



Slushie Maker
SBL-2506-2
User Manual



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

IMPORTANT SAFEGUARDS

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



AD ALL INSTRUCTIONS BEFORE USE.

WARNING!

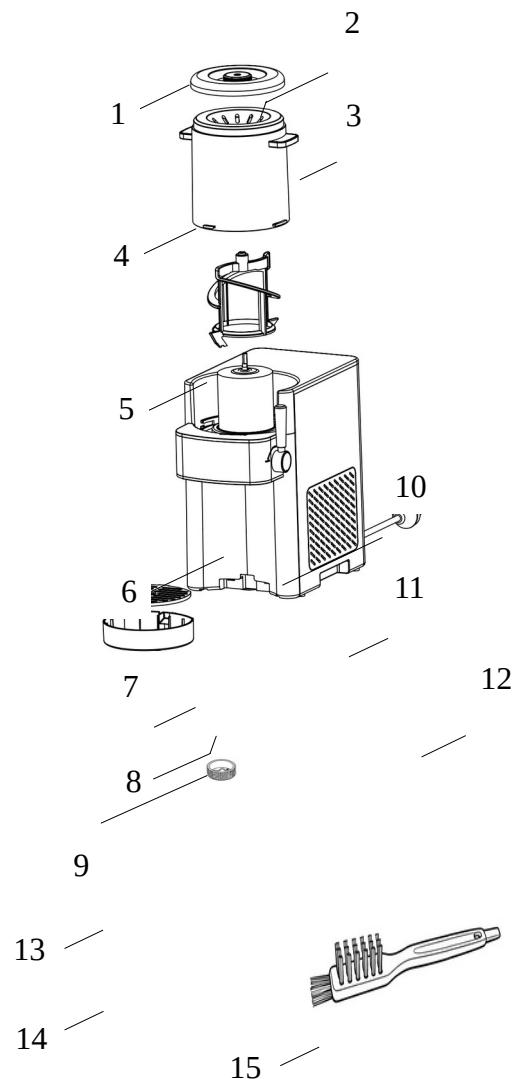
1. Read all instructions before using.
2. Make sure the voltage matches the label and the power socket is earthed and safe.
3. Do not use an extension cord.
4. **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.
5. If the power cord is damaged, it must be replaced by a qualified electrician or similarly qualified person.
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. 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.
9. This appliance is intended for household use and similar applications, including:
staff kitchen areas in shops, offices and other working environments; farmhouses; by guests in hotels, motels and other residential-type environments; and bed and breakfast environments.
Do not store flammable sprays or other explosive items in the machine.
10. Keep the appliance and cord away from hot surfaces.
11. Always keep the appliance upright.
12. Use only on a dry, flat surface.
13. **WARNING: Keep ventilation openings in the appliance enclosure clear of obstructions.**
14. Keep the appliance at least 10 cm away from walls and other objects to allow adequate airflow.
15. Dispose of the appliance only at an authorised E-waste management centre. Do not dispose with normal household waste.
16. **DANGER!** Flammable refrigerant. Do not puncture or damage the refrigerant tubing.
17. For household use only. Do not use outdoors.
18. This is not a blender.
19. Do not process hard or loose ingredients, frozen fruit, ice blocks, or ice cubes.
20. Do not make smoothies or process non-liquid ingredients.

21. Do not process hot ingredients.
22. Always turn off and unplug before cleaning, assembling, or disassembling.
23. Only use the attachments that come with the appliance. Other attachments may cause fire or injury.
24. Keep hands and objects away from moving parts.
25. Do not fill past the MAX FILL (1.2 L) line.
26. Never leave the appliance unattended while in use.
27. Do not carry the unit by the vessel knob. Hold it from both sides under the motor base.
28. After first unpacking, keep the appliance upright for at least 2 hours before use to let the refrigerant settle.
29. Display temperature may differ slightly from actual food temperature.
30. Never immerse the appliance in water or rinse under a tap.
31. For cleaning and storage, please follow the “Cleaning and Storage” section.
32. WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
33. WARNING: Do not damage the refrigerant circuit.
34. WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
35. WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
36.  DANGER! Risk of fire or explosion. Flammable refrigerant used. DO NOT puncture refrigerant tubing.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR SLUSHIE MAKER

1. Lid
2. Charge door
3. Vessel handle
4. Vessel
5. Auger
6. Evaporator
7. Control panel
8. Spout
9. Detachable ice cream spout
10. Dispense switch
11. Main unit
12. Power plug & cord
13. Mesh
14. Drip tray
15. Brush



BEFORE FIRST USE

- Carefully remove all packing.
- Wash all detachable parts in warm, soapy water. Rinse thoroughly and allow all parts to air dry.
- Wipe the main unit with a 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

Ensure the appliance is upright 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.
2. Mount the auger onto the evaporator and ensure it is securely seated.
3. Align the triangle on the vessel with the unlock symbol on the main unit and rotate the vessel clockwise until the triangle points to the lock symbol. Put on the lid.
4. Insert the drip tray (with a mesh inside) in front of the main unit until it clicks in place.
5. Ensure the appliance is upright for at least 2 hours before operating to allow the refrigerant and compressor oil to settle properly for the best performance.

