Cuisinart®

Freeze Ease
Ice Cream & Frozen Dessert Maker

ICE-90XA

THREE YEAR WARRANTY
3 YEAR
CUISINART

Instruction & Recipe Booklet

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For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury,** including the following:

This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- farmhouses;
- Clients in hotels, motels and other residential type environments;
- bed and breakfast settings

1. **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
2. **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
3. **WARNING:** Do not damage the refrigerant circuit.
4. Do not store explosive substances such in aerosol cans with a flammable propellant in this appliance.
5. The appliance is not intended to be operated by means of external timer or separate remote control system.
6. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Children should always be supervised to ensure that they do not play with this product.
8. This appliance shall not be used by children. Keep out of reach of children during and after use.
9. 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.

10. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. No repair must be attempted by the consumer.
11. Never pull the plug out of the mains socket by the lead.
12. Do not wrap the power cord around the main body of the appliance during or after use.
13. Always ensure the voltage to be used corresponds with the voltage on the appliance; this is indicated on the bottom of the housing.
14. Always disconnect the appliance from the electrical supply if it is left unattended and before assembling, disassembling or cleaning.

WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

Warning

Danger Extremely Flammable Gas

This product uses R600a as a refrigerant gas.

R600a has higher efficiency and lower environmental impacts, compared to Fluorinated gases.

The gas is flammable, but under normal operating conditions this poses no risk to the user as it is safely contained in a sealed system within the product. If the product is dropped or damaged it is possible for the gas to escape. In such circumstances the gas could ignite if exposed to sources of ignition such as naked flames.

When transporting this product take care to ensure that the product is not dropped or damaged.

If the refrigerant gas escapes or leaks are suspected:

Immediately ventilate the room by opening doors and windows for several minutes.

Avoid naked flames and other potential ignition sources.

Do NOT use the product if you suspect a leak of the refrigerant gas.

Do Not dispose of this product in household waste.

Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

Safety During Use

- The appliance should remain upright at all times. If the appliance is turned on its side or upside down, you will need to put it in an upright position and wait 24 hours before using.
- Before first use, remove all packaging materials and any promotional labels and stickers.
- Do not use the appliance for anything other than its intended use.
- Position the unit on a stable, level surface, near a power socket.
- Do not place on or near hot gas or electric burners or in a heated oven.
- Do not leave the power cord hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.

- Do not use accessories or attachments with this appliance other than those recommended by Cuisinart.
- Avoid contact with moving parts. Keep hands, hair, clothing and spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
- Always ensure that your hands are dry before removing the plug from the mains outlet.
- Always unplug from the mains outlet when not in use, before putting on or taking off parts and before cleaning.
- Do not immerse the housing or motor base in water or any other liquid or put it in a dishwasher.
- **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.

Safety Feature

The Cuisinart® Freeze Ease Ice Cream & Frozen Dessert 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 added ingredients (nuts, etc.) are in extremely large pieces. To reset the appliance, press the Power button and unplug the appliance. Let the appliance rest. After a few minutes, you may turn the appliance on again and continue making the dessert.

Parts & Features

1. **Motor base contains the mixing motor.**
2. **Transparent lid with ingredient funnel**
   Effortlessly add mix-ins to the bowl and check the progress of your ice cream creation.
3. **Mixing Paddle** Mix and aerate ingredients in mixing bowl to create frozen dessert.
4. **Mixing bowl** with lift-out handle. No need to pre-chill or freeze bowl.
5. **Base** Contains heavy-duty compressor.

