

Cuisinart®

Frost Fusion 6-in-1 Slushy & Soft Serve

ICE-200XA



Instruction
& Recipe
Booklet



www.cuisinart.com.au

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For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

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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.
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 vessel 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 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 turned OFF.
11. This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farmhouses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
12. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact Cuisinart Customer Service.
13. Do not operate your appliance in an appliance cupboard or under a wall cabinet. **When storing in an appliance cupboard, 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 cupboard or the door touches the unit as it closes.
14. Keep the appliance at least 10cm from other objects to ensure motor ventilation.
15. Do not upend this product or incline it over a 45° angle.
16. Do not use the appliance near an open flame, hot plate, or stove.
17. **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
18. **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

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.

Caution

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorised 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 authorised personnel.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never clean with scouring powders or hard implements.
- The appliance should remain upright at all times. If the appliance is turned on its side or upside down, you will need to put it in upright position and wait 4 hours before using.
- THIS IS AN ATTENDED APPLIANCE. Do not leave unattended during use, unplug after each use. Never leave the appliance unattended when switched on or plugged in.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Always disconnect the appliance from the electric supply, if it is left unattended and before assembling, disassembling or cleaning.

- Never pull the plug out of the mains socket by the supply cord.
- Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
- Position on a stable, level surface, near a power socket.
- Do not place the appliance on or near a hot gas or electric burner.
- Do not use accessories or attachments with this appliance, other than those recommended by Cuisinart.
- Periodically check all parts before use. If any part is damaged DO NOT USE.
- To avoid injury or possible fire, do not cover the appliance when in use.
- **DO NOT add hot ingredients to the appliance.**
- **DO NOT add frozen fruits or vegetables to the appliance.**

Warning



**Danger
Extremely
Flammable
Gas**

This product uses R290 as a refrigerant gas.

R290 has higher efficiency and lower environmental impacts, compared to Fluorinated gases.

The gas is flammable, but under normal operating conditions this poses no risk to

the user as it is safely contained in a sealed system within the product. If the product is dropped or damaged it is possible for the gas to escape. In such circumstances the gas could ignite if exposed to sources of ignition such as naked flames.

When transporting this product take care to ensure that the product is not dropped or damaged.

If the refrigerant gas escapes or leaks are suspected:

Immediately ventilate the room by opening doors and windows for several minutes.

Avoid naked flames and other potential ignition sources.

Do NOT use the product if you suspect a leak of the refrigerant gas.

Do Not dispose of this product in household waste.

Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.



WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

Before First Use

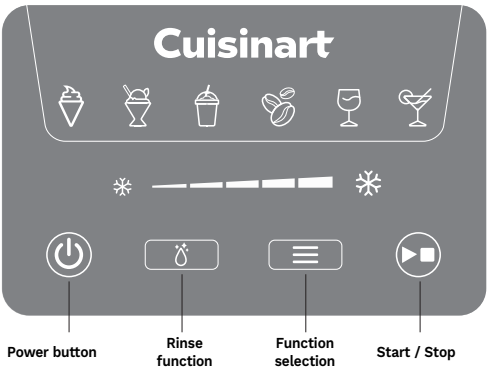
DO NOT immerse the compressor base in water. Wipe it with a moist cloth. Wash the dispenser assembly, dispensing cover, auger, drip tray, removable ingredient funnel assembly as well as star tip, in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. **DO NOT** 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 4 hours before use.

Parts and Features



1. Ingredient funnel cover
2. Control panel
3. Ingredient funnel tray
4. Silicone seal
5. Dispensing assembly
6. Star tip
7. Dispenser cover
8. Auger
9. Compressor base
10. Drip Tray

Control Panel



Power Button - press to turn power on and off

Rinse Function - This cycle agitates the appliance without cooling to rinse the appliance.

Function Selection - Press this to cycle through the 6 pre-sets for ice cream (soft serve), sorbet, slushy, frappe, wine or cocktails. The icon selected will illuminate.

