Cuisinart®

Freeze Wand XL® Ice Cream Maker

ICEFD50U



Instruction
& Recipe
Booklet

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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:

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 the Cuisinart Customer Care Line (refer to the 'UK After Sales Service' section for further information).
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 cord hang over edge of table or counter, or touch hot surfaces.
9. DO NOT USE SHARP OBJECTS INSIDE THE DESSERT BOWL.
10. Any servicing other than cleaning and user maintenance should be done only by authorized 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 remove control system.
24. 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.

Notice: Protection Mode

This unit includes two built-in safety features to protect the motor from overheating. If the motor stops due to overload or excessive strain. First, release the Power Button and return the Power Handle to its original position. Wait 10 seconds, then press the power button again to resume operation. If the unit does not restart, unplug it from the power source and allow it to cool for at least 15 minutes before trying again. When you plug the unit back in if the light is green, it is ready to be used again. If it is red, unplug and allow it to rest for longer time. These safety features help prevent damage and ensure safe operation.

Note: The reset process can take up to an hour.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

Special Cord Set Instructions

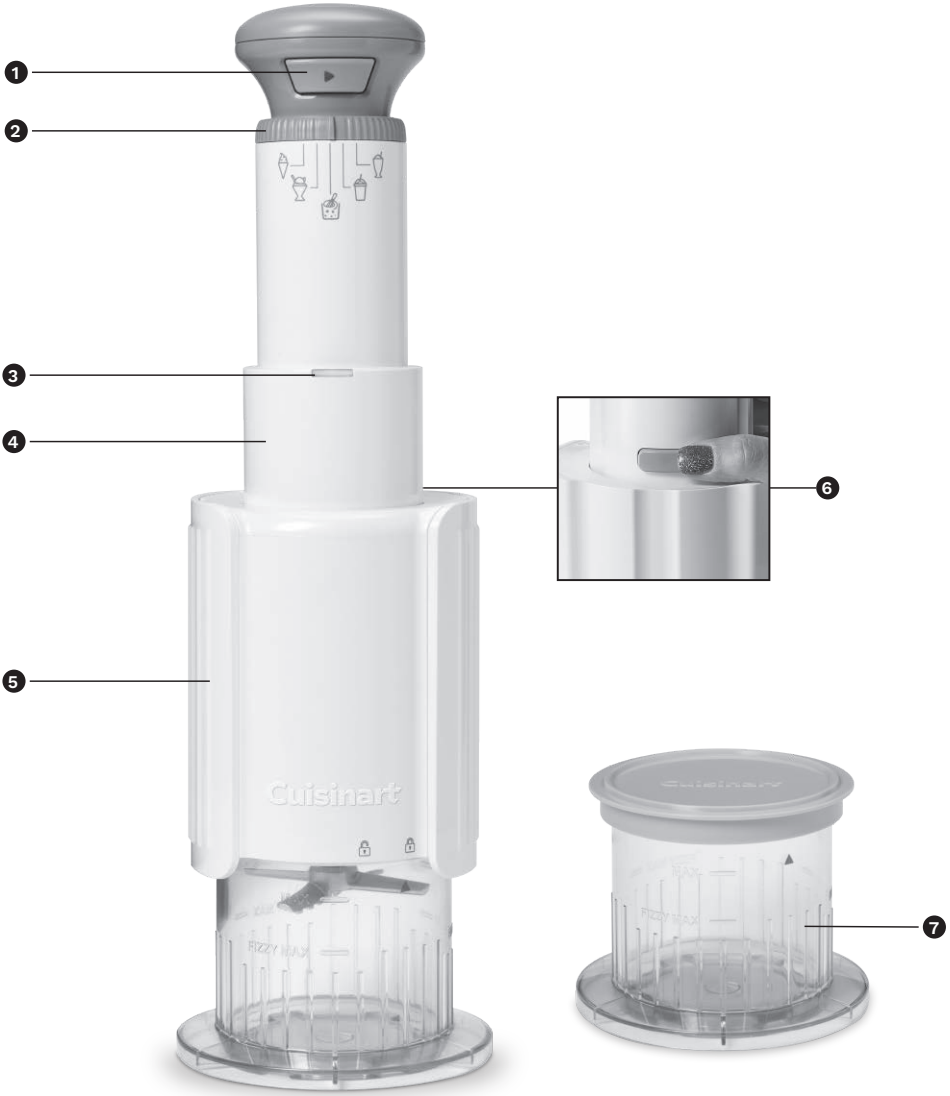
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised in their use. If a
long polarized extension cord is used, the marked electrical rating of the extension cord should be 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

