PRODUCT MANUAL FOR THE COMMERCIAL SLUSH MACHINE SERIES

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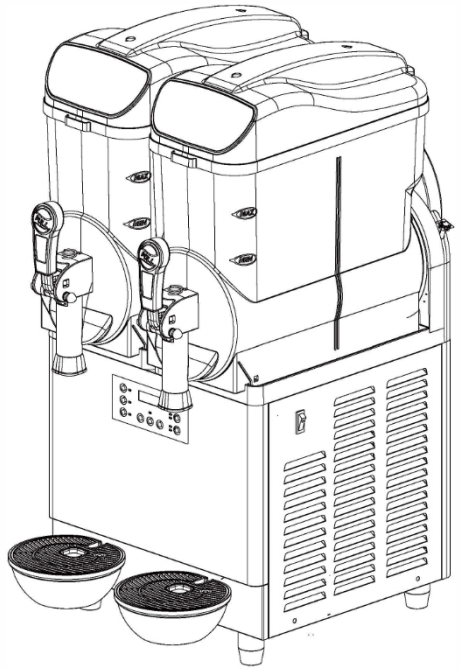
SMG24E



This is the original manual. Please read all instructions in this manual carefully before operating the unit. VEVOR reserves the right to the final interpretation of this user manual. The appearance of the product is based on the product you received. Technical or software updates may be made without prior notice.

Contents

Please read this manual carefully before use.
The manufacturer reserves the right to the final interpretation of this manual.
The product's appearance is subject to the actual product.
Please keep this manual together with your receipt.
Technical or software updates may be made without prior notice.

Explanation of Warning Symbols

Prohibition	Warning	Hazardous Voltage	Fire Hazard
Indicates a prohibited action that can result in death or serious injury.	Indicates points that must be observed and that could result in personal injury or property damage.	Indicates a high-voltage hazard zone; be aware of high voltage.	Indicates that the material used is flammable. Be careful of fire.

Note: Ensure that this manual is kept in a location where it is accessible to users at all times.

Safety Precautions for Handling

If the machine has just arrived, let it stand undisturbed for 24 hours, so that the lubricating oil for the compressor can settle, before it is put into operation

WARNING. Otherwise, the compressor may be easily damaged.

Do not use this slush machine outdoors. If the machine gets soaked by rain, it may result in an electric shock.

Never place this slush machine in a damp location or anywhere where it may be exposed to water. Damage to the insulation of this slush machine can result in electric shock or a risk of electric shock.

Never spray water directly onto this slush machine. A wet slush machine can cause an electric shock or a short circuit.

Be careful not to put any volatile or flammable substances into the slush machine's container. Containers or areas where such substances are stored can cause explosions or fires.

Installation and maintenance must be performed exclusively by qualified technical personnel. DIY installation can lead to refrigerant leaks, liquid leaks, electric shocks, or fires.

Do not use this slush machine outdoors. If the machine gets soaked by rain, this can lead to electric shock or electrical leakage.

Grounding the slush machine via a gas pipe, a water pipe, a telephone line, or a lightning rod is not permitted. This constitutes an unsafe grounding method and is not allowed.

Never insert metal objects such as iron needles or wire into the machine's ventilation openings or air vents. This can result in electric shock or personal injury due to the unintentional activation of moving parts.

Be sure to place the slush machine securely on a stable surface. If the surface is not sturdy enough or the machine is not set up securely, the slush machine may tip over or topple, resulting in damage.

Be sure to use the specific power supply indicated on the slush machine's nameplate. Using power strips can cause a fire.

Be sure to plug the power cord securely into the outlet after removing any dust. Dusty outlets or improper placement of the plug can lead to a fire.

Use a grounded outlet to prevent electric shock. If a grounded outlet is not available, the grounding connection must be installed by qualified engineers and technicians, and the outlet should be positioned in an easily accessible location after the slush machine has been installed.

Do not use locations with high concentrations of sulfuric acid, such as hot springs, or locations with high salt content, such as bays. Otherwise, this may lead to internal corrosion and damage to the machine.

This device contains flammable materials. When disposing of it, it must be recycled and disposed of by qualified personnel and institutions.

Do not step on this machine, and do not hang or place heavy objects on it. Otherwise, the machine may be damaged and injuries may occur.

Do not damage the cooling circuit.

Be sure to use the new hose assembly supplied with the machine. The old hose cannot be reused.

If a malfunction occurs with the slush machine, please unplug it. If abnormal operation continues, it may result in an electric shock or fire.

When handling toxic, hazardous, or radioactive materials, please use this slush machine in a safe location. Improper use can have negative effects on your health and the environment.

Do not damage the power cord, do not process it, do not bundle it, and do not stretch, bend, or twist it unnecessarily. Otherwise, the power cord may be damaged, which could result in an electric shock or fire.

Make sure there are no obstacles around the unit or within the built-in structure to ensure proper ventilation.

Before cleaning, maintaining, or inspecting the slush machine, please unplug it to prevent electric shock or injury.

Since some models use flammable refrigerants and combustible foaming agents, please be aware of the fire hazard (a "Fire Hazard" symbol is displayed on the product). If the product exhibits any abnormal conditions, it must be repaired by qualified professionals and authorized service centers.

This machine is not intended for use by persons with physical disabilities, slow reactions, or mental impairments (including children), unless they are under the supervision or assistance of a guardian. Children should be supervised to ensure that they do not play with the machine.

Operating and Safety Instructions

Electrical Safety Precautions

1. Observe the operating voltage of the slush machine as indicated on the nameplate. If the voltage is not within the specified range, please purchase a voltage regulator rated for more than 2000W on your own.
2. Ensure that the ground wire is connected; the ground wire must not be connected to pipes or gas lines.
3. To protect the compressor, please do not restart the slush machine within ten minutes of a power outage.
4. Please do not connect any other electrical devices to the same outlet.
5. This device may be used by children aged 8 and older, as well as by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge, provided they are under supervision or have received instruction regarding the safe use of the device and understand the associated hazards. Children should not play with the device. Cleaning and maintenance of the device should not be performed by children without supervision.
6. The electrical control system operates at a voltage exceeding 36 V. Do not open or touch it on your own while the device is in use. If maintenance is required, please contact the manufacturer or consult qualified technical personnel.
7. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified personnel to avoid a hazard.

WARNING: Do not operate the slush machine if there is a gas leak in the area where the slush machine is located. Sparks generated when unplugging the power cord or when using the start-stop control can cause a fire. You should therefore first turn off the power, open the windows, and ensure proper ventilation.

Installation Precautions

Handling and Transport Requirements:
When handling the machine, try to keep the unit upright. The maximum tilt angle must not exceed 45°. Avoid turning the unit upside down or laying it horizontally.

To operate the slush machine correctly and achieve optimal performance, please set up the slush machine in a location where the following conditions are met.

1. A firm and level surface.

To operate the slush machine correctly and achieve optimal performance, please set up the slush machine in a location that meets the following conditions.

