oplace®

SUGAR-FREE DRINKS INSPIRATION GUIDE








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

NO ICE
NO BLENDING
FULL FLAVOR

Welcome to use the professional slushie machine with super chill technology. From here, you're just a few pages away from recipes, tips, tricks, and helpful hints to give you the confidence to make almost anything into the perfect slushy treat in 60 minutes or less. Now let's make some frozen drinks in the comfort of your own home!

DIET AND LOW-SUGAR DRINKS

Diet and low-sugar drinks won’ t turn into a slushie when used as the sole ingredient, as too little sugar will prevent the mixture from freezing properly. To turn your favourite diet and low-sugar drinks into a slushie, add the ingredients below to your input:

TOTAL RECIPE SIZE	ADDITIONAL INGREDIENTS
3 cups (24 oz)	3 tablespoons liquid allulose
8 cups (64 oz)	¼ cup + 2 tablespoons liquid allulose

WHAT IS ALLULOSE?

Allulose is a low-calorie sweetener that delivers a sugar-like taste without significantly impacting blood sugar levels or promoting tooth decay. Widely used as a sugar substitute in a variety of food products, it is generally regarded as safe for consumption. As with any dietary component, allulose is best enjoyed in moderation as part of a balanced diet.

NOTE: Artificial sweeteners will not help meet the total minimum or maximum sugar requirements. Allulose can be used as a sugar alternative, but other sugar substitutes will not work in this unit.

DIET SODA SLUSHIE



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	3 cups diet soda 3 tablespoons liquid allulose 2 tablespoons lemon juice	20 Minutes
4-6 SERVINGS	6 cups diet soda ¼ cup + 2 tablespoons liquid allulose ¼ cup lemon juice	35 Minutes
6-8 SERVINGS	12 cups diet soda ¾ cup liquid allulose ½ cup lemon juice	50 Minutes

USE ANY OF THE FOLLOWING :
Diet cola, diet lemon lime soda,
diet cream soda, diet root beer, diet ginger ale,
diet grape soda, or any generic diet soda.

DIRECTIONS

1. Mix all ingredients until combined.
2. Pour all mixture into the vessel.
3. Select ***Slush***. The unit will start at the default/ optimal temperature for ideal texture.
4. If desired, adjust the thickness.
5. Once the unit reaches your selected menu. temperature, it will beep and the LED display will show "End".
6. Serve and enjoy.

TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".

TIP :

For best results, chill the liquid before adding to the unit.

NOTE :

For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

DIET COFFEE FRAPPE



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	2 cups unsweetened back coffee ½ cup whole milk ½ cup heavy cream 3 tablespoons liquid allulose 1 teaspoon vanilla extract	20 Minutes
4-6 SERVINGS	4 cups unsweetened black coffee 1 cup whole milk 1 cup heavy cream ¼ cup + 2 tablespoons liquid allulose 2 teaspoons vanilla extract	35 Minutes
6-8 SERVINGS	8 cups unsweetened black coffee 2 cups whole milk 2 cups heavy cream ¾ cup liquid allulose 4 teaspoons vanilla extract	50 Minutes
TOPPINGS(Optional)	Whipped cream,chocolate sauce, caramel sauce	

MAKE IT DAIRY FREE:
Swap out dairy ingrediennts for dairy-free alternatives if desigred.

DIRECTIONS

1. Mix together all ingredients until cobined.
2. Pour all mixture into the vessel.
3. Select ***Frappe***. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature.
5. Once the unit reaches your selected menu temperature, it will beep and the LED display will show "End".
6. Serve immediately, topped with whipped.

TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".

TIP:

When using the Milkshake or Frappe preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.

NOTE:

For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

FRUIT PUNCH SLUSHIE



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	3 cups sugar-free fruit punch 3 tablespoons liquid allulose	15 Minutes
4-6 SERVINGS	6 cups sugar-free fruit punch ¼ cup + 2 tablespoons liquid allulose	30 Minutes
6-8 SERVINGS	12 cups sugar-free fruit punch ¾ cup liquid allulose	45 Minutes

DIRECTIONS

1. Mix all ingredients until combined.
2. Pour all mixture into the vessel.
3. Select ***Slush***. The unit will start at the default/ optimal temperature for ideal texture.
4. If desired, adjust the thickness.
5. Once the unit reaches your selected menu temperature, it will beep and the LED display will show "End".
6. Serve and enjoy.

TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".

TIP:
For best results, chill the liquid before adding to the unit.

