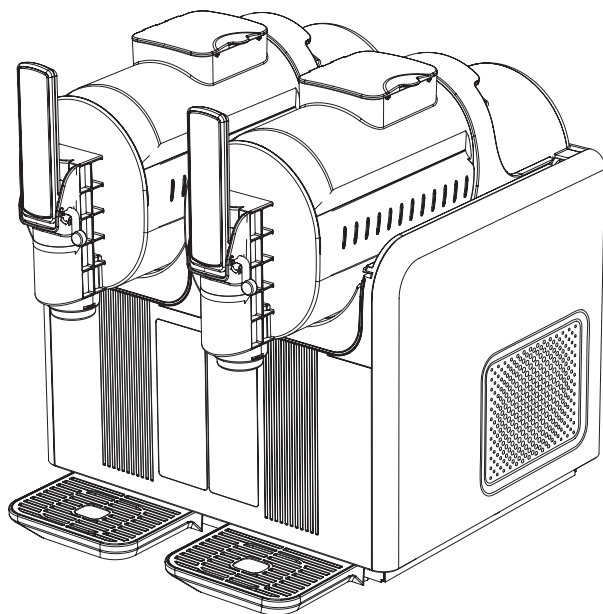


Slushie maker

Instruction Manual



Model:BS-B8/110V

NEED HELP? CONTACT US!

FOR MORE HELP PLEASE
SCAN THE CODE



**Have product questions?
Need Technical Support?
Please feel free to contact us.**

✉ Mail: service@callsupports.com

❓ Help Center: CallSupports.com

☎ Phone:1-888-968-7197

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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..... Precautions and Warnings01

01. Please read the instruction manual carefully before use. Ensure that the voltage range used matches the mark on the nameplate, the power plug is compatible with a standard-compliant power socket, and the socket is properly grounded.
02. Before use, make sure that the air inlet and outlet are free from obstruction by foreign objects and maintain a certain distance (approximately 8 cm) from walls and other objects to avoid affecting the cooling performance of the machine.
03. The use of non-original accessories or accessories not recommended by the manufacturer may cause damage to the machine.
04. Do not use the product near high-temperature gases or heating appliances to prevent accidents.
05. Frequent plugging/unplugging of the power supply and frequent starting/stopping of the machine (with an interval of at least 5 minutes between each operation) may damage the compressor.
06. When removing slush, avoid hitting the surface or edges of the slush bucket to prevent damage.
07. Do not put frozen slush, freeze-dried fruits and vegetables, ice cubes, or other particulate matter into the machine, as this may cause equipment damage.
08. It is forbidden to remove the slush bucket container while the machine is in operation.
09. Do not add hot ingredients.
10. It is not recommended to use the machine outdoors.
11. Do not use chemical cleaners or hard tools to clean the product.
12. Do not rinse the uncooled slush bucket container with water immediately after use, and do not use hot air drying methods for cleaning.
13. When not in use, please disconnect the power supply and unplug the power plug.
14. When starting the machine without adding raw materials, a slight scraping sound between the stirring blade, container, and evaporator is a normal phenomenon.
15. When using the machine, ensure that hair, clothing, etc., do not come into contact with the slush bucket.
16. Before use, check that all movable parts not belonging to the slush bucket container space have been removed to prevent the stirring blade from breaking the container during operation, which may lead to accidental personal injury and property damage.
17. Upon first unpacking, let the machine stand for at least 4–6 hours before operation to allow the refrigerant to fully stabilize and achieve optimal performance.
18. **WARNING:** Do not immerse the machine in water or any other liquid. Do not rinse the power plug and ventilation openings with water to prevent electric shock.
19. **WARNING:** If electrical components are damaged (e.g., the power cord is broken), do not continue to use the product. Unauthorized disassembly by unqualified non-professionals is strictly prohibited. Please send the product back to the place of purchase or an authorized service center for handling or repair.
20. **WARNING:** Do not place this product upside down or on an uneven surface.
21. **WARNING:** Please unplug the power plug when the machine is idle or being cleaned.
22. **WARNING:** Do not insert metal plates or other conductive materials into the machine to prevent fire caused by short circuits.
23. **WARNING:** Do not press the power button if the slush bucket container and stirring blade are not correctly installed in place.

