



# ***SLUSHIE MACHINE***

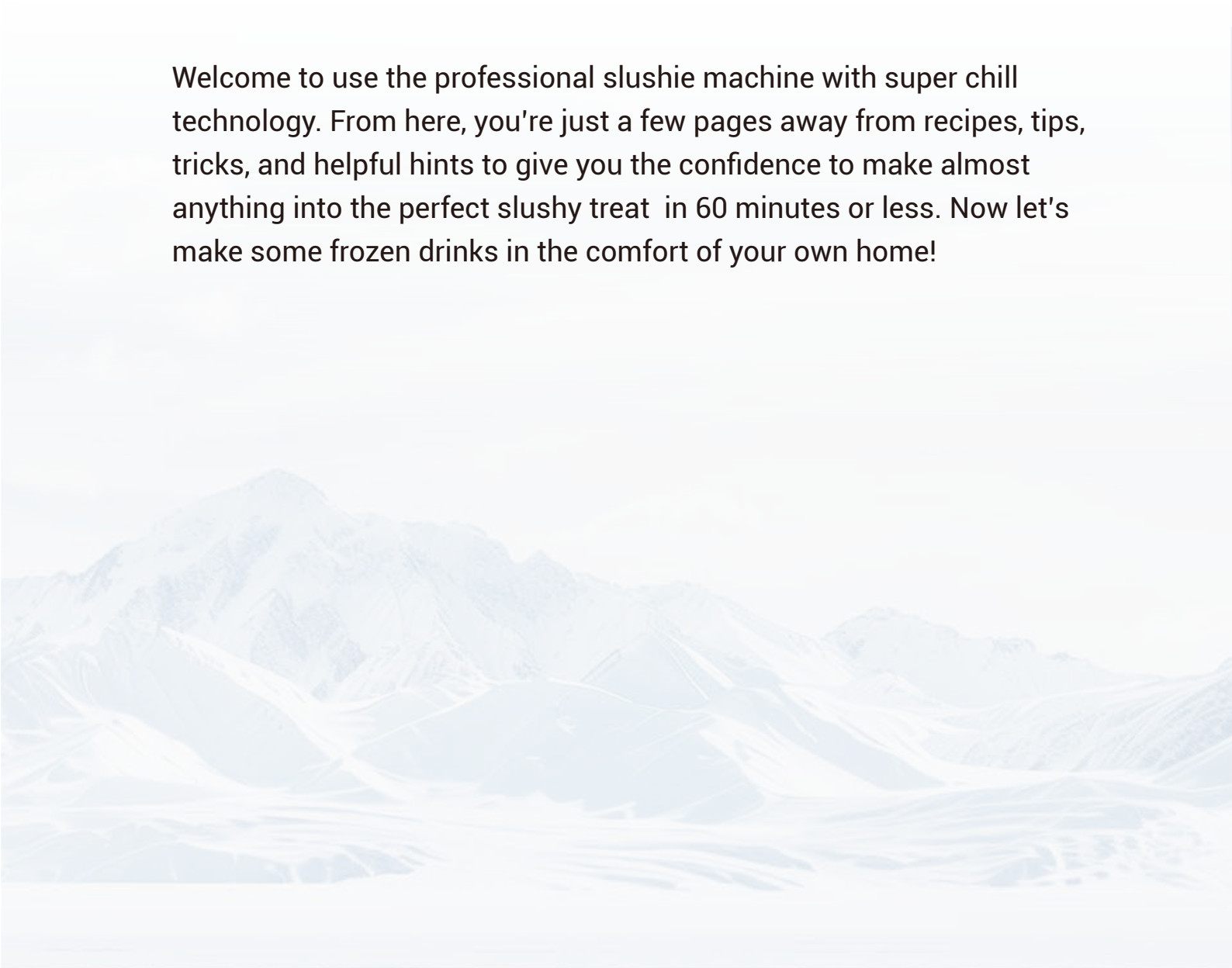
10+ DELICIOUS RECIPES INSPIRATION GUIDE



Please make sure to read the enclosed safety instructions prior to using your unit.