2. Keep the machine away from heat sources.

Avoid placing the slush machine near heating devices such as gas flames or stoves. If the slush machine overheats, its cooling performance will be reduced.

3. Avoid direct sunlight.

If the slush machine is exposed to direct sunlight, this can lead to abnormal operating conditions and shorten the machine's service life.

4. Dry environment.

Avoid placing the slush machine in damp areas, such as near faucets or sinks.

Install a circuit breaker

CAUTION

If the slush machine is installed in a damp area, a circuit breaker must be installed and the slush machine must be grounded. Install the circuit breaker in the power line. For more information, please contact the slush machine dealer or an electrician.

CAUTION

Be sure to use a plug with a grounding wire and ground the slush machine to prevent electric shock in the event of a leak.

In many cases, replacing grounding terminals with water pipes does not provide proper grounding protection, as plastic pipes are often used in plumbing systems.

Never ground the slush machine via the gas line, as this is very dangerous.

Never ground the slush machine via telephone lines or lightning protection systems, as high currents are generated during thunderstorms, making this type of grounding very dangerous.

5. Nothing must be allowed to enter the area where the slush machine is stored.

Environmental Conditions

This device is designed for the following conditions:

1. For indoor use only.

2. The altitude must not exceed 2,000 meters.
3. The ambient temperature must be between 10 °C and 32 °C.
4. If the temperature does not exceed 31 °C, the maximum relative humidity is 80%, and the maximum relative humidity decreases linearly as the temperature rises.
5. The voltage fluctuation of the main power supply must not exceed ±10% of the rated voltage.
6. Corresponds to the device's installation level (overvoltage level) for transient overvoltage protection.

This device is intended for the following applications:

-- In the kitchen area of a business, office, or other workplace.

-- For customers on farms and in hotels, motels, and residential settings.

-- In family-run hotel settings.

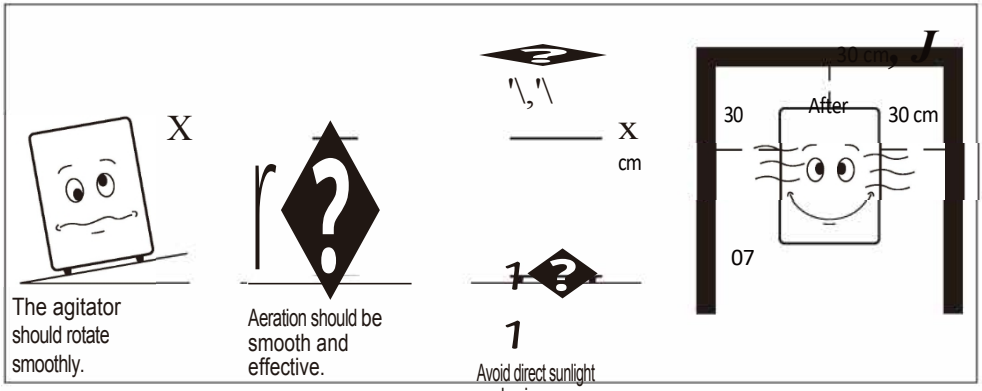
In the food service industry and similar non-retail applications. This device is not intended for general household use.

Proper Operation

Please observe the following guidelines during initial use and continuous operation.

1. The slush machine is connected to a special outlet (the power supply is the same as for well-known brands).
2. The slush machine requires sufficient clearance for heat dissipation from the cooling system.
3. Once you have verified that the slush machine is operational, turn on the power supply and start the machine.
4. Please ensure there is sufficient space around the slush machine to allow for proper ventilation.

- Do not store any objects or foreign materials in the container.
- The slush machine should be placed far away from heat sources. It must not be used in environments with high or low temperatures. Direct sunlight should be avoided as much as possible so as not to interfere with heat dissipation.
- Never pour water directly onto the surface of the slush machine, as this can cause short circuits, leaks, and other malfunctions.
- If the slush machine has not been in use for an extended period after prolonged operation, it should be turned on and run for 4 to 6 hours once a month.
- A clearance of more than 30 cm should be maintained around the slush machine to ensure adequate heat dissipation.



Left

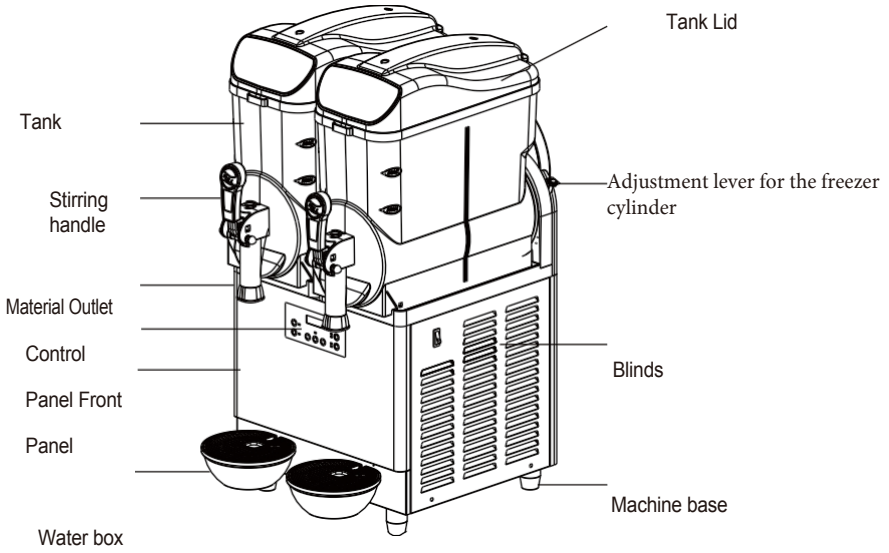
Right

Front

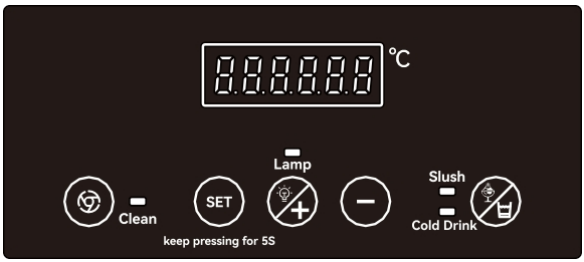
Make sure there is sufficient clearance.

Operating Instructions

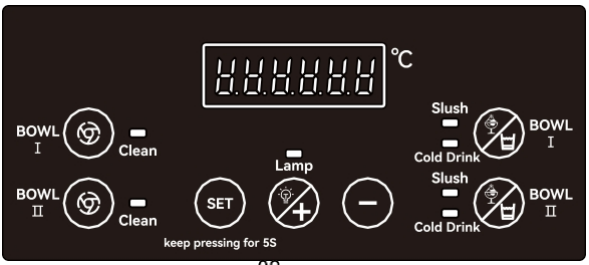
For simplicity, this manual uses a single container as an example. The operation of additional containers is similar.



