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SLUSHIE

professional slushy maker
MACHINE



10+ DELICIOUS RECIPES
INSPIRATION GUIDE



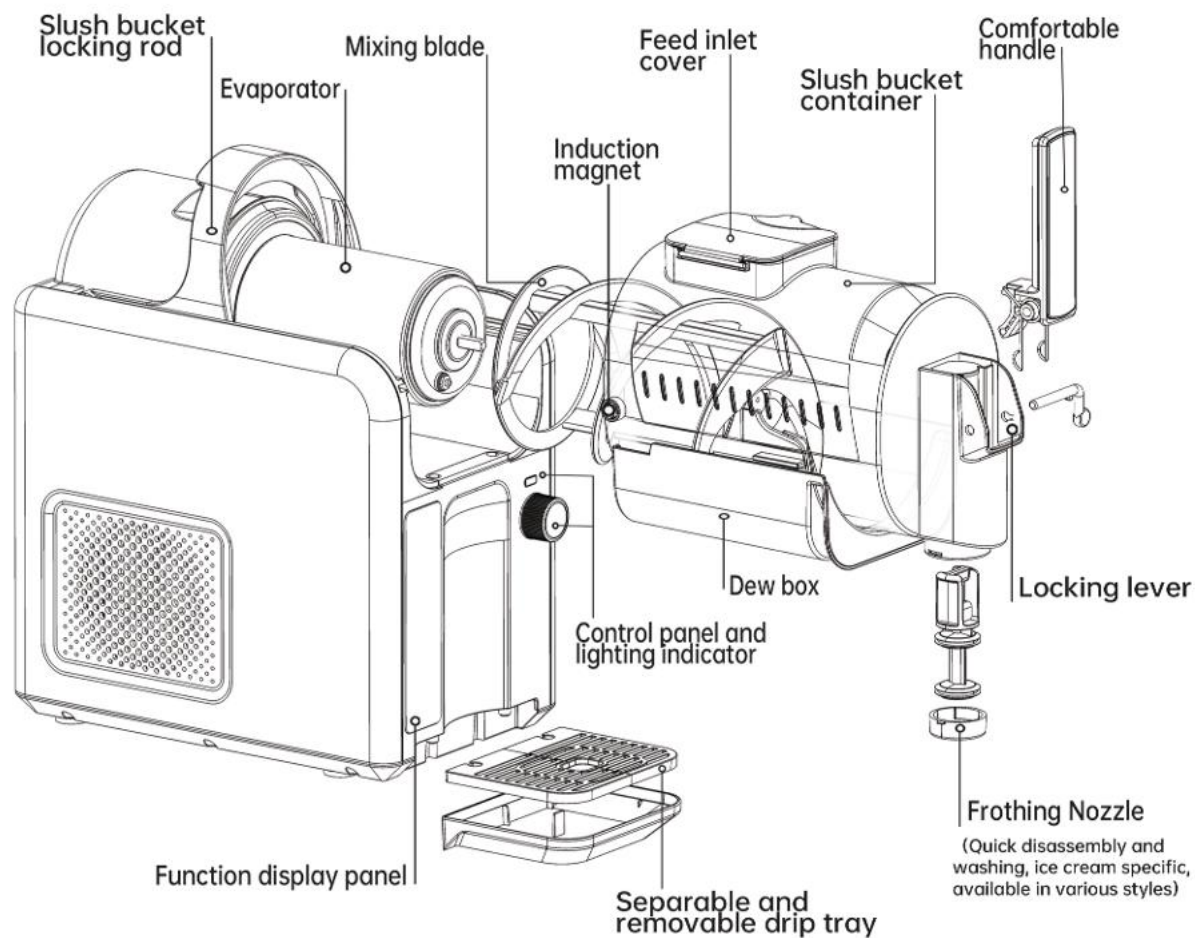
Please make sure to read the enclosed safety instructions prior to using your unit.



