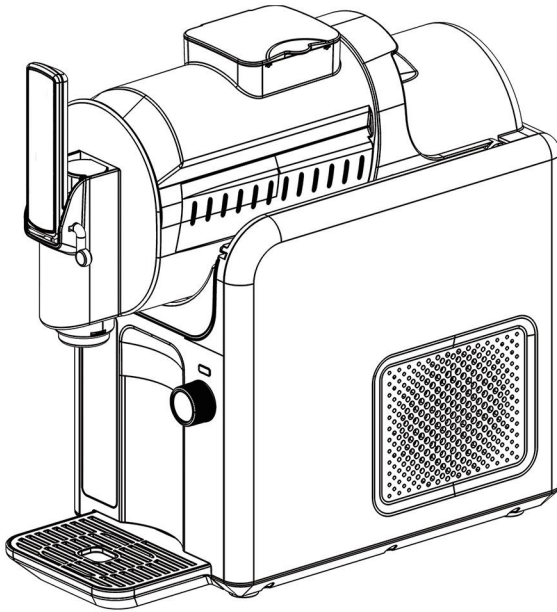


Slushie maker

Instruction Manual



If you encounter any problems please contact: HZKJservice@gmail.com

Please read this instruction manual carefully before using the product.
After reading, please keep this instruction manual properly for future reference.

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01 Cautions And Warnings

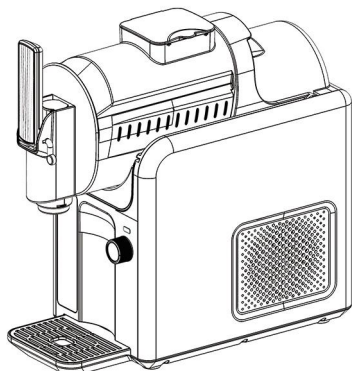
1. Please read the instruction manual carefully before use. Ensure that the voltage range used matches the identification on the name plate, and that the power cord plug is compatible with the socket, also ensuring the socket is properly grounded.
2. During use, maintain a certain distance (approximately 8cm) between the inlet and outlet and other objects, and keep the product's casing or ventilation openings unobstructed to avoid affecting the machine's cooling efficiency.
3. Do not use any accessories not recommended by the manufacturer.
4. Never allow children or individuals with disabilities to operate without guidance or supervision.
5. Do not use the product near high-temperature gas or electric heaters to prevent accidents.
6. Do not frequently start and stop the compressor power switch (there should be at least a 5-minute interval between each use) to avoid damaging the compressor.
7. When removing the smoothie, do not tap the surface or edge of the ice bucket to avoid damage.
8. Do not activate the power button unless the container is properly installed or the stirring blade is not in place.
9. Do not freeze the prepared slush mixture in the refrigerator and then place it in the machine, as this can cause the motor to enter a block protection circuit, leading to machine damage.
10. After initiating the machine to make a slush, do not open the knob and remove the loading bucket during the operation.
11. This product should not be used outdoor.
12. Do not use chemical cleaners and hard tools to clean the product.
13. Do not directly rinse the cooling bucket directly with water, and do not use heat drying method for cleaning.
14. After operation, please unplug the power cord promptly.
15. It is normal to hear a slight noise from the stirring blade scraping against the cooling bucket when the snow melting machine starts without ingredients.
16. Keep the instruction manual in a safe place.
17. When handling and operating, ensure that hair and clothes do not come into contact with the container.
18. Do not add frozen fruits, vegetables, or ice cubes to the container.
19. Before operating, ensure that all utensils are removed from the container to prevent breakage, which could lead to personal injury and property damage.
20. After unpacking for the first time, allow the appliance to stand for at least 4 hours before operation to let the refrigerant settle, ensuring optimal performance.
21. Warning: Avoid exposing the power cord plug and the air outlet to water, and never immerse the machine in water or any other liquid to prevent electrical shock.
22. Warning: Do not use the product if the power cord or socket is damaged, or if any electrical component fails. Instead, promptly take it to a dealer or authorized service center for repair or replacement.
23. Warning: Do not place the product upside down or at an angle.
24. Warning: Always unplug the power cord when the product is not in use or during cleaning.
25. Warning: Metallic sheets or other conductive materials are not allowed to be inserted into the machine to prevent fires or short circuits.
26. Warning: If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified personnel to avoid hazards.
27. Warning: The instructions shall state the substance of the following: 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.
28. Warning: Ensure that the appliance is placed in a well-ventilated area, away from heat sources and flammable materials.
29. Warning: Ensure that the power supply matches the appliance's specifications, using the appropriate power outlets and circuit breakers.
30. Warning: When handling the appliance, avoid contact with open flames or high-temperature surfaces.

