfectly incorporates less air into the ingredients and creates richly textured results with intense flavour.
   - **b. Ice Cream Paddle**
     Churns ingredients perfectly and creates smooth and creamy results.
4. **Mixing Bowl with Lift-Out Handle**
   Anodized aluminum mixing bowl. No need to pre-chill or freeze bowl.
5. **Base**
   Contains heavy-duty compressor motor and mixing motor.



6. **Touchpad Control Panel with LCD Readout**
   - **a. Power Button**
     Turns the unit on and off. Red LED light will be illuminated when unit is on.
   - **b. Timer Button**
     Allows you to set from 10 minutes to 60 minutes.
   - **c. Start/Stop Button**
     Allows you to start and stop the mixing process and timer.

BEFORE FIRST USE

DO NOT immerse the compressor/motor base in water. Wipe it with a moist cloth. Wash the lid, mixing bowl and mixing paddles in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. Only the mixing paddles and lid are top-shelf dishwasher safe. **DO NOT** place mixing bowl in dishwasher. **DO NOT** clean any of the parts with abrasive cleaners or hard implements.

OPERATING INSTRUCTIONS

1. Plug the unit into the power outlet. Red LED light will flash to indicate unit is in standby.
   NOTE: The unit will go back to standby mode if user does not press START/STOP in 10 minutes during time adjustment operation.
2. Prepare ingredients (see page 19 of this instruction booklet for recipes and tips).
   Note: If using your own recipe, be sure bases do not go over top dasher on mixing paddle. See below for image.
3. Place mixing bowl into the base. Be sure bowl is properly aligned in base.

4. Place ice cream or gelato/sorbet paddle in mixing bowl so that it rests in the center of the bowl.
5. Pour ingredients into the mixing bowl. Position lid by lining up arrow on lid with the unlock icon on base. Lock into place by turning it counterclockwise. Be sure the arrow on lid is lined up with the lock icon on the base. The mix-in opening is centered in the front when in the lock position.

6. Press the Power button to turn the unit on. The red LED light will be on and the LCD screen will display “00”.
7. Press the Timer button to set the time. Once pressed, the timer will default to 60 minutes. Press and release timer button to decrease time in 1-minute increments. Press and hold to scroll down more quickly.

   Note: Time can be set up to 60 minutes or as low as 10 minutes. If you added too much time, continue to press Timer and it will bring you back to ten minutes.
8. Press the Start/Stop button to begin the Mixing/Cooling cycle. Timer will count down and the blue LED will be on, indicating that the Mixing/Cooling has begun.
   - Ingredients such as chips and nuts can be added towards the ending of mixing time. Once the dessert has begun to thicken (about 5 minutes left depending on recipe), add the ingredients through the mix-in opening.

     Note: To turn the unit off at any time, press the Power button. This will turn the unit off and reset all the previous functions.
9. The timer will count down to zero and when done, the unit will beep three times to note the ice cream or gelato is ready.

   Note: The red LED flash and the timer will be blinking “00”.
10. Turn the unit off by pressing the Power button. Remove the lid by turning it clockwise to unlock. Lift mixing bowl out of the base with handle. Remove paddle from mixing bowl.

    Note: If the unit is not powered off, it will go into the Keep Cool function. Details follow on this page.

To pause time and mixing:

- Press the Start/Stop button at any point in the Mixing/Cooling cycle to pause the time and mixing. To restart, press the Start/Stop button again to continue.

To add time:

If ice cream isn’t done or you would like to add time, press the Start/Stop button to pause unit. Add time in 5-minute increments. Press and hold to scroll through more quickly. If you added too much time, continue to press timer and it will bring you back to ten minutes.

Note: When making consecutive batches of ice cream or gelato, be sure to allow extra time for the compressor to adjust to cooling.

Tip: Unplug unit and let it rest for 10 minutes for to allow for unit to cool before making a second batch.

Keep Cool

This function does exactly what it says….keeps cool! After the Mixing/Cooling cycle is finished, the unit will go to Keep Cool.

Once your Mixing/Cooling time has finished the timer will blink “00”. The unit is now in the Keep Cool function and has a 10-minute wait period. After 10 minutes elapse, the compressor will come on and the display will flash “COOL”. The Keep Cool is a 10-minute cycle. When done, the unit will beep 5 times to note the cycle is finished. The unit will shut off and go into Standby mode.

Note: The mixing is not activated during the Keep Cool function. If you would like to mix as well, turn off the unit to reset the functions.

