



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.

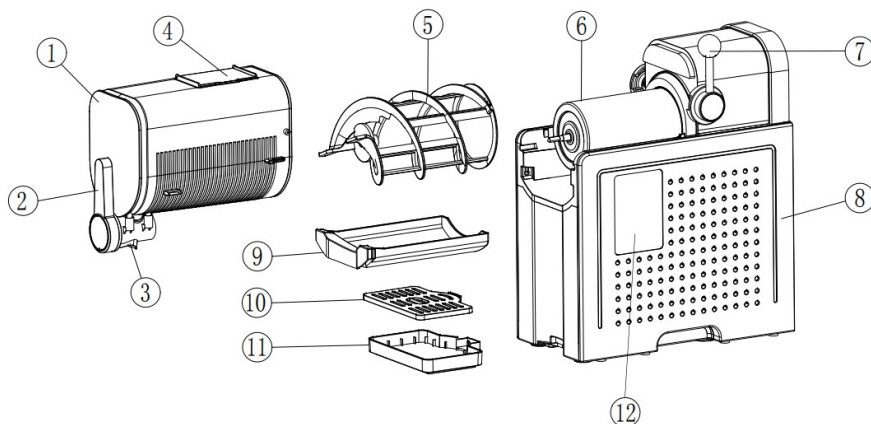
WARNING!

1. Read all instructions before using.
2. Make sure the voltage matches the label and the power socket is earthed and safe.
3. Do not use an extension cord.
4. Make sure the cord is not trapped or damaged when setting up.
5. If the cord is damaged, do not use. Only a qualified electrician should repair it, or dispose of the machine safely.
6. Do not use the appliance if the cord or plug is damaged, the machine is broken, or has been dropped. There are no user-serviceable parts.
7. Not for use by people (including children) with reduced ability unless supervised or instructed by a responsible adult.
8. Children must be supervised around the machine.
9. This appliance is for household use and similar areas:
Staff kitchens, offices, farms, hotels, motels, B&Bs, and catering-type setups.
10. Do not store flammable sprays or other explosive items in the machine.
11. Keep the appliance and cord away from hot surfaces.
12. Always keep the appliance upright.
13. Use only on a dry, flat surface.
14. Keep all ventilation openings clear.
15. Keep the appliance at least 10cm away from other objects for good airflow.
16. Dispose of the appliance only at an authorised waste centre. Do not burn it.
17. Danger! Flammable refrigerant inside. Do not puncture tubing.
18. For household use only. Do not use outdoors.
19. This is not a blender.
20. Do not process hard or loose ingredients, frozen fruit, ice blocks, or ice cubes.
21. Do not make smoothies or process non-liquid ingredients.

22. Do not process hot ingredients.
23. Always turn off and unplug before cleaning, assembling, or disassembling.
24. Only use the attachments that come with the appliance. Other attachments may cause fire or injury.
25. Keep hands and objects away from moving parts.
26. Do not fill past the MAX FILL line.
27. Never leave the appliance unattended while in use.
28. Do not carry the unit by the vessel knob. Hold it from both sides under the motor base.
29. After first unpacking, keep the appliance upright for at least 2 hours before use to let the refrigerant settle.
30. Display temperature may differ slightly from actual food temperature.
31. Never immerse the appliance in water or rinse under a tap.
32. For cleaning and storage, follow the Cleaning and Storage instructions.

**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 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.

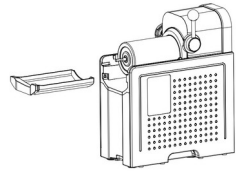


Fig.1

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

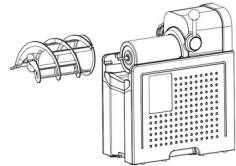


Fig.2

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).

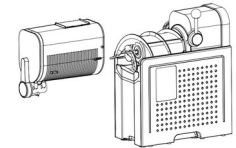


Fig.3

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

6. Insert the drip tray (have a mesh inside) in front of the main unit until it clicks in place.

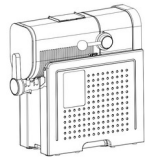


Fig.
4

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 a slush 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 spiked slush 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 below chart 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

Filling & Using the Machine

Minimum fill: 0.5L

Ice cream max fill: 1L

Max fill: 1.6L

For the best results, fill up to the **MAX-FILL** line. **Do not** add ice, fruit, ice cream, frozen fruit, or hot ingredients.

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

1. Open the charge door and pour in the liquid or blended mix. Close the door. Make sure liquids or blends are chilled first.

2. Plug the machine into the mains power outlet, “OFF” shown on the display.

Press and hold the  button to go into standby. The display will show “---.” The machine will turn off automatically after 15 seconds if you don’t do anything.

3. Press the  button to select the preset function you want, the corresponding image light up, the preset temperature to achieve flashes. The icon will light up, and the temperature to reach will flash. The machine will start automatically after 5 seconds if you don’t do anything else.

