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210.00 mm

SLUSH ICE MAKER



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PRODUCT SPECIFICATIONS

- Voltage: 220–240V ~ 50/60Hz
- Power Consumption: 200W
- Cooling Method: Air cooling
- Refrigerant: R290
- Cycle Time: Approx. 30 minutes per slush cycle
- Tank Capacity: 3 Liters

COMPATIBLE BEVERAGE TYPES

This machine is designed to serve a variety of frozen beverages, including:

- Granita and crushed ice drinks
- Frozen cocktails (e.g. margaritas, daiquiris)
- Fruit-based slushes
- Fresh juices and smoothies
- Frozen coffee or cappuccino drinks
- Tea-based slush beverages

IMPORTANT SAFETY INFORMATION

	Always read and review the instructions before operating or using the appliance.
	This symbol indicates a potential hazard that could result in personal injury or significant property damage if the warning is ignored.
	This symbol (flame with white background, red diamond) indicates that the material is combustible and may burst if heated.
	This symbol (flame with yellow background, black triangle) indicates the presence of flammable material.
	This appliance is intended for indoor and household use only.
When using electrical appliances, always follow basic safety precautions to reduce the risk of fire, electric shock, or injury.	

**DANGER: RISK OF FIRE OR EXPLOSION.****WARNING:**

To reduce the risk of fire, electric shock, injury, or property damage:

- Always follow basic safety precautions, including the numbered warnings and instructions provided.
- Do NOT use the appliance for any purpose other than its intended use.
- 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.

Before operating the appliance, carefully read through the entire instruction guide. This device contains electrical components and moving parts that may pose a safety risk if used improperly. Follow all safety precautions listed below:

1. Read through all instructions before using the appliance or any of its accessories.
2. Pay close attention to all safety warnings and guidelines. Misuse may lead to injury or equipment damage.
3. Check the package contents to confirm you have all required components to operate the appliance safely and effectively.
4. Always turn off the appliance and unplug it from the power outlet when not in use, during assembly or disassembly, and before cleaning. To unplug, hold the plug itself—never pull on the cord.
5. Clean all parts that encounter food before first use, following the cleaning instructions in this guide.
6. Do not use the appliance if the cord or plug is damaged, or if the appliance malfunctions, has been dropped, or is visibly damaged. There are no user-serviceable parts inside—contact the manufacturer for support.
7. The cord contains important markings and is not designed to be replaced. If damaged, reach out to customer service for assistance.
8. Do not use extension cords with this appliance.
9. To avoid the risk of electric shock, never

submerge the appliance in water or allow the power cord to encounter any liquids.

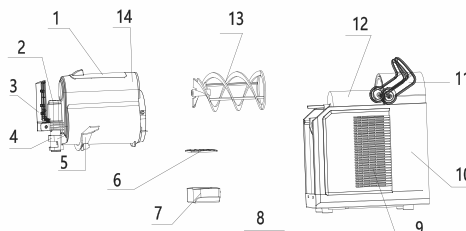
10. Keep the cord away from the edges of counters or tables to prevent the appliance from being pulled down accidentally.
11. Do not let the cord or the unit touch hot surfaces, such as stoves or heating elements.
12. Always place the appliance on a dry, flat, and stable surface.
13. Keep the appliance out of reach of children. Never allow children to use the appliance as a toy. Close supervision is required when used near children.
14. This appliance is not intended for use by individuals with reduced physical, sensory, or mental abilities, or by those lacking experience and knowledge—unless properly supervised or instructed by someone responsible for their safety.
15. Only use accessories and attachments that came with the appliance or have been approved by the manufacturer. Using unapproved accessories can lead to fire, electric shock, or injury.
16. Keep your hands, hair, and clothing away from the container while loading or operating the appliance.
17. Avoid contact with any moving parts during use or handling.
18. Never place the container or accessories in the microwave.
19. Always keep the ventilation openings on or around the appliance clear and unobstructed.
20. Do not use any external devices or tools to speed up defrosting, unless specified by the manufacturer.
21. Do not damage the refrigerant circuit. This applies to appliances where the refrigerant system is accessible to users.
22. Do not use electrical appliances inside the appliance's storage compartments unless recommended by the manufacturer.
23. Do not add ice, frozen fruit, or vegetables to the unit.
24. Do not add hot liquids or ingredients.
25. Do not immerse the motor base or control panel in water or other liquids.
26. Do not exceed the MAX FILL line 2.5L on

