

Cuisinart®

Frost Fusion® 6-in-1 Slushy and Soft Serve

ICE201U



Instruction
Booklet



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

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:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. **Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.**
3. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Avoid contact with moving parts. Keep hands, hair and clothing as well as spatulas and other utensils away from unit during operation to reduce the RISK OF INJURY AND/OR DAMAGE TO THE APPLIANCE.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner.
7. The use of attachments not recommended by Cuisinart may cause fire, electric shock, or risk of injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of mixing bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE MIXING BOWL!** Sharp objects will scratch and damage the inside of the bowl. A rubber spatula or wooden spoon may be used when the appliance is in the off position.
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; farmhouses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
12. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to the 'UK After Sales Service' section for further information).
13. 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.
14. Keep the appliance at least 10cm from other objects to ensure motor ventilation.
15. Do not upend this product or incline it over a 45° angle.
16. Do not use the appliance near an open flame, hot plate, or stove.
17. Do not remove the paddle when the appliance is mixing.
18. 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.
19. Children should be supervised to ensure that they do not play with the appliance.
20. The appliance shall not be moved while in operation.

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.

CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorised service representative.

- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base.
Note: The base does not contain any user-serviceable parts.
- Repairs should be made only by authorised personnel.
- 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.
- Unit should remain upright at all times. If unit is turned on its side or upside down, you will need to put it in upright position and wait 4 hours before using.
- 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.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Always disconnect the appliance from the electric supply, if it is left unattended and before assembling, disassembling or cleaning.
- Never pull the plug out of the mains socket by the supply cord.

- Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
- Position on a stable, level surface, near a power socket.
- Do not place the appliance on or near a hot gas or electric burner.
- Do not use accessories or attachments with this appliance, other than those recommended by Cuisinart.
- Periodically check all parts before use. If any part is damaged DO NOT USE.
- To avoid injury or possible fire, do not cover the appliance when in use.

WARNING



Danger
Extremely
Flammable Gas

This product uses R290 as a refrigerant gas.

R290 has higher efficiency and lower environmental impacts, compared to Fluorinated gases.

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

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

If the refrigerant gas escapes or leaks are suspected:

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

Avoid naked flames and other potential ignition sources.

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

Do Not dispose of this product in household waste.

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



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

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PARTS AND FEATURES

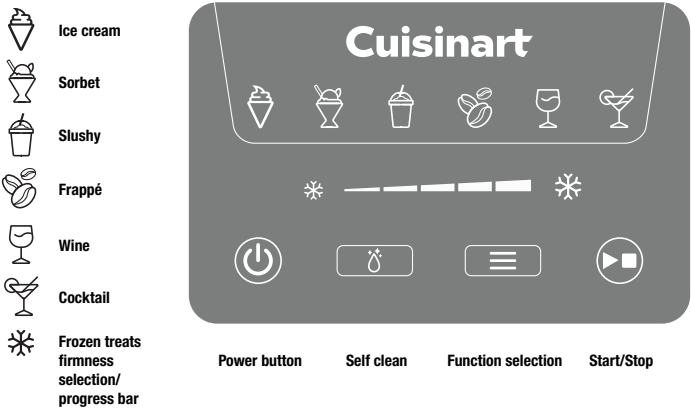
- 1. Ingredient funnel cover
- 2. Ingredient funnel tray
- 3. Smart Dispense Sensor (not shown)
- 4. Dispenser assembly
- 5. Star tip (In bag with the instruction booklet)
- 6. Paddle
- 7. Auger
- 8. Compressor base
- 9. Drip tray



BEFORE FIRST USE



DO NOT immerse the compressor base in water. Wipe it with a moist cloth. Wash all removable parts to remove any dust or residue from the manufacturing and shipping process. Only the auger is top-rack dishwasher safe. All other removable parts are hand wash only. **DO NOT** clean any parts with abrasive cleaners or hard implements. Place the base in its upright position at the desired location and allow it to rest for 4 hours before use.


CONTROL PANEL





NOTE: The LCD Control Panel and the Smart Dispense Sensor area are covered by a protective film. Remove them before the first use.