24. WARNING: This equipment is not suitable for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. It should be used under the supervision and guidance of their guardians.

25. WARNING: Ensure the equipment is placed in a well-ventilated area, away from heat sources and flammable materials.

26. WARNING: Avoid contact with open flames or high-temperature surfaces when handling the equipment.

27. WARNING: If refrigerant leakage is suspected, turn off the power immediately and contact professionals for handling.

28. WARNING: In case of any malfunction or abnormal condition, stop using the equipment immediately and contact authorized service personnel for inspection and repair.

29. WARNING: When the equipment reaches the end of its service life or needs replacement, please contact professional organizations for environmentally friendly recycling and disposal.

30. WARNING: Unauthorized disassembly by unqualified non-professionals is strictly prohibited, as this may cause refrigerant leakage or potential safety hazards.

31. WARNING: Comply with local laws and regulations regarding the disposal of waste electrical and electronic equipment.

32. WARNING: Do not use mechanical devices or other means to accelerate the defrosting process except those recommended by the manufacturer.

33. WARNING: Do not damage the refrigerant circuit. This warning applies only to electrical appliances with accessible refrigerant circuits.

34. WARNING: Do not use electrical devices inside the food storage compartment of this equipment unless they are models recommended by the manufacturer.

35. WARNING: Do not store explosive substances (e.g., aerosol cans containing flammable propellants) in this equipment.

36. WARNING: When placing the appliance, ensure that the power cord will not be pinched or damaged.

37. WARNING: Do not place multiple portable power strips or mobile chargers behind the appliance.

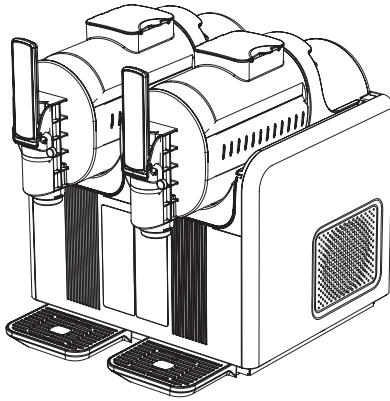
38. WARNING: Supervise children to ensure they cannot access the machine.

39. WARNING: Keep the ventilation openings in the appliance housing or built-in structure unobstructed. The refrigerant is flammable. When disposing of this equipment, be sure to take it to an authorized waste recycling center; do not expose it to flames.

