

GERANICA

FROZEN DRINK

RECIPES HANDBOOK



ZERO-PREP SLUSHES

Just Pour and Select
Pour 2 - 8 cups (16 - 54 oz) to the unit,
then select the preset



Preset Option	Drink Type	Temperature Control Adjustment	Preparation Instructions
 SLUSH	Sports drinks, energy drinks, sweetened iced tea, kombucha, lemonade, limeade	Default	Select the "SLUSH" preset, and If desired, adjust temperature.
	Soda, fruit punch	Default	Select the "SLUSH" preset, and If desired, adjust temperature.
 SPIKED SLUSH	Hard seltzers, Premixed margaritas	Default	Select the "SPIKED SLUSH" preset, and If desired, adjust temperature.
	Sour beers, hard tea, hard cider	Default	Select the "SPIKED SLUSH" preset, and If desired, adjust temperature.
	Rum & Cola, wine (white or rosé)	Default	Select the "SPIKED SLUSH" preset, and If desired, adjust temperature.
 CHILLED JUICE	Cranberry juice, orange juice, mango juice, watermelon juice, tropical juice	Default	Select the "CHILLED JUICE" preset, and If desired, adjust temperature.
	Apple juice/apple cider/ Grape juice, cherry juice	Default	Select the "CHILLED JUICE" preset, and If desired, adjust temperature.

ONE-INGREDIENT SODA SLUSH



SLUSH

Total Time:

2–3 servings: 15 min / 4–6 servings: 40 min / 6–8 servings: 45 min

Ingredients:

2–3 servings	4–6 servings	6–8 servings
2 (12-oz) cans (or 3 cups) of soda	4 (12-oz) cans (or 6 cups) of soda	5 (12-oz) cans (or 7 1/2 cups) of soda Soda options include Cola, orange, lemon-lime, cream, root beer, ginger ale, grape, or any generic soda.



DIRECTIONS:

1. Pour soda into the vessel.
2. Select SLUSH. The preset starts at the default or best temperature for good texture. Adjust if needed.
3. Once the frozen drink reaches the set temperature, it's ready to be served.

Tips: For better results, cool the soda first before pouring it in.

Cautions: Diet soda (or soda with artificial sugar substitutes) won't work well in this appliance. Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

FROZEN MIMOSA



Total Time:

2-3 servings: 30 min / 4-6 servings: 45 min / 6-8 servings: 60 min

Ingredients:

Servings	Orange Juice	Sparkling Wine (Champagne, Prosecco, or Cava)
2-3	1 ¼ cups	1 ¾ cups
4-6	2 ½ cups	3 ½ cups
6-8	3 ½ cups	4 ¾ cups



DIRECTIONS:

1. Put all the ingredients into the vessel.
2. Select the "SPIKED SLUSH" option. The preset will initiate at the default or optimal temperature that ensures an ideal texture. You can adjust the temperature if you like.
3. Once it reaches the set temperature or the state you want, it's ready to be served.

Tips: For better results, cool the soda first before pouring it in.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

TROPICAL FRUIT SLUSH



SLUSH

PREP: 10 MINUTES

Total Time: 2-3 servings: 25 min / 4-6 servings: 40 min / 6-8 servings: 55 min

Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 1/2 cups pineapple juice	3 cups pineapple juice	4 1/2 cups pineapple juice
1 cup mango chunks (peeled)	2 cups mango chunks (peeled)	3 cups mango chunks (peeled)
1/2 cup coconut milk	1 cup coconut milk	1 1/2 cups coconut milk
1/4 cup lime juice	1/2 cup lime juice	3/4 cup lime juice



DIRECTIONS:

The fresh fruits need to be blended into juice before adding them to the other ingredients .

- 1.Put all the ingredients in a blender based on the serving amount you want to make.
- 2.Pour mixture into the vessel.
- 3.Select SLUSH. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
- 4.Once it reaches the set temperature or the state you want, it's ready to be served.

Tips: For better results, cool the soda first before pouring it in.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

CHOCOLATE MILKSHAKE



MILKSHAKE

Total Time:

2-3 servings: 25 min / 4-6 servings: 30 min / 6-8 servings: 50 min

Helpful Tip:

When you are using the "Milkshake" or "Frappé" preset function, make sure to dispense the contents within 30 minutes after the preset finishes. This will prevent the output from becoming foamy.