OPERATING INSTRUCTIONS

1. Position the drip tray at the bottom front of the unit.
 2. Install the removable ingredient funnel cover onto the top of the unit.
 3. Insert the auger with the X-shaped ring facing inside the vessel.
 4. Position the dispenser assembly onto the vessel, ensuring the handle is facing upward and tilted to the left. Turn the dispenser assembly clockwise until it locks securely in place, ensuring the handle is upright at the 12 o'clock position. Follow the markings on the front housing.
 5. Press the dispenser cover onto the dispenser assembly to snap it into place. (Attach the star tip in the Dispenser Cover when preparing Soft Serve Ice Cream or Yogurt.)
- NOTE:** Other treats will not dispense with the star tip in place.
6. After the 4-hour rest period, plug the unit into the power outlet. The LCD screen will blink for one second, and the unit will beep to indicate it is ready to use.
 7. Prepare the ingredients (Refer to the recipe section for recipe tips).
 8. Press the Power button  to turn the unit on. The LCD display will illuminate.
 9. Pour the treat mixture into the ingredient funnel tray, ensuring not to exceed the appropriate fill line on the dispenser assembly.
 10. Select the desired preset using the Function Selection button 


a. Soft-serve ice cream  - Recommended for any blended ice cream or frozen yogurt base.

b. Sorbet  - Recommended for any blended sorbet base.


c. Slushy  - Recommended for any sweetened beverage or liquid like lemonade or a carbonated drink.

- i. When Slushy is selected, the display will show the firmness selection. For drinks with under 5g sugar per 100ml, use settings 1-3. For drinks over 5g of sugar per 100ml use settings 4-5. We recommend to start with the lower setting and adjusting up as needed to prevent over-freezing. Sugar-free drinks are not recommended unless specifically made for Slushy making (e.g.


Slushy syrups.)

d. Frappé  - Recommended for any sweetened coffee or latte drink. Adding milk or creamer to the base (either dairy or nondairy) makes a creamier and richer frozen treat.


- i. When Frappé is selected, the display will show firmness selection. We recommend to start with the lower setting and adjusting up as needed to prevent over-freezing.

e. Wine  - Recommended for wine-based frozen cocktails.

- i. When Wine is selected, the display will show the firmness selection. We recommend starting with level 2-3 and adjusting to personal preference. Alcohol is required for this setting.

f. Cocktail  - Recommended for frozen beverages with a higher alcohol content like margaritas and daiquiris.

- i. When Cocktail is selected, the display will show the firmness selection. We recommend starting with level 2-3 and adjusting to personal preference. Alcohol is required for this setting.

11. To adjust the firmness of frozen treats (Slushy, Frappé, Wine, and Cocktail only), press the frozen treats firmness selection buttons . It is recommended to start with a low freeze level and adjust if a thicker consistency is preferred.

12. Once ready, press the Start/Stop button  to begin the selected preset cycle.

13. While the unit is making treats, the progress bar will blink in the display. It will be solid when the treat is ready.

14. When the selected preset cycle is complete, the unit will emit three quick beeps and automatically activate the Keep Cool feature for 30 minutes for Ice Cream, 2 hours for Frappé, and 16 hours for Slushy, Sorbet, Wine, and Cocktail.



Note: For Ice Cream only, the unit will beep 3 times after Keep Cool has been running for 25 minutes to signal that 5 minutes remain before the machine automatically shuts off. Treats are best enjoyed as soon as churning is complete. Frozen treats may soften slightly during the keep cool program.

15. To dispense, grasp the handle with your entire hand (see image). This

machine features a Smart Dispense System. There may be a delay when dispensing; the machine is pushing the treat to the front of the vessel. If the frozen treat becomes stuck in the dispenser cover, gently move the handle up and down to dislodge it.


16. Once the selected preset cycle is complete, be sure to dispense all of the frozen treat inside the vessel and run the rinse program (read operating instructions below).

