Cuisinart®

Freeze Ease™ 1 Qt Ice Cream Maker

ICE-90 SERIES

THREE YEAR WARRANTY
3 YEAR
CUISINART



Instruction Booklet

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 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. Return the appliance to the nearest Cuisinart Repair Center 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 damage 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 4 inches 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.

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.

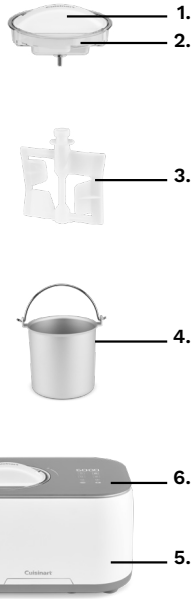
- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base. **Note:** The base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.
- Check voltage to be sure that the voltage indicated on the name plate agrees 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. **Motor drive assembly**
2. **Transparent mixing bowl lid with mix-in ingredient funnel** Effortlessly add mix-ins to the bowl and check the progress of your frozen treat creation.
3. **Mixing paddle** Mix and aerate ingredients in mixing bowl to create frozen treats.
4. **Mixing bowl with lift-out handle** Anodized aluminum mixing bowl. No need to pre-chill or freeze bowl
5. **Compressor base**
6. **Touchpad control panel with LCD readout**
   a. **Power button**
   b. **Preset buttons** - Ice Cream, Sorbet, Frozen Yogurt, Keep Cool
7. **Cord storage** (not shown)



Before First Use

DO NOT immerse the compressor base and motor drive assembly in water. Wipe it with a damp cloth. Wash the lid, mixing bowl, and mixing paddle in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. Only the mixing paddle 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. Place in upright position and let it rest for 24 hours.

Operating Instructions

IMPORTANT: Prior to initial use, let the unit rest upright for 24 hours before plugging it in.

1. After 24-hour rest period, plug the unit into the power outlet. LCD screen will illuminate, and the unit will beep to indicate that it is ready to use.
2. Prepare frozen treat base (see page 6 for recipe tips).
3. Place mixing bowl in base, making sure it is properly aligned.
4. Slide motor drive assembly into the mixing bowl lid. Motor drive assembly should click onto mixing bowl lid on both sides. Connect mixing paddle to the motor drive assembly at the underside of the mixing bowl lid.
5. Pour chilled base into the mixing bowl.
6. Position mixing bowl lid by lining up arrow on lid with the unlock icon on compressor base. Turn clockwise to lock the lid/motor drive assembly. Once locked, the Cuisinart® logo should be facing you and the mix-in ingredient funnel should be centered at the front or back.
7. Press flashing Power button ⏻ to turn the unit on. The screen will display the 4 preset settings.
8. Select the desired preset from the screen.
   a. Ice Cream
      i. When Ice Cream is selected, the display will show “35:00” (35 minutes).
   b. Sorbet
      i. When Sorbet is selected, the display will show “40:00” (40 minutes).
   c. Frozen Yogurt
      i. When Frozen Yogurt is selected, the display will show “30:00” (30 minutes).
   d. Keep Cool
      i. When Keep Cool is selected, the display will show “10:00” (10 minutes).
9. If you want to adjust the preset time, press -/+ arrows.
10. Once ready, press Start/Stop ⏯ to begin the cooling/mixing cycle.
    a. Mix-in ingredients such as chocolate chips and nuts should be added towards the end of mixing time. Once the frozen treat has begun to thicken (usually 5 minutes from end time), add the mix-ins through the mix-in ingredient funnel. Mix-ins should be no larger than chocolate chips. Do not add more than ¼ cup.
    b. **NOTE:** To turn the unit off at any time, press the Power button ⏻.
11. The timer will count down to “00:00” and the unit will beep to indicate the frozen treat is ready.
12. Turn the unit off by pressing the Power button ⏻. Remove the lid/motor drive assembly by turning it counterclockwise to unlock. Lift the lid/motor drive assembly from mixing bowl. Remove mixing bowl from the base by lifting it with the handle. Remove mixing paddle from lid/motor drive assembly.

    NOTE: If the unit is not powered off, it will automatically enter the Keep Cool mode for 10 minutes.

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.

To add time

If frozen treat is not done or you would like to add time, press the Start/Stop ⏯ button to pause unit. Press the -/+ arrow repeatedly to increase or decrease time in 1-minute increments. Press and hold to scroll through quickly.

Note: When making batches of frozen treats consecutively, unplug the ice cream maker and let it cool down for 10 minutes between batches.