Start / Stop - Press to start and stop churning / cooling

❄️ - Press to adjust the temperature for your perfect drink texture.

Operating Instructions

1. Position the drip tray at the bottom front of the unit.
2. Install the ingredient funnel tray and cover securely onto the top of the unit.
3. Insert the auger with the X-shaped ring facing inside the vessel.
4. Ensure the silicone seal is fitted around the entrance to the cooling barrel before fitting the dispenser assembly. 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. Follow the markings on the front housing. Use 2 hands to turn the assembly into place and avoid using the handle.
NOTE: Check to make sure there are no gaps at the bottom of the dispenser assembly where it meets the housing – this may indicate the dispenser it is not properly in place and result in leaking.
5. Press the dispensing cover onto the dispenser assembly to snap it into place.
6. Prepare the ingredients (refer to page 6 and insert the star tip if required for recipe).
NOTE: Only use the star tip for dispensing soft serve or frozen yoghurt. For other frozen treats, remove the star tip to avoid the mixture clogging when dispensing.
7. Press the power button  to turn the unit on. The LCD display will illuminate.
8. Pour your mixed ingredients or drink mix into the ingredient funnel tray, ensuring to fill past the MIN fill line, but not to exceed the MAX fill line on the dispenser assembly. Take note to follow the MIN / MAX markings found on the front of the dispenser assembly. Ensure the ingredient funnel is closed and remains closed during operation.
9. Select the desired preset by pressing the function selection button on the touchscreen . Keep pressing until your desired pre-set icon lights up.

- a. **Soft Serve Ice Cream or Frozen Yoghurt**  - No firmness selection available for this preset.
NOTE: Place the star tip inside the dispenser cover, then press the star tip until you hear the sound “click”, the installation is completed. Please avoid dispensing ice-cream or frozen yoghurt until the appliance signals it is ready with 3 ‘beeps’.
- b. **Sorbet**  - No firmness selection available for this preset.
- c. **Slushy**  - Firmness selection available. For drinks with under 5g sugar per 100ml, use settings 1-3. For drinks over 5g of sugar per 100ml use settings 4-5. We recommended to start with the lower setting and adjusting up as needed to prevent over-freezing.
NOTE: 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. For the best experience when dispensing slushy ensure the appliance is running. If the slushy is not dispensing well, decrease the temperature level by pressing the small snowflake symbol. The more sippable the frozen drink is, the smoother it will dispense.
- d. **Frappe**  - Firmness selection available. For low sugar recipes, use firmness setting 1. We recommended to start with the lower setting and adjusting up as needed to prevent over-freezing.
- e. **Wine**  - Firmness selection available. Select your firmness level based on preference. We recommend starting with level 2-3 and adjusting to personal preference. Alcohol is required for this setting.
- f. **Cocktail**  - Firmness selection available. Select your firmness level based on preference. We recommend starting with level 2-3 and adjusting to personal preference. Alcohol is required for this setting.

g. Rinse function

- i. To activate the rinse feature, pour warm water into the ingredient funnel, to the Slushy MAX fill line. Then, press the rinse 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. **Do not use water over 40°C.**
10. Once you have selected your pre-set, to adjust the firmness of frozen treats (slushy, frappe, wine, and cocktail only), press the frozen treats firmness selection button .
 11. Once ready, press the Start/Stop button  to begin the selected preset cycle.
 12. While the appliance is making treats, the progress bar will blink in the display. It will be solid when the treat is ready.
 13. When the selected preset cycle is complete, the appliance will 'beep' 3 times and automatically activate the Keep Cool feature for 30 minutes for ice cream, 2 hours for frappe, and 16 hours for sorbet, slushy, wine, and cocktail. Avoid dispensing ice-cream or frozen treats until the appliance signals it is ready.

