

# KAMBROOK



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Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the one illustrated in this book. Issue 1/06

# KAMBROOK



## Slushie Factory



**KIM300**

**Issue 1/06**

## **Kambrook Safety**

Welcome to Kambrook and your new Slushie Factory. At Kambrook, we believe that safe performance is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our appliances. We ask that any electrical appliance you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

### **IMPORTANT SAFEGUARDS FOR YOUR SLUSHIE FACTORY**

Carefully read all instructions before operating the Slushie Factory and save for future reference.

Remove any packaging material and promotional stickers before using the Slushie Factory for the first time.

Do not place the Slushie Factory near the edge of a bench or table during operation. Ensure the surface is dry, level and free of water or other substances, as the vibration during operation may cause the appliance to move.

Do not place the Slushie Factory on or near a hot gas or electric burner, or where it could touch a heated oven.

Do not use the Slushie Factory on a metal surface, for example, a sink drain board.

Do not leave the Slushie Factory unattended when in use. Always ensure the appliance is turned off by moving the

On/Off/Pour switch to the 'Off' position. Then switch the appliance off at the power outlet and unplug the cord before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.

Always make sure the Slushie Factory is completely dry and properly assembled before operating.

Always keep hands, hair, clothing, as well as spatulas and other utensils away from the appliance during operation.

Do not place your fingers or utensils inside the appliance without unplugging the appliance from the power outlet.

Do not use sharp objects or utensils inside the slushie chamber or ice chamber as they may scratch or damage the interior surface. A rubber spatula or wooden spoon may be used when the appliance is unplugged and in the 'Off' position and is switched off and unplugged at the power outlet.

Do not operate the Slushie Factory continuously for more than 30 minutes. Allow the motor to rest for 30 minutes between each use.

Do not use the Slushie Factory for anything other than beverage preparation.

Do not use milk products, liquids high in fats such as coconut milk, stiff mixtures such as whipped cream, or frozen liquids as these will over freeze and jam the slushie paddles during operation.

Do not use tap, mineral or soda water to make plain ice slushies as these liquids will over freeze and jam the slushie paddles during operation.

If an ice layer starts to form around the ice chamber, switch the appliance off immediately and unplug the cord. Further processing could jam the slushie paddles. Disassemble the appliance and reassess the suitability of ingredients for slushie making. Remove the ice layer from around the ice chamber by soaking in warm water.

Always keep the appliance clean. Follow the cleaning instructions provided in this book.

### **IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES**

Unwind the cord before use.

To protect against electric shock do not immerse the motor base, cord or power plug in water or any other liquid.

Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.

Young children should be supervised to ensure that they do not play with the appliance.

This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in

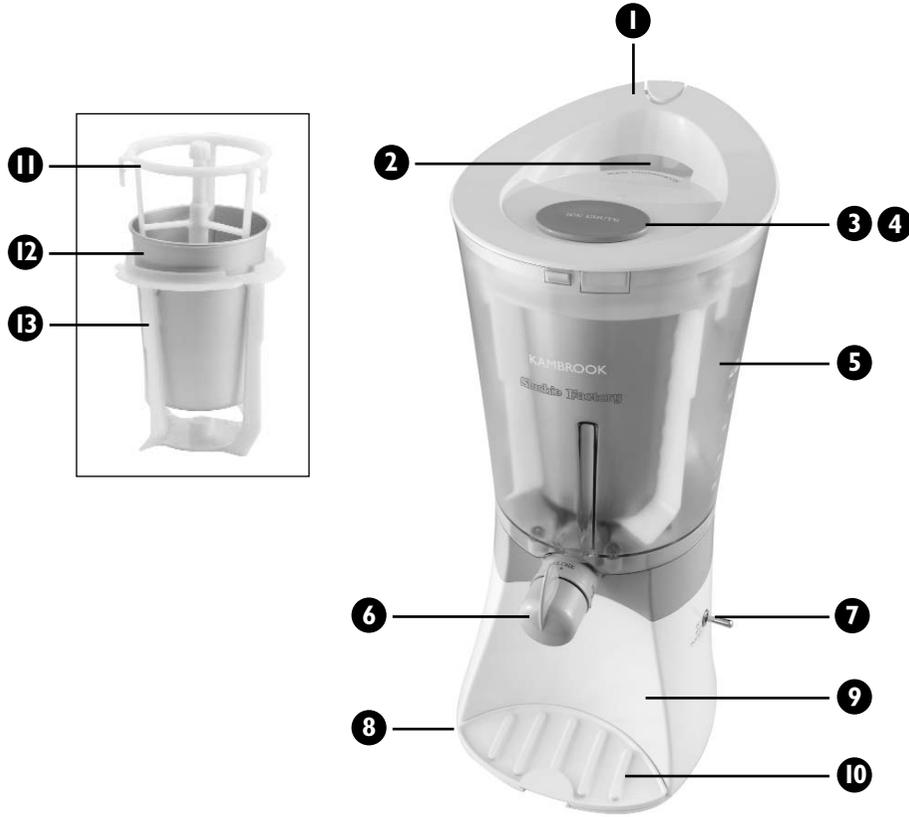
moving vehicles or boats. Do not use outdoors.