- Do not immerse Power Handle or Mixing Assembly in water or other liquids.
- To reduce the risk of fire or electric shock, do not disassemble the Power Handle or Mixing Assembly.
- Repairs should only be made by Cuisinart authorized personnel.
- Check voltage to be sure that the voltage indicated on the nameplate agrees with your voltage.
- Never clean with scouring powders or hard implements.

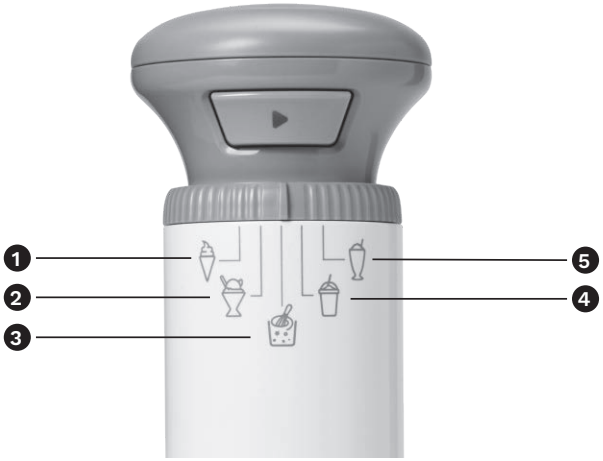
Features and Benefits

1. Power Button
2. Preset Dial (See Understanding the Presets on page 5)
3. Indicator Light
4. Power Handle
5. Mixing Assembly
6. Release Button (on back of unit)
7. Dessert Cups with lids; two, 470ml cups can be stacked in freezer.



Understanding the Presets

1. **Ice Cream:**
   Use to prepare traditional, scoopable dairy or nondairy ice cream and frozen yogurt.
2. **Sorbet:**
   Use to make fruit-based frozen treats.
3. **Mix-Ins:**
   Use after processing to customize your treat with candies, nuts, fresh fruits, or other mix-ins.
4. **Slushy:**
   Use to make refreshing frozen drinks.
5. **Milkshake:**
   Use to prepare shakes with store-bought or homemade ice cream, and other ingredients, as desired.



Before Using for the First Time

Remove all packaging materials. Wash the dessert cups in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT immerse the Power Handle or Mixing Assembly in water or any other liquid. Wipe them with a damp cloth. DO NOT clean any of the parts with abrasive cleaners or hard implements.

Operating Instructions

1. Prepare the base recipe of your choice and fill dessert cups. (Recipes can be found in the back of this instruction booklet.

   Note: DO NOT fill past the MAX fill line on the dessert cup for traditional/juice/noncarbonated recipes.

   Note: For carbonated beverages, DO NOT fill past the FIZZY MAX line.

2. If the base needs to be frozen (ice cream, sorbet, and slushy), place lid on dessert cup and freeze on a level surface for at least 24 hours.
   Reminder: Your freezer should be set to 0°F (-18 °C) to ensure proper freezing of all foods.

   Note: DO NOT process bases that have been frozen at an angle or unevenly.

   Note: Before processing, leave the frozen base at room temperature for about 5 minutes. This time will vary depending on the recipe, amount, etc.

3. When base is ready, remove lid and attach cup to Mixing Assembly, twisting to lock by lining up the ▲ icon on the cup with the 🔒 icon (see images below).





4. Once the dessert cup is attached to the Mixing Assembly, attach the Power Handle to the top of the Mixing Assembly by pressing down until it clicks into place.



   Important: Dessert Cup must be attached to the Mixing Assembly before attaching Power Handle or unit will not work.

5. Place the assembled unit on a flat surface in the upright position.

   Note: Ensure Dessert Cup is locked in place and cannot rotate in either direction before processing.

