

# ICEE®

WORKS WITH ALL  
OFFICIAL ICEE® SYRUPS



## ICEE PRO MACHINE – INSTRUCTION FOR USE

Product Ref: 300196. US. Voltage: AC 120V 60Hz. Power: 200 Watts. V1

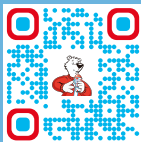
PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

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## Watch a Video

For top tips and guidance on making perfect ICEE® Slushies, ICEE® Cream, ICEE® Milkshakes and more. Recipes and instruction videos can be found at: **ICEE.pro** or simply scan here.



## SAFETY INFORMATION

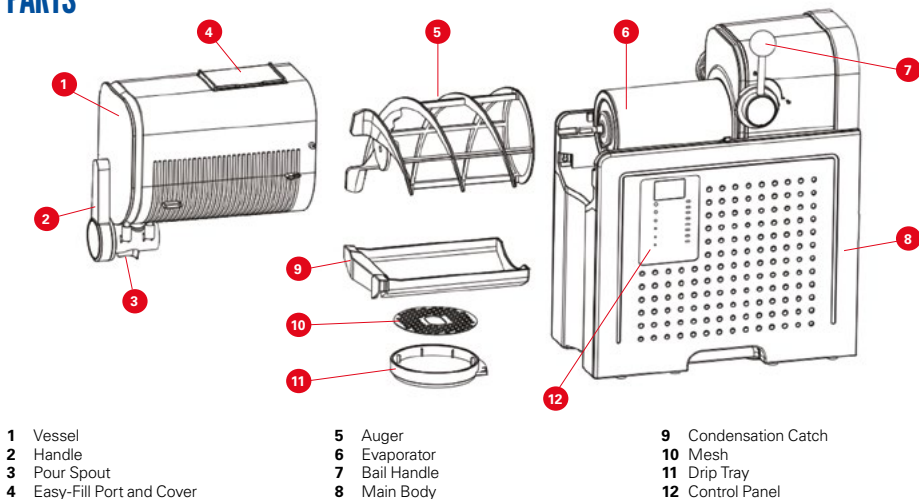
**WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:**

	Read and review instructions for operation and use.
	<b>Indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if the warning included with this symbol is ignored.</b>
	<b>Combustible material. May burst if heated.</b> (Indicated by a flame symbol with white background, surrounded by a red diamond.)
	<b>Flammable material.</b> (Indicated by a flame symbol with yellow background, surrounded by a black triangle.)
	<b>For indoor and household use only.</b>

- DANGER:** Risk of fire or explosion. Flammable refrigerant used. **DO NOT** puncture refrigerant tubing. Dispose of product properly in accordance with the applicable federal or local regulations pertaining to flammable refrigerants.
- WARNING:** To reduce the risk of injury, fire, electrical shock, or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent Instructions. **DO NOT** use appliance for other than intended use.

- Read all instructions prior to using the appliance and its accessories.
- Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- Take inventory of all contents to ensure you have all parts needed to operate your appliance properly and safely.
- Turn the appliance OFF, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
- Before use, wash all parts that may come into contact with food. Follow washing instructions covered in this instruction manual.
- DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, it should be replaced or serviced by suitably qualified personnel only.
- Extension cords should **NOT** be used with this appliance.
- To protect against the risk of electric shock. **DO NOT** submerge the appliance or allow the power cord to come into contact with any form of liquid.
- DO NOT** allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
- DO NOT** allow the unit or the cord to come into contact with hot surfaces, including stoves, and other heating appliances.
- ALWAYS** use the appliance on a dry and level surface.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- ONLY** use attachments and accessories that are provided with the product or are recommended by the supplier. The use of attachments not recommended may cause fire, electric shock, or injury.
- Keep hands, hair, and clothing out of the vessel when adding ingredients and operating.
- During operation and handling of the appliance, avoid contact with moving parts.
- ALWAYS** keep the appliance ventilation openings clear of obstruction in order for the compressor to operate properly and not overheat.
- DO NOT** use mechanical devices or other means to accelerate the refrigeration process, other than those recommended by the manufacturer.
- DO NOT** damage the refrigerant circuit.
- DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
- DO NOT** add hot ingredients to the unit.
- DO NOT** submerge the motor base or control panel in water or other liquids.
- DO NOT** fill vessel past the MAX FILL line.
- NEVER** leave the appliance unattended while in use.
- Before operation, ensure all utensils are removed from the vessel. Failure to remove utensils can cause the vessel to shatter and potentially result in personal injury and property damage.
- DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- DO NOT** process hard, loose ingredients, or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.
- ALWAYS** keep the unit upright.
- After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours before operating to let the refrigerant settle in the condenser for the best performance.**
- When using the appliance, make sure both sides and back of it are at least four inches away from walls.