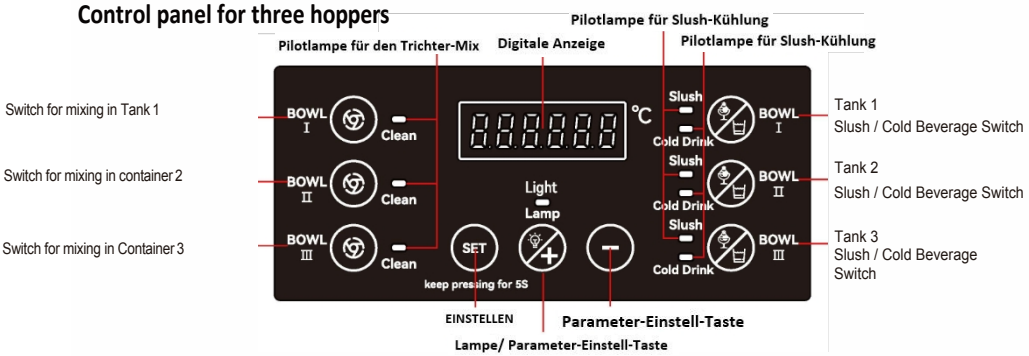
Control panel for a single hopper



Control panel for dual hoppers



Control panel for three hoppers



Machine Operating Instructions

Description of the Control Panel Display

Turn on the power switch; the machine will be powered on and the digital display will show "-•••-•". If a hopper is turned on independently for stirring or cooling, the digital display will show the current temperature in the hopper, and the display will show "J, "B8". If two or more hoppers with stirring or cooling functions are turned on, the real-time temperature in the hoppers cycles through the display, with each reading shown for 8 seconds.

Description of Button Operation

Briefly press the mixing switch for Tank 1 to start the mixing function for Tank 1; the mixing indicator for Tank 1 will light up, and the mixing motor will run. Then press the mixing switch for Tank 1 again to turn off the mixing function for Tank 1.

Briefly press the mixing switch for Tank 2. This will start the mixing function for Tank 2, the mixing indicator for Tank 2 will light up, and the mixing motor will run. Then press the mixing switch for Tank 2 again to turn off the mixing function for Tank 2.

Briefly press the mixing switch for Container 3; the mixing function for Container 3 will start, the mixing indicator for Container 3 will light up, and the mixing motor will run. Then press the mixing switch for Container 3 again to turn off the mixing function for Container 3.

Switch for Slush/Cold Beverage Container 1

Briefly press the slush/cold beverage switch for Container 1; the slush function for Container 1 will start, the slush indicator light for Container 1 will illuminate, the mixing motor will run, and the cooling system will start. Then press the slush/cold beverage Press the switch for Container 1 to switch to the cold beverage function; the cold beverage indicator light for Container 1 will illuminate. Then press the Slush/Cold Beverage switch again to stop cooling in Container 1.

Slush/Cold Drink Switch for Container 2

Briefly press the Slush/Cold Beverage switch for Container 2; the slush function for Container 2 will start, the slush indicator light for Container 2 will illuminate, the mixing motor will run, and the cooling system will start. Then press the Slush/Cold Beverage switch for Container 2 to switch to the cold beverage function; the cold beverage indicator light for Container 2 will illuminate. Then press the Slush/Cold Beverage switch again to stop cooling in Container 2.

Slush/Cold Beverage Switch for Container 3

Briefly press the Slush/Cold Beverage switch for Container 3; the slush function for Container 3 will start, the slush indicator light for Container 3 will illuminate, the mixing motor will run, and the cooling system will start. Then press the Slush/Cold Drink switch for Container 3 to switch to the cold drink function; the cold drink indicator light for Container 3 will illuminate. Then press the Slush/Cold Drink switch again to stop the cooling of Container 3.

Briefly press the light switch; the LED light inside the container turns on, and the lighting indicator light illuminates at the same time. Then press the light switch again to turn off the LED light.

Press and hold the adjustment button for 5 seconds to enter the user parameter setting mode. The left 2-digit digital display shows the parameter code, and the right 3-digit digital display shows the parameter value. At this point, you can press the Set button to cycle through the parameters and use the Lamp button (plus) or the Set button (minus) to change the parameter value. After making your settings, wait 5 seconds to exit the parameter setting interface; the parameters will be saved automatically. The user parameter code table is as follows:

Parameter Table for a Single Tank

Display Code	Parameter Name	Factory Settings	Setting Range
S1	Slush temperature setpoint in the container	-1.5℃	0℃～-10℃
C1	Cold beverage temperature setpoint in the container	5℃	0℃~10℃

Parameter table for two containers

Display Code	Parameter Name	Factory settings	Setting range
S1	slush in bowl 1 temperature set point	-1.5℃	0℃～-10℃
S2	slush in bowl 2 temperature set point	-1.5℃	0℃～-10℃
C1	slush in bowl 2 temperature set point	5℃	0℃~10℃
C1	cold drink in bowl 3 temperature set point	5℃	0℃~10℃

Parameter table for three containers

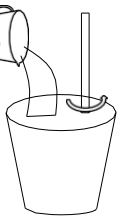
Display code	Parameter Name	Factory Settings	Setting Range
S1	Slush temperature setpoint in tank 1	-1.5℃	0℃～-10℃
S2	Slush temperature setpoint in tank 2	-1.5℃	0℃～-10℃
S3	Slush temperature setpoint in tank 3	-1.5℃	0℃～-10℃
C1	Cold beverage temperature setpoint in tank 1	5℃	0℃~10℃
C2	Cold beverage temperature setpoint in container 2	5℃	0℃~10℃
C3	Cold Beverage Temperature Setpoint in Container 3	5℃	0℃~10℃

Note: If the raw material is a sugary, non-alcoholic beverage, the slush temperature is set to
Set to -1.5 to -2 degrees. If the raw material is an alcoholic beverage, the temperature of the slush will vary depending on the beverage's alcohol content. Therefore, adjust the slush temperature in the container according to the alcohol content. If the temperature setting is not low enough, the slush cannot be processed into smoothies. However, if the temperature setting is too low, ice buildup may occur in the freezing cylinder.

Due to product improvements and mass production, we apologize that the product you received may not fully match the diagram in this manual.

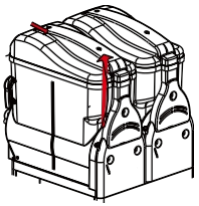
1. Preparing the Raw Materials

Dilute the concentrate with water in a suitable container and stir according to the manufacturer's instructions. The sugar content of the mixture should be between 13% and 18%.
Lower or higher concentrations can damage the agitator and the agitator motor.



2. Open the lid

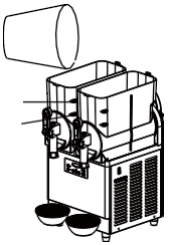
Follow the instructions below to remove the lid.
A. Lift the rear end of the cover.
B. Then slide it gently in the direction of the arrow to remove the entire lid.
Warning: Do not force the lid open.