It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or actual appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination, replacement and/or repair.

Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

## FEATURES OF YOUR KAMBROOK SLUSHIE FACTORY



### 1. Lid

**2. Lid opening** – to add your slushie ingredients

**3. Ice chute** – to add additional ice and salt without stopping

**4. Ice chute cap** – used to cover the ice chute and measure the salt

**5. One litre slushie chamber** – watch as your favourite ingredients are turned into delicious icy treats

**6. Slushie dispenser**

**7. On/Off/Pour switch**

**8. Non slip feet**

**9. Motor base**

**10. Removable drink tray**

**11. Ice paddles** – stirs the ice and salt mixture

**12. Ice chamber** – simply add ice and salt to provide direct freezing action

**13. Slushie paddles** – automatically create icy, frozen drinks in minutes

## OPERATING YOUR KAMBROOK SLUSHIE FACTORY

Before first use remove any packaging material and promotional labels. Ensure the Slushie Factory is switched off at the power outlet and the power cord is unplugged.

Wash the lid, ice chute cap, slushie chamber, slushie paddles, ice chamber and ice paddles in warm, soapy water and dry thoroughly.

Wipe the motor base with a soft damp cloth. Dry thoroughly.

1. Place the motor base on a flat, dry surface. Ensure that the motor base is switched off at the On/Off/Pour switch and the power outlet and the power cord is unplugged.



fig. 1

2. Place the slushie chamber onto the motor base, ensuring that the slushie chamber sits flush onto the drive mechanism (see fig. 1).



fig. 2

3. Insert the ice chamber into the slushie paddles, then insert the ice paddles into the ice chamber (see fig. 2).

The locking latches at the top of the ice paddles should easily snap into the top of the slushie paddles (see fig. 3).



fig. 3

4. Place the ice chamber assembly into the slushie chamber, ensuring that the ice chamber assembly sits flush onto the drive mechanism at the base of the slushie chamber (see Fig 4).



fig. 4

5. Pour 60ml (1/4 cup) of water into the ice chamber. Place 1 layer of ice cubes into the ice chamber until it is approximately half full. Add 1 ice chute cap of rock salt or coarse sea salt to the ice cubes (see fig. 5).



fig. 5

Continue to layer ice and salt until approximately 2.5cm below the rim of the ice chamber. This allows more ice and salt to be added if required.

*Note: Medium-sized square ice cubes work well in the ice chamber.*

6. To secure the lid onto the slushie chamber, align the front of the lid with the front of the slushie chamber and firmly push down the rear of the lid until it locks into position (see fig. 6).



fig 6

Place the ice chute cap into position in the lid.

7. Plug the power cord into a 240v power outlet and switch on.

8. Ensure that slushie dispenser is in the closed position to avoid spillage.

9. Move the On/Off/Pour switch up to the 'On' position. The ice chamber and slushie paddles will begin to rotate.

10. Slowly pour the prepared slushie ingredients through the lid opening located at the rear of the lid (see fig. 7). The liquid will flow into the slushie chamber and be rotated by



fig 7

the slushie paddles and chilled by the ice chamber.

*Note: Do not exceed the "FILL MAX" line on the slushie chamber.*

11. Allow the Slushie Factory to operate for approximately 20 minutes, depending on the slushie ingredients or

until the mixture reaches the desired consistency. Do not turn the Slushie Factory off during use as the mixture may thaw.

