

CHiATO

slushiePLAY

Soft Ice Cream &
Frozen Drink Maker

10+ Delicious Recipes Inspiration Guide

Please make sure to read the
enclosed safety instructions
prior to using your appliance.



CHiATO

slushiePLAY

GAME ON

Welcome to the CHiATO game: this one's all about making frozen treats.

Powered by the Super Chill technology, slushiePLAY is here to serve you with gorgeous soft ice cream and silky-smooth slushies—no ice, no blending, no hassle. Nothing but pure deliciousness ahead!

Turn the page for tasty recipes and playful ideas on how to create perfectly chilled drinks and desserts in 60 minutes or less.

Step into your kitchen, press PLAY, and let the game begin!

TIPS & TRICKS

Minimum input = 2 cups (16 oz / 480 ml)

Maximum input = 8 cups (64 oz / 1800 ml)

For the best dispensing experience, fill the container up to the
MAX mark (64 oz / 1800 ml).



DO NOT add hot ingredients, ice,
or solid ingredients like fruit or
frozen fruit.



All inputs must contain
at least 4% of sugar.



When using the **Spiked Slush** preset,
all premade inputs must contain
between 2.8% and 16% of alcohol.



For the best results,
chill the liquid before pouring it
into the container.



For the ideal texture, feel free
to adjust the temperature.



For the frostiest results, chill the
glasses used before dispensing your
slushie creations.

NOTE:

Before freezing, ingredients taste sweeter. Afraid your drink might be too sweet?
Don't worry: it won't taste as sweet after you slush it into a frozen drink.

REQUIRED SUGAR CONTENT

All inputs must contain at least 4% of sugar.

SUGAR GUIDELINES

Refer to the nutrition label on the drink/liquid used to make sure that the sugar content meets the recommended minimum below:

SERVING SIZE	MIN. TOTAL AMOUNT OF SUGAR
8 oz (240 ml)	8 g
12 oz (355 ml)	11 g
20 oz (591 ml)	18 g
Too little sugar or too much alcohol prevents proper freezing. All inputs must contain at least 4% of sugar.	

EXAMPLE: Apple juice

NUTRITION FACTS	
8 Servings per Container	
Serving Size	8 fl oz (240 ml)
Amount per Serving	
Calories	120
% Daily Value*	
Total Fat 0 g	0%
Sodium 25 mg	1%
Total Carbohydrate 31 g	11%
Total Sugars 26 g	
Protein 0 g	
Potassium 251 mg	6%
Vitamin C 108 mg	120%
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, vitamin D, calcium and iron.	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Serving size

Total sugars
(26 g meets the minimum requirement)

⚠ Low-sugar alert: If the sugar content of the input is too low, the appliance detects it and activates an alert. The temperature LEDs flash, and the error code "E4" is displayed on the screen. **If the sugar content of the drink is too low:** Decrease the density by pressing the snowflake icon ❄ on the left until you reach level 1.

If the drink/liquid used does not meet the minimum sugar requirement: Add 1–2 tbsp. of flavoured syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave syrup, sugar syrup or honey per serving. Combine the added sugar with the liquid base before pouring it into the container. Reset the appliance by pressing the preset. Restart by pressing the preset again.

NOTE: Sugar-free substitutes or artificial sweeteners do not aid in meeting the minimum sugar requirement.

SUGAR CONTENT

Diet soda



Drinks below this point freeze too hard to create slush.

Min. sugar content 4 %

Fruit juice



Sports drinks



Frappé



Soda



ALCOHOL GUIDELINES

When using the **Spiked Slush** preset, all pre-made inputs (wine, beer, etc.) must contain between 2.8% and 16% of alcohol.

HARD ALCOHOL/SPIRITS GUIDELINES

To create frozen cocktails, see the chart below for the maximum hard alcohol/spirits (vodka, tequila, etc.) content per total drink volume.

DRINK VOLUME	MAX. AMOUNT OF ALCOHOL
3 cups (24 oz / 700 ml)	½ cup (4 oz / 110 ml)
4 ½ cups (36 oz / 1000 ml)	¾ cup (6 oz / 170 ml)
6 cups (48 oz / 1400 ml)	1 cup (8 oz / 230 ml)
8 cups (64 oz / 1800 ml)	1 ¼ cups (10 oz / 290 ml)

- The chart above applies to hard alcohol/spirits (35%+) ONLY. If using other types of alcoholic drinks, such as wine, beer, hard seltzer, or pre-made cocktails, refer to the Inspiration Guide.
- When using the *Spiked Slush* preset, make sure that all pre-made inputs (wine, beer, etc.) contain between 2.8% and 16% of alcohol.