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- the container – unless you use rinse cycle.
27. Never leave the appliance unattended during operation.
28. Before starting, make sure no utensils are inside the container. Failure to do so may cause breakage and injury.
29. Do not lift the appliance by the bail handle. Instead, grip both sides of the base underneath when moving the unit.
30. This appliance is not intended to process loose frozen fruit, solid ice blocks, or ice cubes.
31. Always keep the appliance upright.
32. When first unpacked, let the appliance sit upright for at least 2 hours before use to allow refrigerant oils to settle for optimal performance.
33. This appliance should only be used by persons with adequate capabilities under supervision or proper instruction. Children must be supervised to prevent them from using or playing with the appliance.
34. The power cord cannot be replaced. If it becomes damaged, the appliance should be discarded.
35. Leave space behind and on the sides of the unit for proper airflow and compressor performance.
36. Keep all ventilation areas clear from obstructions.
37. Do not use mechanical or other methods to speed up defrosting unless specifically recommended.
38. Do not damage the refrigerant circuit (if accessible).
39. Ensure there's at least 20 cm of space on all sides of the unit when operating.
40. Do not trap or damage the power cord while positioning the appliance.
41. Avoid placing multiple portable outlets or power sources behind the appliance.
42. If the evaporator freezes because of low sugar content, the motor base can overheat. Turn off the machine immediately if the motor stops spinning. Wait for the evaporator to defrost, add sugar to the content and restart the machine.

PARTS LIST

Here are the main components of your slush drink maker:



1. Lid
2. Upper decorative item
3. Handle
4. Lower decoration item
5. Vessel bracket
6. Lid of drip tray
7. Drip tray
8. Control panel
9. Side panel
10. Motor base
11. Bail handle
12. Evaporator
13. Auger
14. Vessel

Minimum liquid capacity: 1L
 Maximum liquid capacity: 3L
 Maximum liquid capacity per program:
 Slush 2.5L,
 Spiked Slush 2.5L, Frozen juice 2.7L ,
 Milkshake
 2L , Frappe 2L ,Rinse 3L

BEFORE FIRST USE

To ensure safe and optimal performance, follow these steps before operating your machine for the first time:

1. Unpack the appliance and remove all packaging materials.
2. Wash all parts that may encounter food using warm, soapy water. (if you find the evaporation vessel has water stains, do not worry, it is because of sugar water test, please use a brush or detergent to clean)
3. Rinse thoroughly and allow all parts to air-dry.
4. Wipe the control panel, motor base, and evaporator with a soft, damp cloth. Do not immerse any electrical parts.
5. Allow the unit to rest upright on the counter for a minimum of **2 hours** before turning

it on. This allows the refrigerant to settle inside the system for safe and efficient operation.

NOTE: All attachments are BPA free.

Accessories are dishwasher safe but should NOT be cleaned with a heated dry cycle.

After unpacking and cleaning the machine, follow the steps below for a smooth first-time slush ice preparation:

1. **Add Liquid** – Pour in a minimum of 1 liter of liquid with a sugar content of at least 4% – for example, regular cola (diet cola will not work).

2. **Turn on the Machine** – Select the preset mode that matches your type of liquid. Example: Choose Slush when using regular cola.

3. **Wait for the Slush Ice** – The machine will begin operation. After approximately 15–60 minutes, the slush ice will be ready.

4. **Dispense the Slush Ice** – Pull down the handle to pour the finished slush ice.

Note: If the sugar content is below 4%, the motor may freeze and stop working. If this happens, turn off the machine, allow it to defrost completely, increase the sugar content, and then try again.

USING THE CONTROL PANEL

Your slush drink maker is equipped with an intuitive control panel designed for ease of use and optimal drink customization. Here's how each function works:

Power Button:

– Press the Power button to turn the unit on or off.