Control Panel

Ice Cream

Frozen yoghurt

Sorbet

Keep cool

Timer decrease

Timer increase

Power ON / OFF

Start / Stop

Operating Instructions

1. Plug the appliance into the power outlet. will illuminate and flash, and the appliance will 'beep' to indicate the unit is ready to use.
2. Prepare ingredients as per your recipe.
3. Place mixing bowl into the base. Be sure the mixing bowl is properly aligned and fully inserted.
4. Ensure the motor is assembled into the top of the lid (clip into place). Connect mixing paddle to the motor spindle at the underside of the lid.
5. Pour ingredients into the mixing bowl.
6. Position the lid by lining up the arrow on lid with the unlock icon on base. Turn clockwise to lock the lid into place. The mix-in ingredient funnel is centred in the front and you will read the Cuisinart logo properly when in the lock position.
7. Press the power button to turn the unit on. The screen will display 4 preset icons as follows:
8. Select the desired preset from the screen.
   a. Ice cream - When ice cream is selected, the display will the show default time of 35 minutes.
   b. Sorbet - When sorbet is selected, the display will show the default time as 40 minutes.
   c. Frozen yoghurt - When frozen yogurt is selected, the display will show the default time as 30 minutes.
   d. Keep cool - When keep cool is selected, the display will show the default time as 10 minutes.
9. To adjust the preset time, press +/- arrows. Press and release + and - arrows to decrease or increase time in 1-minute increments. Press and hold to scroll up or down more quickly.
10. Once ready, press Start/Stop button to begin the program.
    a. Mix-in ingredients such as chocolate chips and nuts can be added towards the end of mixing time. Once the frozen treats have begun to thicken (usually 5 minutes from end time), add the ingredients through the mix-in ingredient funnel.
    b. **NOTE:** To turn the unit off at any time, press the power button.
11. The timer will count down to "0" and the appliance will beep to indicate the frozen treat is ready.
12. Turn the appliance off by pressing the Power button. Remove the lid by turning it anticlockwise to unlock. Lift the lid from mixing bowl. Remove the mixing bowl from the base by lifting it with the handle. Remove mixing paddle from motor/lid.

NOTE: if the unit is not powered off, it will automatically go into the Keep Cool function.

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 or reduce time:

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

NOTE: when making consecutive batches of frozen treats, be sure to allow extra time for the compressor to adjust to cooling. Let the machine rest for 10 minutes between batches.

Keep Cool:

At the end of the program, "❄ " will illuminate and the appliance will 'beep' 10 times before automatically entering the keep cool mode for 1 hour.

NOTE: The compressor will be on during Keep Cool mode. At the end of the cycle, the appliance will beep and return to Standy mode.

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

Hints and Tips

Processing time depends on the recipe, the amount of dessert being made and the temperature of the ingredients being used. All recipes take between 35 and 60 minutes.

- Soft ice cream takes between 35-45 minutes.
- Hard ice cream takes 45-60 minutes.
- Well chilled ingredients require shorter mixing times.
- Add other ingredients e.g. chocolate chips and nuts approximately 5 minutes before the mixing is complete.
- Nuts and other ingredients should be no larger than a chocolate chip.
- You should begin with a maximum of 600ml of mixture in the Ice Cream Maker. As the mixture freezes it will increase in size.
- Prior to freezing, most mixed recipes may be stored in the refrigerator for up to 3 days.
- Do not fill the mixing bowl higher than 4cm from the top. Take this into consideration if you wish to add extra ingredients towards the end.
- Always re-whisk the mixture after chilling to be sure all ingredients are well combined. While chilling the mixture is not required, this step will prevent any "ice" or "fat" crystals from forming during the freezing process as resting it in a chilled environment helps bind the ingredients together.
- Some recipes use cooked ingredients. For best results, the mixture should be chilled overnight before using.
- 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. However, 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.
- You may substitute other sweeteners for sugar. Stir the mixture thoroughly to dissolve the sweetener.

  NOTE: Frozen desserts from the Cuisinart Freeze Ease Ice Cream & Frozen Dessert Maker use fresh ingredients, because of this, the desserts do not have the same characteristics as store bought desserts. Most store bought ice creams use gums and preservatives to make them firmer. If you desire a firmer consistency, transfer the dessert to an air tight container and store in the freezer until the desired consistency is reached.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. The freezing process reduces the sweetness of the fruit so that it will taste less sweet than the recipe mixture. If the fruit tastes tart, add additional sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.
- Make sure the mixing paddle and lid are in place before turning on machine.

Cleaning & Maintenance

Cleaning

- Before first use and after every use, clean each part thoroughly.
- Always unplug the appliance from the mains outlet before cleaning.
- Wash the mixing bowl, mixing paddle and lid in warm soapy water. The motor should be wiped clean with a cloth only, do not submerge in water. Dry each part thoroughly. Do not wash any of the parts in the dishwasher.
- Do not put lid and mixing bowl in the dishwasher. Do not clean with abrasive cleansers or implements.
- Ensure the appliance is stored in an upright position.
- Wipe the housing base with a clean damp cloth; do not use harsh abrasive cleaners or scourers.
- Never submerge the motor base in the water or other liquid, or place in a dishwasher.

Maintenance

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

Warranty

Cuisinart warrants that, in the unlikely event that this product develops any malfunction within 36 months of purchase of the product used for household or domestic use (or within 3 months of purchase of the product used for commercial use) due to faulty workmanship, materials or manufacture, we will either (at our discretion) repair or replace it for you.