Keep Cool

At the end of the cooling/mixing cycle, “COOL” will blink and the unit will automatically enter the Keep Cool cycle, where it will remain for 10 minutes. The Keep Cool preset icon will illuminate, and the previously illuminated preset icon will deactivate. The timer will start counting up from 00:00 to 10:00.

Note: The compressor will be on during Keep Cool cycle. At the end of the cycle, the unit will beep and return to standby mode.

Note: The mixing function is not activated during the Keep Cool cycle. You can turn the unit off at any time during the Keep Cool cycle.

Safety Feature

The Cuisinart® Freeze Ease™ 1 Qt Ice Cream 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 the quantity or size of mix-ins is too large. To reset the unit, press the Power button ⏻ and unplug the unit. Let the unit rest. After 10 minutes, you may turn the unit on again and continue making the frozen treat. If unit doesn't turn on or stops again, let it rest for 2 hours before resuming.

Cleaning, Storage, and Maintenance

Cleaning

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

Storage

Store the unit in the upright position. Do not store frozen treats in the mixing bowl in the freezer. Transfer frozen treats 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 Consumer Service
Unit turns off sooner than the time set	The overload safety feature has been activated. Let unit rest for 10 minutes before continuing to make the frozen dessert.
	If this doesn't solve the issue, unplug the unit and let it rest for 2 hours. Power unit on and resume making your frozen dessert.
At any time during the cooling/mixing cycle, the unit beeps continuously for 30 seconds.	Power off and unplug the unit. Let it rest for 2 hours. Power unit on and begin making your frozen dessert. If this happens again, let the unit rest for 24 hours. If unit continues to beep after you have tried the above procedure, contact Consumer Service.
Mixing bowl is difficult to lift.	Wait 2 minutes and try lifting the mixing bowl again.
	Make sure mixing bowl and compressor base are dry before making frozen dessert.
Paddle slippage after several batches of ice cream.	Watch for condensation on the outside of mixing bowl. Wipe off water or ice from mixing bowl and base.
	Make sure mixing bowl and base are dry and clean before making next batch.

Recipe Tips

- Use no more than 3⅓ cups ice cream, frozen yogurt, or sorbet base.
- For optimum consistency, chill all bases for a minimum of 2 hours, up to 3 days. Always rewhisk the base after chilling to be sure all ingredients are well combined. While chilling the mixture is not required, this step will prevent the formation of large ice or fat crystals and help to create a smoother frozen dessert.
- Homemade frozen desserts do not have the same characteristics as commercially prepared frozen desserts. Most store-bought versions use gums and preservatives to extend shelf life and to prevent large ice crystals from forming. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer until desired consistency is reached, usually 2 or more hours.
- Some ice cream bases are cooked. For best results, the base should be chilled overnight before churning. Or chill the base over an ice bath until completely cooled before churning. To make an ice bath, fill a large container with ice and water. Place container containing the warm base into the ice bath. Stirring occasionally, cool the base 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. 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 2 cups of cream, use a total of 2 cups of the substitute (such as 1 cup cream, 1 cup whole milk). See our recipes for more tips.
- You may substitute other sweeteners for sugar. Stir the base thoroughly to dissolve the sweetener. See Cuisinart.com for recipe suggestions.
- For a firmer consistency, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. Freezing mutes the sweetness of the fruit, so it will taste less sweet than the base. If the fruit tastes tart, add additional sugar to the base. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe. Use our sorbet recipes as a guide.
- Make sure the mixing paddle and lid are in place before turning on machine.

Adding Ingredients

- Ingredients such as chocolate chips and nuts should be added through the mix-in ingredient funnel about 5 minutes before the freezing process is complete. The base should be soft enough to incorporate mix-ins. Mix-ins should be no larger than a chocolate chip.
- To add a chocolate swirl to ice cream or frozen yogurt, drizzle in hot fudge or melted chocolate through the mix-in ingredient funnel. The melted chocolate will harden once it makes contact with the frozen base so add it in a slow drizzle to ensure that it does not clump.

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Simple Vanilla Ice Cream

Vanilla is still the number one ice cream flavor. This one is particularly easy and doesn't require cooking.

Makes about 3½ cups

- **¾ cup whole milk**
- **⅔ cup granulated sugar**
- **Pinch fine sea salt**
- **1½ cups heavy cream**
- **1 teaspoon pure vanilla extract**

1. In a medium bowl, use a hand mixer or a whisk to combine the milk, granulated sugar, and salt until the sugar is dissolved, about 1 to 2 minutes at low speed. Stir in the heavy cream and vanilla. Cover and refrigerate for a minimum of 2 hours, preferably overnight.
2. Pour the chilled mixture into the freezer bowl, assemble the cover with paddle and lock into place. Turn the unit on, select Ice Cream, and press Start.
3. Let mix until thickened, about 45 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an air-tight container and freeze until it has reached desired firmness.

