

# mistral

## 1.6L Slushie Maker



## Instruction Manual

Model: BSSM305

# Important Safeguards

**When using electrical appliances, in order to reduce the risk of fire, electric shock, and/or injury, these basic safety precautions should always be followed:**

## For Your Safety

***Read all instructions carefully, even if you are familiar with the appliance.***

- Do not operate the appliance when charging.
- This appliance is intended for indoor household use only. Do not use it outdoors, for commercial purposes, or for any purpose other than its intended use.
- This appliance is intended to be used in household and similar applications such as
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses and by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments;
  - catering and similar non-retail applications.
- Children should be supervised to ensure they do not play with the appliance.
- 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.
- Do not operate the appliance if it has been dropped or damaged. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid a hazard.
- Ensure the power supply matches the voltage stated on the rating label (220–240V ~ 50Hz) and is properly earthed.
- Do not use extension cords or adapters with this appliance.
- After use or before cleaning, replacing parts, or moving the appliance, make sure it is turned OFF and unplugged.
- Always switch off the appliance before unplugging. Remove the plug by grasping the plug body, not the cord.
- Do not immerse the appliance, power cord or plug in water or any other liquid.
- Do not handle the appliance with wet hands, or while standing on a damp surface.
- Keep the cord away from heated surfaces and ensure it does not hang over the edge of benches or tables.
- Do not operate on uneven, sloped, or damp surfaces. Only place the appliance on a clean, dry, level surface.
- Keep the appliance upright during use and do not tilt beyond 45°, invert, or place on its side.
- Allow the appliance to stand upright for at least 2 hours after unpacking or moving before switching it on, to let refrigerant settle.
- Do not switch on the power frequently (ensure at least a 5-minute interval) to avoid damage to the compressor.
- Do not turn the appliance upside down, as this may damage the compressor or cause the appliance to malfunction.
- Do not add ice, frozen fruit, hard or loose solid ingredients, or hot liquids into the appliance. This appliance is not a blender and not designed for solid or frozen blocks.
- Only fill the vessel up to the MAX FILL line. Do not overfill.
- Keep hands, hair, clothing, and utensils away from moving parts during operation.
- Do not leave the appliance unattended while in use.
- Do not use any accessories or attachments not recommended by the manufacturer.
- Do not use the appliance to store food or insert other electronic devices into the vessel.
- Avoid frostbite: Do not touch the evaporator during operation.
- Do not attempt to repair or disassemble the appliance. There are no user-serviceable parts inside.
- Ensure the appliance is completely assembled before plugging it in.
- This appliance uses flammable refrigerant (R290). Follow disposal regulations and do not puncture or tamper with the refrigerant circuit.

- Do not use mechanical devices or other means to accelerate defrosting except those recommended by the manufacturer.
- Keep ventilation openings unobstructed at all times. Maintain at least 10 cm of clearance around the sides and rear of the appliance.
- Do not store explosive substances such as aerosol cans near or in the appliance.
- Do not place near open flames or heat sources. Keep away from gas appliances and high-temperature surfaces.
- When positioning the appliance, ensure the supply cord is not trapped or damaged.
- Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit. This warning is only applicable for appliances with refrigerating circuits which are accessible by the user.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

If the refrigerant circuit should be damaged:

- Avoid open flames and sources of ignition.
- Thoroughly ventilate the room in which the appliance is situated.

## Warning

If the supply power cord is damaged, it must be replaced by a qualified, electrical person only or the appliance must be disposed of, to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

## Save These Instructions

This appliance is for household use only.

### Additional Notes

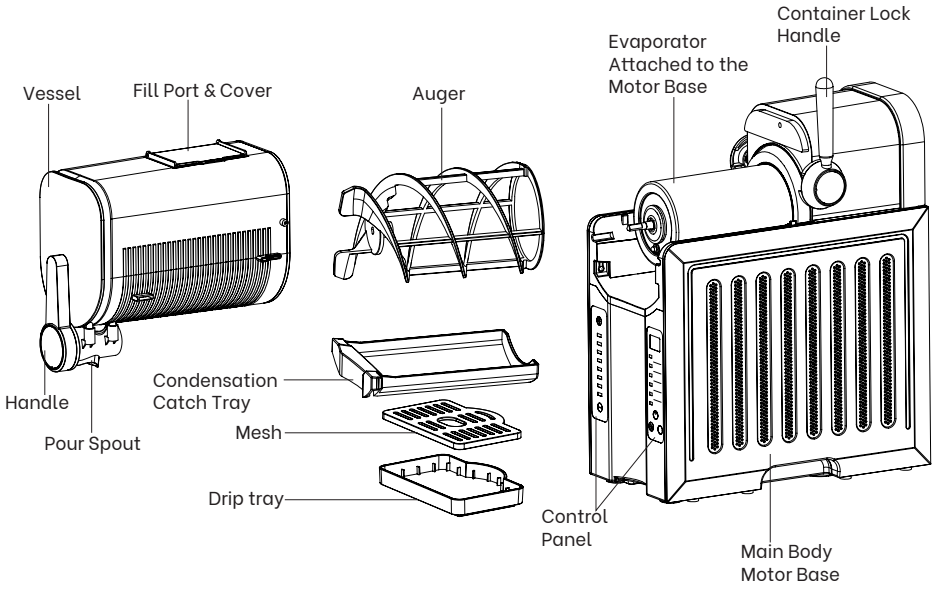
- The displayed temperature is measured by an internal probe and may not exactly match the actual temperature of the food or drink.