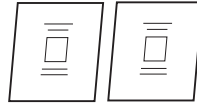


WARNING
FLAMMABLE GAS

Unpacking List02



Product Body*1



Instruction Manual*1
Recipe*1



Discharge Outlet
Replacement Sealing Ring*2



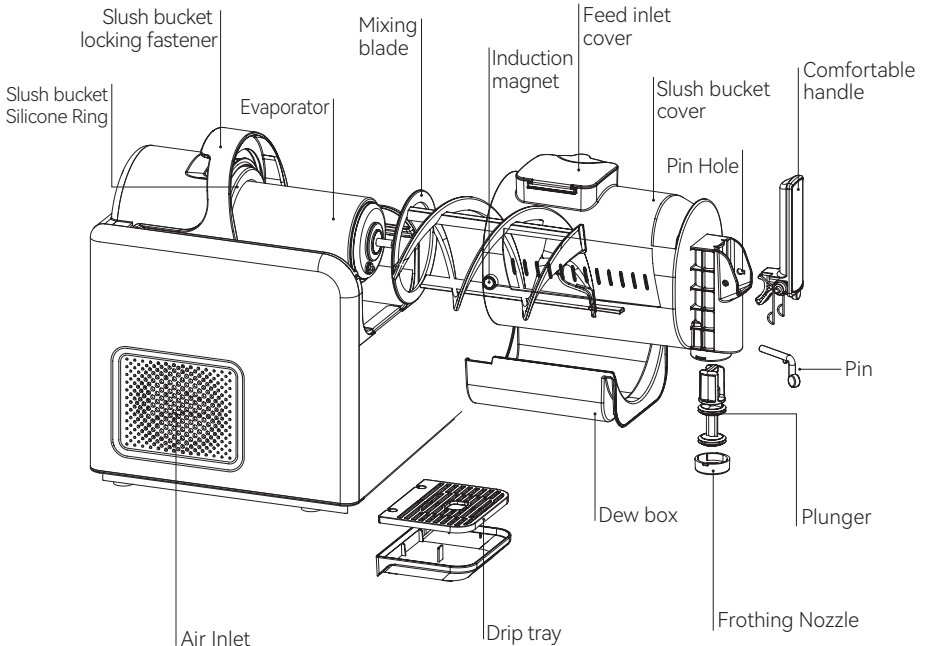
Drip Tray*2



Frothing Nozzle*2

Product Functions and Usage03

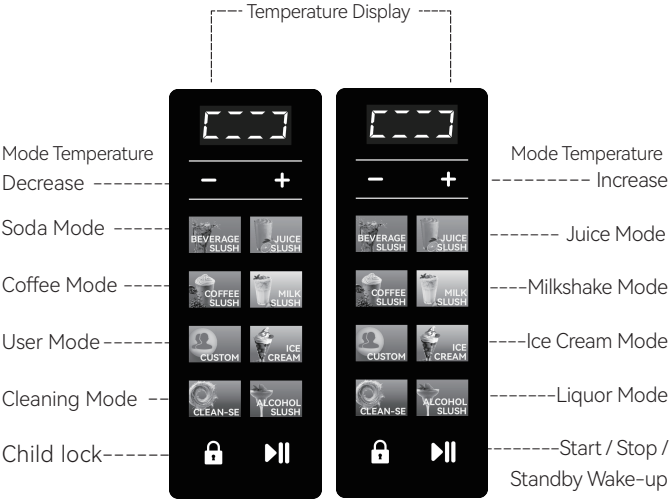
1) Product Structure Diagram.....



2) Mode Panel.....

L

R



L

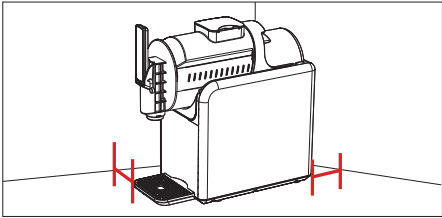
Independent Left and Right Control

R

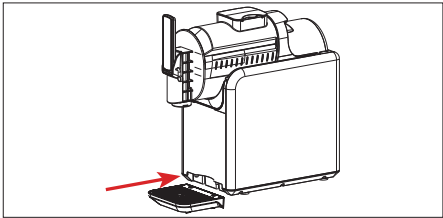
3) Product Specifications.....

Product Name	Slushie maker
Product Model	BS-B8
Electric Shock Protection Type	I
Climate Type	N/SN/T/ST
Maximum Capacity	4.8L(2.4*2)
Product Voltage	110V~120V
Product Power	380W
Refrigerant	R290
Production Time	About 20-30 minutes
Net Weight	16.7Kg
Gross Weight	19.1Kg
Product Dimensions	398*380*420mm

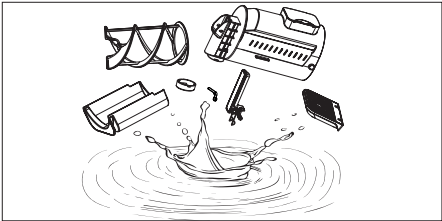
4) Preparation Before Use



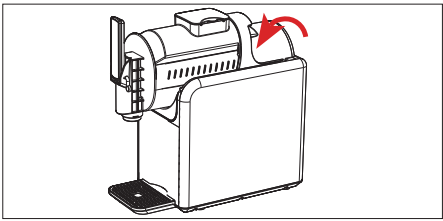
- ① Place the machine upright on a flat, level surface, with a clearance of at least 8 centimeters reserved on the sides and back.



