

Slushie & Soft Serve Maker

User Manual



Please read and save this manual for future use.

STOP

READ THIS MANUAL THOROUGHLY BEFORE ATTEMPTING TO OPPERATE THIS DEVICE



This icon will be shown throughout the instruction manual to indicate that this step is difficult or important. Take careful note of all steps in this manual, however these steps hold critical information to the safe and effective use of the unit.



The Slushie Machine uses refrigerant gas to cool. This requires the unit to be always kept upright. Never store the machine on its side or inverted.



Never add solid objects into the unit. Only liquid should be added to the unit when making drinks or Soft Serve. This includes ice, fruit and frozen ingredients.



Any recipe found in this manual should be used as a guide. While all recipes have been tested, localised ingredients may have marginal differences or can change without notice. This can affect the output of the drink or soft serve. We include hints and tips on “tuning” your mixes to aid in getting the best possible creations for you. We cannot guarantee that recipes will have identical outcomes from session to session or when ingredients change.



The machine has on board sensors that will stop the auger automatically if:

1. The mix becomes too frozen and is over freezing on the freeze barrel.
2. The mix is delivering excess pressure to the auger and is causing overload.

If this occurs, follow the instructions on how to remedy this situation. This is not a fault of the unit, it is a protection measure to ensure longevity of the motor. In most instances a minor tweak of the recipe can overcome the issue for the next batch or ensuring that there is no moisture present inside the mixing chamber before adding your ingredients.

SAFETY INSTRUCTIONS

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed reduce the risk of fire, electric shock and injury when correctly adhered to.

Please keep this user manual in a safe place along with your purchase receipt and carton for future reference. If applicable, pass these instructions and packaging on to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical product.

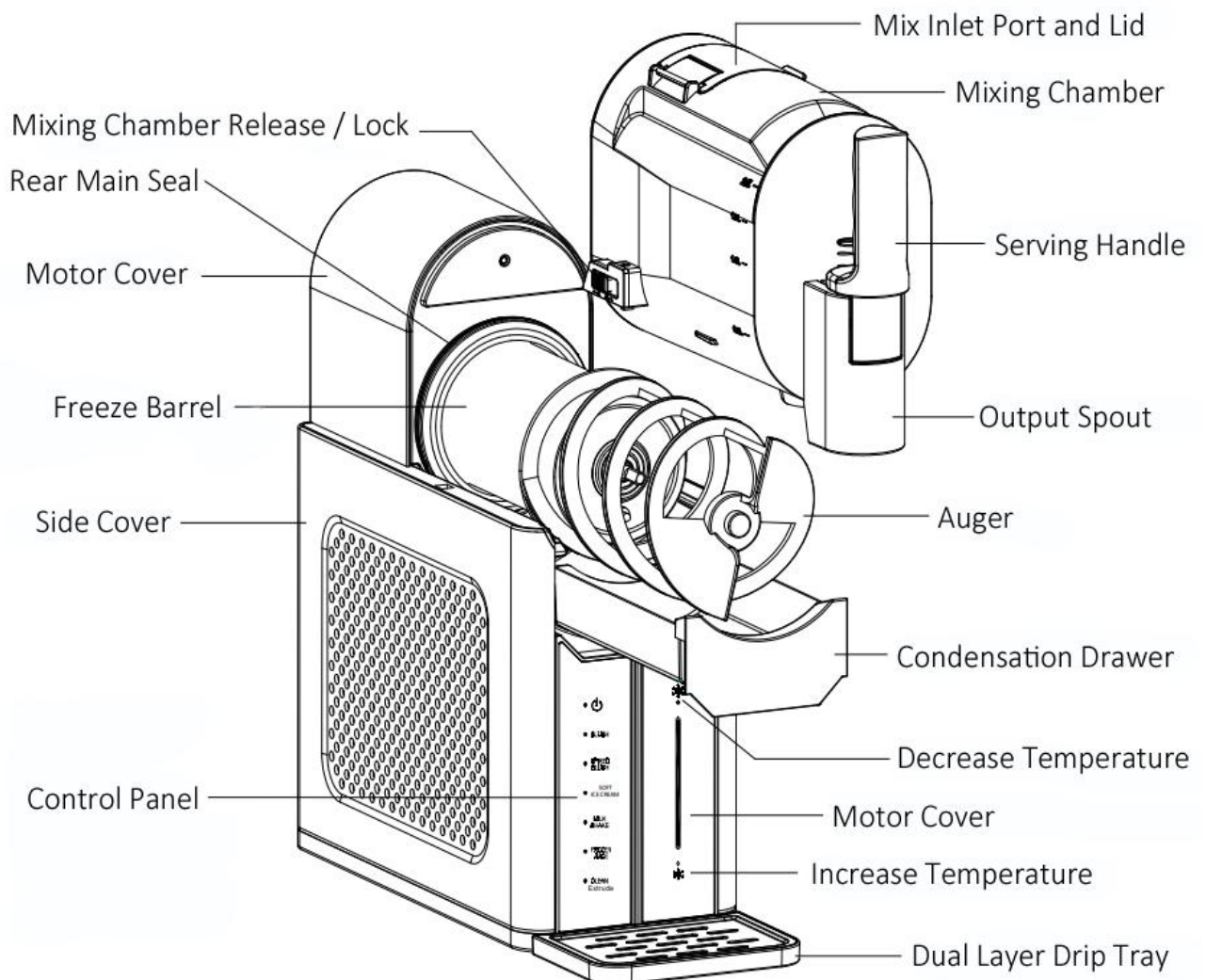
1. Before turning on the Slushie Machine ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the product. The Slushie Machine is intended for indoor household use only. Do not use it for commercial purposes.
2. To protect against fire and electric shock, do not immerse the unit, cord set or plug in water or any other liquid. Do NOT use the Slushie Machine for other than its intended use.
3. Do not use an extension cord unless completely necessary with the Slushie Machine. If an extension cord is used, please ensure that it has a rating equal or exceeding the rating of this product. Do NOT immerse the Slushie Machine body, plug or cord set in water.
4. Do not pull or carry by the cord or use the cord as a handle. Do not pull the cord around sharp edges or corners. Keep the cord away from heated surfaces.
5. Do not bend or damage the power cord and never force the plug into a power outlet.
6. Always unplug the Slushie Machine when not in use. To disconnect from the power supply, grip the plug and pull from the power outlet. The plug must be removed from the power outlet before cleaning, servicing, maintenance or moving the Slushie Machine.
7. Do not move or lift the Slushie Machine while the cord is still connected to the power outlet or still on and running. We also recommend that the unit not be moved while there is Ice or liquid inside the machine.
8. To avoid a hazard, do not use the unit if the plug, cord, or the Slushie Machine itself is damaged. Please contact the After Sales Support team for further advice.