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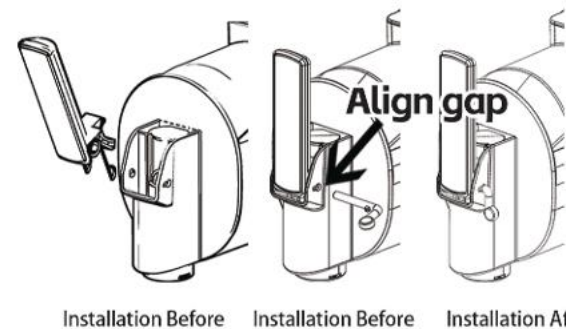
► Product Structure Diagram



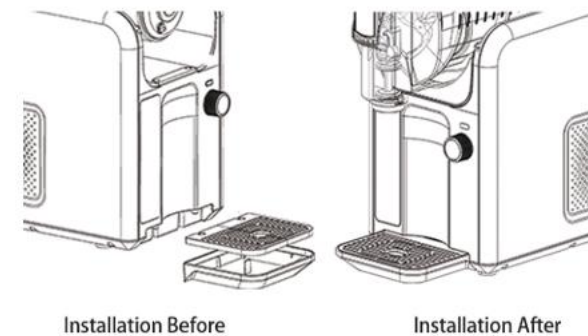
► Preparation Before Use

① When using for the first time, please install the discharge handle, frothing nozzle and water tray.

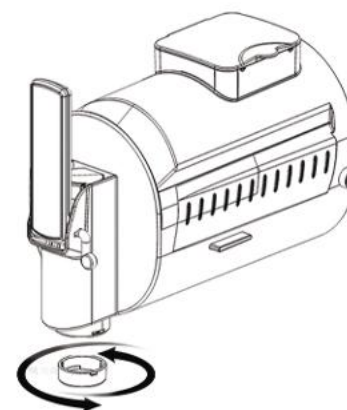
- For the dispensing handle, align the notch and press down the handle base, paying attention to the correct orientation.



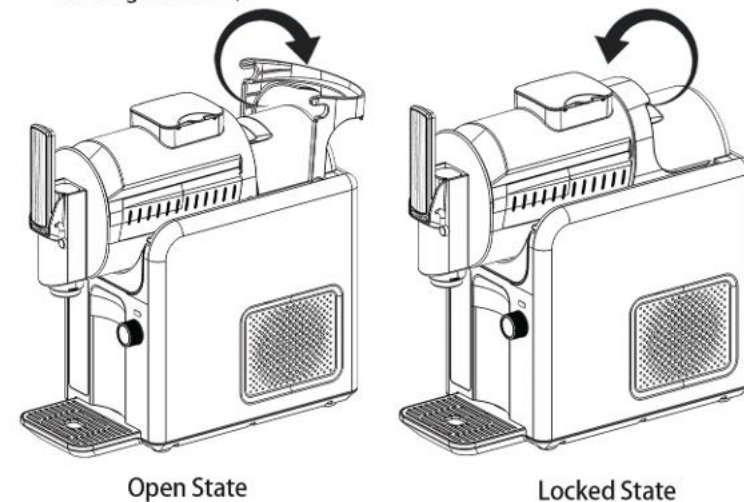
- After installing the drip tray cover, slide it to the position indicated at the bottom.



- When making ice cream, install the frothing nozzle at the discharge outlet.



② Before operation, be sure to install the mixing blade and slush bucket, and make sure the switch handle is in the locked position (as shown in the figure below).



► Instructions for the machine

Capacity

Minimum capacity 0.8L (29oz)
Maximum capacity in slushy mode 2L (68oz)

Slushy Making steps

1. Open the top cover of the slush bucket, then slowly pour the materials into the slush bucket and cover the top cover.
2. Plug in the power supply.
3. Rotate the knob to select the menu, and the corresponding menu breathing light will flash.
4. Press the knob button to start working " START ", and rotate the knob to select the hardness of the smoothie. The default setting is medium. The lower the selected temperature, the harder the smoothie; the higher the temperature, the softer it is conversely.
5. Press and hold the child lock for 3 seconds to activate the child lock function, then press for another 3 seconds to unlock.
6. The program ends, enters the insulation state, and the machine remains at the set temperature for cyclic operation Make it. At this point, place the cup at the smoothie outlet and operate the discharge handle Enjoy the smoothie.
7. After the slush is completed, the machine enters an insulation state, and the light will be shining for 3 minutes.
8. Keep the machine in the state without turning it off, then rotate the handle to dispense the slush.