31. Warning: If you suspect a refrigerant leak , immediately turn off the power and notify a professional to handle it.
32. Warning: In case of any malfunction or abnormal situation, stop using the appliance immediately and contact authorized service personnel for inspection and repair.
33. Warning: When the appliance reaches the end of its useful life or needs to be replaced, contact a professional agency for environmentally friendly recycling and disposal.
34. Warning: Do not disassemble the appliance by yourself to avoid refrigerant leaks or other safety hazards.
35. Warning: Comply with local laws and regulations regarding the disposal of waste electrical and electronic equipment.
36. Warning: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
37. Warning: Do not damage the refrigerant circuit. This 28 warning is only applicable for appliances with refrigerating circuits which are accessible by the user.
38. Warning: Do not use electrical appliances inside the food storage compartments of the appliance , unless they are of the type recommended by the manufacturer.
39. Warning: Do not store explosive substances in this appliance, such as aerosol cans with flammable propellants.
40. Warning: This product is suitable for home and similar uses, such as:
 - Employee kitchen areas in stores, offices, and other work environments;
 - Farms and customers in hotels, motels, and other residential-type environments;
 - Bed and breakfast environments;
 - Catering and similar non-retail uses.
41. Warning: When placing the appliance, ensure that the power cord is not pinched or damaged.
42. Warning: Do not place multiple portable power strips or mobile chargers behind the appliance.
43. Warning: Supervise children to ensure they do not play with the appliance.
44. Warning: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction. Refrigerants and insulation blowing gases are flammable. When disposing of the appliance, do so only at an authorized waste disposal centre. Do not expose to flame.

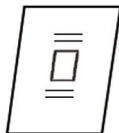


Warning: Risk of fire/flammable materials

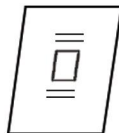
02 Packing List



1 Slushie Maker



1 Instruction Manual



1 Recipe



1 Frothing Nozzle
(for ice cream)



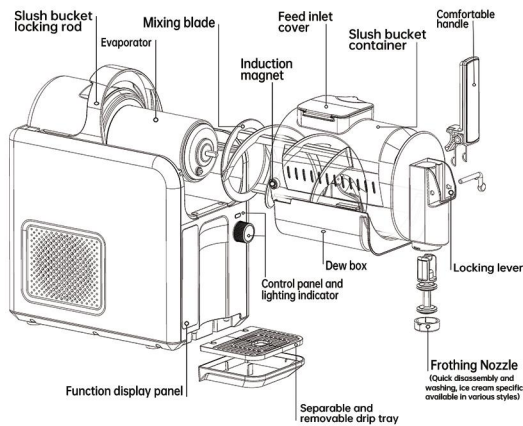
1 Drip Tray



1 Set of Handle
Components

03 Product Functions and Usage

► Product Structure Diagram



► Control Panel

Temperature Display
Range: from 17.6 degrees Fahrenheit to 30 degrees Fahrenheit

Self-cleaning function.
For making soft ice cream.

For making coffee slush.

For making juice slush.

For making milk slush.

For making alcoholic slush.