9. Ensure that the Slushie Machine always remains upright. It cannot be stored on its side under any circumstances. This can damage the internal parts of the unit. The unit contains refrigerant gas. This gas must settle and remain upright for proper functioning of the unit.
10. Ensure that the power cord does not get tangled under the bottom of the Slushie Machine.
11. Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.
12. The Slushie Machine is intended for indoor household use only and not for commercial purposes.
13. The Slushie Machine is not a toy. Supervise young children to ensure they do not play with this product.
14. The Slushie Machine is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
15. Do not leave the Slushie Machine unattended when plugged in. Always switch off and unplug when you are not using the Slushie Machine.
16. Do not operate or place any part of the Slushie Machine on or near any hot surfaces (such as a gas, or an electric burner or a heated oven).
17. This unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble, or modify the Slushie Machine.
18. The manufacturer is not responsible for any eventual damage caused by improper or faulty use. Improper installation may result in the risk of fire, electric shock, or injury to person.
19. The use of attachments not sold or recommended by the manufacturer may cause fire, electric shock, or injury.
20. The Slushie Machine is not intended to be operated by means of an external timer or any type of separate remote-control system.
21. Do not clean with metal scouring pads. Pieces may break off or shift and come in contact with the electrical parts creating a risk of electrical shock. It may also harm the outer finish of the unit.

22. Do not use the Slushie Machine near a window as rain may cause electric shock.
23. Do not cover the Slushie Machine whilst in use. Ensure that side and rear vents are not covered and air can flow freely.
24. Always operate the Slushie Machine on an even and stable surface. Do not operate the Slushie Machine on an inclined plane.
25. Do not allow the slushie machine to run for more than 12 hours continuously.
26. Ensure the Slushie Machine is regularly cleaned and maintained for best performance and safety. It must be cleaned after each use. We recommend cleaning between sessions for Soft Serve production. Before using once more the unit and accessories must be completely dry.
27. Do not over fill the drink container or exceed the recommended volume for liquids. These vary by ingredients. Consult the manual for minimum and maximum volumes. Overfilling will result in poor performance and possibly cause damage to the Slushie Machine.
28. Clean all spills immediately and do not allow any liquids to remain in the slushie machine after use.
29. Follow all instructions when attempting to clean, maintain or store the unit. Only store the unit when the drink container, drip tray and any other components are completely clean and dry.
30. Do not attempt to accelerate the drying process of the unit or accessories using heat, a hair dryer or any other form of external heat source.

Note on Ingredients: Any specific brands of ingredients mentioned in this manual are provided solely as examples based on products that were locally available and used during our in-house testing. These references are not endorsements, and the brands are not affiliated with or sponsored by the manufacturer. You may use equivalent products of your choice to achieve similar results. All trademarks, brand names, and product names are the property of their respective owners

GETTING TO KNOW YOUR MACHINE



Notes

- The slushie machine comes mostly assembled in the box.
- We strongly recommend that the mixing chamber and auger be cleaned before use.
- It is critical that if the unit has not been kept upright that it be allowed to rest in an upright position for 2 Hours before turning it on. This will prevent damage to the internal compressor and cooling system.



BEFORE USING FOR THE FIRST TIME

Remove all packaging materials from outside and inside the Slushie Machine, including all packaging materials on the supplied accessories. The auger & mixing chamber should be cleaned and rinsed before use. Follow the instructions in the Cleaning and Maintenance section on how to clean the mixing chamber and auger.



Note: If you wish to use the machine immediately after cleaning, you must manually dry the inside of the mixing chamber manually. Ensure it is **completely** dry before attempting to use the unit. We recommend drying with a clean lint free cloth.

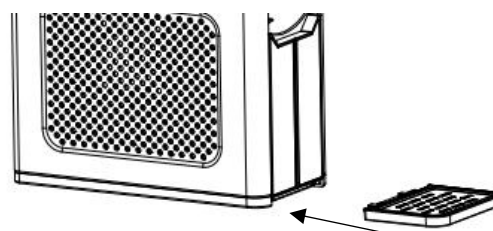
SETTING UP THE SLUSHIE MACHINE

Follow the steps below to setup your slushie machine.



It is critical that if the unit has not been kept upright that it be allowed to rest in an upright position for 2 hours before turning it on. This will prevent damage to the internal compressor and cooling system.

1. Place the machine on a flat stable surface in reach of a suitable power outlet.
2. Clip the dual layer drip tray into position. The lower part of the tray will clip securely into the front lower slot of the machine. Once fitted, place the top grate into the tray.
3. Check that all parts are in place:
 - a. The rear main seal is installed at the back of the freeze barrel.
 - b. The auger is correctly fitted over the freeze barrel
 - c. The mix chamber is correctly fitted, and the locking tabs are in the locked position as shown in the image.
4. Once you confirm all the above are in place, attach the power lead to the power outlet. Turn the outlet on.
5. You are now ready to begin!



INGREDIENTS (DRINKS & SOFT SERVE)



Not all ingredients can be used when making frozen drinks and Soft Serve. See below for our recommendations on how to get the best from your machine. We recommend adding chilled ingredients into the machine only. **Never** add hot ingredients into the machine. **Never** add solid ingredients into the machine. Hot or solid ingredients can damage the machine.

