

Slush vs Ice Cream Machine: Quick Decision Guide

Canada Food Equipment - frozen dessert equipment buyer guide

Your goal and the usual pick

You want a low-effort impulse add-on

Slush machine - just refill the mix and serve

You want a higher-margin signature dessert

Ice cream machine - soft serve and gelato earn a bigger ticket

Staff time for daily cleaning is tight

Slush machine - simpler daily upkeep than soft serve

You have counter space but a small budget

Slush machine - lower upfront cost to get started

Dessert is central to your concept

Ice cream machine - build the menu around it

You want both drinks and dessert

Run a slush unit up front and add soft serve as you grow

You serve high summer volume

Size up hopper or hopper count so you do not run dry

Weighing both? Ask Canada Food Equipment to size the right unit for your volume.