



Slushie Maker

SBL-2408-1

User Manual



**PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE**

IMPORTANT SAFEGUARDS


When using any electrical product, always follow these basic safety precautions:



READ ALL INSTRUCTIONS BEFORE USE.

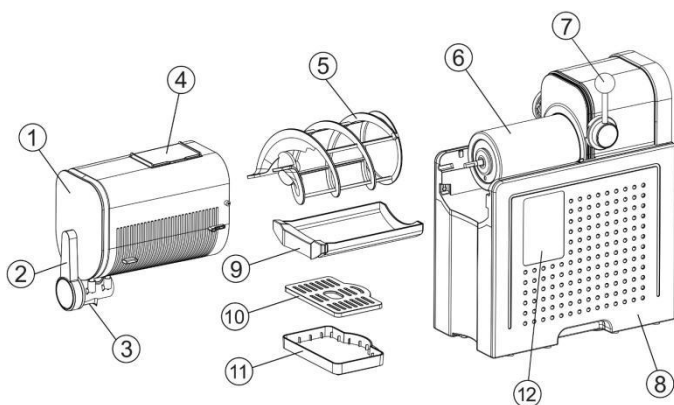
WARNING!

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label and ensure the earthing of the socket is in good condition.
3. Extension cords should NOT be used with this appliance.
4. **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.
5. If the supply cord is damaged, **DO NOT** use. For electrical safety, any repairs to the product should only be carried out by a qualified electrical person only or the product must be disposed of, to avoid a hazard.
6. **DO NOT** operate any appliance with a damaged cord or plug, or alter the appliance malfunctions or is dropped or damage in any manner. This appliance has no user-serviceable parts.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
8. Children should be supervised to ensure that they do not play with the appliance, close supervision is necessary when any appliance is used near children.
9. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments.
 - farm houses and by clients in hotels, motels and other residential type environments.
 - bed and breakfast type environments.
 - catering and similar non-retail applications.
10. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
11. **DO NOT** allow the appliance or the cord to contact hot surfaces, including stoves, and other heating appliance .
12. **ALWAYS** keep the appliance upright.
13. **ALWAYS** use the appliance on a dry and level surface.
14. **WARNING:** **ALWAYS** keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

15. Keep the appliance 10cm from other objects to ensure the good heat releasing.
16. When disposing of the appliance, do so only at an authorized waste disposal center. Do not expose to flame.
17.  DANGER! Risk of fire or explosion. Flammable refrigerant used. DO NOT puncture refrigerant tubing.
18. This product is intended for household use only. Do not use outdoors.
19. This is NOT a blender.
20. DO NOT process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice. or ice cubes.
21. DO NOT make a smoothie or process hard, loose ingredients. DO NOT attempt to process non-liquid ingredients.
22. DO NOT process hot ingredients.
23. Turn the appliance OFF, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
24. ONLY use attachments and accessories that are provided with the appliance, the use of attachments not recommended may cause fire, electric shock, or injury.
25. During operation and handling of the appliance, avoid contact with moving part.
26. DO NOT fill vessel past the MAX FILL line.
27. NEVER leave the appliance unattended while in use.
28. DO NOT carry the unit by the vessel lock knob. Hold the unit by grasping both sides of the unit under the motor base.
29. After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours before operating to let the refrigerant oils settle in the air conditioning system for best performance.
30. The temperature of the display is the temperature detected by the temperature control probe, there is a certain tolerance with the actual temperature of the food.
31. Never immerse the appliance in water or other liquids, DO NOT rinse it under the tap.
32. For cleaning and storage, please refer to “CLEANING AND STORAGE” section.
33. WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
34. WARNING: Do not damage the refrigerant circuit.
35. WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
36. WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR SLUSHIE MAKER



- | | | | |
|----|------------------|-----|--------------------|
| 1. | Vessel | 7. | Vessel lock knob |
| 2. | Dispense switch | 8. | Main unit |
| 3. | Discharge outlet | 9. | Condensation catch |
| 4. | Charge door | 10. | Mesh |
| 5. | Auger | 11. | Drip tray |
| 6. | Evaporator | 12. | Control panel |

BEFORE FIRST USE

- Carefully remove all packing.
- Wash all detachable parts in warm, soapy water, thoroughly rinse and air-dry all parts.
- Wipe the main unit with soft cloth. Dry completely before assembly.

CAUTION! Never immerse the main unit with power plug and cord in water or other liquids. Never use abrasive cleaners on any part of the product. Do not place any parts into a dishwasher or extremely hot water.

ASSEMBLY

Place the unit on countertop for at least 2 hours before operating. This allows the refrigerant to settle in the condenser for optimal and safe use.