### The refrigerant (R290) is flammable.

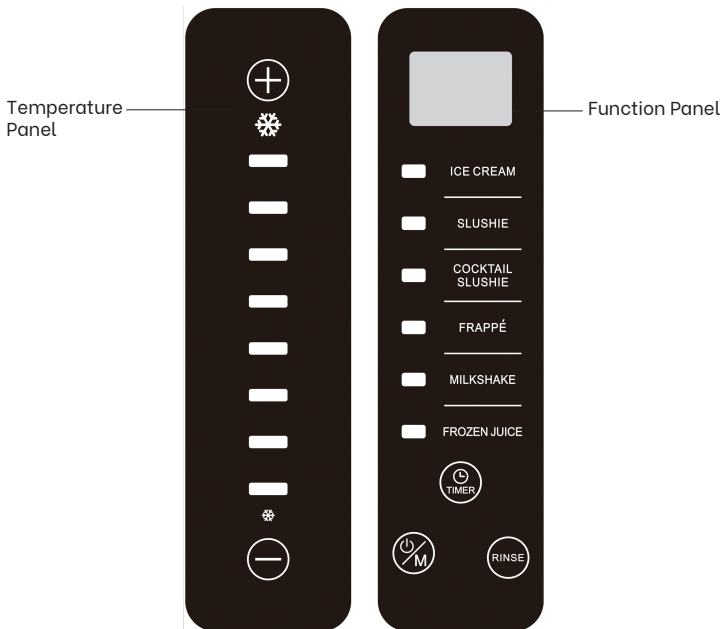


**Warning: Risk of fire / Flammable materials. This appliance contains the flammable refrigerant propane (R290) within its refrigerant circuit. R290 has a high level of environmental compatibility, but it is flammable. Make sure that none of the components of the refrigerant circuit are damaged during transportation and installation.**

# Features of Your Slushie Maker



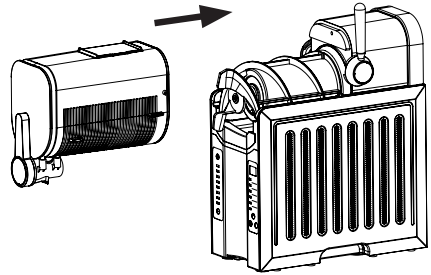
## Control Panel



# Before First Use

1. Carefully remove all packaging materials and protective film from the appliance.
2. Wash all removable parts in warm, soapy water.
3. Rinse thoroughly and allow all parts to air-dry completely.
4. Wipe the control panel, motor base, and evaporator with a soft, damp cloth. Ensure all surfaces are fully dry before use.
5. Place the appliance upright on a level countertop for at least 2 hours before first operation. This allows the refrigerant to settle in the condenser for safe and efficient performance.

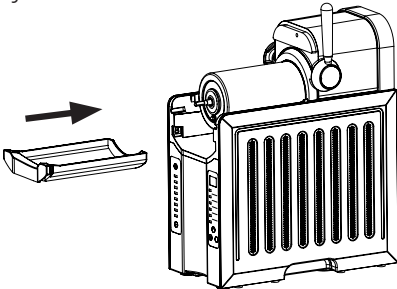
4. With the handle in the upright position, slide the vessel over the installed auger and evaporator.



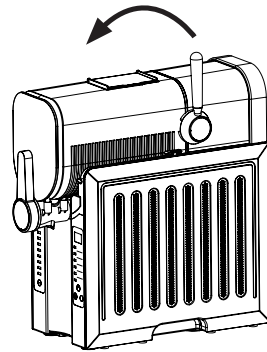
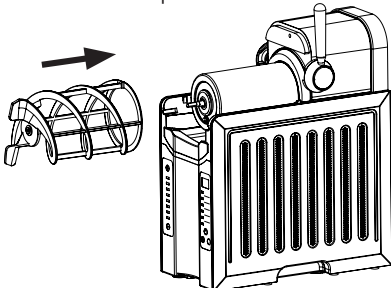
5. Push the container lock handle forward to lock the vessel into place and create a proper seal.