⚠ TROUBLESHOOTING

High-alcohol/high-sugar alert: If the alcohol or sugar content of the input is too high, the appliance detects it and activates an alert. The temperature LEDs flash, and the error code "E5" is displayed on the screen.

If the drink used exceeds the maximum amount of alcohol: Add 1/4 of a cup of water, soda, tonic water, seltzer, or chilled coffee/tea per serving to dilute the input. Reset the appliance by pressing the preset. Restart by pressing the preset again.

Minimum input = 2 cups (16 oz / 480 ml)
Maximum input = 8 cups (64 oz / 1800 ml)

⚠ This is NOT a blender.

- DO NOT process solid blocks of ice or ice cubes.
- DO NOT make smoothies or process hard ingredients.
- DO NOT attempt to blend non-liquid ingredients.

ALCOHOL CONTENT

Min. alcohol content 2.8%

Light beer



Hard seltzer



IPA



Wine



Margarita



TO CREATE SLUSH, the total amount of alcohol must be below (or diluted to) this limit

Max. alcohol content 16%

Martini



FROZEN COCKTAIL HOUR

Follow the steps below to mix and match ingredients, and become the ultimate home bartender! For steps 1–3, see the table for the recommended quantities.

TOTAL TIME: 2–3 SERVINGS: 30 MIN
4–6 SERVINGS: 40 MIN | 6–8 SERVINGS: 50 MIN

1

Pick a base

Choose a base for your cocktail.



2

Add water



3

Add alcohol



4

**Select the
Spiked Slush
preset**

The default/optimal settings are already pre-selected. If desired, adjust the temperature to obtain your preferred texture.

5

**Dispense,
garnish if desired,
and enjoy!**



	2–3 SERVINGS	4–6 SERVINGS	6–8 SERVINGS
1. DRINK MIX Strawberry daiquiri mix Piña colada mix Margarita mix Cosmopolitan mix Mai Tai mix	Add 1 cup + $\frac{2}{3}$ of a cup of your chosen drink mix	Add 2 cups + $\frac{1}{4}$ of a cup of your chosen drink mix	Add 3 cups + $\frac{1}{4}$ of a cup of your chosen drink mix
2. WATER	Add 1 cup + 2 tbsp. of water	Add 1 cup + $\frac{2}{3}$ of a cup of water	Add 2 cups + $\frac{1}{4}$ of a cup of water
3. ALCOHOL White rum Dark rum Vodka Tequila Gin	Add $\frac{1}{4}$ of a cup of alcohol	Add $\frac{1}{3}$ of a cup of alcohol	Add $\frac{1}{2}$ of a cup of alcohol

NOTE:

- Drink mixes used should contain no alcohol. Refer to the required total sugar content on page 2.
- Refer to alcohol guidelines on page 3 for more information on the recommended amount of alcohol.
- If using light or low-sugar drink mixes, omit water from the recipe, and replace it with the same amount of your chosen light drink mix.

TROPICAL FLAVOUR INSPIRATIONS

STRAWBERRY DAIQUIRI

1. Strawberry daiquiri mix
2. Water
3. White rum
4. Select the *Spiked Slush* preset
5. Garnish with strawberries and lime



FROZEN MAI TAI

1. Mai Tai mix
2. Water
3. White & dark rum
4. Select the *Spiked Slush* preset
5. Garnish with lime and cherries

NOTE:

Cocktails made with pre-made concentrated drink mixes are best enjoyed diluted with ice. Water is included in the recipes and charts provided to ensure the best flavour and texture of your frozen drinks.

TROPICAL JUICE SLUSHIE



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	3 cups tropical juice blend	15 minutes
4-6 SERVINGS	6 cups tropical juice blend	25 minutes
6-8 SERVINGS	7 ½ cups tropical juice blend	35 minutes

DIRECTIONS

1. Pour the tropical juice blend into the container.
2. Select the *Frozen Juice* preset (the default/optimal temperature is already set).
3. If desired, adjust the default temperature.
4. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
5. Serve immediately.

TIP:

For the best results, chill the liquid before pouring it into the container.