## PARTS



## BEFORE FIRST USE

**IMPORTANT:** Review all warnings at the beginning of this Instructions For Use before proceeding.

1. Remove all packaging materials from the unit.
2. Wash all removable attachments in warm, soapy water.
3. Thoroughly rinse and air-dry all parts.
4. Wipe control panel, motor base, and evaporator with a soft cloth. Allow to dry completely before using.
5. **Place the unit on countertop for at least 2 hours before operating. This allows the refrigerant to settle in the condenser for optimal and safe use.**

**NOTE:** All attachments are BPA free but are not suitable to be washed in a dishwasher.

## USING THE CONTROL PANEL

Assemble the ICEE Pro, plug in the ICEE Pro before switching on, then add the appropriate ingredients in the vessel:

### POWER

- Press the MENU button to power the unit ON and OFF.

### CLEAN CYCLE

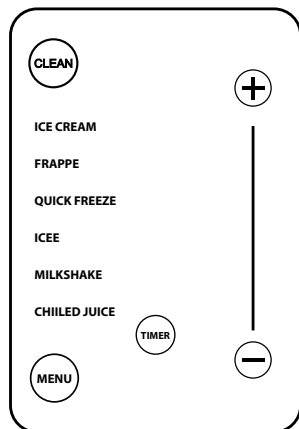
- This cycle agitates, without cooling, to rinse the unit.

### PRESETS

- There are 6 unique presets which determine the perfect temperature for the ideal ICEE® Frozen Drink or Ice Cream. The settings are ICE CREAM, FRAPPE, QUICK FREEZE, ICEE, MILKSHAKE, CHILLED JUICE.

### TEMPERATURE CONTROL

- Each preset will start at a default/optimal temperature for the ideal texture. If desired, adjust the temperature for your perfect ICEE® drink or Ice Cream texture.
- For thicker, colder drinks, decrease the temperature level by pressing the minus button on the control panel.
- For sippable frozen drinks, increase the temperature level by pressing the plus arrow on the control panel.



**Attention:** The temperature control setting can only be changed within a selected program setting. The temperature setting can only be increased or decreased by one level within each preset with one level representing about 1.8 Fahrenheit degree (one degree Celsius).

# TROUBLESHOOTING TIPS

## RECIPE NOT SLUSHING?

If your recipe has not reached the desired texture after 60 minutes, decrease the temperature by one level. Wait 10-15 minutes to test recipe texture.

## SLUSH NOT DISPENSING?

For the best dispensing experience, fill the unit to the max fill line and ensure the unit is running. For a smoother dispense experience, increase the temperature level by pressing the right plus button on the control panel. A more sippable frozen drink will dispense smoother.

If the following exception codes are displayed on the screen, please follow the instructions for each code:

E0: The safety switch is not closed. Please reassemble the machine and follow the instructions for making a drink.

If the exception code continues to be displayed, please refer to a suitably qualified person for repair or replacement.

E1: The temperature probe has become disconnected (due to poor contact). Please refer to a suitably qualified person for repair or replacement.

E2: Temperature probe short-circuit. Please refer to a suitably qualified person for repair or replacement.

## PRESETS

Each preset will start at a default/optimal temperature for ideal texture.

If desired, adjust the temperature for your perfect frozen drink texture.

PRESET	DEFAULT / OPTIMAL TEMPERATURE	DESIGNED FOR	RECIPE EXAMPLES
ICE CREAM	21°F	Light cream + sugar + pure milk	Light cream + sugar + pure milk
FRAPPÉ	28°F	Coffee shop lovers to make frozen treats	Store-bought frappé
QUICK FREEZE	19°F	Quick Beverages for immediate dispensing	(Possibly sparkling water and ICEE® syrup)
ICEE	25°F	Tasty drinks with ICEE® syrups	Water and your favorite ICEE® syrup
MILKSHAKE	27°F	Dairy- and creamier-based beverages	Chocolate milk, blended milkshake
CHILLED JUICE	43°F	Naturally sweetened beverages	Orange juice, Pineapple juice

## REQUIRED SUGAR CONTENT

Too little sugar will prevent freezing of a slush. Follow guidelines below for a perfect slush every time.