Coffee-Chip Ice Cream

The brown sugar adds a touch of caramel flavor to this delicious classic combination of coffee and chocolate.

Makes about 3½ cups

- **¾ cup whole milk**
- **⅓ cup granulated sugar**
- **⅓ cup packed light brown sugar**
- **1 tablespoon instant espresso or coffee**
- **Pinch fine sea salt**
- **1½ cups heavy cream**
- **½ teaspoon pure vanilla extract**
- **⅓ cup mini chocolate chips**

1. In a medium bowl, whisk the milk, sugars, espresso powder, and salt until the sugar is dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate for a minimum of 2 hours, preferably overnight.
2. Pour the chilled mixture into the freezer bowl, assemble the cover with paddle and lock into place. Turn the unit on, select Ice Cream, and press Start.
3. Just before turning off the ice cream maker, add the chips through the ingredient funnel and allow to mix in.
4. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an air-tight container and freeze until it has reached desired firmness.

Maple-Walnut Ice Cream

Candied walnuts add a pleasant crunch to this rich and flavorful ice cream.

Makes about 4 cups

- **¾ cup whole milk**
- **⅔ cup pure maple syrup**
- **½ teaspoon fine sea salt**
- **1½ cups heavy cream**
- **½ teaspoon pure vanilla extract**
- **¼ cup finely chopped walnuts**
- **2 tablespoons packed brown sugar**
- **1 tablespoon salted butter**

1. In a medium bowl, whisk the milk, maple syrup, and salt until well combined. Stir in the heavy cream and vanilla extract. Cover and refrigerate a minimum of 2 hours, preferably overnight.
2. While the ice cream base is chilling, prepare the walnuts. Put the walnuts, brown sugar, and butter into a small skillet set over medium heat. Cook until the mixture is bubbling and the walnuts just start to brown – you do not want them to get too dark. Remove from heat and cool. Once cooled, break up the walnuts to be sure that they are no larger than the ingredient funnel.
3. Pour the chilled mixture into the freezer bowl, assemble the cover with paddle and lock into place. Turn the unit on, select Ice Cream, and press Start.

4. Just before turning off the ice cream maker, add the candied walnuts through the ingredient funnel and allow to mix in.
5. The ice cream will have a soft, creamy texture. If desired, transfer the ice cream to an air-tight container and freeze until it has reached desired firmness.

Salted Caramel Ice Cream

The custard base is a bit more work, but it is worth it in this creamy, salty, and sweet ice cream treat.

Makes about 4 cups

Ice Cream Base:

¾ cup whole milk
¾ cup heavy cream
¼ cup granulated sugar, divided
Pinch fine sea salt
1 teaspoon pure vanilla extract
3 large egg yolks

Caramel Sauce:

⅓ cup granulated sugar
¼ teaspoon kosher salt
2 to 3 tablespoons water (enough to cover sugar to make it seem like wet sand)
2 tablespoons heavy cream
1 tablespoon unsalted butter
Flaked sea salt, for garnish

1. In a medium saucepan set over medium-low heat, whisk together the milk, cream, half of the sugar, salt, and vanilla extract. 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 at 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 1⁄3 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 take about 5 to 10 minutes, depending on the pot being used and the stove.
4. Pour the mixture through a fine-mesh strainer and bring to room temperature, preferably over an ice bath. Cover and refrigerate a minimum of 2 hours, preferably overnight.
5. Once the ice cream base has sufficiently cooled, prepare the caramel sauce. Put the sugar, salt, and water in a heavy bottomed, small saucepan set over medium heat. Keeping an eye on the caramel, allow to cook until amber in color (the color of maple syrup). Remove from heat and stir in the heavy cream and butter (it will froth a bit, so add it slowly). Whisk together and then set aside until ready to use. Allow to cool to room temperature (do NOT refrigerate or the caramel sauce will get too thick to be added to the ice cream).
6. Reserve 2 tablespoons of the caramel sauce and add the rest to the ice cream base; whisk well to combine.
7. Pour the chilled mixture into the mixing bowl, assemble the cover with paddle and lock into place. Turn the unit on, select Ice Cream, and press Start.
8. Just before turning off the ice cream maker, add the reserved caramel sauce through the ingredient funnel, and allow to mix in so it is just starting to swirl into the ice cream. Do not overmix, or the swirl will not be as defined.
9. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and freeze for about 2 hours. Remove from freezer about 15 minutes before serving. Garnish with a pinch of the flaked sea salt.

