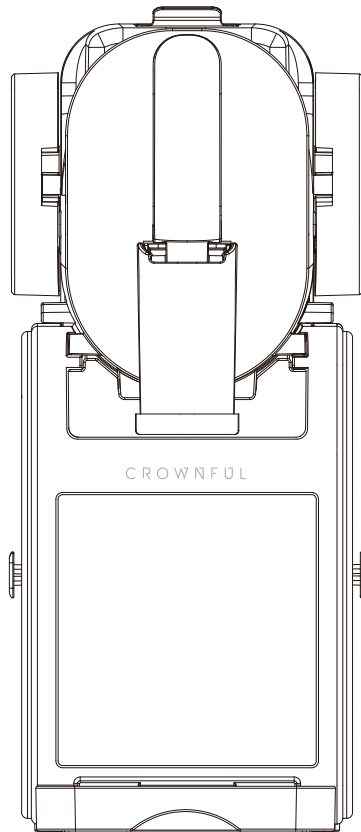


CROWNFUL

USER MANUAL

SLUSHIE MACHINE

MODEL: FS208AN



READ THIS MANUAL THOROUGHLY BEFORE USING AND SAVE IT
FOR FUTURE REFERENCE

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IMPORTANT SAFEGUARDS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

	Read and review instructions for operation and use.
	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.
	Combustible material. May burst if heated. (Indicated by a flame symbol with white background, surrounded by a red diamond.)
	Flammable material. (Indicated by a flame symbol with yellow background, surrounded by a black triangle.)
	For indoor and household use only.
When using electrical appliances, basic safety precautions should always be followed, including the following:	

- ⚠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.
- 1 Read all instructions prior to using the appliance and its accessories.
 - 2 Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
 - 3 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
 - 4 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.
 - 5 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
 - 6 **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, contact Crownful for servicing.
 - 7 This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact Crownful for service.
 - 8 Extension cords should **NOT** be used with this appliance.
 - 9 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
 - 10 **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.
 - 11 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves, and other heating appliances.
 - 12 **ALWAYS** use the appliance on a dry and level surface.
 - 13 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
 - 14 This appliance is **NOT** intended to be used by people 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.

CONTROL PANEL

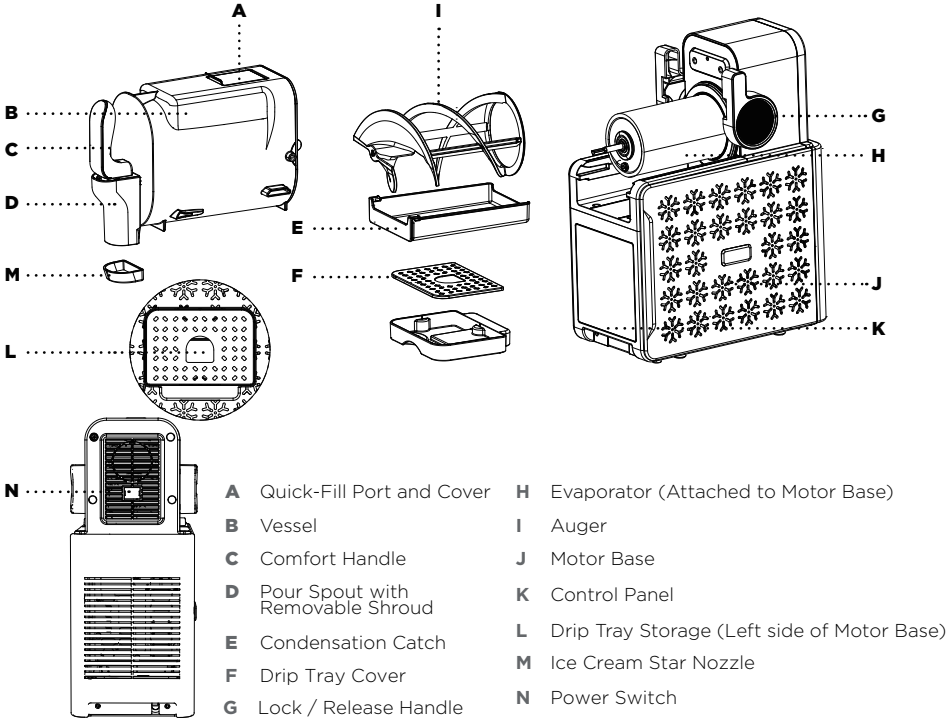
Please Read All Instructions Before Use • For Household Use Only