This warranty applies for a period of 36 months for products purchased for household or domestic use (and 3 months for products purchased for commercial use) from the date of purchase of the product after which time the warranty expires and has no further force of effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or contact Customer Service for advice on **1800 566 567 in Australia or 0800 456 546 in New Zealand.**

Please retain your **Purchase Receipt** as proof of purchase in order for your warranty entitlement to be valid. This document must be presented in the event of making a claim under the terms of the Cuisinart Warranty Policy.

During the warranty period Cuisinart will repair or replace (at our discretion) any defective product. However, if the product includes a number of accessories, only the defective part or relevant accessory will be replaced. Cuisinart reserves the right to make minor adjustments to fix any defect instead of replacing the entire product or accessory. Packaging, instructions, recipe books etc. will not be replaced unless faulty. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

If a spare part is required under warranty it will be shipped to the customer or retailer at No Charge.

In the event of a product or accessory being replaced during the warranty period, the guarantee on the replacement product or accessory will expire 36 months for household or domestic use (or 3 months for commercial use) from the original purchase date.

This warranty does not include or cover the following:

- Defects caused by the product not being used in accordance with instructions;
- Defects caused by accidental damage;
- Defects caused by misuse or negligent handling of the product;
- Defects caused by the product not being maintained or cleaned according to instructions;
- Defects caused by being tampered with by unauthorised persons;
- Defects which are normal or fair wear and tear;
- Freight or any other costs incurred in making a claim;
- Consumable items or accessories that by their nature and limited lifespan require periodic renewal (such as filters, seals, blades or related accessories, such as trays, racks or utensils);
- Products serviced or modified other than by Cuisinart or an authorised Cuisinart representative;
- To any claims made beyond 12 months if the filament of the light bulb breaks i.e. the light bulb has burned out;
- Exposure of the product to abnormally corrosive conditions;
- Any product which has its serial number or appliance plate removed or defaced;
- To any claims made beyond 3 months from the date of purchase if the product is used in commercial, industrial, educational or rental applications; or
- To any claims made beyond 36 months from the date of purchase if the product is used in household or domestic applications.
- Products purchased from any person who is not a retailer serviced by Conair's authorised distributors, overseas retailers, parallel importers or purchased second hand.

The benefits given to you by our warranty are in addition to other rights and remedies under the Australian Consumer Law.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Guarantees Act.

To make a warranty claim or spare part, contact our customer service agents:

Cuisinart Australia

Ph: 1800 566 567

PO Box 146, Terrey Hills

NSW 2084 AUSTRALIA

Cuisinart New Zealand

Ph: 0800 456 546

YOU MUST provide your full name, address, email and phone details. A copy of your proof of purchase must be supplied.

You can contact Cuisinart Australia/New Zealand via email at aus_cuisinart@conair.com or through the "Contact Us" option on the Cuisinart website www.cuisinart.com.au

The warranty contained in this document is provided by:

Conair Australia Pty Ltd (ACN 068 492 044) (Cuisinart)

18 Rodborough Rd,

Frenchs Forest, NSW 2086

Australia

Recipes

To help you get started with your new Freeze Ease Ice Cream & Dessert Maker, we have included a few recipe ideas in this instruction manual. For further recipe ideas and inspiration please visit our website www.cuisinart.com.au.

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Simple Vanilla Ice Cream

110ml	**full cream milk**
75g	**white sugar**
225ml	**thickened cream**
1 tsp	**vanilla extract**

1. Pour the milk and sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream and vanilla, cover and refrigerate for at least 2 hours, preferably overnight.
2. Whisk the mixture and pour into the ice cream maker bowl. Cover with the lid.
3. Turn appliance on and set the timer for 40 to 50 minutes.
4. To produce a firmer ice cream churn in the ice cream maker for longer.
5. Serve or store in an airtight container in the freezer.

Variations:

Mint Choc Chip: omit the vanilla and replace with 1tsp of peppermint extract. Chop 50g of milk chocolate into very small pieces and add during the last 5 minutes of mixing.

Cookies and Cream: add 70g of coarsely chopped cookies e.g. chocolate chip during the last 5 minutes of mixing.

Chocolate Ice Cream

110ml	**full cream milk**
50g	**white sugar**
100g	**milk chocolate, broken into 1cm pieces**
225ml	**thickened cream**
1 tsp	**vanilla extract**

1. Heat the milk, cream and vanilla in a medium pan over a medium heat until just bubbling around the edges.
2. Place the sugar and chocolate into a food processor and process until finely chopped. Add the hot milk to the processor and mix until smooth.
3. Transfer to a medium bowl to cool completely. Cover and refrigerate for at least 2 hours, preferably overnight.
4. Whisk the mixture and pour into the ice cream maker. Cover with the lid.
5. Turn appliance on and set the timer for 40 to 50 minutes.
6. To produce a firmer ice cream churn in the ice cream maker for longer.
7. Serve or store in an airtight container in the freezer.