6. Choose your preset by rotating the Preset Dial.



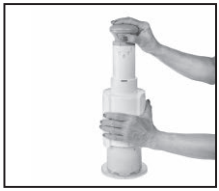
7. Plug the unit into a power outlet.

8. Hold the mixing assembly with one hand.



9. Use the other hand to firmly grasp the top of the Power Handle. Press and hold the Power Button ▶ while applying gentle downward pressure to the top of the power handle to process treat. The Indicator Light will be green.

   Note: Press the Power Button to start motor before applying any downward pressure to avoid the mixing paddle from jamming. If the motor seems to be straining at any point, release the Power Button and bring back up to the starting position, then process downward again.



10. Keep pressing the Power Button and the top of the Power Handle until the green Indicator Light turns red, indicating that you have reached the bottom of the Dessert Cup.



11. When the Indicator Light turns red, guide the top of the Power Handle upward to its original position then release the Power Button.



Note: Processing time will vary depending on recipe; however, most recipes should take 1-3 minutes. Additional mixing cycles may be needed to achieve desired consistency.

Note: If you do not return the Power Handle to the original upright position, the Dessert Cup will be hard to remove.

Note: To add Mix-Ins, remove Power Handle and Dessert Cup from the Mixing Assembly. Add Mix-Ins then reattach the Dessert Cup to the Mixing Assembly and reattach the Power Handle. Select the Mix-Ins preset and then process.

12. When finished, unplug the unit.

13. Press and hold the Release Button on the back of the unit and disassemble the Power Handle from the Mixing Assembly.

14. Twist to unlock and remove the Dessert Cup from the Mixing Assembly and enjoy your finished treat.

Note: DO NOT touch the mixing blade.

Important: This is NOT a blender. DO NOT use ice cubes or a solid block of ice in dessert cups. DO NOT use hard, loose ingredients, such as frozen fruit. Fruits must be mashed or processed to release juices, then combined with other ingredients prior to being frozen.DO NOT use low-sugar or sugar-free ingredients and beverages.

15. In some cases, the motor may stop for a few seconds when extreme strain is applied to the handle. The Indicator Light will turn red and flash briefly before switching off. To resume operation, press the Power Button and the unit will work again. In severe cases, the unit may stop completely and the indicator will continue flashing. This means the Protection Mode (see the Notice on page 2) has been triggered. Leave the unit as it is and wait for the protector to reset. Once the reset is complete, the indicator will light green again. The reset process can take up to one hour.

Cleaning, Storage, and Maintenance

Wash the Dessert Cups in warm soapy water or top shelf of dishwasher.

DO NOT CLEAN WITH ABRASIVE CLEANSERS OR SHARP IMPLEMENTS.





Wipe the Power Handle and Mixing Assembly clean with damp cloth.

DO NOT immerse the Power Handle or Blending Assembly in water or other liquids.

Rinse the blade under tap water after pressing the blade shaft from the other side of the blending assembly to expose it completely, as shown.

Dry all parts thoroughly.

Storage

Keep all parts out of the reach of children.
Dry dessert cups may be stored in the freezer.
DO NOT store Power Handle or Mixing assembly in the freezer.

Maintenance

Any other servicing should be performed by an authorized service representative.

UK Guarantee

Limited Three-Year Guarantee

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet.
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use.

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email **support@cuisinart.co.uk** for further information on authorised stockists.

It is important to retain your proof of purchase. We recommend attaching your receipt to this page.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and not from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre

Conair Logistics

Unit 4, Revolution Park

Buckshaw Avenue

Buckshaw Village

Chorley

PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

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Recipe Starter Guide

ICE CREAM	350ml liquid plus 50g sugar. Flavorings and mix-ins as desired.
SORBET	450g fresh fruit mashed or puréed plus 60ml simple syrup
SLUSHY	Non-carbonated drinks: up to the max-fill line; Carbonated drinks: up to the fizzy max fill line
MILKSHAKE	300ml ice cream plus 80ml milk

Vanilla Ice Cream

These simple ingredients deliver a tasty frozen treat. Don't forget the mix-ins!