Note: You can turn the unit off at any time during Keep Cool.

SAFETY FEATURE

The Cuisinart® Commercial Quality Ice Cream & Gelato Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This safety system may activate under heavy loads, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are added in extremely large pieces.

To reset the unit, press the Power button and unplug the unit. Let the unit rest. After a few minutes, you may turn the unit on again and continue making the dessert.

CLEANING, STORAGE AND MAINTENANCE

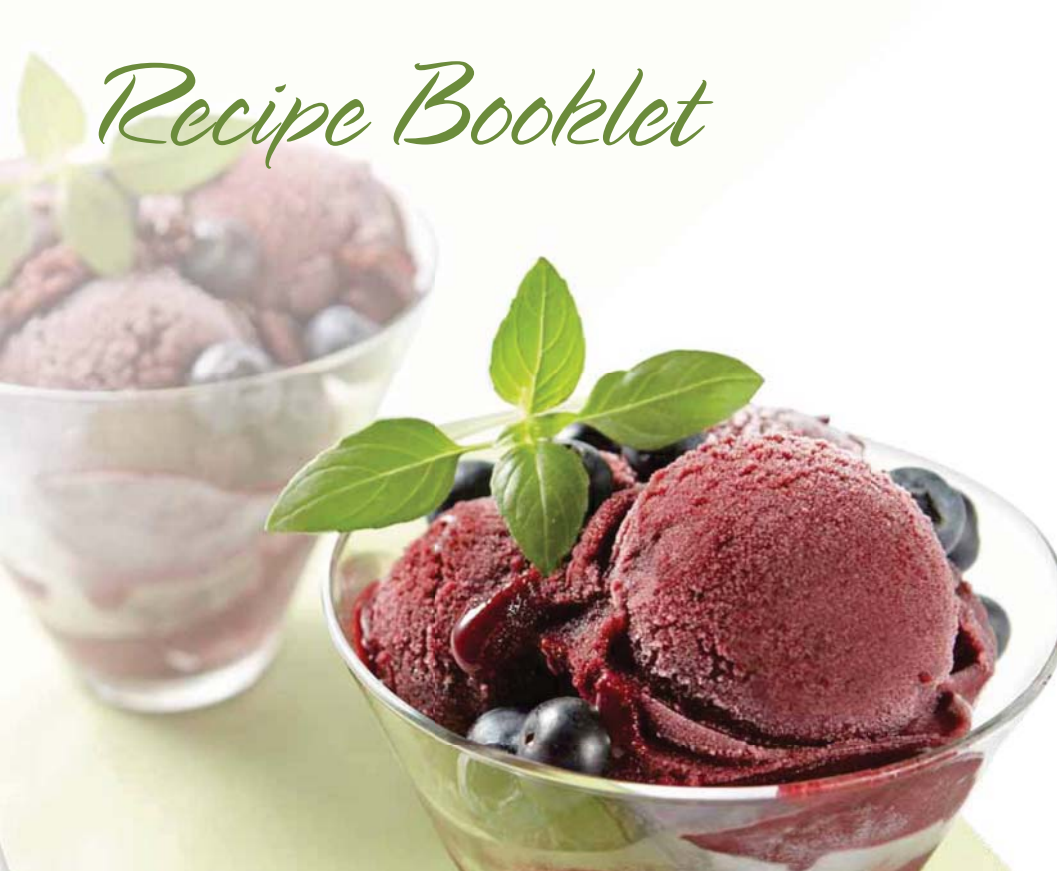
Cleaning
Clean the mixing bowl, mixing paddles and lid in warm soapy water. Mixing paddles and lid are top-shelf dishwasher safe. **DO NOT PUT MIXING BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Wipe motor base clean with damp cloth. Dry all parts thoroughly.

Storage
Be sure to store your unit in an upright position. Do not store frozen desserts in the mixing 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.