Rinse Cycle:

– The Rinse function activates a cleaning cycle that stirs the contents without activating the cooling system.

Preset Modes:

– The unit includes 5 unique automatic programs, each preset has default data, press (M) the button to determine the perfect temperature for the ideal frozen drink.

TEMPERATURE CONTROL:

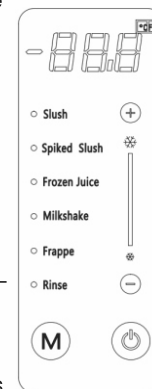
Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

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.

For example, regular cola slush the best temperature is –1 to –1.2°C, if Slush default

–1.5°C is too thick and slush has difficulties to come out, then you can press (–) button to make it softer, then will be better after some time.



TROUBLESHOOTING TIPS

DRINK NOT FREEZING PROPERLY?

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. Each level adjustment changes the temperature by 0.5°C. The compressor will activate if the temperature differs by 0.5°C from the current setting. You will hear the compressor running and see the breathing light shining when it is working. If the light is not shining, it means the compressor is not running and the unit is not currently freezing.

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 (–) 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.

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PRESET PROGRAMS

PRESET	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR	RECIPE EXAMPLES	TEMPERATURE ADJUST RANGE
SLUSH	-1°C	Transforming your everyday beverages	Soda, lemonade	-0.5 to -3°C
SPIKED SLUSH	-8.5°C	Beverages with alcohol content	Margarita, rose	-4 to -12°C
FROZEN JUICE	7°C	Naturally sweetened beverages to keep cold – not slush	Orange juice, apple cider	15 to 1°C
FRAPPE	-2°C	Coffee shop lovers to make frozen treats	Store-bought frappe	-2 to -4°C
MILKSHAKE	-2.5°C	Dairy- and creamier-based beverages	Chocolate milk, blended milkshake	-1 to -3°C

Adjust Texture:

- Up arrow: Thicker texture.
- Down arrow: More sippable texture.

Sugar Guidelines

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.

Low Sugar:

- Add 1-2 tbsp sugar or syrup per 200 ml serving.
- Press and restart the preset to resume.

IMPORTANT – RISK OF DAMAGE TO THE MACHINE:

ALWAYS FOLLOW THE SUGAR CONTENT GUIDELINES!

If the sugar content in the liquid is too low, the evaporator will freeze. This can cause the motor to overheat, potentially leading to serious damage to the Slush Maker.

If the evaporator becomes frozen, follow

these steps immediately:

1. Turn off the machine immediately.
 2. Wait until the liquid has completely defrosted.
 3. Add the correct amount of sugar to the liquid.
 4. Restart the machine only once the mixture meets the required sugar level.
- Failure to follow these steps may result in permanent damage and void warranty coverage.

TROUBLESHOOTING TIPS

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. Combine additional sugar with the base prior to pouring in unit. Reset the unit by pressing the preset. Restart by pressing the preset again.

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

ALCOHOL GUIDELINES

Alcohol content must fall between 5% 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) /710ml	0.5 cup (4 oz) /118ml
4.5 cups (36 oz) /1064ml	0.75 cup (6 oz) /177ml
6 cups (48 oz) /1420ml	1 cup (8 oz) /236ml
8 cups (64 Oz) /1892ml	1.25 cup(10 oz) /295ml

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.

TROUBLESHOOTING TIPS

TROUBLESHOOTING TIPS

High-alcohol/high-sugar: If the alcohol and sugar content of the input is too high, the unit won't make slush. Add ¼ cup water; soda; tonic water; seltzer. Or plain, chilled coffee/tea per serving to dilute the input, Reset the unit by pressing the preset. Restart by pressing the preset again.

TIPS & TRICKS

Keep unit upright for at least 2 hours before first use – very important!

DO NOT add hot ingredients.

DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.

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.

All inputs must include at least 4% sugar.

When using the Spiked Slush preset, all premade inputs must contain between 5% and 16% alcohol.

For best results, chill liquid(s) or blended ingredients before adding to the unit.

For the frostiest results, chill serving glasses before dispensing your frozen drink.

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.

