

6-in-1 Slushy & Soft-Serve Maker

ICE-200 SERIES

Soft-Serve Success Guide

Category	Key Points	Pro Tips
Ingredients Matter	<ul style="list-style-type: none"> • Use full-fat dairy for smooth, rich texture. • Low-fat ingredients produce icier, less firm results. 	Stick to cream and whole milk for best results.
Balance Sugar	<ul style="list-style-type: none"> • Sugar sweetens and controls freezing point. • Too little sugar makes the mixture too firm and may damage the unit. 	Use recipe ratios; avoid cutting sugar drastically.
Prep & Chilling	<ul style="list-style-type: none"> • Chill base 4 hours to overnight for smoother texture. • Whisk well to dissolve sugar. • Rewhisk after chilling. • Mixture must be lump-free. • Sift powders before adding. 	Chill longer for extra creaminess; strain if needed for smoothness.
Texture & Firmness	<ul style="list-style-type: none"> • Soft serve needs precise fat, sugar, flavor, salt balance. • Home recipes skip commercial stabilizers—use fresh ingredients. 	Follow tested recipes for best results.
Boosters for Firmness	<ul style="list-style-type: none"> • Malted Milk Powder: Adds body and lecithin. • Cream Cheese: Adds fat and emulsifiers. • Liquid Sugars: Swap 2 tablespoons granulated for syrup. • Xanthan Gum: Stabilizer. • Brown Sugar: Improves consistency. 	Start small with recipe changes; whisk and strain well.
Flavor Tips	<ul style="list-style-type: none"> • Use the Cuisinart vanilla recipe from the recipe booklet as a base; swap extracts for new flavors. • Freeze-dried fruit: Pulverize and sift before adding. • Chill flavored mix before churning. 	Keep recipe changes minimal to avoid texture issues.

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6-in-1 Slushy & Soft-Serve Maker

ICE-200 SERIES

Tips

Issue	Type of Recipe	Likely Cause	Quick Fix
Ingredients not going into funnel	All	Mixture is too thick	Add gradually to the ingredient funnel.
Mixture will not freeze	Cocktail, Wine	Alcohol content is too high	Increase nonalcoholic ingredients in the mixture.
Mixture not frozen enough	Slushy, Frappé, Wine, Cocktail only	Firmness selection too low	Increase the firmness selection by pressing ❄️ button.
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 overnight before churning.
Mixture will not dispense	All	Smart Dispense System not triggered	Grasp the handle with entire hand to activate the Smart Dispense System.
Mixture will not dispense	Sorbet and Beverages	Star tip being used	Only use the star tip to dispense ice cream.
Mixture frozen in unit	All	Not enough sugar	Turn off the unit immediately to protect the motor, allow mixture to thaw, dispense fully.

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Cuisinart®

6-in-1 Slushy & Soft-Serve Maker

ICE-200 SERIES



Instruction &
Recipe Booklet



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. 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. Children should be supervised to ensure that they do not play with the appliance.
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. Please contact Cuisinart® Customer Service for help with your item.
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. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE VESSEL!** Sharp objects will scratch and damage the inside of the vessel. A rubber spatula or wooden spoon may be used when the appliance is in the off position.
11. This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart® repair personnel.
12. Do not use appliance for other than intended use.
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. The refrigerant (R600a) is flammable. **Caution:** The refrigerant circuit of the appliance contains isobutane (R600a). Isobutane is a natural refrigerant gas with a high level of environmental compatibility, but it is nevertheless flammable. During transportation and installation of the appliance, ensure that none of the components of the refrigerant circuit becomes damaged. If the refrigerant circuit should be damaged, avoid open flames and sources of ignition. Thoroughly ventilate the room in which the appliance is situated.
15. Keep the appliance 4 inches from other objects to ensure motor ventilation.
16. Do not upend this product or incline it over a 45° angle.
17. Do not use the appliance near an open flame, hot plate, or stove.
18. Do not remove the dispenser assembly when unit is mixing.
19. Dispose of the flammable refrigerant used in the appliance according to local regulations.
20. **Caution:** Flammable refrigerant used. When handling, moving, and using the unit, be sure to avoid damaging the refrigerant tubing and increasing the risk of a leak.

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.

If a long, grounded 3-prong extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or animals, or tripped over.

