

Cuisinart®

Freeze Wand Ice Cream Maker

ICEFD10U



Instruction
& Recipe
Booklet



www.cuisinart.co.uk

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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. 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. Release the power button and pull the power handle to its original position if possible; 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.

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 Blade Assembly in water.
- To reduce the risk of fire or electric shock, do not disassemble the Power Handle or Mixing Assembly.
- 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.
- THIS IS NOT A BLENDER. Do not process ice cubes or hard loose ingredients.

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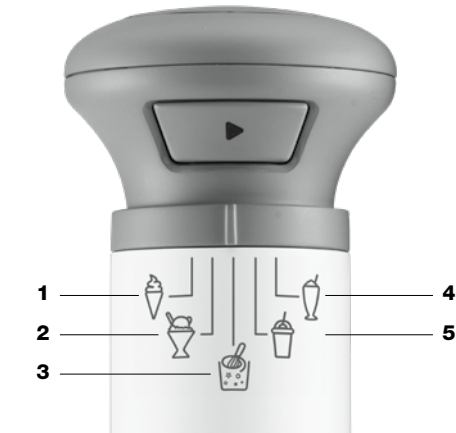
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FEATURES AND BENEFITS

1. **Power button**
2. **Cord wraps safely around the Power Handle when the treat maker is not in use**
3. **Preset options**
(See below: Understanding Presets)
4. **Power Handle**
5. **Mixing Assembly**
6. **Dessert Cups with lids; Three 240ml cups can be stacked in freezer**

UNDERSTANDING THE PRESETS



1. ICE CREAM

Dairy and non-dairy recipes for scoopable ice cream

2. SORBET

Make frozen fruit-based treats

3. MIX INS

Customise your treat with chocolate chips, nuts, fresh fruits and more

4. MILKSHAKE

Mix homemade or shop-bought ice cream with milk

5. SLUSHIE

Turn your favourite drinks into slushies

BEFORE USING FOR THE FIRST TIME

Remove all packaging materials from the treat maker. 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 Blade Assembly in water. Wipe them with a moist cloth. DO NOT clean any of the parts with abrasive cleaners or hard implements.

OPERATING INSTRUCTIONS

Scan for video instructions



1. Prepare the recipes of your choice and fill dessert cups.

NOTE: Do not fill past the MAX fill line on the dessert cup.

NOTE: For carbonated recipes, use one quarter less liquid than standard ice cream recipes.

2. If the recipe requires to be frozen (ice cream, slushie and sorbet), ensure the mixture is level and place the lid on the dessert cup. Freeze for at least 24 hours; the cup should sit flat and upright in the freezer.

NOTE: Do not process recipes that have been frozen on an angle or unevenly.

3. Once the mixture has been prepared (and frozen for 24-hours for ice cream, slushie & sorbet), remove the lid and twist to lock the dessert cup to the Mixing Assembly.

NOTE: Leave frozen desserts at room temperature for 5-10 minutes prior to processing.

4. Once the dessert cup is in place, attach the Power Handle to the top of the Mixing Assembly by lining up the grooves; the release button should be facing away from you. Then press the release button in and push downwards into place. The Power Handle will engage to the Mixing Assembly.

NOTE: Dessert cup must be attached to the Mixing Assembly before attaching Power Handle or treat maker will not work.

5. Place the assembled treat maker on a flat surface in the upright position.
6. Choose your preset by rotating the dial on the Power Handle.
7. Plug the Freeze Wand into a power outlet.
8. With one hand, hold the Blade Assembly. Use the other hand to firmly grasp the top of the

power handle.

9. When ready to operate the treat maker, press and hold the power button ►.
10. Whilst holding in the button, apply minimal downward force to guide the power handle through the mixture. Do not use excessive force as the blade will do the hard work.

NOTE: The motor must be turned on before applying any downward force to avoid jamming.

11. The blade will churn your ingredients as you guide the handle down. A green light will indicate to keep guiding downward.
12. A red light will signal you have processed to the bottom of the dessert cup.
13. Continue to churn by holding in the button and guiding the handle upward to its original position.

NOTE: The churning process will only be completed when the power handle is back to its original position. If you stop churning in any other position, the dessert cup will be difficult to remove.

NOTE: Processing time will vary depending on your recipe, most recipes should take approximately 2-3 minutes.

14. Unplug the treat maker.
15. Press and hold the release button to lift Power Handle off the Mixing Assembly.
16. Twist and unlock the dessert cup away from the Mixing Assembly.