- ② Before first use, lift the main unit and insert the drip tray.



- ③ Rinse the slush bucket assembly, mixing blades, dew collection box and drip tray assembly with clean water. (For detailed disassembly and cleaning instructions, refer to 1) Main Components and Slush Bucket Assembly Disassembly and 2) Deep Cleaning in 05 Disassembly and Troubleshooting.)



- ④ Ensure that the locking fastener is in the locked position.

5) Operating Steps.....

- ① Open the slush bucket cover, then slowly pour the ingredients into the slush bucket (see Figure 1), and close the slush bucket cover. The liquid volume shall be kept between the 【MIN】 minimum liquid level and 【MAX】 maximum liquid level (see Figure 2).

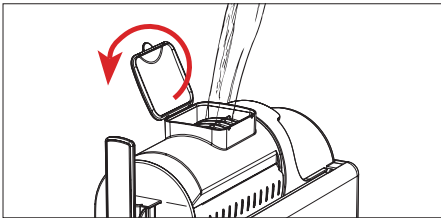


Figure 1

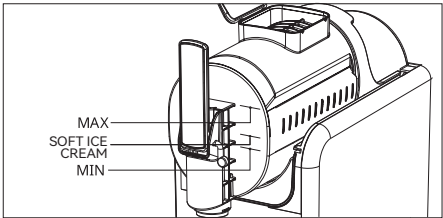
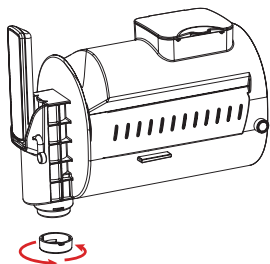


Figure 2

- ② Plug in the power supply.
- ③ Touch the control panel lightly to select a mode; the indicator light corresponding to the selected mode will flash. (For sugar content requirements, refer to the Recipes and 04) Slush Making Guide.)
- ④ In addition to the preset modes, you can select the **【Custom Mode】**. This mode has no temperature range restrictions and offers higher flexibility, which can meet the needs of DIY enthusiasts. The temperature settings in this mode are retained after power-off.
- ⑤ Touch ►|| the Start button to initiate operation. Touch the “+” and “-” buttons to adjust the mode temperature level, which corresponds to adjusting the hardness and texture of the slush. It is recommended to use the default mode temperature.
- ⑥ When this icon  lights up, the child lock function is activated. Press and hold the unlock button for 3 seconds to release the lock.
- ⑦ When the slush is ready, the indicator light will turn on. The machine will then automatically enter the heat preservation mode and operate cyclically at the set temperature.
- ⑧ Keep the machine running, place the cup on the drip tray or near the slush outlet, press down the handle to dispense the slush, and release the handle to stop dispensing.
- ⑨ How to make soft ice cream: (Install the frothing nozzle first. )



- 1) Stir the ice cream ingredients evenly according to the recipe and let them stand for 15 minutes.
- 2) Pour the prepared ingredients into the machine's slush bucket up to the **【SOFT ICE CREAM】** level, select the **【Soft Ice Cream】** mode, and confirm to start operation.
(Note: The raw materials should be prepared to 0.8–1.0 L. Excessive volume will cause overflow from the slush bucket, while insufficient volume will lead to dispensing difficulties.)
- ⑩ After use, add clean water to the maximum liquid level, select the **【Cleaning Mode】**, and the machine will activate the self-cleaning function. Wait for 15 minutes until the program ends, then press down the handle to drain the wastewater. Unplug the power cord and the daily cleaning and maintenance is completed. For deep cleaning, refer to 1) Main Components and Slush Bucket Assembly Disassembly and 2) Deep Cleaning in 05 Disassembly, Troubleshooting and Maintenance.
- ⑪ If the power cord is not unplugged, the machine will enter standby mode after detecting no operation commands for an extended period, and only the standby icon ►|| will light up at this time. Tap the standby icon ►|| again to wake the machine up.