12. Add more ice cubes and salt if necessary through the ice chute.

*Note: Layer ice and salt until approximately 2.5cm below the rim of the ice chamber. Exceeding this may cause overflowing and the slushie ingredients may become contaminated with salt.*

13. When ice peaks form against the paddles in the slushie chamber, the slushie ingredients have reached the desired consistency. Place a serving glass onto the drink tray, then turn the slushie dispenser clockwise to the 'Pour' position. Move the On/Off/Pour switch down to the 'Pour' position (see fig. 8).

The ice chamber and slushie paddles will rotate to assist with dispensing.



fig 8

14. To stop dispensing, turn the slushie dispenser anti-clockwise to the 'Close' position and move the On/Off/Pour switch to the 'Off' position.

15. Wait until the paddles have stopped rotating before removing the lid or slushie chamber from the motor base.

*Note: If any moisture or liquid appears on top of the motor base, ensure the Slushie Factory is switched off by moving the On/Off/Pour switch to the 'Off' position, then switch off at the power*

*outlet and unplug the cord. Remove the slushie chamber from the motor base. Wipe the motor base immediately with a soft damp cloth and check that the Slushie Factory is correctly assembled.*

## **DISASSEMBLING THE SLUSHIE FACTORY FOR CARE AND CLEANING**

Always ensure the Slushie Factory is switched off by moving the On/Off/Pour switch to the 'Off' position, then switch the appliance off at the power outlet and unplug the cord before cleaning.

1. Remove the slushie chamber from the motor base.
2. Remove the lid by depressing the latch and lifting upwards.
3. Remove the ice chamber assembly from the slushie chamber.
4. Discard the ice water and salt from the ice chamber.
5. Carefully lift locking latches from the ice paddles and disassemble the ice chamber assembly.
6. To clean the slushie chamber, fill with warm soapy water and open the slushie dispenser to allow clean water to run through. Use a small, flexible bottle brush to clean the inside of the slushie dispenser
7. Wash the lid, ice chute cap, slushie paddles, ice paddles and ice chamber in warm, soapy water and dry thoroughly. This must be done after each use to avoid salt corrosion especially on the ice chamber.
8. Wipe the motor base with a soft damp cloth. Dry thoroughly.

*Note: Do not wash any part of the Slushie Factory in the dishwasher. Hand wash only.*

*Do not immerse the motor base in water or any other liquid.*

*Do not use chemical, steel wool, or abrasive cleaners to clean any parts of the blender.*

## **STORAGE**

Ensure the appliance is switched off and unplugged from the power outlet. Ensure all parts are clean and completely dry before reassembling. Store the assembled Slushie Factory upright on a level surface. Do not place any heavy objects on top of the Slushie Factory during storage.

## RECIPES

### Hints and Tips

Each of the recipes below are for approximately 500ml to give you the option of serving size. Make a maximum of 1 litre by doubling the recipe quantities, or 250ml if the recipe quantities are reduced by half. Reduce the operating time of the Slushie Factory accordingly when you reduce the amount of liquids.

For the recipes provided, add all ingredients into the slushie chamber and allow the appliance to operate for approximately 20 minutes to achieve an icy slushie.

Carbonated soft drinks can be used to make slushies. However carbonated diet drinks will not freeze.

For best results, chill ingredients and mixtures in the refrigerator before pouring into the slushie chamber as this will speed up the chilling/freezing process.

When preparing alcoholic drinks such as pinã coladas or daiquiris, better results are achieved when alcohol is added 3 minutes before dispensing. Alcohol does not freeze well and this will alter slushie results if added too early to the other ingredients.

Slushie mixtures with higher sugar content will reach desired icy consistency more quickly than those with milk or lower sugar content.

Artificial sweeteners can be substituted instead of sugar. However, cool the liquid ingredients in the refrigerator for 1-2 hours or overnight.

Fresh fruit drinks should be blended first to achieve optimum results. In addition you may need to add more sweetener as natural fruit sugars lessen in taste when frozen.

Do not use milk products, liquids high in fats such as coconut milk, stiff mixtures such as whipped cream, or frozen liquids as these will over freeze and jam the slushie paddles during operation.

Do not use water only to make plain ice slushies as it will over freeze and jam the slushie paddles during operation. Other ingredients have to be added to the water to prevent it freezing in the slushie chamber.