Caution

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

- Do not immerse the compressor 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 Cuisinart® authorized personnel.
- Check voltage to be sure that the voltage indicated on the nameplate 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 the upright position and wait **24 hours before using**.

Parts and Features

- 1. Ingredient funnel cover
- 2. Ingredient funnel tray
- 3. Smart Dispense Sensor
- 4. Dispenser assembly
- 5. Star tip (In bag with the instruction booklet)
- 6. Dispenser cover
- 7. Auger
- 8. Compressor base
- 9. Drip tray



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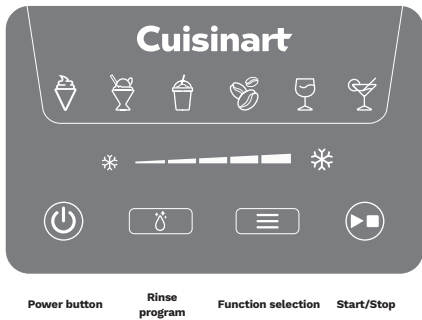
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Before First Use

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 24 hours before use.



Control Panel


- Ice cream
- Sorbet
- Slushy
- Frappé
- Wine
- Cocktail
- Frozen treats firmness selection/progress bar




Note: The LCD control panel and the Smart Dispense Sensor areas 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 24-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.

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.

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

i. When Wine is selected, the display will show the firmness selection.

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.

11. To adjust the firmness of frozen treats (Slushy, Frappé, Wine, and Cocktail only), press the frozen treats firmness selection button . 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 ½ hour 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.

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 above).

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. Press Start/Stop, then repeat as many time with clean, warm water until the dispensed water is clear.

v. 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 flavor. 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® authorized 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 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.
At any time during the cooling/mixing cycle, the unit beeps continuously for 30 seconds.	Power off and unplug the unit. Let it rest for 2 hours. Power unit on and begin making your frozen dessert. If this happens again, let the unit rest for 24 hours. If unit continues to beep after you have tried the above procedure, contact consumer 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 20 ounces 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 30 ounces 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/frappé/wine/cocktail mixture to add to the machine is 44 ounces 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.
- Freezing times range per recipe. Most treats will be ready in 20 to 40 minutes.

Adjusting Firmness While Unit is Running

Press the Start/Stop  button at any point in the cooling/mixing cycle to pause the cycle. To adjust the firmness of frozen treats, press frozen treats firmness selection button . To resume, press the Start/Stop button again.

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. Flavors 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: 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 noncoconut recipes, dairy or nondairy.

- “Barista” style milks produce creamier results than nonbarista style. Seek out unsweetened varieties to ensure the proper balance of sugar in the recipe.
- Dairy-free creamers should be used in place of heavy cream.
- The addition of 1 tablespoon of corn syrup and 1 tablespoon of olive oil add body and help to create a richer texture to the frozen ice cream.
- For the true nut lovers, nut butters can transform an otherwise icier result into a rich and creamy dessert. Refer to our recipe for Iced Peanut Butter-Banana-Coffee Frappé as a starting point.
- Silken tofu is a sure way to make a protein-rich frozen dessert. Once blended with dairy-free milk, sweetener, and flavoring, it is ready to be frozen into a delicious frozen treat.

Prep & Chilling

Chilling ice cream, frozen yogurt, and sorbet bases creates 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 rewhisk 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, flavoring, and salt. The proper combination of these ingredients produces 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 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 neighborhood grocery stores to avoid hunting in specialty shops or hunting online.

There are some shortcuts to achieve firmer results if the recipes are not holding up to your standards. Here are a list of how those ingredients can help to improve 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 contains soy lecithin, 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.

Cream Cheese: Cream cheese is a great combination of dairy fat, emulsifiers, and stabilizers all in one. Add between 4 and 6 tablespoons of softened cream cheese to your ice cream recipe. Be sure to whisk well and then strain to avoid any cream cheese bits from flowing into your ice cream maker.

Liquid Sugars: Simple syrup (liquid granulated sugar), golden syrup (liquid cane 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.

Xanthan Gum: Xanthan is a common stabilizer found in many gluten-free baking recipes.

Sugars: Most recipes require a variety of sugars in order to achieve a more stable ice cream. Our base formulas call for a combination of granulated and light brown sugars. If using a different recipe than our recommended recipes, substitute part of the granulated sugar for brown sugar to help achieve a better consistency.