NOTE:

For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

FROZEN MIMOSA



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	1 ¼ cups orange juice 1 ¾ cups sparkling wine, champagne, prosecco, or Cava	15 minutes
4-6 SERVINGS	2 ½ cups orange juice 3 ½ cups sparkling wine, champagne, prosecco, or Cava	40 minutes
6-8 SERVINGS	3 ½ cups orange juice 4 ¾ cups sparkling wine, champagne, prosecco, or Cava	45 minutes
 MAKE IT A MOCKTAIL: Swap out the champagne for sparkling white grape juice or sparkling cider, then select the <i>Slush</i> preset and use the snowflake icons to adjust the default temperature until 8 bars are illuminated.		

DIRECTIONS

1. Pour all ingredients into the container.
2. Select the *Spiked Slush* preset (the default/optimal temperature is already set).
3. If desired, adjust the default temperature.
4. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
5. Serve immediately.

TIP:

For the best results, chill the liquid before pouring it into the container.

NOTE:

For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

PINK LEMONADE SLUSHIE



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	2 $\frac{3}{4}$ cups water $\frac{1}{3}$ cup + 2 tsp. pink lemonade powder mix	15 minutes
4-6 SERVINGS	5 $\frac{1}{2}$ cups water $\frac{2}{3}$ cup + 4 tsp. pink lemonade powder mix	30 minutes
6-8 SERVINGS	7 $\frac{1}{3}$ cups water $\frac{3}{4}$ cup + 2 tbsp. pink lemonade powder mix	45 minutes

DIRECTIONS

1. In a pitcher or a large bowl, whisk all ingredients until combined. Make sure that the lemonade powder has dissolved fully.
2. Pour the mixture into the container.
3. Select the *Slush* preset (the default/optimal temperature is already set).
4. If desired, adjust the default temperature.
5. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
6. Serve immediately.

TIP:

For the best results, chill the liquid before pouring it into the container.

NOTE:

For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

CRANBERRY LIME SLUSHIE



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	2 ⅓ cups cranberry juice ⅔ cup lime soda	10 minutes
4-6 SERVINGS	4 ⅓ cups cranberry juice 1 ⅓ cups lime soda	20 minutes
6-8 SERVINGS	5 ¾ cups cranberry juice 1 ½ cups lime soda	30 minutes

DIRECTIONS

1. Pour all ingredients into the container.
2. Select the *Frozen Juice* preset (the default/optimal temperature is already set).
3. If desired, adjust the default temperature.
4. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
5. Serve immediately

TIP:

For the best results, chill the liquid before pouring it into the container.

NOTE:

For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed. .

CHOCOLATE MILKSHAKE



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	2 cups whole milk 1 cup heavy cream 1 tsp. vanilla extract 2 tbsp. granulated sugar ¼ cup chocolate syrup 2 tbsp. cocoa powder	25 minutes
4-6 SERVINGS	4 cups whole milk 2 cups heavy cream 2 tsp. vanilla extract ¼ cup granulated sugar ½ cup chocolate syrup ¼ cup cocoa powder	30 minutes
6-8 SERVINGS	4 ⅓ cups whole milk 2 ⅓ cups heavy cream 1 tbsp. vanilla extract ⅓ cup granulated sugar ⅔ cup chocolate syrup ½ cup cocoa powder	50 minutes
TOPPINGS (optional): Whipped cream, chocolate sauce MAKE IT DAIRY-FREE: Swap out dairy ingredients for dairy-free alternatives if desired.		

DIRECTIONS

1. In a pitcher or a large bowl, whisk all ingredients together until combined. Make sure that the sugar, chocolate syrup, and cocoa powder are all fully dissolved.
2. Pour the mixture into the container.
3. Select the *Milkshake* preset (the default/optimal temperature is already set).
4. If desired, adjust the default temperature.
5. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
6. Serve immediately. Top with whipped cream and chocolate sauce if desired.

TIP:

When using the *Milkshake* or *Frappé* preset, dispense the drink within 30 minutes of the program ending to ensure the right texture.

NOTE:

For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

VANILLA MILKSHAKE



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	2 ½ cups whole milk ½ cup heavy cream ½ cup granulated sugar 1 tbsp. vanilla extract	20 minutes
4-6 SERVINGS	5 cups whole milk 1 cup heavy cream 1 cup granulated sugar 2 tbsp. vanilla extract	30 minutes
6-8 SERVINGS	5 ¾ cups whole milk 1 cup + 2 tbsp. heavy cream 1 ¼ cups granulated sugar 2 ½ tbsp. vanilla extract	35 minutes
TOPPINGS (optional): Whipped cream		
 MAKE IT DAIRY-FREE: Swap out dairy ingredients for dairy-free alternatives if desired.		