6) Usage Notes.....

- The volume of the added liquid shall be kept within the range between the minimum and maximum liquid levels. Exceeding the maximum liquid level may increase stirring resistance or cause slush overflow. It is recommended to make slush with the maximum capacity for better results. The product delivers optimal performance at maximum capacity.
- The program running time varies depending on various factors such as ambient temperature, initial temperature of ingredients, sugar content of the liquid, and hardness and texture settings.
- If natural fruit juices are used, it is recommended to filter them to prevent solid particles contained therein from clogging the discharge outlet.
- Do not stop the machine during slush production to prevent the ingredients from freezing and causing dispensing difficulties.
- Condensation on the outer wall of the slush bucket during humid weather or prolonged operation is a normal phenomenon.
- If the slush hardens and causes the stirring motor to stall during machine operation, the machine will stop running if necessary.

7) Troubleshooting Tips.....

- **Has the mixture not turned into slush?** If your mixture still does not reach the desired texture after 60 minutes, adjust the mode temperature up or down on the mode panel. Wait for 10 – 15 minutes and check the texture. If it still fails to meet your expectation, adjust the temperature by one more level (up or down) and repeat this temperature adjustment process until the desired texture is achieved.
- **Is the slush not dispensing?** For optimal dispensing performance, fill the machine up to the maximum liquid level line and ensure the machine is in operation.To achieve smoother dispensing, increase the mode temperature on the control panel to improve the fluidity of the beverage.

PRESET	DEFAULT/OPTIMAL TEMPERATURE	RECIPE EXAMPLES
BEVERAGE SLUSH	-1.5°C	Cola Slush
JUICE SLUSH	-2.5°C	Mango Slush ,Strawberry Slush
COFFEE SLUSH	-2°C	Black Coffee Milkshake
MILK SLUSH	-3°C	Caramel Milkshake Slush
CUSTOM SLUSH	-5°C	Red Bean Milk Slush,Snow-Capped Ice Cream
ICE CREAM	-4.5°C	Classic Ice Cream,Vanilla Ice Cream
ALCOHOL SLUSH	-4.5°C	Premixed cocktail slushie, White Rum Slush

.....Slushie Making Guide04

Note: The minimum capacity per bucket for the slush mode is 0.8 liters, and the optimal capacity is 1.6 liters. For the ice cream and milkshake modes, the optimal capacity is 1 liter. Do not add any solid particles including but not limited to ice cubes, freeze-dried fruits and vegetables, ice cream mixes, or frozen water, as these may damage the machine. For the standard slush mode, the sugar content of the raw materials must be at least 5%. Sugar-free or low-sugar liquids (e.g., sugar-free soda, sparkling water) can cause the mixing blades and evaporator to freeze, resulting in machine damage. It is recommended that users add ingredients such as white sugar, coconut sugar, honey, maple syrup, agave nectar, flavored syrups, or fruit juices before restarting the machine.

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

When using the **【Alcohol Slush Mode】** , the alcohol content of the raw materials must be between 2.8% and 16%. If the alcohol content exceeds 16%, it is recommended that users dilute the mixture with ingredients such as fruit juice, soda water, tonic water, coffee, tea or non-alcoholic mixers before starting the machine.

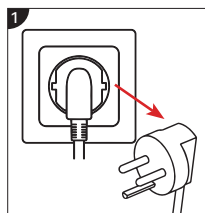
To make frozen cocktails, refer to the chart below for the maximum hard alcohol/spirit content (vodka, tequila, etc.) per recipe volume.