1. Ensure all parts are fully cleaned and the main unit is level on a flat solid and dry surface.

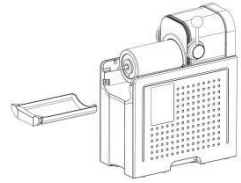


Fig.1

2. Install the condensation catch under the evaporator by sliding it into the rail grooves (Fig.1).

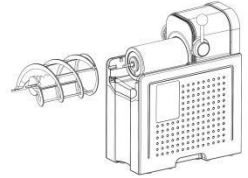


Fig.2

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

4. With the handle up, slide the vessel over the auger (Fig.3).

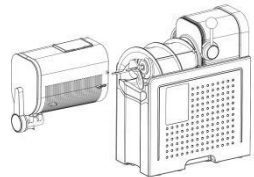


Fig.3

5. Lock the vessel in place by pushing down the knob (Fig.4).

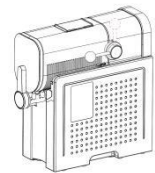


Fig.4

6. Insert the drip tray (have a mesh inside) in front of the main unit until it is completely in line with the main unit.

7. Ensure the appliance is upright for at least 2 hours before operating to let the refrigerant oils settle in the air conditioning system for best performance.

REQUIRED SUGAR/ALCOHOL CONTENT

Too little sugar or too much alcohol will prevent freezing of slushie output. Follow guidelines below.

SUGAR GUIDELINES

All ingredients used must have a sugar content of at least 4% sugar.

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

minimums below:

Serving Size	Minimum Total Sugar Amount
0.5L	20g
1.6L	65g

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

ALCOHOL GUIDELINES

When you are using the frozen cocktail preset, all premade ingredients (such as wine, beer, seltzer or premade cocktails etc.) must have an alcohol content ranging from 2.8% to 16% .

HARD ALCOHOL GUIDELINES

To create frozen cocktails with hard alcohol, refer to the below table for the maximum hard alcohol (vodka, tequila etc. with more than 35% alcohol) content per total recipe size.



Total Recipe Size	Maximum Hard Alcohol Amount
3 cups (0.71L)	1/2 cup (0.12L)
6 cups (1.42L)	1 cup (0.24L)

USE YOUR SLUSHIE MAKER







MINIMUM FILL 0.5L; ICE CREAM MAX FILL 1L; MAX FILL 1.6L.

For the best dispensing experience, fill the vessel to the MAX-FILL line. DO NOT add ice or ingredients like fruit, ice cream or frozen fruit. DO NOT add hot ingredients.

Keep the appliance upright for at least 2 hours before use.


1. Open the charge door, pour in the liquid and/or blended ingredients into the vessel and close the door. Chill liquids or blended ingredients before adding into the vessel.
2. Connect the appliance to the mains power outlet, “OFF” shown on the display.
3. Touch and hold the  button to enter standby mode, “---” shown on the display. The appliance will automatically turn off if there is no operation in 15 seconds.
4. Touch the  button to select the preset function you prefer, the preset function and default temperature will light up. The appliance will start working after 5 seconds, real-time temperature displays on the screen.

Preset functions as follows:

Preset function	Default temperature	Adjustable temperature range	Designed for
 Ice cream	-6°C	-8°C — -1°C	Creating soft and creamy frozen desserts
 Frozen cocktail	-7°C	-9°C — -2°C	Beverages with alcohol content
 Slushie	-2°C	-4°C — 2°C	Creating your everyday beverages
 Frappe	-4°C	-6°C — 0°C	Coffee shop lovers to make frozen treats
 Frozen juice	6°C	4°C — 10°C	Naturally sweetened beverages
 Milkshake	-3°C	-5°C — 2°C	Dairy-and creamier-based beverages

5. You can also touch the “+” or “-” button to reset the desired temperature. The lowest temperature available is -9°C. For supple frozen drinks, decrease the temperature level and for thicker frozen drinks, increase the temperature level.

6. Touch the TIMER button set a reservation time if needed. The reservation time is available from 1 hour to 12 hour. When the reservation time has run out, the appliance will start working.

7. Touch and hold the  button to go back to standby mode at any time.

8. It will take 30 to 60 minutes to get the frozen drink ready.


NOTES: The ready time is dependent on the ingredients, volume and starting temperature. Manually check if the frozen drink is ready in the vessel instead of focusing on the temperature shown on the display.

The appliance will keep running to hold an ideal temperature even if the frozen drink is ready.

9. Place a cup on the drip tray under the discharge outlet. Keep the appliance running until all the frozen drinks are discharged. The unit can run continuously for up to 12 hours.

When using the milkshake or frappe function, dispense the beverage within 30 minutes after ready to avoid foamy output.

10. Rotate the dispense switch 90° clockwise to discharge the frozen drink. And rotate the handle counterclockwise to close the discharge outlet.

11. Touch and hold the  button to turn off the appliance, always disconnect the appliance with mains power outlet after use.

CLEANING AND STORAGE

The appliance should be cleaned after each use.

CAUTION!

Always switch off and unplug the appliance, allow all parts of the appliance reach room temperature before dis-assemble and cleaning.

