

GUIDEBOOK

SLUSHIFY F1 SLUSHIE MACHINE

ISM2021



HiCOZY

No Ice, No Blending,

Quick Start Guide for DIY Frozen Drinks

Say goodbye to tradition and embrace innovation!

With this guide, you easily grasp techniques for DIY frozen drinks without ice or a blender.

Each step is easy to follow, with clear installation, usage, and cleaning instructions.

In addition, you will find advanced tips to spark your creativity, making every sip of your frozen drink a unique experience.

Save this guide and embark on your journey now!



Scan the QR Code to discover more helpful tips and tricks, FAQs, and videos.

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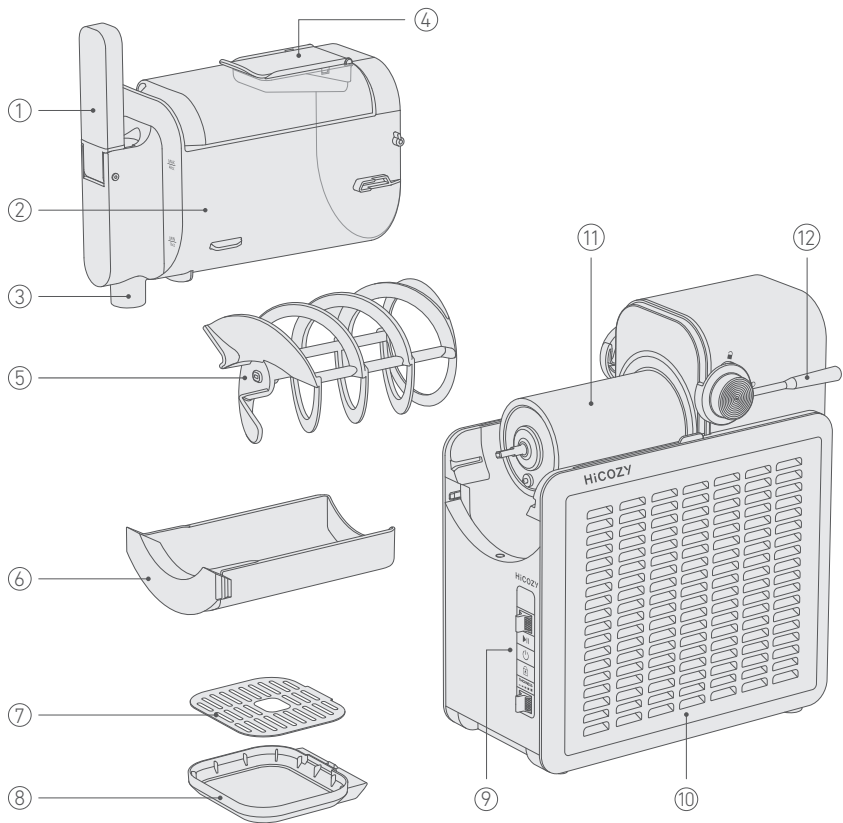
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Diagram

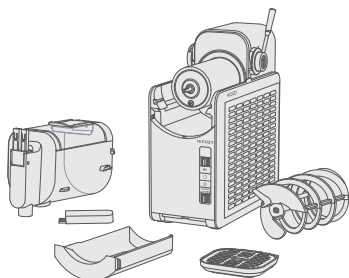


- | | | |
|--------------|-----------------|-----------------|
| ① Handle | ⑤ Auger | ⑨ Control Panel |
| ② Vessel | ⑥ Water Pan | ⑩ Main Unit |
| ③ Pour Spout | ⑦ Drip Tray Lid | ⑪ Evaporator |
| ④ Top Cover | ⑧ Drip Tray | ⑫ Vessel Lock |

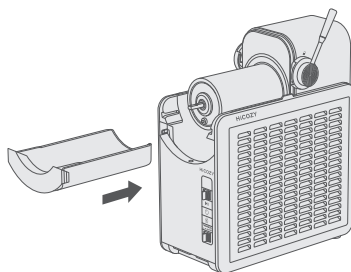
Note: 16-oz minimum liquid capacity. | 48-oz maximum liquid capacity.

Installation

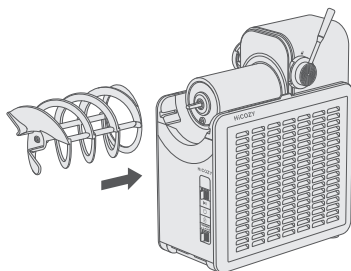
Note: To ensure stable compressor operation, keep the product standing for 4 hours before use if it has been overturned or tilted.



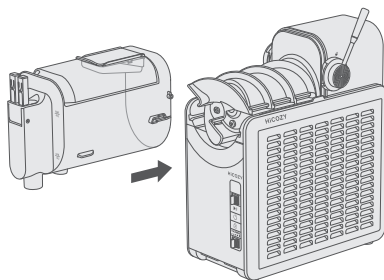
1. Ensure all parts are fully cleaned and the slushie machine on a flat, solid surface.