# Assembly

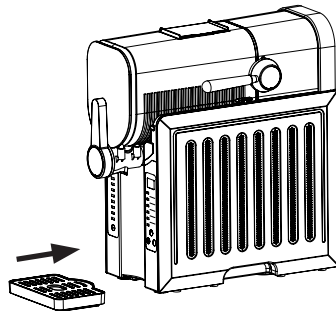
1. Ensure all parts have been thoroughly cleaned and dried. Place the motor base on a flat, stable surface.
2. Insert the condensation catch tray beneath the evaporator by sliding it into the rail grooves.



3. Install the auger by sliding it over the evaporator and rotating it until it securely fits onto the central pin.



6. After rotating the lock handle into position, insert the drip tray (with the mesh filter inside) into the front of the motor base until it is installed securely.



**Note:** Ensure the appliance has been standing upright on the countertop for at least 2 hours before first use. This allows the refrigerant to settle properly for safe and optimal performance.

# Presets

Each preset has a default temperature selected for recommended consistency. If preferred, you may adjust the freezing intensity to achieve your desired drink texture.

PRESET	DEFAULT/OPTIMAL TEMPERATURE	SUITABLE FOR	RECIPE EXAMPLES
FROZEN JUICE	6°C	Naturally sweetened beverages	Orange juice, apple cider
MILKSHAKE	-3°C	Dairy-based and creamy beverages	Chocolate milk, blended milkshake
FRAPPÉ	-4°C	Pre-blended coffee drinks	Store-bought frappe
COCKTAIL SLUSHIE	-7°C	Beverages with alcohol content	Margarita, rose
SLUSHIE	-2°C	Soft drinks and fruit-flavoured beverages	Soda, lemonade
ICE CREAM	-6°C	Soft-serve style ice cream mixtures	240g cream + 80g sugar + 480g whole milk

**Note: Use the appropriate capacity range for best results:**

**Milkshake: 0.5 L to 0.8 L**

**Ice cream: 0.8 L to 1.2 L**

**Operating outside these ranges may affect performance or result in overflow.**

## Sugar & Alcohol Content Requirements

To ensure proper freezing performance, follow the content guidelines below. Insufficient sugar or excessive alcohol content can interfere with the freezing process.

### Sugar Content

All recipes must contain at least 4% sugar. Pre-frozen ingredients may taste sweeter, but flavour will mellow after freezing.

SERVING SIZE	Minimum Sugar Amount
0.5L	20g
1.6L	65g

**Note: Sugar-free substitutes and artificial sweeteners will not work as a replacement for sugar.**

### Alcohol Content

The total alcohol content must be between 2.8% and 16% to freeze properly.

For hard spirits (e.g., vodka, tequila), follow the chart below:

SERVING SIZE	Maximum Alcohol Amount
3 cups (0.71L)	1/2 cup (0.12L)
4 1/2 cups (1.23L)	3/4 cups (0.18L)
6 cups (1.42L)	1 cup (0.24L)

# Using the Appliance

## IMPORTANT:


Always follow the MIN and MAX fill lines marked inside the vessel.

- For ice cream, ensure the ensure that the mixture volume remains within the recommended range of 0.8 L to 1.2 L.
- For milkshakes, ensure the mixture stays within the recommended range of 0.5 L to 0.8 L.

**Do not exceed the MAX line, as mixtures may foam and overflow during operation. Do not go below the MIN line, as this may affect freezing performance and consistency.**

**Never add ice, frozen fruit, solid ingredients, or hot liquids.**

**Use only chilled liquids or pre-blended mixtures for optimal results.**

1. Ensure the appliance is properly assembled and placed on a level surface.
2. Plug the appliance into a suitable power outlet. The LED display will show “---”, indicating the appliance is in the standby mode.
3. Open the top cover and pour in your ingredients. Then close the cover securely.
4. In standby mode, press the  button to scroll through the six available presets: Frozen Juice, Milkshake, Frappé, Cocktail Slushie, Slushie, and Ice Cream. Once a preset is selected, the LED display will show the corresponding temperature, and the left freezing intensity gauge will indicate the current level.
5. Once a preset is selected, the appliance will automatically begin operation in about 5 seconds.

**Note: During the initial stage of operation, before the ingredient is fully processed, ensure the dispensing handle remains in the upright position to prevent leakage.**



6. The indicator light next to the selected function will blink slowly while the mixture is freezing. Once the target temperature is reached, beep will sound, and the light will turn solid, indicating the mixture is ready for dispensing.

**Note: If the ambient temperature causes the mixture to warm up, the appliance will automatically resume cooling. The light will blink again during this process, and return to solid once the optimal temperature is restored.**

This cycle may repeat to maintain the desired consistency of the ice cream.

