

MASTER THE TWIST

START HERE WITH A JUICE TWIST

1

WATCH

Scan to watch how-to video now.



2

FILL

Fill both vessels to max fill with different juices.

3

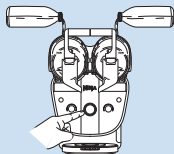
SLUSH

Press the **DUAL SLUSHASSIST** button.

4

TWIST

Follow the tips below for the perfect twist.



**DO NOT PULL
HANDLE PAST
45° ANGLE**

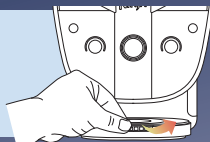


**ONCE BOTH SIDES DISPLAY “READY,” TEST OUTPUT
CONSISTENCY BEFORE FULLY DISPENSING**

Before dispensing large amounts, slowly pull dispense handles to test both output flow rates.

**USE YOUR THUMB TO SPIN THE DRIP TRAY,
ALLOWING IT TO ROTATE INDEPENDENTLY**

Try spinning the drip tray with an empty glass on it before dispensing. Start spinning slowly to get familiar, then increase the speed to create tighter twists.



**PULL THE HANDLES SLOWLY AND STOP
DISPENSING WHEN CUP IS ROUGHLY 3/4 FULL**

Some contents will continue dispensing into the cup after handle has been released.

**IF DRINKS ARE DISPENSING AT DIFFERENT RATES, ADJUST VESSEL
TEXTURE THINNER OR THICKER FOR MATCHING FLOW RATES**

Use snowflakes under temperature range to adjust.



THINNER THICKER

TWISTED MARGARITA

(Strawberry Margarita + Mango Margarita)

Total Time: 4 SERVINGS: 40 MINUTES
6 SERVINGS: 45 MINUTES

VESSEL 1: MANGO MARGARITA

INGREDIENTS



4 SERVINGS

120ml tequila
45ml triple sec
800ml mango juice
90ml lime juice
1 ½ tablespoons agave nectar

6 SERVINGS

160ml tequila
60ml triple sec
1060ml mango juice
120ml lime juice
2 tablespoons agave nectar

VESSEL 2: STRAWBERRY MARGARITA

INGREDIENTS

4 SERVINGS

120ml tequila
45ml triple sec
800ml strawberry juice
90ml lime juice
1 ½ tablespoons agave nectar

6 SERVINGS

160ml tequila
60ml triple sec
1060ml strawberry juice
120ml lime juice
2 tablespoons agave nectar

DIRECTIONS

1. In a jug or large bowl, whisk together all mango margarita ingredients. Pour mixture into vessel #1.
2. In a second jug, mix all strawberry margarita ingredients together. Pour mixture into the vessel #2.
3. Press the **DUAL SLUSHASSIST** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
4. Once frozen drinks reach optimal temperature, unit will beep and all **LEDs** will remain solid **BLUE**.
5. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and releasing handles when cup is ¾ full. Enjoy!



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ACCESS MORE
RECIPES!