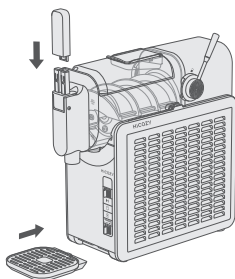
2. Slide the water pan into the guide track and install it under the evaporator.



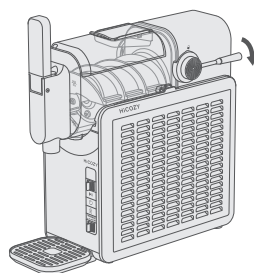
3. Install the auger and ensure it is properly aligned with its designated hole during installation.



4. Install the vessel by inserting it between the water pan and the auger.








5. Press the handle down to install it, and then place the drip tray at the base below the control panel.



6. Pull down the vessel lock; ensure it is securely locked before operating.

Preset

Icon	Model	Design for	Preset
	Regular Slushie	Regular Sugar-Sweetened Beverages	The machine is in the third thickness level by default. You can adjust the thickness or the proportion of sugar and alcohol as needed while making frozen drinks.
	Wine Slushie	Beverages with Wine or Sparkling Wine	
	Milk Slushie	Dairy-and Cream-Based Beverages	
	Coffee Slushie	Store-Bought or Handcrafted Coffee	
	Cocktail Slushie	Beverages with Alcoholic Content	



5 Drink Modes + Cleaning Mode

Mode Switch

Child Lock Button

- When the unit is on for 10 seconds, the child lock function will activate automatically and all buttons will be inoperable.
- To disable the child lock, press and hold the Child Lock Button for 2 seconds; this will restore the buttons' regular functionality.

Thickness Switch

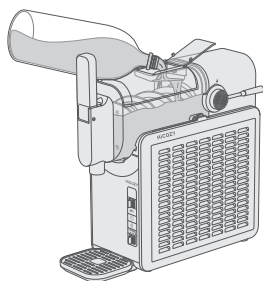
- To adjust the thickness of your frozen drinks, toggle the switch right or left to choose between 5 thickness level settings.
- Moving from left to right increases the thickness and changes the taste of the frozen drinks.
- The memory function will automatically set the thickness setting to the level you chose last time.

Note:

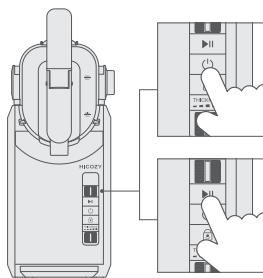
- Do not add ice cubes or solid ingredients like nuts, candies, and diced fruits. Fresh juice needs to be filtered before adding to avoid short circuits.
- Do not add liquids with a temperature above 86°F (30°C) into the vessel.

Using the Machine

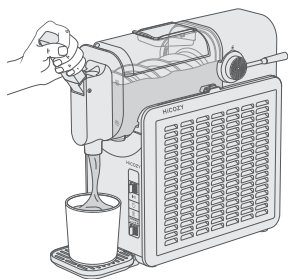
Minimum Input = 2 Cups (16oz) Maximum Input = 6 Cups (48oz)



1. Connect the power supply, pull down the vessel lock.
2. Open the top cover of the vessel and slowly pour beverages into the vessel without exceeding the maximum water level.
3. Close the top cover of the vessel.



4. Press the Power Button to turn on the machine. The mode icon will flash, allowing you to select the desired mode.
5. Press the Start Button and wait until the frozen drink is ready. The machine will have audible alerts when it's done.



6. Place a cup under the pour spout, then pull the handle to enjoy your frozen drink. Return the handle to its original position to stop the flow.
7. Clean the machine immediately after dispensing the frozen drink to make cleaning easier.

Note:

- All inputs must contain at least 6% sugar content or 3%-16% alcohol content. Improper ratios may interfere with formation.
- You can add ingredients, adjust the thickness, and change the mode as needed while making frozen drinks to achieve your desired results. (Make sure to disable the child lock function and do not turn on the vessel lock.)
- Do not fill vessel over the range of the maximum and minimum fill line.
- Do not add water directly to the unit to make a slushie, as this can cause the evaporator to freeze.

One-Ingredient Soda Slushie

Total Time: 15 ~ 60 Minutes

Ingredients

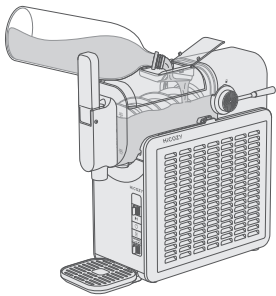
2 ~ 3 Servings

2 (12oz) Cans (or 3 Cups) Soda

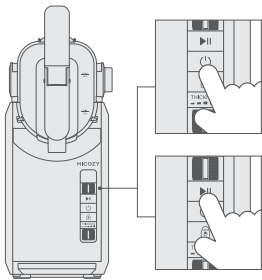
4 ~ 6 Servings

4 (12oz) Cans (or 6 Cups) Soda

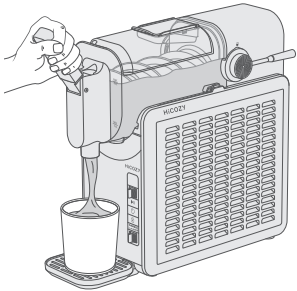
Directions



1. Open the top cover of the vessel and then pour beverages into the vessel slowly.



2. Press the Power Button and select the Regular Slushie Mode. You can add ingredients, adjust the thickness, and change the mode as needed while making frozen drinks to achieve your desired results.
3. Press the Start Button to start making the frozen drinks.



