

# Cuisinart®

## 6-in-1 Slushy & Soft-Serve Maker

ICE-200C



### 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. Return the appliance to the nearest Cuisinart Repair Center for examination, repair, electrical, or mechanical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electric shock, or risk of injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of mixing bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE MIXING BOWL!** Sharp objects will scratch and damage the inside of the bowl. A rubber spatula or wooden spoon may be used when the appliance is in the off position.
11. This appliance is for 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 (R290) is flammable. **Caution:** The refrigerant circuit of the appliance contains isobutane (R290). 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 paddle when the appliance is mixing.
19. Dispose of the flammable refrigerant used in the appliance according to the local regulations.
20. **Caution:** Flammable refrigerant used. When handling, moving, and using the unit, be sure to avoid either damaging the refrigerant tubing or damaging and increasing the risk of a leak.
21. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
22. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
23. The appliance shall not be exposed to rain.

**WARNING:** Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.

**WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

**WARNING:** When positioning the appliance, ensure the supply cord is not entangled or damaged.

**WARNING:** Do not locate power strips or portable power supplies at the rear of the appliance.



This symbol means: "Warning: Flammable materials. Risk of fire."

## 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 service representative.

- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base.  
**Note:** The base does not contain any user-serviceable parts.
- Repairs should be made only by 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 upright position and wait 24 hours before using.

Parts and Features

- 1. Ingredient funnel cover
- 2. Ingredient funnel tray
- 3. Dispenser assembly
- 4. Star tip
- 5. Dispenser cover
- 6. Auger
- 7. Compressor base
- 8. Drip tray



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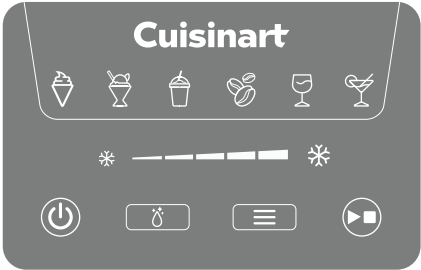
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Before First Use

DO NOT immerse the compressor base in water. Wipe it with a moist cloth. Wash all removable parts to remove any dust of residue from the manufacturing and shipping process. Only the auger, drip tray, removable ingredient funnel assembly, and dispenser cover are top-shelf dishwasher safe. **DO NOT** clean any of the parts with abrasive cleaners or hard implements. Place the base in location to be used in upright position and let it rest for 24 hours before use.

Control Panel

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



Power button      Self clean      Function selection      Start/Stop

**Note:** The LCD screen includes a protective film. Please remove it before using for the first time.

# Operating Instructions

1. Position the drip tray at the bottom front of the unit.
2. Install the removable ingredient funnel assembly properly 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 upright. Follow the markings on the front housing.
5. Press the dispenser cover onto the dispenser assembly to snap it into place. (Star tip can be used only for soft serve ice cream. Make sure it is off for other frozen treats.)
6. After 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 page 6 for recipe tips).
8. Press the Power button  to turn the unit on. The LCD display will illuminate.
9. Pour the frozen treat mix into the ingredient funnel, ensuring not to exceed the MAX fill line on the dispenser assembly.
10. Select the desired preset using the function selection button from the screen .
  - 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 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 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 firmness selection.

**g. Self-clean** 

- i. To activate the self-clean feature, pour warm water into the ingredient funnel, ensuring not to exceed the slushy MAX fill line. Then press the self-clean button.

**ii.** Press Start/Stop .

- iii. Pull down the handle to dispense the dirty water from the vessel.

- iv. Repeat as many times with clean, warm water as you need.

**Remark:** Avoid using any sugar-free mixture, as it can cause an ice layer to form on the wall of the vessel, potentially damaging the unit.

11. To adjust the firmness of frozen treats (Slushy, Frappé, Wine, and Cocktail only), press the frozen treats firmness selection buttons .
12. Once ready, press the Start/Stop button  to begin the selected preset cycle. **Note:** To pause at any time, press the Start/Stop . To continue, press the Start/Stop.
13. While the unit is running, the progress bar will be displayed.
14. When the selected preset cycle is complete, the unit will beep and automatically activate the Keep Cool feature for 1 hour for Ice Cream, 2 hours for Frappé, and 16 hours for Sorbet, Slushy, Wine, and Cocktail.
15. Once the selected preset cycle is complete, be sure to dispense all frozen treats inside the vessel and run the self-clean cycle a few times (read operating instructions above).