# **NO ICE NO BLENDING FULL FLAVOR**

Welcome to use the professional slushie machine with super chill technology. From here, you're just a few pages away from recipes, tips, tricks, and helpful hints to give you the confidence to make almost anything into the perfect slushy treat in 60 minutes or less. Now let's make some frozen drinks in the comfort of your own home!



# TIPS & TRICKS

Minimum input = 2 Cups (16 oz) Maximum input = 8 Cups (64 oz)  
For the best dispensing experience, fill the unit to the max-fill line (64 oz).



**DO NOT** add hot ingredients, ice, or solid ingredients like fruit, ice cream, or frozen fruit.



All inputs must contain at least 4% sugar.\*



When using the **SPIKED SLUSH** program, all premade inputs must contain between 2.8% and 16% alcohol.\*\*



For best results, chill liquid(s) before adding to the unit.



For your ideal texture, use the temperature control setting to adjust.



For the frostiest results, chill serving glasses before dispensing your Slushi creations.

## NOTE:

Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

# REQUIRED SUGAR CONTENT

All inputs must contain at least 4% sugar.

## SUGAR GUIDELINES

Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

SERVING SIZE	MINIMUM TOTAL SUGAR AMOUNT
8 oz (240 ml)	8 g
12 oz (355 ml)	11 g
20 oz (591 ml)	18 g

Too little sugar or too much alcohol will prevent proper freezing of a slush output. All inputs must contain at least 4% sugar.

### EXAMPLE: Apple juice

### Nutrition Facts

8 Servings per container

**Serving size** 8 fl oz (240 ml)

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Amount per serving

**Calories** 120

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% Daily Value\*

Total Fat 0g 0%

Sodium 25mg 1%

Total Carbohydrate 31g 11%

**Total Sugars 26g**

Protein 0g

Potassium 251mg 6%

Vitamin C 108mg 120%

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, vitamin D, calcium and iron.

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000calories a day is used for general nutrition advice.

●----- **Serving Size**

●----- **Total Sugars**  
(26g Meets the minimum requirements)

**⚠ Low-sugar alert:** If the sugar content of the input is too low, the unit will detect it and provide an alert. Temperature control LEDs will flash and display will show E4.

**If the sugar content of the drink is too low:** Decrease the smoothie density by pressing left snowflake icon "❄" to level 1.

**If a drink does not meet minimum requirements of total sugar:** Add 1–2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Combine additional sugar with the base prior to pouring in unit. Reset the unit by pressing the preset. Restart by pressing the preset again.

**NOTE:** Sugar-free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

## SUGAR PERCENTAGES

Diet Soda



Sugar % below this point will freeze too hard to create slush

**LOW LIMIT**  
4%

Fruit Juice



Sports Drink



Frappé



Soda



# ALCOHOL GUIDELINES

When using the Spiked Slush preset, all premade inputs (wine, beer, etc.) must contain between 2.8% and 16% alcohol.

## HARD ALCOHOL/SPIRIT GUIDELINES

To create frozen cocktails, see chart below for the maximum hard alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

SERVING SIZE	MAXIMUM ALCOHOL AMOUNT
3 cups (24 oz)	½ cup (4 oz)
4½ cups (36 oz)	¾ cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)
8 cups (64 oz)	1¼ cup (10 oz)

· Chart above is a guide for incorporating hard alcohol/spirits (35% +) ONLY. When using other alcohols such as wine, beer, seltzer, or premade cocktails, refer to the Inspiration Guide.

· The perfect balance for your favorite frozen cocktails at home. When using the spiked slush preset, all premade inputs (wine, beer, etc.) must between 2.8% and 16% alcohol.

## ⚠️ TROUBLESHOOTING TIPS

**High-alcohol/high-sugar alert:** If the alcohol and sugar content of the input is too high, the unit will detect it and provide an alert. Temperature Control LEDs will flash and display show E5.