4. The unit will have audible alarms once the work is done. Then dispense and enjoy.



Note:

- Do not turn off the preset until all the frozen drink has been dispensed.
- The machine will go back to Select Mode 4 hours after the frozen drink is completed. If left idle for 10 minutes without any operation, it will switch to standby mode.
- Clean the machine in time after dispensing the frozen drinks. Please refer to pages 11 ~ 13 for detailed cleaning instructions.
- To speed up the process of making frozen drinks, we recommend using cold beverages (cool them in the refrigerator in advance, but do not freeze them).

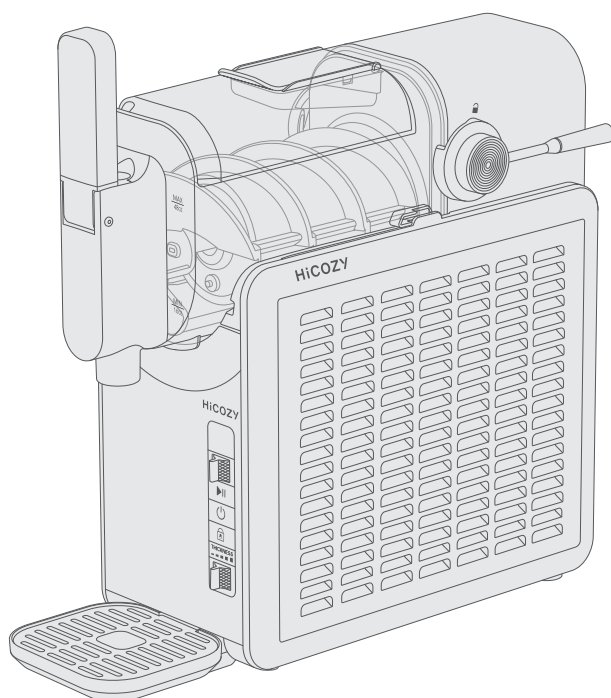
SUGAR PERCENTAGES



Using the Cleaning Mode

To maintain the fresh taste of frozen drinks and the cleanliness of the maker, we recommend using the cleaning function 1 or 2 times after each use.

1. Make sure the machine is not in any slushie making-mode before adding water.
2. Before activating the cleaning function, please pour fresh water into the vessel until it reaches the maximum water level.
3. Select the Cleaning Mode and start it to clean the machine. The default cleaning time is 4 minutes.
4. After the cleaning, press the handle to empty the water from the vessel.
5. During the cleaning process, you can press the Pause Button to stop the cleaning.



Note:

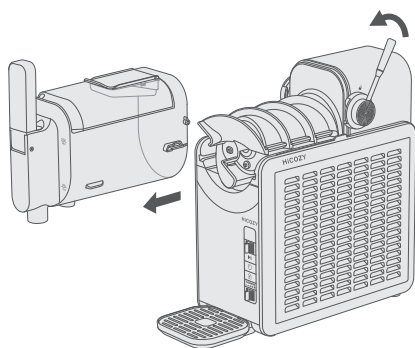
- If the vessel remains dirty after the initial cleaning, repeat the steps outlined above.
- The water temperature should not exceed 122°F (50°C).

Please refer to the next page for detailed instructions on cleaning parts after using the Cleaning Mode.

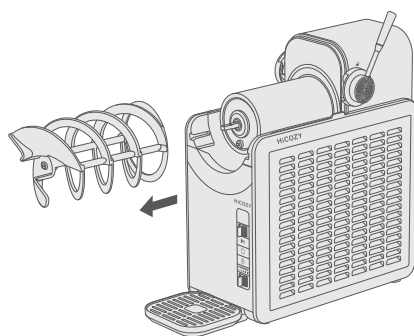
Disassembly & Cleaning

Warning: ALWAYS ensure the machine is unplugged before attempting to clean any part of it.

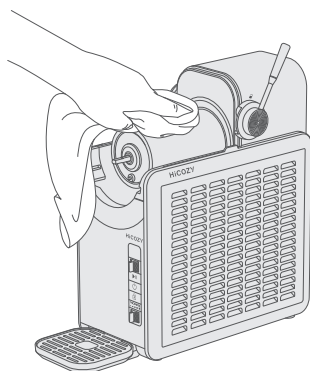
For the best results, start by using the Cleaning Mode before disassembling and cleaning all parts.



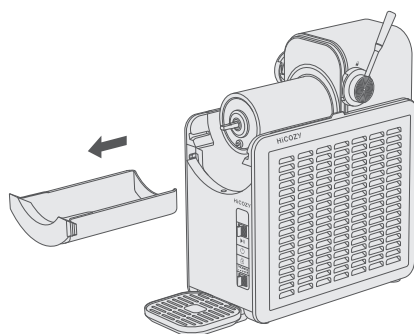
1. Unplug the power and turn on the vessel lock, remove the vessel.