3. Pour in the raw materials

Prepared raw materials

Maximum fill line
Minimum fill line

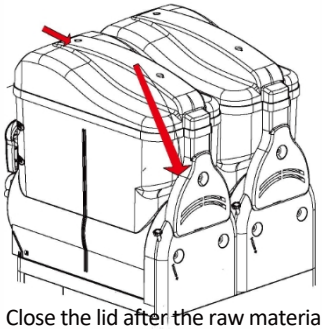


Note: Do not load hot liquids (with a temperature exceeding 24 degrees Celsius).

The raw material should not exceed the maximum fill line (approx. 10 L) or fall below the minimum fill line (approx. 6 L).

Mix the ingredients well and pour them into the two cylinders.

4. Close the lid

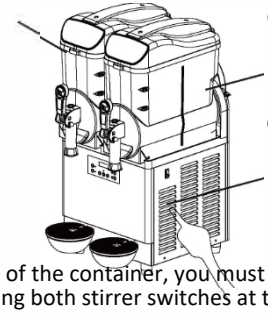


Warning: Raw materials may only be poured into the container when the machine is turned off or unplugged.

Close the lid after the raw material has been added.

5. Start the machine

First, plug the machine into an outlet and turn on the power at the control panel. Turn on the functions in the following order: lighting, mixer(s), then cooling. Once the inside of the container is frozen, the cylinder cooling will stop. If the sorbet isn't firm enough, increase the firmness by adjusting the firmness knob.

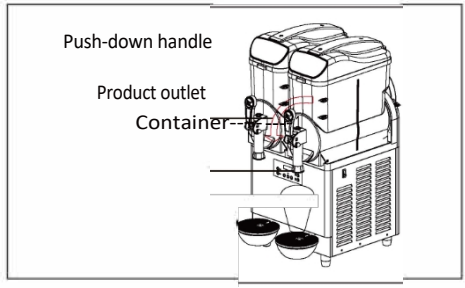


Note: If you open only one side of the container, you must turn on only the corresponding stirrer switch instead of activating both stirrer switches at the same time, as this can damage the container if it is empty.
WARNING: Do not insert any body parts or objects into the container during operation. Risk of injury.

6. Prepare the sorbet

Place the container under the material outlet, then press the

stirrer handle, and the slush mixed in the container will flow out automatically.



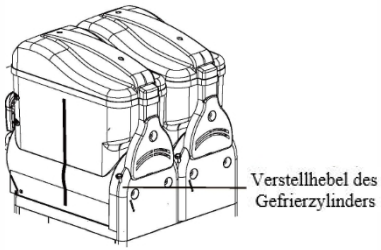
7. Easy cleaning of the material cylinder

A. Drain all material from the container.
B. Turn off the power.
C. Prepare hot water at a maximum temperature of 50 °C, then open the container lid and pour the hot water into the tank.
D. Turn on the power, then press the corresponding stirrer switch and let the stirrer run for 0.5 to 1 minute.
E. Drain all the hot water from the container and repeat the process at least 2 to 4 times.
F. Turn off the stirrer switch and the power supply.

Note: Please pour clean hot water into the corresponding container that needs to be cleaned, and do not exceed the maximum water level mark on the container. If you want to thoroughly clean the machine, turn it off. The operating time should not exceed 2 minutes.

8. Freezer Cylinder Adjustment Lever

Note: The freezer cylinder adjustment rod was set before the machine left the factory. Please do not adjust the freezer cylinder adjustment rod at will.



Cleaning and Maintenance

Before cleaning or maintaining the external parts, make sure the machine's power switch is turned off and the power cord is unplugged.
Be sure to wear protective gear (rubber gloves, safety goggles, etc.) before beginning cleaning or maintenance to ensure your safety.

Preparation Before Cleaning

- Cleaning supplies (container, soft brushes, soft cloths).
- Clean water and hot water not exceeding 50 °C.
- Food-safe, neutral cleaning agent.
- Food-safe disinfectant.
- Food-safe lubricant (e.g., petroleum jelly).

Procedures during cleaning and maintenance

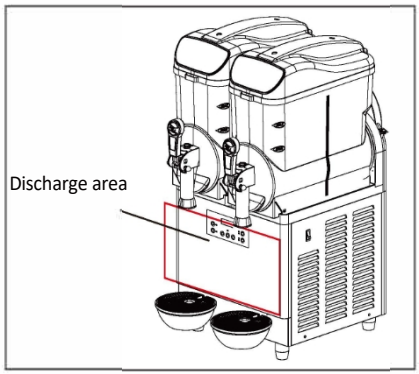
- Wear protective gloves.
- Do not use strong acids, bases, or flammable substances.
- Do not use abrasive objects or metal sponges to clean the machine or other parts.
- Do not spill cleaning fluid onto surrounding areas.

- Do not clean parts inside the container.
- Do not submerge the machine in water.
- Clean with a disinfectant that meets food safety requirements.
- Use suitable, food-safe, neutral cleaning agents to prevent damage to the parts.
- After cleaning, make sure that all protective covers or

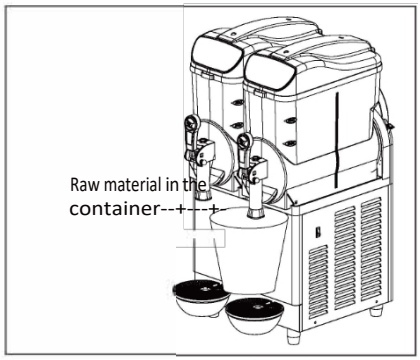
safety devices are back in place and have been correctly and securely fastened.

Cleanliness and hygiene are important aspects that must be taken seriously and are fundamental practices based on health standards to ensure the quality of the beverages.

Note: The container must be cleaned at least once a day. In any case, cleaning must comply with the health standards of the respective country, and the frequency of cleaning may be increased depending on the actual situation. For more information, contact from the product dealer. If the machine is not in continuous operation throughout the day, wipe down the area around the beverage dispenser with a clean, soft dish towel (the area below the dispenser).



Do not clean or service the machine unless the plug is unplugged or the power switch is turned off. Incomplete cleaning can lead to a large number of bacteria.



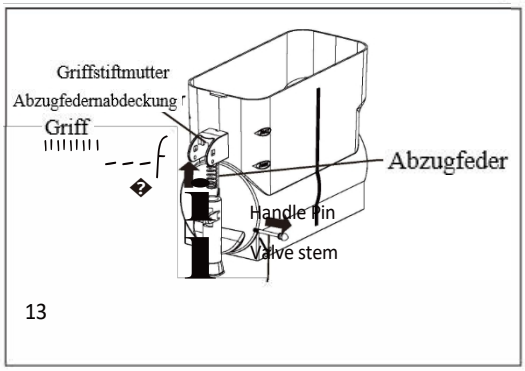
Cleaning Steps:

1. **Empty the raw material from the container**

Turn on only the stirring function, then place the container under the outlet and press the stirring handle to clean the material inside the cylinder. After the raw material has been drained from the container, turn off the machine and unplug it.

2. **Remove the discharge assembly**

Loosen the left handle pin nut on the handle pin counterclockwise, remove the handle pin, then remove the handle, remove the upper cover of the discharge spring and the discharge spring, and finally the valve stem.