**Note:** Ensure the vessel is emptied before removing the dispenser assembly from the unit.

16. Turn off the unit by pressing the Power button .
17. To remove the dispenser assembly from the unit, locate the release button at the bottom of the dispenser cover. Using both hands, press the release button and turn the dispenser assembly counterclockwise. Then, pull the auger out of the vessel.

Note: Do not use the handle to rotate the dispenser assembly.

To dispense frozen treats from the unit

- 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 rotate the cone or bowl to create a swirl pattern.
- Note:** Smart Dispense Control on handle helps control pouring speed and direction for smooth dispensing.
- 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 self-cleaning cycle a few times.
- 4. After all the frozen treats have been dispensed from the vessel and the self-clean cycle(s) are complete, press the ON/OFF button to turn off the unit.

To pause time and mixing:

Press the Start/Stop button at any point in the cooling/mixing cycle to pause the time and mixing. To restart, press the Start/Stop button again. If you want to adjust the firmness of frozen treats, press frozen treats firmness selection button.

**Note:** When making consecutive batches of frozen treats, be sure to allow extra time for the compressor to adjust to cooling.

**Tip:** Unplug unit and let it rest for 10 minutes to allow the motor to cool before making a second batch.

Keep Cool

When the selected preset cycle is complete, the unit will automatically activate the Keep Cool feature for 1 hours for Ice Cream, 2 hours for Frappé, and 16 hours for Sorbet, Slushy, Wine, and Cocktail.

**Note:** Unit will still be running in the Keep Cool mode.

Safety Feature

The Cuisinart® ICE-200C 6-in-1 Slushy & Soft-Serve Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This safety system may activate under heavy loads, 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 continue making the frozen treat.

Cleaning, Storage, and Maintenance

Cleaning

Clean the dispenser assembly, auger, dispenser cover, and star tip in warm soapy water. Auger, drip tray, ingredient funnel assembly, and dispenser cover are top-shelf dishwasher safe. For a more thorough clean, use a sponge or damp cloth to wipe the inside of the vessel. **DO NOT PUT OTHER PARTS IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Wipe the unit base clean with damp cloth. Dry all parts thoroughly.

Storage

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

Maintenance

Any other servicing should be performed by an authorized service representative.

Dispose of the flammable refrigerant used in the appliance according to the local regulations.

Troubleshooting

| Problem                                  | Solution                                                                                                                     |
|------------------------------------------|------------------------------------------------------------------------------------------------------------------------------|
| Unit turns off sooner than the time set. | The overload safety feature has been activated. Let unit rest for a few minutes before continuing making the frozen dessert. |
|                                          | If not the reason above, unplug the unit and let it rest for 2 hours. Power unit on and begin making your frozen dessert.    |

# Recipe Tips

The recipes that follow offer you a variety of options for delicious frozen treats. You may create or use recipes of your own, as long as bases do not go over MAX fill line on the dispensing assembly.

- 1. Any liquid being poured into the unit should be smooth and well blended to ensure easy dispensing.
- 2. If liquid dispensed is still a bit too loose or too thick, adjust the freeze setting on the display screen and continue to freeze until desired consistency.
- 3. 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.
- 4. Cold ingredients will reduce freezing time.
- 5. To clean, run warm water through the unit while on the self-clean cycle 1 to 2 times. Once rinsed out, the unit can be disassembled and cleaned with warm soapy water.
- 6. Please note that any mix-ins, such as chips, nuts, sprinkles, etc., must be added after dispensing. They cannot be added to the mixtures in the unit.
- 7. General freezing time range per recipe: Most ice cream and sorbets take 20 to 30 minutes. Slushies and frappés take about 20 to 25 minutes. For wine-based cocktails about 25 minutes while higher alcohol content drinks could take up to 30 to 35 minutes.