The red indicator light is on to indicate the knob Adjusting the five modes

The indicator light is on to indicate work

Rotate the knob to select the corresponding beverage menu. Press the knob to start production. When working, press Rotate the knob to adjust the hardness of the beverage Degree and taste.

Note: This machine is equipped with a child lock function . Press and hold the child lock for 3 seconds to activate it , and press and hold it again for 3 seconds to unlock it.

► Specification Parameters

Product Name	Slushie Maker
Anti - electric Shock Protection Type	I
Climatic Type	N/SN/T/ST
Effective Capacity	68oz
Product Voltage	110~120V
Product Power	185W
Refrigerant	R290
Production Time	Approximately 30 - 40 minutes
Net weight	7.7 KG
Gross weight	8.7 KG
Product Dimensions	398*190*407mm

► Preparation Before Use

Note:

Before use, please thoroughly clean all components that will come into contact with the slush, including: the cooling bucket, loading bucket assembly, mixing blade, and loading bucket sealing ring. Ensure the power cord is disconnected from the socket before cleaning. When making a slush, please place the machine on a flat surface to guarantee the proper functioning of the machine's compressor.

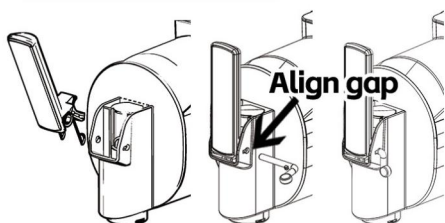
Steps for Making a slush:

Prepare the slush ingredients according to your personal recipe. There's no need to pre-freeze ingredients in the refrigerator, as the machine is equipped with a built-in compressor that can directly freeze the ingredients and create a slush.

① When using for the first time, please install the discharge handle, frothing nozzle and water tray.

- For the dispensing handle, align the notch and press down the handle base, paying attention to the correct orientation.

- After installing the drip tray cover, slide it to the position indicated at the bottom.



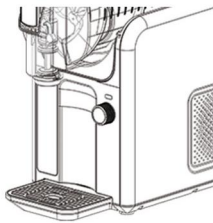
Installation Before

Installation Before

Installation After



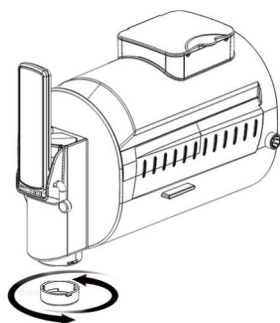
Installation Before



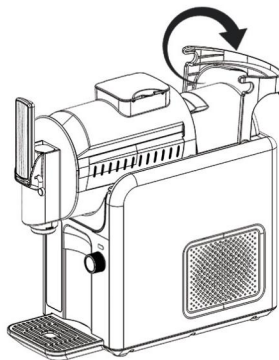
Installation After

- When making ice cream, install the frothing nozzle at the discharge outlet.

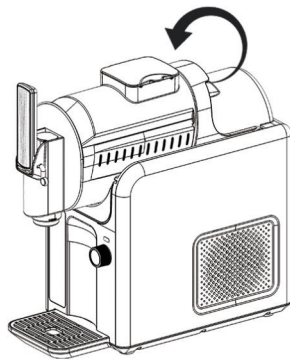
② Before operation, be sure to install the mixing blade and slush bucket, and make sure the switch handle is in the locked position (as shown in the figure below).



Rotating installation method



Open State



Locked State

⚠ Pay attention to

- 1) Before cleaning, it is necessary to ensure that the power cord plug is disconnected from the base.
- 2) Before use, please thoroughly wash and wipe all parts that can come into contact with liquids, including evaporators, slush buckets, mixing blades, etc.
- 3) When using the machine, please keep it flat on a horizontal surface to ensure that the compressor of the machine is working properly.

► Operation steps

- ① Open the top cover of the slush bucket, then slowly pour the materials into the slush bucket (as shown in Figure 1) and cover the top cover. The liquid volume should be controlled between the minimum and maximum water levels (as shown in Figure 2).