Ingredients:

Servings	Whole Milk	Heavy Cream	Vanilla Extract	Granulated Sugar	Chocolate Syrup	Cocoa Powder
2 - 3	2 cups	1 cup	1 teaspoon	2 tablespoons	1/4 cup	2 tablespoons
4 - 6	4 cups	2 cups	2 tablespoons	1/4 cup	1/2 cup	1/4 cup
6 - 8	4 1/3 cups	2 1/3 cups	1 tablespoon	1/3 cup	2/3 cup	1/2 cup

Optional Toppings: Whipped cream Chocolate sauce

DIRECTIONS:

1. In a pitcher or a large mixing bowl, use a whisk to combine all the ingredients thoroughly until the sugar, chocolate syrup, and cocoa powder are completely dissolved. Then, pour the mixture into the appropriate container.
2. Select "MILKSHAKE". The preset setting will initiate at the default or optimal temperature to achieve the ideal texture. You can adjust the temperature if you prefer.
3. Once it reaches the set temperature or the state you want, it's ready to be served. Immediately serve the drink, adding whipped cream and chocolate sauce on top according to your preference.

Tips: For better results, cool the liquid first before pouring it in.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

STRAWBERRY BANANA BLAST MILKSHAKE



MILKSHAKE

Total Time:

2-3 servings: 20 min / 4-6 servings: 30 min / 6-8 servings: 50 min

Helpful Tip:

When you are using the "Milkshake" or "Frappé" preset function, make sure to dispense the contents within 30 minutes after the preset finishes. This will prevent the output from becoming foamy.

Ingredients:



Servings	Vanilla Almond Milk (or Whole Milk)	Vanilla Yogurt	Fresh Strawberries (hulled and chopped)	Banana (sliced)	Granulated Sugar	Vanilla Extract
2 - 3	1 cup	1/2 cup	1 cup	1/2 banana	1/4 cup	1 tablespoon
4 - 6	2 cups	1 cup	2 cups	1 banana	1/2 cup	2 tablespoons
6 - 8	2 2/3 cups	1 1/3 cups	2 2/3 cups	1 1/3 bananas	2/3 cup	2 1/2 tablespoons

DIRECTIONS:

The fresh fruits need to be blended into juice before adding them to the other ingredients .

1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
2. Pour mixture into the vessel.
3. Select MILKSHAKE. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served. Immediately serve the drink, adding whipped cream and chocolate sauce on top according to your preference.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

STRAWBERRY KIWI DAIQUIRI



SPIKED SLUSH

PREP: 10 MINUTES

TOTAL TIME:

2 - 3 SERVINGS: 50 MINUTES | 4 - 6 SERVINGS: 55 MINUTES | 6 - 8 SERVINGS: 65 MINUTES



Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 cup unsweetened canned coconut milk	2 cups unsweetened canned coconut milk	2 2/3 cups unsweetened canned coconut milk
1 cup sliced strawberries	2 cups sliced strawberries	3 cups sliced strawberries
1/2 cup kiwi puree (from peeled kiwis)	1 cup kiwi puree (from peeled kiwis)	1 1/2 cups kiwi puree (from peeled kiwis)
1/4 cup + 2 tablespoons light rum	3/4 cup light rum	1 cup light rum
3 tablespoons granulated sugar	1 cup sliced strawberries	1/3 cup granulated sugar

DIRECTIONS:

1. In a blender, combine the sliced strawberries and kiwi puree and blend briefly to break them down a bit. Then transfer the mixture to a pitcher or large bowl. Add the remaining ingredients (coconut milk, rum, and sugar) and whisk until smooth and emulsified.

2. Pour the mixture into the vessel for freezing.

3. Select SPIKED SLUSH. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.

4. Once it reaches the set temperature or the state you want, it's ready to be served.

Tips: For better results, cool the liquid first before pouring it in.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

BANANA CARAMEL FRAPPÉ



FRAPPÉ

PREP: 10 MINUTES

TOTAL TIME: 2 - 3 SERVINGS: 20 MINUTES | 4 - 6 SERVINGS: 30 MINUTES | 6 - 8 SERVINGS: 40 MINUTES

Helpful Tip:

When you are using the "Milkshake" or "Frappé" preset function, make sure to dispense the contents within 30 minutes after the preset finishes. This will prevent the output from becoming foamy.

Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 cup half & half	2 cups half & half	2 1/2 cups half & half
1 1/2 cups black coffee	3 cups black coffee	4 cups black coffee
1/2 banana, mashed	1 banana, mashed	1 1/2 banana, mashed
1/3 cup caramel sauce	3/4 cup caramel sauce	1 cup caramel sauce
TOPPINGS (optional)	TOPPINGS (optional)	TOPPINGS (optional)
Whipped cream	Whipped cream	Whipped cream
Caramel drizzle	Caramel drizzle	Caramel drizzle
Sliced banana	Sliced banana	Sliced banana



DIRECTIONS:

1. In a pitcher or large bowl, combine the half & half, black coffee, mashed banana, and caramel sauce. Whisk until the mixture is smooth and the caramel sauce is fully dissolved.
2. Pour the mixture into the vessel.
3. Select FRAPPÉ. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

VANILLA BEAN FRAPPÉ



FRAPPÉ

PREP: 5 MINUTES

TOTAL TIME: 2 - 3 SERVINGS: 15 MINUTES | 4 - 6 SERVINGS: 25 MINUTES | 6 - 8 SERVINGS: 35 MINUTES

Helpful Tip:

When you are using the "Milkshake" or "Frappé" preset function, make sure to dispense the contents within 30 minutes after the preset finishes. This will prevent the output from becoming foamy.



Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 cup half & half	2 cups half & half	2 1/2 cups half & half
2 cups black coffee	4 cups black coffee	5 cups black coffee
1/3 cup vanilla bean paste	3/4 cup vanilla bean paste	1 cup vanilla bean paste
TOPPINGS [optional]	TOPPINGS [optional]	TOPPINGS [optional]
Whipped cream	Whipped cream	Whipped cream
Vanilla sugar or vanilla bean powder	Vanilla sugar or vanilla bean powder	Vanilla sugar or vanilla bean powder

DIRECTIONS:

1. In a pitcher or large bowl, whisk together all the ingredients until well combined and the vanilla bean paste is fully dissolved.
2. Pour the mixture into the vessel.
3. Select FRAPPÉ. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

MAI TAI SLUSH



PREP: 10 MINUTES

TOTAL TIME:

2 - 3 SERVINGS: 40 MINUTES | 4 - 6 SERVINGS: 50 MINUTES |

6 - 8 SERVINGS: 60 MINUTES

Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 cup light rum	2 cups light rum	3 cups light rum
1/2 cup orange curaçao	1 cup orange curaçao	1 1/2 cups orange curaçao
1/2 cup orgeat syrup (almond-flavored)	1 cup orgeat syrup (almond-flavored)	1 1/2 cups orgeat syrup (almond-flavored)
1/4 cup lime juice	1/2 cup lime juice	3/4 cup lime juice
1/4 cup simple syrup	1/2 cup simple syrup	3/4 cup simple syrup
GARNISH (optional)	GARNISH (optional)	GARNISH (optional)
Lime wedges	Lime wedges	Lime wedges
Maraschino cherries	Maraschino cherries	Maraschino cherries

SPIKED SLUSH



DIRECTIONS:

1. In a pitcher or large bowl, whisk together all the ingredients until combined evenly.
2. Pour the mixture into the vessel.
3. Select **SPIKED SLUSH**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served.

Tips: For better results, cool the liquid first before pouring it in.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

MARGARITA SLUSH



SPIKED SLUSH

PREP: 6 MINUTES

TOTAL TIME:

2 - 3 SERVINGS: 30 MINUTES | 4 - 6 SERVINGS: 40 MINUTES |

6 - 8 SERVINGS: 50 MINUTES



Ingredients:

2-3 servings	4-6 servings	6-8 servings
1 1/2 cups tequila	3 cups tequila	4 cups tequila
1 cup lime juice	2 cups lime juice	3 cups lime juice
1/2 cup triple sec	1 cup triple sec	1 1/2 cups triple sec
1/4 cup simple syrup	1/2 cup simple syrup	3/4 cup simple syrup
GARNISH (optional)	GARNISH (optional)	GARNISH (optional)
Lime wedges	Lime wedges	Lime wedges
Salt for rimming glasses (optional)	Salt for rimming glasses (optional)	Salt for rimming glasses (optional)

DIRECTIONS:

1. In a pitcher or large bowl, whisk together all the ingredients until combined evenly.
2. Pour the mixture into the vessel.
3. Select SPIKED SLUSH. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once it reaches the set temperature or the state you want, it's ready to be served. garnish with lime wedges and, if you like, rim the glasses with salt before serving.

