Cuisinart®

Freeze Wand XL® Ice Cream Maker

ICE-FD50XA

THREE YEAR WARRANTY - 3 YEAR - CUISINART -



Instruction Booklet

www.cuisinart.com.au
Follow us @cuisinart_au

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

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 children. Keep the appliance and its supply cord out of reach of children. This appliance is not intended for use by persons 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. 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 Cuisinart customer service via our website.
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 benchtop, 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 authorised 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 remote-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.
25. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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 use again. If it is red, unplug and allow it to rest for a 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

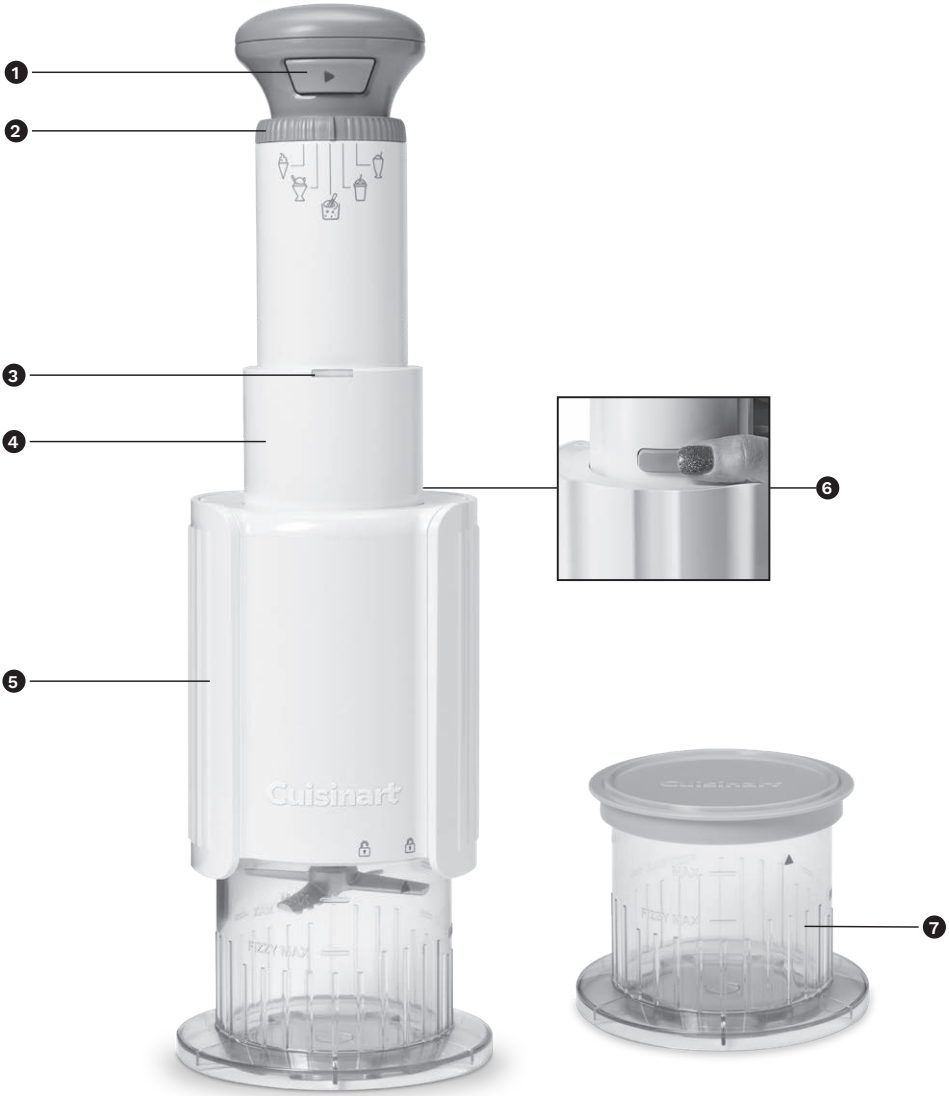
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised in their use. If a long polarized extension cord is used, the marked electrical rating of the extension cord should be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

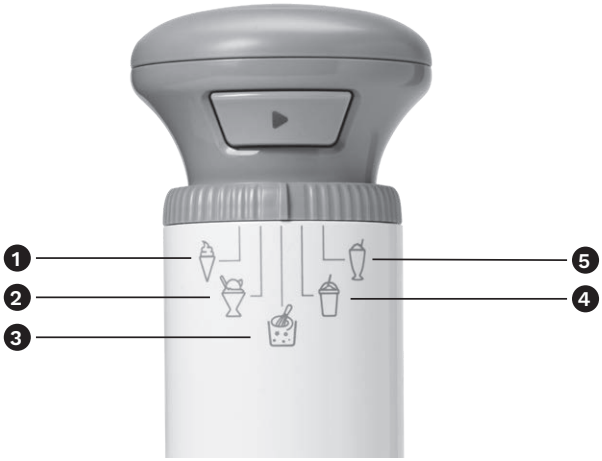
Features and Benefits

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 yoghurt.
2. **Sorbet:**
   Use to make fruit-based frozen treats.
3. **Mix-Ins:**
   Use after processing to customize your treat with lollies, 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 the dessert cups. (Recipes can be found at 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.