**Note:** Insert the star-shaped tip into the dispensing cover when dispensing ice cream. Remove the star-shaped tip when dispensing any other frozen treats, as it may clog the dispenser.

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## Simple Vanilla Soft Serve

*This simple recipe guarantees smiles for kids of all ages.*

Makes about 5 cups (ten ½-cup servings)

- 1 cup whole milk**
- ¾ cup granulated sugar**
- Pinch salt**
- 2 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.

## Simple Chocolate Soft Serve

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

Makes about 5 cups (ten ½-cup servings)

- ¾ cup unsweetened cocoa powder (preferably Dutch process)**
- ½ cup granulated sugar**
- ⅓ cup firmly packed light brown sugar**
- Pinch salt**
- 1 cup whole milk**
- 2 cups heavy cream**
- 1 teaspoon pure vanilla extract**

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

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

## Coffee Soft Serve

*Satisfy your coffee craving with this cold and creamy treat!*

Makes about 5 cups (ten ½-cup servings)

- 1 cup whole milk**
  - ½ cup granulated sugar**
  - ¼ cup packed light brown sugar**
  - 1 tablespoon plus 1 teaspoon instant espresso powder**
  - Pinch salt**
  - 2 cups heavy cream**
  - 1 teaspoon pure vanilla extract**
1. In a medium bowl, whisk the milk, sugars, espresso powder, and salt until the sugar is dissolved. Stir in the heavy cream and vanilla extract. 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 the Keep Cool mode.
  4. Dispense into cones or cups to serve.

## Peanut Butter Ice Cream

*Creamy peanut butter ice cream is the ultimate canvas for loads of chocolate toppings!*

Makes 4 cups (eight ½-cup servings)

- 1 cup creamy peanut butter**

- ⅔ cup granulated sugar**
- Pinch salt**
- 1 cup whole milk**
- 1½ cups half-and-half**
- 1 teaspoon pure vanilla extract**

1. In a medium bowl, stir the peanut butter, sugar, and salt with a whisk until smooth. Add the milk and then the half-and-half and vanilla, stirring each ingredient until completely incorporated. 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.

## Blue Monster Ice Cream

*Top this vibrant blue ice cream with crushed chocolate cookies for the true monster experience.*

Makes about 5 cups (ten ½-cup servings)

- 1 cup whole milk**
  - ¾ cup granulated sugar**
  - 2 teaspoons blue spirulina powder**
  - Pinch salt**
  - 2 cups heavy cream**
  - 1 tablespoon pure vanilla extract**
1. In a medium bowl, whisk together the milk, sugar, blue spirulina powder, and salt until the sugar and powder are dissolved. Stir in the heavy cream and vanilla extract. Refrigerate until ready to use.
  2. When ready, assemble the 6-in-1 Slushy & Soft-Serve with the star tip placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select Ice Cream and press Start.

3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cones or cups to serve.

## Brown Sugar Oat Ice Cream

*Non dairy ice cream treat featuring cinnamon and brown sugar.*

Makes about 4 cups (about eight ½ cup servings)

- 1 cup extra-creamy oat milk**
- 1 can (13.5 ounces) oat whipping cream**
- ¾ cup light brown sugar**
- ½ teaspoon ground cinnamon**
- ¼ teaspoon salt**
- ½ teaspoon pure vanilla extract**

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

## Pumpkin Pie Frozen Yogurt

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

Makes about 5 cups (ten ½ cup servings)

- 1 can (15 ounces) pumpkin purée (about 1¼ cups)**
- 1 cup heavy cream**
- 1½ cups packed light brown sugar**
- 1½ teaspoons ground cinnamon**
- 1 teaspoon ground ginger**

- ¼ teaspoon ground nutmeg**
- Pinch salt**
- 2 cups plain or vanilla whole milk yogurt**
- 1½ teaspoons pure vanilla extract**

1. In a medium saucepan, combine the pumpkin, heavy cream, 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 ice cream base into the ingredient funnel. Select Ice Cream and press Start.
4. When ice cream 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 6 cups (twelve ½ cup servings)

- 1 ripe banana, cut into 1-inch pieces**
- 8 ounces fresh, ripe strawberries, hulled and halved**
- ⅓ cup whole milk**
- ⅓ cup heavy cream**
- ¾ cup granulated sugar**
- Pinch salt**
- ½ teaspoon pure vanilla extract**
- 2 cups plain or vanilla whole milk yogurt**

1. Put the banana, strawberries, milk, heavy cream, sugar, salt, and vanilla extract into a blender jar and blend on High until smooth. Transfer to a medium bowl and whisk in the yogurt. 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 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.