Making New Flavors

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 flavors e.g., peppermint, lemon, almond, coffee, etc).

Freeze-dried fruit is another great way to get flavor 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. Some examples are soda, sweetened iced tea, lemonade, sports or energy drinks, kombucha, and fruit punch.
- 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 overnight 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.

Ice Cream

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Vanilla Soft Serve

This simple recipe guarantees smiles for kids of all ages.

Makes about 4 cups

- | | |
|----|---|
| 1¼ | cups whole milk |
| ⅓ | cup granulated sugar |
| 2 | tablespoons packed light brown sugar |
| ¼ | teaspoon fine sea salt |
| 1¼ | cups heavy cream |
| 1 | tablespoon pure vanilla extract |

1. In a medium bowl whisk together the milk, sugar, and salt until sugar is dissolved. Stir in the heavy 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 is for the true chocolate lovers.

Makes about 4 cups

- 1¾ cups whole milk**
- 6 tablespoons chocolate syrup**
- ¼ cup granulated sugar**
- 1½ tablespoons packed light brown sugar**
- 2 tablespoons cocoa powder, sifted**
- ½ teaspoon fine sea salt**
- 1 tablespoon pure vanilla extract**
- 1 cup heavy cream**

1. Put the milk, chocolate syrup, sugars, cocoa powder, and salt in a medium bowl and whisk together to combine and remove any lumps. Add vanilla and heavy cream and whisk well to incorporate. 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.

Coffee Soft Serve

Get your coffee fix with this cold and creamy treat.

Makes about 4 cups

- 1¾ cups whole milk**
- ⅓ cup granulated sugar**
- 2 tablespoons packed light brown sugar**

- ¼ teaspoon fine sea salt**
- 1¼ cups heavy cream**
- 1 to 2 tablespoons coffee extract**
- 1 teaspoon pure vanilla extract**

1. In a medium bowl, whisk the milk, sugars, and salt until the sugar is dissolved. Stir in the heavy cream and coffee and vanilla extracts. 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.

Strawberry Soft Serve

Freeze-dried fruit is a great way to get the true flavor of fruit without the added water content, perfect when creating a soft-serve ice cream recipe.

Makes about 4 cups

- 1¾ cups whole milk**
- ⅓ cup granulated sugar**
- 2 tablespoons packed light brown sugar**
- ¼ teaspoon fine sea salt**
- 2 cups freeze-dried strawberries***
- 1 cup heavy cream**
- ½ teaspoon pure vanilla extract**

1. Put the milk, sugars, and salt into a large mixing bowl. Whisk well to dissolve the sugars. Add the dehydrated strawberries and allow to steep, in the refrigerator, for a minimum of 2 hours and up to overnight.
2. Put the strawberry mixture into a blender jar and run on high until well blended. Add the heavy cream and vanilla and blend on low to just combine.
3. 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.

*If freeze-dried strawberries are not available, a simple version of this recipe can be prepared by using store-bought strawberry syrup (in the dessert or ice cream section of the grocery store). To prepare, replace the freeze-dried strawberries with ½ cup strawberry syrup and increase the heavy cream by ½ cup. Whisk together in a mixing bowl and then follow instructions for preparing the ice cream.

Pumpkin Pie Frozen Yogurt

Frozen yogurt is a cool variation for this popular autumn dessert.

Makes about 4 cups

- ½ **cup heavy cream**
- 1 **can (15 ounces) pumpkin purée (about 1¼ cups)**
- 1¼ **cups packed light brown sugar**
- 1½ **teaspoons ground cinnamon**
- 1 **teaspoon ground ginger**
- ¼ **teaspoon ground nutmeg**
- Pinch fine sea salt**
- 1½ **cups plain or vanilla whole-milk yogurt (not Greek-style)**
- 1½ **teaspoons pure vanilla extract**

1. In a medium saucepan, combine the heavy cream, pumpkin, sugar, and spices. Bring to a slight simmer, whisking to combine. Cool to room temperature.
2. In a medium bowl, whisk the yogurt and vanilla together. Slowly whisk in the cooled cream-pumpkin mixture until combined. Refrigerate until ready to use.
3. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker with the star tip placed inside the dispensing assembly. Pour the yogurt base into the ingredient funnel. Select Ice Cream and press Start.
4. When frozen yogurt is ready to dispense, the unit will signal before going into Keep Cool mode.
5. Dispense into cones or cups to serve.