There are ingredients that are not recommended to be used, as they are not easily frozen or resist being frozen.

For best results see the table below for Recommended and Not Recommended ingredients

Recommended	Not Recommended
Soft Drink	Low Sugar Drinks
Fruit Juice (pulp free only)	No Sugar Drinks
Energy Drinks / Sports Drinks	Diet Drinks with Low / No Sugar
Cordials mixed with water or Soft Drink	Drinks with sugar replacements
R.T.D / Pre Mixed Alcoholic drinks	Drinks with pulp / seeds or particles
Mixed Cocktails (Moderate Alcohol)	Mixed Cocktails (High Alcohol content)
White Wine or Light wines (Rose etc)	Low Fat Milk / Lite Milk
Full Cream milk / High cream milk	Milk Alternatives (Soy / Almond / Oat)
Thickened Cream with minimum 35% Fat	Low Fat Cream



You may need to experiment with ingredients over time to get results to your liking. If you are developing a new recipe or mix, work with 1L of mix at a time as this allows space in the mixing chamber to add additional liquid or sugar if required.

Example: Some soft drinks contain a higher sugar or lower water content and will give different results when making a slushie. This varies by brand, flavour and colour in some cases.

Soft Serve

The machine can make a soft serve style ice cream that can be dispensed into a cone directly.



Creating soft serve is a delicate balance of the ingredients in the recipe. Be as exact as possible with the measures of the ingredients.



It is critical that when making soft serve, you ensure that the mixing chamber is completely clean and dry before use. Any residual moisture or left over mix from a previous session can and will affect the next batch.



As the soft serve is primarily made from dairy based ingredients, there can be local and seasonal variations in water content, fat content and brand availability.

Our recipe has been developed with easy to source ingredients, however you may need to experiment with your own local ingredients to ensure that you create a mix to your own liking.

PRESET SETTING OPTIONS

There are several Preset settings that have been designed to deliver the best results when using the machine. These have been developed to give the fastest and best results with the touch of a button. We include a sample recipe for each preset as a guide to using each option.

See the table below for explanations on each preset.

Preset Name	Makes	Recommendations
Slush	Thick Slushies	Coca Cola / Sift Drinks / Energy Drinks / Processed juices / high sugar content drinks
Spiked Slush	Frozen Cocktails	Drinks with alcohol content / Ready to drink mixers / Mixed cocktail kits / wines
Soft Serve	Soft Serve Soft Serve	Follow the included Recipe!
Milkshake	Thick Dairy Based Treats	Milkshake recipe included
Frozen Juice	Frozen juice treats	Natural Juice (Pulp / Seed Free)/ Frappe / RTD Coffee
Clean	Non – Cooling Cycle	Ideal for cleaning the unit, dispensing or mixing already frozen treats without further cooling.



The clean function is very useful when making new creations where you are unsure of the recipe or results. If you find that your mix is over freezing and the machine stops, wait 1 - 2 minutes, then run the clean cycle, while you prepare additional additives for the mix, this will allow the mix to settle, thaw a little and continues to be mixed for 3 minutes without active cooling.

MANUAL TEMPERATURE ADJUSTMENT

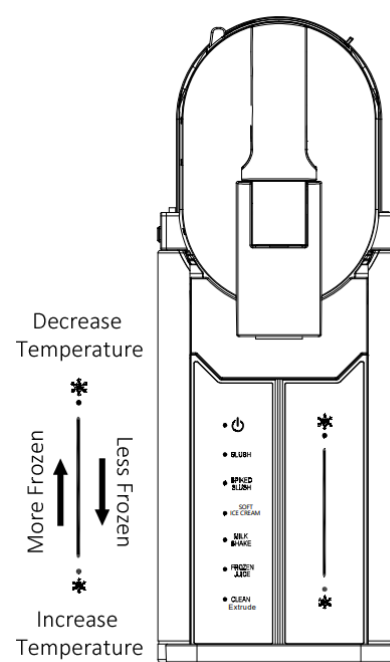
The presets included with the machine have been tested and set for best results, however based on your own creations or tastes, you may want to alter these.

To make a thicker (more frozen) mix: Decrease the temperature, by pressing the decrease temperature button (the Large Snowflake). This is found at the TOP of the temperature indicator.

To make a thinner (less frozen) mix: increase the temperature, by pressing the increase temperature button (the Small Snowflake). This is found at the BOTTOM of the temperature indicator.



Note: The larger snowflake icon represents a more frozen mix, while the smaller snowflake icon represents a less frozen mix.



MAKING A SLUSHIE OR FROZEN DRINK

Follow the steps below to make your frozen drink creation. This is a generic step by step walk through of the process. Each individual recipe should be followed however the general method and flow of operations is outlined below.



There are individual differences in timing for each of the Presets. These are identified in the recipe section of the manual. Volumes will also alter the ready time for each preset as lower volumes can freeze faster and be ready sooner in some instances.



The Maximum volume of mix that can be added to the mixing chamber is 2.0L. The minimum volume of mix is 500ml. Ensure that your mix falls between these values.

Step 1. Setup and Power connection

- Place the slushie maker on a flat level surface with your ingredients close by.
- Plug the power cable into a power outlet and turn the outlet on.
- The Machine will beep and the power button will flash.

Step 2. Loading the Liquid

- Open the lid on the mix chamber port.
- Carefully and slowly, pour the mix into the mix chamber. If your mix is carbonated, pour slowly to avoid over fizzing. Once the mix is added, close the lid.
- Do not overfill the mixing chamber.

Note: The unit should not be running while you are adding mix to the mixing chamber.

Step. 3. Making your Slushie

- Press the power button.
- Based on your choice of liquid, select one of the preset settings by pressing the corresponding button.
 - Slush
 - Spiked Slush
 - Soft Serve (follow the included recipe for Soft Serve)
 - Milkshake (review the recipe before making)
 - Frozen Juice
- Once you make a selection, the unit will start mixing and freezing your mix.
- Allow your mix to freeze without interruption.
- You will hear the compressor fan power on and off periodically during freezing. This is normal operation and no cause for alarm.