**If a drink exceeds the maximum alcohol amount:** Add 1/4 cup water; soda; tonic water; seltzer; or plain, chilled coffee/tea per serving to dilute the input. Reset the unit by pressing the preset. Restart by pressing the preset again.

**Minimum input = 2 cups (16 oz)**  
**Maximum input = 8 cups (64 oz)**

### ⚠️ This is NOT a blender.

- DO NOT process a solid block of ice or ice cubes.
- DO NOT make a smoothie or process hard, loose ingredients.
- DO NOT attempt to blend or macerate non-liquid ingredients.

## ALCOHOL PERCENTAGES

Light Beer



Hard Seltzer



Ipa



Wine



Margarita



**TO CREATE SLUSH**  
 Alcohol level must be below  
 (or diluted to) this limit

Martini



**LOW LIMIT**  
 2.8%

**HIGH LIMIT**  
 16%

# FROZEN COCKTAIL HOUR

Use the steps below to mix and match ingredients to be the ultimate staycation bartender. For steps 1–3, use the table for recipe quantities.

**TOTAL TIME: 2–3 SERVINGS: 30 MINS**  
**4–6 SERVINGS: 40 MINS | 6–8 SERVINGS: 50 MINS**

①

## Pick a drink mix

Choose a base for your cocktail.



②

## Add water



③

## Add alcohol



④

## Select Spiked slush

The preset will start at the default/optimal setting. If desired, adjust the temperature for your perfect frozen drink texture.

⑤

## Dispense. Garnish if desired, and enjoy.



	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
<b>1. DRINK MIX</b> Strawberry daiquiri mix Piña colada mix Margarita mix Cosmopolitan mix Mai tai mix	add 1⅔ cups drink mix	add 2¼ cups drink mix	add 3¼ cups drink mix
<b>2. WATER</b>	add 1 cup + 2 tablespoons water	add 1⅓ cups water	add 2¼ cups water
<b>3. ALCOHOL</b> White rum Dark rum Vodka Tequila Gin	add ¼ cup alcohol	add ⅓ cup alcohol	add ½ cup alcohol

### NOTE:

- Mixes should not contain alcohol. Refer to required sugar content on page 2.
- Refer to Alcohol Guidelines on page 3 for more information on alcohol amounts per recipe size.
- When using LIGHT or LOWER SUGAR drink mixes, omit water from recipe and replace with additional light drink mix in the equal amount.

# TROPICAL RECIPE INSPIRATIONS



**STRAWBERRY DAIQUIRI**

1. Strawberry daiquiri mix
2. Water
3. White rum
4. Select Spiked Slush
5. Garnish with Strawberry & lime



**FROZEN MAI TAI**

1. Mai tai drink mix
2. Water
3. White & dark rum
4. Select Spiked Slush
5. Garnish with lime wedges & cherries

**NOTE:**

Cocktails made with prepared concentrated drink mixes are best enjoyed diluted with ice. We include water in our recipes and charts to ensure the best flavors and textures of your frozen drinks.

# TROPICAL JUICE SLUSH



	INGREDIENTS	TOTAL TIME
<b>2-3 SERVINGS</b>	3 cups tropical juice blend	15 Minutes
<b>4-6 SERVINGS</b>	6 cups tropical juice blend	25 Minutes
<b>6-8 SERVINGS</b>	7½ cups tropical juice blend	35 Minutes

## DIRECTIONS

1. Pour tropical juice blend into the vessel.
2. Select **Frozen Juice**. Preset will start at the default/optimal temperature for ideal texture.
3. If desired, adjust temperature.
4. Unit will beep and LED display show "End" to each your selected menu temperature.
5. Serve immediately.

## TEMPERATURE PROGRESS

Unit will beep and LED display show "End" to reach your selected menu temperature.

## TIP :

For best results, chill liquid before adding to the unit.