Rinse Program

- i. To activate the Rinse Program, pour warm water into the ingredient funnel, ensuring not to exceed the slushy MAX fill line. Then press the Rinse Program button.
 - ii. Press Start/Stop .
 - iii. After 30-45 seconds pull down on the handle to dispense the dirty water from the vessel.
 - iv. After running the Rinse Program, use a damp cloth or sponge to wipe the inside of the vessel. A soapy sponge may be used but remember to wipe all soap away.
17. Turn off the unit by pressing the Power button .
 18. To remove the dispenser assembly from the unit, locate the release button at the bottom of the dispenser assembly. Using both hands, press the release button and turn the dispenser assembly counterclockwise to remove, put aside. Then, pull the auger out of the vessel.
- NOTE:** Ensure the vessel is emptied before removing the dispenser assembly from the unit.
- NOTE:** Do not use the handle or dispenser cover to rotate the dispenser assembly, grasp the round clear part of the dispenser assembly to remove or attach.
19. If making treats back to back run the Rinse Program in between.



SAFETY FEATURE

The Cuisinart® 6-in-1 Slushy & Soft-Serve Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may happen if the unit is used for other than its intended purpose, or if the unit has been running for an excessively long period of time. To reset the unit, press the Power button  and unplug the unit. Let the unit rest. After 10 minutes, you may turn the unit on again and dispense any remaining treat, clean, and start a new batch.

CLEANING, STORAGE, AND MAINTENANCE

Cleaning after using the rinse program

Clean the dispenser assembly, auger, dispenser cover, and star tip in warm soapy water. For a more thorough clean, use a soapy sponge or damp cloth to wipe the inside of the vessel. Be sure to thoroughly rinse away all soapy water before preparing frozen treats, as any residue can affect the unit's performance and alter the treat's flavour. Wipe the unit base clean with damp cloth. Dry all parts thoroughly. **DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.**

Storage

Be sure to store your unit in an upright position. Do not store anything inside the vessel other than the auger. Transfer the treats to a freezer-safe, airtight container for storage in the freezer.

Maintenance

Servicing should be performed by a Cuisinart authorised service representative.

This unit contains a flammable refrigerant, check your local regulations on the proper way to dispose of the unit.

TROUBLESHOOTING


Problem	Solution
Unit turns off unexpectedly.	The overload safety feature has been activated. Let unit rest for a 10 minutes before powering on, cleaning and starting a new batch.
	If not the reason above, unplug the unit and let it rest for 2 hours. Power unit on and begin making your frozen dessert.
	If these solutions do not correct the problem please contact Cuisinart Customer Service.

IMPORTANT TIPS

General:

- Be sure the dispenser assembly is properly attached before adding contents to the ingredient funnel. The assembly should be completely flush with the unit when correctly attached, there should be no gap between the assembly and the front of the unit.
- The minimum amount of treat mixture to add to the machine is 600ml or 2½ cups. Use the MIN line on the front of the dispenser assembly as your guide.
- The maximum amount of ice cream or frozen yogurt base to add to the machine is 880ml or 3¾ cups. You can also use the maximum line for ice cream on the front of the dispensing assembly as your guide.
- The maximum amount of sorbet/slushy/frappe/wine/cocktail mixture to add to the machine is 1300ml or 5½ cups. You can use the maximum line for slushy on the front of the dispensing assembly as your guide.
- All mixtures should be smooth and well blended before adding to the machine.
- Mix-ins cannot be added to the unit. Nuts, sprinkles, etc. must be added after dispensing.
- Sugar is an essential ingredient in all frozen treat recipes. Should the sugar content be too low, the mixture will freeze past the point of being able to dispense.
- General freezing times range per recipe. Most treats will be ready in 20 to 40 minutes.

Adjusting Firmness While Unit is Running

To adjust the firmness of frozen treats (slushy, frappe, wine, and cocktail only) while the unit is operating, press the frozen treats firmness selection buttons .

Dispensing Tips


1. Once the frozen treats are ready, position your ice cream cone, cup, glass, or bowl beneath the dispenser. Pull down the handle to start dispensing. For soft-serve ice cream, gently move your hand in a circle to create a swirl pattern.

NOTE: After the first dispense, a small amount of frozen treat may collect inside the dispenser cover. During the second dispense, this

leftover portion will be released, and it may be slightly melted.

