

# Cuisinart®

## Freeze Wand Ice Cream Maker

ICE-FD10XA



Instruction  
& Recipe  
Booklet



[www.cuisinart.com.au](http://www.cuisinart.com.au)

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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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# CONTENTS

Important Safety Cautions . . . . .	2
Parts and Features . . . . .	4
Understanding Presets . . . . .	4
Operating Instructions . . . . .	5
Cleaning, Storage And Maintenance . . . . .	6
Warranty . . . . .	6
Recipes . . . . .	8

# 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 Cuisinart Customer Service on **1800 566 567 in Australia** or **0800 456 546 in New Zealand**.

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 cupboard. When storing, 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 cabinet 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.

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23. The appliance is not intended to be operated by means of an external timer or separate remove control system.
  24. **NOTE:** This unit comes with a re-settable fuse feature. If the appliance 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 10 seconds to allow the appliance to recover. Try again, if the appliance still does not run, unplug and allow the appliance 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.
  26. Be careful when handling the sharp cutting blades, detaching the bowl and during cleaning.

## 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.
- 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.
- Product is only used with ice-cream, sorbet & slushy. **Do not process sugar free ingredients.**

# 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, 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.

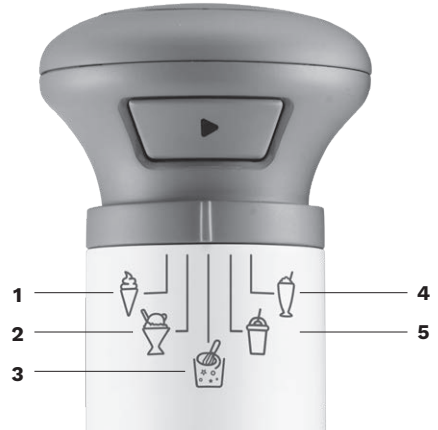
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## PARTS & FEATURES



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

## UNDERSTANDING PRESETS



- 1. ICE CREAM**  
Use this pre-set to make scoopable dairy and non-dairy ice cream
- 2. SORBET**  
This pre-set is for frozen fruit-based treats
- 3. MIX INS**  
Once your treat has been churned, use the Mix-in setting to add chocolate chips, nuts, biscuits and more
- 4. MILKSHAKE**  
Use this setting to mix homemade or shop-bought ice cream with milk
- 5. SLUSHIE**  
Turn your favourite drinks into slushies

## BEFORE FIRST USE

Remove all packaging materials from the Freeze Wand. 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.

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# OPERATING INSTRUCTIONS

Scan for video instructions



1. Prepare the recipes of your choice and add to the individual 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. For best results, your freezer temperature should be set to **-18°C** or below.

**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 from the dessert cup and attach to the mixing assembly by twisting and locking the dessert cup on.

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

**NOTE: Do not microwave dessert containers.**

4. Once the dessert cup is locked into 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 locked into the Mixing Assembly correctly for the power handle to engage to the Mixing Assembly.

5. Place the assembled Freeze Wand 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 Mixing Assembly. Use the other hand to firmly grasp the top of the power handle.
9. When ready to operate the Freeze Wand, 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 power button must be on with the motor running 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. Do not operate for more than 30 seconds at a time.

14. Unplug the Freeze Wand.
15. Press and hold the Release Button located the back of the Power Handle to lift the Power Handle off the Mixing Assembly.
16. Twist and unlock the dessert cup to remove from 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.

**NOTE:** If your dessert turns out icy or powdery after the first churning, add 1 to 2 tablespoons of cream or milk (or fruit juice or plant-based cream for sorbet and dairy-free options) and repeat the churning process. This helps achieve a smoother, creamier texture. You can repeat the process again if a softer consistency is desired.

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## 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 biscuits.

1. Whilst the mixture is still in the dessert cup, create a 1-2cm well in the centre 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. Re-attach the dessert cup 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.**

**NOTE:** the Mixing Assembly should NOT be placed in the dishwasher. 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 drawer.

### 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 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 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.

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**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](mailto:aus_cuisinart@conair.com) or through the "Contact Us" option on the Cuisinart website [www.cuisinart.com.au](http://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

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# 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.com.au](http://www.cuisinart.com.au).

Simple Vanilla Ice Cream .....	8
Simple Chocolate Ice Cream .....	8
Fresh Lemon Sorbet .....	9
Flavoured Milkshake .....	9
Slushie .....	9

## Simple Vanilla Ice Cream

<b>70ml</b>	<b>full cream milk</b>
<b>140ml</b>	<b>thickened cream</b>
<b>50g</b>	<b>caster sugar</b>
<b>1 tsp</b>	<b>vanilla extract</b>

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.
2. Stir in the thickened 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

<b>70ml</b>	<b>full cream milk</b>
<b>140ml</b>	<b>thickened cream</b>
<b>2.5 tsp</b>	<b>caster sugar</b>
<b>2 tsp</b>	<b>brown sugar</b>
<b>20g</b>	<b>cocoa powder</b>
<b>1 tsp</b>	<b>vanilla extract</b>

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 thickened 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.

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## 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**     **full cream 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**

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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### Hugo Description

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