- 15 ONLY** use attachments and accessories that are provided with the product or are recommended by Crownful. The use of attachments not recommended or sold by Crownful may cause fire, electric shock, or injury.
- 16** Keep hands, hair, and clothing out of the container when loading and operating.
- 17** During operation and handling of the appliance, avoid contact with moving parts.
- 18 DO NOT** microwave the containers or accessories provided with the appliance.
- 19 ALWAYS** keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- 20 DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 21 DO NOT** damage the refrigerant circuit. This warning is only applicable for appliances with refrigerating circuits which are accessible by the user.
- 22 DO NOT** use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- 23 DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
- 24 DO NOT** add hot ingredients to the unit.
- 25 DO NOT** submerge the motor base or control panel in water or other liquids.
- 26 DO NOT** fill vessel past the MAX FILL line.
- 27 NEVER** leave the appliance unattended while in use.
- 28** Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- 29 DO NOT** carry the unit with the Lock/Release Handle. Hold the unit by grasping both sides of the unit under the motor base.
- 30 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.
- 31 ALWAYS** keep the unit upright.
- 32** After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours before operating to let the refrigerant oils settle in the air conditioning system for best performance.
- 33** 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.
- 34** The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.
- 35** Keep rear and sides of the unit open in order for the compressor to operate properly and not over heat.
- 36** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- 37 DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 38 DO NOT** damage the refrigerant circuit. This warning is applicable only for appliances with refrigerating circuits that are accessible by the user.
- 39** When using appliance, make sure both sides and back of it are at least four inches away from walls.
- 40** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- 41 DO NOT** locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- 42** The power socket must have a reliable grounding connection.

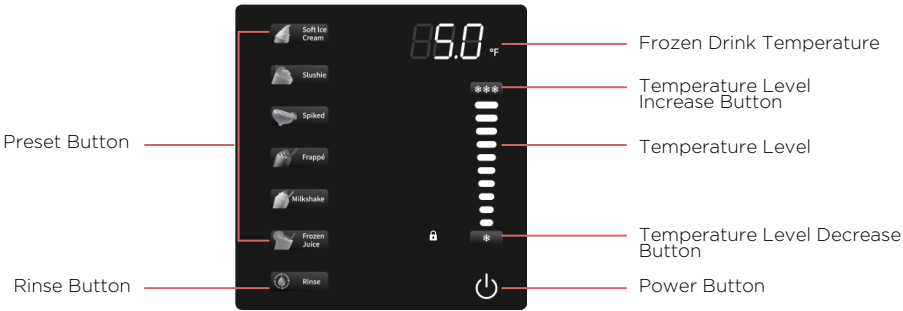
SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR SLUSHIE MACHINE

PRODUCT DIAGRAM



CONTROL PANEL



SPECIFICATIONS

Power	200W
Power Supply	AC 120V/60Hz
Vessel Capacity	101 fl.oz (3L)
Liquid Fill Range	16-64 fl.oz (0.47-1.89 L)

BEFORE FIRST USE

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

- 1 Remove all packaging materials from the unit.
- 2 Wash all parts 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.**

USE GUIDE

USING THE CONTROL PANEL

START-UP PROCEDURE

- Main Power Switch: Switch on the main power switch located on the back of the unit.
- Power Button: Press the power button on the control panel to turn the unit on or off.

RINSE

- This mode agitates for 15 minutes, without cooling, to rinse the unit.

PRESETS

- 6 unique presets use TurboChill Technology to determine the perfect temperature for the ideal frozen drink.

TEMPERATURE CONTROL SETTING

- Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature level for your perfect frozen drink texture.
- For **sippable** frozen drinks, decrease the temperature level by pressing the bottom ❄️ on the control panel.
- For **thicker, colder** frozen drinks, increase the temperature level by pressing the top ❄️❄️❄️ on the control panel.

! TROUBLESHOOTING TIPS

- **RECIPE NOT SLUSHING?** If your recipe has not reached desired texture after **60 minutes**, increase the temperature by one level. Wait 10–15 minutes to test recipe texture. If still not desired, increase by one level again. Repeat until desired texture is achieved.
- **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, decrease the temperature level by pressing the bottom snow on the control panel. More **sippable** frozen drinks will dispense smoother.



