

QUICK START GUIDE

Cuisinart®

Commercial Quality Compressor Ice Cream & Gelato Maker



Operating Instructions

- 1.** Prepare ingredients (see reverse side of instruction booklet for recipe and tips).



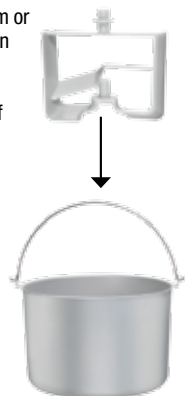
- 2.** Plug the unit into the power outlet. Red LED light will flash to indicate unit is on standby.



- 3.** Place mixing bowl into the base. Be sure bowl is properly aligned to base.



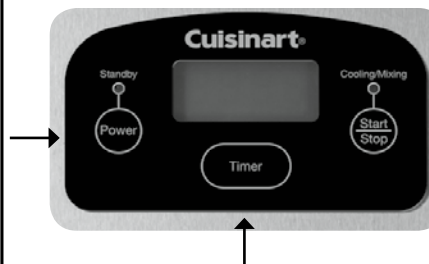
- 4.** Place ice cream or gelato paddle in mixing bowl so that it rests in the center of the bowl.



- 5.** Pour ingredients into the mixing bowl. Position lid and lock into place by turning it counterclockwise. Be sure arrow is lined up with the lock icon on the base.



- 6.** Press the Power button to turn the unit on. 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.



- 8.** 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).



- 7.** Press the Start/Stop button to begin the Mixing/Colling cycle. Timer will count down and the blue LED will be on, indicating that the Mixing/Cooling has begun. 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.



- 9.** 10 minutes after the mixing/cooling cycle is finished, the unit will go to Keep 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.



- 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.

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IMPORTANT!

Do not throw away. Read before
operating your new Commercial
Quality Compressor Ice Cream &
Gelato Maker.

Keep for further reference.

These helpful hints are intended to be a
supplement to the Instruction Booklet.
In order to ensure safe operation and
optimum performance, please read the
entire Instruction Booklet.