Important: Most mixes take 15 – 40mins to freeze and be ready for consumption.

Be patient as results take time and can rapidly change within the mixing chamber. As ingredients reach certain temperatures, they can freeze rapidly creating the perfect consistency. Do not attempt to alter the mix or temperature prematurely.



Note: We strongly recommend that you allow the mix to freeze and mix for a minimum of 30 mins for drinks and 40 mins for soft serve before altering the temperature.

Adjusting the thickness: You can alter the thickness of the mix to suit your taste. Use the Increase and decrease temperature touch buttons on the control panel to alter the temperature. Please note, this can rapidly change the temperature of a mix and cause over freezing rapidly.

Step 4. Dispensing you Drinks

- Position your cup under the spout on the drinks tray.
- With the unit running, gently pull down on the lever and the slush will flow out into the cup. If you do not want to continue to cool the mix, use the clean preset to dispense without active cooling in place.
- Repeat this process as necessary.

Note: Dispense all dairy based drinks or Soft Serve within 10 minutes for best results.



Troubleshooting: - See the Tuning and Mix improvement section for tips on how to achieve the perfect mix, if you are not happy with your results or you want to maximise the results!

MAKING ICE CREAM / SOFT SERVE DESSERTS



STOP

Before you begin, complete the recipe found in this manual carefully. This needs to be complete and ready at hand before continuing. This takes approximately 15 minutes to prepare with ingredients ready to mix.



The maximum volume of Soft Serve is created by the recipe's volumes being 640g. Do not attempt to exceed this as the unit will overload and stop mixing.

Step 1. Setup and Power connection

- Place the slushie maker on a flat level surface with your complete soft serve mix at hand.
- Plug the power cable into a power outlet and turn the outlet on.
- The Machine will beep and the power button will flash.

Step 2. Loading the mixture

- Open the lid on the mix chamber port.
- Carefully and slowly, pour the mix into the mix chamber.

Note: The mix is very thick, using a funnel makes managing the mix easier as it can be directed into the opening slot directly. This is not required but makes the process easier and less messy.

Note: The unit should not be running while you are adding mix to the mixing chamber.

Step. 3. Making your Soft Serve / Ice Cream

- Press the power button.
- Press the Ice Cream Preset Button
- Allow your mix to freeze and without interruption.
- You will hear the compressor fan power on and off periodically during freezing. This is normal operation and no cause for alarm.



Important Information: If the unit stops due to over freezing before 40 mins, allow the unit to rest for 1 minute, then once again press the Soft Serve Preset button.



This mix is based on dairy and ingredients that can fluctuate in water, fat content by brand and location. It is very sensitive to excess or additional moisture.

- As the mix freezes and thickens it will grow in size and the majority will be in the front section of the mixing chamber. It will take time for the consistency to develop into soft serve.



Note: The mix will “look” ready after about 15 – 18 minutes. Do not attempt to serve until at least 40 minutes of mixing.

- Allow the mix to continue freezing and mixing for a period of 40 Mins. If the unit stops due to over freezing and requires re-starting via the preset button, add 2 mins to the time required.
- After 40 mins the unit will beep 3 x indicating the Soft Serve is ready. The unit will then run for an additional 5 minutes before automatically powering off.

Step 4. Dispensing you Soft Serve

- Position your cone or bowl under the spout.
- With the unit running, gently pull down on the lever and the Soft Serve will dispense.
- If there is remaining Soft Serve, in the mix chamber it can be dispensed using the clean setting as this will eject the Soft Serve from the mix chamber without continuing to cool the mix.
- If you want to continue to cool the mix, press the Soft Serve preset setting once more.



Troubleshooting: - See the Tuning and Mix improvement section for tips on how to achieve the perfect mix, if you are not happy with your results or you want to maximise the results!

OVER FREEZING ALARM & RESET

If the unit senses that the internal load is too high, or the freezing barrel is collecting excessive amounts of ice that is slowing the auger, the overload alarm will sound.

This can be identified as the unit suddenly stopping, the temperature indicator flashing top and bottom alternately, and the unit will beep.

If this happens, to continue mixing and freezing follow the steps below:

1. Allow the unit to rest for 1-2 minutes.
2. Run the clean function. This will continue mixing without cooling for 3 Mins.
3. Once the Clean function has completed, select the previous preset and continue.



Notes: If the overload alarm goes off again during the same session, follow the above steps once more, but increase the temperature using the temperature increase button one step, (using the small snowflake), this will reduce the level of freezing in the mix.

RECIPES

This section will provide recipes for each of the preset functions. This is by no means an exhaustive list of drinks that the unit can create. We suggest you use these recipes as a base for building your own recipe creations.

These recipes are a guide only. Localised ingredients can vary in consistency. This can lead to different results. Water and sugar content of the ingredients and mixes are critical to get a slush like consistency without over freezing.

Volumes you are making can also affect freezing times and consistency, as can ambient temperature and humidity.

All recipes in this manual are based on maximum volumes and are listed for easy reference.

If you experience difficulty check the Tuning and Mix Improvement section for tips on how to fine tune your mixes to get amazing results.

Below is a table of included recipes with indications on the results and their difficulty level. We

Recipe Table

Recipe	Difficulty	Result
Frozen Juice	Easy	Soft and easy drinking.
Classic Slushie	Easy	Thick and velvety consistency.
Spiked Slushie	Easy	Thick and Velvety Consistency See recipe for alcohol volumes
Frozen Frape	Easy	Soft and easy drinking.
Milkshake	Moderate	Follow the recipe carefully as mix volumes are important
Soft Serve	Hard	Follow the recipe as closely as possible. Measurements of ingredients are critical to getting the consistency correct.