To dispense frozen treats from the unit

1. Once frozen treats are ready, position your ice cream cone, cup, or bowl beneath the dispenser. Pull down the handle to start dispensing. For soft serve ice cream or frozen yoghurt, gently rotate the cone or bowl to create a swirl pattern. Some liquid may come out of the dispensing assembly when the handle is first pulled down. Ice cream may take up to 20 seconds to dispense, if longer, pull and release dispensing handle slowly several times.

NOTE: To dispense correctly, grasp the handle with your entire hand.

NOTE: This machine features a Smart Dispense System. There may be a slight delay when dispensing; the machine needs to push the mixture to the front of the vessel. If the frozen treat becomes stuck in the dispenser nozzle, gently move the handle up and down to dislodge.

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.

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.

3. Once the selected preset cycle is complete, be sure to dispense all frozen ingredients remaining inside the vessel and run the rinse cycle a few times.
NOTE: Ensure the vessel is emptied before removing the dispenser assembly from the unit.
4. Turn off the appliance by pressing the Power button . Remove the dispenser assembly by turning it counterclockwise to unlock it and pull the auger out of the vessel.

NOTE: Please press the button under the dispenser assembly to release, and use both hands to remove the cover.

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 Setting

When the selected preset cycle is complete, the unit will automatically activate the Keep Cool feature for 30 minutes for ice cream, and 2 hours for frappe, and 16 hours for sorbet, slushy, wine, and cocktail.

NOTE: Unit will still be running in the keep cool mode, not off.

Treats are best enjoyed as soon as churning is complete. Frozen treats may soften slightly during the keep cool program.

Cleaning, Storage and Maintenance

Cleaning

Clean the dispenser assembly, dispensing cover, auger, drip tray, removable ingredient funnel assembly as well as star tip in warm soapy water.

For a more thorough clean, use a sponge or damp cloth to wipe the inside of the vessel. **DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Wipe the unit base clean with damp cloth. Dry all parts thoroughly.

Remove the silicone seal from the dispenser assembly and rinse it with clean water. Ensure it is correctly reinstalled before next use. Using the appliance without the seal in place may cause leaks.

Storage

Be sure to store your unit in an upright position. Do not store anything inside the vessel other than the auger. Transfer frozen treats to a freezer-safe, airtight container for longer storage in the freezer. If the appliance has been moved or tilted, allow it to rest in an upright position for at least 4 hours before use.

Do not store the appliance in areas prone to high heat, as high temperatures can affect the performance of the R290 refrigerant system.

Maintenance

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

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.
The dispensing assembly develop orange or yellow discoloration	Highly pigmented ingredients such as mango and citrus contain natural dyes that can bind to the dispensing assembly during freezing. This is a cosmetic effect only, not a manufacturing defect, and it does not impact hygiene or performance. To minimise staining, use the rinse function immediately after use. For deeper stains, soak overnight in a 1:1 vinegar and water solution or clean with baking soda on a damp sponge. Avoid abrasive cleaners and limit use of strongly coloured drinks where possible.

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 exceed the MAX fill line.

Be sure the dispenser assembly is properly attached before adding contents to the dispenser funnel. The assembly should be completely flush with the unit when correctly attached.

1. The minimum amount of treat mixture to add to the machine is 2½ cups.
2. The maximum amount of ice cream or frozen yogurt base to add to the machine is 3¾ cups. You can also use the maximum line for ice cream on the front of the dispensing assembly as your guide.
3. The maximum amount of sorbet/slushy/frappe/wine/cocktail mixture to add to the machine is 5½ cups. You can use the maximum line for slushy on the front of the dispensing assembly as your guide.
4. Any liquid being poured into the appliance should be smooth and well blended to ensure easy dispensing. DO NOT pour hot liquid into the appliance.
5. If liquid dispensed is still a bit too loose, increase the freeze setting on the display screen and continue to freeze until desired consistency. (Does not apply for ice cream and sorbet functions)
6. Homemade bases must contain sugar to ensure your mixture does not freeze solid.
 - * Sugar gives a base the proper consistency to dispense - bases with no to little sugar will freeze to the point where it will be unable to dispense.
 - * Some brands offer sugar-free slushy syrups which are made to prevent over-freezing. Results may vary if using pre-mix powders in ingredients.
7. Cold ingredients will reduce freezing time.
8. To clean, run warm water through the unit while on the rinse cycle 1 to 2 times. Once rinsed out, the unit can be disassembled and cleaned with warm soapy water.
9. 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.

