

NO ICE NEEDED ONE-TOUCH SLUSHIE MAKER PERSONALIZED PRESETS EASY TO CLEAN

Welcome to the ECOVIVA® Slushie Maker with FAST COOLING Technology!

Get ready to discover recipes, tips, and tricks that will have you making perfect Slushies – almost anything goes – in about 60 minutes. Let's start creating delicious frozen drinks right at home!



For any inquiries please contact us

FAST COOLING TECHNOLOGY



No ice, no blending, full flavor.

Create more flavorful, less-watered down frozen drinks at home.



Frozen drinks in 60 minutes or less.

Once frozen drink reaches desired Thickness, unit will beep three seconds. Auger will continue running to mix your drinks and keep them ready for dispensing at any time.



Up to 12 hours of runtime for frozen drinks on tap.

The unit will continue running to keep your drinks at the ideal Thickness, prevent them from freezing solid, and be ready to dispense when your craving hits.



The reservation time up to 24 hours.

Pour the drink, press the Delay Start button, and set a smoothie - making delay of up to 24 hours. The drink will stay at 41°F (5°C) until smoothie - making starts.

Just add more liquid while the machine is running to keep making endless frozen drinks for your party.



CONTROL PANEL





Thickness Control Setting

Each preset will start at a default/optimal thickness for ideal texture. If desired, adjust the thickness for your perfect frozen drink texture.

- For sippable frozen drinks, decrease the Thickness level by pressing the "-"on the control panel.
- For thicker, colder frozen drinks, increase the Thickness level by pressing the"+" on the control panel.



5 Presets

5 unique presets that use FAST COOLING Technology to determine the perfect thickness for the ideal frozen drink.



Delay Start

The unit could be programmed the machine to start making Slushie at a later time.



Lock

The unit could be locked during using for safety.



Clean

This cycle agitates, without cooling, to rinse the unit.



Power

Press to turn the unit on and off.



Start / Stop

Press to START, or PAUSE.

PRESETS

5 uniqu presets

use FAST COOLING Technology for the perfect thickness for your ideal frozen drink.

Each preset will start at a default/optimal thickness for ideal texture.

- · After choosing desired preset,
- Press (*) button to start your Slushie making process.
- If desired, adjust the thickness level for your perfect frozen drink texture.
- · 16-oz minimum liquid capacity.
- · 64-oz maximum liquid capacity.



PRESET 02

Frappé

Coffee shop lovers to make frozen treats



PRESET 03

PRESET 01

Slushie

Transforming your

everyday beverages

Milkshake

Dairy - and creamier - based beverages



PRESET 04

Spiked Slushie

Beverages with low alcohol content



PRESET 05

Wine

Beverages with high alcohol content

WHAT'S IN THE BOX



ASSEMBLY

Pre-installation preparation

Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.





Step 1 Install the condensation catch under the evaporator by sliding it into the rail grooves.



Step 2 Install the auger by sliding it over the evaporator until it fits into place on the pin.



Step 3
With the bail handle up, slide the vessel over the auger and evaporator.



Step 4
Lock the vessel into place
by pushing the bail handle
back to seal the vessel.



Step 5 Insert the drip tray in front of the motor base until it clicks into place.



Done

MAKING SLUSHIE

MINIMUM INPUT = 2 CUPS (16 OZ)

MAXIMUM INPUT = 8 CUPS (64 OZ)







- 1. Plug in the unit.
- 2. Open the cover on the top of the vessel.
- Add liquid(s) through the easy-fill port and close the cover.
- 4. Press the power button to turn on the unit.
- 5. Choose your desired preset, then press the START buttom. The preset will start at the default/optimal thickness. If desired, adjust thickness for your perfect frozen drink texture.
- 6. Place a cup on the drip tray, under the handle.
- 7. To dispense, slowly pull the handle. To stop, release the handle back into place.

NOTE

- Stopping the unit also stops the auger and cooling process. You will need to keep the unit running to dispense contents.
- · Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting thickness.
- When the Slushie is ready, the buzzer will sound continuously for 3 seconds. The display screen will show "COOL", and the machine will enter the heat preservation state and keep working cyclically at the setting Thickness.

USING THE CLEAN CYCLE

- This cycle agitates. without cooling, to clean the unit.
- After using the CLEAN cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.