Total recipe size	Maximum alcohol content
3Cup(240Z/710ml)	1/2Cup(40Z/120ml)
4/2Cup(360Z/1.1L)	5/4Cup(60Z/180ml)
6Cup(480Z/1.4L)	1 CUP(80Z/240ml)
8Cup(62 OZ/1.8L)	11/4CUP(100Z/300ml)

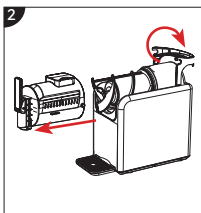
If the alcohol content of a beverage exceeds the maximum: add 1/4 cup (2 oz/60 ml) of juice, water, non-alcoholic beverage mix, soda water, tonic water, mineral water, or regular iced coffee/tea per cup to dilute the input. Press the preset button to reset the device, then press the preset button again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

..... Disassembly and Troubleshooting 05

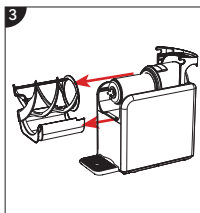
1) Main Components and Slush Bucket Assembly Disassembly



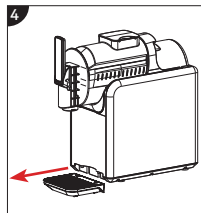
Disconnect the power supply



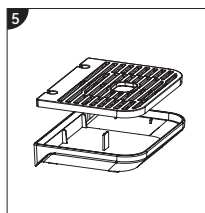
Lift the locking fastener upwards and pull the slush bucket out of the evaporator.



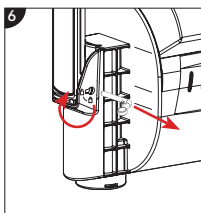
Pull the mixing blades out of the evaporator and remove the dew box.



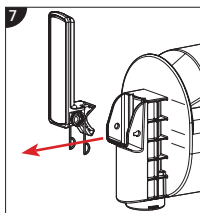
Lift the main unit and take out the drip tray.



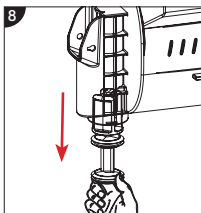
Separate the drip tray from its cover.



Rotate the pin to align it with the unlock icon, then pull the pin out of the slush bucket.



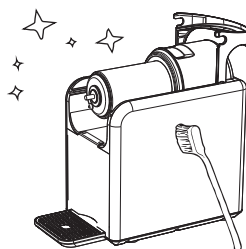
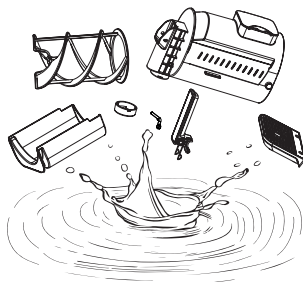
Once the pin is pulled out, the handle can be removed easily.



Push the plunger out from the notch on the front of the slush bucket with your fingers.

2) Deep Cleaning

- ① Prepare approximately 8 liters of warm water (warm water at around 40–50°C is recommended) and a neutral detergent. (Use in accordance with the detergent instructions.)
- ② Use a soft cleaning brush and cleaning solution to thoroughly clean the slush bucket assembly, drip tray, dew box, mixing blades, evaporator, slush bucket sealing ring, and related components. During cleaning, use a neutral detergent with a soft damp cloth for wiping; do not use hard cleaning tools such as scouring pads or stainless steel scrubbers.
- ③ During the cleaning process, do not immerse the main unit in water. Do not rinse the power plug, air inlet/outlet, or other openings of the main unit with water or any other liquids. The main unit may be cleaned by wiping with a soft damp cloth.
- ④ After cleaning, place the components in a well-ventilated area away from direct sunlight to air-dry. Please keep the components out of the reach of children. Reinstall the components back into the main unit promptly once they are completely dry.