For the best dispensing experience, don't fill the unit exceed the max-fill line of 2.5L.

You can run the unit up to 10 hours.

All parts except the motor base, including the evaporator, are dishwasher safe but should NOT be cleaned with a heated dry cycle

This is NOT a blender.

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

USING AND ASSEMBLE THE SLUSH ICE MAKER

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

NOTE: Mixture sugar content should be more than 4%. otherwise, it will cause the evaporation cylinder icing, resulting in the machine cannot run normally! Lower content even will damage augers and gear motors.

Do **NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.

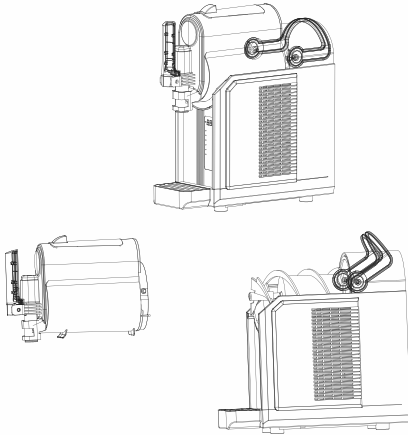
Do **NOT** add hot ingredients.

1. Before use transparent vessel and evaporation cylinder must be cleaned, if you find the evaporation vessel has water stains, do not worry, it is because of sugar water test, please use a brush or detergent to clean. Ensure all parts are fully cleaned and the motor base is level on a flat solid surface.

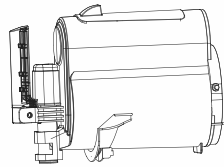
2. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.

3. With the bail handle up, slide the vessel over the installed auger and evaporator. When installing the vessel, try to use both hands to clamp both sides of the handle to ensure that the buckle is completely stuck in the rear of the main vessel connection point, at the same time you will hear a click, proving that the vessel has been successfully connected to the motor. (If you find that the handle is slightly deformed outward, press it inward with both hands to reset it.)

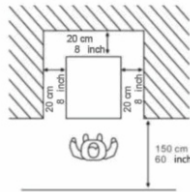
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4. Remember to grease the transparent silicone piston of the outlet (of course, grease is food grade safe, please rest assured).

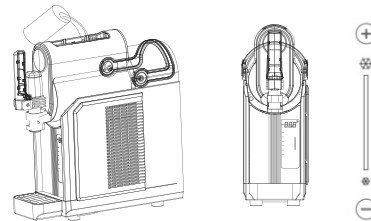


5. Insert the drip tray in front of the motor base until it clicks in place.
6. Installation distance from other objects should be not less than 20cm.



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.

7. Plug the unit in.
8. Open the cover on the top of the vessel.
9. Add liquid(s) and/or blended ingredients through the easy-fill port and close the cover.
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 by pressing the "+" key to make it much colder or pressing the "-" key to make it less cold.



NOTE:

- Compressor breathing LEDs will turn off, while frozen drink is freezing to your set temperature level. Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense. Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting temperature.
- 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.

13. Place a cup on the drip tray, under the handle.

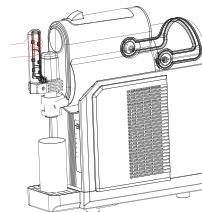
14. To dispense, slowly pull the handle. To stop, release the handle back in place.

Note: You can only dispense frozen drinks when the machine is running

15. Enjoy your latest frozen drink creation.

16. Run the unit for up to 10 hours.

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



CARE & MAINTENANCE USING THE RINSE CYCLE

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 leftover mixture from the container.

2. Stop the current preset and press **M** the button to choose the Rinse.

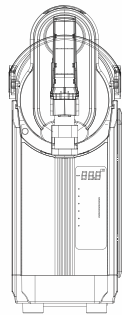
3. Fill the container with water to the MAX line 2.5L on the vessel.

4. Immediately dispense the water through the spout.

5. Turn off the machine.

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

Use a large bowl or cup to catch the rinse water. If the RINSE button cannot be activated after making slush, please turn the machine OFF and then ON again. This will reset the system, allowing you to use the RINSE function as normal.