- 1. Dispense any remaining frozen drink.
- 2. Stop the current preset. Press the CLEAN button.
- 3. Add warm water up to the vessel's max fill line (64 oz). NOTE: This water will dispense quickly. Ensure you use a large cup or bowl to capture it.
- 4. Slowly dispense the water from the unit immediately after filling.
- 5. Stop clean cycle by pressing the STOP button.
- 6. Press the power button to turn off the unit.

DISASSEMBLY & CLEANING



1. Unlock the bail handle by pulling forward 2. Slide the auger off the evaporator. Set and remove the vessel by gently pulling it off aside. the unit. Ensure the vessel is tipped down to prevent remaining liquid from spilling out the back of the vessel. Set aside.





3. Wipedown the evaporator with a sanitized or warm, damp cloth.



4. Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.



5. Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth. 6. If needed, remove the drip tray.

7. Hand-wash all parts in warm, soapy water, or use a dishwasher.



- 8. Wipe down the motor base and evaporator with a sanitized or warm, damp cloth.
- 9. Allow all parts to dry thoroughly before reassembling and/or storing the unit.

NOTE: If needed, repeat until frozen drink is rinsed off the evaporator.

REQUIRED SUGAR CONTENT

ALL INPUTS MUST CONTAIN AT LEAST 6% SUGAR.

SUGAR GUIDELINES

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

LISTED SERVING SIZE	MINIMUM TOTAL SUGAR AMOUNT
8 oz (240 ml)	14 g
12 oz (355 ml)	20 g
20 oz (591 ml)	35 g

EXAMPLE: Apple juice

Nutrition Fa	acts	
8 Servings per conta Serving size	niner fl oz (240 ml)	Serving Size
Amount per serving Calories	120	
	%Daily Value*	
Total Fat 0g	0%	
Sodium 25mg	1%	
Total Carbohydrate 31g	11%	
Total Sugars 26g		
		Total Sugars (26 g meets
Potassium 251mg	6%	the minimum
Vitamin C 108mg	120%	requirement)

If the beverage does not meet the minimum sugar requirement, it may result in issues like unformed Slushie, abnormal sounds, auto-stop, E3 error, etc.To address this:

Add 1–2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Combine additional sugar with the base prior to pouring into unit. Reset the unit by pressing the preset. Restart by pressing the START ® button.

NOTE: Sugar-free substitutes or artifical sweeteners will not aid in meeting totalminimum or maximum sugar requirements.

SUGAR PERCENTAGES

SUGAR %
below this point will
freeze too hard to
create Slushie

SUGAR PERCENTAGES

FRAPPÉ

SODA

DRINK

TRAPPÉ

SODA

ALCOHOL GUIDELINES

The perfect balance for your favorite frozen cocktails at home.

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

HARD ALCOHOL/SPIRIT GUIDELINES

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

TOTAL RECIPE SIZE	MAXIMUM ALCOHOL AMOUNT
3 cups (24 oz)	1/2 cup (4 oz)
4 1/2 cups (36 oz)	3/4 cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)
8 cups (64 oz)	1 1/4 cups (10 oz)

Chart above is a guide for incorporating hard alcohol/spirits (35% +) ONLY. If a drink exceeds the maximum alcohol amount: Add 1/4 cup juice, water, non-alcoholic drink mix, soda, tonic water, seltzer, or coffee/tea per serving to dilute the input. Reset the unit by pressing the preset. Restart by pressing the START \odot button.



DIET

SODA

RECIPES

MINIMUM INPUT = 2 CUPS (16 OZ)

MAXIMUM INPUT = 8 CUPS (64 OZ)

For the best dispensing experience, fill the unit to the max-fill line (64 oz)



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



All inputs must contain at least 6% sugar.



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



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



For your ideal texture, use the Thickness setting to adjust.



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

NO-PREP SLUSHIE

SIMPLY FILL & SELECT

ECOVIVA

Add 2-8 cups (16-64 oz) to the unit, then select desired preset.