NOTE: Do not touch mixing blade.

NOTE: If you would like the dessert further churned to achieve your desired consistency, you can repeat this process again.

ADDING MIX-INS TO ICE CREAM OR SORBET

Once your frozen treat has finished churning, you can add mix-ins, such as chocolate chips, nuts or fruit.

1. Whist the mixture is still in the dessert cup, create a 1-2cm well in the center and pour in your mix-ins, being careful not to over-fill.

NOTE: Mix-ins should be no bigger than 0.5cm in size.

2. Reattach to the Mixing Assembly and insert the Power Handle.
3. Select the Mix-Ins function and complete the steps above to churn.

CLEANING, STORAGE AND MAINTENANCE

Cleaning

Clean the dessert cups in warm soapy water or on the top shelf of your dishwasher. **DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Rinse the Mixing Assembly under tap water. Wipe the Power Handle and Mixing Assembly clean with damp cloth. **DO NOT immerse the Power Handle in water.** Dry all parts thoroughly.

Storage

DO NOT store Power Handle or Mixing Assembly in freezer. You may store the dry dessert cups in the freezer. The power cord can be wrapped around the Power Handle for easy storage in a cupboard or draw.

Maintenance

Any other servicing should be performed by an authorised 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.

Recipes

To help you get started with your new Freeze Wand Ice Cream Maker, we have included a few recipe ideas in this instruction manual. For further recipe ideas and inspiration please visit our website www.cuisinart.co.uk. You can also share some of your own recipe ideas on our Facebook page Cuisinart UK.

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Simple Vanilla Ice Cream

70ml	whole milk
140ml	double cream
50g	granulated sugar
1 tsp	vanilla extract

1. Combine milk and sugar in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk by hand until the sugar is dissolved.

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2. Stir in the double cream & vanilla extract.
 3. Pour the mixture into dessert cup. Ensure the mixture is flat, level and not over-filled.
 4. Cover and chill in the freezer for at least 24 hours. Make sure the temperature of your freezer is set below -18 °C.

NOTE: Take the ice cream mixture out the freezer 5-10 minutes before churning.

Simple Chocolate Ice Cream

70ml	whole milk
140ml	double cream
2.5 tsp	granulated sugar
2 tsp	brown sugar
20g	cocoa powder
1 tsp	vanilla extract

1. Combine the cocoa powder and sugars in a medium bowl; stir with a whisk to remove any lumps.
2. Add the milk and combine using a hand mixer (about 1 to 2 minutes on a low speed) or whisk by hand until the sugar is dissolved.
3. Stir in the double cream & vanilla extract.
4. Pour the mixture into dessert cup. Ensure the mixture is flat, level and not over-filled.
5. Cover and chill in the freezer for at least 24 hours. Make sure the temperature of your freezer is set below -18 °C.

NOTE: Take the ice cream mixture out the freezer 5-10 minutes before churning.

Fresh Lemon Sorbet

60g	sugar
120ml	water
100ml	freshly squeezed lemon juice
1 tsp	finely chopped lemon zest

1. Combine the sugar and water in a medium saucepan and bring to a boil over medium-high heat.

2. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 to 5 minutes. Allow to cool completely.
3. When cool, add the lemon juice and zest; stir to combine.
4. Pour the mixture into dessert cup. Ensure the mixture is flat, level and not over-filled.
5. Cover and chill in the freezer for at least 24 hours. Make sure the temperature of your freezer is set below -18 °C.

NOTE: Take the sorbet mixture out the freezer 5-10 minutes before churning.

Flavoured Milkshake

1 scoop	your favourite ice cream
200ml	whole milk

1. Place your ice cream and milk into an empty dessert container, ice cream first.
2. Follow operating instructions using the Milkshake setting.

NOTE: this recipe does not require pre-freezing.

Slushie

330ml	your favourite drink
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1. Fill the dessert cup $\frac{3}{4}$ full with your chosen drink (saving the remaining drink for later)
2. Cover and chill in the freezer for at least 24 hours. Make sure the temperature of your freezer is set below -18 °C.
NOTE: take the slushie mixture out the freezer 10 minutes before churning.

3. Follow operating instructions using the Slushie setting, processing once.
4. After the first process, add the remaining liquid to the MAX fill line and process again. You can repeat the process until your desired consistency is reached.

NOTE: you can also add more liquid to the mixture after you have completed processing for a less icy, longer slushie.

**Scan to get started with
your new ice cream maker.**



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