Makes 2 servings

120ml double cream
240ml whole milk
60g granulated sugar
2 teaspoons pure vanilla extract
Pinch salt

1. In a small bowl, whisk all ingredients together, and then pour into a dessert cup and cover.
2. Place in the freezer on a level surface. Freeze for at least 24 hours.
3. When ready to process, remove from the freezer, and then let sit at room temperature for about 5 minutes. Attach the dessert cup to the Mixing Assembly and then attach the Power Handle. Select Ice Cream and press the power button to process to desired consistency. Serve immediately.

Chocolate Ice Cream

For a quick chocolate fix!

Makes 2 servings

25g unsweetened cocoa powder, sifted
120ml whole milk
50g granulated sugar
2 tablespoons light brown sugar
240ml double cream
2 teaspoons pure vanilla extract
Pinch salt

1. In a small bowl, whisk the sifted cocoa powder into the whole milk. Add the sugars and whisk together until dissolved. Stir in the double cream, vanilla, and salt; mix well. Pour into a dessert cup and cover.
2. Place in the freezer on a level surface. Freeze for at least 24 hours.
3. When ready to process, remove from the freezer, and then let sit at room temperature for about 5 minutes. Attach the dessert cup to the Mixing Assembly and then attach the Power Handle. Select Ice Cream and press the power button to process to desired consistency. Serve immediately.

Pistachio Ice Cream

The wafer cookies add a pleasant crunch to this time-honored classic flavor.

Makes 2 servings

120ml double cream

240ml whole milk

50g granulated sugar

60g pistachio cream

¼ teaspoon almond extract

¼ teaspoon salt

4 vanilla wafer cookies, broken into halves

1. In a small bowl, whisk together all ingredients except the cookies. Pour into a dessert cup and then cover.
2. Place in the freezer on a level surface. Freeze for at least 24 hours.
3. When ready to process, remove from the freezer, and then let sit at room temperature for about 5 minutes. Attach the dessert cup to the Mixing Assembly and then attach the Power Handle. Select Ice Cream and press the power button to process to desired consistency.
4. Remove the Power Handle and Mixing Assembly and add the cookies. Reassemble the unit, and then select Mix-Ins. Press the power button to incorporate the cookies. Serve immediately.

Cranberry Sorbet

While refreshing and tasty on its own, you can also wow your guests by serving this in a coupe or glass topped with a splash of champagne.

Makes 2 servings

150g fresh cranberries

60g granulated sugar

60ml water

Pinch salt

1 teaspoon grated orange zest

60ml freshly squeezed orange juice

1. Put the cranberries, sugar, water, and salt into a heavy-bottomed saucepan. Set over medium heat to bring to a boil. Reduce to a simmer and cook an additional 10 minutes to soften the cranberries.
2. Remove from heat and cool to room temperature. Once cool, add the orange zest and orange juice and stir well to combine.
3. Pour the mixture into the dessert cup. Cover and place in the freezer on a level surface. Freeze for at least 24 hours.
4. When ready to process, remove from the freezer, and then let sit at room temperature for about 5 minutes. Attach the dessert cup to the Mixing Assembly and then attach the Power Handle. Select Sorbet and press the power button to process to desired consistency. Serve immediately.

Protein Power Dairy-Free Ice Cream

A nice treat after a workout on a hot day.

Makes 1 serving

240ml dairy-free milk

30g protein powder (plant-based, preferably)

½ banana

2 tablespoons nut butter

1. Put the ingredients into a blender and run on high until smooth. Pour into a dessert cup and cover.
2. Place in the freezer on a level surface. Freeze for at least 24 hours.
3. When ready to process, remove from the freezer, and then let sit at room temperature for about 5 minutes. Attach the dessert cup to the Mixing Assembly and then attach the Power Handle. Select Ice Cream and press the power button to process to desired consistency. Enjoy immediately.

Spiced Apple Slushy

Makes 2 servings

350ml apple juice

¼ teaspoon ground cinnamon

Pinch ground nutmeg

1. Put the ingredients into the dessert cup. Stir to combine and then cover.
2. Place in the freezer on a level surface. Freeze for at least 24 hours.
3. When ready to process, remove from the freezer, and then let sit at room temperature for about 5 minutes. Attach the dessert cup to the Mixing Assembly and then attach the Power Handle. Select Slushy and press the power button to process to desired consistency. Serve immediately.