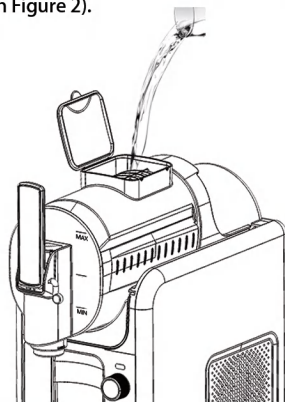


Figure 1

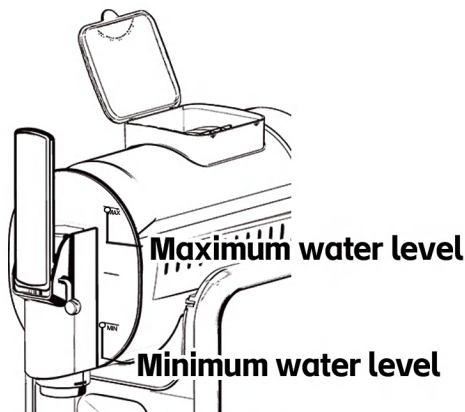


Figure 2

- ② Plug in the power supply.
- ③ Rotate the knob to select the menu, and the corresponding menu breathing light will flash. 
- ④ Press the knob button to start working "START", and rotate the knob to select the hardness of the smoothie. The default setting is medium. The lower the selected temperature, the harder the smoothie; the higher the temperature, the softer it is conversely.
- ⑤ Press and hold the child lock for 3 seconds to activate the child lock function,  then press for another 3 seconds to unlock.
- ⑥ The program ends, enters the insulation state, and the machine remains at the set temperature for cyclic operation. Make it. At this point, place the cup at the smoothie outlet and operate the discharge handle. Enjoy the smoothie.
- ⑦ How to Make Soft Ice Cream: (First twist the shaping nozzle onto the outlet )
 - 1) Mix ice cream powder and water in proportion, stir evenly, and let stand for 15 minutes.
 - 2) Pour the mixed slurry into the machine's material cylinder, select the soft ice cream menu, and make soft ice cream.
 (Note: Put 29oz~34oz of ice cream mix. Too much will cause it to overflow from the ice bucket, and too little may lead to machine malfunction.)
- ⑧ After the slush is completed, the machine enters an insulation state, and the light will be shining for 3 minutes.
- ⑨ Keep the machine in the state without turning it off, then rotate the handle to dispense the slush.
- ⑩ After enjoying your slush, it is recommended to pour in 68oz of clear water and activate the cleaning function. After 4 minutes, drain the water (if necessary, repeat this step until the frozen beverages are thoroughly flushed from the evaporator). Press the power button to turn off the machine and unplug it. Hand wash all parts or thoroughly clean them in a dishwasher after each use, and finally reassemble the components back into the main unit.

► Cleaning machine

- When cleaning the machine, add clear water with a temperature not exceeding 122°F into the slush bucket up to the maximum water level. After starting the machine, select the cleaning mode to clean it. The cleaning time is 4 minutes. Once cleaning is complete, operate the discharge handle to drain the water from the slush bucket. The cleaning program can be selected repeatedly. (For automatic cleaning, it will stop working after 15 minutes without intervention.)
- For a thorough cleaning of the slush bucket, please refer to the instructions in Part 4 "Disassembly and Cleaning".

► **Precautions for use**

- The volume of the added solution should be controlled within the maximum and minimum liquid level range.Exceeding the maximum liquid level may increase the mixing force load due to material expansion Or the overflow of ice and sand. Suggest making smoothies with maximum capacity for better results Good. The product performs best at maximum capacity.
- The program running time is affected by environmental temperature, initial material temperature, and solutionVarious factors such as sugar content and hardness settings can change.
- Pouring the pre cooled material into the loading bucket for production can further improve the production process Efficiency.
- If using natural fruit juices, it is recommended to filter them to prevent them from being packaged.The solid part contained blocks the discharge of the faucet.
- When making smoothies, do not stop the mixing motor, as the liquid may solidify or solidify. When restarted after ice, it will cause the stirring to fail.
- Condensation occurs on the outer wall of the loading bucket during humid weather or prolonged work .Water is a normal phenomenon.
- When the machine is working, if the ice and sand become hard and cause the mixing motor to stall, it is necessary to The machine will automatically stop the motor when needed.