Matcha Latte Dairy-Free Ice Cream

Cool down and up your energy all in one frosty treat. Matcha powder is sold both sweetened and not; be sure to check the ingredient list before purchasing.

Makes about 3 cups

1½ oat milk creamer, divided
2 teaspoons unsweetened matcha powder
¾ cup barista-style oat milk
¼ cup granulated sugar
Pinch fine sea salt

1. Put 2 tablespoons of the oat milk creamer into a small bowl with the matcha powder. Whisk well until smooth.
2. Gradually whisk in the remaining creamer, oat milk, sugar, and salt. Cover and refrigerate a minimum of 2 hours, preferably overnight.
3. Pour the chilled mixture into the mixing bowl, assemble the cover with paddle and lock into place. Turn the unit on, select Ice Cream, and press Start.
4. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and freeze for about 2 hours. Remove from freezer about 15 minutes before serving.

Mixed Berry Frozen Yogurt

Greek-style yogurt lends itself well to frozen yogurt since it is thick and creamy. Straining after blending is necessary to be sure the base is nice and smooth.

Makes about 3 cups

¼ cup whole milk
¼ cup granulated sugar
Pinch fine sea salt
1 cup whole milk Greek-style vanilla yogurt
2 cups frozen mixed berries
½ teaspoon pure vanilla extract

1. Put all ingredients into a blender jar. Cover and blend on high until fully smooth, about 1 minute. Pour through a fine-mesh strainer, set over a mixing bowl, and press through to remove any berry seeds. Cover and refrigerate, 1 to 2 hours, preferably overnight.
2. Pour the chilled mixture into the mixing bowl, assemble the cover with paddle and lock into place. Turn the unit on, select Frozen Yogurt, and press Start.
3. The frozen yogurt will have a soft texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and freeze for about 2 hours. Remove from freezer about 15 minutes before serving.

Strawberry-Banana Frozen Yogurt

Another favorite combination, this healthier frozen treat will be a hit with the kids!

Makes about 3½ cups

1 ripe banana, peeled and cut into 1-inch pieces
1 cup strawberries, fresh (hulled) or frozen (thawed)
½ cup whole milk
⅓ cup granulated sugar
Pinch fine sea salt
½ teaspoon pure vanilla extract
1 cup whole-milk Greek yogurt

1. Put all ingredients into a blender jar. Cover and blend on high until fully smooth, about 1 minute. Cover and refrigerate, 1 to 2 hours, preferably overnight.
2. Pour the chilled mixture into the mixing bowl, assemble the cover with paddle and lock into place. Turn the unit on, select Frozen Yogurt, and press Start.
3. The frozen yogurt will have a soft texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and freeze for about 2 hours. Remove from freezer about 15 minutes before serving.

Pineapple-Mint Sorbet

Sorbets are best made with the ripest fruit you can find, since the sweetness is diluted by the freezing process.

Makes about 2½ cups

½ cup simple syrup*
Pinch fine sea salt
2 cups cubed pineapple (fresh or frozen, thawed, not canned)
¼ cup fresh mint leaves

1. Put all ingredients into a blender. Cover and blend on high until fully smooth. Cover and refrigerate for at least 2 hours, or overnight.
2. Pour the chilled mixture into the mixing bowl, assemble the cover with paddle and lock into place. Turn the unit on, select Sorbet, and press Start.
3. The sorbet will have a soft texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and freeze for about 2 hours. Remove from freezer about 15 minutes before serving.

Limited Warranty

Subject to the exclusions and limitations contained herein, Conair LLC dba Cuisinart (“Cuisinart”) warrants that the Cuisinart Freeze Ease™ 1 Qt Ice Cream Maker ("Product") will be free from material defects in materials and workmanship under normal, home-use conditions for a period of THREE (3) years beginning on the date the Product was purchased in its original, sealed packaging, unless otherwise specified in this Limited Warranty. This Limited Warranty is only for U.S. consumers (defined herein as purchasers at retail for personal, family, or household use) who originally purchase the Product from Cuisinart. or an authorized Cuisinart® reseller (if you are unsure whether a retailer or other point of sale is an authorized or unauthorized Cuisinart reseller, contact Cuisinart).