## Tangerine Sorbet

*This sorbet looks and tastes like sunshine in a cup!*

Makes about 4 cups (eight ½ cup servings)

- 3 cups freshly squeezed tangerine juice, strained**
- 1½ cups simple syrup (see recipe on pg 14)**
- 3 teaspoons freshly grated tangerine zest**
- ½ tablespoons premium orange liqueur**

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

## Mango Sorbet

*Taste of the tropics any time of year!*

Makes about 4 cups (eight ½-cup servings)

- 3 ripe mangos, peeled and cut into large dice, about 4 cups**
- ¾ cup simple syrup (see recipe on pg 14)**
- ¼ cup fresh squeezed lime juice**
- ½ teaspoon fresh lime zest**
- Pinch salt**

1. Put all ingredients into a blender jar and blend on High until smooth. Refrigerate until ready to use.

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

## Peach Sorbet

*That juicy summer peach, anytime of year!*

Makes about 5 cups (ten ½ cup servings)

- 4 cups diced peaches, fresh or frozen, thawed**
- 1 cup simple syrup (see recipe on pg 14)**
- ½ teaspoon ground cinnamon**
- ½ teaspoon pure vanilla extract**
- Pinch salt**

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

## Chocolate Sorbet

*This nondairy treat does not skimp on bold and rich chocolate flavour.*

Makes 4 cups (eight, ½ cup servings)

- 3 cups water**
- 1½ cups granulated sugar**
- Pinch salt**
- 1½ cups cocoa powder, sifted**
- 1 teaspoon pure vanilla extract**

1. Put the water, sugar, and salt into a medium saucepan and place over medium-high heat to bring to a boil. Once the sugar is dissolved, remove from the heat.
2. Gradually whisk the cocoa powder into the simple syrup mixture. Whisk well until the mixture is completely smooth. Stir in the vanilla. Refrigerate until ready to use.
3. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the sorbet base into the ingredient funnel. Select Sorbet and press Start.
4. When sorbet is ready to dispense, the unit will signal before going into Keep Cool mode.
5. Dispense into cones or cups to serve.

## Blueberry Açai Sorbet

*This intense sorbet is not just full of flavour, the blueberries and açai make it an antioxidant treat.*

Makes about 3 cups (six, ½-cup servings)

|           |                                                    |
|-----------|----------------------------------------------------|
| <b>1½</b> | <b>pounds frozen blueberries, thawed</b>           |
| <b>2</b>  | <b>teaspoons açai powder</b>                       |
| <b>½</b>  | <b>cup simple syrup (see recipe on pg 14)</b>      |
| <b>¼</b>  | <b>cup grenadine</b>                               |
| <b>¼</b>  | <b>cup luxardo cherry syrup</b>                    |
| <b>1</b>  | <b>tablespoon plus 1 teaspoon fresh lime juice</b> |
| <b>2</b>  | <b>teaspoons fresh lime zest</b>                   |
| <b>1</b>  | <b>teaspoon pure vanilla extract</b>               |
| <b>¼</b>  | <b>teaspoon salt</b>                               |

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

## Pink Lemonade Slushy

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

Makes about 6 cups (twelve, ½-cup servings)

|           |                                     |
|-----------|-------------------------------------|
| <b>2¾</b> | <b>cups water, divided</b>          |
| <b>¾</b>  | <b>cup granulated sugar</b>         |
| <b>¾</b>  | <b>cup fresh lemon juice</b>        |
| <b>¼</b>  | <b>cup cranberry juice cocktail</b> |