TROUBLESHOOTING

PROBLEM	SOLUTION
Screen displays “EEEE”, continuous beeping and the unit is stopped.	Power off and unplug the unit.
	Contact Customer Service at 1-800-472-7606.
Unit turns off sooner than the time set	The ice cream could be done. The overload protection feature will turn the unit off.
	If not the reason above, unplug the unit. Let it rest for 2 hours. Power unit on and being making your ice cream or gelato.
At any time during the mixing/cooling cycle, the unit beeps continuously for 30 seconds.	Power off and unplug the unit. Let it rest for 2 hours. Power unit on and being making your ice cream or gelato. If this happens again, let the unit rest for 24 hours. If unit continues to beep after you have tried the above procedure, contact Customer Service at 1-800-472-7606.
Mixing bowl is difficult to lift	Wait 2 minutes and lift the mixing bowl.
	Make sure mixing bowl and the base are dry before making ice cream.
Paddle slippage after several batches of ice cream	Watch for condensation on base of bowl. Clear off water or ice from mixing bowl and base.
	Make sure mixing bowl and base are dry and clean before making next batch of ice cream.



RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen drinks and desserts. You may create or use recipes of your own, as long as they yield no more than 1½ quarts (1.4 L).

Note: You should start with no more than 4½ cups (1.06 L) of liquid, as it will expand in volume.

Recipe Tips

- Gelato and Sorbet bases should be no more than 1 quart [0.94 L (should not go above the highest dasher on the paddle)].
- Ice Cream bases should be no more than 5 cups [1.25 L (should not go above the highest dasher on the paddle)].
- For optimum consistency, chill all mixtures for a minimum of 2 hours, or up to 3 days. Always re-whisk the mixture after chilling to be sure all ingredients are well combined. While chilling the mixture is not required, this step will prevent any "ice" or "fat" crystals from forming during the freezing process for resting it in a chilled environment helps bind the ingredients together.
- Frozen desserts from the Cuisinart® Gelato & Ice Cream Maker use pure, fresh ingredients. Because of this, the desserts do not have the same characteristics as commercially prepared frozen desserts. Most store-bought versions use gums and preservatives to make them firmer. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.
- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using. Or, chill the recipe over an ice bath, until it is completely cooled, before using. To make an ice bath, fill a large container with ice and water. Place saucepan or other container into the ice bath. Cool precooked ingredients completely.
- You may substitute lower fat creams (e.g., half and half) and/or milk (reduced fat or low fat) for heavy cream and whole milk used in many recipes. However, keep in mind that the higher the fat content, the richer and creamier the result. Using lower fat substitutes may change the taste, consistency and texture of the dessert. When substituting, be sure to use the same volume of the substitute as you would have used of the original item. For example, if the recipe calls for two cups (500 ml) of cream, use a total of two cups (500 ml) of the substitute [such as 1 cup (250 ml) cream, 1 cup (250 ml) whole milk]. See our recipes starting on page 8 for more tips.
- You may substitute artificial sweeteners for sugar. Stir the mixture thoroughly to dissolve the sweetener. See our recipe using Splenda on page 12 for a guide.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. The freezing process reduces the sweetness of the fruit so that it will taste less sweet than the recipe mixture. If the fruit tastes tart, add additional sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe. Use our sorbet recipes on page 17 as a guide.
- Make sure the mixing paddle and lid are in place before turning on machine.

ADDING INGREDIENTS

- Ingredients such as chips and nuts should be added about 5 minutes before the freezing process is complete. You want it to still be soft enough to be able to fully incorporate into the frozen mixture.
- To add a chocolate swirl to ice cream, gelato or frozen yogurt, drizzle in hot fudge or melted chocolate. The melted chocolate will harden once it makes contact with the freezing ingredients so add it in a slow drizzle to ensure that it does not clump.

* Our basic gelato recipe uses both cornstarch and liquid pectin for the creamiest consistency. Pectin is found in most grocery stores commonly near the gelatin and pudding section.

SIMPLE ICE CREAMS

SIMPLE VANILLA ICE CREAM

This ice cream can easily be dressed up by adding your favourite chopped candies or sprinkles at the end of churning.

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

1½ cups (375 ml) whole milk
1 cup (250 ml) granulated sugar
pinch sea or kosher salt
2½ cups (625 ml) heavy cream
½ to 1 tablespoon (2 to 5 ml) pure vanilla extract

1. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 307 (66% from fat) • carb. 24g • pro. 2g • fat 23g • sat. fat 14g • chol. 87mg • sod. 55mg • calc. 84mg • fiber 0g

SIMPLE CHOCOLATE ICE CREAM

For a real treat, serve this with our Hot Fudge Sauce on page 18.

