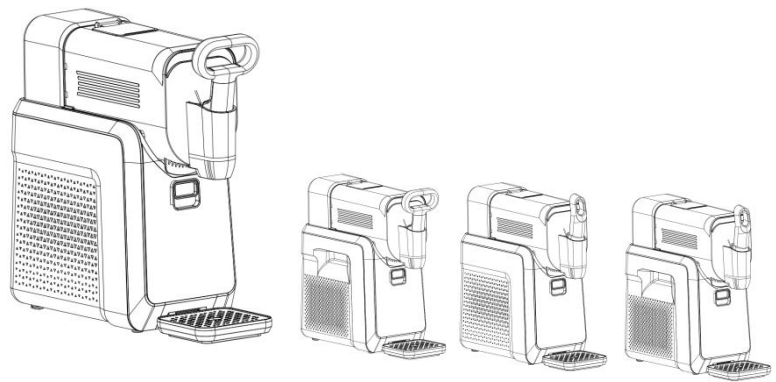


Slush machine

Operating Instructions

Mode: XH-S001



- Congratulations on purchasing our equipment.
- Please read this manual carefully and use it correctly as described in the manual
- Keep the manual for future reference.

Contents

Product introduction.....	
Product feature.....	
Name of each part.....	
General Safety Warnings.....	
Handing and placing.....	
Electrical connection.....	
Using.....	
Preparation before use.....	
Start using.....	
Operation panel and function description.....	
Cleaning and maintenance.....	
Dismantling and installation of material buckets and mixers...	
Clean.....	
Maintenance.....	
Other matters.....	
Analysis and elimination of non fault phenomena.....	
Analysis and elimination of special phenomena.....	
Waste disposal.....	

For proper operation, please read the following instructions carefully before using the device. Improper use can cause personal injury and electrical damage.

Product introduction

Product feature

- By adopting efficient compressor refrigeration technology, the production of cold drinks (liquid, snow melting smoothies, soft ice cream, etc) can be quickly achieved.
- Using refrigerants will not damage the ozone layer and will not produce greenhouse effects.
- The design has the function of using sound and light to remind different states.
- Fully transparent and detachable ice drinking bucket, allowing real-time observation of the production process.
- Press the automatic return handle for portable material dispensing.
- Usage occasion

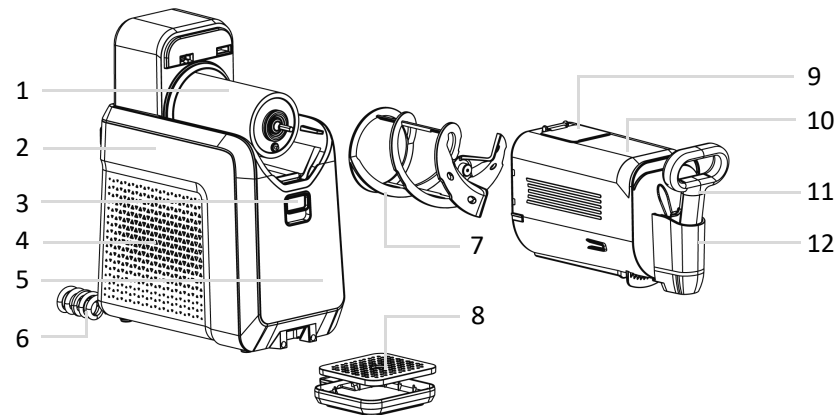
This appliance is intended to be used in house hold and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses and by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments;
- catering and similar non-retail applications.

Name of each part

All illustrations in this manual are schematic diagrams! Some features and devices may not be completely consistent with your machine model! Please refer to the product for specific structure and configuration!