PRESET	PREPARED DRINK	DIRECTIONS
Slushie	Sports drinks, energy drinks, sweetened iced tea, kombucha, lemonade, limeade	Select Slushie . adjust Thickness control to illuminate 2 bar
	Soda, fruit punch	Illuminate 2 bar.
	Bottled premade smoothies, pineapple juice	Select Slushie . adjust Thickness control to
9.00	Grape juice, cherry juice	illuminate 3 bar.
Spiked Slushie	Hard seltzers	
	Sour beers, hard tea, hard cider	Select Spiked Slushie . djust Thickness to
	Hard kombucha, hard lemonade, Paloma, Moscow Mule	illuminate 3 bars.
Wine	Rum & Cola wine (white or rosé)	Select Wine. adjust Thickness to illuminate 3 bars.
Frappé	Cranberry juice, orange juice, mango juice, watermelon juice, tropical juice	Select Frappé adjust Thickness control to illuminate 1 bar.
	Apple juice/apple cider	

FROZEN COCKTAIL HOUR



Mix and match ingredients to be the ultimate staycation bartender.



1.
Pick a drink mix
Choose a base for your cocktail

2-3	4-6	6-8
SERVINGS	SERVINGS	SERVINGS
add	add	add
2 ^{1/} 2 cups	5 cups	6 ^{1/} 4 cups

- Strawberry daquiri mix
- · Piña colada mix
- Original or flavored margarita mix
- Cosmopolitan mix
- · Mai tai mix



Select Spiked Slushie

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



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Add alcohol

2-3	4–6	6-8
SERVINGS	SERVINGS	SERVINGS
add	add	add
^{1/} 2 cups	1 cup	1 ^{1/} 4 cups

- White rum
- Dark rum
- Flavored rum
- Vodka
- Tequila
- Gin



TROPICAL RECIPE INSPIRATIONS





PIÑA COLADA

- 1. Pifa colada drink mix
- 2. Coconut rum
- 3. Select Spiked Slushie
- 4. Garnish with pineapple & cherries

FROZEN MAI TAI

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



SLUSHIE

ONE-INGREDIENT SODA SLUSHIE





PREP: 5 MINUTES

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 (12-oz) cans	4 (12-oz) cans	5 (12-oz) cans
(or 3 cups) soda	(or 6 cups) soda	(or 7 ^{1/} 2 cups) soda

USE ANY OF THE FOLLOWING SODAS:

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

DIRECTIONS:

- 1. Pour soda into the vessel.
- 2. Select **Slushie**. Preset will start at the default/ optimal Thickness for ideal texture. If desired, adjust thickness.
- 3. When the Slushie is ready, the buzzer will sound continuously for 3 seconds. The display screen will show "COOL".

TIP: For best results, chill liquid before adding to the machine.

NOTE: Diet soda (or soda made with artificial sugar substitutes) will NOT work in this unit. For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

ECOVIVA SPIKED SLUSHIE

FROZEN MIMOSA



PREP: 5 MINUTES

TOTAL TIME: 2-3 SERVINGS: 30 MINUTES | 4-6 SERVINGS: 45 MINUTES |

6-8 SERVINGS: 60 MINUTES

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
11/4 cups orange juice	2 ^{1/} 2 cups orange juice	3 ^{1/} 3 cups orange juice
1 ^{3/} 4 cups sparkling wine, Champagne, Prosecco, or Cava	3 ^{1/} 2 cups sparkling wine, Champagne, Prosecco, or Cava	4 ^{2/} 3 cups sparkling wine, Champagne, Prosecco, or Cava

DIRECTIONS:

- 1. Pour all ingredients into the vessel.
- 2. Select **Spiked Slushie**. Preset will start at the default/optimal thickness for ideal texture. If desired, adjust thickness.
- 3. When the Slushie is ready, the buzzer will sound continuously for 3 seconds. The display screen will show "COOL".



MAKE IT A MOCKTAIL:

Swap out the champagne for sparkling white grape juice or sparkling cider and run on the Slushie program.