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

¾ cup (175 ml) cocoa powder, sifted
½ cup (125 ml) granulated sugar
⅓ cup (75 ml) packed dark or light brown sugar
pinch sea or kosher salt
1 cup (250 ml) whole milk
2 cups (500 ml) heavy cream
½ tablespoon (7 ml) pure vanilla extract

1. In a medium bowl, whisk together the cocoa, sugars and salt. Add the milk and, using a hand mixer on low speed or a whisk, beat to combine until the cocoa, sugars and salt are dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 268 (62% from fat) • carb. 23g • pro. 3g • fat 19g • sat. fat 11g • chol. 69mg • sod. 44mg • calc. 61mg • fiber 1g

FRESH STRAWBERRY ICE CREAM

Best made when strawberries are at their peak in season, this ice cream is light, sweet and fruity.

Makes about 5½ cups (1.3 L) [eleven ½-cup (125 ml) servings]

1½ cups (375 ml) fresh strawberries, hulled*
¾ cup (175 ml) whole milk
⅔ cup (150 ml) granulated sugar
pinch sea or kosher salt
1½ cups (375 ml) heavy cream
1½ teaspoons (7 ml) pure vanilla extract

1. Put the strawberries into the bowl of a food processor fitted with the chopping blade. Pulse strawberries until rough/finely chopped (depending on preference). Reserve in bowl.
2. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Stir in reserved strawberries with all juices. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

*Frozen strawberries may be substituted if fresh strawberries are not available.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 175 (62% from fat) • carb. 15g • pro. 1g • fat 12g • sat. fat 8g • chol. 46mg • sod. 21mg • calc. 24mg • fiber 0g

PEANUT BUTTER CUP ICE CREAM

One of the easiest ice creams to make, the rich peanut butter flavours in this ice cream will have your friends and family in awe.

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

1 cup (250 ml) good quality peanut butter (natural or regular)
⅔ cup (150 ml) granulated sugar
pinch sea or kosher salt
1 cup (250 ml) whole milk
2 cups (500 ml) heavy cream
1 teaspoon (5 ml) pure vanilla extract
1 cup (250 ml) chopped chocolate peanut butter cup candies (about 15 miniature peanut butter cups)

1. In a medium mixing bowl, use a hand mixer on low speed to combine the peanut butter sugar and salt until smooth. Add the milk and mix on low speed until the sugar is dissolved, about 1 to 2 minutes. Stir in the heavy cream and vanilla. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. Five minutes before mixing is completed, add the chopped candy through the mix-in opening and let mix in completely. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 446 (68% from fat) • carb. 27g • pro. 10g • fat 34g • sat. fat 15g • chol. 69mg • sod. 72mg • calc. 69mg • fiber 2g

CUSTARD-STYLE ICE CREAMS

VANILLA BEAN ICE CREAM

For the true vanilla lover. Be sure to use fresh vanilla beans to capture the intense flavour.

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

2	**cups (500 ml) whole milk**
2	**cups (500 ml) heavy cream**
1	**cup (250 ml) granulated sugar, divided**
	pinch sea or kosher salt
1	**whole vanilla bean, halved and seeds scraped**
5	**large egg yolks**
1½	**teaspoons (7 ml) pure vanilla extract**

1. In a medium saucepan set over medium-low heat, whisk together the milk, cream, half of the sugar, salt and the scraped vanilla bean (including the pod). Bring the mixture just to a boil.
2. While the milk/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or whisk, beat until mixture is pale and thick.
3. Once the milk/cream mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.
4. Pour the mixture through a fine mesh strainer (discard the vanilla pod) and bring to room temperature. Stir in the vanilla. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 301 (63% from fat) • carb. 24g • pro. 4g • fat 21g • sat. fat 13g • chol. 177mg • sod. 62mg • calc. 102mg • fiber 0g

FRESH MINT WITH CHOCOLATE COOKIES

Always a winning combination, fresh mint and chocolate take the forefront in this rich and creamy ice cream.

Makes about 6 cups (1.5 L) [twelve ½-cup (125 ml) servings]

2	**cups (500 ml) whole milk**
2	**cups (500 ml) heavy cream**
1	**cup (250 ml) granulated sugar, divided**
	pinch sea or kosher salt
1½	**teaspoons (7 ml) pure vanilla extract**
2	**cups (500 ml) packed fresh mint leaves**
5	**large egg yolks**
1	**cup (250 ml) crushed chocolate sandwich cookies (about 8 cookies)**

1. In a medium saucepan set over medium-low heat, whisk together the milk, cream, half of the granulated sugar, salt and vanilla. Bring the mixture just to a boil. Remove from heat and add the mint leaves; let steep for 20 to 30 minutes. If you desire a milder mint flavour, remove and discard the mint leaves after steeping, but for a more intense ice cream we recommend blending the milk/mint mixture using an immersion blender. After steeping, return the mixture just to a boil over medium-low heat.