Strawberry-Banana Frozen Yogurt

Strawberry and banana come together in classic fashion in this tangy frozen dessert.

Makes about 4 cups

- 1 **ripe banana, cut into 1-inch pieces**
- 6 **ounces fresh, ripe strawberries, hulled and halved**
- ½ **cup whole milk**
- ½ **cup heavy cream**
- 1 **cup granulated sugar**
- Pinch fine sea salt**
- ½ **teaspoon pure vanilla extract**
- 2½ **cups plain or vanilla whole-milk yogurt (not Greek-style)**

1. Put the banana, strawberries, milk, heavy cream, sugar, salt, and vanilla extract into a blender jar and run on high until smooth. Transfer to a medium bowl and whisk in the yogurt. Refrigerate until ready to use.
2. Assemble the 6-in-1 Slushy & Soft-Serve Maker with the star tip placed inside the dispensing assembly. Pour the yogurt base into the ingredient funnel. Select Ice Cream and press Start.
3. When frozen yogurt is ready to dispense, the unit will signal before going into the Keep Cool mode.
4. Dispense into cones or cups to serve.

Chocolate Frozen Yogurt

A treat for the chocolate lovers out there who are seeking all ways to get in their daily protein.

Makes about 4 cups

- ¾ **cup whole milk**
- ½ **cup cocoa powder, sifted**
- ¾ **cup granulated sugar**
- ¾ **cup heavy cream**
- 2 **cups whole-milk vanilla yogurt (not Greek-style)**

1 teaspoon pure vanilla extract

¼ teaspoon fine sea salt

1. In a medium mixing bowl, whisk together the milk, cocoa powder, and sugar together until well combined. Whisk in the heavy cream, yogurt, 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 yogurt base into the ingredient funnel. Select Ice Cream and press Start.
3. When frozen yogurt is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cones or cups to serve.

Creamy Dairy-Free Soft Serve

There are a few tricks to achieving a true soft-serve texture when using dairy-free ingredients. The combination of dairy-free milk and creamer makes sure that the ice cream is not too heavy or icy, while the corn syrup and olive oil help to ensure that the ingredients blend well together and achieve the perfect soft-serve swirl.

Makes about 4 cups

1½ cups dairy-free milk (nut or oat, preferably barista-style)

1½ cups dairy-free creamer, unsweetened

½ cup granulated sugar

¼ cup packed light brown sugar

1 tablespoon light corn syrup

1 tablespoon olive oil

1 tablespoon pure vanilla extract

¼ teaspoon sea salt

1. In a medium bowl, whisk all the ingredients until the sugars are dissolved. 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.

Maple-Nut Dairy-Free Soft Serve

These five ingredients create a frozen treat for all the nut-lovers out there.

Makes about 4 cups

½ cup creamy nut butter (preferably a mild flavor, such as cashew or almond)

2½ cups nut milk (barista blend not necessary)

⅔ cup maple syrup

1 tablespoon pure vanilla extract

Pinch sea salt

1. Put all ingredients into a blender jar. Blend on high to fully combine. 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.

Berry Tofu Soft Serve

Silken tofu has long been used to make dairy-free desserts, from mousses to puddings. Here, we blend up a handful of ingredients to make a creamy and fruity soft serve.

Makes about 4 cups

1 pound silken tofu

½ cup dairy-free milk, unsweetened

1 tablespoon pure vanilla extract

¾ cup granulated sugar

10 ounces defrosted frozen berries (either strawberries, raspberries, or a bag of mixed berries works well)

Pinch sea salt

1. Put all ingredients into a blender jar. Blend on high to fully combine. Strain through a fine-mesh strainer to remove any seeds from the ice cream base. 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 strained 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 3½ cups

3 cups tangerine juice, strained
1½ cups simple syrup (see recipe on page 16)
1½ tablespoons premium orange liqueur
1 tablespoon grated tangerine or orange zest
Pinch fine sea salt

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 cups to serve.

Mango-Lime Sorbet

Taste of the tropics any time of year.