NOTES

- To enjoy the best slush texture, keep the unit running while slush is in the container. Do not stop the device or halt the auger and cooling process.
- Depending on the ingredients, volume, and starting temperature, preparing your frozen drink may take between 20 to 60 minutes.
- Put 0.8~1.2L of ice cream mix. Too much will cause it to overflow from the ice bucket, and too little may lead to machine malfunction.



► Control Panel

15.1F

Temperature Display

Range:
from 17.6 degrees Fahrenheit
to 30 degrees Fahrenheit

CLEAN

ICE CREAM

COFFEE SLUSH

JUICE SLUSH

MILK SLUSH

ALCOHOL SLUSH

Self - cleaning
function.

For making
soft ice cream.

For making
coffee slush.

For making
juice slush.

For making
milk slush.

For making
alcoholic slush.

The red indicator light is
on to indicate the knob
Adjusting the five modes

The indicator light is on
to indicate work

MOD
START

Rotate the knob to select the
corresponding beverage menu,
Press the knob to start production.
When working, press Rotate the
knob to adjust the hardness of the
beverage Degree and taste.

Note: This machine is equipped with a child lock function. Press and hold the child lock for 3 seconds to activate it, and press and hold it again for 3 seconds to unlock it.

PRESET	DEFAULT/OPTIMAL TEMPERATURE	RECIPE EXAMPLES
ICE CREAM	23°F	Classic ice cream, Vanilla ice cream.
COFFEE SLUSH	28°F	Black coffee milkshake
JUICE SLUSH	28°F	Mango Slush, Cola Slush
MILK SLUSH	27°F	Caramel milkshake slush
ALCOHOL SLUSH	24°F	Premixed cocktail slushie, White Rum Slush

Juice Slush

Recipes and Methods

Mango Slush portion

3 servings

250g mango pulp puree
310ml whole milk
310ml pure water
75g white sugar
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

4 servings

320g mango pulp puree
375ml whole milk
375ml pure water
90g white sugar
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

5 servings

400g mango pulp puree
420ml whole milk
420ml pure water
105g white sugar
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

1. Mix the mango pulp puree, milk, pure water and white sugar evenly, then pour them into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "JUICE SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Cola Slush portion

3 servings

1000ml Cola
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

4 servings

1200ml Cola
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

5 servings

1400ml Cola
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

1. Pour Pepsi Cola into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "JUICE SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Watermelon Slush portion

3 servings

500ml Freshly squeezed watermelon juice
400ml pure water
80g white sugar
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

4 servings

600ml Freshly squeezed watermelon juice
480ml pure water
95g white sugar
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

5 servings

700ml Freshly squeezed watermelon juice
560ml pure water
110g white sugar
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

1. Mix watermelon juice, pure water and white sugar evenly, then pour into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "JUICE SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Juice Slush

Recipes and Methods

Orange juice Slush portion

3 servings

1000ml Orange juice
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

4 servings

1200ml Orange juice
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

5 servings

1400ml Orange juice
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

1. Pour orange juice into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "JUICE SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Grape Slush portion

3 servings

1000ml Grape juice
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

4 servings

1200ml Grape juice
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

5 servings

1400ml Grape juice
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

1. Pour grape juice into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "JUICE SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Orange snowmelt water portion

3 servings

150g Orange juice with fruit puree
750ml Purified water
80g White sugar
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

4 servings

190g Orange juice with fruit puree
950ml Purified water
110g White sugar
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

5 servings

240g Orange juice with fruit puree
1150ml Purified water
140g White sugar
Temperature reference range:
29.2°F~25.6°F(-1.5°C ~ -3.5°C)

1. Mix orange juice with fruit puree, purified water, and white sugar evenly, then pour into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "JUICE SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Milk slush