Clean the removed discharge assembly in clean water.

Note: If there is a large amount of raw material or liquid residue in the container, do not disassemble the material outlet assembly
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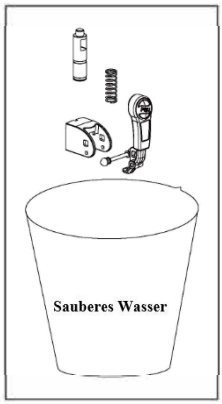
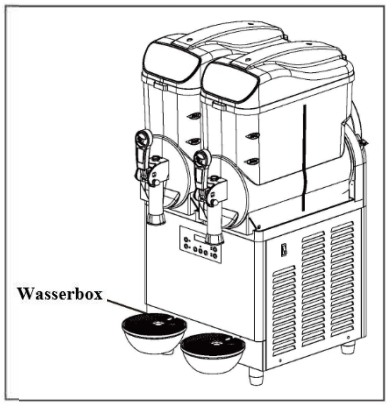


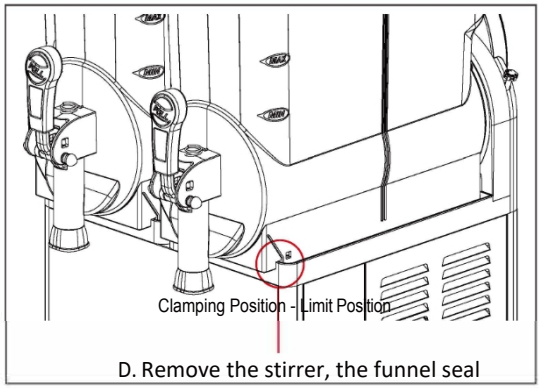


3. Remove the tank assembly

Removing the container is the most basic step to ensure thorough cleaning. Please follow the steps below to remove the container.

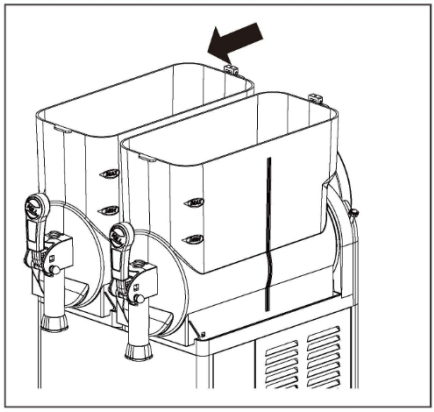
A. Remove the container lid.

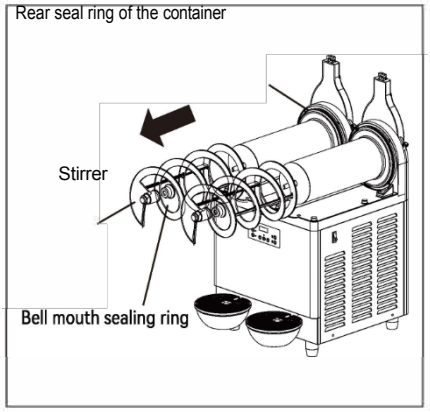
B. Hold the outlet with one hand and lift the front end of the tank so that the front end of the tank is wedged in place and higher than the boundary of the tank seat.



C. Carefully slide the container forward from the back to remove it.

D. Remove the stirrer, the funnel seal ring, and the rear seal ring of the container

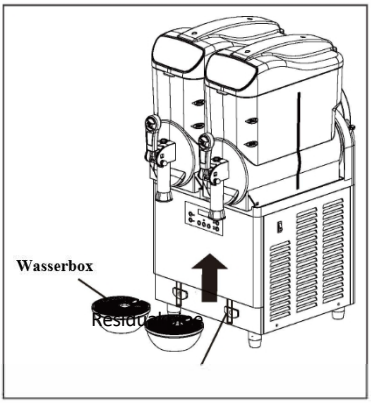




4. Disconnect the water box

First, pull the residual tube out of the water box, then lift the water box vertically to remove it.

When removing the water box, do not pull on the drain tube forcefully to avoid damaging it. The water box should be emptied and cleaned daily.



5. Cleaning Accessories

All removed parts should be thoroughly cleaned.

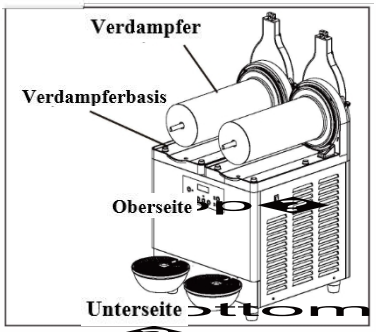
Hinweis: Die Reinigungsmethode muss den aktuellen Gesundheitsstandards des Landes entsprechen, in dem die Maschine verwendet wird.

Please follow these methods to clean the parts:

- Pour an appropriate amount of neutral detergent into a container of suitable size, then add the correct amount of water to dilute the detergent.
- Clean the surface of the removed parts with a soft cloth dampened with the diluted detergent, and then rinse the parts thoroughly with clean water.
- Pour the correct amount of food-safe disinfectant into another appropriately sized container, then add the correct amount of water to dilute it.
- Rinse the parts thoroughly with the cleaning solution and let them soak in the diluted disinfectant solution for about 30 minutes. Then remove them and rinse them thoroughly with clean water.
- Place the disinfected and cleaned parts in a clean place so they can air dry

6. Clean the vaporizer

Wipe down the surface of the vaporizer and the base of the vaporizer with a soft cloth dampened with diluted cleaning solution. Then wipe down the surface of the vaporizer and the base of the vaporizer 2–3 times with a clean, damp dish towel. Wipe the surface of the vaporizer and the base of the vaporizer several times with a soft cloth dampened with diluted disinfectant, leaving the disinfectant on the wiped surface. After half an hour, wipe the surface of the vaporizer and the base of the vaporizer thoroughly with a clean, damp dish towel.



7. Clean the container lid

Wipe down the outside of the container lid with a clean, damp cloth. Wipe the underside of the container lid several times with a soft dish towel moistened with diluted disinfectant, and leave the disinfectant on the wiped surface. After half an hour, wipe the underside of the container lid thoroughly with a clean,
damp cloth and dry the underside with one clean, dry cloth.

8. Clean the housing

1. Wipe down the housing with a clean, soft cloth moistened with the diluted cleaning solution.
2. Wipe the housing with a soft, damp cloth moistened with clean water.
3. Dry the housing with a clean, dry cloth.

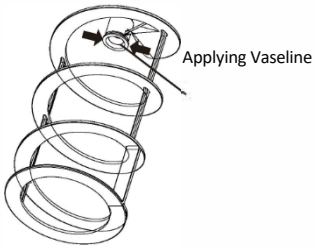
Reassembly of Parts

All cleaned and disinfected parts must be reinstalled correctly.
Some parts must be treated with lubricant to extend their service life.