2. Remove the auger.

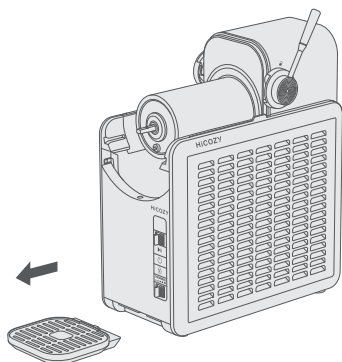


3. Scrub the evaporator and its sealing ring with a clean, soft towel. Do not disassemble or pull the seal ring with force, as this may cause deformation and water leakage.



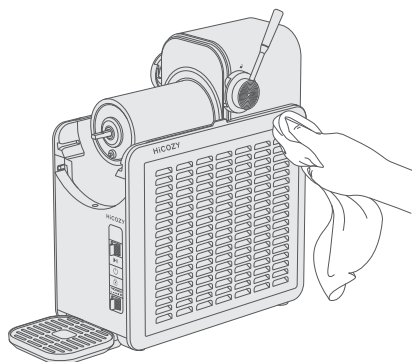
4. Pull out the water pan and pour out any liquid inside.

 When cleaning the evaporator, do not remove the water pan, as water may enter the machine.



5. Wipe down the area underneath the evaporator with a sanitized or a warm, damp cloth.

6. Remove the drip tray as needed.



7. After disassembling the parts, you can either rinse them directly under a tap or place them in a container for soaking and cleaning.

8. Once the cleaned parts are dry or air-dried with a towel, reinstall them in the machine.

Note:

- Use a soft brush and detergent to clean stubborn stains and grease that are difficult to remove. Please make sure to thoroughly rinse off any residues.
- Clean the vessel assembly, water pan, and auger promptly after use to avoid unpleasant odors.
- Do not scrub the unit with abrasive tools such as a high-strength cleaning ball. Do not rinse the evaporator or the unit body directly with water, as this may cause water ingress and potential damage to the unit.



In-Depth Guides

Sugar Guidelines

All inputs must contain at least 6% sugar for proper formation. If not, add one of the following to increase sugar: white sugar, coconut sugar, honey, maple syrup, chocolate syrup, or caramel sauce. Stir in the sugar before pouring into the vessel.

Please refer to the nutrition label to ensure the sugar meets the recommended minimums.

Serving Size	Minimum Total Sugar Amount
16oz (470ml)	28g
48oz (1400ml)	85g

EXAMPLE: Cola

Serving Size
1can = 12oz

Nutrition Facts

Serving size 1 Can

Amount Per Serving

Calories 190

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

% Daily Value

Total Fat 0g0%

Sodium 45mg2%

Total Carbohydrate 39g15%

Total Sugar 39g

Includes 39g Added Sugars78%

Protein 0g

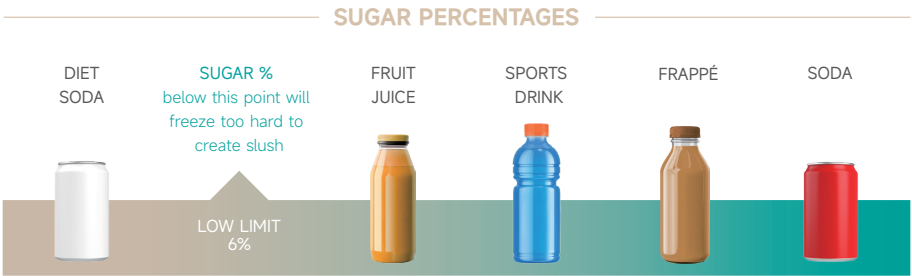
Total Sugars
39g meets the minimum sugar content requirements

⚠ Troubleshooting Tips

Low-Sugar Alert: Frozen Evaporator

- 1. Do not add water directly to the unit to make a slushie, as this can cause the evaporator to freeze.
- 2. Sugar-free alternatives or artificial sweeteners with low sugar content may not produce frozen drinks directly.
- 3. If the evaporator starts to freeze, you can try lowering the thickness level. If you set it to the lowest level and the issue persists, you will need to add extra sugar to the already poured liquid to meet the required sugar content.

Note: Do not turn on the vessel lock.



Alcohol Guidelines

When using the Wine & Cocktail Mode preset, all pre-made inputs (such as wine, beer, etc.) must contain between 3% and 16% alcohol. Alcohol content outside of this range may prevent proper freezing.

If the alcohol content of a drink exceeds 16%, you can dilute it by adding one of the following ingredients: juice, soda, tonic water, water, non-alcoholic mixed drinks, coffee, or tea.

To make frozen cocktails, refer to the chart below to see the maximum allowable content of hard alcohol or spirits (such as vodka, tequila, etc.) per total recipe size.

Total Recipe Size	Maximum Alcohol Amount
3 cups (24oz)	½ cups (4oz)
4 ½ cups (36oz)	¾ cups (6oz)
6 cups (48oz)	1 cups (8oz)

The above chart is a guide for adding hard alcohol or spirits (35%+ ABV). For instructions on adding wine, beer, soda, or pre-made cocktails, please refer to guidebook page 21 for details.