**All inputs must contain at least 4% sugar (0.18oz per 3.4 fl oz)**

**NOTE: Ingredients prior to freezing taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.**

## SUGAR GUIDELINES

Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

SERVING SIZE	Minimum Total Sugar Amount
17 fl oz	0.7 oz
54 fl oz	2.3 oz

NOTE: Sugar-free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

## TIPS AND TRICKS

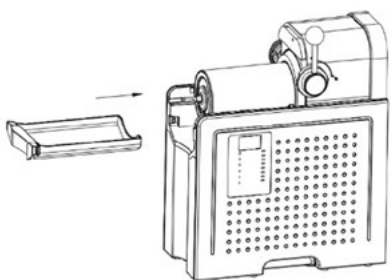
1. Keep unit upright for at least 2 hours before first use.
2. **DO NOT** add hot ingredients.
3. **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
4. Prior to freezing ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.
5. All inputs must include at least 4% sugar.
6. For best results, chill liquid(s) or blended ingredients before adding to the unit.
7. For the frostiest results, chill serving glasses before dispensing your frozen drink.
8. For your ideal frozen drink texture, use the temperature control setting to adjust.
9. When using the ICEE® MILKSHAKE or FRAPPÉ preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.
10. For the best dispensing experience, fill the unit to the max-fill line (54fl oz).
11. You can run the unit for up to 12 hours.

# USING THE ICEE PRO

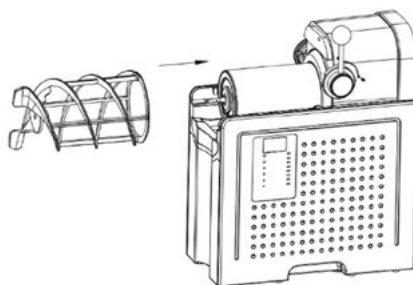
## NOTE

- Minimum **17 fl oz** liquid required for using the unit.
- Maximum **54 fl oz** liquid capacity.
- This is **NOT** a blender.
- **DO NOT** process a solid block of ice or ice cubes.
- **DO NOT** add ice or solid ingredients like fruit, ice cream or frozen fruit.
- **DO NOT** make a smoothie or process hard, loose ingredients.
- **DO NOT** attempt to soften non-liquid ingredients.
- **DO NOT** add hot ingredients.
- **ALWAYS** put liquids into the machine before selecting a setting.

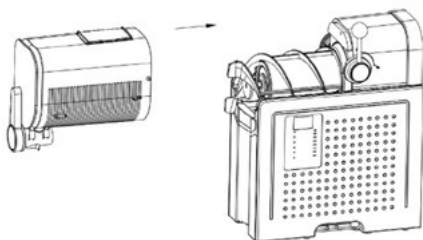
**IMPORTANT: Review all warnings at the beginning of this Instructions For Use before proceeding.**



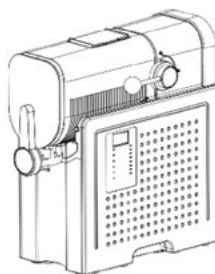
- 1 Ensure all parts are fully cleaned and the motor is level on a flat solid surface.
- 2 Install the condensation catch under the evaporator by sliding it into the rail grooves.



- 3 Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.

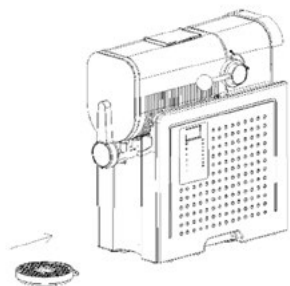


- 4 With the handle up, slide the vessel over the installed auger and evaporator.



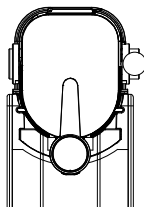
- 5 Lock the vessel in place by pushing the handle completely downwards to seal the vessel.

## USING THE ICEE PRO

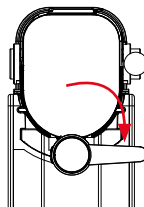


- 6 Insert the drip tray (with the mesh insert) in front of the motor base until it clicks in place.