3) Troubleshooting and Solutions

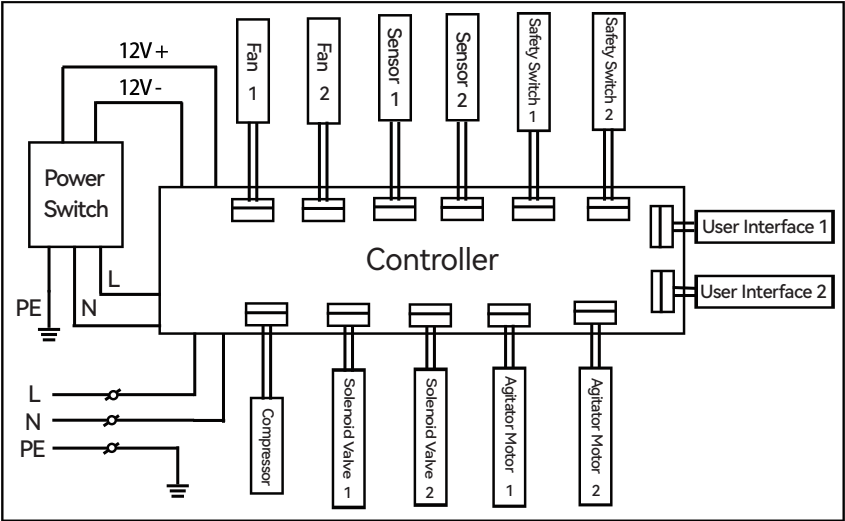
If any of the following situations occur during operation, please diagnose and troubleshoot according to the prompts in the table below. If the malfunction cannot be resolved, please contact the seller in a timely manner. Do not attempt to handle the issue by yourself or by non-professionals.

Fault Issues	Cause Analysis	Troubleshooting Measures
The mixing blade is making a scraping noise	Ice residue forms in the gap between the evaporator and the mixing blade due to the low sugar content of the raw materials	Add sugar, referring to 04 Ingredient Notes
	The slush becomes too hard due to the mismatch between the excessively low set temperature of the mode and the raw materials	On the mode panel, increase the temperature gradually in stages and wait to observe until the consistency reaches the desired softness
	The mixing blade is not installed correctly or has become deformed	Remove and reinstall the mixing blade, or replace the mixing blade
The display screen shows E1	The safety switch of the left barrel is not detected.	Reinstall the slush bucket, make sure it is fully seated, and verify that the slush bucket fastener is locked in place. If the problem persists after reinstallation, please contact the seller for assistance
The display screen shows E2	The safety switch of the right barrel is not detected.	
The display screen shows E1	Motor stalling or mixing blade deformation; motor stalling	Remove and reinstall the mixing blade,disconnect the power supply and let it stand for 5 minutes before restarting. If the problem persists, please contact the seller for assistance

4) After-sales Service.....

If any abnormality occurs with the product you are using, please conduct itemized checks in accordance with the content of 3) Troubleshooting and Solutions in this user manual.
If the problem cannot be resolved or doubts still remain, do not disassemble the machine privately. Please contact the seller and arrange for professional personnel to answer your questions or provide after-sales warranty service (for details, refer to **08 Warranty Terms**).

.....Circuit Schematic Diagram06



..... Environmental Protection List07

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 is the information on the component names of electrical appliances and the hazardous substances they may contain.

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.

🌸 Warm Reminder:

To protect the environment, when this product or any of its components reaches the end of its service life, as a consumer, you are responsible for separating it from household waste and delivering it to an authorized recycling facility. The recycling facility will conduct classified disassembly, recycling and reuse in accordance with relevant national regulations.

For detailed information about the recycling and disposal of this product, please consult your local government, waste disposal agencies and other relevant organizations.

