

POUR & SLUSH

NO-PREP SLUSHES

SIMPLY FILL & SELECT

Add 2-9 cups (16-72 oz) to the unit, then select desired preset.

PRESET	PREPARED DRINK	DIRECTIONS
<b>SLUSH</b> TOTAL TIME: 2-3 SERVINGS 15 MINUTES 4-6 SERVINGS 30 MINUTES 7-9 SERVINGS 45 MINUTES	Sports drinks, energy drinks, sweetened iced tea, kombucha, lemonade, limeade	Select <b>SLUSH</b> . The preset will start at the default level-adjust temperature control to illuminate 1 bar.
	Soda, fruit punch	Select <b>SLUSH</b> . The preset will start at the default level-adjust temperature control to illuminate 3 bars.
<b>SPIKED SLUSH</b> TOTAL TIME: 2-3 SERVINGS 30 MINUTES 4-6 SERVINGS 40 MINUTES 7-9 SERVINGS 50 MINUTES	Hard seltzers	Select <b>SPIKED SLUSH</b> . The preset will start at the default level-adjust temperature control to illuminate 3 bars.
	Sour beers, hard tea, hard cider	Select <b>SPIKED SLUSH</b> . The preset will start at the default level-adjust temperature control to illuminate 5 bars.
	Hard kombucha, hard lemonade, Paloma, Moscow Mule	Select <b>SPIKED SLUSH</b> . The preset will start at the default level-adjust temperature control to illuminate 6 bars.
	Rum & Cola, wine (white or rosé)	Select <b>SPIKED SLUSH</b> . The preset will start at the default level-adjust temperature control to illuminate 9 bars.
	Premixed margaritas	Select <b>SPIKED SLUSH</b> . The preset will start at the default level-adjust temperature control to illuminate 10 bars.
<b>FROZEN JUICE</b> TOTAL TIME: 2-3 SERVINGS 15 MINUTES 4-6 SERVINGS 25 MINUTES 7-9 SERVINGS 35 MINUTES	Cranberry juice, orange juice, mango juice, watermelon juice, tropical juice	Select <b>FROZEN JUICE</b> . The preset will start at the default level-adjust temperature control to illuminate 1 bar.
	Apple juice/apple cider	Select <b>FROZEN JUICE</b> . The preset will start at the default level-adjust temperature control to illuminate 2 bars.
	Bottled premade smoothies, pineapple juice	Select <b>FROZEN JUICE</b> . The preset will start at the default level-adjust temperature control to illuminate 3 bars.
	Grape juice, cherry juice	Select <b>FROZEN JUICE</b> . The preset will start at the default level-adjust temperature control to illuminate 5 bars.

Refer to the Inspiration Guide for the Create Your Own Milkshake & Frappé chart.

USING THE RINSE CYCLE

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

- Dispense any remaining frozen drink.
- Press the **RINSE** button to stop the current preset.
- Add warm water up to the vessels max fill line (72 oz).
- Slowly dispense the water from the unit immediately after filling.
- Press the power button to stop the Rinse cycle and turn off the unit.

NOTE: This water will dispense quickly. Ensure you use a large cup or bowl to capture it.

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

Refer to the Inspiration Guide for more details on cleaning parts after using the Rinse cycle.

Fii  
SLUSHIE  
PROFESSIONAL FROZEN DRINK MAKER

Please refer to the Owner's Guide for more detailed instructions.

Fii

SLUSHIE

PROFESSIONAL FROZEN DRINK MAKER

KEEPS DRINKS FROZEN FOR UP TO

12 HOURS

WITH NO DILUTION

QUICK START GUIDE

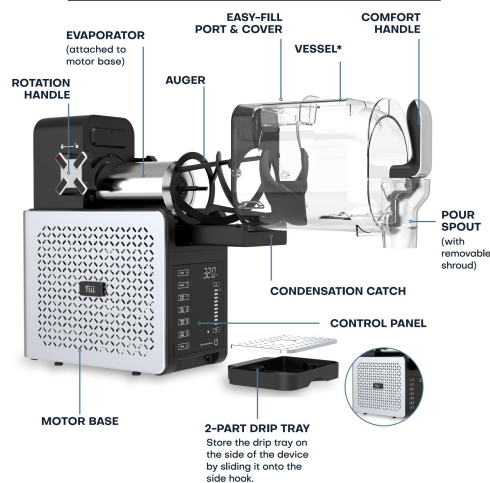
For helpful tips & tricks on how to use your Fii SLUSHIE, scan the QR code.