4. 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
 Slush	-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. Use the “+” or “-” buttons to change the temperature. The lowest is -9°C.

For frozen drinks, turn the temperature down.

For thicker drinks, turn the temperature up.

6. Press the TIMER button to set a start time if you want. You can set it from 1 to 12 hours. The machine will start when the timer runs out.

7. Press and hold the  button anytime to go back to standby.

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

NOTES: Time depends on the ingredients, amount, and starting temperature.

Check the drink in the vessel, not the temperature on the display.

The machine will keep running to keep the drink at the right temperature even when it's ready.

9. Put a cup on the drip tray under the spout. Keep the machine running until all the drinks are out. The machine can run up to **12 hours continuously**.

For milkshakes or frappes, serve within **30 minutes** to avoid foam.

10. Turn the dispense handle 90° clockwise to pour the drink. Turn it counterclockwise to close.

11. Press and hold the  button to turn off, always unplug the appliance after use.

CLEANING AND STORAGE

The appliance should be cleaned after each use.

CAUTION!

Always **switch off and unplug** the machine. Let all parts cool to room temperature before taking apart or cleaning.

Never put the main unit, plug, or cord in water.

Do not put any parts in the dishwasher.

Do not use scouring powder, steel wool, or other rough cleaners.

How to clean:

1. Dispense any leftover frozen drink and close the spout.
2. Fill the vessel with **warm water (max 60°C)** up to the **MAX FILL (1.6L)** line.
3. In standby mode, press the **CLEAN** button. The machine will self-clean for about **3 minutes** (countdown shows on display).
4. Slowly pour out the water while the machine is running.
5. Press **CLEAN** again to stop. Repeat if needed to rinse the evaporator.
6. Press and hold the button to turn off. **Unplug** the machine.
7. Unlock and take apart the vessel, auger, condensation catch, mesh, and drip tray. Wash all removable parts by hand with warm soapy water.
8. Wipe the main unit and power cord with a damp cloth.
9. Make sure all parts are **clean and completely dry** before storing.
10. Put the machine back together and store it **upright in a clean, dry place**. Don't put anything on top.

TROUBLE SHOOTING

Problem	Possible cause	Solution
The frozen drink has not reached the desired texture.	The right sugar/alcohol content is not achieved.	Adjust the quantity of sugar/alcohol.
Slush not dispensing.	The appliance is not running, or the volume is too low.	Fill the vessel up 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 ASSEMBLY section.
E1 displays on the screen	The temperature probe is disconnected.	Require qualified electrical person to repair the product.
E2 displays on the screen	The temperature probe is short circuited.	Require qualified electrical person to repair the product.
E3 displays on the screen	The recipe may be too	Remove any obstructions.

	thick, causing the electric motor to become blocked three times within an hour.	Restart with a recipe with less thickness.
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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. In a saucepan, mix cream, milk, 40g sugar and a small pinch of salt. Heat on medium until it's hot and just starting to bubble around the edges (don't let it boil). Take it off the heat.
2. In a bowl, whisk the egg yolks with 50g sugar until the mix looks pale and a bit thick.
3. Slowly pour the warm cream mix into the yolks while stirring. Then pour it all back into the pan.
4. Cook on low heat for about 6–8 minutes, stirring, until it's thick enough to coat the back of a spoon. Take it off the heat.
5. Stir in the vanilla, then pour into a container. Cover with cling wrap and let it cool.
6. Pour 1 litre of the cooled mix into the machine.

7. Use the *ICE CREAM* setting until it reaches the texture you like.

Note: The ice cream will come out soft, like shaved ice — not firm like normal ice cream.

Frozen mimosa

Ingredients:

Orange juice: 650ml

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

Directions:

1. Pour everything into the machine.
2. Use the *FROZEN COCKTAIL* setting until it's as cold or slushy as you like.

Tip: For best results, chill the sparkling wine before adding it in.

Tropical fruit slush

Ingredients:

Pineapple juice: 750ml

Mango chunks (peeled): 500g

Coconut milk: 250ml

Lime juice: 100ml

Directions:

1. Blend all the ingredients until smooth.
2. Pour the mix into the machine.
3. Use the *SLUSH* setting until it's as cold or slushy as you like.

Vanilla frappe

Ingredients:

Half & half: 480ml

Black coffee: 950ml

Vanilla bean paste: 170g

Directions:

1. In a large bowl, whisk everything together until it's smooth and the vanilla bean paste has mixed in.
2. Pour the mix into the machine.
3. Use the *FRAPPE* setting until it's as cold or thick as you like.

Tip: Serve within 30 minutes after it's ready to stop it from going too 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, whisk everything together until it's fully mixed and smooth.
2. Pour the mix into the machine.
3. Use the *MILKSHAKE* setting until it's as cold or thick as you like.

Tip: Serve within 30 minutes after it's ready so it doesn't go foamy.

TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50Hz

Power: 200W

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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