⚠ Troubleshooting Tips

High-alcohol alert: The mixture remains in a liquid state and cannot solidify.

If the machine fails to make the frozen drink, you can try increasing the thickness level. If you set it to the highest level and the issue persists, you may need to add extra diluted liquids to the already poured liquid to meet the required alcohol content.

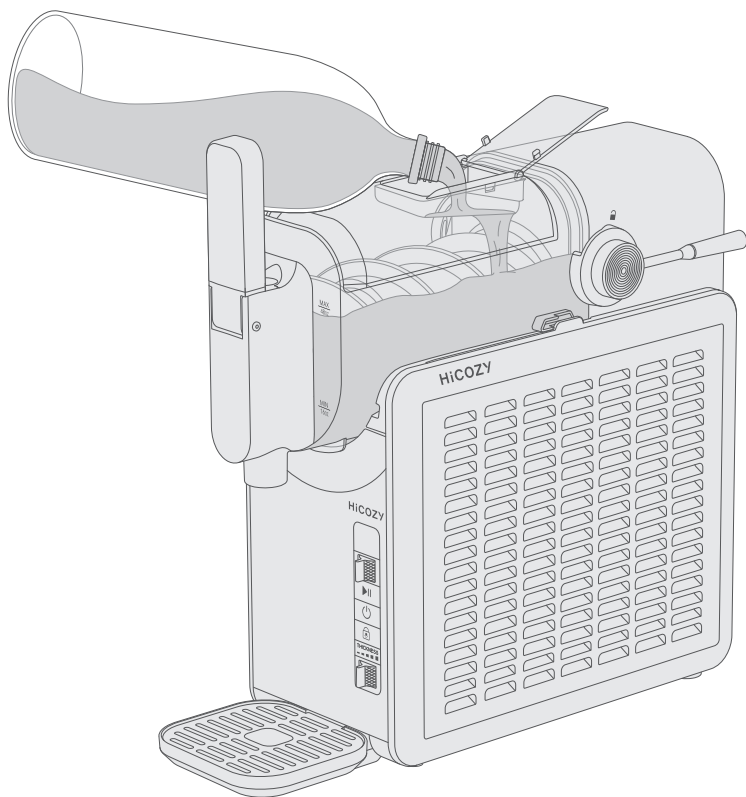
Note: Do not turn on the vessel lock.



Make Your Own Slushie

For One-Ingredient Slushie

No ice, no blender. You can make and enjoy delicious frozen drinks by adding any of the following ingredients: **Soda, Juice, Alcoholic liquid, etc.**



Alert

- All inputs must contain a minimum of 6% sugar. Otherwise, it may prevent proper formation. This guideline does not apply to **low-calorie, sugar-free, or diet drinks**.
- To speed up the process of making frozen drinks, we recommend using cold beverages (cool them in the refrigerator in advance, but do not freeze them).
- Do not add water directly to the unit to make a slushie, as this can cause the evaporator to freeze.
- All alcoholic beverages must contain between 3% and 16% alcohol. Alcohol content outside of this range may prevent proper freezing.
- Minimum Input = 2 Cups (16oz) Maximum Input = 6 Cups (48oz)



Tropical Juice Slushie

Total Time: 15 ~ 60 Minutes

Ingredients

2 ~ 3 Servings

3 Cups Tropical Juice Blend

4 ~ 6 Servings

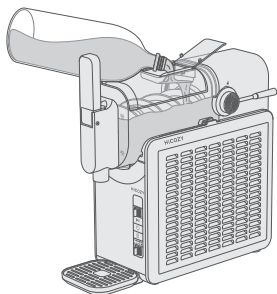
6 Cups Tropical Juice Blend



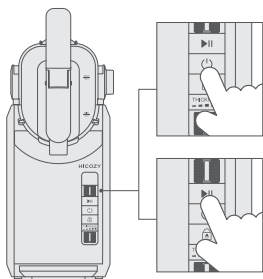
Use Any of the Following Sodas:

Cola, orange, lemon-lime, cream, root beer, ginger ale, grape, or any generic soda.

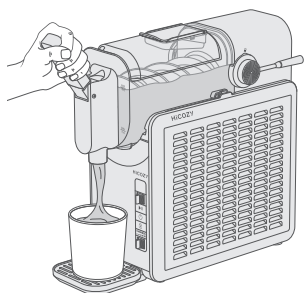
Directions



1. Open the top cover of the vessel and then slowly pour the tropical juice into the vessel.



2. Press the Power Button and select the Regular Slushie Mode.
3. Press the Start Button to start making the frozen drinks.



4. The unit will have audible alarms once the work is done. Then dispense and enjoy.

Note:

- Do not turn off the preset until all the frozen drinks have been dispensed.
- The machine will go back to Select Mode 4 hours after the frozen drink is completed. If left idle for 10 minutes without any operation, it will switch to standby mode.
- Clean the machine in time after dispensing the frozen drinks. Please refer to pages 11 ~ 13 for detailed cleaning instructions.
- The machine is in the third thickness level by default. You can add ingredients, adjust the thickness, and change the mode as needed while making frozen drinks to achieve your desired results. (Make sure to disable the child lock function and do not turn on the vessel lock).