NOTE: Colors, components, and functions may vary by model.

\*For recipes exclusively sold at Fii.

## WHAT'S IN THE BOX

**NOTE:** Colors, components, and functions may vary by model.



## USING THE SLUSHIE MACHINE

1. Add liquid(s) through the easy-fill port.
2. Press the power button to turn on.
3. Select a preset to start.
4. If desired, adjust default/optimal temperature.
5. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.
6. Dispense and enjoy.

**NOTE:** Unit will continue running to keep your frozen drink at ideal temperature.

\*16-oz minimum liquid capacity. 72-oz maximum liquid capacity.

**TEMPERATURE PROGRESS** Temperature Control LEDs pulse showing progress to reach temperature. Unit will beep and LEDs will remain solid once complete.

## KICKSTARTER ONE-INGREDIENT SODA SLUSH

**TOTAL TIME:** 2-3 SERVINGS: 15 MINUTES  
4-6 SERVINGS: 40 MINUTES  
7-9 SERVINGS: 45 MINUTES

### INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
2 (12-oz) cans (or 3 cups) soda	4 (12-oz) cans (or 6 cups) soda	6 (12-oz) cans (or 9 cups) soda

### DIRECTIONS

1. Pour soda into the vessel.
2. Select **SLUSH**. Preset will start at the recommended temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Dispense and enjoy.



**USE ANY OF THE FOLLOWING SODAS:**  
cola, orange, lemon-lime, cream, root beer,  
ginger ale, grape, or any other soda.

### TIPS:

- Diet soda (or soda made with sugar alternatives) will **NOT** work in this unit.
- For best results, chill liquid before adding to the unit.

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



KID FRIENDLY

## KICKSTARTER FROZEN MANGO MARGARITA

**TOTAL TIME:** 2-3 SERVINGS: 30 MINUTES  
4-6 SERVINGS: 45 MINUTES  
7-9 SERVINGS: 50 MINUTES

### INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
2 cups mango margarita mix ½ cup water ¼ cup lime juice ¼ cup tequila	4 cups mango margarita mix ½ cup water ¼ cup lime juice ½ cup tequila	6 cups mango margarita mix 1 cup water 1 cup lime juice 1 cup tequila

### DIRECTIONS

1. Pour all ingredients into the vessel.
2. Select **SPIKED SLUSH**. Preset will start at the recommended temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Dispense and enjoy.



**MAKE IT A MOCKTAIL:** Swap out the tequila for zero-proof tequila and run on the **SLUSH** program. The preset will start at the default level—adjust temperature control to illuminate 5 bars.

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



## USING THE CONTROL PANEL

### PRESETS

6 unique presets that use RapidChill Technology to determine the perfect temperature for the ideal frozen drink.

### TEMPERATURE CONTROL SETTING

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

**For sippable frozen drinks,** decrease the temperature level by pressing the bottom arrow on the control panel.

**For thicker, colder frozen drinks,** increase the temperature level by pressing the top arrow on the control panel.

### TROUBLESHOOTING TIPS

**RECIPE NOT SLUSHING?** If your recipe has not reached the desired texture after 60 minutes, use the Temperature Control Setting to increase the temperature one level. Wait 10-15 minutes to test the recipe. If the texture still isn't what you desire, increase temperature by one level again. Repeat until desired texture is achieved.

**SLUSH NOT DISPENSING?** For the best dispensing experience, fill the unit to the max fill line and ensure the unit is running. For a smoother dispense experience, decrease the temperature level by pressing the bottom arrow on the control panel. More sippable frozen drinks will dispense smoother.

### Low-Sugar Alert

When E1 error code occurs, temperature control LEDs will flash one at a time in **descending order** starting with the top LED, preset LEDs will flash, and the unit will beep every minute for 15 minutes.

### If a drink does not meet minimum requirement of total sugar:

Add 1-2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving (8 oz). Combine additional sugar with the base prior to pouring into unit.

### High-Alcohol/High-Sugar Alert

When E7 error code occurs, temperature control LEDs will flash one at a time in **ascending order** starting with the bottom LED, preset LEDs will flash, and the unit will beep every minute for 15 minutes.

### If a drink exceeds the maximum alcohol and sugar amounts:

Add ¼ cup water per serving (8 oz) to dilute the input.



Refer to the Inspiration Guide for more sugar and alcohol guidelines.