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 LEVEL	DESIGNED FOR	RECIPE EXAMPLES
SOFT ICE CREAM		Soft ice cream	Vanilla Soft Serve, Chocolate Soft Serve, Coffee Soft Serve
SLUSHIE		Transforming your everyday beverages	Soda, lemonade
SPIKED		Beverages with alcohol content	Margarita, rosé
FRAPPÉ		Coffee shop lovers to make frozen treats	Store-bought frappé
MILKSHAKE		Dairy- and creamier-based beverages	Chocolate milk, blended milkshake
FROZEN JUICE		Naturally sweetened beverages	Orange juice, apple cider

TIPS: ICE CREAM TEMPERATURE SETTING

To prevent ice cream from becoming too hard to dispense, it is recommended to start at the default temperature bar 3 for all ice cream recipes.

- If the ice cream is too hard, it may be difficult to dispense or may cause the motor to stall or trigger an alarm.
- If you find the ice cream is too soft or too hard, gradually adjust the hardness using the upper and lower temperature adjustment buttons (with snowflake symbols). The longer the temperature bar, the lower the temperature, and the harder the ice cream is.
- Although the device supports 24-hour refrigeration, it is recommended to dispense all ice cream within one hour for best taste; extended mixing time will negatively affect flavor and texture.
- When using the Soft Ice Cream function, we recommend attaching the Soft Ice Cream Star Nozzle to the Pour Spout for a more visually appealing result.

REQUIRED SUGAR CONTENT

Too little sugar or too much alcohol will prevent proper freezing of a slush output. Follow guidelines below for a perfect slush every time.

All inputs must contain at least 4% sugar.

NOTE: Pre-frozen 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.

SUGAR GUIDELINES

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

SERVING SIZE	Minimum Total Sugar Amount
8 oz (240 ml)	8 g
12 oz (355 ml)	11 g
20 oz (591 ml)	18 g

EXAMPLE: Apple juice

Nutrition Facts	
8 Servings per container	
Serving size	8 fl oz (240 ml)
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 0g	0%
Sodium 25mg	1%
Total Carbohydrate 26g	11%
Total Sugars 26g	
Potassium 251mg	6%
Vitamin C 108mg	120%
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, vitamin D, calcium and iron.	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Serving Size

Total Sugars
(26 g meets the minimum requirements)

TROUBLESHOOTING TIPS

Low-sugar alert: If the sugar content of the input is too low, the unit will detect it and trigger Error Code E1, the unit will beep every minute for 15 minutes.

If a drink does not meet minimum requirements of total sugar: Add 1–2 tablespoons of flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving (8 oz). Combine additional sugar with the base prior to pouring in unit. Turn on the unit again and restart by pressing the preset.

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

ALCOHOL GUIDELINES

The perfect balance for your favorite frozen cocktails at home. When using the SPIKED SLUSH preset, all premade inputs (wine, beer, etc.) must be between 2.8% and 16% alcohol.

HARD ALCOHOL/SPIRIT GUIDELINES

To create frozen cocktails, see chart below for the maximum hard alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

Total Recipe Size	Maximum Alcohol Amount
3 cups (24 oz)	1/2 cup (4 oz)
4 1/2 cups (36 oz)	3/4 cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)
8 cups (64oz)	1 1/4 cup (10 oz)

Chart above is a guide for incorporating hard alcohol/spirits (35% +) **ONLY**. When using other alcohols such as wine, beer, seltzer, or premade cocktails, refer to the Inspiration Guide.

TIPS

- When using **LIGHT** or **LOWER SUGAR** drink mixes, omit water from the recipe and replace with additional light drink mix in the equal amount.

- **When using premade mixes containing alcohol**, omit addition of alcohol from chart instructions and replace with additional drink mix in equal amount.
- **When using full sugar premade mixes with blender instructions**, use $\frac{1}{2}$ the amount of ice recommended on package instructions in the form of water (e.g. 1 cup ice = $\frac{1}{2}$ cup water).
- **When using light sugar premade mixes with blender instructions**, use $\frac{1}{4}$ the amount of ice recommended on package instructions in the form of water (e.g. 1 cup ice = $\frac{1}{4}$ cup water).

1 TROUBLESHOOTING TIPS

High-alcohol/high-sugar alert: If the alcohol or sugar content of the input is too high, the unit will detect it and trigger Error Code E7. E7 code and temperature will flash alternately, but the product will not stop working.