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

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



CHOCOLATE MILKSHAKE





PREP: 5 MINUTES

TOTAL TIME: 2-3 SERVINGS: 20 MINUTES | 4-6 SERVINGS: 30 MINUTES |

6-8 SERVINGS: 50 MINUTES

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
2 cups whole milk	4 cups whole milk	4 ^{1/} 3 cups whole milk
1 cup heavy cream	2 cups heavy cream	2 ^{1/} 3 cups heavy cream
1 teaspoon vani ll a extract	2 teaspoons vani l la extract	1 tablespoon vanilla extract
2 tablespoons granulated sugar	1/4 cup granulated sugar	^{1/} 3 cup granu l ated sugar
1/4 cup chocolate syrup	^{1/} 2 cup chocolate syrup	^{2/} 3 cup chocolate syrup
2 tablespoons cocoa powder	^{1/} 4 cup cocoa powder	^{1/} 2 cup cocoa powder

DIRECTIONS:

- 1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar, chocolate syrup, and cocoa powder are fully dissolved. Pour mixture into the vessel.
- 2. Select **Milkshake**. Preset will start at the default/optimal Thickness for ideal texture. If desired, adjust thickness.
- 3. When the Slushie is ready,the buzzer will sound continuously for 3 seconds. The display screen will show "COOL". Serve immediately, topped with whipped cream and chocolate sauce as desired.



Swap out dairy ingredients for dairy-free alternatives if desired.

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

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

PINK LEMONADE SLUSHIE





PREP: 5 MINUTES

TOTAL TIME: 2-3 SERVINGS: 15 MINUTES | 4-6 SERVINGS: 30 MINUTES |

6-8 SERVINGS: 45 MINUTES

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
2 ^{1/2} cups water	5 ^{1/2} cups water	7 ^{1/} 2 cups water
^{1/} 3 cup + 2 teaspoons pink lemonade powder mix	^{2/3} cup + 4 teaspoons pink lemonade powder mix	^{3/4} cup + 2 tablespoons pink lemonade powder mix

DIRECTIONS

- 1. In a pitcher or large bowl, whisk together all ingredients until combined and lemonade powder is fully dissolved.
- 2. Pour mixture into the vessel.
- 3. Select **Slushie**. Preset will start at the default/optimal Thickness for ideal texture. If desired, adjust Thickness.
- 4. Once frozen drink reaches optimal Thickness, unit will beep three seconds. Serve immediately.

COCONUT LIME DAIQUIRI



PREP: 5 MINUTES

TOTAL TIME: 2-3 SERVINGS: 20 MINUTES | 4-6 SERVINGS: 30 MINUTES |

6-8 SERVINGS: 50 MINUTES

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
1 ^{1/4} cups unsweetened canned coconut mi l k	2 ^{1/2} cups unsweetened canned coconut mi l k	3 ^{1/3} cups unsweetened canned coconut mi l k
1 ^{1/} 4 cups limeade	2 ^{1/} 2 cups l imeade	3 ^{1/} 3 cups limeade
^{1/} 4 cup + 2 tablespoons light rum	^{3/4} cup light rum Juice of 3 limes	1 cup light rum Juice of 4 limes
Juice of 2 limes 3 tablespoons granulated sugar	^{1/} 4 cup granulated sugar	^{1/} 3 cup granulated sugar

DIRECTIONS

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



MAKE IT A MOCKTAIL:

Swap out the rum for zero-proof light rum and run on the SLUSH program. The preset will start at the default level.

NOTE: For easier cleaning, DO NOT turnoff preset until all frozen drink has been dispensed.

NOTE: For easier cleaning, DO NOT turnoff preset until all frozen drink has been dispensed.

ECOVIVA

CARAMEL FRAPPÉ





PREP: 5 MINUTES

TOTAL TIME: 2-3 SERVINGS: 15 MINUTES | 4-6 SERVINGS: 25 MINUTES |

6-8 SERVINGS: 35 MINUTES

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 caramel sauce	^{3/} 4 cup caramel sauce	1 cup caramel sauce

TOPPINGS (optional)

Whipped cream Caramel sauce

DIRECTIONS

- 1. In a pitcher or large bowl, whisk together all ingredients until combined and caramel sauce is fully dissolved.
- 2. Pour mixture into the vessel.
- 3. Select **FRAPPÉ**. Preset will start at the default/optimal Thickness for ideal texture. If desired, adjust Thickness.
- 4. Once frozen drink reaches optimal Thickness, unit will beep three seconds. Serve immediately, topped with whipped cream and caramel sauce as desired.



MAKE IT DAIRY FREE:

Swap out dairy ingredients for dairy-free alternatives if desired.

TIP: To create a mocha frappé, swap out the caramel sauce for chocolate sauce.

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

NOTE: For easier cleaning, DO NOT turnoff preset until all frozen drink has been dispensed.