1	evaporator	2	host
3	Bucket lock buckle	4	Ventilation grille
5	operation panel	6	power line
7	mixer	8	Water tray seat and cover
9	Injection port and lid	10	charging basket
11	handle	12	Discharge port protective cover



General Safety Warnings

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- All parts should be replaced with the same parts and should be repaired by factory authorized maintenance personnel to minimize the risk of fire caused by incorrect parts or improper repairs.
- When unplugging the power plug, do not pull the power cord directly to prevent it from breaking.
- When repairing or cleaning the machine, the power plug must be unplugged.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Danger: Do not store or use inflammable articles, such as gas, paint, gasoline, etc. near the ice maker, and do not put inflammable and explosive articles, such as alcohol, gasoline, etc. in the ice maker to prevent explosion and fire.

- Warning: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- Warning: In case of flammable gas leakage, close the valve of the leakage source and try to drain the indoor air. Do not unplug appliance power sockets and operate the ice maker in case of fire.
- Warning: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
-  Warning: Do not damage the refrigerant circuit. Risk of fire / flammable materials, taking care to avoid causing a fire by igniting flammable material.
- Warning: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Please according to local regulations regarding disposal of the appliance for its flammable blowing gas.

Handing and placing

- Handing
 - Do not grip the door (cover) to transport the machine. It should be lifted from the lifting structure position or bottom of the product design.
 - It is strictly prohibited to lift or invert the machine horizontally.
- Placing
 - The machine must be placed on a stable and level surface for use, otherwise it may pose a danger to the user.
 - The machine should be placed in a dry and ventilated place with free flowing air. In order to avoid overheating, affect the effectiveness of machine use, and prevent harm, a space of at least 30cm should be reserved around the ventilation grille of the machine, and a space of at least 30cm should be reserved at the top.
 - It is not allowed to cover or block the ventilation grille of the machine, and it must be kept away from curtains and other flammable materials. Avoid getting close to heat sources or direct sunlight.
 - Warning: When positioning the appliance, ensure the supply cord is not trapped or damaged. Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

- Warning: Ice machine must not be installed in corridors or corridors of public buildings.

Electrical connection

- Power supply: The ice maker is powered by alternating current (see product nameplate for specific power supply specifications), and the allowable voltage fluctuation range is $\pm 10\%$
- To ensure safe use, the socket and its connecting wire must be able to withstand more than 10A current.
- Be sure to use a separate three-core power outlet with a reliable grounding wire.

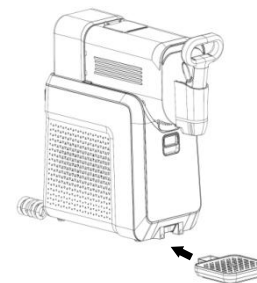
Using

Preparation before use

- Remove all packaging components, including the foam pad at the bottom and the foam pad and adhesive tape (if any) for fixing accessories inside.
- Count the random attachments and materials.
- Refer to the relevant content in handling and placement to place the machine in the appropriate position.
- Clean the inside and outside of the machine according to the cleaning instructions.
- The machine has undergone a water test before leaving the factory, and there may be a small amount of water residue or water stains, which is a normal phenomenon. Please feel free to use it.
- Please stop the machine that has been moved for 30 minutes before starting cooling, otherwise it will affect the cooling effect and, in severe cases, damage the cooling system.

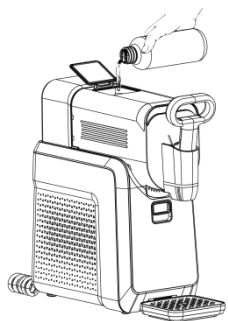
Start using

- Insert the plug according to the instructions for electrical connection and turn on the power. Please confirm if the plug connection is secure. Loose plugs can cause wires and sockets to heat up, break, and even catch fire.
- Insert the water tray into the front of the machine base (as shown in the figure).



■ Add ingredients

- Open the lid of the injection port.
- Slowly add liquid ingredients through the injection port and cover with a lid.



- ◇ Do not add hot ingredients.
- ◇ Do not add ice cubes or solid components.
- ◇ All added ingredients must contain at least 6% sugar or 1.5% to 16% alcohol.
- ◇ Add at least 500ml of liquid ingredients; If soft ice cream solution is added (For example: Soft ice cream powder and its additive solution mixture sold in the market), the maximum amount that can be added is 1500ml, and the maximum amount for other solutions is 2000ml;
- ◇ For the best experience, please add the ingredients to the maximum filling line of different ingredients.