Note on Ingredients: Any specific brands of ingredients mentioned in this manual are provided solely as examples based on products that were locally available and used during our in-house testing. These references are not endorsements, and the brands are not affiliated with or sponsored by the manufacturer. You may use equivalent products of your choice to achieve similar results. All trademarks, brand names, and product names are the property of their respective owners

Classic Slushie

Preset: Slush

Time: Approx 25 Mins for 2L.

See the required ingredients below:

Ingredient	Measure	State
Coco Cola Soft Drink	2L	From refrigerator

Method

1. Follow the steps in this manual for preparing your Making a Slushie or Frozen drink section.
2. Remove the Coco Cola bottle from the refrigerator.
3. Add the Coco Cola into the mix inlet port.
 - a. Minimum 500ml at 2000ml Maximum
4. Press the Slush preset button
5. This will show on the temperature indicator at level 3.
6. When the slushie machine has run for 35 mins on this setting it will automatically stop.
7. Follow the dispensing steps as per the Making a Slushie or Frozen drink section.

Notes: If you want to have a thick slushie that requires a spoon to eat, decrease the temperature (using the large snowflake) to maximum. This will make the thickest slushie possible. You can do this at any time of the process.

You can dispense this mixture at any time after approximately 25 minutes.

If you experience difficulty check the Tuning and Mix Improvement section for tips on how to fine tune your mixes to get amazing results.

Frozen Juice

Preset: Frozen juice

Time: Approx 25 Mins for 2L

See the required ingredients below:

Ingredient	Measure	State
Pick'd Pulp Free Orange Juice	2L	From refrigerator

Method

1. Follow the steps in this manual for preparing your Making a Slushie or Frozen drink section.
2. Remove the Juice bottle from the refrigerator.
3. Add the Juice into the mix inlet port.
 - a. Minimum 500ml at 2000ml Maximum
4. Press the Frozen Juice preset button
5. This will show on the temperature indicator at level 1.
6. When the Juice slushie is ready the unit will beep 3 times, then run for 5 minutes and automatically stop.
7. Follow the dispensing steps as per the Making a Slushie or Frozen drink section.

Notes: If you want to have a thick juice slushie that requires a spoon to eat, decrease the temperature (using the large snowflake) to maximum. This will make the thickest slushie possible. You can do this at any time of the process.

You can dispense this mixture at any time after approximately 25 minutes.

If you experience difficulty check the Tuning and Mix Improvement section for tips on how to fine tune your mixes to get amazing results.

Frozen Frappe

Preset: Frozen Juice

Time: Approx 15 Mins for 750ml

See the required ingredients below:

Ingredient	Measure	State
R.T.D Coffee (Dare Espresso)	750ml	From refrigerator

Method

1. Follow the steps in this manual for preparing your Making a Slushie or Frozen drink section.
2. Remove the Coffee bottle from the refrigerator.
3. Add the premixed coffee into the mix inlet port.
 - a. Minimum 500ml at 2000ml Maximum
4. Press the Slush preset button
5. This will show on the temperature indicator at level 1.
6. When the Frappe is ready the unit will beep 3 times, then run for 5 minutes and automatically stop.
7. Follow the dispensing steps as per the Making a Slushie or Frozen drink section.

If you experience difficulty check the Tuning and Mix Improvement section for tips on how to fine tune your mixes to get amazing results.

Spiked Slushie (Frozen Cocktail)

Preset: Spiked Slushie

Time: Approx 20 Mins for 4 x Pre Mix Cans (375ml) or 4 x 285ml Bottles

See the required ingredients below:

Ingredient	Measure	State
Hard Solo 6.0%	4 x Premix cans / bottles	From refrigerator

Please note: Sugar Free variants will not make successful slushies. Sugar will be required to be manually added to ensure the mix is approximately 5% Sugar by weight.

Method

1. Follow the steps in this manual for preparing your Making a Slushie or Frozen drink section.
2. Remove the cans or bottles from the refrigerator.
3. Add the drinks into the mix inlet port.
 - a. Minimum 500ml at 2000ml Maximum
4. Press the Spiked Slushie preset button
5. This will show on the temperature indicator at level 9.
6. When the slushie is ready to serve from approximately 20 mins, however if you want a thicker mix, allow the slushie machine to continue running. The ingredients will continue to thicken and freeze.
7. Follow the dispensing steps as per the Making a Slushie or Frozen drink section.

Alcohol volumes

In the above recipe we are using ready to drink (RTD) mixed drinks. These have an alcohol percentage of 6.0% This setting requires alcohol volumes of 4% - 10% to operate correctly.

Higher alcohol content mixes will need the temperature decreased (large snowflake) to account the increased resistance of the alcohol freezing.

We suggest mixing a moderate volume of alcohol in the mixing chamber to allow for freezing and adding additional alcohol to the dispensed cocktail if required.

If you experience difficulty check the Tuning and Mix Improvement section for tips on how to fine tune your mixes to get amazing results.

Milkshake / Thickshake

Preset: Milkshake

Time: Approx 10 - 25 Mins for 747g (maximum)

See the required ingredients below:

Ingredient	Measure	State
Full Cream milk	520g (by weight)	From refrigerator
Thickened Cream	105g (by weight)	From refrigerator
Flavour syrup	50g (minimum) / (to taste)	From refrigerator

Ingredient Notes:

- Full Cream milk – we recommend milk with 4.5% Fat. (Norco / Pauls)
- Thickened Cream – we recommend cream with minimum 35% fat
- Flavour syrup – this **cannot** be a low sugar or sugar replacement syrup.

Notes: When frozen the flavouring loses a lot of “sweetness” in the mix. 50g is the minimum that will lightly flavour a milkshake in the volume above.