For Multi-Ingredients Slushie

This part provides multiple tips to make frozen drinks. You can choose from various blending options to make your perfect frozen drink texture.

1. Water + Syrup, Extracts, or Flavored Drink Powders

Flavor Inspiration
Blue raspberry, grape, grapefruit, green apple, lime, mango, orange, pineapple, pomegranate, watermelon, coconut, lemon, root beer, strawberry, cherry, fruit punch, iced tea, lemonade, lemon-lime electrolytes, etc.

2. Prepared Drink Combo

Flavor Inspiration
Iced tea/sweetened lemonade + juice/fruit nectar, soda + juice, juice + juice, etc.

3. Whole/Flavored Milk + Flavored Syrups/Sauces or Granulated Sugar, Milk Powder, Heavy Cream

Flavor Inspiration
Strawberry, caramel, chocolate, coffee, chocolate milk, strawberry milk, hot cocoa, coffee milk, etc.

Alert

- All inputs must contain a minimum of 6% sugar. Otherwise, it may prevent proper formation. This guideline does not apply to **low-calorie, sugar-free, or diet drinks**.
- To speed up the process of making frozen drinks, we recommend using cold beverages (cool them in the refrigerator in advance, but do not freeze them).
- Do not add water directly to the unit to make a slushie, as this can cause the evaporator to freeze.
- It is more difficult to clean up residues of cream and other oil-and grease-containing raw materials that stick on the machine, requiring in-depth cleaning after use.
- Minimum Input = 2 Cups (16oz) Maximum Input = 6 Cups (48oz)

4. Store-Bought Coffee Drinks/Handcraft Coffee + Flavored Syrups/Sauces or Granulated Sugar, Heavy Cream, Extracts or Milk

Flavor Inspiration

Store-bought bottled frappés, mochas, sweetened iced coffee drinks, cappuccinos, lattes, macchiatos, matcha lattes, etc.

5. Alcohol + Juice/Soda + (Water, Optional to Dilute Hard Alcohol/Spirits, 35%)

Flavor Inspiration

Cocktail: Strawberry daquiri mix, Piña colada mix, Margarita mix, Cosmopolitan mix, Mai tai mix, etc + White rum, Dark rum, Vodka, Tequila, Gin + Water (optional to dilute hard alcohol/spirits).

Juice & Alcohol Combo, Soda & Alcohol Combo (refer to Page 20 Recommendations on Juice and Soda Materials).

Alert

- All alcoholic inputs **must contain between 3% and 16% alcohol**. Alcohol content outside of **this range may prevent proper freezing**.
- All inputs must contain a minimum of 6% sugar. Otherwise, it may prevent proper formation. This guideline does not apply to **low-calorie, sugar-free, or diet drinks**.
- It is more difficult to clean up residues of cream and other oil-and grease-containing raw materials that stick on the machine, requiring in-depth cleaning after use.
- To speed up the process of making frozen drinks, we recommend using cold beverages (cool them in the refrigerator in advance, but do not freeze them).
- When mixing with a light or low-sugar beverage, replace the water from the recipe with an equal amount of the light beverage. Do not add alcohol to the mixture.
- Minimum Input = 2 Cups (16oz) Maximum Input = 6 Cups (48oz)

Cranberry Lemonade Slushie

Total Time: 15 ~ 60 Minutes

Ingredients

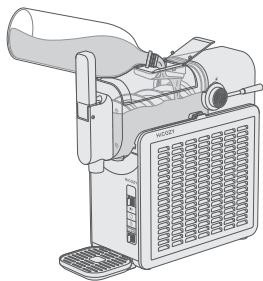
2 ~ 3 Servings

2 Cups Cranberry Juice + 2 Cups Lemonade

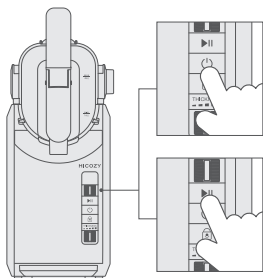
4 ~ 6 Servings

3 Cups Cranberry Juice + 3 Cups Lemonade

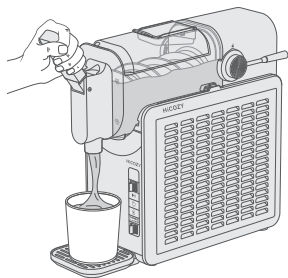
Directions



1. Open the top cover of the vessel and then slowly pour the mixture into the vessel.



2. Press the Power Button and select the Regular Slushie Mode.
3. Press the Start Button to start making the frozen drinks.



4. The unit will have audible alarms once the work is done. Then dispense and enjoy.

Alert

- All inputs must contain a minimum of 6% sugar. Otherwise, it may prevent proper formation.
- To speed up the process of making frozen drinks, we recommend using cold beverages (cool them in the refrigerator in advance, but do not freeze them).