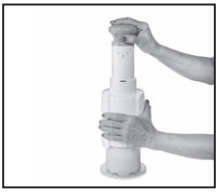


7. Plug the unit into a power outlet.
8. Hold the mixing Assembly with one hand.



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. Do not operate for more than 30 seconds at a time as following.

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 appliance.

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 on the top shelf of the dishwasher.

DO NOT CLEAN WITH ABRASIVE CLEANSERS OR SHARP IMPLEMENTS.





Wipe the Power Handle and Mixing Assembly clean with a 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 the Power Handle or Mixing Assembly in the freezer.

Maintenance

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

Warranty

Cuisinart warrants that, in the unlikely event this product develops a malfunction within 3 years of purchase due to faulty workmanship, materials, or manufacture (when used for household or domestic purposes), we will, at our discretion, repair or replace it.

This warranty applies only to products used for household or domestic purposes and is valid for 3 years from the date of purchase, after which it expires and has no further effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or website for tips on how to use your product.

Please retain the **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 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 3 years for household or domestic 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 years 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, return your product to the place of purchase with your original receipt as proof, we recommend keeping a copy. If you cannot return it, contact Cuisinart Customer Service for assistance.

Cuisinart Australia & New Zealand

Ph: 1800 566 567

Email: aus_cuisinart@conair.com

Website: Contact us via www.cuisinart.com.au

PO Box 146, Terrey Hills

NSW 2084 AUSTRALIA

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

Vanilla Ice Cream..... 10
Chocolate Ice Cream..... 10
Pistachio Ice Cream..... 11
Protein Power Dairy-Free Ice Cream 11
Cranberry Sorbet..... 11
Spiced Apple Slushy..... 11

Recipe Starter Guide

ICE CREAM	350ml liquid plus 50g sugar. Flavouring 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 thickened cream
240ml full cream milk
60g caster 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 full cream milk
50g caster sugar
2 tablespoons light brown sugar
240ml thickened cream
2 teaspoons pure vanilla extract
Pinch salt

1. In a small bowl, whisk the sifted cocoa powder into the milk. Add the sugars and whisk together until dissolved. Stir in the thickened 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 flavour.

Makes 2 servings

120ml thickened cream

240ml full cream milk

50g caster 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 caster 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.

Scan to get started with your new ice cream maker.

www.cuisinart.com.au

G IB-26/632

Version No: ICEFD50XA IB-26/632

Model No: ICEFD50XA Item:Manual

Open Size: 210*296MM Fold Size:210*148 MM

Number of Page: 12 PP Saddle Stitched

Material: 80gsm wood free paper for whole book

Coating:

Front Cover: 1C(K)

Front Inside: 1C(K)

Date: 05-Sep-2026 Co-ordlinator:Scarlett

Hugo Description

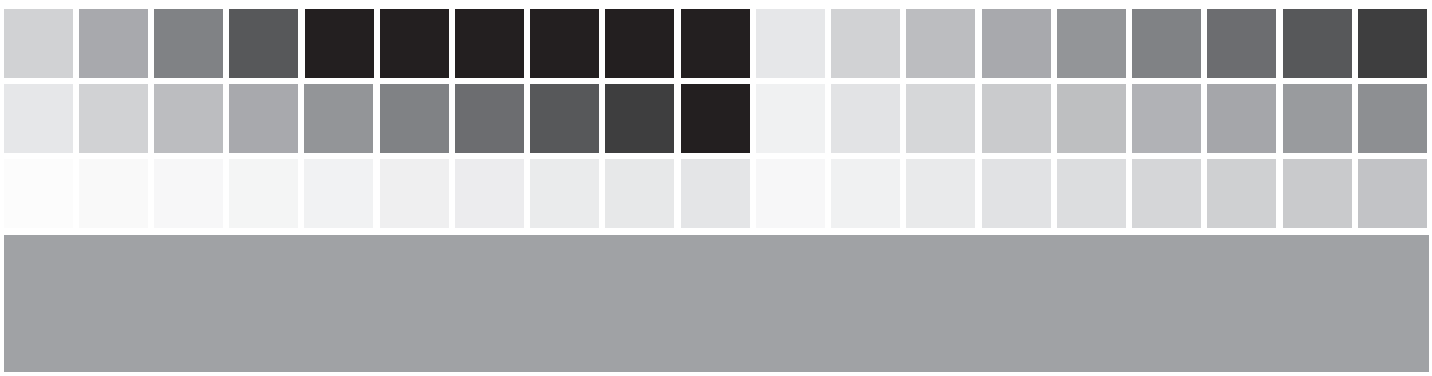
PDF version: ICEFD50XA IB-26/632(0.0)

Hugo Code: CEM 0871 IB-1-1 Operator:Lin

Hugo Diecut: IRP:

Hot Stamping: Spot UV: Embossing:

Remark:



Black