

**Frozen Rose Recipes & Hints**

Let’s assume the unit is a 6 litre x 2 bowl unit – (HINT: Double the below if unit is 12 litre per side)

So - 6 litres each side:

We recommend using rose wine (around 14.5% alcohol) plus sweetening with neutral SLUSH mix - the slush mix has stabilisers and a brix of 13% to ensure unit does not over freeze or cease up and cause damage to the gearbox

Please do not just add water to wine or problems may result

The best bet is to use slush syrup base 1 litre - you can try straight or add 4 parts water to 1 part mix then pour in & then add 6-7 litres rose wine

run unit on lowest setting - i.e. at rear turn silver screw on each side until setting at rear shows “1” - there is a small garage at rear on each side with numbers 1,2,3,4 etched in the black plastic with a red indicator - make sure it is on “1” or just over - between 1 to 2

if unit over freezes add more slush syrup to taste

It may take some experimenting to get it to your taste depending on the wine and the alcohol content

main thing is to NOT simply add water to the wine or plain sugar as this will cause problems

We made a frozen use for a client with this ratio below and it was amazing!!

to every:

750ml Rose wine

we added

300ml slush mix (we used our **Real Strawberry Daiquiri Mix** for best results but you can use any of our special flavours or our neutral mix)

1000ml (1 litre) water

Setting at rear on lowest

taste = semi sweet & heaven!

Please also read and follow our Slush Machine instructions – (Found on FAQ Section on website)

We Sell Strawberry Daiquiri (10% strawberries used) @ $130/case\*

Thank you

Simon

website [www.AustralianSlushMachines.com.au](http://www.australianslushmachines.com.au/)