• Installing the Funnel Sealing Ring

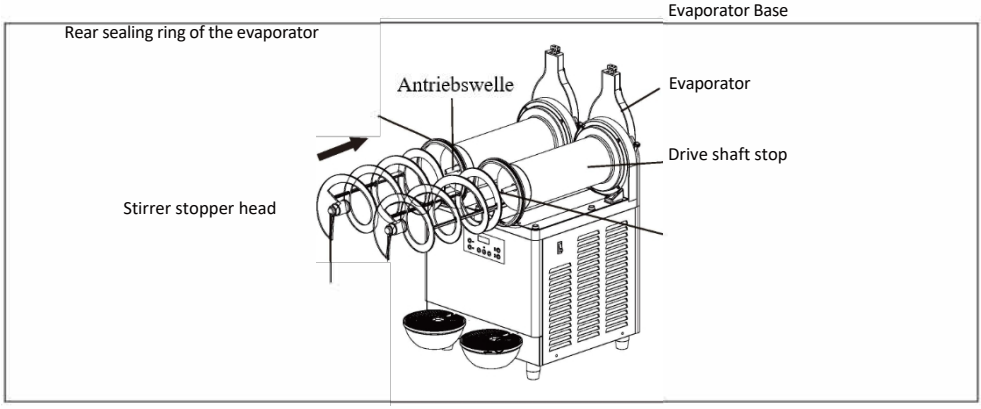
Insert the funnel sealing ring groove on the front of the stirrer.

Apply Vaseline to the hopper seal



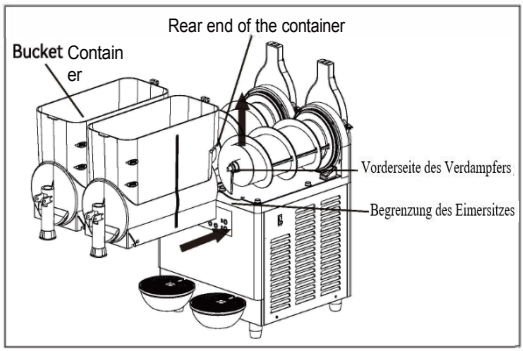
• Assembling the stirrer

Insert the rear seal ring of the evaporator into the base of the evaporator, and then apply Vaseline to the outer surface of the seal ring behind the evaporator.
Install the assembled stirrer into the evaporator, inserting the end of the stirrer into the drive shaft. Then carefully push the stirrer forward and rotate it until the stirrer stop head snaps into place against the stop on the drive shaft, so that the funnel seal ring comes into contact with the evaporator.



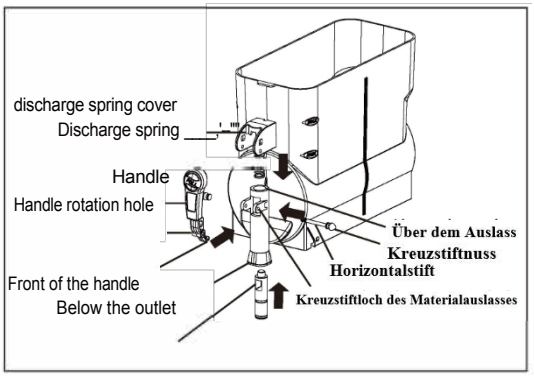
• Assembling the Vessel

Gently lift the front end of the evaporator, then insert the vessel into the evaporator. Insert the rear end of the vessel into the rear sealing ring of the evaporator, then continue pushing the vessel forward until the front end of the material drum snaps into place in the vessel seat stop.



• Installing the Material Outlet Assembly

A. Place the valve stem under the container outlet.
B. Place the pull spring on top of the container outlet and position it on the valve stem.
C. Insert the front end of the handle into the guide groove on the stem.
D. Press the locking tab on the back of the discharge spring along the Material outlet stop.

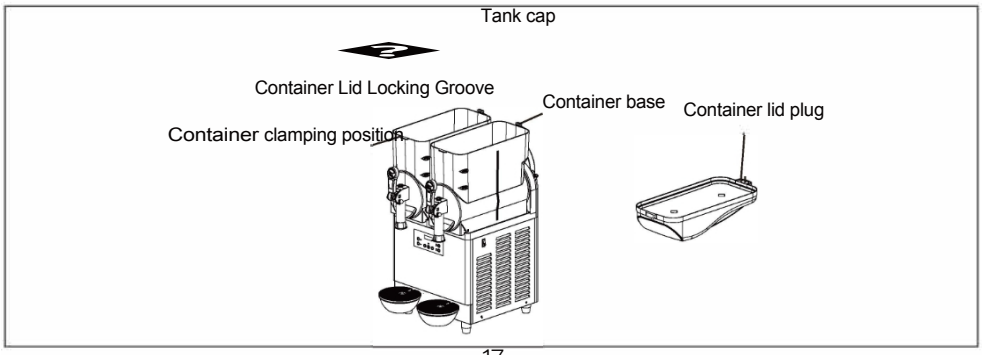


E. Align the handle's threaded hole, the mounting hole on the upper trigger spring cover, the valve stem's limiting groove, the valve stem, and the cross-pin hole on the material outlet. Then insert the cross-pin and tighten the cross-pin nut onto the cross-pin.

Note: The valve stem O-ring should be coated with Vaseline before installing the outlet.

• Installing the Tank Cap

Align the slot at the front end of the tank cap with the upper position at the front end of the tank, and then insert the plug at the rear end of the tank cap into the tank base.



Cleaning the Condenser

After a certain period of operation, dust will accumulate on the condenser, which impairs heat dissipation and reduces cooling efficiency (e.g., the slush machine's output decreases or it becomes difficult to achieve the desired consistency). Please clean the condenser at least once a month.

In dusty environments, more frequent cleaning is required. Be sure to hire a professional cleaner for this task; turn off the power supply before cleaning

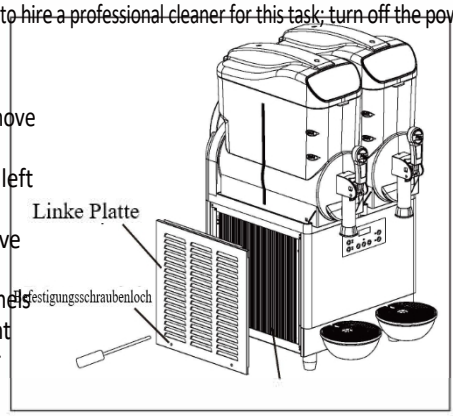
and take care not to damage the condenser fins.

Condenser location on the dual-head slush machine. Remove the cover from the left panel. Loosen the four mounting screws with a Phillips-head screwdriver. Then remove the left panel.

Capacitor location on the single-motor slush machine. Remove the top cover of the left and right side panels.