Note:

- Do not turn off the preset until all the frozen drinks have been dispensed.
- The machine will go back to Select Mode 4 hours after the frozen drink is completed. If left idle for 10 minutes without any operation, it will switch to standby mode.
- Clean the machine in time after dispensing the frozen drinks. Please refer to pages 11 ~ 13 for detailed cleaning instructions.
- The machine is in the third thickness level by default. You can add ingredients, adjust the thickness, and change the mode as needed while making frozen drinks to achieve your desired results. (Make sure to disable the child lock function and do not turn on the vessel lock).

Strawberry Milkshake

Total Time: 15 ~ 60 Minutes

Ingredients

2 ~ 3 Servings

2 cups whole milk

½ cup heavy cream

2 tablespoons granulated sugar

1 teaspoon vanilla extract

½ cup strawberry syrup

4 ~ 6 Servings

4 cups whole milk

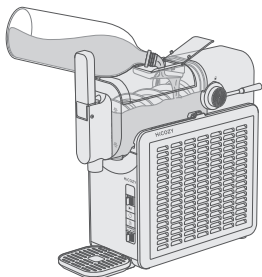
1 cup heavy cream

4 tablespoons granulated sugar

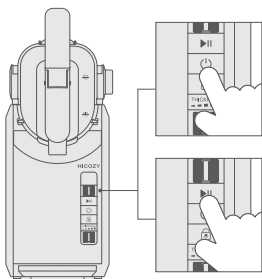
2 teaspoon vanilla extract

1 cup strawberry syrup

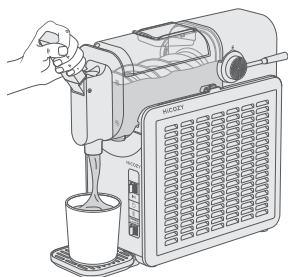
Directions



1. Stir all ingredients in a large bowl or vessel until well mixed and the sugar is completely dissolved.
2. Pour the mixture into the vessel.



3. Press the Power Button and select the Milk Slushie Mode. Then, set the thickness to the fifth level
4. Press the Start Button to start making the frozen drinks.



5. The unit will have audible alarms once the work is done. Then dispense and enjoy.

**Note:**

- Do not turn off the preset until all the frozen drinks have been dispensed.
- The machine will go back to Select Mode 4 hours after the frozen drink is completed. If left idle for 10 minutes without any operation, it will switch to standby mode.
- The machine is in the third thickness level by default. You can add ingredients, adjust the thickness, and change the mode as needed while making frozen drinks to achieve your desired results. (Make sure to disable the child lock function and do not turn on the vessel lock).

Alert

- All inputs must contain a minimum of 6% sugar. Otherwise, it may prevent proper formation.
- To speed up the process of making frozen drinks, we recommend using cold beverages (cool them in the refrigerator in advance, but do not freeze them).
- It is more difficult to clean up residues of cream and other oil-and grease-containing raw materials that stick on the machine, requiring in-depth cleaning after use. Please refer to pages 11 ~ 13 herein for more cleaning instructions.
- Minimum Input = 2 Cups (16oz) Maximum Input = 6 Cups (48oz)

Coffee Frappé Slushie

Total Time: 15 ~ 60 Minutes

Ingredients

2 ~ 3 Servings

1 cup half & half

2 cups black coffee

1 teaspoon vanilla extract

⅓ cup granulated sugar

4 ~ 6 Servings

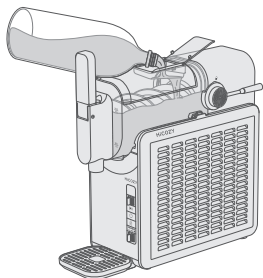
2 cups half & half

3 cups black coffee

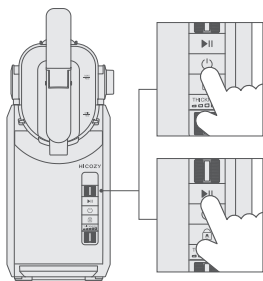
2 teaspoons vanilla extract

1 cup granulated sugar

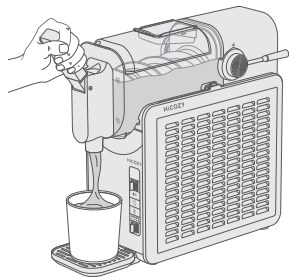
Directions



1. Stir all ingredients in a large bowl or vessel until well mixed and the sugar is completely dissolved.
2. Pour the mixture into the vessel.



3. Press the Power Button and select the Coffee Slushie Mode. Then, adjust the thickness to the fifth level.
4. Press the Start Button to start making the frozen drinks.



5. The unit will have audible alarms once the work is done. Then dispense and enjoy.

Note:

- Do not turn off the preset until all the frozen drinks have been dispensed.
- The machine will go back to Select Mode 4 hours after the frozen drink is completed. If left idle for 10 minutes without any operation, it will switch to standby mode.
- The machine is in the third thickness level by default. You can add ingredients, adjust the thickness, and change the mode as needed while making frozen drinks to achieve your desired results. (Make sure to disable the child lock function and do not turn on the vessel lock).