10. General freezing times range per recipe. Most treats will be ready in 20 to 40 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.**

Soft Serve (ice cream or frozen yoghurt)

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. Flavours 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.

Thicker mixtures should be added to ingredient funnel a little at a time so not to overflow.

Ingredients Matter

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.

Prep & Chilling

Chilling ice cream, frozen yogurt, and sorbet bases create 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 re-whisk 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, flavouring, and salt. The proper combination of these ingredients produce 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 an 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 neighbourhood grocery stores to avoid hunting in specialty shops or hunting online.

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.
- Be sure the sugar content of the mixture is at least 4% of the total mixture. Without enough sugar, the resulting mixture will be too frozen to dispense.

Alcoholic beverages:

- Since alcohol inhibits freezing, a mixture with too high alcoholic content will not freeze well.

Issue	Type of Recipe	Likely Cause	Quick Fix
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 going into funnel	All	Mixture is too thick	Add gradually to the ingredient funnel
Mixture will not dispense	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
Mixture will not freeze	Cocktail, Wine	Alcohol content is too high	Increase non-alcoholic ingredients in the mixture
Mixture frozen in unit	All	Not enough sugar	Turn off the unit immediately to protect the motor, allow mixture to thaw, dispense fully
Mixture not frozen enough	Slushy, Frappe, Wine, Cocktail only	Firmness selection too low	Increase the firmness selection by pressing (*) button

Recipes

The recipes that follow are designed to get you started on your frozen creations. But there is more inspiration waiting for you to try. Scan the QR code at the back of this booklet to access additional recipes. Or visit the product section of our website at www.cuisinart.com.au

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Vanilla Soft Serve

Makes about 10 servings.

450ml Full Cream Milk

250ml Pure Cream

120g Caster Sugar

14ml Vanilla Essence

1g Salt

1. In a bowl, mix together caster sugar and salt. Add milk and stir until the sugar is completely dissolved.
2. Add the pure cream and vanilla essence and mix.
3. Set the Frost Fusion to the “Soft Serve” program, add the mixture to the unit and then press the Start / Stop button to activate.
4. The soft serve mixture should be ready in around 30 minutes, at which time the unit will “beep” 3 times and the keep cool mode will activate for another 30 minutes.

NOTE: The texture of homemade soft serve may differ from commercially produced soft serve, as it is made using fresh ingredients with fewer additives and stabilisers.

Peach Sorbet

Makes about 10 servings.

- 600g** **diced peaches, fresh or frozen, thawed**
- 230ml** **sugar syrup (1:1 sugar water ratio: dissolved and gently simmered for 3 minutes. Leave to cool before use)**
- 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.

Pink Lemonade Slushy

Makes about 12 servings.

- 650ml** **water**
- 150g** **caster sugar**
- 170ml** **fresh lemon juice**
- 100ml** **cranberry juice**

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 sugar 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.

Frozen Sweet Latte

Makes about 8 servings.

- 2** **double espresso (100ml strong coffee)**
- 500ml** **full cream milk**
- 8** **teaspoon sugar**

1. In a large measuring cup, stir together all the ingredients. 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 Frappe

Makes 10 servings.

- 900ml** **extra-creamy oat milk**
- 2** **tablespoons matcha powder**
- 100ml** **prepared pistachio syrup (may substitute sugar 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.