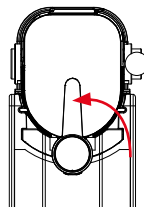
## USING THE DISPENSING HANDLE



A Before Pouring



B During Pouring



C To Stop Dispensing

**NOTE: Make sure the unit has been sitting upright on the countertop for at least 2 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.**

- 7 When you first plug in the machine, the LED screen shows "OFF", indicating that the machine is in the shutdown state.
- 8 Open the cover on the top of the vessel.
- 9 Add liquid(s) and/or ingredients through the easy fill port and close the cover.
- 10 Press the Menu key for 3 seconds to enter the standby mode. The LED screen will show "---".
- 11 Press the Menu key to select the corresponding settings in turn to choose your desired ICEE Pro machine preset. Each setting will start at a default / optimal temperature for the ideal texture. Wait for 3 seconds, and the machine will start on the mode selected.
- 12 Once the machine has started, the temperature can be adjusted using the plus or minus buttons.

### NOTE:

- **Temperature Control Setting LEDs will pulse while frozen drink is freezing to your selected temperature level. Once the ICEE® frozen drink reaches the desired temperature, the LEDs will remain solid, and the unit will continue running to keep your ICEE® frozen drink at the ideal temperature and be ready to dispense.**
- **Creating drinks can take 15-60 minutes depending on ingredients, volume, and starting temperature.**
- **Ingredients prior to freezing taste sweeter. Worried, your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into an ICEE® frozen drink.**

- 14 Place a cup on the drip tray, under the handle.
- 15 To dispense, slowly turn the handle clockwise (to the right) 90 degrees. To stop, turn the handle anticlockwise (to the left) 90 degrees.
- 16 Enjoy your latest ICEE® frozen drink or ice cream creation!
- 17 In standby mode, the Timer key can be selected to delay when the machine starts. The delay can be set for a minimum of 1 hour or a maximum of 12 hours. (When the delay time is reached, the machine will start working).

**NOTE: DO NOT turn off preset until all frozen drink has been dispensed.**

- 18 In working mode, hold down the MENU key to put the machine in standby mode. Once in standby mode, hold down the MENU key to turn the machine off.
- 19 In standby mode, if there is no operation for 15 seconds the machine will turn off automatically.

## USING THE CLEAN CYCLE

**NOTE: Liquids from rinsing will dispense quickly from vessel pour spout. Ensure you use a large cup or bowl to capture this liquid.**

This cycle agitates, without cooling, to clean the unit. After using the Clean cycle, wash all parts by hand to fully clean the unit after each use. **DO NOT** wash in dishwasher.

- 1 Dispense any remaining frozen drink.
- 2 Stop the current preset. Press the CLEAN button.
- 3 Add warm water (**must not exceed 140°F**) up to the vessel's max fill line (**54 fl oz**).
- 4 At the end of the cycle slowly dispense the water from the unit.
- 5 If needed stop the Clean cycle by pressing the CLEAN button again.
- 6 Press the MENU KEY button to turn the unit off.

**NOTE: If needed, repeat until frozen drink is rinsed off the evaporator.**

## DISASSEMBLY & CLEANING

For best results, use the CLEAN cycle before switching the ICEE Pro off and unplugging. Then disassemble and clean all parts.

- 1 Unlock the handle by pulling upwards and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.
- 2 Slide the auger off the evaporator. Set aside.
- 3 Wipe down the evaporator with a clean warm, damp cloth.
- 4 Gently slide the condensation catch out of the unit, since there may be residual liquid inside. Set aside.
- 5 Wipe down unit underneath the evaporator with a clean warm, damp cloth.
- 6 If needed, remove the drip tray and rinse out.
- 7 Hand-wash all parts in warm soapy water. Until all parts are fully clean.
- 8 Wipe down the motor base with a clean warm, damp cloth.
- 9 Allow all parts to dry thoroughly before reassembling and/or storing the unit.

## STORING

Store the unit upright and store all parts assembled. When moving the unit, lift from the bottom of the motor base. Keep in a dry, ventilated place out of reach of children.

**DO NOT** store ingredients inside the vessel.

## RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

- 1 Unplug the unit.
- 2 Allow the unit to cool for approximately 15 minutes.
- 3 Remove all parts and accessories. Ensure no ingredients are jamming the auger.
- 4 Use as normal.