Strawberry Ice Cream

150g	**fresh strawberries, stemmed & sliced**
1 tbsp	**lemon juice**
80ml	**full cream milk**
75g	**white sugar**
150ml	**thickened cream**
1 tsp	**vanilla extract**

1. In a small bowl combine the strawberries, lemon juice and 25g of the sugar. Stir gently and leave to stand in the fridge for 2 hours. Strain the strawberries, reserving juices. Mash or puree half of the strawberries and add to the reserved juices, leaving the remaining strawberries aside.
2. Pour the milk and the remaining sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream, mashed strawberries and vanilla. Cover and refrigerate for at least 2 hours, preferably overnight.
3. Whisk the mixture and pour into the ice cream maker. Cover with lid.
4. Turn appliance on and set the timer for 40 to 50 minutes. Five minutes before ice cream is complete, add reserved strawberries to mixture through the lid funnel.
5. To produce a firmer ice cream churn in the ice cream maker for longer.
6. Serve or store in an airtight container in the freezer.

N.B. This ice cream will have a “natural” appearance of very pale pink. If a deeper pink is required, add a few drops of red food colouring until the desired colour is achieved.

Orange, Mango & Passion Fruit Sorbet

150g	**mango cubes**
90g	**white sugar**
2 tbsp	**lemon juice** **zest of half an orange**
500ml	**unsweetened orange Juice**
2	**passion fruit**

1. Combine the mango, sugar, lemon juice and orange zest in a medium bowl. Leave to stand for 1 hour.
2. Stir well and puree in a blender.
3. Stir in the orange juice and passion fruit pulp.
4. Cover and refrigerate for at least 2 hours, preferably overnight.
5. With the gelato paddle fitted, pour the sorbet mixture into the ice cream/gelato maker. Cover with lid.
6. Turn the appliance on and set the timer for 40 to 50 minutes. The sorbet is ready when the mixture starts thicken. The sorbet will have a soft texture.
7. Serve or store in an airtight container in the freezer.

Prosecco & Grapefruit Sorbet

90ml	**water**
90g	**sugar** **zest of 1 grapefruit** **juice of 2 grapefruit** **pinch of salt**
75ml	**Prosecco (Italian sparkling wine)**

1. Combine the water, sugar, grapefruit zest and salt in a small to medium saucepan set over a medium-low heat. Cook the mixture until the sugar is dissolved.
2. Pour the grapefruit juice into the sugar/zest mixture and whisk together. Cover and refrigerate for at least 2 hours, preferably overnight.
3. Strain the mixture and then whisk in the prosecco.
4. Pour mixture into the ice cream/gelato maker. Cover with lid.
5. Turn appliance on and set the timer for 45 minutes. The sorbet is ready when the mixture starts to thicken. The sorbet will have a soft texture.
6. Serve or store in an airtight container in the freezer.

Peach Frozen Yoghurt

200g	**tin of peach slices in juice**
225g	**Greek yoghurt**
75ml	**full cream milk**
35g	**white sugar**

1. Drain the peaches and reserve 50ml of the juice. Place the peaches in a blender.
2. Add the Greek yoghurt, milk, sugar and reserved peach juice. Process in a Blender until smooth and the sugar has dissolved.
3. Cover and chill for at least 2 hours, preferably overnight.
4. Once chilled, whisk the mixture again and pour into the Ice Cream Maker. Cover with the lid.
5. Turn the unit on and set the timer for 40-50 minutes. The frozen yoghurt is ready when it starts to thicken. To produce a firmer frozen yoghurt run the machine for longer.
6. Serve or store in an airtight container in the freezer.

Honey Frozen Yoghurt

375g	**Greek yoghurt**
150ml	**full cream milk**
75g	**runny honey**

1. Combine the Greek yoghurt, milk and honey. Mix until smooth.
2. Cover and refrzigerate for at least 2 hours, preferably overnight.
3. Once chilled, whisk the mixture again and pour into the Ice Cream Maker. Cover with the lid.
4. Turn the unit on and set the timer for 40-50 minutes. The frozen yoghurt is ready when it starts to thicken. To produce a firmer frozen yoghurt run the machine for longer.
5. Serve or store in an airtight container in the freezer.

Scan to get started with
your new ice cream & gelato maker.

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X IB-25/475A

Job Number:	ICE90XA IB-25-475A
FS Part NO:	
Card Size:	210 MM (W) X 148 MM (H)
Total Pages:	12pages
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