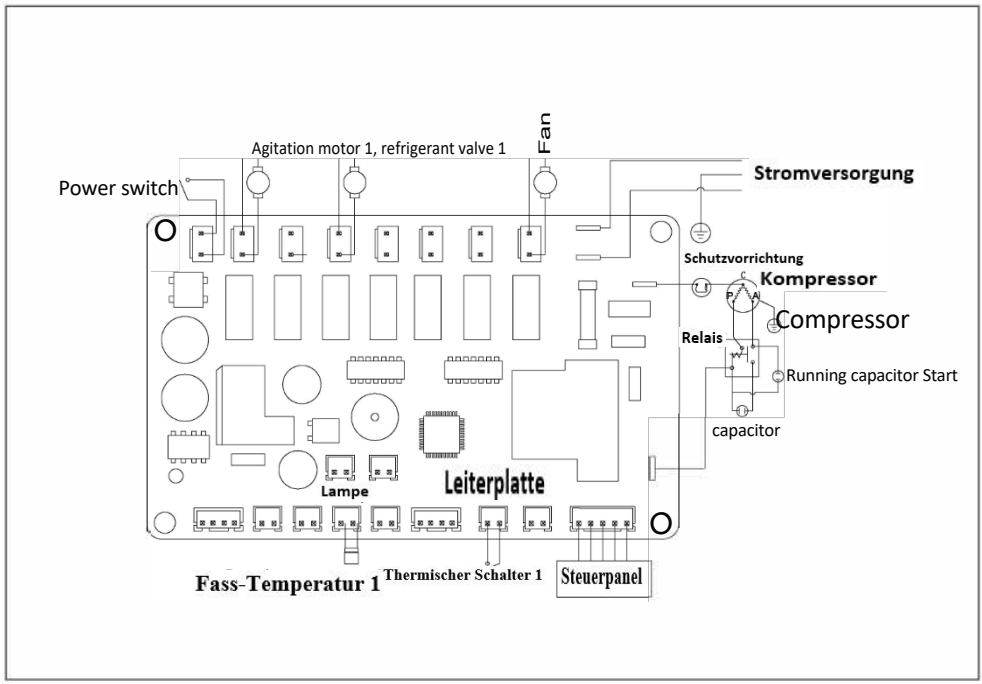
Loosen the mounting screws on the left and right side panels using a Phillips-head screwdriver. Remove the left and right side panels, then loosen the mounting screw on the rear panel using a

Phillips screwdriver, and remove the rear panel.

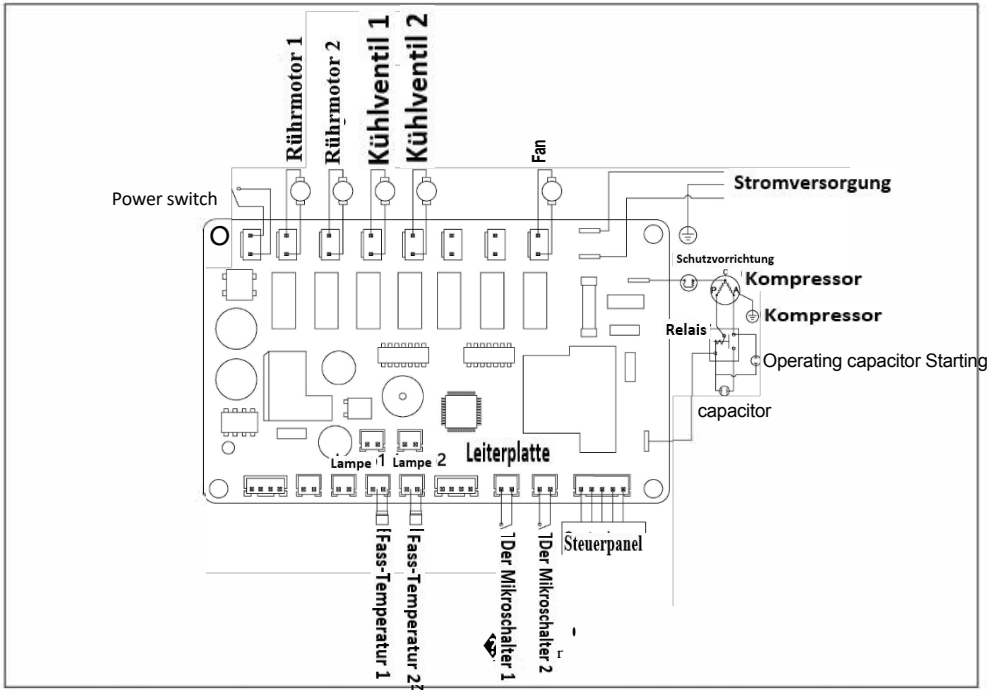


Wiring Diagram

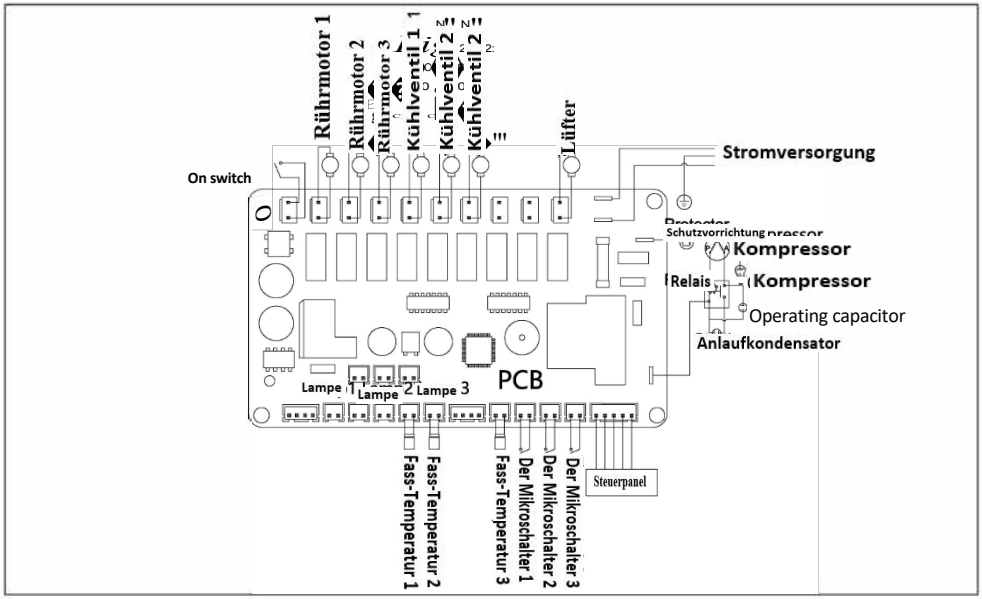
Wiring Diagram for the Single-Loop Slush Machine



Wiring diagram for the double-head slush machine



Circuit Diagram of the Three-Head Slush Machine



Environmental Protection List

1. The name and content of non-environmentally friendly substances or elements in the product.

Part designation	Non-Environmentally friendly substances or Elements					
	Pb	Hg	Cd	Cr(vl)	PBB	PBDE
Compressor	X	O	O	X	O	O
Fan	X	O	O	O	O	O
Engine	X	O	O	O	O	O

0: *Indicates that the content of harmful substances in all homogeneous materials of the component is below the limit value specified in GB/T 26572.*

X: *Indicates that the content of hazardous substances in at least one of the homogeneous materials of the component exceeds the limit value specified in GB/T 26572.*