**IMPORTANT:** Ensure that maximum capacity is not exceeded. This is the most typical cause of appliance overload.

**DO NOT** process a solid block of ice or ice cubes.

**DO NOT** make a smoothie or process hard, loose ingredients.

### Technical specification

Voltage: 120V~

Frequency: 60Hz

Power: 200W

## ICEE BLUE RASPBERRY

### YOU'LL NEED

#### 2-3 SERVINGS

20 fl oz Water  
4 fl oz ICEE® Blue Raspberry Syrup

#### 4-6 SERVINGS

40 fl oz Water  
8 fl oz ICEE® Blue Raspberry Syrup

### HOW TO MAKE THE MAGIC HAPPEN

Before diving in, make sure to check pages 5 & 6 of your manual for how to set up your ICEE Pro... like a pro!

- **POUR IT IN!** Add your water and syrup mix straight into the ICEE Pro vessel.
- **SELECT ICEE MODE.** Hit the ICEE button to start the fun - the unit will automatically set to the perfect chill for that classic, fluffy slushie texture. (P.S. The LED next to ICEE will flash while it's working its icy magic!)
- **LISTEN FOR THE BEEP!** Once your ICEE is perfectly frozen and ready to serve, the machine will beep and the ICEE light will stay solid. That's your cue to pour and enjoy!

### COOL TIPS:

- \* Pre-chill your mix for faster freezing and the best slushie consistency.
- \* Don't turn off ICEE mode, until you have poured out every last frosty drop - it will make cleaning much quicker!





# QUICK FREEZE FIZZY LEMONADE

## YOU'LL NEED

### 2-3 SERVINGS

20 fl oz Sparkling Water  
4 fl oz ICEE® Lemonade Syrup

### 4-6 SERVINGS

40 fl oz Sparkling Water  
8 fl oz ICEE® Lemonade Syrup

## HOW TO FIZZ IT UP

Before you begin, flip to pages 5 & 6 of your manual for how to set up your ICEE Pro like a champ.

- **POUR IT IN!** Add your fizzywater and lemonade syrup into the vessel.
- **SELECT QUICK FREEZE MODE.** Press the QUICK FREEZE button - your unit will go straight to the ideal freezing temp to deliver a frosty drink fast! (Watch for that flashing LED light - it's working!)
- **WAIT FOR THE BEEP!** Once your slushie hits the perfect frozen texture, the machine will beep and the QUICK FREEZE light will glow solid. Time to pour and enjoy that icy fizz!

## COOL TIPS:

- \* Chill your ingredients ahead of time for a quicker freeze and the smoothest texture.
- \* Keep QUICK FREEZE mode, on until every drop has been dispensed for a hassle-free clean-up.



## CARAMEL FRAPPÉ

### YOU'LL NEED

#### 2-3 SERVINGS

½ cup Whole Milk (4 fl oz)  
½ cup Heavy Cream (4 fl oz)  
2 cups Black Coffee (16 fl oz)  
1/3 cup Caramel Sauce (2.6 fl oz)

#### 4-6 SERVINGS

1 cup Whole Milk (8 fl oz)  
1 cup Heavy Cream (8 fl oz)  
4 cups Black Coffee (32 fl oz)  
2/3 cup Caramel Sauce (5.3 fl oz)

### HOW TO FRAPPE LIKE A PRO

Before you begin, check out pages 5 & 6 of the manual for setup and usage tips.

- **MIX IT UP!** In a pitcher or bowl, whisk together the milk, cream, coffee, and caramel sauce until smooth and fully combined.
- **POUR IT IN!** Add your delicious blend into the ICEE Pro vessel.
- **SELECT FRAPPE MODE.** Hit the FRAPPÉ button and let the preset do its thing -bringing everything to that dreamy frozen café texture. (You can tweak the temp if you want to get fancy.)
- **LISTEN FOR THE BEEP!** Once the drink is just right, your unit will beep and the FRAPPÉ light will stay on. Time to serve and top with whipped cream and a drizzle of caramel - because you deserve it!

### COOL TIPS:-

- \* Want a mocha twist? Swap caramel for chocolate sauce and get sippin'!
- \* For best results, enjoy within 30 minutes - after that, things can get a little too foamy.
- \* Keep FRAPPÉ mode, on until the last drop is poured for easy clean-up.



# ICEE® STRAWBERRY MILKSHAKE

## YOU'LL NEED

### 2-3 SERVINGS

15 fl oz Whole Milk  
8 fl oz Heavy Cream  
1.25 oz Granulated Sugar  
2.7 fl oz ICEE® Strawberry Syrup

### 4-6 SERVINGS

30 fl oz Whole Milk  
16 fl oz Heavy Cream  
2.5 oz Granulated Sugar  
5.4 fl oz ICEE® Strawberry Syrup

## HOW TO SHAKE IT UP

Before starting, take a quick peek at pages 5 & 6 of the manual to make sure you're all set up and ready to roll.