DIRECTIONS

1. In a pitcher or a large bowl, whisk all ingredients together until combined. Make sure that the sugar has dissolved fully.
2. Pour the mixture into the container.
3. Select the *Milkshake* preset (the default/optimal temperature is already set).
4. If desired, adjust the default temperature.
5. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
6. Serve immediately. Top with whipped cream if desired.

TIP:

When using the *Milkshake* or *Frappé* preset, dispense the drink within 30 minutes of the program ending to ensure the right texture.

NOTE:

For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

ONE-INGREDIENT SODA SLUSHIE



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	2 12 oz/350 ml cans (or 3 cups) soda	15 minutes
4-6 SERVINGS	4 12 oz/350 ml cans (or 6 cups) soda	40 minutes
6-8 SERVINGS	5 12 oz/350 ml cans (or 7 ½ cups) soda	45 minutes
 USE ANY OF THE FOLLOWING SODAS: Cola, orange soda, lemon-lime soda, cream soda, root beer, ginger ale, grape soda, or any generic soda.		

DIRECTIONS

1. Pour soda into the container.
2. Select the *Slush* preset (the default/optimal temperature is already set).
3. If desired, adjust the default temperature.
4. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
5. Serve immediately.

TIP:

For the best results, chill the liquid before pouring it into the container.

NOTE:

DO NOT use diet sodas or sodas with artificial sweeteners.
For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

COCONUT LIME DAIQUIRI



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	1 ¼ cups canned unsweetened coconut milk 1 ¼ cups lime soda ¼ cup + 2 tbsp. white rum 2 limes, juiced 3 tbsp. granulated sugar	40 minutes
4-6 SERVINGS	2 ½ cups canned unsweetened coconut milk 2 ½ cups lime soda ¾ cup white rum 3 limes, juiced ¼ cup granulated sugar	45 minutes
6-8 SERVINGS	3 ½ cups canned unsweetened coconut milk 3 ½ cups lime soda 1 cup white rum 4 limes, juiced ⅓ cup granulated sugar	55 minutes
 MAKE IT A MOCKTAIL: Swap out the rum for alcohol-free rum and select the <i>Slush</i> preset (default settings are already pre-selected).		

DIRECTIONS

1. In a pitcher or a large bowl, whisk all ingredients together until the coconut milk is incorporated.
2. Pour the mixture into the container.
3. Select the *Spiked Slush* preset (the default/optimal temperature is already set).
4. If desired, adjust the default temperature.
5. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
6. Serve immediately.

NOTE:
For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

CARAMEL FRAPPÉ



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	1 cup half-and-half 2 cups black coffee $\frac{1}{3}$ cup caramel sauce	15 minutes
4-6 SERVINGS	1 $\frac{1}{2}$ cups half-and-half 3 cups black coffee $\frac{1}{2}$ cup caramel sauce	25 minutes
6-8 SERVINGS	2 $\frac{3}{4}$ cups half-and-half 4 $\frac{1}{2}$ cups black coffee $\frac{3}{4}$ cup caramel sauce	50 minutes
TOPPINGS (optional): Whipped cream, caramel sauce		
 MAKE IT DAIRY-FREE: Swap out dairy ingredients for dairy-free alternatives if desired.		

DIRECTIONS

1. In a pitcher or a large bowl, whisk all ingredients together until combined.
2. Pour the mixture into the container.
3. Select the *Frappé* preset (the default/optimal temperature is already set).
4. If desired, adjust the default temperature.
5. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
6. Serve immediately. Top with whipped cream and caramel sauce if desired.

TIP:

1. To make a mocha frappé, swap out the caramel sauce for chocolate sauce.
2. When using the *Milkshake* or *Frappé* preset, dispense the drink within 30 minutes of the program ending to ensure the right texture.

NOTE:

For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

COFFEE FRAPPÉ



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	1 cup half-and-half 2 cups black coffee 1 tsp. vanilla extract ⅓ cup granulated sugar	15 minutes
4-6 SERVINGS	1 ½ cups half-and-half 3 cups black coffee 2 tsp. vanilla extract ½ cup granulated sugar	25 minutes
6-8 SERVINGS	2 ¾ cups half-and-half 4 ½ cups black coffee 1 tbsp. vanilla extract ¾ cup granulated sugar	50 minutes
TOPPINGS (optional): Whipped cream, chocolate sauce, caramel sauce		
 MAKE IT DAIRY-FREE: Swap out dairy ingredients for dairy-free alternatives if desired.		