**Note: Freezing time may vary depending on the ambient temperature and the ingredients or recipe used. It typically takes between 15 and 60 minutes.**


## Temperature, Timer and Cleaning


1. In standby mode, press the  button to enter reservation mode. You can either select the desired function first, or set the delay start time first. Press the  button repeatedly to set a delay start time from 1 to 12 hours. The appliance will start automatically when the selected time is reached.

**Note: Once the program begins, the delay time and selected function cannot be changed during operation.**

**Note: Please consider the nature of your ingredients. For example, freshly squeezed juice may spoil if left too long at room temperature.**


2. Each preset has a default temperature. To customise the freezing intensity, use the control buttons on the left temperature panel:

Press  for softer, more drinkable texture.


Press  for a thicker, frostier result. Each indicator light represents an adjustment of approximately 1°C in freezing behaviour.

**Note: Freezing intensity can only be adjusted during operation or when setting a reservation. If the result is not frozen enough after a cycle ends, increase the freezing intensity and run the appliance for an additional 5–10 minutes as needed.**

3. To activate the Rinse mode, first fill the vessel with clean water up to the MAX line.

Then press the  button while in standby mode. This function runs the motor without activating the cooling system and operates for 180 seconds to assist with rinsing.

## Turning Off

To shut down the appliance, either after cooking or during operation, press and hold the  button. "OFF" will appear on the display, and after approximately 5 seconds, the screen will show "---", indicating the appliance has entered standby mode.

## Dispensing and Finishing

1. Place a suitable cup on the drip tray beneath the spout.
2. To dispense, rotate the handle 90° clockwise. To stop dispensing, rotate it back counter-clockwise until it returns to the fully upright position. This ensures the valve is completely closed and prevents leakage.
3. Turn the appliance off after use.

**Note: After each use, if there is excessive condensation, remove the condensation catch tray and empty it to prevent overflow.**

**Important: Do not turn off the preset mode until all frozen drink has been dispensed. The appliance can run continuously for up to 12 hours.**

## Tips

### General Use

1. For best results, chill liquids or blended mixtures before adding them to the unit.
2. For an extra frosty result, chill serving glasses before dispensing.
3. To achieve your preferred frozen drink texture, adjust the temperature using the control panel.
4. When using the Milkshake or Frappé presets, dispense within 30 minutes after the preset finishes to avoid foam.
6. The appliance can run continuously for up to 12 hours.


## Trouble Shooting

### 1. Recipe Not Freezing Properly?

If the texture remains too runny after 60 minutes, this may be due to ambient temperature or an unsuitable recipe. You may try increasing the temperature setting by one level and waiting approximately 10–15 minutes before checking the consistency again.

### 2. Slush Not Dispensing Smoothly?

Fill the vessel to the max fill line and ensure the appliance is running. For easier flow, reduce the freezing intensity by pressing

the  on the control panel. Ensure the dispensing handle is fully turned to the open position.

## Error Codes

If the display shows an error message, refer to the guide below:



Code	Meaning	Recommended Action
E0	Safety switch not properly engaged	Reassemble the vessel and ensure correct alignment. Contact service if issue persists.
E1	Temperature probe disconnected or poor contact	Contact a qualified service technician.
E2	Temperature probe short circuit	Contact a qualified service technician.

# Care and Cleaning

## Using the RINSE Cycle

**Note: Rinse water will dispense quickly from the pour spout. Place a large cup or bowl under the spout to collect the liquid.**

The Rinse cycle gently agitates the contents without activating the cooling function. This helps loosen residue before full cleaning.

1. Dispense any remaining frozen drink.
2. Stop the current preset. Then press the  button.
3. Fill the vessel with warm water (maximum 60°C) up to the max fill line (1.6 L).
4. Slowly dispense the water immediately after filling.
5. Press and hold the  to turn the appliance off. "OFF" will appear on the display, and after approximately 5 seconds, the screen will show "---", indicating the appliance has entered standby mode.

**Note: Repeat the rinse cycle if frozen residue remains on the evaporator.**

## Disassembly & Cleaning

For best results, run the RINSE cycle before disassembling the appliance for cleaning.

**Important:** Before removing any parts, ensure all contents have been fully drained from the vessel to avoid spills or damage.

1. Unlock the bail handle by pulling it backward, then carefully remove the vessel. Tilt it forward to prevent spillage. Set aside.
2. Slide the auger off the evaporator. Set aside.
3. Wipe the evaporator with a sanitised or warm, damp cloth.
4. Gently slide out the condensation catch. Handle with care, as residual liquid may be present. Set aside.
5. Wipe underneath the evaporator with a sanitised or warm, damp cloth.
6. Remove the drip tray and/or spout shroud if necessary.

**Note: The drip tray cover can be removed for easy cleaning.**

7. Wash all parts (except motor base and evaporator) by hand with warm soapy water. If needed, repeat until all parts are fully clean.
8. Wipe the motor base with a sanitised or warm, damp cloth.
9. Allow all parts to air-dry completely before reassembling or storing.

