

Cuisinart

Frost Fusion® Tips & Recipes



Meet your new *Frost Fusion* 6-in-1 Soft Serve and Slushie maker!

Before you go any further, **please read** the full safety and operating instructions in the manual.

Tips and Tricks

Important: Place the unit in an upright position and allow to rest for at least 4 hours before first use. The refrigerant needs to settle – to ensure optimal freezing performance and avoid damage to the machine.

- Ensure the dispenser assembly is locked in correctly before adding ingredients.
- Most store-bought beverages can be added directly to the machine, but do not use sugar-free or diet beverages – insufficient sugar will cause mixes to freeze too hard and can damage the machine.
- Use recipes designed for this machine to maintain the correct fat, sugar and protein ratios.
- Use firmness settings to adjust for your recipe – start on the lower firmness level and increase only if you want a thicker texture.
- If mixture becomes stuck, gently move the handle up and down to clear the nozzle.
- The star tip is only for soft serve – other treats like slushies or cocktails will not dispense properly with the star tip in place.

Tips for Recipe Preparation

- Whisk ingredients well before chilling to ensure sugar dissolves fully.
- Mixes should be smooth and well-blended before adding – lumps, seeds, or powders can clog the unit.
- Chill mixtures for a few hours before adding to machine for better firmness and smoother texture.
- Re-whisk chilled mixtures before adding to the machine.
- Do not add mix-ins (nuts, sprinkles, cookies) into the machine – add them after dispensing.
- Drinks with higher sugar content generally require higher firmness settings.
- Alcohol also inhibits freezing – mixtures with too much alcohol will not set.

How to Get the Best Ice Cream Texture

- Hand mix cream in at the end and avoid over-beating once added, as this can affect the texture of the soft serve.
- Soft serve requires the right balance of fat, sugar, salt and flavour. Home recipes lack commercial stabilisers, so ingredient ratios are key. Ensure you follow recipes exactly for the best ice cream texture.
- For firmer texture, add malted milk powder (contains soy & gluten).
- You can substitute 2 tbsp liquid sugar (simple syrup, golden syrup, corn syrup, maple syrup) for 2 tbsp granulated sugar to improve softness and scoopability.

Cleaning Tips

Use the built in Rinse Program:

- Pour warm water into the ingredient funnel (below the **MAX** line).
- Press the **Rinse** button, then **Start/Stop**.
- After 30–45 seconds, stop the program and pull the handle to dispense the water.
- After the vessel is empty, press the **Release** button at the bottom of the dispenser assembly and turn it counter-clockwise. **Always grip the round clear part – never the handle – to avoid damage.**
- Remove the auger and handwash. Then wipe the stainless steel interior with a damp cloth or sponge.

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Soft Serve Vanilla Ice Cream

Create rich, creamy homemade vanilla ice cream with this quick and easy soft-serve recipe – perfect for any dessert lover. Made with simple ingredients, this smooth and indulgent treat delivers classic flavour with minimal effort. Whether you're serving it in cones or cups, this homemade vanilla soft-serve is an irresistible dessert for warm days, family gatherings, or anytime you crave a sweet, refreshing treat.

Ingredients

410g whole milk
90g white sugar
30g light brown sugar
1 tablespoon pure vanilla extract
¼ teaspoon fine sea salt
280g heavy cream (i.e. Clover fresh cream)

Method

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 **Frost Fusion** with the star tip placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select **Ice Cream** and press **Start**.
3. When ice cream is ready to dispense, the unit will signal before going into **Keep Cool** mode.
4. Dispense into cones or cups to serve.

Strawberry Slushie

Sweet, fruity, and packed with frozen cocktail vibes, this Frozen Strawberry Slushie (or virgin daiquiri) is the perfect party drink for adults and kids alike. It's bold, refreshing, and perfect for summer nights, BBQs, or sharing with friends.

Ingredients

1 000ml Strawberry juice
200ml Strawberry syrup (adjust to taste)

Method

1. Mix the strawberry juice and syrup, then pour into the **Frost Fusion**.
2. Select the **Slushie** setting and let the machine churn until frozen. Start on the lowest setting and adjust up if you want a thicker slushie.
3. When the machine beeps, the slush is ready to pour. Dispense into cups and serve immediately.

Frozen Frappuccino

Customise your favourite frozen coffee by adding a flavoured syrup!

Ingredients

2 double espresso shots (± 100ml strong coffee)
550ml full cream milk
8 tsp sugar
1 TBSP flavoured syrup (optional)

Method

1. Mix all the ingredients and check sugar is fully dissolved. Then pour into the **Frost Fusion**.
2. Select the **Frappé** setting and let the machine churn until frozen. Start on the lowest setting and adjust up if you want a thicker consistency.
3. When ready to dispense, the unit will signal before going into **Keep Cool** mode. Dispense into cups to serve.