■ Refer to the instructions on the operation panel and function settings for setup and startup.

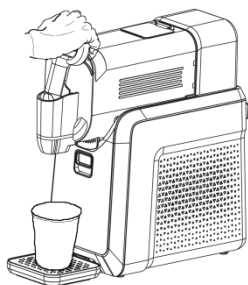
- Select the corresponding menu based on the added ingredients.
- Activate cooling mode.
- Select the hardness level based on your taste, pre-set to "0" level, which is softer. The higher the value, the harder it is.

Different flavors await your exploration!

■ Allocation

- Place the container that needs to be stored under the discharge port.
- Push the handle towards the material bucket.
- If the discharge is not smooth, you can quickly push the handle several times.

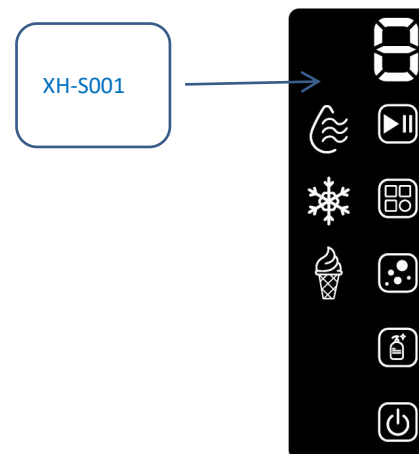
■ Tips



- The production time may vary due to various factors such as temperature, ingredient composition, initial temperature, and hardness settings.
- Pre cooling of ingredients before production can further improve production efficiency.
- If using natural fruit juices, it is recommended to filter them to prevent the solid parts contained in them from blocking the discharge outlet.
- If there are ingredients in the bucket, do not disassemble the bucket.
- After the machine completes production, it will automatically enter the insulation state, and if there is no operation, this state can be maintained for up to 8 hours.

Operation panel and function description

■ Icon Definition



Icon	Definition	Icon	Definition
	Digital screen		Power on/off button
	Work key		Liquid cold drinks
	Menu key		Snow melting, ice and sand
	Hardness adjustment key		Soft Ice Cream
	Cleaning/Mixing Key		

■ On/off

- Turn on the power, the power button flashes, and the machine is in a shutdown state.
- Press the power button to enter standby mode.
- In standby mode, if there is no button operation within 15 minutes, the machine will enter a shutdown state.

■ Cleaning/Mixing Mode

- In standby mode, press the cleaning/mixing button briefly to enter the cleaning/mixing mode of the machine.
- This process lasts for about 15 minutes, and upon completion, it automatically enters standby mode.

■ Cooling mode

- In standby mode, press the work button briefly to enter cooling mode.
- Press the hardness adjustment button to adjust the hardness level, with 0-9 representing different hardness values.
- ◇ Every time you press the button, a "beep" sound will be emitted.

■ Hardness adjustment range

Icon	Adjustment range
	Liquid cold drinks: only available in "0" and "1" levels, not adjustable
	Snow melting ice sand: "0-9" 10 levels, adjustable in a loop
	Soft ice cream: "0-2" 3 levels, adjustable in a loop

■ When the following phenomena occur

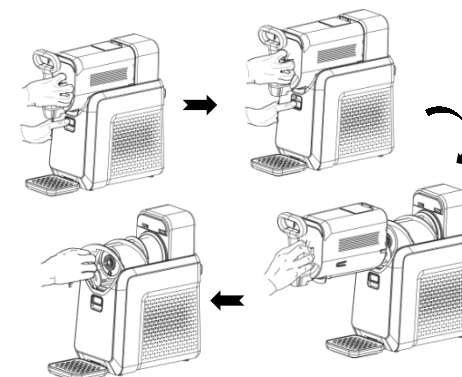
- When the digital screen displays "□", please check if the material bucket is installed properly.
- When the digital screen displays "L", it means "low sugar". Please add an appropriate amount of sugar.
- When the digital screen displays "H", it means "high alcohol". Please add an appropriate amount of other ingredients.
- When the digital screen displays "mouth", it means the motor is stalling. Please restart it later.