Method

1. Follow the steps in this manual for preparing your Making a Slushie or Frozen drink section.
2. Remove the ingredients from the refrigerator.
3. Add the milk, cream and syrup into a mixing bowl.
4. Using an electric beater mix the ingredients on high for 1 minutes.
5. Add the mix into the mix inlet port.
6. Press the milkshake preset button.
7. This will show on the temperature indicator at level 5.
8. You can begin to serve after 10 mins of mixing. See below for making a thicker mix.
9. When the milkshake is mixed and frozen to maximum the unit will beep 3 times, then run for 5 minutes and automatically stop.
10. Follow the dispensing steps as per the Making a Slushie or Frozen drink section.
11. Dispense all the mix within 10 minutes of the finishing time for best results.

Depending on your preference you can begin to serve at approximately 10 mins. The longer you continue to mix and freeze the thicker your milkshake gets, turning into a very Thick Shake.

Dairy Based Ingredients

Dairy based ingredients can vary locally. The above has been created with the ingredients as listed. If your results are not as expected, review the measures used and check that the ingredients meet the above criteria. Any significant variation here can cause unexpected results.

Soft Serve Ice Cream

Preset: Ice Cream

Time: Approx 35-40 Mins for 640g (maximum)

See the required ingredients below:

Ingredient	Measure	State
Full Cream milk	260g (by weight)	From refrigerator
Thickened Cream	270g (by weight)	From refrigerator
Sugar	111g	
Egg (large)	1 x Egg Yoke	From refrigerator
Vanila Extract	1 Teaspoon	

Ingredient Notes:

- Full Cream / High Cream milk – we recommend milk with 4.5% Fat. (Norco / Pauls)
- Thickened Cream – we recommend cream with minimum 35+% Fat (Bulla)
- Sugar should be 111g for large eggs

Method

1. Follow the steps in this manual for preparing your Making Soft Serve section.



Note: It is critical that the mixing chamber, auger and freeze barrel be **completely dry** before you begin.

2. Remove the ingredients from the refrigerator.
3. Add the sugar, egg yoke and vanilla into the mixing bowl and combine on low speed. Then add the cream and milk to the sugar and egg mixture.
4. Using an electric beater mix the ingredients on high for 10 minutes.
5. The mix will begin to thicken and should leave creases in the surface when mixing is complete.
6. Add the mix into the mix inlet port (we recommend a funnel to direct the mix).
7. Press the Ice Cream preset button.
8. This will show on the temperature indicator at level 8.
9. Allow the mix to freeze however constantly monitor the mixture for over freezing.
10. Allow the mixture to freeze for 40 mins.



If the unit stops at any point during the 40 minutes, allow the unit to rest for 1-2 Minutes, then select the Soft Serve preset once more and continue mixing and freezing.

11. The soft serve will be ready in approximately 35 – 40 minutes and you can begin serving. If you want a thicker / stiffer mix, you can allow the unit to continue running. If required, you can decrease the temperature (large Snow flake) to freeze the mix more aggressively.
12. Follow the dispensing steps as per the Making Soft Serve section.
13. Dispense all the mix within 10 minutes of the finishing time for best results.



If the unit stops after 40mins and you want to continue mixing, select the ice cream preset once more. After a total of 60 minutes, the consistency will no longer continue to thicken. At this point the mix should be served or discarded.

Dairy Based Ingredients

Dairy based ingredients can vary locally. The above has been created with the ingredients as listed. If your results are not as expected, review the measures used and check that the ingredients meet the above criteria. Any minor variation can cause unexpected results.

If you experience difficulty check the Tuning and Mix Improvement section for tips on how to fine tune your mixes to get amazing results.

What to expect

- As the mix begins to freeze it will all collect at the front of the machine, this is normal and desired.
- The machine will freeze the mixture slowly and it will thicken with time and will take up to 40 mins.
- The consistency of the soft serve will be slightly thicker and wetter than commercial soft serve, however, should stand in a peak when dispensed into a cone when properly made and allowed to freeze.
- See the tuning and mix improvement section for Soft Serve making tips.

TUNING & MIX IMPROVEMENT

It is important to understand how to modify your mixes for the best consistency.

Below are tips and hints for tuning and improving your mixes. These are broken into drink and Soft Serve sections as these require different tuning methods.

If you are developing a mix or recipe, we suggest that you work with a mix of approximately 1L so you can modify the mix as you experiment. This leaves room for liquid or sugar during freezing.

Tuning Drink Mixes

The common challenges found when making drinks are below:

Over Freezing

This is typically due to either:

- Low sugar content

- Excessive water content
- Moisture remaining in the mixing chamber after cleaning or previous sessions

If your mix is over freezing it is best to take note of the original ingredients and add additional sugar for following sessions.

If you are developing a mix, add a little sugar (1 tablespoon at a time) and re-start the preset after 1 – 2 minutes.



Note: A small variance in sugar or water level in the mix can have a dramatic effect. We suggest you tune you mix a little at a time.

Under Freezing

This is typically due to either:

- Excessive Alcohol content
- Incompatible ingredients (No / Low / Substitute Sugar drinks)

If your mix is not thickening or freezing it is best to take note of the original ingredients and add make changes for the next batch.

If you are developing a mix we recommend that you allow the mix to attempt to freeze for up to 30 mins before making changes.

Mixes containing Alcohol – The range of alcohol should be between 4% and 10%. Higher concentrations will not freeze well. If you are looking to add high concentrations of alcohol, add these later or add to taste and use moderate levels in the mix chamber.

If your mix is not freezing as you would like, decrease the temperature first (using the large snowflake) one step at a time. Wait 10 mins before making another temperature change.



Note: A small variance in sugar or water level in the mix can have a dramatic effect. We suggest you tune you mix a little at a time.

Tuning Soft Serve Mixes

When tuning your Soft Serve mix there are many variables that need to be accounted for.

Over freezing

In our testing, over freezing due to different fat content variants between milks and creams was common. The milks listed in the ingredients section that are 4.5% fat and are whole milk return the best results. Over freezing mid session is not the end of the batch, and it can generally be re-started and continue to make a great soft serve.

It is critical to the performance of the mix that the mixing chamber and all internal accessories are completely dry. Even a small amount of excess moisture can prematurely freeze the mix and cause an overload / over freeze situation.