2. While the milk/cream mixture is reheating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.
3. Once the milk/cream mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes.
4. Pour the mixture through a fine mesh strainer and bring to room temperature. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. When the ice cream is almost fully churned, gradually add the crushed cookies through the mix-in opening; let mix until fully combined.
6. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 293 (58% from fat) • carb. 27g • pro. 4g • fat 20g • sat. fat 11g • chol. 148mg • sod. 98mg • calc. 115mg • fiber 1g

ALTERNATIVE ICE CREAMS

DAIRY-FREE VANILLA ICE CREAM

The soy milk powder helps the texture of the ice cream. If you are intolerant to soy then search for a substitute at your local health-food store.

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

3	**cups (750 ml) dairy-free milk (soy, hemp, almond, rice)**
2	**tablespoons (30 ml) soy milk powder**
¾	**cup (175 ml) granulated sugar**
	pinch sea or kosher salt
1 to 2	**teaspoons (5 to 10 ml) pure vanilla extract**

1. In a medium bowl, use a hand mixer on low speed or whisk to combine all of the ingredients. Cover, refrigerate, at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 105 (8% from fat) • carb. 21g • pro. 3g • fat 1g • sat. fat 0g • chol. 0mg • sod. 38mg • calc. 14mg • fiber 1g

SUGAR-FREE VANILLA ICE CREAM

Finally, a homemade ice cream for diabetics or those watching their sugar intake.

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

1 **cup whole milk**

¾ **cup sugar substitute (such as Splenda)**

pinch sea or kosher salt

2 **cups heavy cream**

1 to 2 **teaspoons pure vanilla extract**

1. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar substitute and salt until the sugar substitute is dissolved. Stir in the heavy cream and vanilla. Cover, refrigerate, at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 106 (86% from fat) • carb. 4g • pro. 1g • fat 10g • sat. fat 6g • chol. 36mg • sod. 22mg • calc. 46mg • fiber 0g

GOAT MILK ICE CREAM

A nice tanginess, a delicious vanilla-style ice cream that will please any person who cannot tolerate cow's milk. Add mix-ins of chocolate, fruit, nuts or caramel to make your own blend.

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

3 **cups (750 ml) goat's milk**

¾ **cup (175 ml) granulated sugar**

pinch sea or kosher salt

1 to 2 **teaspoons (5 to 10 ml) pure vanilla extract**

2 **tablespoons (30 ml) goat's milk powder (found in many mainstream grocery stores, or in any health food store)**

1. In a medium bowl, use a hand mixer on low speed or whisk to combine all of the ingredients. Cover, refrigerate, at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 115 (24% from fat) • carb. 19g • pro. 3g • fat 3g • sat. fat 2g • chol. 8mg • sod. 42mg • calc. 99mg • fiber 0g

GELATI

BASIC VANILLA GELATO

Drizzle in melted chocolate for a decadent stracciatela gelato.

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

1 **cup (250 ml) heavy cream**

3 **cups (750 ml) whole milk, divided**

1 **cup (250 ml) granulated sugar**

2 **tablespoons (30 ml) cornstarch**

pinch sea or kosher salt

½ **teaspoon (2 ml) pure vanilla extract**

1 **tablespoon (15 ml) liquid pectin**

1. In a medium saucepan, combine cream and 2 cups (500 ml) of the milk.Set over medium/medium-low heat and bring to a simmer.
2. While cream/milk mixture is heating, put the remaining milk, sugar, cornstarch, salt and vanilla into a small-medium mixing bowl. Whisk to combine.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium-low heat, continuously stir until mixture boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, stir in pectin, strain and cool to room temperature. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about
40 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 211 (46% from fat) • carb. 26g • pro. 3g • fat 11g • sat. fat 7g • chol. 43mg • sod. 61mg • calc. 106mg • fiber 0g

CHOCOLATE-HAZELNUT GELATO

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

1¾ **cups (425 ml) heavy cream**

2¼ **cups (550 ml) whole milk, divided**

½ **cup (125 ml) granulated sugar**

2 **tablespoons (30 ml) cornstarch**

pinch sea or kosher salt

1 **cup (250 ml) chocolate-hazelnut spread, such as Nutella®**

½ to 1 **cup (125 to 250 ml) chopped hazelnuts (or you may use the same amount of chopped Baci candies)**