 TROUBLE SHOOTING 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 outflow experience, please fill the machine up to the maximum liquid level line and ensure that the machine is in operation.To make the outflow smoother, you can adjust the knob on the control panel to increase the temperature setting. Frozen drinks with better fluidity will flow out more smoothly.

PRESET	DEFAULT/OPTIMAL TEMPERATURE	RECIPE EXAMPLES
ICE CREAM	23°F	Classic ice cream, Vanilla ice cream.
COFFEE SLUSH	28°F	Black coffee milkshake
JUICE SLUSH	28°F	Mango Slush, Cola Slush
MILK SLUSH	27°F	Caramel milkshake slush
ALCOHOL SLUSH	24°F	Premixed cocktail slushie, White Rum Slush

Smoothie Making Guide

Required sugar content

Too little sugar or too much alcohol will prevent smoothies from freezing properly. Follow the guidelines below to make the perfect smoothie every time.

All inputs must contain at least 5% sugar.

Sugar Guide

Refer to the nutrition labels of beverages/liquids to ensure that the sugar content meets the recommended minimum values as follows:

Portion	Minimum total sugar content
8 OZ (240 ml)	12g
12 OZ (355 ml)	17g
20 OZ (590 ml)	29g

Alcohol Guide

The best balance for making your favorite frozen cocktails at home.

When using the alcoholic smoothie preset, the alcohol content of all pre - prepared inputs (wine , beer , etc .) must be between 2.8% and 16%.

Hard Alcohol/Spirit Guide

To make frozen cocktails, refer to the chart below for the maximum hard alcohol/spirit content (vodka, tequila, etc.) per recipe volume.

Total recipe size	Maximum alcohol content
3 Cup (24 OZ / 710 ml)	1/2 Cup (4 OZ / 120 ml)
4/2 Cup (36 OZ / 1.1 L)	5/4 Cup (6 OZ / 180 ml)
6 Cup (48 OZ / 1.4 L)	1 Cup (8 OZ / 240 ml)
8 Cup (62 OZ / 1.8 L)	11/4 Cup (10 OZ / 300 ml)

The chart above is a guide for spirits only (35%+). When using other alcoholic beverages such as wine, beer, soda, or premixed cocktails, please refer to the inspiration guide.

If the alcohol content of a beverage exceeds the maximum: add 1/4 cup (2 oz/60 ml) of juice, water, non-alcoholic beverage mix, soda water, tonic water, mineral water, or regular iced coffee/tea per cup to dilute the input. Press the preset button to reset the device, then press the preset button again to restart.

Tips and Tricks

- Before first use, let it stand for at least 4 hours.
- Do not add hot ingredients.
- Do not add ice cubes or solid ingredients such as fruits, ice cream, or frozen fruits.
- All inputs must contain at least 5% sugar.
- When using the alcoholic smoothie preset, all pre-prepared inputs must contain 2.8% to 16% alcohol.
- For best results, chill the liquid or mixed ingredients before adding them to the device.
- To achieve the iciest results, chill the serving glass before pouring the frozen beverage.
- To achieve the ideal texture for frozen beverages, please use the temperature control settings for adjustment.
- When using the milkshake or icy preset, dispense the contents within 30 minutes after the preset ends to avoid foaming.
- For the best dispensing experience, please fill up to the maximum fill line of this function.

All components, including the evaporator, can be safely cleaned except for the motor base.

04 Maintenance and fault diagnosis

► Routine maintenance



Pay attention to

Please make sure to unplug the power plug before cleaning!