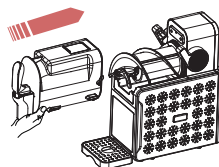
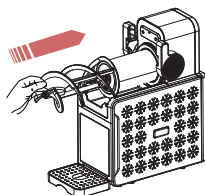
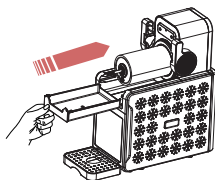
If a drink exceeds the maximum alcohol amount: Add $\frac{1}{4}$ cup water per serving (8 oz) to dilute the input. Once the alcohol is suitable, the E7 will disappear and the unit work normally; Or turn on the unit again and restart by pressing the preset.

USING THE CROWNFUL PROFESSIONAL FROZEN DRINK MAKER

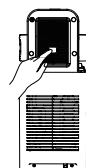
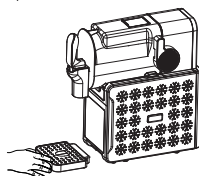
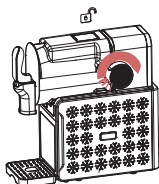
NOTE:

- Minimum 16-oz input required for using the unit.
- Maximum Input = 8cups (64 oz)
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- **DO NOT** add hot ingredients.
- **DO NOT** process a solid block of ice or ice cubes.
- **DO NOT** make a smoothie or process hard, loose ingredients.
- **DO NOT** attempt to blend or macerate non-liquid ingredients.

- 1 Ensure all parts are fully cleaned and the motor base 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 Lock/Release Handle up, slide the vessel over the installed auger and evaporator.

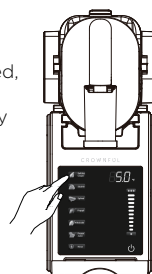
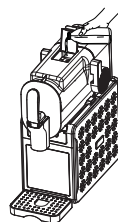


- 5 Lock the vessel in place by pushing the Lock/Release Handle back to seal the vessel.
- 6 Insert the drip tray in front of the motor base until it clicks in place.
- 7 Plug the unit in, turn on the main power switch on the back of the unit.



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.

- 8 Open the cover on the top of the vessel.
- 9 Add liquid(s) and/or blended ingredients through the quick-fill port and close the cover. To prevent leaking and spills, ensure the vessel is locked into place before adding liquid(s) to the vessel.
- 10 Press the power button to turn the unit on.
- 11 Choose your desired preset.
- 12 The preset will start at the default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture. Once the set temperature is reached, the temperature level indicator will be highlighted & stay solid and the unit will beep.



13 ACTIVE & INACTIVE SCREEN STATUS

To prevent accidental activation caused by children or condensation during operation, if no operation is detected within 60 seconds, the screen will automatically enter the inactive (locked) state. During inactive screen states, the control buttons are all disabled (unlock first to operate).

While in Inactive Status, tap any button on the screen to activate (wake up) the display. The child lock icon will disappear, and you can continue to set up.

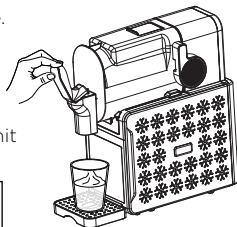


NOTE:

- The unit will continue running to maintain the ideal temperature for dispensing.
- The Keep Cool feature will automatically activate for 24 hours for all presets.
- Drink preparation time may vary: 15–60 minutes, depending on ingredients, volume, and starting temperature.
- Pre-frozen ingredients may taste sweeter. Don't worry—once frozen and slushed, the final drink will taste less sweet.
- For best texture, dispense all Soft Ice Cream within one hour or transfer to a freezer immediately.
- For best results, chill liquid(s) or blended ingredients before adding to the unit.
- For your ideal frozen drink texture, use the temperature control setting to adjust.
- When using the Milkshake or Frappé preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.

- 14 Place a cup with the lid removed on the drip tray, under the handle.
- 15 To dispense, slowly pull the handle. To stop, release the handle back in place.
- 16 Enjoy your latest frozen drink creation.
- 17 Run the unit for up to 24 hours.
- 18 **Emergency forced shutdown:** Press and hold power button for 5 seconds to shut down the unit, or press the main power switch on the back of the unit to shut down the device.