..... Warranty Statement08

1) Limited Warranty Certificate

Thank you for purchasing our company's product. For end-users who purchase the product for the first time, upon installation in accordance with relevant regulations, we guarantee the product's materials and workmanship as follows:

Warranty Period (for first-time end-users): We provide a one-year warranty for the entire machine (excluding consumable parts such as sealing rings and various types of filter cartridges).

Tampering with, tearing off, or defacing the product label or nameplate, resulting in the inability to identify information such as the product model, will affect the warranty validity. If the product malfunctions within the warranty period, please contact the seller in a timely manner for a prompt inspection. The seller will repair or replace any defective or damaged components (the freight incurred during this process shall be borne by the user).

We shall not be liable for any product damage caused by the following factors, including but not limited to: force majeure events such as fire, flood, earthquake, and hail; accidental drops, man-made damage, unauthorized modification, or installation of non-designated parts.

The product's performance specifications are provided with the product itself. To the extent permitted by law, no implied warranties are provided, including but not limited to the warranties of merchantability and fitness for a particular purpose. To the extent required by law, any such implied warranties are limited to the one-year period specified above and the scope stated in this limited warranty.

As the product manufacturer and seller, we do not have explicit knowledge of the source water conditions you use or the primary purpose for which you purchased the product. The quality of the water supply for the product you purchased may vary depending on the season, frequency of use, and place of use. Therefore, we are not responsible for determining whether a specific machine model meets your requirements, nor do we authorize any third party to assume such responsibility on our behalf. We make no express or implied warranties regarding the use of our product with non-potable water sources.

Disclaimer: Under the terms of this quality warranty, our liability is limited to the repair and replacement of eligible components within the warranty period. We shall not be liable for any direct, incidental, indirect, special, general, or consequential damages arising from corrosion or any other causes whatsoever.

2) Warranty Certificate

- Please keep this warranty certificate properly as proof for repairs, and read the following warranty terms carefully to ensure the product is eligible for valid warranty service.
- Warranty Period: 12 months from the date of product installation (or the date of invoice issuance). (If there are special provisions in this Instruction Manual, the warranty period shall be subject to such provisions.)
- Within the warranty period, if the product malfunctions under normal conditions of use and maintenance, it shall be returned to us for repair. Consumable parts, filter media, and similar items are not covered under this warranty.
- After the warranty period expires, you may contact the product seller for repairs. All costs incurred during the repair process, including repair fees and shipping costs, shall be borne by the user.
- This warranty certificate is only valid in Mainland China.

The product and its main components are not covered under this warranty if they fall into any of the following categories. Local distributors or authorized service outlets may provide paid repair services in accordance with relevant regulations:

- Failure to provide relevant warranty proof or a valid invoice.
- The information on the warranty certificate is inconsistent with the physical product label, or the certificate has been altered.
- Damage caused by failure to use, maintain, store, or care for the product in accordance with the requirements specified in the product Instruction Manual.
- Damage caused by failure to follow installation instructions or unauthorized disassembly of the product.
- Malfunctions or damage caused by disassembly or installation performed by parties other than our company or our authorized repairers.
- No quality defects identified by the Technical Department of our company following a warranty claim submitted by the consumer.
- Damage caused by accidents, natural disasters, or other force majeure events; products provided as gifts by the seller.

Customer Service

Dear customer,

Thank you for purchasing Slushi Maker.

This is an after-sales email to offer you a better experience. Your satisfaction is the best encouragement for us.

We provide 7*24 hours after-sales service if there is any problem with the product, please feel free to contact us through this email: service@CallSupports.com

We will try our best to solve the problem and provide you with satisfactory customer service. Besides, please check the User Manual for the instructions.

Thanks again for your support.

Kind regards

After-sales Service Team

NEED HELP? CONTACT US!

Have product questions? Need Technical Support?
Please feel free to contact us.

Mail: service@callsupports.com Help Center: CallSupports.com

Phone: 1-888-968-7197

For more help please scan the code



