

# Cuisinart

## Cuisinart Professional Ice Cream & Gelato Maker

254913



- **NO NEED FOR PRE-FREEZING:** Instant freeze bowl means you can prepare batch after batch of frozen desserts quickly, with each batch ready in as little as 40 minutes.
- **TWO SPECIALIST MIXING PADDLES:** One for ice cream and one for gelato and sorbet, designed to give the perfect texture incorporating the right amount of air for a lighter or denser consistency.
- **ULTIMATE SERVING CONVENIENCE:** Flexibility to enjoy immediately after churning for a soft serve consistency, or keep frozen for an additional 10 minutes for a firmer consistency.
- **UNBEATABLE TASTE AND QUALITY:** 1.5L of homemade ice cream, gelato, frozen yogurt, or sorbet made with fresh ingredients for delicious, high-quality frozen desserts better than any shop-bought alternatives.
- **FEED A CROWD WITH EASE:** With a professional compressor system, there's no need to pre-freeze the bowl or wait between batches for a continuous and efficient ice cream-making process.
- **CREATE EVERYONE'S FAVOURITE FLAVOURS:** Add ingredients through the lid during churning, such as nuts, chocolate chips, fruit pieces, and sauces, for a delightful ripple effect.

### PRODUCT DETAILS

Introducing Cuisinart's Professional Ice Cream & Gelato Professional – your kitchen's newest MVP for crafting irresistible homemade frozen desserts that will leave your taste buds tingling with delight. Gone are the days of settling for store-bought treats lacking that personal touch. You can become a master dessert chef, effortlessly whipping up batches of creamy ice cream, velvety gelato, and refreshing sorbet that will make everyone ask for seconds.

With groundbreaking Instant Freeze Technology, you can say goodbye to the tedious task of pre-freezing bowls or waiting hours for your dessert to firm up. With our innovative system, you can dive straight into dessert-making bliss. Simply pour your chosen ingredients into the machine, press start, and in as little as 40 minutes, your delectable frozen creation awaits!

Equipped with two mixing paddles designed to cater to your dessert preference, you can make light, fluffy ice cream with the ice cream paddle that works its magic by incorporating just the right amount of air for a texture that melts in your mouth with every spoonful. Or use the gelato paddle to churn out a denser, richer treat with a silky smoothness that's simply irresistible. Whether you're in the mood for a soft serve straight from the machine or prefer a firmer scoop, this ice cream maker offers the flexibility to satisfy your cravings. Plus, with our Professional Compressor System, there's no need to wait between batches – you can churn out dessert after dessert without skipping a beat.

Get creative and add your favourite mix-ins and toppings during churning for the ultimate customisable ice cream machine. Whether it's crunchy nuts, decadent chocolate chips, or swirls of fruity goodness, the possibilities are endless. And with our commitment to using only the freshest ingredients, you can trust that every spoonful will be bursting with unbeatable taste and quality. It's time to elevate your dessert game!

#### **What's in the box**

- Ice cream maker
- Ice cream paddle
- Gelato paddle
- Manual

#### **Specs**

##### **Product Attributes**

EAN:	3030050165449
Manufacturer number:	ICE100E
Product weight:	10.565 kilograms