NOTE: To dispense correctly, grasp the handle with your entire hand (see image). This machine features a Smart Dispense System. There may be a slight delay when dispensing; the machine is pushing the mixture to the front of the canister. If the frozen treat becomes stuck in the dispenser nozzle, gently move the handle up and down to dislodge the clog.

NOTE: Depending on the consistency of the frozen treat mix, some product may seep through the gap between the dispenser cover and the dispenser assembly. If this occurs, simply remove the dispenser cover, rinse it with warm water, and reattach it.

2. When you've filled the cone or bowl to your liking, slowly release the handle, guiding it back to the vertical position to stop the flow of frozen treats.
3. Once you are done using the unit, be sure to dispense the remainder of the frozen treats and run the rinse program a few times.
4. After all the frozen treats have been dispensed from the vessel and the rinse program is complete, press the ON/OFF  to power off the unit.

Recipe Tips:

Ice Cream:

The base recipes from Cuisinart were created specifically for this unit. These recipes were calculated to include the appropriate percentages of liquid fat, sugar, and protein to create the best soft-serve ice cream. While other recipes exist for ice cream, soft serve requires very specific formulas. Flavours can be adjusted using different extracts, such as almond or peppermint, but in order to achieve the most successful soft serve the dairy and sugar amounts should remain the same.

Use full-fat dairy: Double Cream and whole milk give the smoothest, richest texture. Low-fat versions will create icier textures that also will not firm up as well as full fat varieties.

Balance Sugar: Sugar doesn't just sweeten – it lowers the freezing point, keeping the ice cream the perfect texture for dispensing. If you use too little sugar, the ice cream can become too firm to dispense and potentially damage the unit.

Dairy Free Ice Cream:

- When substituting dairy-free products for dairy products, choose nut or grain products (i.e. almond, cashew, oat, etc.) over coconut for the firmest results.
- If choosing to use coconut-based recipes, note that the frozen results will not be as firm as non-coconut recipes, dairy or non-dairy.
- “Barista” style milks produce creamier results than non-barista style. Seek out unsweetened varieties to ensure the proper balance of sugar in the recipe.
- Dairy free creamers should be used in place of double cream.

Prep & Chilling:

Chilling ice cream, frozen yogurt, and sorbet bases create a firmer frozen product. While it is not required, the texture of the frozen treat will be smoother and more stable when chilled for a minimum of 4 hours and up to overnight.

Mixtures should be whisked well, ensuring that the sugars are dissolved into the milk before adding the cream. If the mixture was chilled, always re-whisk before adding to the unit to freeze.

Mixtures should always be completely smooth before adding to the unit. If there are lumps in the ice cream, or seeds present, they will not dispense properly and potentially damage the unit. If using powders, always sift before adding to mixtures.

Achieving the Best Ice Cream Texture and Firmness:

A lot goes into formulating a soft-serve ice cream recipe. Unlike other ice cream machines, in order to dispense from a compressor soft serve machine the mixture must be a very specific composition of fat (from dairy), sugar, flavouring, and salt. The proper combination of these ingredients produce an ice cream that is cold, smooth, and firm enough to hold in an ice cream cone.

Commercial soft serve ice creams include a variety of stabilizers and emulsifiers that are not readily available in all markets, or ingredients that are not desirable for an everyday home use. The beauty of making your own ice cream at home is the ability to use the freshest ingredients and to really know what goes into your frozen treat. We created recipes that include ingredients that can be found at your local supermarket to avoid

hunting in specialty shops or online.

There are some short cuts to achieve firmer results if the recipes are not holding up to your standards. Here are a list with how those ingredients can help with improved texture and firmness.

Malted Milk Powder: Malted milk powder is a secret weapon in adding body and firmness to ice creams. In addition to it being a dried milk (therefore adding fat and protein) it also has soy lecithin in it which is a common ingredient in commercial soft serve ice creams. These, in addition to the flours in the mixture, add body and firmness to the final frozen ice cream. Note: Malted Milk Powder is not gluten or soy free.

Liquid Sugars: simple syrup (liquid granulated sugar); golden syrup (liquid can sugar); corn syrup, and maple syrup can all be added to recipes in place of a portion of granulated sugar. It is recommended to use 2 tablespoons of the liquid sugar and remove 2 tablespoons of granulated as a starting point.