1. In a medium saucepan, combine cream and 1½ cups (325 ml) of the milk. Set over medium/medium-low heat and bring to a simmer.
2. While cream/milk mixture is heating, put the remaining milk, sugar, cornstarch and salt into a small-medium mixing bowl. Whisk to combine.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. Slowly whisk in the chocolate-hazelnut spread. While still set over medium/medium-low heat, continuously stir until mixture boils and thickens to where it can coat the back of a spoon (this will take about 10 to 15 minutes, depending on the stove being used).
4. Remove pan from heat, strain and cool to room temperature. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 30 minutes. About 5 minutes before the mixture has finished, add the chopped hazlenuts/candies through the mix-in opening. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 403 (65% from fat) • carb. 30g • pro. 5g • fat 30g • sat. fat 13g • chol. 65mg • sod. 71mg • calc. 136mg • fiber 3g

ESPRESSO GELATO

For an extra jolt, add some dark chocolate covered espresso beans toward the end of freezing.

Makes about 4 cups (1 L) [eight ½-cup (125 ml) servings]

1	**cup (250 ml) heavy cream**
2	**cups (500 ml) whole milk, divided**
1	**cup (250 ml) brewed espresso**
1	**cup (250 ml) granulated sugar**
2	**tablespoons (30 ml) cornstarch**
	pinch sea or kosher salt
1	**tablespoon (15 ml) liquid pectin**

1. In a medium saucepan, combine cream and 1½ cups (375 ml) of the milk. Set over medium/medium-low heat and bring to a simmer.
2. While cream/milk mixture is heating, put the remaining milk, espresso, sugar, cornstarch and salt into a small-medium mixing bowl. Whisk to combine.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium-low heat, stir continuously until mixture boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, stir in pectin, strain and cool to room temperature. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 246 (47% from fat) • carb. 31g • pro. 3g • fat 13g • sat. fat 8g • chol. 50mg • sod. 65mg • calc. 95mg • fiber 0g

LEMON GELATO

The perfect amount of sweet and tart for this classic gelato flavour.

Makes about 4 cups (1 L) [eight ½-cup (125 ml) servings]

1	**cup (250 ml) heavy cream**
2	**cups (500 ml) whole milk, divided**
6	**lemons, zest removed [about ½ cup (125 ml) of lemon zest], juiced with juice reserved**
1¼	**cup (300 ml) granulated sugar**
1	**teaspoon (5 ml) pure vanilla extract**
2	**tablespoons (30 ml) cornstarch**
1	**tablespoon (15 ml) liquid pectin**

1. In a medium saucepan, combine cream and 1 cup (250 ml) of the milk. Set over medium/medium-low heat and bring to a simmer.
2. While cream/milk mixture is heating, put the remaining milk, lemon zest, sugar, cornstarch, salt and vanilla into a small-medium mixing bowl. Whisk to combine.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium-low heat, continuously stir until mixture boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, stir in pectin, strain and cool to room temperature. Stir in the lemon juice, cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.

5. Pour the mixture into the mixing bowl, fitted with the gelato paddle, of the Cuisinart Ice Cream Maker. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 281 (40% from fat) • Carb. 40 g • Pro 3g • Fat 13g • Sat fat 8g • Chol 50 mg • Sod. 43 mg • Fiber 1g • Calc. 105mg

Mixed Berry Gelato

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

1	**cup (250 ml) heavy cream**
2	**cups (500 ml) whole milk, divided**
1	**cup (250 ml) granulated sugar**
2	**tablespoons (30 ml) cornstarch**
	pinch sea or kosher salt
1	**cup (250 ml) mixed fresh or frozen (thawed) berries**
½	**teaspoon (2 ml) pure vanilla extract**
1	**tablespoon (15 ml) mixed berry jam**

1. In a medium saucepan, combine cream and 1½ cups (375 ml) of the milk. Set over medium/medium-low heat and bring to a simmer.
2. While cream/milk mixture is heating, put the remaining milk, sugar, cornstarch and salt into a small-medium mixing bowl. Whisk to combine. Using a blender, food processor or hand blender, purée the berries until mostly smooth; reserve.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium-low heat, continuously stir until mixture boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, stir in the puréed berries, vanilla and jam; strain and cool to room temperature. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 30 to 40 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 207 (44% from fat) • carb. 27g • pro. 2g • fat 10g • sat. fat 6g • chol. 40mg • sod. 49mg • calc. 77mg • fiber 0g