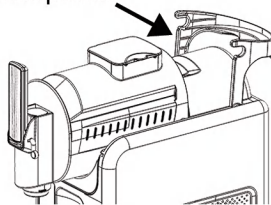
- ① After use , clean the slush bucket assembly , water tray , mixing blade, etc. promptly to avoid odors.
- ② When cleaning, wipe with a damp cloth. Do not use abrasive cleaning balls.
- ③ Wipe the slush bucket and machine body (including stained areas) with a damp cloth. Do not rinse the slush bucket or body directly with water, immerse the body in water, or pour water into the side air inlets/outlets. Wipe the transparent cover with a damp cloth.
- ④ Air-dry or towel-dry the cleaned components and reinstall them in their original positions.

► Disassembly and cleaning

Disassembly:

- ① Before disassembly, pour clean tap water into the slush bucket, start the cleaning mode and let it work for about 4 minutes, then drain the liquid in the slush bucket completely.
- ② Unplug the power connection, move the slush bucket switch to the unlocked position (as shown in Figure 3), remove the slush bucket, take out the mixing blade, clean it and dry it with a towel.

Unlock position



Picture3

Clean:

- ① Prepare approximately 272oz of warm water (about 104-122°F) and detergent in a basin. Carefully follow the manufacturer's instructions to avoid using overly concentrated detergent, which may damage the parts to be cleaned.
- ② Use a suitable brush and cleaning solution to thoroughly clean the parts that come into contact (with substances).
- ③ Then rinse all cleaned parts with running water.
- ④ Use a soft-bristled brush to clean the evaporator cylinder and the rear sealing ring.
- ⑤ Finally, dry the surface of the cleaned parts with a dry towel or let them air dry.

► Fault diagnosis and solutions

If the following display states occur during use, please follow the prompts to handle them.

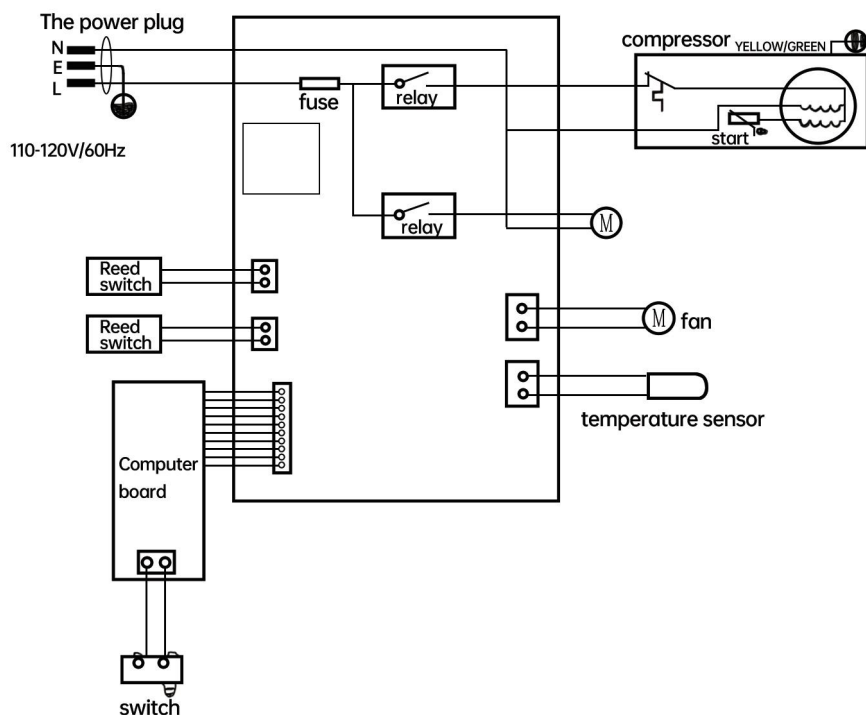
If the abnormality cannot be resolved, contact professional personnel for maintenance.