Making New Flavours:

Since soft-serve ice cream recipes are precise formulas, adding too many different ingredients can alter the final texture and firmness.

Use the vanilla soft serve recipe as a base, and change the extracts to make new flavours (e.g. peppermint, lemon, almond, coffee, etc.)

Freeze-dried fruit is another great way to get flavour and color. Finely process and sift before adding to the soft serve vanilla ice cream base. This mixture benefits from chilling for a few hours before churning.

Slushy:

- For easy slushies, many store-bought beverages can simply be added to the unit.
- Do not use sugar free or diet beverages in this unit. They will damage the unit and freeze solid.

Wine & Cocktail:

- Since alcohol inhibits freezing, a mixture with too high alcohol content will not freeze.

Issue	Type of Recipe	Likely Cause	Quick Fix
Ingredients Not Flowing into Unit	All	Mixture is too thick	Add gradually to the ingredient funnel, or add liquid to slightly thin the mixture
Too Soft	Ice Cream	Too much sugar	Reduce sugar in the base recipe; Chill overnight before churning
Too Firm	Ice Cream	Not enough sugar or fat	Add additional sugar; be sure that the ratio of Milk to Cream is 2:1 in the base recipe
Icy Texture	Ice Cream	Not enough fat	Be sure to use full fat milk and cream in recipes; Chill over-night before churning
Ingredients Not Flowing into Unit	Ice Cream	Mixture too firm	See above note
Mixture will not dispense	Sorbet and Beverages	Star Tip is being used	Only use the star tip to dispense Ice Cream

Recipes

The recipes that follow offer a variety of options for delicious frozen treats. Use our guidelines when creating new recipes of your own. Be sure mixtures meet the minimum requirements and do not exceed the MAX fill line for the specific treat.

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Vanilla Soft Serve

This simple recipe guarantees smiles for kids of all ages.

Makes about 8 servings. Note that all measurements are grams.

- 490g whole milk**
- 200g double cream**
- 120g caster sugar**
- 1 tablespoon pure vanilla extract**
- Pinch salt**

1. In a medium bowl whisk together the milk, sugar, and salt until sugar is fully dissolved. Stir in the double cream and vanilla. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker with the star tip placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select Ice Cream and press Start.
3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cones or cups to serve.

Chocolate Soft Serve

This recipe provides that adequate chocolate fix for even the biggest chocoholics.

Makes about 8 servings. Note that all measurements are grams.

- 410g whole milk**
- 220g double cream**
- 60g caster sugar**
- 100g chocolate syrup (we recommend Hershey's)**
- 15 cocoa powder**
- Pinch salt**
- 1 tablespoon pure vanilla extract**

1. Place the cocoa, sugar, and salt in a medium bowl and whisk together to combine and remove any lumps. Add the milk, double cream, syrup, and vanilla and whisk well to incorporate and dissolve the cocoa and sugars. Refrigerate until ready to use.

2. When ready, assemble the 6-in-1 Slushy & Soft-Serve with the star tip placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select Ice Cream and press Start.
3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cones or cups to serve.

Tangerine Sorbet

This sorbet looks and tastes like sunshine in a cup!

Makes about 8 servings.

- 700ml** **freshly squeezed tangerine juice, strained**
- 350ml** **simple syrup(1:1 sugar water ratio: dissolved and gently simmered for 3 minutes. leave to cool before use)**
- 3** **tablespoons freshly grated tangerine zest**
- ½** **tablespoons premium orange liqueur**
1. Stir all ingredients together. Refrigerate until ready to use.
 2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the sorbet base into the ingredient funnel. Select Sorbet and press Start.
 3. When sorbet is ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cones or cups to serve.

Mango Sorbet

Taste of the tropics any time of year!

Makes about 8 servings.