COFFEE FRAPPÉ





PREP: 5 MINUTES

TOTAL TIME: 2-3 SERVINGS: 20 MINUTES | 4-6 SERVINGS: 30 MINUTES |

6-8 SERVINGS: 50 MINUTES

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 teaspoon vani ll a extract	2 ^{1/} 2 teaspoons vani ll a extract	1 tablespoon vanilla extract		
^{1/} 3 cup granulated sugar	³/4 cup granu l ated sugar	1 cup granulated sugar		

TOPPINGS (optional)

Whipped cream Chocolate sauce Caramel sauce

DIRECTIONS

- 1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
- 2. Pour mixture into the vessel.
- 3. Select **FRAPPÉ**. Preset will start at the default/optimal Thickness for ideal texture. If desired, adjust Thickness.
- 4. Once frozen drink reaches optimal Thickness, unit will beep three seconds. Serve immediately, topped with whipped cream and chocolate and/or caramel sauce as desired.



MAKE IT DAIRY FREE:

Swap out dairy ingredients for dairy-free alternatives if desired.

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

NOTE: For easier cleaning, DO NOT turnoff preset until all frozen drink has been dispensed.

WINE SLUSHIE



PREP: 5 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
3 cups of dessert wine. Or 1 cup of rose wine + 2 tablespoons cranberry- strawber- ry juice + 1/4 cup simple syrup	6 cups of dessert wine. Or 3 cups rosé wine+2 ^{1/4} cups white cranberry- strawberry juice	8 cups of dessert wine. Or 4 ^{1/3} cups rosé wine + 3 cups white cranberry- strawberry juice ^{2/3} cup simple syrup

GARNISH (optional)

Strawberries or Cherry

DIRECTIONS

- 1. In a pitcher or large bowl, whisk together all ingredients until combined.
- 2. Pour mixture into the vessel.
- 3. Select **WINE**. Preset will start at the default/ideal THICKNESS for ideal texture. Adjust THICKNESS control to illuminate 3 bars.
- 4. Once frozen drink reaches optimal Thickness, unit will beep three seconds. Garnish and serve immediately.

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

NOTE: For easier cleaning, DO NOT turnoff preset until all frozen drink has been dispensed.

RED SANGRIA



PREP: 5 MINUTES

ECOVIVA

TOTAL TIME: 2-3 SERVINGS: 20 MINUTES | 4-6 SERVINGS: 30 MINUTES |

6-8 SERVINGS: 50 MINUTES

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
1 1/4 cups red wine	2 ^{1/} 2 cups red wine	3 ^{1/} 4 cups red wine
2 ^{1/2} tablespoons orange liqueur or brandy 1 ^{1/2} cups orange juice 1 ^{1/2} tablespoons light brown sugar	^{1/3} cup orange liqueur or brandy 3 cups orange juice 3 tablespoons light brown sugar	^{1/2} cup orange liqueur or brandy 3 ^{3/4} cups orange juice ^{1/4} cup light brown sugar

GARNISH (optional)

Orange slices

DIRECTIONS

- 1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
- 2. Pour mixture into the vessel.
- 3. Select **Spiked Slushie**. Preset will start at the default/optimal THICKNESS for ideal texture. If desired, adjust Thickness.
- 4. Once frozen drink reaches optimal Thickness, unit will beep three seconds. Garnish and serve immediately.

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

NOTE: For easier cleaning, DO NOT turnoff preset until all frozen drink has been dispensed.

CREATE YOUR OWN SLUSHIE

INGREDIENTS: Syrup, extracts, and flavored drink powders

	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS		MIX	POUR	DISPENSE
SYRUPS	^{1/} 2 cup flavored syrup 2 ^{1/} 2 cups water	1 cup flavored syrup 5 cups water	1 ^{1/} 3 cups flavored syrup 6 ^{1/} 2 cups water				
		FLAVOR INSPIRATION e, grapefruit, green apple, apple, pomegranate, water	lime, mango, orange,				
EXTRACTS	^{1/} 2 tablespoon extract ^{1/} 4 cup sugar 4 drops food coloring, optional 3 cups water	1 tablespoon extract 1/2 cup sugar 6 drops food coloring, optional 6 cups water	2 tablespoons extract 2/3 cup sugar 7 drops food coloring, optional 8 cups water	combine fla with water ingre-	er or large bowl, avoring of choice or and mix until dients are ely dissolved.	Pour mixture into vessel, then select Slushie . The preset will start at the default/optimal level. If desired, adjust the	For best resu chill serving gla before dispension
	Coconut, ler	FLAVOR INSPIRATION mon, lime, orange, root be				thickness level for your desired frozen drink texture.	
FLAVORED DRINK POWDERS	^{1/} 4 cup drink powder 3 cups water	^{1/} 2 cup drink powder 6 cups water	^{3/} 4 cup drink powder 7 ^{3/} 4 cups water				
	Blue raspberry, cl	FLAVOR INSPIRATION herry, fruit punch, grape, ic lemon-lime electrolytes	ed tea, lemonade,				