Strawberry Frosé

Makes 12 servings.

400g strawberries, hulled and halved
1 750ml bottle rosé
60ml sugar syrup (1:1 sugar water ratio: dissolved and gently simmered for 3 minutes. Leave to cool before use)

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.

Classic Frozen Margarita

Makes 10 servings.

230ml light agave nectar
470ml fresh lime juice
100ml premium tequila
100ml premium orange liqueur

1. In a large measuring cup, stir together the agave syrup, lime juice, tequila, 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

WARRANTY

Cuisinart warrants that, in the unlikely event that this product develops any malfunction within 36 months of purchase of the product used for household or domestic use (or within 3 months of purchase of the product used for commercial use) due to faulty workmanship, materials or manufacture, we will either (at our discretion) repair or replace it for you.

This warranty applies for a period of 36 months for products purchased for household or domestic use (and 3 months for products purchased for commercial use) from the date of purchase of the product after which time the warranty expires and has no further force of effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or contact Customer Service for advice on **1800 566 567 in Australia or 0800 456 546 in New Zealand.**

Please retain your **Purchase Receipt** as proof of purchase in order for your warranty entitlement to be valid. This document must be presented in the event of making a claim under the terms of the Cuisinart Warranty Policy.

During the warranty period Cuisinart will repair or replace (at our discretion) any defective product. However, if the product includes a number of accessories, only the defective part or relevant accessory will be replaced. Cuisinart reserves the right to make minor adjustments to fix any defect instead of replacing the entire product or accessory. Packaging, instructions, recipe books etc. will not be replaced unless faulty. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

If a spare part is required under warranty it will be shipped to the customer or retailer at No Charge.

In the event of a product or accessory being replaced during the warranty period, the guarantee on the replacement product or accessory will expire 36 months for household or domestic use (or 3 months

for commercial use) from the original purchase date.

This warranty does not include or cover the following:

- Defects caused by the product not being used in accordance with instructions;
- Defects caused by accidental damage;
- Defects caused by misuse or negligent handling of the product;
- Defects caused by the product not being maintained or cleaned according to instructions;
- Defects caused by being tampered with by unauthorised persons;
- Defects which are normal or fair wear and tear;
- Freight or any other costs incurred in making a claim;
- Consumable items or accessories that by their nature and limited lifespan require periodic renewal (such as filters, seals, blades or related accessories, such as trays, racks or utensils);
- Products serviced or modified other than by Cuisinart or an authorised Cuisinart representative;
- To any claims made beyond 12 months if the filament of the light bulb breaks i.e. the light bulb has burned out;
- Exposure of the product to abnormally corrosive conditions;
- Any product which has its serial number or appliance plate removed or defaced;
- To any claims made beyond 3 months from the date of purchase if the product is used in commercial, industrial, educational or rental applications; or
- To any claims made beyond 36 months from the date of purchase if the product is used in household or domestic applications.
- Products purchased from any person who is not a retailer serviced by Conair's authorised distributors, overseas retailers, parallel importers or purchased second hand.

The benefits given to you by our warranty are in addition to other rights and remedies under the Australian Consumer Law.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Guarantees Act.

To make a warranty claim or spare part, contact our customer service agents:

Cuisinart Australia

Ph: 1800 566 567

PO Box 146, Terrey Hills

NSW 2084 AUSTRALIA

Cuisinart New Zealand

Ph: 0800 456 546

YOU MUST provide your full name, address, email and phone details. A copy of your proof of purchase must be supplied.

You can contact Cuisinart Australia/New Zealand via email at aus_cuisinart@conair.com or through the “Contact Us” option on the Cuisinart website www.cuisinart.com.au

The warranty contained in this document is provided by:

Conair Australia Pty Ltd (ACN 068 492 044)
(Cuisinart)

18 Rodborough Rd,

Frenchs Forest, NSW 2086

Australia

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