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

## Cherry Cola Slushy

*A classic combination, slushy-style!*

Makes about 4 cups (eight ½-cup servings)

|          |                                   |
|----------|-----------------------------------|
| <b>3</b> | <b>cans (12-ounces each) cola</b> |
| <b>¼</b> | <b>cup grenadine</b>              |
| <b>¼</b> | <b>cup luxardo cherry syrup</b>   |

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

## Watermelon Mint Slushy

*Quite refreshing on a hot summer's day!*

Makes about 4 cups (eight ½-cup servings)

- 6 cups watermelon, cut into cubes, include any juice**
- ⅓ cup simple syrup (see recipe on pg 14)**
- 1 tablespoon fresh lime juice**
- pinch sea salt**
- 1 teaspoon fresh lime zest**
- 6 mint leaves**

1. Put all ingredients into a blender jar and blend 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 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 8 cups (sixteen ½ cup servings)

- ¼ cup chocolate syrup**
- 1 teaspoon peppermint extract**
- 2 cups espresso**
- 1 cup sweet cream creamer**
- 2 cups whole milk**

1. Put ingredients into a blender jar and blend on High until smooth. Refrigerate until ready to use.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve 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 4 cups (eight ½-cup servings)

- 1 cup extra-creamy oat milk**
- 2 cups cold brew**
- 2 ripe bananas**
- ⅓ cup creamy-style peanut butter**

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

## Frozen Sweet Latte

*Customize your frozen latte with any flavoured coffee creamer.*

Makes about 4 cups (eight ½-cup servings)

- 3 cups cold brew**
- 1 cup favorite flavoured creamer**

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

## Pistachio Matcha Latte

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

Makes 5 cups (ten ½ cup servings)

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

## Blood Orange Grand Mimosa

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

Makes about 5 cups (ten ½ cup servings)

**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. Pour ingredients into the ingredient funnel. Select Wine and press Start.
2. When ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

## Strawberry Frosé

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

Makes 6 cups (twelve ½-cup servings)

**16 ounces strawberries, hulled and halved**

**1 750ml bottle rosé**

**½ cup simple syrup (recipe on pg 14)**

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

## Cider Slushy

*Use your favorite spiked cider to create a fun autumn inspired slush – we love a cider donut flavour for a sweet twist.*

Makes about 4 cups (eight ½-cup servings)

**3 cans (12 ounces each) hard cider (preferably donut flavour)**

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

## Classic Frozen Margarita

*The name “classic” says it all.*

Makes 6 cups (twelve ½-cup servings)

**1 cup premium tequila**

**1 cup water**

**1½ cup fresh lime juice**

**¾ cup agave nectar**

**⅓ cup premium orange liqueur**

1. In a large measuring cup, stir together the tequila, water, juice, agave, and liqueur. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Stir the ingredients together and pour into the ingredient funnel. Select Cocktail and press Start.

2. When ready to dispense, the unit will signal before going into Keep Cool mode.
3. Dispense into cups to serve.

## Frozen Aperol Spritz

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

Makes about 5 cups (10 ½-cup servings)

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

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

## Frozen Mudslide

*Ice cream for adults!*

Makes 3 cups (six ½-cup servings)

- 1            cup whole milk**
- 2            cups heavy cream**
- ¾          cup granulated sugar**
- 1            teaspoon pure vanilla extract**
- ¼          cup Irish cream liqueur**
- ¼          cup coffee liqueur**
- ¼          cup vodka**

1. In a large mixing bowl, whisk together the milk, cream, sugar, vanilla, liqueurs, and vodka.
2. When ready, assemble the 6-in-1 Slushy & Soft-Serve Maker. Pour the ingredients into the ingredient funnel. Select Cocktail 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 Negroni

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

Makes 4 cups (eight ½-cup servings)

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

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

## Simple Syrup

Makes 1½ cups

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

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

# WARRANTY

## LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

**Toll-free phone number:**

1-800-472-7606

**Address:**

Cuisinart Canada  
100 Conair Parkway, Unit # 1  
Woodbridge, ON L4H 0L2

**Email:**

[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

**Model:**

ICE-200C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code\*/copy of original proof of purchase
- Any other information pertinent to the product's return

\* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 23630 would designate year, month & day (2023, June 30th).

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For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca).

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