## NOTE :

For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

# FROZEN MIMOSA



	INGREDIENTS	TOTAL TIME
<b>2-3 SERVINGS</b>	1¼ cups orange juice 1¾ cups sparkling wine champagne, prosecco, or cava	15 Minutes
<b>4-6 SERVINGS</b>	2½ cups orange juice 3½ cups sparkling wine champagne, prosecco, or cava	40 Minutes
<b>6-8 SERVINGS</b>	3½ cups orange juice 4¾ cups sparkling wine champagne, prosecco, or cava	45 Minutes
<p><b>MAKE IT A MOCKTAIL:</b> Swap out the champagne for sparkling white grape juice or sparkling cider and run on the slush program, the preset will start at the default level adjust temperature control to illuminate 8 bars.</p>		

## DIRECTIONS

1. Pour all ingredients into the vessel.
2. Select **Spiked Slush**. Preset will start at the default/optimal temperature for ideal texture.
3. If desired, adjust temperature.
4. Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".
5. Serve immediately.

## TEMPERATURE PROGRESS

Unit will beep and LED display show "End" to reach your selected menu temperature.

## TIP :

For best results, chill liquid before adding to the unit.

## NOTE :

For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

# PINK LEMONADE SLUSH



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	2¾ cups water ⅓ cup + 2 teaspoons pink lemonade powder mix	15 Minutes
4-6 SERVINGS	5½ cups water ⅔ cup + 4 teaspoons pink lemonade powder mix	30 Minutes
6-8 SERVINGS	7⅓ cups water ¾ cup + 2 tablespoons pink lemonade powder mix	45 Minutes

## DIRECTIONS

1. In a pitcher or large bowl, whisk together all ingredients until combined and lemonade powder is fully dissolved.
2. Pour mixture into the vessel.
3. Select **Slush**. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature.
5. Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".
6. Serve immediately.

## TEMPERATURE PROGRESS

Unit will beep and LED display show "End" to reach your selected menu temperature.

## TIP :

For best results, chill liquid before adding to the unit.

## NOTE :

For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

# CRANBERRY LIME SLUSH



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	2 $\frac{1}{3}$ cups cranberry juice $\frac{2}{3}$ cups limeade	10 Minutes
4-6 SERVINGS	4 $\frac{1}{3}$ cups cranberry juice 1 $\frac{1}{3}$ cups limeade	20 Minutes
6-8 SERVINGS	5 $\frac{3}{4}$ cups cranberry juice 1 $\frac{1}{2}$ cups limeade	30 Minutes

## DIRECTIONS

1. Pour all ingredients into the vessel.
2. Select **Frozen Juice**. Preset will start at the default/optimal temperature for ideal texture.
3. If desired, adjust temperature.
4. Once frozen drink reaches optimal temperature, unit will beep and LED display show "End" .
5. Serve immediately.

## TEMPERATURE PROGRESS

Unit will beep and LED display show "End" to reach your selected menu temperature.

## TIP :

For best results, chill liquid before adding to the unit.

## NOTE :

For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

# CHOCOLATE MILKSHAKE



INGREDIENTS		TOTAL TIME
<b>2-3 SERVINGS</b>	2 cups whole milk 1 cup heavy cream 1 teaspoon vanilla extract 2 tablespoons granulated sugar ¼ cup chocolate syrup 2 tablespoons cocoa powder	25 Minutes
<b>4-6 SERVINGS</b>	4 cups whole milk 2 cups heavy cream 2 teaspoons vanilla extract ¼ cup granulated sugar ½ cup chocolate syrup ¼ cup cocoa powder	30 Minutes
<b>6-8 SERVINGS</b>	4⅓ cups whole milk 2⅓ cups heavy cream 1 tablespoon vanilla extract ⅓ cup granulated sugar ⅔ cup chocolate syrup ½ cup cocoa powder	50 Minutes
<b>TOPPINGS (optional)</b>	Whipped cream, chocolate sauce	
<b>MAKE IT DAIRY FREE:</b> Swap out dairy ingredients for dairy-free alternatives if designed.		