If an ice layer starts to form around the ice chamber, switch the appliance off immediately and unplug the cord. Further processing could jam the slushie paddles. Disassemble the appliance and reassess the suitability of ingredients for slushie making. Remove the ice layer from around the ice chamber by soaking in warm water.

Do not store slushies in the freezer or fridge. They should be consumed immediately.

Do not operate the appliance longer than required. If after 30 minutes the mixture has not yet achieved a slushie consistency or has thawed again, do not continue.

Possible reasons for mixture not chilling/freezing include:

1. The ice chamber was not cold enough, more ice and salt should have been added
2. The slushie ingredients were too warm
3. Alcohol was added to the mixture too early.

### Peachy-Keen Smoothie

200g canned peaches

1 cup (250ml) pineapple juice

¼ cup (60ml) lemon juice

2 tablespoons sugar

Process ingredients in a blender, ensuring no lumps remain, then place in the slushie chamber.

### Mango Madness

200g pureed mango

1 cup (250ml) white grape juice

½ cup (125ml) lemonade

2 tablespoons sugar

Process ingredients in a blender, ensuring no lumps remain, then place in the slushie chamber.

### Frozen Daiquiri

1 cup fresh, sliced strawberries

1¼ cups (310ml) orange juice

2 tablespoons sugar

¼ cup (60ml) light rum

Process first 4 ingredients in a blender then pour into the slushie chamber. Add rum after 15 minutes of churning and as ice peaks form.

### Pine Orange Dream

2 cups (500ml) lemonade

½ cup (125ml) orange juice

1 x 440g can crushed pineapple

2 tablespoons sugar

Process ingredients in a blender then pour into the slushie chamber.

### Old Fashion Lemon Ice

1½ cups (375ml) chilled lemonade

½ cup (125ml) fresh lemon juice

2 tablespoons sugar

1 teaspoon finely grated lemon rind

Process ingredients in a blender or shake until well combined, then place in the slushie chamber.

### Tropical Fruit Cup

¼ cup (60ml) lemon juice pulp

¼ cup (60ml) pineapple juice

¾ cup (190ml) grape juice

¾ cup (190ml) lemon-lime soda water

2 tablespoons sugar

Process ingredients in a blender or shake until well combined, then place in the slushie chamber.

### O.J.G. Slugger Boost

1½ cups (375ml) grape juice

½ cup (125ml) orange juice

2 tablespoons sugar

Process ingredients in a blender or shake until well combined, then place in the slushie chamber.

### Breakfast Zing

1 cup (250ml) grapefruit juice

¾ cup (180ml) apple juice

¼ cup (60ml) lemon juice

2 tablespoons sugar

Process ingredients in a blender or shake until well combined, then place in the slushie chamber.

### Mellowed Yellow

1½ cups (375ml) lemon-lime sport soft drink

½ cup (125ml) pineapple juice

2 tablespoons sugar

Process ingredients in a blender or shake until well combined, then place in the slushie chamber.

### Frozen Apple Cider

2 cups (500ml) apple cider

¼ teaspoon ground cinnamon

Process ingredients in a blender or shake until well combined, then place in the slushie chamber.

### Sunny Frost Tea

1¼ cups (300ml) flavoured iced tea (peach or lemon)

¼ cup (60ml) lemonade

¼ cup (60ml) orange juice

¼ cup (60ml) grapefruit juice

2 tablespoons sugar

Process ingredients in a blender or shake until well combined, then place in the slushie chamber.



## KAMBROOK

### 12 MONTH WARRANTY

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss or injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State Territory legislation.

**For service, spare parts or product information in Australia,** please call KAMBROOK on the customer Service Line (free call) 1800 800 634.

**For service, spare parts or product information in New Zealand,** please call KAMBROOK New Zealand, Greenmount, Auckland Phone 09 271 3980 Fax 0800 288 513. For spare parts phone 09 271 3980.

If claiming under this guarantee the product must be returned to freight prepaid.

YOUR PURCHASE RECORD (Please complete)

Attach a copy of purchase receipt here.

DATE OF PURCHASE \_\_\_\_\_

MODEL NUMBER \_\_\_\_\_

SERIAL NUMBER (If applicable) \_\_\_\_\_

PURCHASED FROM \_\_\_\_\_

Please don't return purchase record unless you are making a claim