Tips: For better results, cool the liquid first before pouring it in.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

CLASSIC VANILLA ICE CREAM



ICE CREAM

PREP: 5 MINUTES

TOTAL TIME: 30 - 60 MINUTES

Ingredients:

- Heavy cream: 480 ml
- Whole milk: 240 ml
- Sugar: 80 g
(The sugar content should be greater than 4% of the total amount of ingredients, otherwise it's easy to fail in making.)
- Pure vanilla extract: 2 tsp
- Egg yolks: 5
- A pinch of salt



DIRECTIONS:

1. Mix heavy cream, whole milk, 40 g of sugar and a pinch of salt in a saucepan. Heat on medium heat till it's steamy and has small bubbles around the edge (don't boil). Remove from heat.
2. Whisk egg yolks with 50 g of sugar in a bowl till pale and thick.
3. Slowly pour the warm cream mixture into the yolk mixture, stir and pour back into the pan.
4. Heat on low heat, stir for 6 - 8 minutes till it coats the back of a spoon. Remove from heat.
5. Add vanilla extract, stir and pour into a container. Cover with plastic wrap and cool.
6. Pour up to 1 liter of the cooled mixture into slushie machine.
7. Select ICE CREAM. The preset starts at the default or best temperature for good texture. Adjust if needed.
8. Once it reaches the set temperature or the state you want, it's ready to be served.

Notice: Ice cream from our slushie machine is soft like shaved ice, not hard like regular ice cream.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

CHOCOLATE ICE CREAM



ICE CREAM

PREP: 5 MINUTES

TOTAL TIME: 30 - 60 MINUTES

Ingredients:

- Whole milk: 480 grams
- Light cream: 240 grams
- White granulated sugar: 80 grams
(The sugar content should be greater than 4% of the total amount of ingredients, otherwise it's easy to fail in making.)
- Semi-sweet chocolate chips: 120 grams
(Melt them into liquid first and then pour into the slush machine.)



DIRECTIONS:

1. Prepare all the ingredients and measure out the required amounts.
2. Pour the mixed ingredients into the slush machine.
3. Select ICE CREAM. The preset starts at the default or best temperature for good texture. Adjust if needed.
4. Once it reaches the set temperature or the state you want, it's ready to be served.

Notice: Ice cream from our slushie machine is soft like shaved ice, not hard like regular ice cream.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

STRAWBERRY ICE CREAM



ICE CREAM

PREP: 5 MINUTES

TOTAL TIME: 30 - 60 MINUTES

Helpful Tip:

When you are using the "Milkshake" or "Frappé" preset function, make sure to dispense the contents within 30 minutes after the preset finishes. This will prevent the output from becoming foamy.

Ingredients:

- Whole milk: 480 grams
- Light cream: 240 grams
- White granulated sugar: 80 grams

(The sugar content must be greater than 4% of the total amount of ingredients, which affects the success of making.)

Fresh strawberries: 200 grams

- (Wash them, remove the stems and then juice them for later use.)



DIRECTIONS:

1. Pour the milk, heavy cream, white granulated sugar and strawberry juice into the slush machine in sequence. You can also mix them first and then pour them in.
2. Select ICE CREAM. The preset starts at the default or best temperature for good texture. Adjust if needed.
3. Wait for 30 - 60 minutes to make a soft strawberry ice cream with a smooth, creamy texture.
4. Once the frozen drink reaches the set temperature, it's ready to be served.

Notice: Ice cream from our slushie machine is soft like shaved ice, not hard like regular ice cream.

Cautions: Keep the preset on until all the frozen drink is dispensed to make cleaning easier.

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