## Storing

Store the appliance upright with all parts fully assembled. When relocating, lift the appliance from the bottom of the motor base. Store in a dry, ventilated place out of reach of children.

DO NOT store any ingredients inside the vessel.

## Resetting the Motor

This appliance includes a built-in safety system to prevent motor damage from overload. If the motor stops unexpectedly, it may be due to the formation of irregular ice blocks, which can occur when the recipe is unsuitable or the ambient temperature is not appropriate. These conditions may cause the auger to jam, triggering the motor protection mechanism. If the motor stops unexpectedly:

1. Unplug the appliance and let it cool for at least 15 minutes.
2. If the appliance does not resume operation even after restarting it 15 minutes later, carefully dispense the ingredients from the vessel before attempting any inspection. Once emptied, remove all accessories and check for any blockage or jammed ingredients, particularly around the auger area.
3. Ensure that the vessel was not filled beyond the maximum capacity.
4. Do not process solid ice blocks, ice cubes, or hard/loose ingredients.

**Note: Overloading is the most common cause of motor shutdown. If problems persist, contact Customer Service for assistance.**

# Technical specification

Voltage: .....220-240V  
Frequency: .....50Hz  
Electric current: .....1.8A  
Capacity: .....1.6L  
Power: .....200W  
Climate Class: .....SN/N/ST/T  
Refrigerant: ..... R290 (21g)  
C5H10 (Cyclopentane)

**Note: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated from the packaging.**

## Disposal



Please comply with local environmental protection policies when regarding disposal of the appliance.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact you local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

# Recipes




The following recipes are general guidelines. Ingredient amounts are approximate and may vary depending on factors such as ingredient type, condition, or environment. Always stay within the recommended fill lines in the vessel. Adjust quantities and timing as needed for your flavor.

**Note: Images within are for illustrative purposes only.**

## ZERO-PREP SLUSHIES

Just Pour and Select

Pour 2-8 cups into the unit, then select your desired preset function .

Preset Option	Drink Type	Temperature Control Adjustment	Preparation Instructions
 SLUSHIE	Sports drinks, energy drinks, sweetened iced tea, kombucha, lemonade, cordial	Default	Select the “SLUSHIE” preset, and if desired, adjust temperature.
	Soft drink, fruit punch	Default	Select the “SLUSHIE” preset, and if desired, adjust temperature.
 COCKTAIL SLUSHIE	Hard seltzers, Premixed margaritas	Default	Select the “COCKTAIL SLUSHIE” preset, and if desired, adjust temperature.
	Sour beer, hard tea, hard cider	Default	Select the “COCKTAIL SLUSHIE” preset, and if desired, adjust temperature.
	Rum & Cola, wine (white or rosé)	Default	Select the “COCKTAIL SLUSHIE” preset, and if desired, adjust temperature.
 FROZEN JUICE	Cranberry juice, orange juice, mango juice, watermelon juice, tropical juice	Default	Select the “FROZEN JUICE” preset, and if desired, adjust temperature.
	Apple juice/apple cider/Grape juice, cherry juice	Default	Select the “FROZEN JUICE” preset, and if desired, adjust temperature.

# ONE-INGREDIENT SOFT DRINK SLUSHIE

SLUSHIE

**Total Time:**

2-3 servings: 15 minutes | 4-6 servings: 40 minutes | 6-8 servings: 45 minutes

## Ingredients:

2-3 servings	4-6 servings	6-8 servings
2 (est. 355ml) cans (or 3 cups) of soft drink	4 (est. 355ml) cans (or 6 cups) of soft drink	5 (est. 355ml) cans (or 7 1/2 cups) of soft drink.  Soft drink options include Cola, orange, lemon-lime, cream, root beer, ginger ale, grape, or any generic soft drink.

## Method:

1. Pour Soft drink into the vessel.
2. Select SLUSHIE. The preset starts at the default or best temperature for good texture. Adjust if needed.
3. Once the frozen drink reaches the set temperature, it's ready to be served.

**Tips:** For better results, cool the soft drink first before pouring it in.

**Cautions:** Diet soft drink (or soft drink with artificial sugar substitutes) won't work well in this appliance. Keep the preset on until all the frozen drink is dispensed to make cleaning easier.



# TROPICAL FRUIT SLUSHIE

SLUSHIE

Prep: 10 minutes

Total Time: 2-3 servings: 25 minutes | 4-6 servings: 40 minutes | 6-8 servings: 55 minutes

## Ingredients:

2-3 Servings	4-6 servings	6-8 servings
1 1/2 cups pineapple juice	3 cups pineapple juice	4 1/2 cups pineapple juice
1 cup mango chunks (peeled)	2 cups mango chunks (peeled)	3 cups mango chunks (peeled)
1/2 cup coconut milk	1 cup coconut milk	1 1/2 cups coconut milk
1/4 cup lime juice	1/2 cup lime juice	3/4 cup lime juice

## Method:

The fresh fruits need to be blended into juice before adding them to the other Ingredients.