DIRECTIONS

1. In a pitcher or a large bowl, whisk all ingredients together until combined. Make sure that the sugar has dissolved fully.
2. Pour the mixture into the container.
3. Select the *Frappé* preset (the default/optimal temperature is already set).
4. If desired, adjust the default temperature.
5. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
6. Serve immediately. Top with whipped cream and caramel or chocolate sauce if desired.

TIP:

When using the *Milkshake* or *Frappé* preset, dispense the drink within 30 minutes of the program ending to ensure the right texture.

NOTE:

For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

FROSÉ



	INGREDIENTS	TOTAL TIME
2–3 SERVINGS	2 cups + 2 tbsp. rosé wine 1 cup + 2 tbsp. white cranberry- strawberry juice ¼ cup sugar syrup	15 minutes
4–6 SERVINGS	3 ¼ cups rosé wine 2 ¼ cups white cranberry- strawberry juice ½ cup sugar syrup	25 minutes
6–8 SERVINGS	4 ⅓ cups rosé wine 3 cups white cranberry- strawberry juice ⅔ cup sugar syrup	50 minutes
TOPPINGS (optional): Strawberries		

DIRECTIONS

1. In a pitcher or a large bowl, whisk all ingredients together until combined.
2. Pour the mixture into the container.
3. Select the *Spiked Slush* preset.
4. Use the snowflake icons to adjust the temperature until 8 bars are illuminated.
5. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
6. Serve immediately. Garnish with strawberries if desired.

TIP:

For the best results, chill the liquid before pouring it into the container.

NOTE:

For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

RED SANGRIA



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	1 ¼ cups red wine 2 ½ tbsp. orange liqueur or brandy 1 ½ cups orange juice 1 ½ tbsp. light brown sugar	35 minutes
4-6 SERVINGS	2 ½ cups red wine ⅓ cup orange liqueur or brandy 3 cups orange juice 3 tbsp. light brown sugar	40 minutes
6-8 SERVINGS	3 ¾ cups red wine ½ cup orange liqueur or brandy 3 ¾ cups orange juice ¼ cup light brown sugar	45 minutes
TOPPINGS (optional): Orange slices		

DIRECTIONS

1. In a pitcher or a large bowl, whisk all ingredients together until combined. Make sure that the sugar has dissolved fully.
2. Pour the mixture into the container.
3. Select the *Spiked Slush* preset (the default/optimal temperature is already set).
4. If desired, adjust the default temperature.
5. The appliance beeps, and the word "End" appears on the display once the selected temperature has been reached.
6. Serve immediately. Garnish with orange slices if desired.

TIP:

For the best results, chill the liquid before pouring it into the container.

NOTE:

For easier cleanup, DO NOT deactivate the preset until all of the frozen drink has been dispensed.

Whip up Your Very Own SOFT ICE CREAM!

Whole milk

1.21 lbs (550 g)



Whipping cream

0.66 lbs (300 g)



White sugar

0.22 lbs (100 g)



+

+

Max. recommended ambient temperature: 25 °C/77 °F

DIRECTIONS

1. In a pitcher or a large bowl, whisk all ingredients together until combined.
2. Pour the mixture into the container.
3. Select the *Soft Ice Cream* preset, then press  to start the program. The default/optimal temperature is already set, but feel free to adjust it if desired.
4. Wait for the appliance to beep, and for the word "End" to appear on the display.
5. Put the ice cream nozzle on the spout, then serve.



Attention! To obtain the best results, make sure to follow the above recipe exactly.



Soft-Serve Powder Mix: Just Add Water!



Attention! Do not use hard ice cream powder. For the best results, choose a soft-serve powder mix.

Powder

0.6 lbs (270 g)



+

Water

1.61 lbs (730 g)



Max. recommended ambient temperature: 25 °C/77 °F

DIRECTIONS

1. In a pitcher or a large bowl, whisk all ingredients together until combined.
2. Pour the mixture into the container.
3. Select the *Soft Ice Cream* preset, then press  to start the program. The default/optimal temperature is already set, but feel free to adjust it if desired.
4. Wait for the appliance to beep, and for the word "End" to appear on the display.
5. Put the ice cream nozzle on the spout, then serve.



Attention! To obtain the best results, make sure to follow the above recipe exactly.



NOTES

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NOTES

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GAME ON