Cleaning and maintenance

Dismantling and installation of material buckets and mixers

■ Disassemble

- Pull down the lock of the material bucket with one hand, while holding the material bucket and the protective cover of the discharge port with the other hand and pulling it outward.
- After removing the material bucket, pull the mixer out of the evaporator to remove the mixer.



■ Install

- Insert the mixer into the evaporator and rotate it at a certain angle until it reaches the bottom of the shaft.
- Push the material bucket to the bottom according to the position of the base guide rail, and ensure that the material bucket will not be easily pulled out.

Clean

■ Precautions for cleaning the host

- Before cleaning, the power plug must be unplugged.
- When cleaning, ensure that water does not enter the live parts.
- Do not use abrasives (such as toothpaste), acidic substances, chemical solvents (such as alcohol), or cleaning agents containing polishing agents to scrub.
- Use a soft towel dipped in warm water or neutral detergent to scrub the surface.
- An appropriate amount of water can be used to rinse the surface of the evaporator, and the water will flow along the lower guide groove to the water receiving tray.

■ The dismantled material bucket and mixer can be directly rinsed with water.

Maintenance

- Place the machine in a dry and well ventilated area, ensuring that it is not close to heat sources or exposed to direct sunlight.
- Ingredients with excessively high temperatures should be cooled to room temperature before production.
- Regularly clean the ventilation grille.

Other matters

■ Shut down and stop using

- If you need to shut down, you can directly unplug the power plug.
- If you decide to shut down the machine for a period of time, please clean and dry it first to avoid producing any unpleasant odors.
- Attention: If you decide to stop using the machine, no food can be stored in the hopper.

Analysis and elimination of non fault phenomena

■ Hissing sound, whooshing sound, etc

- When the refrigeration system is working, the refrigerant flowing in the pipeline will make a "sizzling" sound.
 - When the refrigeration system is working, there will be a slight "whooshing" sound when the fan rotates.
 - When the mixer rotates, there will be a scraping sound.
 - The above situations are normal phenomena during machine operation.
- A brief pause during the operation of the mixer is a normal phenomenon.

Analysis and elimination of special phenomena

Phenomenon	Possible reasons	Processing method
No display on the operation panel, no prompt sound when pressing buttons	The power plug is not properly plugged in; Power outage; There is a malfunction in the electronic control system;	Plug in the power socket properly; Check if there is a power outage; Professional personnel are needed to inspect and repair the electronic control system;
Leakage and seepage of ingredients	The seal is worn or has foreign objects	Check the seals, remove foreign objects or replace them
Display 'E'	Sensor damage	Professional personnel are needed to inspect and repair;
Unable to eliminate '□'	Limit switch damaged	Professional personnel are needed to inspect and repair;
Unable to eliminate '□'	Mixing motor damaged	Professional personnel are needed to inspect and repair;
Correct operation and display, failed to cool down	Ventilation grille blockage; The fan is not working or the refrigeration system is malfunctioning;	Remove items near the ventilation grille and sweep away accumulated dust; Professional personnel are needed to inspect and repair;
Abnormal noise	Resonance; Noise from internal motion and control components;	During operation, the internal electric components will generate vibration, ensuring that there are no other objects near the machine that are affected by the vibration, causing product resonance and noise formation; Professional personnel are needed for inspection and maintenance.
Display icon missing	Button board malfunction	Professional personnel are needed to inspect and replace the operation panel;

Waste disposal



To protect the environment, discarded electrical products should not be disposed of together with household waste.

If you no longer use this product and need to dispose of it, please place it in a dedicated recycling and storage area in accordance with local regulations on the disposal of flammable equipment. If you are unsure, please consult the local government or retailer for recycling advice.