1. Put all the Ingredients in a blender based on the serving amount you want to make.
2. Pour mixture into the vessel.
3. Select SLUSHIE. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served.

**Tips:** For better results, cool the soda first before pouring it in.

**Cautions:** Keep the preset on until all the frozen drink is dispensed to make cleaning easier.



# FROZEN MIMOSA

COCKTAIL SLUSHIE

**Total Time:**

*2-3 servings: 30 minutes | 4-6 servings: 45 minutes | 6-8 servings: 60 minutes*

**Ingredients:**

Servings	Orange Juice	Sparkling Wine (Champagne, Prosecco, or Cava)
2-3	1 1/4 cups	1 3/4 cups
4-6	2 1/2 cups	3 1/2 cups
6-8	3 1/3 cups	4 2/3 cups

**Method:**

1. Put all the Ingredients into the vessel
2. Select the COCKTAIL SLUSHIE option. The preset will initiate at the default or optimal temperature that ensures an ideal texture. You can adjust the temperature if you like.
3. Once it reaches the set temperature or the state you want, it's ready to be served.

**Tips:** For better results, cool the soft drink first before pouring it in.

**Cautions:** Keep the preset on until all the frozen drink is dispensed to make cleaning easier.



# MAI TAI SLUSHIE

COCKTAIL SLUSHIE

Prep: 10 minutes

Total Time: 2-3 servings: 40 minutes | 4-6 servings: 50 minutes | 6-8 servings: 60 minutes

## Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 cup light rum	2 cups light rum	3 cups light rum
1/2 cup orange curacao	1 cup orange curacao	1 1/2 cups orange curacao
1/2 cup orgeat syrup (almond-flavored)	1 cup orgeat syrup (almond-flavored)	1 1/2 cups orgeat syrup (almond-flavored)
1/4 cup lime juice	1/2 cup lime juice	3/4 cup lime juice
1/4 cup simple syrup	1/2 cup simple syrup	3/4 cup simple syrup
GARNISH (optional)	GARNISH (optional)	GARNISH (optional)
Lime wedges	Lime wedges	Lime wedges
Maraschino cherries	Maraschino cherries	Maraschino cherries

## Method:

1. In a pitcher or large bowl, whisk together all the ingredients until combined evenly.
2. Pour the mixture into the vessel.
3. Select COCKTAIL SLUSHIE. Preset will start at the default/optimal temperature or ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served.

**Tips:** For better results, cool the liquid first before pouring it in.

**Cautions:** Keep the preset on until all the frozen drink is dispensed to make cleaning easier.



# MARGARITA SLUSHIE

COCKTAIL SLUSHIE

Prep: 6 minutes

Total Time: 2-3 servings: 30 minutes | 4-6 servings: 40 minutes | 6-8 servings: 50 minutes

## Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 1/2 cups tequila	3 cups tequila	4 cups tequila
1 cup lime juice	2 cups lime juice	3 cups lime juice
1/2 cup triple sec	1 cup triple sec	1 1/2 cups triple sec
1/4 cup simple syrup	1/2 cup simple syrup	3/4 cup simple syrup
GARNISH (optional)	GARNISH (optional)	GARNISH (optional)
Lime wedges	Lime wedges	Lime wedges
Salt for rimming glasses (optional)	Salt for rimming glasses (optional)	Salt for rimming glasses (optional)

## Method:

1. In a pitcher or large bowl, whisk together all the ingredients until combined evenly.
2. Pour the mixture into the vessel.
3. Select COCKTAIL SLUSHIE. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served. Garnish with lime wedges and, if you like, rim the glasses with salt before serving.

**Tips:** For better results, cool the liquid first before pouring it in.

**Cautions:** Keep the preset on until all the frozen drink is dispensed to make cleaning easier.



# STRAWBERRY KIWI DAIQUIRI

COCKTAIL SLUSHIE

Prep: 10 minutes

Total Time: 2-3 servings: 50 minutes | 4-6 servings: 55 minutes | 6-8 servings: 65 minutes

## Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 cup unsweetened canned coconut milk	2 cups unsweetened canned coconut milk	2 2/3 cups unsweetened canned coconut milk
1 cup sliced strawberries	2 cups sliced strawberries	3 cups sliced strawberries
1/2 cup kiwi puree (from peeled kiwis)	1 cup kiwi puree (from peeled kiwis)	1 1/2 cups kiwi puree (from peeled kiwis)
1/4 cup + 2 tablespoons light rum	3/4 cup light rum	1 cup light rum
3 tablespoons granulated sugar	1 cup sliced strawberries	1/3 cup granulated sugar

## Method:

1. In a blender, combine the sliced strawberries and kiwi puree and blend briefly to break them down a bit. Then transfer the mixture to a pitcher or large bowl. Add the remaining ingredients (coconut milk, rum, and sugar) and whisk until smooth and emulsified.
2. Pour the mixture into the vessel for freezing.
3. Select COCKTAIL SLUSHIE. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served.