Alert

- All inputs must contain a minimum of 6% sugar. Otherwise, it may prevent proper formation.
- To speed up the process of making frozen drinks, we recommend using cold beverages (cool them in the refrigerator in advance, but do not freeze them).
- It is more difficult to clean up residues of cream and other oil-and grease-containing raw materials that stick on the machine, requiring in-depth cleaning after use. Please refer to pages 11 ~ 13 herein for more cleaning instructions.
- Minimum Input = 2 Cups (16oz) Maximum Input = 6 Cups (48oz)



Frosé

Total Time: 15 ~ 60 Minutes

Ingredients

2 ~ 3 Servings

2 cups rosé wine

1 cup white cranberry strawberry juice

¼ cup simple syrup

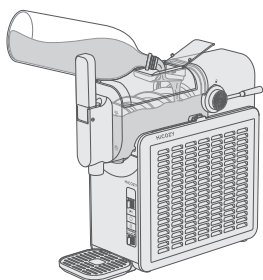
4 ~ 6 Servings

4 cups rosé wine

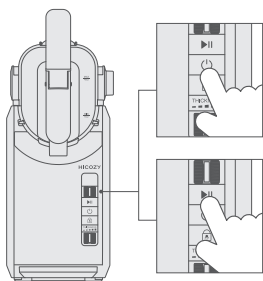
2 cup white cranberry strawberry juice

½ cup simple syrup

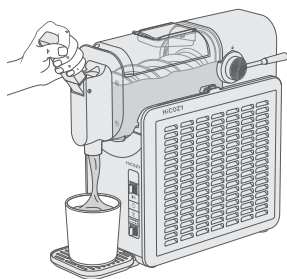
Directions



1. Stir all ingredients in a large bowl or vessel until well combined and the sugar is completely dissolved.
2. Pour the mixture into the vessel.



3. Press the Power Button and select the Wine Slushie Mode.
4. Press the Start Button to start making the frozen drinks.



5. The unit will have audible alarms once the work is done. Then dispense and enjoy.

**Note:**

- Do not turn off the preset until all the frozen drinks have been dispensed.
- The machine will go back to Select Mode 4 hours after the frozen drink is completed. If left idle for 10 minutes without any operation, it will switch to standby mode.
- The machine is in the third thickness level by default. You can add ingredients, adjust the thickness, and change the mode as needed while making frozen drinks to achieve your desired results. (Make sure to disable the child lock function and do not turn on the vessel lock).

Alert

- All alcoholic inputs must contain between 3% and 16% alcohol. Alcohol content outside of this range may prevent proper freezing.
- To speed up the process of making frozen drinks, we recommend using cold beverages (cool them in the refrigerator in advance, but do not freeze them).
- When mixing with a light or low-sugar beverage, replace the water from the recipe with an equal amount of the light beverage. Do not add alcohol to the mixture.
- Minimum Input = 2 Cups (16oz) Maximum Input = 6 Cups (48oz)

Pineapple Rum Slushie

Total Time: 15 ~ 60 Minutes

Ingredients

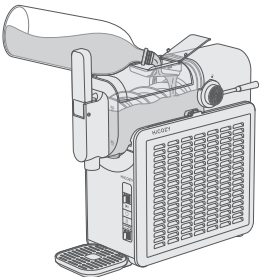
2 ~ 3 Servings

- 2 cups pineapple juice
- ¼ cup simple syrup
- ½ cup spiced rum
- ¼ cup canned full fat coconut milk

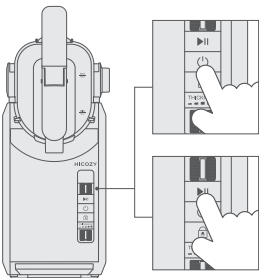
4 ~ 6 Servings

- 4 cups pineapple juice
- ½ cup simple syrup
- 1 cup spiced rum
- ½ cup canned full fat coconut milk

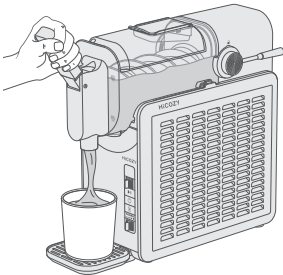
Directions



1. Stir all ingredients in a large bowl or vessel until well combined and the sugar is completely dissolved.
2. Pour the mixture into the vessel.



3. Press the Power Button and select the Cocktail Slushie Mode.
4. Press the Start Button to start making the frozen drinks.



5. The unit will have audible alarms once the work is done. Then dispense and enjoy.

Note:

- Do not turn off the preset until all the frozen drinks have been dispensed.
- The machine will go back to Select Mode 4 hours after the frozen drink is completed. If left idle for 10 minutes without any operation, it will switch to standby mode.
- The machine is in the third thickness level by default. You can add ingredients, adjust the thickness, and change the mode as needed while making frozen drinks to achieve your desired results. (Make sure to disable the child lock function and do not turn on the vessel lock).

Alert

- All alcoholic inputs **must contain between 3% and 16% alcohol**. Alcohol content outside of this range may prevent proper freezing.
- To speed up the process of making frozen drinks, we recommend using cold beverages (cool them in the refrigerator in advance, but do not freeze them).
- When mixing with a light or low-sugar beverage, replace the water from the recipe with an equal amount of the light-sugar beverage. Do not add alcohol to the mixture.
- Minimum Input = 2 Cups (16oz) Maximum Input = 6 Cups (48oz)





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