Makes about 4 cups

2½ cups mango nectar or juice

½ cup fresh lime juice

1 cup simple syrup

½ teaspoon grated lime zest

Pinch fine sea salt

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 cups to serve.

Pink Lemonade Slushy

Simple and refreshing. In a pinch store-bought lemonade may be substituted.

Makes about 6 cups

3 cups water
¾ cup fresh lemon juice
½ cup simple syrup
¼ cup cranberry juice cocktail

1. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the ingredients directly base into the ingredient funnel. Select Slushy, select firmness level 1, and press Start.
2. When slushy is ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups when ready.

Cherry Cola Slushy

A classic combination, slushy-style!

Makes about 4 cups

3 cans (12 ounces each) cola
½ cup grenadine

¼ cup luxardo cherry syrup

1. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the ingredients directly into the ingredient funnel. Select Slushy, select firmness level 1, 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.

Watermelon-Mint Slushy

Quite refreshing on a hot summer's day!

Makes about 4 cups

6 cups watermelon, cut into cubes, include any juice

¼ cup simple syrup (see recipe on page 16)

1 tablespoon fresh lime juice

1 teaspoon fresh lime zest

6 mint leaves

1. Put all ingredients into a blender jar and run on high until smooth.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the slushy base into the ingredient funnel. Select Slushy, select firmness level 1, and press Start.
3. When slushy is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cups to serve.

Thin Mint Iced Coffee

Is it coffee disguised as dessert or dessert disguised as coffee? Either way this frosty mint coffee is delicious!

Makes 3 cups

1 cup brewed espresso, cooled to room temperature

1 cup sweet cream creamer

1 cup whole milk

2 tablespoons chocolate syrup

½ teaspoon peppermint extract

1. Put ingredients into a mixing bowl and whisk well until combined. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. 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.

Iced Peanut Butter-Banana-Coffee Frappé

We had peanut butter and banana lovers in mind when thinking up this fun iced coffee treat.

Makes about 5 cups

1½ cups extra-creamy oat milk

3 cups cold brew

3 ripe bananas

⅓ cup creamy-style peanut butter

1. Put ingredients into a blender jar and run on High until smooth. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. 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.

Frozen Sweet Latte

Customize your frozen latte with any flavored coffee creamer.

Makes about 5 cups

4½ cups cold brew

1½ cups favorite flavored creamer

1. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the frappé ingredients into the ingredient funnel. Select Frappé, select firmness level 2,

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 nondairy latte. Should pistachio syrup be unavailable, simple syrup may be substituted.

Makes about 5 cups

- 4 cups extra-creamy oat milk**
 - 2 tablespoons matcha powder**
 - ½ cup prepared pistachio syrup (may substitute simple syrup)**
1. Put ingredients into a blender jar and run on high until smooth. Refrigerate until ready to use.
 2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. 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.

Blood Orange Grand Mimosa

This upscale version of the traditional brunch cocktail really takes it up a notch.

Makes about 6 cups

- 32 ounces blood orange juice**
 - 1 375ml bottle prosecco**
 - ⅓ cup premium orange liqueur**
1. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour ingredients into the ingredient funnel. Select Wine, select firmness level 1, and press Start.
 2. When ready to dispense, the unit will signal before going into Keep Cool mode.
 3. Dispense into cups to serve.

Strawberry Frosé

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

Makes about 6 cups

- 1 750ml bottle rosé**
 - ½ cup simple syrup (recipe on page 16)**
 - 1 pound strawberries, hulled and halved**
1. Working in 2 to 3 batches, add equal parts of the ingredients to a blender jar and run on high 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 favorite spiked cider to create a fun autumn-inspired slush – we love a cider donut flavor for a sweet twist.

Makes about 4 cups

- 3 cans (12 ounces each) hard cider (preferably donut flavor)**
1. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the cider into the ingredient funnel. Select Wine, set to firmness level 1, 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 about 6 cups

- 1⅓ cups fresh lime juice**
- 1 cup premium tequila**

- 1 cup water**
- 2/3 cup agave nectar**
- 1/3 cup premium orange liqueur**

1. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the ingredients directly 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 about 5 cups

- 1 375ml bottle prosecco**
- 1 1/3 cups Aperol**
- 1 1/3 cups blood orange soda**

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

Frozen Mudslide

Ice cream for adults!