- 3** **ripe mangos, peeled and cut into large dice**
- 170ml** **simple syrup(1:1 sugar water ratio: dissolved and gently simmered for 3 minutes. leave to cool before use)**
- 60ml** **fresh squeezed lime juice**
- ½** **teaspoon fresh lime zest**
- Pinch salt**

1. Put all ingredients into a blender jar and blend on High until smooth. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the sorbet base into the ingredient funnel. Select Sorbet and press Start.
3. When sorbet is ready to dispense, the unit will signal before going into the Keep Cool mode.
3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cones or cups to serve.

Pink Lemonade Slushy

In a pinch, store-bought lemonade may be substituted for this simple, refreshing treat.

Makes about 10 servings.

- 650ml** **water**
- 150g** **granulated sugar**
- 170ml** **fresh lemon juice**
- 100ml** **cranberry juice**
1. Put the water and sugar into a small saucepan and bring to a boil. Once boiling and sugar is dissolved, remove from heat and allow to cool to room temperature.
 2. When cooled, stir the remaining 2 cups of water, and cranberry juice into the simple syrup. Refrigerate until ready to use.
 3. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the slushy base into the ingredient funnel. Select Slushy and press Start.
 4. When slushy is ready to dispense, the unit will signal before going into Keep Cool mode.
 5. Dispense into cups when ready.

Cherry Cola Slushy

A classic combination, slushy-style!

Makes about 10 servings.

3 cans(330ml each) FULL SUGAR

60ml grenadine

60ml cherry syrup

1. Stir together the cola, grenadine, and cherry syrup. When ready, assemble the 6-in-1 Slushy & Soft-Serve. Pour the slushy base into the ingredient funnel. Select Slushy and press Start.
2. When slushy is ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

Frozen Sweet Latte

Customize your frozen latte with any flavored coffee creamer.

Makes about 8 servings.

2 double espresso (100ml strong coffee)

550ml whole milk

8 teaspoon sugar

1. In a large measuring cup, stir together all the ingredients. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the frappé ingredients into the ingredient funnel. Select Frappé and press Start.
2. When ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

Pistachio Matcha Latte

Pistachio pairs well with matcha in this cool and creamy non-dairy latte. Should pistachio syrup be unavailable, simple syrup may be substituted.

Makes 10 servings.

900ml extra-creamy oat milk

2 tablespoons matcha powder

100ml prepared pistachio syrup (may substitute simple syrup)

1. Put ingredients into a blender jar and blend on High until smooth. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve. Pour the frappé base into the ingredient funnel. Select Frappé and press Start.
3. When ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cups to serve.

Strawberry Frosé

Kick off warm weather vibes with this adults-only treat.

Makes 12 servings.

400g strawberries, hulled and halved

750ml bottle rosé

60ml simple syrup (1:1 sugar water ratio: dissolved and gently simmered for 3 minutes. leave to cool before use)

1. Blend ingredients together in a blender on High in batches until smooth. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the base into the ingredient funnel. Select Wine and press Start.
3. When ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cups to serve.

Cider Slushy

Use your favourite spiked cider to create a fun autumn inspired slush.

Makes about 6 servings.

3 cans (330ml each) hard cider (preferably fruity flavour)

1. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the cider into the ingredient funnel. Select Wine and press Start.
2. When ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

Classic Frozen Margarita

The name "classic" says it all.

Makes 10 servings.

230ml light agave nectar

470ml fresh lime juice

100ml premium tequila

100ml premium orange liqueur

1. In a large measuring cup, stir together the agave syrup, lime juice, tequila, and liqueur. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Stir the ingredients together and pour into the ingredient funnel. Select Cocktail and press Start.
2. When ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

Frozen Aperol Spritz

An already-fun aperitif, brings the party with a frozen twist.

Makes 5 servings.

375ml bottle prosecco

320ml Aperol

320ml blood orange soda (FULL SUGAR)

1. In a large measuring cup, stir together the prosecco, Aperol, and soda. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the ingredients into the ingredient funnel. Select Cocktail and press Start.
2. When ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

UK GUARANTEE

Limited Three-Year Guarantee

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet.
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists.

It is important to retain your proof of purchase. We recommend attaching your receipt to this page.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK AFTER SALES SERVICE

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:
Customer Care Centre


Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

SAFE DISPOSAL



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

www.cuisinart.co.uk



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