Recipes and Methods

Caramel milkshake slush portion

3 servings

500ml Whole milk
240ml Cream
4 ml Vanilla extract
30g White sugar
80g Caramel syrup

Temperature reference range:
27.4°F~24.4°F (-2.5°C ~ -4.2°C)

4 servings

600ml Whole milk
300ml Cream
5 ml Vanilla extract
35g White sugar
100g Caramel syrup

Temperature reference range:
27.4°F~24.4°F (-2.5°C ~ -4.2°C)

5 servings

700ml Whole milk
360ml Cream
6 ml Vanilla extract
40g White sugar
120g Caramel syrup

Temperature reference range:
27.4°F~24.4°F (-2.5°C ~ -4.2°C)

1. Mix whole milk, cream, vanilla extract, white sugar and caramel syrup evenly, then pour into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "MILK SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Arabic syrup milkshake portion

3 servings

800ml Whole milk
160ml Cream
88ml Arabic syrup
20ml Vanilla extract

Temperature reference range:
27.4°F~24.4°F (-2.5°C ~ -4.2°C)

4 servings

980ml Whole milk
210ml Cream
108ml Arabic syrup
25ml Vanilla extract

Temperature reference range:
27.4°F~24.4°F (-2.5°C ~ -4.2°C)

5 servings

1160ml Whole milk
260ml Cream
128ml Arabic syrup
30ml Vanilla extract

Temperature reference range:
27.4°F~24.4°F (-2.5°C ~ -4.2°C)

1. Mix whole milk, cream, Arabic syrup, and vanilla extract evenly, then pour into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "MILK SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Coffee slush

Recipes and Methods

Black coffee milkshake portion

3 servings

650ml Sugar-free black coffee
170ml Whole milk
160ml Cream
90ml Arabic syrup
20ml Vanilla extract

Temperature reference range:
29.8°F~26.6°F (-1.2°C ~ -3°C)

4 servings

780ml Sugar-free black coffee
220ml Whole milk
200ml Cream
110ml Arabic syrup
25ml Vanilla extract

Temperature reference range:
29.8°F~26.6°F (-1.2°C ~ -3°C)

5 servings

910ml Sugar-free black coffee
270ml Whole milk
240ml Cream
130ml Arabic syrup
30ml Vanilla extract

Temperature reference range:
29.8°F~26.6°F (-1.2°C ~ -3°C)

1. Mix sugar-free black coffee, whole milk, cream, Arabic syrup, and vanilla extract evenly, then pour into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "COFFEE SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Slush

Coconut snowmelt water portion

3 servings

200g Coconut meat puree
700ml Coconut water
80g White sugar

Temperature reference range:
29.2°F~25.6°F (-1.5°C ~ -3.5°C)

4 servings

240g Coconut meat puree
850ml Coconut water
100g White sugar

Temperature reference range:
29.2°F~25.6°F (-1.5°C ~ -3.5°C)

5 servings

280g Coconut meat puree
1000ml Coconut water
120g White sugar

Temperature reference range:
29.2°F~25.6°F (-1.5°C ~ -3.5°C)

1. Mix coconut meat puree, coconut water, and white sugar evenly, then pour into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "JUICE SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Soft ice cream

Classic ice cream portion

3 servings

330ml Whole milk
330ml Cream
100g White sugar
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

4 servings

380ml Whole milk
380ml Cream
110g White sugar
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

5 servings

430ml Whole milk
430ml Cream
120g White sugar
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

1. Stir full-fat milk, cream and white sugar evenly, then pour them into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the " ICE CREAM " function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Vanilla ice cream portion

3 servings

330ml Whole milk
330ml Cream
100g White Sugar
15ml Vanilla Extract
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

4 servings

380ml Whole milk
380ml Cream
110g White Sugar
20ml Vanilla Extract
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

5 servings

430ml Whole milk
430ml Cream
120g White Sugar
25ml Vanilla Extract
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

1. Stir full-fat milk, cream, white sugar and vanilla extract evenly, then pour them into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the " ICE CREAM " function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Soft ice cream