REQUIRED SUGAR/ALCOHOL CONTENT

Too little sugar or too much alcohol may prevent the mixture from freezing into a slushie. 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
0.35L	14g
1.2L	50g

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 pre-made 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 chart below for the maximum spirits (vodka, tequila etc. with more than 35% alcohol) content per total recipe size.

Total Recipe Size	Maximum Spirits Amount
3 cups (0.71 L)	1/2 cup (0.12 L)
5 cups (1.2 L)	5/6 cup (0.2 L)

USE YOUR SLUSHIE MAKER

Filling & Using the Machine

Min fill: 0.35 L

Ice cream max fill: 0.7 L

Max fill: 1.2 L

Do not add ice, fruit, ice cream, frozen fruit, or hot ingredients.

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

Put the detachable ice cream spout onto the spout of the main unit and push until firmly attached if making ice cream.

1. Take off the lid and pour in the liquid or blended mix. Put on the lid.

Note: Make sure liquids or blends are chilled first.

2. Plug the appliance into the mains power outlet. "OFF" will be shown on the display.

Press and hold the  button 3 seconds and the appliance will enter standby mode.

The display will show "---." The appliance will turn off automatically after 15 seconds if you don't do anything.

3. Press the corresponding preset function icon to select the desired programme. The selected image will flash, and the preset temperature will be displayed. The appliance will start automatically after 3 seconds if you don't do anything else. The image will light up and the temperature inside the vessel will be displayed.

Preset functions as follows:

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

4. Press "+" or "-" for 1 second to set the desired temperature.

For frozen drinks, turn the temperature down.

For thicker drinks, turn the temperature up.

5. Press and hold the  button anytime to go back to standby mode.

It typically takes 30–60 minutes for the frozen drink to reach the desired consistency. The appliance will beep 3 times

and “COL” will be displayed when the chosen preset function has completed. The appliance will operate to maintain the set temperature if the temperature of the drink warms up. If set temperature is reached again, 3 beeps will sound and COL will be displayed again.

NOTES:

The temperature can be adjusted during operation.

Completion time depends on the ingredients, amount, and starting temperature.

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

If the set temperature is reached while no ice forms, add a small pinch of sugar, it will help the liquid to get crystal nucleus and form ice quickly.

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

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

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

7. Pull the dispense handle down to dispense the drink. Turn it up to close.

8. Press and hold the  button to turn off the appliance. 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.

Do not put the main unit, plug, or cord in water.

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 (1.2 L)** line.
3. In standby mode, press the **CLEAN** button. The appliance will self-clean for about **3 minutes** (countdown shown on the 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. Remove the vessel, auger, ice cream spout, mesh, and drip tray. Wash all removable parts by hand with warm soapy water. The vessel, auger, mesh and drip tray are dishwasher safe, all other parts should not be put into a dishwasher.
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 appliance back together and store it upright in a clean, dry place. Don't place anything on top of the appliance.

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.
Slushie does not dispense.	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	Overfill 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.	The product must be inspected and repaired by a qualified electrician or service technician.
E2 displays on the screen	The temperature probe is short circuited.	The product must be inspected and repaired by a qualified electrician or service technician.
E3 displays on the screen	The recipe may be too thick, causing the electric motor to become blocked three times within an hour.	Remove any obstructions. Restart with a recipe with less thickness.

RECIPE

Classic vanilla ice cream

Ingredients:

Heavy cream: 210ml

Whole milk: 360ml

Sugar: 90g

Pure vanilla extract: 1 tsp

Egg yolks: 2

A pinch of salt

Directions:

1. In a saucepan, mix cream, milk, 50g 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 40g 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 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: 480ml

Sparkling wine (champagne, prosecco or cava): 720ml

Directions:

1. Pour all ingredients 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.

Classic Margarita

Ingredients:

Water: 700ml

Tequila: 175ml

Cointreau: 175ml

Fresh lime juice: 60ml

Simple syrup: 90ml

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 water and tequila before adding it in.

**Best results are achieved when the final mixture has an alcohol content of approximately 11%.
If exceeds 11%, it is recommended to increase the temperature setting; otherwise, reduce it.**

Coca-Cola slushie

Ingredients:

Coca-cola: 1200ml

Directions:

1. Pour Coca-Cola into the machine..
2. Use the *SLUSHIE* setting until it's as cold or slushy as you like.

Tip: If you prefer to use Pepsi, reset the temperature to -1°C because the sugar content is lower.

Vanilla frappe

Ingredients:

Heavy cream: 45ml

Whole milk: 300ml

Black coffee: 510ml

Vanilla syrup: 110ml

Granulated sugar: 40g

Directions:

1. In a large bowl, whisk everything together until it's smooth.
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: 240ml

Heavy cream: 600ml

Chocolate syrup: 110g

Granulated sugar: 90g

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: 150W

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.

Contact for Kmart purchases	Contact for Target purchases
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