## DIRECTIONS

1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar, chocolate syrup, and cocoa powder is fully dissolved.
2. Pour mixture into the vessel.
3. Select **Milk Shake**. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature.
5. Once frozen drink reaches optimal temperature, unit will beep.
6. Serve immediately. Topped with whipped cream and chocolate sauce as desired.

## TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".

## TIP :


When using the Milkshake or Frappe preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.

## NOTE :

For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

# VANILLA MILKSHAKE



INGREDIENTS		TOTAL TIME
<b>2-3 SERVINGS</b>	2½ cups whole milk ½ cup heavy cream ½ cup granulated sugar 1 tablespoon vanilla extract	20 Minutes
<b>4-6 SERVINGS</b>	5 cups whole milk 1 cup heavy cream 1 cup granulated sugar 2 tablespoons vanilla extract	30 Minutes
<b>6-8 SERVINGS</b>	5¾ cups whole milk 1 cup plus 2 tablespoons heavy cream 1¼ cups granulated sugar 2½ tablespoons vanilla extract	35 Minutes
<b>TOPPING (Optional)</b>	Whipped cream	
 <b>MAKE IT DAIRY FREE:</b> Swap out dairy ingredients for dairy-free alternatives if designed.		

## DIRECTIONS

1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
2. Pour mixture into the vessel.
3. Select **Milk Shake**. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature.
5. Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".
6. Serve immediately, topped with whipped cream as desired.

## TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End" .

## TIP :

When using the Milkshake or Frappe preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.


## NOTE :

For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

# ONE-INGREDIENT SODA SLUSH



	INGREDIENTS	TOTAL TIME
<b>2-3 SERVINGS</b>	2(12-oz)cans (or 3 cups)soda	15 Minutes
<b>4-6 SERVINGS</b>	4(12-oz)cans (or 6 cups)soda	40 Minutes
<b>6-8 SERVINGS</b>	5(12-oz)cans (or 7½ cups)soda	45 Minutes

**USE ANY OF THE FOLLOWING SODAS:**  
 Cola, orange, lemon-lime, cream,root beer,ginger ale, grape, or any generic soda.

## DIRECTIONS

1. Pour soda into the vessel.
2. Select **Slush**. Preset will start at the default/ optimal temperature for ideal texture.
3. If desired, adjust temperature.
4. Once frozen drink reaches optimal temperature, unit will beep and LED display show "End" .
5. Serve immediately.

## TEMPERATURE PROGRESS

Unit will beep and LED display show "End" to reach your selected menu temperature.

## TIP :

For best results, chill liquid before adding to the unit.

## NOTE :

Diet soda (or soda made with artificial sugar substitutes) will NOT work in this unit.

For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

# COCONUT LIME DAIQUIRI



	INGREDIENTS	TOTAL TIME
<b>2-3 SERVINGS</b>	1¼ cups unsweetened canned coconut milk 1¼ cups limeade ¼ cup + 2 tablespoons light rum Juice of 2 limes 3 tablespoons granulated sugar	40 Minutes
<b>4-6 SERVINGS</b>	2½ cups unsweetened canned coconut milk 2½ cups limeade ¾ cup light rum Juice of 3 limes ¼ cup granulated sugar	45 Minutes
<b>6-8 SERVINGS</b>	3⅓ cups unsweetened canned coconut milk 3⅓ cups limeade 1 cup light rum Juice of 4 limes ⅓ cup granulated sugar	55 Minutes

**MAKE IT A MOCKTAIL:**  
 Swap out the rum for zero-proof light rum and run on the Slush program. The preset will start at the default level.

## DIRECTIONS

1. In a pitcher or large bowl, whisk together all ingredients until coconut milk is emulsified and smooth.
2. Pour mixture into the vessel.
3. Select **Spiked Slush**. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature. Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".
5. Serve immediately

## TEMPERATURE PROGRESS


Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".