Number	Existing problems	Cause Analysis	Solving Measures
1	The mixing blade is making a scraping noise.	Using materials with low sugar content causes the evaporator to freeze. Or setting the temperature too low can cause the ice and sand to become too hard	Replace materials with higher sugar content
		Check whether the mixing blade is correctly assembled or deformed	Assemble the mixing blade correctly
		The mixing blade is deformed	Replace the mixing blade with a new one
2	The display screen shows E1	The left sensing switch is not assembled properly	Reassemble the slush bucket. Before installing the slush bucket, ensure that the mixing blade is correctly assembled and the slush bucket switch is properly installed and locked. If the problem persists after repeated assembly, please send it to a professional maintenance point for repair.
3	The display screen shows E2	The right induction switch is not assembled properly	
4	The display screen shows E3	Motor stall, or stirring blade deformation	Pull out the mixing blade and reassemble it. Turn off the power, unplug the device, then plug it back in and power on. If the problem persists, please send it to a professional maintenance point for repair.

► After-sale service

If there is any abnormal situation with the smoothie machine you are using, please install and use it according to the product Check and handle each item in the fault diagnosis section of the manual. If it still cannot be resolved Please do not handle any unclear matters without authorization. Please call our company User service center, inform the fault content.

05 The circuit principle diagram



06 Environmental Protection List

To comply with the requirements of the Administrative Measures for the Restriction of the Use of Hazardous Substances in Electrical and Electronic Products, the following information on the names of electrical appliance components and potentially hazardous substances is provided.

Component Name	Names of non environmentally friendly substances or elements					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent Chromium (Cr)	Polybrominated Biphenyls (PBB)	Polybrominated Diphenyl Ethers (PBDE)
Base	O	O	O	O	O	O
Outer Shell	O	O	O	O	O	O
Slush Bucket	O	O	O	O	O	O
Stirring Blade	O	O	O	O	O	O
Rotating Shaft	O	O	O	O	O	O
Water Box	O	O	O	O	O	O
Electronic Board	×	×	O	O	O	O
Silicone Rubber Sealing Parts	O	O	O	O	O	O
Compressor	O	O	O	O	O	O
Fan Motor	O	O	O	O	O	O
Motor Gear	O	O	O	O	O	O
Evaporator	O	O	O	O	O	O
Condenser	O	O	O	O	O	O
Wire Assembly	O	O	O	O	O	O
Power Cord	×	O	O	O	O	O
Ories	O	O	O	O	O	O

This table is prepared in accordance with the rules of SJ/T11364.

O: The content of the hazardous substance in all homogeneous materials of the component is below the limit requirements specified in IEC 60335-2-24 IEC 60335-1/EN 60335-2-24: EN 60335-1

X: indicates that the content of the hazardous substance in at least one homogeneous material that is not added exceeds the limit requirements specified in IEC 60335-2-24 IEC 60335-1/EN 60335-2-24: EN 60335-1. However, the components marked with

"X" in the above table have exceeded their content because there is currently no mature alternative technology in the industry.

Tips

In order to protect the environment, as a consumer, it is your responsibility to separate this product or its components from household waste and send them to qualified recycling sites for disposal. According to relevant national regulations, classification, dismantling, recycling, and reuse are carried out. For detailed information on the recycling and disposal of this product, please consult the local government, waste disposal agencies, etc.

07 Quality Assurance

► Limited Warranty

Thank you for purchasing our company's products. For first-time end users, please follow the instructions. According to the relevant regulations of installation, we guarantee the materials and workmanship of the product as follows:

Warranty Period (for end-users making the initial purchase):

One-year quality maintenance. Warranty Coverage: The entire machine, excluding consumable materials such as various filters.