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



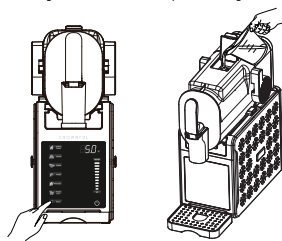
CARE & MAINTENANCE

USING THE RINSE 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 rinse the unit. After using the Rinse cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.

- 1 Dispense any remaining frozen drink.
- 2 Stop the current preset. Press the RINSE button.
- 3 Add warm water up to the vessel's RINSE FILL line (85oz).
- 4 **Slowly dispense the water from the unit immediately after filling.**
- 5 Stop Rinse cycle by pressing the RINSE button again.
- 6 Press the power button to turn the unit off.

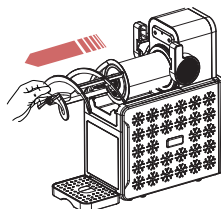
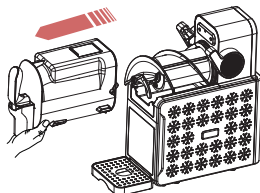
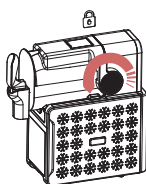


NOTE: If needed, repeat until frozen drink is rinsed off the evaporator.

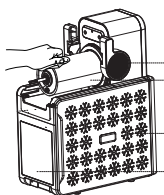
DISASSEMBLY & CLEANING

For best results, use the Rinse cycle before disassembling and cleaning all parts.

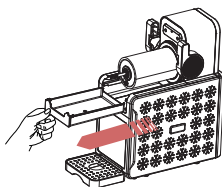
- 1 Unlock the Lock/Release Handle by pulling forward and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.
- 2 Slide the auger off the evaporator. Set aside.



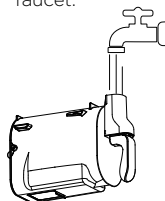
- 3 Wipe down the evaporator with a sanitized or warm, damp cloth.



- 4 Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.



- 5 If the inside of the Pour Spout is quite dirty, such as having ice cream residue inside, you can rinse the Pour Spout with warm water under the faucet.



- 6 If needed, remove the drip tray and/or spout shroud.

NOTE: The drip tray cover can be removed for easy cleaning.

- 7 Hand-wash all parts in warm, soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.

NOTE: All parts, except the motor base and evaporator, are bottom-rack dishwasher safe, and should **NOT** be cleaned with a heated dry cycle.

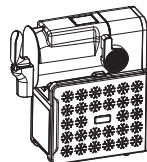
- 8 Wipe down the motor base with a sanitized or warm, damp cloth.

- 9 Allow all parts to dry thoroughly before reassembling and/or storing the unit.

STORING

For cord storage, wrap cord with the hook-and-loop fastener near the back of the motor base. **DO NOT** wrap the cord around the bottom of the base. Store the unit upright and store all parts assembled. Store the drip tray on the left side of the unit by hanging it in place. When moving the unit, lift from the bottom of the motor base.

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 from the electrical outlet.
- 2 Allow the unit to cool for approximately 15 minutes.
- 3 Remove all parts and accessories. Ensure no ingredients are jamming the auger.

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.

If your unit needs servicing, please contact Customer Service at crownful.com. So we may better assist you, please register your product online at crownful.com and have the product on hand when you call.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit crownful.com.

TROUBLESHOOTING

⚠ WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

Unit is difficult to remove from counter for storage.

- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

Can I add frozen fruit or ice?

- No. **DO NOT** add frozen ingredients or ice when using this unit.

Vessel Installation Error: If the vessel is not installed correctly, the unit will detect this condition and trigger an alert. Error Code E6 will appear, and all preset function LEDs and temperature control LEDs will turn off.

- To prevent leaks or spills, always ensure the vessel is empty before assembling or removing it from the motor base.
- With the Lock/Release Handle in the up position, slide the vessel onto the installed auger and evaporator.
- Secure the vessel by pushing the Lock/Release Handle down to lock it in place and seal the lid.
- Press the power button to turn the unit on; when the preset LEDs illuminate, the unit is ready for operation.

Low-sugar alert: If the sugar content of the input is too low, the unit will detect it and provide an alert. Error code E1 will appear.

- Check the sugar content in your recipe to ensure it contains at least 4% sugar.
- If using a premade beverage, check the ingredient list to ensure the sugar content is at least 4% and ensure the beverage doesn't include artificial sweeteners. Refer to the Required Sugar Content section for more details.
- If a drink does not meet minimum requirements of total sugar, add 1–2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving (8 oz).
- Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.