Makes about 4 1/2 cups

- 1 1/2 cups whole milk**
- 1 1/2 cups heavy cream**
- 1/2 cup Irish cream liqueur**
- 1/2 cup coffee liqueur**
- 1/3 cup vodka**

1. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the

ingredients directly 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 Negroni

As always, the negroni, frozen or not, packs a punch!

Makes about 4 cups

- 1 cup gin**
- 1 cup Campari**
- 1 cup sweet vermouth**
- 1 can (11 to 12 ounces) blood orange soda**

1. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the ingredient directly into the ingredient funnel. Select Cocktail and press Start.
2. When ready to dispense, the unit will signal before going into about 4 Keep Cool mode.
3. Dispense into cups to serve.

Simple Syrup

Makes 1 1/2 cups

- 1 cup water**
- 1 cup granulated sugar**

1. Put water and sugar together in a saucepan over medium heat. Bring to a simmer and continue to heat until sugar is completely dissolved.
2. Remove from heat and chill before using.
3. Store in an airtight container in the refrigerator.

Limited Warranty

Subject to the exclusions and limitations contained herein, Conair LLC dba Cuisinart ("Cuisinart") warrants that the Cuisinart® 6-in-1 Slushy & Soft Serve Maker ("Product") will be free from material defects in materials and workmanship under normal, home-use conditions conditions for a period of THREE (3) years beginning on the date the Product was purchased in its original, sealed packaging, unless otherwise specified in this Limited Warranty. This Limited Warranty is only for U.S. consumers (defined herein as purchasers at retail for personal, family, or household use) who originally purchase the Product from Cuisinart or an authorized Cuisinart® reseller (if you are unsure whether a retailer or other point of sale is an authorized or unauthorized Cuisinart reseller, contact Cuisinart).

This Limited Warranty does NOT cover:

- Normal wear and tear;
- Any Product purchased by commercial purchasers or for commercial or nonhousehold uses;
- Accessories, parts, or software added to the Product after the system is shipped from Cuisinart;
- Any costs associated with the replacement or repair of the Product, including labor, installation, or other costs incurred by you without prior Cuisinart approval;
- Damage to the Product, defective conditions, or nonconformities due to: (1) external causes, including shipping, accidents, problems with electrical power (Product designed only for use with 120-volt outlets), abnormal conditions (such as mechanical or environmental); (2) usage not in accordance with Product instructions; (3) misuse, neglect, unauthorized alteration, unauthorized repair; and (4) acts of God or other events beyond Cuisinart's control;
- Damage caused by you or any nonauthorized third party, even though necessary repairs and maintenance might be performed by any company;
- Damage caused by accessories or replacement parts not specifically authorized by Cuisinart may void this Limited Warranty; and
- Any Product where the original Product identification markings (trademark or serial number) have been removed, altered, or obliterated from the Product.

It is recommended that you visit our website, <https://www.cuisinart.com/>

[register-your-product.html](#), for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this Limited Warranty will be the date of manufacture.

Hassle-free warranty

If the Product that is the subject of this Limited Warranty fails during the warranty period for reasons covered by this Limited Warranty, Cuisinart will, at its option, repair the Product, replace the Product with another identical or reasonably equivalent product, or if Cuisinart is unable to repair or replace the Product, refund the purchase price, less the amount directly attributable to the consumer's prior usage of the Product. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry/>, or call our Consumer Service Center toll-free at 1-800-726-0190 to speak with a representative.

Upon receipt of the Product, Cuisinart will inspect the Product and, if required under this Limited Warranty, attempt to repair, replace, or refund the Product within thirty (30) days. However, there may be delays beyond Cuisinart's control, in which case that time period may be extended as reasonably necessary.

IMPORTANT: If the nonconforming Product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the Product is serviced with the correct parts, and the Product is still under warranty.

California residents only

The THREE (3) year Limited Warranty period begins on the date the Product was delivered, which may be different than the date the Product was purchased. California residents also have the option of obtaining the benefits of this Limited Warranty by bringing the Product to (A) the store where it was purchased or (B) another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the Product, refer the consumer to an independent repair facility, replace the Product with another identical or reasonably equivalent product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the Product. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement with another identical or

reasonably equivalent product by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of such repair, replacement, and/or shipping and handling for such nonconforming products under warranty.

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This Limited Warranty is issued by:

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