PISTACHIO GELATO

Makes about 4 cups (1 L) [eight ½-cup (125 ml) servings]

1	**cup (250 ml) heavy cream**
3	**cups (750 ml) whole milk, divided**
1¼	**cups (300 ml) granulated sugar, divided**
2	**tablespoons (30 ml) cornstarch**
	pinch sea of kosher salt
2	**cups (500 ml) pistachios**
¾	**teaspoon (3.75 ml) pure almond extract**
1	**tablespoon (15 ml) liquid pectin**

1. In a medium saucepan, combine cream and 2 cups (500 ml) of the milk. Set over medium/medium-low heat and bring to a simmer.
2. While cream/milk mixture is heating, put the remaining milk, 1 cup (250 ml) of the sugar, cornstarch and salt into a small-medium mixing bowl. Whisk to combine; reserve. Put the pistachios and remaining ¼ cup (50 ml) of sugar into a food processor. Pulse to roughly chop; reserve.

3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium-low heat, continuously stir until mixture boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, stir in almond extract, pectin and pistachio/sugar mixture; cool to room temperature. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 464 (52% from fat) • carb. 47g • pro. 10g • fat 28g • sat. fat 10g • chol. 54mg • sod. 80mg • calc. 166mg • fiber 3g

FROZEN YOGURTS

HONEY-ALMOND FROZEN YOGURT

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

2 **cups (500 ml) heavy cream**
¼ **cup (50 ml) honey**
¼ **cup (50 ml) granulated sugar**
pinch sea or kosher salt
2 **cups (500 ml) whole milk vanilla yogurt**
1½ **teaspoons (7 ml) pure almond extract**
½ **cup (125 ml) sliced almonds**

1. In a small to medium saucepan, combine the cream, honey, sugar and salt. Bring to a slight simmer, whisking occasionally to combine ingredients. Cool to room temperature.
2. In a medium mixing bowl, whisk the yogurt and almond extract together until combined. Slowly whisk in the cooled cream/honey mixture and continue to whisk until combined. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. About 5 minutes before the mixture is done churning, add the sliced almonds through the mix-in opening. Allow to mix thoroughly. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 282 (65% from fat) • carb. 22g • pro. 3g • fat 20g • sat. fat 14g • chol. 71mg • sod. 56mg • calc. 78mg • fiber 1g

PUMPKIN FROZEN YOGURT

Getting tired of the same old pumpkin desserts? Serve this to your guests with some fresh ginger bread and whipped cream.

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

1 **cup (250 ml) heavy cream**
1 **can [435 g (15 ounces)] pumpkin purée [about 1¼ cups (300 ml)]**
1⅓ **cups (325 ml) packed light brown sugar**
1½ **teaspoons (7 ml) ground cinnamon**
1 **teaspoon (5 ml) ground ginger**
¼ **teaspoon (1 ml) ground nutmeg**
pinch sea or kosher salt
2 **cups (500 ml) plain, whole-milk yogurt [you can substitute vanilla yogurt, but then reduce the vanilla extract to 1 teaspoon (5 ml)]**
1½ **teaspoons (7 ml) pure vanilla extract**

1. In a small to medium saucepan, combine all ingredients, except for the yogurt and vanilla. Bring to a slight simmer, whisking occasionally to combine ingredients. Cool to room temperature.
2. In a medium mixing bowl, whisk the yogurt and vanilla together until combined. Slowly whisk in the cooled cream/pumpkin mixture and continue to whisk until combined. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 242 (36% from fat) • carb. 37g • pro. 2g • fat 10g • sat. fat 8g • chol. 39mg • sod. 50mg • calc. 81mg • fiber 2g

SORBETS

COCONUT SORBET

Delicious when topped with toasted coconut or our Hot Fudge Sauce (page 19).