NOTE:
For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

CHOCOLATE MILKSHAKE



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	2 cups whole milk 1 cup heavy cream 1 teaspoon vanilla extract 3 tablespoons liquid allulose ¼ cup sugar free chocolate syrup 2 tablespoons cocoa powder	20 Minutes
4-6 SERVINGS	4 cups whole milk 2 cups heavy cream 2 teaspoons vanilla extract ¼ cup + 2 tablespoons liquid allulose ½ cup sugar free chocolate syrup ¼ cup cocoa powder	35 Minutes
6-8 SERVINGS	8 cups whole milk 4 cups heavy cream 4 teaspoons vanilla extract ¾ cup liquid allulose 1 cup sugar free chocolate syrup ½ cup cocoa powder	50 Minutes
TOPPINGS(Optional)	Whipped cream,chocolate sauce	

MAKE IT DAIRY FREE:
Swap out dairy ingrediennts for dairy-freealternatives if desired.

DIRECTIONS

1. Mix together all ingredients in a large bowl until combined and cococa powder dissolved.
2. Pour all mixture into the vessel.
3. Select ***Milk shake***. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature.
5. Once the unit reaches your selected menu temperature, it will beep and the LED display will show "End".
6. Serve immediately, topped with whipped. Creamand Carame Sauce as Desired.

TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".

TIP:
When using the Milkshake preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.

NOTE:
For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

FROZEN COCONUT DAQUIRI



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	1¼ cups unsweetened canned coconut milk 1¼ cups lite lemonade ¼ cup + 2 tablespoons light rum Juice of 2 limes 3 tablespoons liquid allulose	25 Minutes
4-6 SERVINGS	2½ cups unsweetened canned coconut milk 2½ cups lite lemonade ¾ cup light rum Juice of 3 limes ¼ cup + 2 tablespoons liquid allulose	35 Minutes
6-8 SERVINGS	5 cups unsweetened canned coconut milk 5 cups lite lemonade 1½ cups light rum Juice of 6 limes ¾ cup liquid allulose	45 Minutes

MAKE IT A MOCKTAIL:
Swap out the rum for zero-proof light rum and run on the Slush program. The preset will start at the default level.

DIRECTIONS

1. Mix all ingredients until combined.
2. Pour all mixture into the vessel.
3. Select ***Spiked Slush***. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature.
5. Once the unit reaches your selected menu temperature, it will beep and the LED display will show "End".
6. Serve immediately.

TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".

TIP:
For best results, chill the liquid before dding to the unit.

NOTE:
For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

FROZEN STRAWBERRY MARGARITA



	INGREDIENTS	TOTAL TIME
2-3 SERVINGS	1⅔ cups lite strawberry margarita drink mix 1 cup + 2 tablespoons water ¼ cup tequila 3 tablespoons liquid allulose	25 Minutes
4-6 SERVINGS	2¼ cups lite strawberry margarita drink mix 1⅔ cups water ⅓ cup tequila ¼ cup+ 2 teablespoons liquid allulose	35 Minutes
6-8 SERVINGS	4½ cups lite strawberry margarita drink mix 3⅓ cups water ⅔ cup tequila ¾ cup liquid allulose	45 Minutes

MAKE IT A MOCKTAIL:
Swap out the rum for zero-proof light rum and run on the Slush program. The preset will start at the default level.

DIRECTIONS

1. Mix all ingredients until combined.
2. Pour all mixture into the vessel.
3. Select ***Spiked Slush***. Preset will start at the default/optimal temperature for ideal texture.
4. If desired, adjust temperature.
5. Once the unit reaches your selected menu temperature, it will beep and the LED display will show "End".
6. Serve immediately.

TEMPERATURE PROGRESS

Once frozen drink reaches optimal temperature, unit will beep and LED display show "End".

TIP:
For best results, chill the liquid before adding to the unit.

NOTE:
For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

CUSTOMER SUPPORT

WE'RE HERE TO HELP!

If you encounter any issues or have any questions regarding your new product, please contact our helpful Customer Support Team. Your satisfaction is our goal!

CUSTOMER SUPPORT

Email: **service@oplacehome.com**
Website: **www.oplacehome.com**

If you need to purchase product accessories, please visit **www.oplacehome.com**

* Please have your order confirmation number ready before contacting Customer Support.

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DISPOSAL INSTRUCTIONS:



This symbol indicates that this product must not be disposed of with ordinary household waste. Please recycle responsibly through designated return systems or contact the seller for proper recycling, to help conserve resources and protect the environment.

NOTES

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QUESTIONS OR COMMENTS?

EMAIL	OR VISIT US ONLINE AT
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