If you are finding that your local ingredients are freezing too rapidly, add additional sugar or a little honey to the mix at 1 x teaspoon at a time. This will resist the ice crystals forming.

Consistency

It is important that the mix is mixed for 10 minutes at high speed to thicken the mix and add air into the mixture. This gives the Soft Serve a lighter and fluffier consistency. If your mix is not stiff enough, you can add in egg yoke. We suggest a third or half a yoke at a time. The yoke will need some additional sugar or honey added to the mix to account for the extra water content. Here we suggest 2 – 3 grams at a time. This will help to make the mix stiffer, however you will need to experiment here, as the stiffer the mix, the easier to over freeze and cause an over load.

CLEANING, MAINTENANCE AND STORAGE

The unit must be cleaned after each use to ensure safety and best performance. Below are instructions and suggestions for daily and deep cleaning operations.

Any cleaning or maintenance of the units should only be done in the following conditions.

- The unit has completely emptied from use.
- The unit is OFF and no longer running.
- The unit is unplugged from the power outlet.

Cleaning and Maintenance

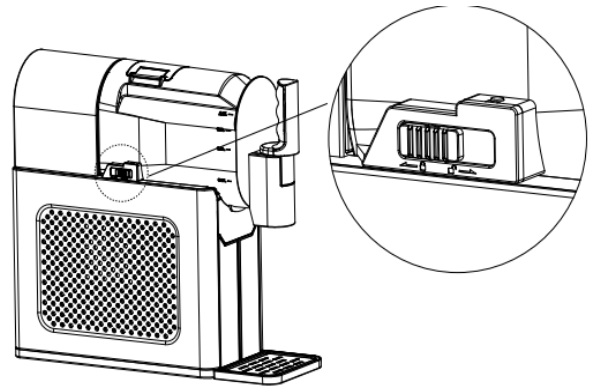
Using the Self Clean Function

1. Dispense as much as possible from the mixing chamber.
2. Fill a mixing bowl with up to 2L of warm (not hot) water with dish soap.
3. Pour this mixture into the mix inlet port.
4. Press the clean button to begin self - cleaning. The unit will run for 3 minutes.
5. Place a bowl under the spout and open the tap. Allow all the liquid to flush through.
6. Refill the mix chamber with clean fresh water.
7. Repeat steps 4-5 above.
8. Once complete, turn off the power outlet and unplug the power cable.
9. Follow the Disassembly instructions for removal of the mix chamber and internal accessories for through cleaning.
10. Allow all components to completely dry before re-assembling the unit.

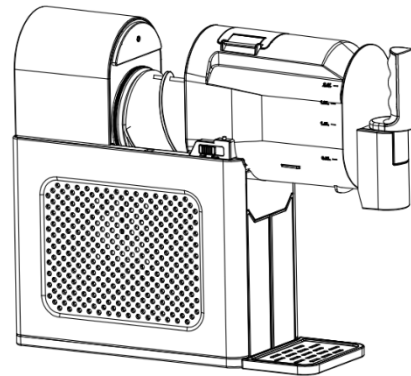
DISASSEMBLY

The unit must be disassembled for thorough cleaning after each use. See below notes on disassembly.

1. Move the left and right locking switches on the body of the unit into the un-lock position. This is towards the front of the unit.



2. Remove the mixing chamber by pulling it gently straight out of the body of the machine. DO NOT lift the mixing chamber as you remove it, slide it forwards directly off the machine.

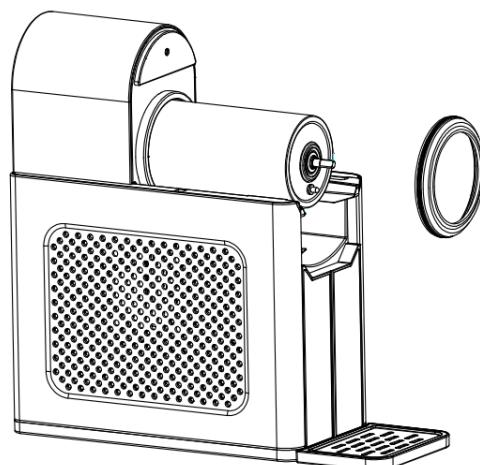


3. Slide the auger off the freezing barrel. Pull this gently off the centre drive axel. This will slide directly off the freezing barrel. Set this aside for cleaning.

4. Remove the drip tray, by sliding it forwards out of the unit. It may have collected some condensation or moisture from the previous session. Empty this and wipe the interior clean.

5. Remove the main rear seal carefully. Slide it forwards carefully from the rear position. Do not damage the seal or the unit will leak.

6. Carefully remove the lower drip tray, Empty any leftover liquid it has collected and rise out completely.



Cleaning Notes:

Handwash each component thoroughly in warm soapy water. Do not place any items into the dishwasher.

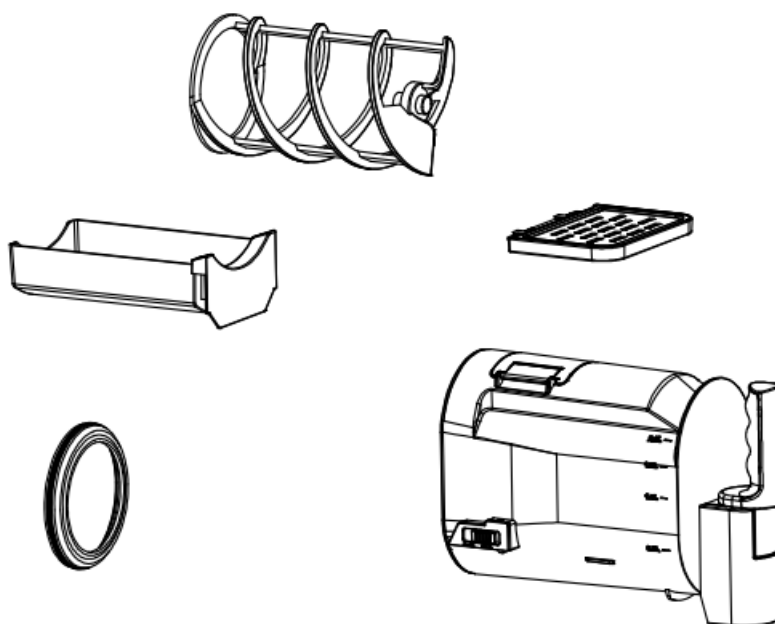
Wipe the freeze barrel with a soapy cloth, then clean any remaining soapy residue off with a clean cloth. This barrel must be completely clean after each use.