Note: *The parts of this product are made of non-toxic and harmless eco-friendly materials. The non-environmentally friendly substances or elements contained therein cannot be completely replaced due to limited global technological and process development. However, the content of environmentally harmful substances or elements in this product is very low, and long-term use will not have any harmful effects on the human body. Please use the product with confidence.*

2. Beschreibung des Umweltschutz-Logos: D:

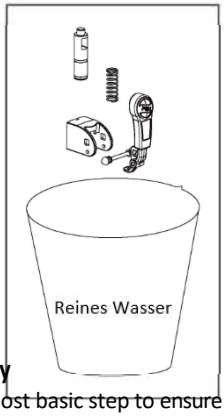
Dieses Produkt entspricht der Branchen-Norm SJ/T 11364 zur Kennzeichnung von Beschränkungen beim Einsatz von gefährlichen Substanzen in elektrischen und elektronischen Produkten gemäß den *the* **relevanten Bestimmungen der nationalen Verordnung 'Verwaltungsvorschriften zur Einschränkung des Einsatzes gefährlicher Substanzen in elektrischen und elektronischen Produkten'.**

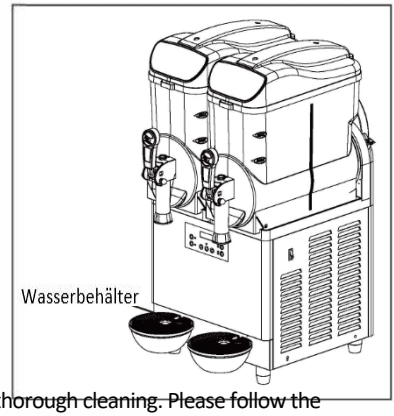
3. Anweisungen zur Wiederverwertung und Entsorgung von Elektro- und Elektronikaltgeräten:

To better protect and care for the Earth, please observe the laws and regulations regarding the return of waste electronic *and* electrical *products in the country where the machine is used, and, at the end of its service life or when it is no longer needed, return the product to a local manufacturer with nationally recognized certification for disposal. Every product bearing the crossed-out wheeled bin symbol reminds people to sort and recycle waste. Research into the proper disposal of end-of-life products contributes to environmental protection.*

Clean the removed discharge assembly with clean water.

Note: If there is a large amount of raw material or liquid residue in the container, do not disassemble the material outlet assembly.



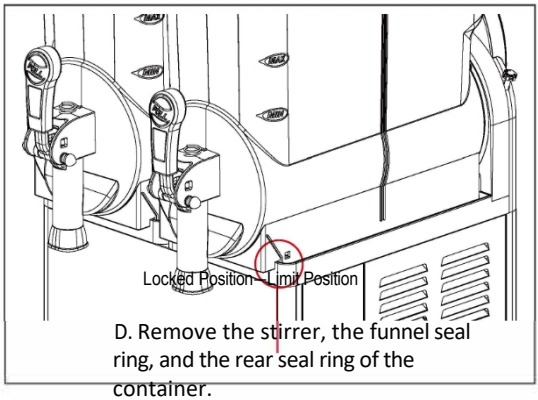


3. Removing the Container Assembly

Disassembling the container is the most basic step to ensure thorough cleaning. Please follow the steps below to remove the container.

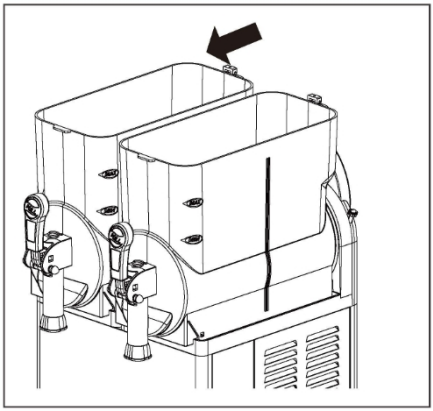
A. Remove the container lid.

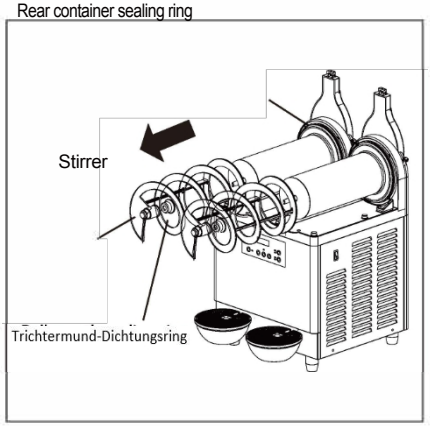
B. Hold the outlet connection with one hand and lift the front end of the container so that the front end of the container is blocked and sits higher than the edge of the container seat.



C. Gently slide the container forward from the back to remove it.

D. Remove the stirrer, the funnel seal ring, and the rear seal ring of the container.





Troubleshooting

Error Analysis	Root Cause	Solutions
The machine won't turn on.	No power connection	Plug the power cord into a suitable outlet.
	The machine’s power switch is not turned on.	Turn on the power switch
The material outlet is leaking.	Parts at the material outlet are not lubricated.	Lubricate the parts at the outlet
Raw material is leaking from the back of the container.	Damaged valve stem seal	Replace the valve stem seal Check the installation position of the container.
	Container not in place from the back	
	The container seals are not lubricated.	Apply lubricant. Replace the seal ring.
The agitator won't turn.	The power switch on the right side is not turned on.	Turn it on
	The vessel is not properly installed.	
	The surface of the evaporator is iced over.	Turn off the power switch and let the ice melt.

The machine is is not producing any syrup.	The main switch is not turned on.	Turn on the main switch
	The syrup setting is incorrect	Adjust the consistency of the slush
	The condenser is too dirty.	Clean the condenser
	The slush machine is located near a heat source, and the heat dissipation in its surroundings is insufficient.	Place the machine in the correct location
	Evaporator freezing cylinder	The machine activates the freezer cylinder protection; wait five minutes The machine automatically restores cooling
The stirrer is noisy.	The hopper seal ring is not installed correctly.	Check that the sealing ring is properly installed
	The slush is too hard.	Reset the hardness setting
	The hopper mouth seal is not lubricated; or damaged	apply lubricant or replace it Replace the seal
	The raw sugar content is too low	Readjust the ratio of ingredients; Sugar cannot be replaced with a sweetener
The material outlet cannot dispense material.	Too much ice in the container.	Turn off the heat and let the ice cubes melt.
The syrup contains impurities or black particles.	The container is not clean.	Clean again
	Dirty stirrer seal Damaged stirrer	Clean again
	seal	Replace with a new gasket
1RH/2RH/3RH alarm	The corresponding temperature sensor in the bowl is defective.	Replace the temperature sensor
If the machine malfunction was not caused by the reasons listed above or if the suggestions above do not resolve the problem, please contact the seller.		

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This device complies with Part 15 of the FCC Rules.
Operation is subject to the following two conditions: 1. This device must not cause harmful interference; 2. This device must accept any interference received, including interference that may cause undesired operation.

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