High-alcohol alert: If the alcohol content of the input is too high, the unit will detect it and provide an alert. Error code E7 will appear.

- Check the alcohol content in your recipe to ensure it contains between 2.8% and 16% alcohol.
- If using hard alcohol/spirits (35% +), use 4 oz for every 24 oz of total recipe size. Refer to the Alcohol Guidelines section for more details.
- If a drink exceeds the maximum alcohol amount, add 1/4 cup water per serving (8 oz) to dilute the input.
- Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.

Motor stall alert: If the motor stalls while running, the unit will detect it and provide an alert. Error code E2 will appear.

- 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.
- Unplug the unit from the electrical outlet.
- Allow the unit to cool for approximately 15 minutes.
- Remove all parts and accessories. Ensure no ingredients are jamming the auger.
- Plug in the unit again and reassemble all parts to resume unit use.

Unit failure alert: If the unit fails, the unit will detect it and provide an alert. Every other Temperature Control LED will flash alternately, and the unit will beep every minute for 15 minutes.

- If the unit fails, please call Customer Service at Crownful.com.

Unit Sideways Alert: If the unit is positioned on its side during operation, it will automatically detect this condition and trigger an alert. Error Code E4 will be displayed.

- Always ensure the unit is placed upright on a flat, stable surface.
- If the unit has been on its side, allow it to stand upright for at least 2 hours before use.
- Place the unit upright and let it stand for at least 2 hours before using.

ERROR CODES LIST

Code	Error Name	Description	Possible Cause	Solution
E1	Low Sugar Error	Sugar content too low for proper slush formation.	Input mixture lacks required sugar concentration.	Add 1-2 tablespoons of sugar, syrup (maple, agave, simple, honey), or fruit juice per serving. Power off, then restart with the desired function.
E2	Motor Jam Error	The motor has stopped due to overload.	Mixture is too thick or has frozen, causing mechanical resistance.	Power off and allow the mixture to thaw. Once softened, restart and select the desired program.
E3	Voltage Fluctuation Error	Unstable voltage detected.	Power supply is inconsistent or fluctuating.	Use a voltage regulator to ensure a stable power supply.
E4	Device Tilt Error	The appliance is tilted or not placed on a level surface.	Unit is not upright or is positioned on an uneven surface.	Place the unit on a flat, stable surface. The error will clear automatically once properly positioned.
E5	Low Voltage Error	Input voltage is insufficient for normal operation.	Mains voltage is below operational threshold, causing low motor torque.	Use a voltage booster to reach 110 V or higher, or reduce food quantity and restart.
E6	Vessel Installation Error	Vessel is not properly installed, or a motor circuit fault has occurred.	Vessel is incorrectly installed or there is a circuit connection fault.	Reinstall the vessel. If the error persists, contact after-sales service.
E7	High Alcohol Error	Alcohol content is too high for proper slush formation.	Alcohol concentration exceeds the acceptable threshold.	Dilute the mixture with 1/4 cup water, soda, tonic, seltzer, or chilled coffee/tea per serving. Power off, then restart the function.

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.

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate this equipment. 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 of the following measures:

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

FCC Radiation Exposure Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. End users must follow the specific operating instructions for satisfying RF exposure compliance. To maintain compliance with FCC RF exposure compliance requirements, please follow operation instructions as documented in this manual. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter. This equipment should be installed and operated with a minimum distance of 20cm between the radiator and your body. The availability of some specific channels and/or operational frequency bands are country dependent and are firmware programmed at the factory to match the intended destination. The firmware setting is not accessible by the end user.

WARRANTY INFORMATION

We grant 1 year warranty on the product commencing on the date of purchase. Within the guarantee period, we will eliminate any defects in the appliance resulting from faults in materials or workmanship. Please contact us at: support@crownful.com to launch a warranty claim.

This guarantee does not cover: damage due to improper use, normal wear or use as well as defects that have a negligible effect on the value or operation of the appliance. The guarantee becomes void if repairs are undertaken by unauthorized persons and if original product parts are not used.

CUSTOMER SUPPORT

1. If you have any product questions or concerns, please don't hesitate to contact us directly at support@crownful.com.
2. We have a hassle-free warranty and customer service team for satisfactory solutions to any issue you might have.



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12
Months

WARRANTY ISSUE
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