Never immerse the main unit with power plug and cord in water or other liquids.


Do not place any parts into a dishwasher.

Do not clean with scouring powders, steel wool pads, or other abrasive materials.

1. Dispense any remaining frozen drink and close the discharge outlet.

2. Add warm water (not exceed 60°C) to the MAX FILL (1.6L) of the vessel.

3. Touch the CLEAN button in standby mode, the appliance start self cleaning. It will take 3 minutes and the countdown displays on the screen. Slowly dispense the water from the vessel with the appliance running. Stop the cleaning cycle by pressing the CLEAN again. Repeat the self cleaning process if necessary to rinse off the evaporator.

4. Touch and hold the  button to turn off the appliance, disconnect the appliance with mains power.

5. Unlock the vessel and disassemble the vessel, auger, condensation catch, mesh and drip tray, hand wash all the detachable parts with warm soapy water.

6. Use a moist cloth to clean the main unit and the power cord.

7. Make sure all parts are clean and air dried thoroughly before storing.

8. Assemble the appliance and store the appliance upright in a clean and dry location. Do not place anything on top.

TROUBLE SHOOTING

Problem	Possible cause	Solution
The frozen drink has not reached the desired texture.	The right sugar/alcohol content not achieved.	Adjust the content of sugar/alcohol.
Slushie not dispensing.	The appliance not running or the volume is too low.	Fill the vessel to the MAX LINE and keep the appliance running when dispensing.
The motor doesn't work	Over fill or filled solid blocks.	Allow the appliance to cool down for approx. 15 minutes. Clean all parts and restart. Do not overfill or fill solid blocks.
E0 displays on the screen	The vessel is not locked in place.	Re-assemble the appliance refer to <u>ASSEMBLY</u> .
E1 displays on the screen	The temperature probe is disconnected.	Need a qualified electrical person to repair.
E2 displays on the screen	The temperature probe is short circuited.	Need a qualified electrical person to repair.

TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50Hz

Power: 200W

RECIPE

Classic vanilla ice cream

Ingredients:

Heavy cream: 480ml

Whole milk: 350ml

Sugar: 90g

Pure vanilla extract: 2 tsp

Egg yolks: 5

A pinch of salt

Directions:

1. Mix heavy cream, whole milk, 40g of sugar and a pinch of salt in a saucepan.
Heat on medium heat till it is steamy and has small bubbles around the edge (do not boil). Remove from heat.
2. Whisk egg yolks with 50g of sugar in a bowl till pale and thick.
3. Slowly pour the warm cream mixture into the yolk mixture. Stir and pour back into the pan.
4. Heat on low heat, stir for 6-8 minute still it coats the back of the spoon.
Remove from heat.
5. Add vanilla extract, stir and pour into a container. Cover with plastic wrap and cool.
6. Pour 1 liter of the cooled mixture into vessel.
7. Use ICE CREAM preset function, until it reaches the set temperature or the consistency you want.

Notice: Ice cream from the slushie machine is soft like shaved ice, not hard like regular ice cream.

Frozen mimosa

Ingredients:

Orange juice: 650ml

Sparkling wine (champagne, prosecco or cava): 950ml

Directions:

1. Put all the ingredients into the vessel.
2. Use FROZEN COCKTAIL preset function, until it reaches the set temperature or the consistency you want.

Tips: For batter results, cool the sparkling wine first before pouring it in.

Tropical fruit slushie

Ingredients:

Pineapple juice: 750ml

Mango chunks (peeled): 500g

Coconut milk: 250ml

Lime juice: 100ml

Directions:

1. Put all the ingredients in a blender to make mixture.
2. Pour the mixture into the vessel.
3. Use SLUSHIE preset function, until it reaches the set temperature or the consistency you want.

Vanilla frappe

Ingredients:

Equal parts full cream milk and thickened cream: 480ml

Black coffee: 950ml

Vanilla bean paste: 170g

Directions:

1. In a large bowl, whisk together all the ingredients until well combined and vanilla bean paste is fully dissolved.
2. Pour the mixture into the vessel.
4. Use FRAPPE preset function, until it reaches the set temperature or the consistency you want.

Tips: make sure to dispense the contents within 30 minutes after ready. This will prevent the output from becoming foamy.

Chocolate milkshake

Ingredients:

Whole milk: 1000ml

Heavy cream: 500ml

Chocolate syrup: 100ml

Granulated sugar: 2 tsps

Cocoa powder: 2 tsps

Optional toppings: whipped cream chocolate sauce

Directions:

1. In a large bowl, use a whisk to combine all the ingredients thoroughly until dissolved.
2. Pour the mixture into the vessel.
5. Use MILKSHAKE preset function, until it reaches the set temperature or the consistency you want.

Tips: make sure to dispense the contents within 30 minutes after ready. This will prevent the output from becoming foamy.

12 Month Warranty

Thank you for your purchase.

Your new product is warrantied to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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