This Limited Warranty does NOT cover:

- Normal wear and tear;
- Any Product purchased by commercial purchasers or for commercial or non-household uses;
- Accessories, parts, or software added to the Product after the system is shipped from Cuisinart;
- Any costs associated with the replacement or repair of the Product, including labor, installation, or other costs incurred by you without prior Cuisinart approval;
- Damage to the Product, defective conditions, or nonconformities due to: (1) external causes, including shipping, accidents, problems with electrical power (Product designed only for use with 120-volt outlets), abnormal conditions (such as mechanical or environmental); (2) usage not in accordance with Product instructions; (3) misuse, neglect, unauthorized alteration, unauthorized repair; and (4) acts of God or other events beyond Cuisinart’s control;
- Damage caused by you or any unauthorized third party, even though necessary repairs and maintenance might be performed by any company;
- Damage caused by accessories or replacement parts not specifically authorized by Cuisinart; and
- Any Product where the original Product identification markings (trademark or serial number) have been removed, altered, or obliterated.

It is recommended that you visit our website, **https://www.cuisinart.com/register-your-product.html**, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this Limited Warranty will be the date of manufacture.

Hassle-free warranty

If the Product that is the subject of this Limited Warranty fails during the warranty period for reasons covered by this Limited Warranty, Cuisinart will, at its option, repair the Product, replace the Product with another identical or reasonably equivalent product, or if Cuisinart is unable to repair or replace the Product, refund the purchase price, less the amount directly attributable to the consumer’s prior usage of the Product. To obtain a return shipping label, email us at **https://www.cuisinart.com/customer-care/product-assistance/product-inquiry/**, or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

Upon receipt of the Product, Cuisinart will inspect the Product and, if required under this Limited Warranty, attempt to repair, replace, or refund the Product within thirty (30) days. However, there may be delays beyond Cuisinart’s control, in which case that time period may be extended as reasonably necessary.

IMPORTANT: If the nonconforming Product is to be serviced by someone other than Cuisinart’s Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the Product is serviced with the correct parts, and the product is still under warranty.

California residents only

The THREE (3) year Limited Warranty period begins on the date the Product was delivered, which may be different than the date the Product was purchased. California residents also have the option of obtaining the benefits of this Limited Warranty by bringing the Product to (A) the store where it was purchased or (B) another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the Product, refer the consumer to an independent repair facility, replace the Product with another identical or reasonably equivalent product, or refund the purchase price less the amount directly attributable to the consumer’s prior usage of the Product. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement with another identical or reasonably equivalent product by calling our Consumer Service Center toll-free at **1-800-726-0190.** Cuisinart will be responsible for the cost of such repair, replacement, and/or shipping and handling for such nonconforming products under warranty.

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR BY JURISDICTION. IN THE EVENT THIS LIMITED WARRANTY IS BREACHED, YOU MAY HAVE CLAIMS FOR REPLACEMENT, DAMAGES, OR OTHER PENALTIES.

LIMITATIONS OF LIABILITY/ADDITIONAL LIMITATIONS AND EXCLUSIONS

ALL EXPRESS AND IMPLIED WARRANTIES ARE LIMITED IN DURATION TO THE LIMITED WARRANTY PERIOD. NO WARRANTIES APPLY AFTER THAT PERIOD. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THIS LIMITATION MAY NOT APPLY TO YOU. CUISINART'S RESPONSIBILITY UNDER THIS OR ANY OTHER WARRANTY, IMPLIED OR EXPRESS, IS LIMITED TO REPAIR, REPLACEMENT, OR REFUND, AS SET FORTH ABOVE. THESE REMEDIES ARE THE SOLE AND EXCLUSIVE REMEDIES FOR ANY BREACH OF WARRANTY. TO THE MAXIMUM EXTENT PERMITTED BY LAW, CUISINART IS NOT RESPONSIBLE FOR ANY DIRECT, INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY BREACH OF WARRANTY OR UNDER ANY OTHER LEGAL THEORY (INCLUDING, BUT NOT LIMITED TO, LOST PROFITS, DOWNTIME, LOSS OF GOODWILL, DAMAGE TO OR REPLACEMENT OF EQUIPMENT AND PROPERTY, AND ANY COSTS OF RECOVERING, REPROGRAMMING, OR REPRODUCING ANY PROGRAM OR DATA STORED IN OR USED WITH A SYSTEM CONTAINING THE PRODUCT), EVEN IF CUISINART HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. ALL EXPRESS AND IMPLIED WARRANTIES ARE LIMITED IN DURATION TO THE LIMITED WARRANTY PERIOD. NO WARRANTIES APPLY AFTER THAT PERIOD. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THIS LIMITATION MAY NOT APPLY TO YOU.

This Limited Warranty is issued by:

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