**Tips:** For better results, cool the liquid first before pouring it in.

**Cautions:** Keep the preset on until all the frozen drink is dispensed to make cleaning easier.



# CHOCOLATE MILKSHAKE

MILKSHAKE

**Total Time:**

2-3 servings: 25 minutes | 4-6 servings: 30 minutes | 6-8 servings: 50 minutes

**Helpful Tip:**

When you are using the “MILKSHAKE” or “FRAPPÉ” preset function, make sure to dispense the contents within 30 minutes after the preset finishes. This will prevent the output from becoming foamy.

**Ingredients:**

Servings	Whole Milk	Heavy Cream	Vanilla Extract	Granulated Sugar	Chocolate Syrup	Cocoa Powder
2-3	2 cups	1 cup	1 teaspoon	2 tablespoons	1/4 cup	2 tablespoons
4-6	4 cups	2 cups	2 tablespoons	1/4 cup	1/2 cup	1/4 cup
6-8	4 1/3 cups	2 1/3 cups	1 tablespoon	1/3 cup	2/3 cup	1/2 cup

**Optional Toppings: Whipped cream Chocolate sauce**

**Method:**

1. In a pitcher or a large mixing bowl, use a whisk to combine all the ingredients thoroughly until the sugar, chocolate syrup, and cocoa powder are completely dissolved. Then, pour the mixture into the appropriate container.
2. Select MILKSHAKE. The preset setting will initiate at the default or optimal temperature to achieve the ideal texture. You can adjust the temperature if you prefer.
3. Once it reaches the set temperature or the state you want, it’s ready to be served. Immediately serve the drink, adding whipped cream and chocolate sauce on top according to your preference.

**Tips:** For better results, cool the liquid first before pouring it in.

**Cautions:** Keep the preset on until all the frozen drink is dispensed to make cleaning easier.



# STRAWBERRY BANANA BLAST MILKSHAKE

MILKSHAKE

**Total Time:**

**2-3 servings: 20 minutes | 4-6 servings: 30 minutes | 6-8 servings: 50 minutes**

**Helpful Tip:**

When you are using the “MILKSHAKE” or “FRAPPÉ” preset function, make sure to dispense the contents within 30 minutes after the preset finishes. This will prevent the output from becoming foamy.

**Ingredients:**

Servings	Vanilla Almond Milk (or Whole Milk)	Vanilla Yogurt	Fresh Strawberries (hulled and chopped)	Banana (sliced)	Granulated Sugar	Vanilla Extract
2-3	1 cup	1/2 cup	1 cup	1/2 banana	1/4 cup	1 tablespoon
4-6	2 cups	1 cup	2 cups	1 banana	1/2 cup	2 tablespoons
6-8	2 2/3 cups	1 1/3 cups	2 2/3 cups	1 1/3 bananas	2/3 cup	2 1/2 tablespoons

**Method:**

The fresh fruits need to be blended into juice before adding them to the other Ingredients.

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 MILKSHAKE. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served. Immediately serve the drink, adding whipped cream and chocolate sauce on top according to your preference.

**Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.**



# BANANA CARAMEL FRAPPÉ

FRAPPÉ

Prep: 10 minutes

Total Time: 2-3 servings: 20 minutes | 4-6 servings: 30 minutes | 6-8 servings: 40 minutes

### Helpful Tip:

When you are using the “MILKSHAKE” or “FRAPPÉ” preset function, make sure to dispense the contents within 30 minutes after the preset finishes. This will prevent the output from becoming foamy.

### Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 cup half & half	2 cups half & half	2 1/2 cups half & half
1 1/2 cups black coffee	3 cups black coffee	4 cups black coffee
1/2 banana, mashed	1 banana, mashed	1 1/2 banana, mashed
1/3 cup caramel sauce	3/4 cup caramel sauce	1 cup caramel sauce
TOPPINGS (optional)	TOPPINGS (optional)	TOPPINGS (optional)
Whipped cream	Whipped cream	Whipped cream
Caramel drizzle	Caramel drizzle	Caramel drizzle
Sliced banana	Sliced banana	Sliced banana

### Method:

1. In a pitcher or large bowl, combine the half & half black coffee, mashed banana, and caramel sauce. Whisk until the mixture is smooth and the caramel sauce is fully dissolved.
2. Pour the mixture into the vessel.
3. Select FRAPPÉ. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served.

**Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.**



# VANILLA BEAN FRAPPÉ

FRAPPÉ

Prep: 5 minutes

Total Time: 2-3 servings: 15 minutes | 4-6 servings: 25 minutes | 6-8 servings: 35 minutes

### Helpful Tip:

When you are using the “MILKSHAKE” or “FRAPPÉ” preset function, make sure to dispense the contents within 30 minutes after the preset finishes. This will prevent the output from becoming foamy.

### Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 cup half & half	2 cups half & half	2 1/2 cups half & half
2 cups black coffee	4 cups black coffee	5 cups black coffee
1/3 cup vanilla bean paste	3/4 cup vanilla bean paste	1 cup vanilla bean paste
TOPPINGS (optional)	TOPPINGS (optional)	TOPPINGS (optional)
Whipped cream	Whipped cream	Whipped cream
Vanilla sugar or vanilla bean powder	Vanilla sugar or vanilla bean powder	Vanilla sugar or vanilla bean powder

### Method:

1. In a pitcher or large bowl, whisk together all the ingredients until well combined and the vanilla bean paste is fully dissolved.
2. Pour the mixture into the vessel.
3. Select FRAPPÉ. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served.

**Cautions:** Keep the preset on until all the frozen drink is dispensed to make cleaning easier.



# CLASSIC VANILLA ICE CREAM

*Prep: 5 minutes*

*Total Time: 30-60 minutes*

## Ingredients:

- Heavy cream: 480ml
- Whole milk: 240ml
- Sugar: 80g (The sugar content should be greater than 4% of the total amount of ingredients, otherwise it's easy to fail in making.)
- Pure vanilla extract: 2 tsp
- Egg yolks: 5
- A pinch of salt

## Method:

1. Mix heavy cream, whole milk, 40g of sugar and a pinch of salt in a saucepan. Heat on medium heat till it's steamy and has small bubbles around the edge (don't boil). Remove from heat.
2. Whisk egg yolks with 50g of sugar in a bowl till pale and thick.
3. Slowly pour the warm cream mixture into the yolk mixture, stir and pour back into the pan.
4. Heat on low heat, stir for 6 - 8 minutes till it coats the back of a spoon. Remove from heat.
5. Add vanilla extract, stir and pour into a container. Cover with plastic wrap and cool.
6. Pour up to 1 liter of the cooled mixture into slushie machine.
7. Select ICE CREAM. The preset starts at the default or best temperature for good texture. Adjust if needed.
8. Once it reaches the set temperature or the state you want, it's ready to be served.

**Note: Ice cream from our slushie machine is soft like shaved ice, not hard like regular ice cream.**

**Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.**



# CHOCOLATE ICE CREAM

ICE CREAM

*Prep: 5 minutes*

*Total Time: 30-60 minutes*

## Ingredients:

- Whole milk: 480g
- Light cream: 240g
- White granulated sugar: 80g  
(The sugar content should be greater than 4% of the total amount of ingredients, otherwise it's easy to fail in making.)
- Semi-sweet chocolate chips: 120g  
(Melt them into liquid first and then pour into the slushie machine.)

## Method:

1. Prepare all the ingredients and measure out the required amounts.
2. Pour the mixed ingredients into the slushie machine.
3. Select ICE CREAM. The preset starts at the default or best temperature for good texture. Adjust if needed.
4. Once it reaches the set temperature or the state you want, it's ready to be served.

**Note:** Ice cream from our slushie machine is soft like shaved ice, not hard like regular ice cream.

**Cautions:** Keep the preset on until all the frozen drink is dispensed to make cleaning easier.



# STRAWBERRY ICE CREAM

ICE CREAM

*Prep: 5 minutes*

*Total Time: 30-60 minutes*

## Helpful Tip:

When you are using the “MILKSHAKE” or “FRAPPÉ” preset function, make sure to dispense the contents within 30 minutes after the preset finishes. This will prevent the output from becoming foamy.

## Ingredients:

- Whole milk: 480g
- Light cream: 240g
- White granulated sugar: 80g  
(The sugar content must be greater than 4% of the total amount of Ingredients, which affects the success of making.)
- Fresh strawberries: 200g  
(Wash them, remove the stems and then juice them for later use.)

## Method:

1. Pour the milk, heavy cream, white granulated sugar and strawberry juice into the slushie machine in sequence. You can also mix them first and then pour them in.
2. Select ICE CREAM. The preset starts at the default or best temperature for good texture. Adjust if needed.
3. Wait for 30 - 60 minutes to make a soft strawberry ice cream with a smooth, creamy texture.
4. Once the frozen drink reaches the set temperature, it's ready to be served.

**Note:** Ice cream from our slushie machine is soft like shaved ice, not hard like regular ice cream.

**Cautions:** Keep the preset on until all the frozen drink is dispensed to make cleaning easier.



# Notes

# Notes

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