CREATE YOUR OWN SLUSHIE

INGREDIENTS:

Prepared drinks

PICK A RECIPE		VOR 1 AND CORR OUNT TO VESSEL			CHOOSE FLAVO	R 2 AND CORRE	SPONDING SE	RVING AMOU	NT TO VESSEL
FLAVOR COMBO	FLAVOR 1	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	FLAVOR 2	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	
PEACH ICED TEA					Peach nectar				
POMEGRANATE ICED TEA					Pomegranate jui	ce			
PINEAPPLE ICED TEA	Sweetened iced tea				Pineapple juice	2			
PASSION FRUIT ICED TEA					Passion fruit nec	tar			
MANGO ICED TEA					Mango nectar				
CRANBERRY- STRAWBERRY LEMONADE					Cranberry-strawbe	erry			
MANGO LEMONADE					Mango nectar				
PEACH LEMONADE	Sweetened lemonade	2 cups	4 cups	5 cups	Peach nectar	1 cup	2 cups	2 ^{3/} 4 cups	Select Slushie . The preset will start at the default level.
HALF & HALF					Sweetened ice to	ea			
ORANGE LEMONADE					Orange juice				
CHERRY LIMEADE					Cherry juice				
POMEGRANATE LIMEADE	Limeade				Pomegranate jui	ce			
PARTY PUNCH	Lemon-lime soda				Fruit punch				
CHERRY COLA	Cola				Cherry juice				
CRANBERRY ORANGE	Orange juice				Cranberry juice	2			

CREATE YOUR OWN MILKSHAKE & FRAPPE

INGREDIENTS:

Syrup, milk powder, flavored milk, and store-bought coffee drinks

	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS				
FLAVORED SYRUPS /SAUCES	2 cups whole milk 1 cup heavy cream 1 teaspoon vanilla extract 2 tablespoons granulated sugar ^{1/} 4 cup flavored syrup/sauce	4 cups whole milk 2 cups heavy cream 2 teaspoons vanilla extract 1/4 cup granulated sugar 1/2 cup flavored syrup/sauce	4 ^{1/} 3 cups whole milk 2 ^{1/} 3 cups heavy cream 1 tablespoon vanilla extract ^{1/} 3 cup granulated sugar ^{2/} 3 cup flavored syrup/sauce				
	Stra	FLAVOR INSPIRATION wberry, caramel, chocolate					
FLAVORED MILK POWDERS	^{2/} 3 cup drink powder 2 ^{1/} 2 cups whole milk ^{1/} 2 cup heavy cream	1 ^{1/} 4 cup drink powder 5 cups whole milk 1 cup heavy cream	1 ^{2/} 3 cups drink powder 6 ^{2/} 3 cups whole milk 1 ^{1/} 3 cups heavy cream				
FOWDERS	Chocol	FLAVOR INSPIRATION ate milk, strawberry milk, I	not coco				
FLAVORED MILKS	2 ^{1/} 2 cups flavored milk ^{1/} 2 cup heavy cream	5 cups flavored milk 1 cup heavy cream	6 ^{2/} 3 cups flavored milk 1 ^{1/} 3 cups heavy cream				
	Chocola	FLAVOR INSPIRATION te milk, strawberry milk, co					
STORE- BOUGHT	2 ^{3/} 4 cups store-bought coffee drink 2 tablespoons heavy cream	5 ^{3/} 4 cups store-bought coffee drink ^{1/} 4 cup heavy cream	7 ^{2/} 3 cups store-bought coffee drink ^{1/} 3 cup heavy cream				
COFFEE DRINKS		FLAVOR INSPIRATION Store-bought bottled frappés, mochas, sweetened iced coffee drinks, cappuccinos, lattes, macchiatos, matcha lattes					