- **MIX IT ALL TOGETHER!** In a large bowl or pitcher, whisk the milk, cream, sugar, and strawberry syrup until smooth and fully dissolved.
- **POUR IT IN!** Add your sweet, strawberry mix to the ICEE Pro vessel.
- **SELECT MILKSHAKE MODE.** Press the MILKSHAKE button to kick off the chill! The preset will lock in the perfect texture, but you can tweak the temp if you like.
- **WAIT FOR THE BEEP!** Once your milkshake hits peak frostiness, the unit will beep and the MILKSHAKE light will stay solid. Serve straight away and top with whipped cream and a drizzle of strawberry sauce for extra flair!

## COOL TIPS:

- \* Planning to enjoy later? Try to serve within 30 minutes - after that, things can get a little too frothy.
- \* Keep the MILKSHAKE mode, running until everything's been dispensed - it makes clean-up way easier!



## ICEE® BLUE RASPBERRY ICE CREAM

### YOU'LL NEED

#### 2-3 SUNDAES

2 ½ cups Whole Milk (18 fl oz)  
1 ¼ cups Heavy Cream (9 fl oz)  
½ cup Granulated Sugar (3 oz)  
4 fl oz ICEE® Blue Raspberry Syrup

#### 4-6 CONES OR CUPS

2 ½ cups Whole Milk (18 fl oz)  
1 ¼ cups Heavy Cream (9 fl oz)  
½ cup Granulated Sugar (3 oz)  
4 fl oz ICEE® Blue Raspberry Syrup

### HOW TO SCOOP THE FUN

Before you begin, flip to pages 5 & 6 of the manual for full setup and usage tips.

- **MIX IT UP!** In a large bowl or pitcher, whisk together the milk, cream, sugar, and Blue Raspberry syrup until everything is smooth and fully dissolved.
- **POUR IT IN!** Add your sweet, tangy mix to the ICEE Pro vessel.
- **SELECT ICE CREAM MODE.** Hit the ICE CREAM button—your unit will automatically cool to the perfect temperature for that creamy, scoopable texture.
- **LISTEN FOR THE BEEP!** Once your ICE CREAM is ready, the machine will beep to let you know it's go-time. Serve immediately or transfer to a container and pop it in the freezer for later!

### COOL TIPS:

- \* Heads up—this frosty treat likes to grow as it churns! - leave enough room in the vessel and **do not fill above the line!**
- \* Keep ICE CREAM mode on, until the last drop is poured for easy clean-up.
- \* Left over ICE CREAM can be transferred to a container and stored in the freezer for later.



# CHILLED JUICE

## YOU'LL NEED

### 2-3 SERVINGS

27 fl oz Orange Juice

### 4-6 SERVINGS

54 fl oz Orange Juice

## HOW TO COOL THINGS DOWN

Before starting, take a peek at pages 5 & 6 of your manual to get set up like a juice-chilling pro.

- **POUR IT IN!** Add your orange juice straight into the vessel—easy!
- **SELECT CHILLED JUICE MODE.** Hit the CHILLED JUICE button and let your unit chill things to perfection.
- **WAIT FOR THE BEEP!** When your juice hits the ultimate temperature, the machine will beep and the light next to CHILLED JUICE will stay lit. Pour and enjoy!

## COOL TIPS:-

- \* Don't power off the CHILLED JUICE mode, until every drop has been dispensed—your clean-up crew will thank you!
- \* Mix it up and try different flavors, pineapple or mango - for a real twist mix two juices!





FCC Statement

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

**WARNING:** Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

**NOTE:** This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/ TV technician for help.



WARNING!

This is not a toy. Wash before first use. Not suitable for dishwasher use. Remove all packaging before use. Unplug before cleaning. Do not immerse electrical parts in water or any other liquid. Keep out of reach of children under 8 years of age. Indoor use only. Read the instructions carefully before use and retain this information for future reference.

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For Support with your ICEE Pro machine, please go to [ICEE.PRO](https://www.icee.pro)



Manufactured for Fizz Creations Inc.  
120 Resource Avenue.  
Oakland, MD 21550.  
[us.fizzcreations.com](https://www.us.fizzcreations.com)  
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Technical Specification

Voltage: AC 120V 60Hz  
Power: 200W  
Capacity: 54 fl oz

