

Cuisinart®

Cool Combo Ice Cream and Snow Cone Maker

ICE-CMB10XA



Instruction
Booklet



www.cuisinart.com.au

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

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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:

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 Cuisinart customer service via our website.
 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 the cord hang over the edge of a table or benchtop.
 9. DO NOT USE SHARP OBJECTS INSIDE THE DESSERT BOWL.
 10. Any servicing other than cleaning and user maintenance should be done only by authorised 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. Turn off the On/Off switch; then wait for 10seconds 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 lollies into the shaving bowl, as this may cause damage to the bowl.
- **NOTE:** Do not pour sugar-free soft drink 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.

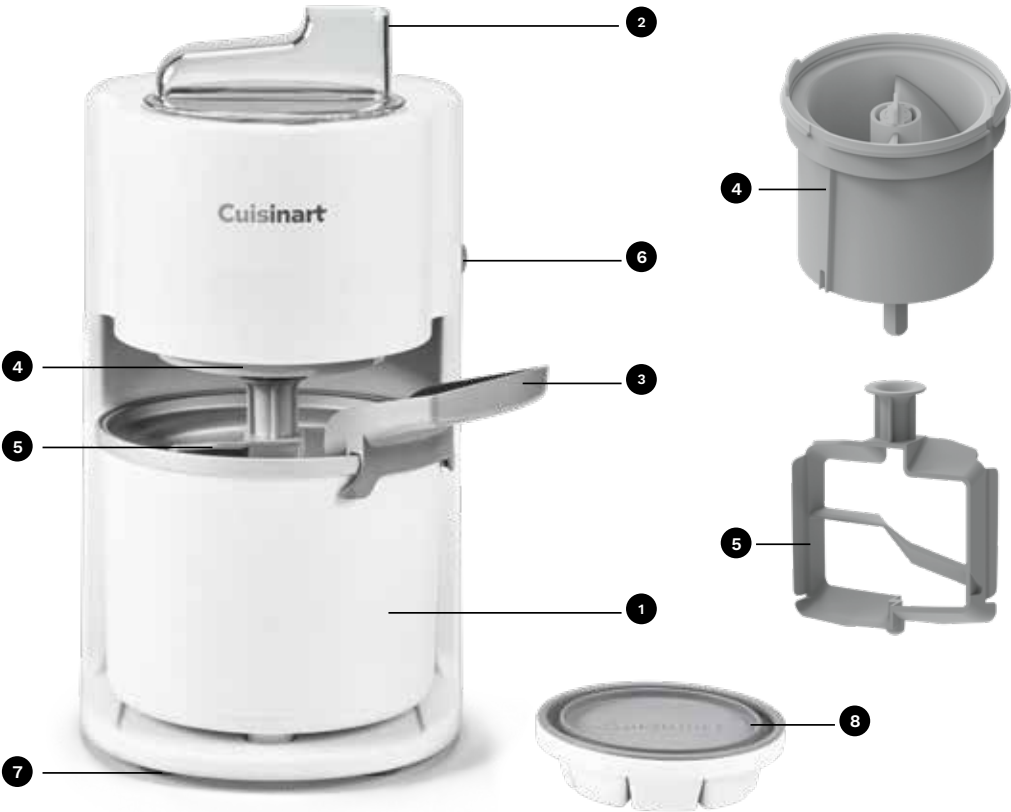
Two-Part Crushing Assembly
Two interlocking chambers lock together to crush ingredients. Handle with care as it contains a sharp blade.
5.

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 -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 Yoghurt/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.

Warranty

Cuisinart warrants that, in the unlikely event this product develops a malfunction within 3 years of purchase due to faulty workmanship, materials, or manufacture (when used for household or domestic purposes), we will, at our discretion, repair or replace it.

This warranty applies only to products used for household or domestic purposes and is valid for 3 years from the date of purchase, after which it expires and has no further effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or website for tips on how to use your product.

Please retain the **Purchase Receipt** as proof of purchase in order for your warranty entitlement to be valid. This document must be presented in the event of making a claim under the terms of the Cuisinart Warranty Policy.

During the warranty period Cuisinart will repair or replace (at our discretion) any defective product. However, if the product includes a number of accessories, only the defective part or relevant accessory will be replaced. Cuisinart reserves the right to make minor adjustments to fix any defect instead of replacing the entire product or accessory. Packaging, instructions, recipe books will not be replaced unless faulty. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

If a spare part is required under warranty it will be shipped to the customer or retailer at no charge.

In the event of a product or accessory being replaced during the warranty period, the guarantee on the replacement product or accessory will expire 3 years for household or domestic use from the original purchase date.

This warranty does not include or cover the following:

- Defects caused by the product not being used in accordance with instructions;
- Defects caused by accidental damage;
- Defects caused by misuse or negligent handling of the product;
- Defects caused by the product not being maintained or cleaned according to instructions;
- Defects caused by being tampered with by unauthorised persons;
- Defects which are normal or fair wear and tear;
- Freight or any other costs incurred in making a claim;
- Consumable items or accessories that by their nature and limited lifespan require periodic renewal (such as filters, seals, blades or related accessories, such as trays, racks or utensils);
- Products serviced or modified other than by Cuisinart or an authorised Cuisinart representative;
- To any claims made beyond 12 months if the filament of the light bulb breaks i.e. the light bulb has burned out;
- Exposure of the product to abnormally corrosive conditions;
- Any product which has its serial number or appliance plate removed or defaced;
- To any claims made beyond 3 years from the date of purchase if the product is used in household or domestic applications.
- Products purchased from any person who is not a retailer serviced by Conair's authorised distributors, overseas retailers, parallel importers or purchased second hand.

The benefits given to you by our warranty are in addition to other rights and remedies under the Australian Consumer Law.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Guarantees Act.

To make a warranty claim, return your product to the place of purchase with your original receipt as proof, we recommend keeping a copy. If you cannot return it, contact Cuisinart Customer Service for assistance.

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The warranty contained in this document is provided by:

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(Cuisinart)

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Recipe

Simple Chocolate Ice cream

Makes about ten 1/2-cup servings

- 2/3 cup unsweetened cocoa powder**
- 1/2 cup granulated sugar**
- 1/3 cup firmly packed brown sugar**
- 1 cup full cream milk**
- 2 cups thickened cream**
- 1 teaspoon pure vanilla extract**

1. Place the cocoa powder and sugars in a medium bowl; stir with a whisk to combine and remove any lumps. Add the full cream milk and use a hand mixer (about 1 to 2 minutes on low speed) or whisk to combine the milk with the cocoa powder and sugars until they are dissolved. Stir in the thickened cream and vanilla. Cover and chill in the refrigerator. Chill the mixture in the refrigerator until thoroughly cold, ideally between 4°C and 8°C.
2. Turn on ice cream maker and pour in ingredients. Allow to mix and freeze until desired serving consistency is reached. Churn for 25 to 30 minutes, or until the desired consistency is reached. Add mix-ins such as crushed chocolate biscuits, chocolate pieces, cornflakes, walnuts, pistachios, macadamias, almonds, peanuts or frozen fruit during the final 5 to 10 minutes of churning. Pieces should be no larger than 20 mm.

**Scan to get started with
your new Ice Cream and Snow Cone Maker.**



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