Makes about 5 cups (1.25 L) [ten ½-cup (125 ml) servings]

1¼ **cups (300 ml) water**
1¼ **cups (300 ml) granulated sugar**
1 **whole vanilla bean, halved and seeds scraped**
pinch sea or kosher salt
2 **cans [13.5 ounces (390 g) each] unsweetened coconut milk**

1. Combine the water, sugar, vanilla bean (including the pod) and salt in a medium saucepan set over medium-low heat. Bring mixture just to a boil and then remove from heat. Let mixture steep for 1 hour; strain (discarding pod).
2. Add the coconut milk to the strained mixture. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the ice cream paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 60 minutes. The sorbet will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 233 (52% from fat) • carb. 28g • pro. 1g • fat 14g • sat. fat 13g • chol. 0mg • sod. 33mg • calc. 1mg • fiber 0g

PROSECCO-GRAPEFRUIT SORBET

Makes about 4 cups (1 L) [eight ½-cup (125 ml) servings]

¾ **cup (175 ml) water**
¾ **cup (175 ml) granulated sugar**
1 **tablespoon (15 ml) grapefruit zest**
pinch sea or kosher salt
2 **cups (500 ml) fresh grapefruit juice**
¾ **cup (175 ml) prosecco (Italian sparkling wine)**

1. Combine the water, sugar, grapefruit zest and salt in a small to medium saucepan set over medium-low heat. Cook mixture until the sugar is fully dissolved.
2. Pour the grapefruit juice into the sugar zest mixture and whisk together. Cover and refrigerate at least 2 hours, or overnight. Strain mixture, and then whisk in prosecco prior to pouring into the ice cream maker.

3. Pour the mixture into the ice cream mixing bowl, fitted with the gelato paddle. Turn unit on, set Timer and press Start. Let mix until thickened, about 60 minutes. The sorbet will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving [based on ½ cup (125 ml)]: Calories 114 (0% from fat) • carb. 25g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 18mg • calc. 7mg • fiber 0g

SAUCES

CARAMEL SAUCE

While we love this sauce on our ice creams, it can also be used as a dipping sauce for fruit and cake.

Makes about ¾ cup (175 ml)

¾ cup (175 ml) granulated sugar

½ teaspoon (2 ml) sea or kosher salt

¼ cup (1 ml) water (enough so that the consistency when mixed with the sugar and salt is similar to wet sand)

1 tablespoon (15 ml) light corn syrup

⅓ cup (75 ml) heavy cream

3 tablespoons (45 ml) unsalted butter, cut into ½-inch (12.5 mm) cubes

1. In a medium, heavy-bottomed saucepan, stir together the sugar, salt, water and corn syrup. Be sure to clean the inside walls of the pan if there is any sugar on the sides (a clean, wet pastry brush works best). Set over medium-low heat, to keep the mixture at a low simmer, and cook until the sugar mixture turns a very light amber color (about 15 to 20 minutes). Keep a close eye on the caramel sauce as it can burn easily.
2. Once the sugar mixture has a light amber colour, take it off the stove and slowly and carefully stir in the cream. After the cream has been incorporated, slowly whisk in the butter, one piece at a time, continually whisking to emulsify until all the butter has been added. Use immediately, or keep warm over a pot of warm water.

Nutritional information per serving [2 tablespoons (30 ml)]: Calories 198 (46% from fat) • carb. 27g • pro. 0g • fat 10g • sat. fat 7g • chol. 33mg • sod. 184mg • calc. 9mg • fiber 0g

HOT FUDGE SAUCE

Makes about 2 cups (500 ml)

⅔ cup (150 ml) heavy cream

⅓ cup (75 ml) light corn syrup

⅓ cup (75 ml) packed light brown sugar

¼ cup (50 ml) cocoa powder, sifted

¼ teaspoon (1 ml) sea or kosher salt

2 tablespoons (30 ml) unsalted butter

1 teaspoon (5 ml) pure vanilla extract

6 ounces (170 g) semisweet chocolate

1. In a heavy-bottomed saucepan, combine all ingredients except for semi-sweet chocolate. Set over medium-low heat and bring to a slight boil. Add chocolate and whisk to combine.

Nutritional information per serving [2 tablespoons (30 ml)]: Calories 133 (53% from fat) • carb. 15g • pro. 1g • fat 8g • sat. fat 5g • chol. 18mg • sod. 15mg • calc. 11mg • fiber 1g

WARRANTY

LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions.

Products with removed or altered identification numbers will not be covered. This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:
Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Email:
consumer_Canada@conair.com

Model: ICE-100C

To facilitate the speed and accuracy of your return, please enclose:

- $10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number.

Example, 90630 would designate year, month & day (2009, June 30th).

Note: We recommend you use a traceable, insured delivery service for added protection.

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To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606.

For more information, please visit our website at www.cuisinart.ca.

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