Recipes and Methods

Strawberry Ice Cream portion

3 servings

180g Fresh Strawberry Puree
280ml Full-fat milk
360ml Cream
70g White Sugar
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

4 servings

210g Fresh Strawberry Puree
320ml Full-fat milk
410ml Cream
75g White Sugar
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

5 servings

240g Fresh Strawberry Puree
360ml Full-fat milk
460ml Cream
80g White Sugar
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

1. Stir fresh strawberry puree, full-fat milk, cream and white sugar evenly, then pour them into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the " ICE CREAM " function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Matcha Ice Cream portion

3 servings

3 egg yolks
280ml Full-fat milk
330ml Cream
80g White Sugar
10g Matcha Powder
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

4 servings

4 egg yolks
330ml Full-fat milk
380ml Cream
90g White Sugar
14g Matcha Powder
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

5 servings

5 egg yolks
380ml Full-fat milk
430ml Cream
100g White Sugar
18g Matcha Powder
Temperature reference range:
24.8°F~21.2°F (-4°C ~ -6°C)

1. Stir egg yolks, full-fat milk, cream, white sugar and matcha powder evenly, then pour them into the mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the " ICE CREAM " function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Alcoholic slushie

Premixed cocktail slushie portion

3 servings

1000ml Sparkling cocktail
Temperature reference range:
30°F~17.6°F (-1.1°C ~ -8°C)

4 servings

1200ml Sparkling cocktail
Temperature reference range:
30°F~17.6°F (-1.1°C ~ -8°C)

5 servings

1400ml Sparkling cocktail
Temperature reference range:
30°F~17.6°F (-1.1°C ~ -8°C)

1. Pour the premixed cocktail into a mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "ALCOHOL SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



Alcoholic slushie

Recipes and Methods

Tequila Slush

(Low-Sugar Strawberry Margarita Cocktail)
portion

3 servings

410ml Strawberry Margarita
Mixed Drink
280ml Purified water
140ml Tequila
40ml Arabic syrup
Temperature reference range:
30°F~17.6°F (-1.1°C ~ -8°C)

4 servings

490ml Strawberry Margarita
Mixed Drink
330ml Purified water
170ml Tequila
50ml Arabic syrup
Temperature reference range:
30°F~17.6°F (-1.1°C ~ -8°C)

5 servings

570ml Strawberry Margarita
Mixed Drink
380ml Purified water
200ml Tequila
60ml Arabic syrup
Temperature reference range:
30°F~17.6°F (-1.1°C ~ -8°C)

1. Mix strawberry margarita mixed drink, purified water, tequila, and Arabic syrup evenly, then pour them into a mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "ALCOHOL SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.



White Rum Slush

(Low-Sugar Strawberry Daiquiri Cocktail)
portion

3 servings

410ml Strawberry Daiquiri
Mixed Drink
280ml Purified water
140ml Rum
40ml Arabic syrup
Temperature reference range:
30°F~17.6°F (-1.1°C ~ -8°C)

4 servings

490ml Strawberry Daiquiri
Mixed Drink
340ml Purified water
170ml Rum
55ml Arabic syrup
Temperature reference range:
30°F~17.6°F (-1.1°C ~ -8°C)

5 servings

570ml Strawberry Daiquiri
Mixed Drink
400ml Purified water
200ml Rum
70ml Arabic syrup
Temperature reference range:
30°F~17.6°F (-1.1°C ~ -8°C)

1. Mix strawberry daiquiri mixed drink, purified water, rum, and Arabic syrup evenly, then pour into a mixing bucket.
2. Rotate the knob to select the menu. The corresponding menu breathing light will flash and jump to the "ALCOHOL SLUSH" function. Press the knob to start working, and rotate the knob to select the slush hardness. The default setting is moderate. The lower the selected temperature, the harder the slush; the higher the temperature, the softer it becomes conversely.
3. When the program ends, it enters the heat preservation state, and the machine keeps working in a cycle at the set temperature. At this time, place the cup at the slush outlet, operate the discharge handle, and you can enjoy the slush.