- The product label and nameplate contain information such as the product serial number. Please do not tear or damage them. Bad. Otherwise, it will affect the product warranty.
- If the above components have quality issues within the warranty period, please promptly notify the dealer to arrange a time for inspecting your product. If any damaged components are found, the dealer will repair or replace them, and you only need to pay the corresponding freight charges.
- We are not responsible for any damages caused by accidents, including other incidents, fires, etc. Disasters, floods, hail, force majeure, misuse, abuse, negligence, renovation. Due to the installation or use of unspecified components in this manual, etc. Resulting in product damage.
- Our product's performance specifications are included with the product. Within the scope permitted by law, does not assume any default warranties, including but not limited to commercial sales. Suitable for specific purposes; Within the scope required by law, any such default liability. The warranty is limited to the one-year period specified above and the parts mentioned in the limited quality assurance Product. As a product manufacturer and seller, we are not sure about the source you are using. The water condition or the primary purpose for which you purchased the product. The water supply for the product you purchased. The quality will vary depending on the season, frequency of use, and location of use. Therefore, We are not responsible for deciding whether a particular machine will definitely meet your needs, nor do we Authorize anyone else to exercise this responsibility on our behalf. We are not responsible for our production. We assume any express or implied warranties regarding the use of unsuitable drinking water sources.

- ◆ Under this quality assurance constraint, we are only responsible for ensuring compliance within the shelf life. We are not responsible for repairing or replacing components that comply with quality assurance regulations. What is caused by corrosion or other reasons, directly or accidentally. Responsible for indirect, special, general, or other damages.

► Warranty card

Warranty Instructions

- Please keep this warranty certificate properly as a maintenance voucher, and carefully read the following warranty terms to ensure the product receives effective warranty service.
- Warranty Period: 12 months from the product installation date (or the invoicing date). (If the Instruction Manual has special specifications, the warranty period shall be subject to the corresponding description.)
- During the warranty period, if the product develops performance failures under normal use and maintenance, it will be returned for repair.
- Consumable materials, filters, filter media, etc., are not covered by the warranty.
- After the warranty period expires, you may directly contact our company or the product distributor for maintenance, but corresponding maintenance fees will be charged.
- This warranty certificate is only applicable to the Chinese mainland.

Products and their main components falling under any of the following circumstances are not covered by the warranty, and local dealers or authorized service outlets may carry out chargeable repairs in accordance with relevant regulations:

- The product undergoes aging, collision damage, scratches, etc., under normal maintenance and use.
- Beyond the warranty period.
- Failure to provide relevant warranty certificates or valid invoices.
- The content on the warranty certificate does not match the physical identification of the product, or the certificate has been altered.
- Damage caused by failure to use, maintain, store, or preserve the product in accordance with the requirements of the <Instruction Manual>.
- Damage resulting from operating without following the installation instructions or unauthorized disassembly of the product by the customer.
- Malfunctions and damages caused by disassembly or assembly by repairers not authorized by our company or not entrusted by our company.
- When a warranty claim is filed by the consumer, no quality issues are found after inspection by the Technical department of our company.
- Damage caused by force majeure such as accidents or natural disasters.
- Products gifted by the seller.

08 Ingredient Precautions

1. Do not use sugar-free or low-sugar beverages (sugar content must be at least 5%), as these can freeze into solids and potentially damage the appliance. Examples include: sugar-free soda, soda water, sugar-free juice, black coffee, and energy water, etc. If the sugar content is below 5%, you can add one of the following: white sugar, coconut sugar, honey, maple syrup, agave nectar, flavored syrup, fruit juice.
2. The minimum capacity is 29oz. The maximum capacity for the slush function is 68oz, and the maximum capacity for ice cream and milk slush is 34oz.
3. Do not add ice cubes or other solids, such as fruit chunks, ice cream mixes, or frozen fruits, as these can damage the appliance.
4. When using the ALCOHOL SLUSH function, the alcohol content of the liquid used must be between 2.8% and 16%. If the alcohol content exceeds 16%, you can add one of the following: fruit juice, soda water, tonic water, coffee, tea, or non-alcoholic mixers.
5. When using the ICE CREAM and MILK SLUSH (milk shake slush) functions, heavy cream and sugar are indispensable in the recipe, otherwise the stirring blades are prone to get stuck. It is recommended to make slush according to the recommended recipes.