## NOTE :

For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

# CARAMEL FRAPPE



	INGREDIENTS	TOTAL TIME
<b>2-3 SERVINGS</b>	1 cup half & half 2 cups black coffee ½ cup caramel sauce	15 Minutes
<b>4-6 SERVINGS</b>	1½ cups half & half 3 cups black coffee ½ cup caramel sauce	25 Minutes
<b>6-8 SERVINGS</b>	2¼ cups half and half 4½ cups black coffee ¾ cup caramel sauce	50 Minutes
<b>TOPPINGS(Optional)</b>	Whipped cream, caramel sauce	
 <b>MAKE IT DAIRY FREE:</b>	Swap out dairy ingrediennts for dairy-free alternatives if desgired.	

## DIRECTIONS

1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
2. Pour mixture into the vessel.
3. Select **Frappe**. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature.
5. Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".
6. Serve immediately, topped with whipped cream and carame sauce as desired.

## TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End" .

## TIP :


1. To create a mocha frappe, swap out the caramel sauce for chocolate sauce.
2. When using the Milkshake or Frappe preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.

## NOTE :

For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

# COFFEE FRAPPE



	INGREDIENTS	TOTAL TIME
<b>2-3 SERVINGS</b>	1 cup half & half 2 cups black coffee 1 teaspoon vanilla extract 1/3 cup granulated sugar	15 Minutes
<b>4-6 SERVINGS</b>	1 1/2 cups half & half 3 cups black coffee 2 teaspoons vanilla extract 1/2 cup granulated sugar	25 Minutes
<b>6-8 SERVINGS</b>	2 1/4 cups half & half 4 1/2 cups black coffee 1 tablespoon vanilla extract 3/4 cup granulated sugar	50 Minutes
<b>TOPPINGS(Optional)</b>	Whipped cream, chocolate sauce caramel sauce	
 <b>MAKE IT DAIRY FREE:</b> Swap out dairy ingredients for dairy-free alternatives if desired.		

## DIRECTIONS

1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
2. Pour mixture into the vessel.
3. Select **Frappe**. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature.
5. Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".
6. Serve immediately, topped with whipped Cream and Caramel Sauce as Desired.

## TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".

## TIP :

When using the Milkshake or Frappe preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.

## NOTE :

For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

# FROSÉ



INGREDIENTS		TOTAL TIME
2-3 SERVINGS	2 cups + 2 tablespoons rosé wine 1 cup + 2 tablespoons white cranberry-strawberry juice ¼ cup simple syrup	15 Minutes
4-6 SERVINGS	3¼ cups rosé wine 2¼ cups white cranberrystrawberry juice ½ cup simple syrup	25 Minutes
6-8 SERVINGS	4½ cups rosé wine 3 cups white cranberrystrawberry juice ⅔ cup simple syrup	50 Minutes
TOPPINGS(Optional)	Strawberries	

## DIRECTIONS

1. In a pitcher or large bowl, whisk together all ingredients until combined.
2. Pour mixture into the vessel.
3. Select **Spiked Slush**. Preset will start at the default/optimal temperature for ideal texture.
4. Adjust temperature control to illuminate 8 bars.
5. Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".
6. Garnish and serve immediately.

## TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End" .

## TIP :

For best results, chill liquid before adding to the unit.

## NOTE :

For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

# RED SANGRIA



INGREDIENTS		TOTAL TIME
2-3 SERVINGS	1¼ cups red wine 2½ tablespoons orange liqueur or brandy 1½ cups orange juice 1½ tablespoons light brown sugar	35 Minutes
4-6 SERVINGS	2½ cups red wine ⅓ cup orange liqueur or brandy 3 cups orange juice 3 tablespoons light brown sugar	40 Minutes
6-8 SERVINGS	3¾ cups red wine ½ cup orange liqueur or brandy 3¾ cups orange juice ¼ cup light brown sugar	45 Minutes
TOPPIINGS(Optional)		Orange slices

## DIRECTIONS

1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
2. Pour mixture into the vessel.
3. Select **Spiked Slush**. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature.
5. Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".
6. Garnish and serve immediately.

## TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End" .

## TIP :

For best results, chill liquid before adding to the unit.

## NOTE :

For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.



***SLUSHIE MACHINE***