Take care not to dislodge the pin holding the lever into the mixing chamber. Hold this in place when cleaning. Re recommend that the spout cover be kept in place while cleaning as this protects this from occurring.



Allow ALL components to **completely dry** before attempting to re-assemble the unit.

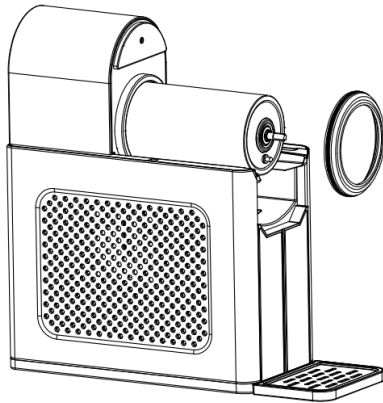


ASSEMBLY

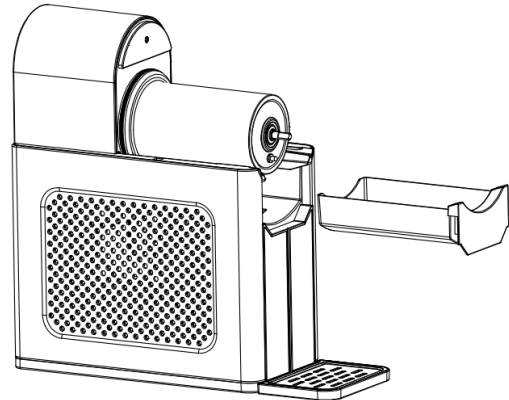
Follow the below to re-assemble the unit once it has been cleaned.



Note: The unit must be completely dry before storage or attempting to make any of the drinks or Soft Serve. Any excess moisture in the mixing chamber can affect the outcome of the mix.

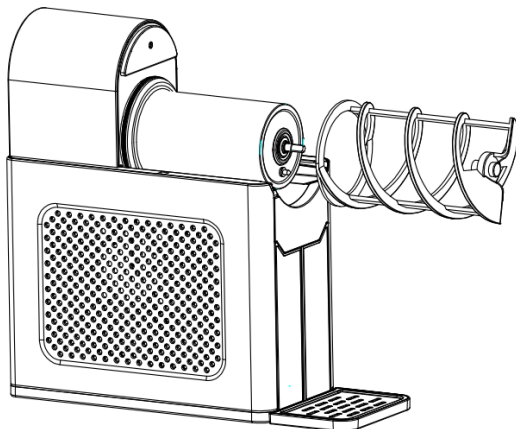


Step 1

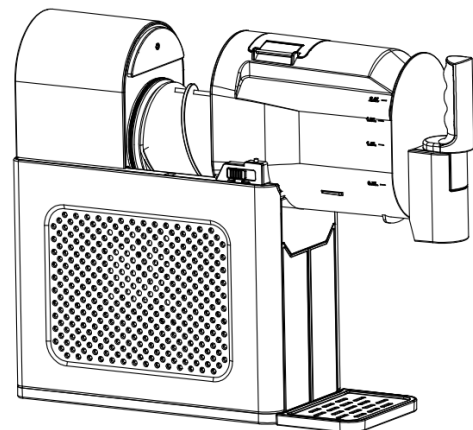


Step 2

1. Slide the rear main seal over the freezing barrel. Ensure this is installed tight to the rear housing and is evenly sitting against both the freezing barrel and the rear of the unit.
2. Slide the drip tray into place. This will slide into the slot provided under the freezing barrel.



Step 3



Step 4

3. Slide the auger over the freezing barrel. Rotate the auger manually until the slot in the end aligns with the drive axel coming from the freezing barrel. Once aligned gently push the auger onto the axel.

4. Ensure the rear main seal, and auger are installed then slide the mixing chamber into the unit. This should be fitted straight and not at any angle. Once the rear of the mixing chamber contacts the rear main seal it will require a gentle pressure to push the mixing chamber all the way to the motor housing. The seal will fit inside the edges of the mixing chamber.

When positioned correctly the locking tabs will easily click into position towards the rear of the unit,

Storage

The Slushie Machine should be stored with the accessories installed. Store out of Direct sunlight in a dry cool location. We recommend storing the unit in the carton it was supplied in. The unit must be stored vertically. **Do Not** store the unit on its side, back or inverted.

TROUBLESHOOTING

Below are some Troubleshooting tips – please refer to the below in the event of any unexpected issue.

Possible Issue / Question	Solution
Temperature bar is flashing top and bottom alternately and auger has stopped turning	This is an over freezing warning. Allow the machine to sit for 1 – 2 minutes and then re-start on the previous preset.
Temperature bar shows downward pattern	The sugar content is too low, or the temperature selected is not correct the ingredients. Add some sugar to the mix and review the selected temperature settings.
Temperature bar shows an inwards pattern towards the centre.	Too little volume in the mixing chamber. Increase the volume of the mix to be minimum 500mls.
Temperature bar shows an upward pattern	Alcohol content is too high, Add additional non alcohol mix ingredients if possible. There is too much volume in the mixing chamber before freezing. Open the Dispenser and remove a little volume to a maximum of 2.0L. Incorrect temperature selected for the ingredients. Review the temperature settings and try once more.
Slushie is not thick enough	Try decreasing the temperature one setting by using the large snowflake icon.
My Slushie is too thick	Try increasing the temperature one setting by using the small snowflake icon.