CLEANING & DISASSEMBLY

For best results, after every time use, fill 2L of clean water, choose the Rinse button to clean inside and let the water all come out until the jar is clean before disassembling and cleaning all other parts.

1. Unlock the bail 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.

Note: All removable parts (except motor base and evaporator) are dishwasher safe (top rack only, no heated drying).

2. Slide the auger off the evaporator. Set aside.

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

4. Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.

5. If needed, remove the drip tray and/or decorative items.

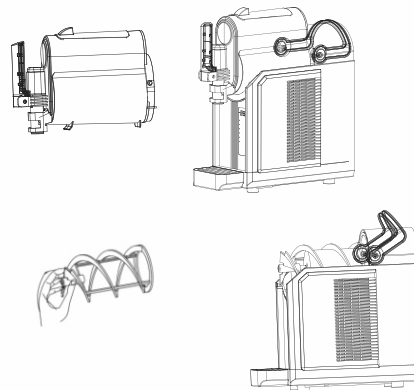
NOTE: Drip tray cover can be removed for easy cleaning.

6. Hand-wash all parts in hot, 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 top-rack dishwasher safe, but should NOT be cleaned with a heated dry cycle.

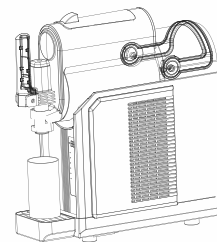
7. Wipe down the motor base with a sanitized or warm, damp cloth.

8. 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

Do NOT process a solid block of ice or ice cubes, do NOT make a smoothie or process hard, loose ingredients overload.

Reassemble the machine and resume use when cooled.

TROUBLESHOOTING GUIDE

⚠ 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 installed feedback:

If the vessel is installed correctly, you will hear a "click" sounds when you push the bail handle back to seal the vessel.

With the bail handle up, slide the vessel over the installed auger and evaporator.

Lock the vessel in place by pushing the bail handle back to seal the vessel.

Press the Power button to turn unit on, and auger agitates, indicating the unit is ready for use.

Low-sugar alert: If the sugar content of the input is too low, the unit will stop agitating because of icing. The motor will agitate 3 minutes later.

Check the sugar content in your recipe to ensure it contains at least 4% sugar. 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. Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.

High-alcohol/high-sugar alert: If the alcohol and sugar content of the input is too high, the unit will not make slush.

Check the alcohol content in your recipe to ensure it contains between 5% and 16% alcohol.

If using hard alcohol/spirits (35% +), use 120ml for every 710ml 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, soda, tonic water, seltzer, or coffee/tea per serving 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: if the motor stalls while running, the unit will work 3 minutes later.

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.

The slush ice dispenser opening is stuck – what should I do?

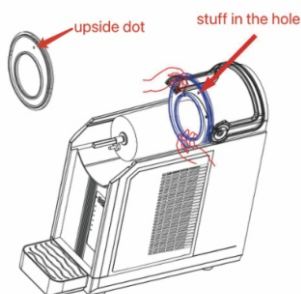
If the slush ice opening is stuck, it is often due to leftover sugar residue from the previous use. When the machine is not properly cleaned, the sugar can harden and cause the dispenser to stick.

You can gently loosen the opening using a non-sharp object to push it free. Be careful not to use excessive force or sharp tools that could damage the machine.

Cleaning the Silicone Seal Ring

Yes, the silicone ring can be cleaned. Remove it from the machine, wash it, and reinstall it. When reinstalling, ensure the small dot on the silicone fits into the hole on the black plastic part. Press the ring flat so it fits snugly to prevent leaks.

Disclaimer: Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.



SORTING INSTRUCTIONS

Electrical and electronic equipment contains materials, components and substances that can be dangerous and harmful to human health and the environment (WEEE) if not disposed of correctly. Products marked with "crossed out bin" are electrical and electronic equipment. The crossed bin symbolizes that waste from electrical and electronic equipment must not be disposed of together with unsorted household waste but must be collected separately. Try this end, all municipalities have established collection schemes where waste electrical and electronic equipment can be handed in free of charge by citizens at recycling stations or other collection points or collected directly from households. Further information's must be obtained from the municipality's technical administration.





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