CREATE YOUR OWN SPIKED SLUSHIE

INGREDIENTS:

Juice or soda and alcohol

PICK A RECIPE	ADD JUICE ACC	CORDING TO SE	RVING AMOUN	TTO VESSEL	ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VESSEL			O VESSEL										
JUICE & ALCOHOL COMBO	JUICE	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	ALCOHOL	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS										
CAPE CODDER	Cranberry juice			6 ^{2/} 3 cups	Vodka													
BELLINI	Peach nectar				6 ^{2/} 3 cups	Champagne												
SCREWDRIVER	Orange juice	o 1/	_			Vodka	1/	_	- 1/	Select Spiked Slushie . The preset will start at								
GREYHOUND	Grapefruit juice	2 ^{1/} 2 cups	5 cups			6 3 cups	6 ~ 3 cups	6 ~3 cups	6 ~3 cups	6 ~3 cups	6~3 cups	6 ~ 3 cups	6 ~ 3 cups	6 ~ 3 cups	Gin	^{1/} 2 cup	1 cup	1 ^{1/} 4 cups
BLOODY MARY	Tomato juice				Vodka													
CINNAMON WHISKEY CIDER	Apple cider				Cinnamon whiskey													

PICK A RECIPE	ADD SODA ACCORDING TO SERVING AMOUNT TO VESSEL			ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VE) VESSEL			
SODA & ALCOHOL COMBO	SODA	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	ALCOHOL	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS		
WHISKEY COLA	Cola				Whiskey					
RUM & COLA	Regular or diet cola				Rum					
PALOMA	Grapefruit soda	2 ^{1/} 2 cups	F	6 ^{2/} 3 cups	6 ^{2/} 3 cups	Tequila	^{1/} 2 cup	1	1 ^{1/} 4 cups	Select Spiked Slushie . The preset will start at
WHISKEY & GINGER	Ginger ale	2 ~2 cups	5 cups			Whiskey	~2 Cup	1 cup	1 "4 cups	the default/optimal level.
SPIKED LEMONADE	Lemonade				Vodka					
DARK & STORMY	Ginger beer				Rum					

CREATE YOUR OWN WINE SLUSHIE

INGREDIENTS: various wine

PICK A RECIPE	ADD JUICE ACCORDING TO SERVING AMOUNT TO VESSEL				ADD ALCOHO	ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VESSEL					
JUICE & ALCOHOL COMBO	JUICE	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	ALCOHOL	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS			
MADEIRA MIX	Cranberry juice				Madeira						
LIQUEUR MIX	Peach nectar				Liqueur				Select WINE		
MALVASIA MIX	Orange juice		_	5 ^{1/} 2 cups	Malvasia	_		- 1/	The preset will start at the		
WINE MIX	Grapefruit juice	2 cups	4 cups		5 1/2 cups	5 ·2 cups	Wine	1 cup	2 cups	2 ^{1/} 2 cups	default/optimal level.
SHERRY MIX	Tomato juice				Sherry						
DESSERT MIX	Apple cider				Ice wine or dessert wi	ne					

ALCOHOL RECIPE	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	MIX	MIX POUR		
	3 cups	5 cups	8 cups		Pour mixture into vessel, then select WINE		
DESSERT WINE (Tokaji, Sauternes, Ice Wine)	Blue raspb lime,	FLAVOR INSPIRATI perry, grape, grapefru mango, orange, pin prnegranate, waterm	it, green apple, eapple,	In a pitcher or large bowl, combine flavoring of choice	The preset will start at the default/optimal level. If desired, adjust the THICKNESS level to 4 for best results.	For best results, chill serving glasses	
	3 cups	5 cups	8 cups	with water and mix until ingredients are completely dissolved.	Pour mixture into vesse l , then select WINE	before dispensing and enjoying your creation.	
BRUT WINE (Lambrusco, CAVA, Moscato, Rosé)	Blue raspberry	LAVOR INSPIRATION, cherry, fruit punch, ade, lemon-lime elec	grape, iced tea,	completely dissolved.	The preset will start at the default/optimal level. If desired, adjust the THICKNESS level to 1 for best results.		



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