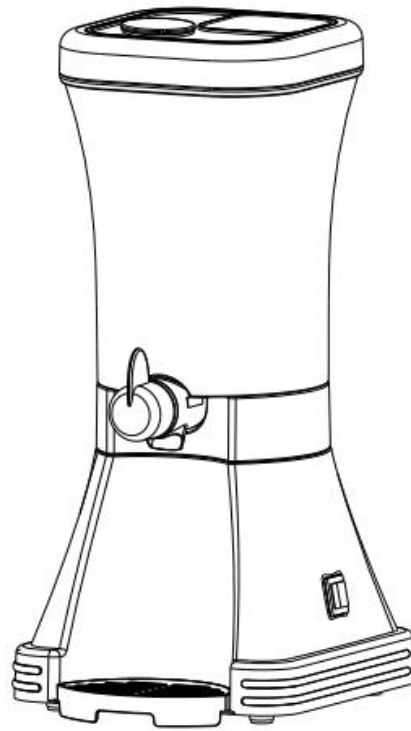


SLUSHIE MAKER

INSTRUCTION MANUAL



Please read all instructions

Carefully and retain for futures reference

SAFETY INSTRUCTIONS

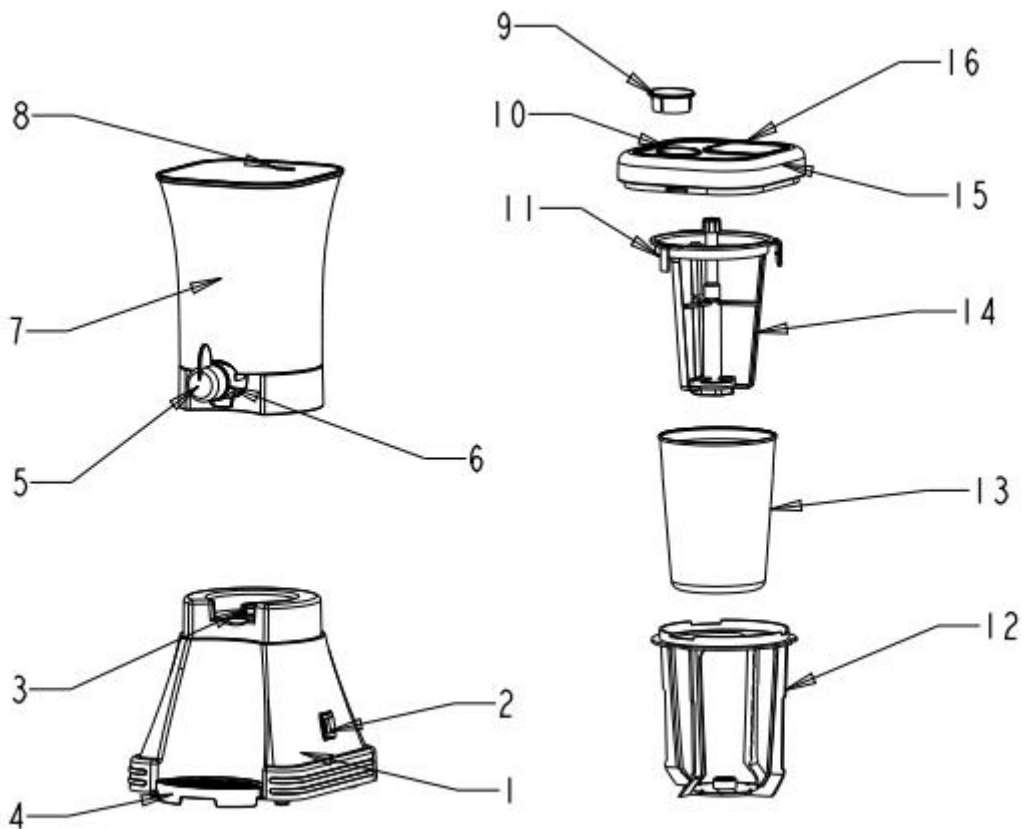
When using electrical appliances, basis safety precautions should always be followed , including the following:

- Read all instructions before use.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- To protect against fire, electric shock and personal injury do not immerse the appliance, its cord or plug in water or any other liquids.
- Close supervision is necessary when any appliance is used near children.
- Unplug from the outlet when not is use, before putting on or taking off parts and before cleaning.
- Avoid contact with moving parts.
- Do not operate any applinace with a damaged cord or plug or after the applinace

malfunctions or is dropped or damaged in any manner, Return the appliance to a qualified electrical engineer for examination, repair or electrical or mechanical adjustment.

- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- To disconnect, turn the unit off and unplug from the wall socket.
- The Slushie container should be washed and thoroughly towel-dried before use.
- Keep hands, hair, clothing, spatulas and other utensils away from the appliance during operation to reduce the risk of injury to persons and damage to the appliance. Do not use sharp objects or utensils inside the Slushie container or ice canister.
- Sharp objects will scratch and damage the inside of the containers. A rubber spatula or wooden spoon may be used when the appliance is unplugged and in the off position.
- Ensure that the voltage indicated on the name plate matches with your home's voltage.
- Never clean with scouring pads, abrasive cleaners or hard implements.
- Do not place or use the appliance on hot surfaces such as a stove, hotplate or near an open gas flame.
- Do not immerse the motor base in water or other liquids.

DESCRIPTION OF PARTS



1. Motor Base
2. On/Off Switch
3. Drive Sprocket
4. Tray
5. Tap
6. Tap Handle
7. Slushie Container
8. Locking Notch

9. Ice/ Salt Inlet Cap
10. Ice/Salt Inlet
11. Ice Paddle Locking Latch x3
12. Slushie Paddles
13. Ice Canister
14. Ice Paddles
15. Canister Lid
16. Canister Locking

*NOTE: Illustrations may differ from actual product

TECHNICAL SPECIFICATIONS

- Voltage 220-240V 50/60Hz
- Power 20 Watts
- Capacity 32oz.(1 litre)

INSTRUCTIONS FOR USE

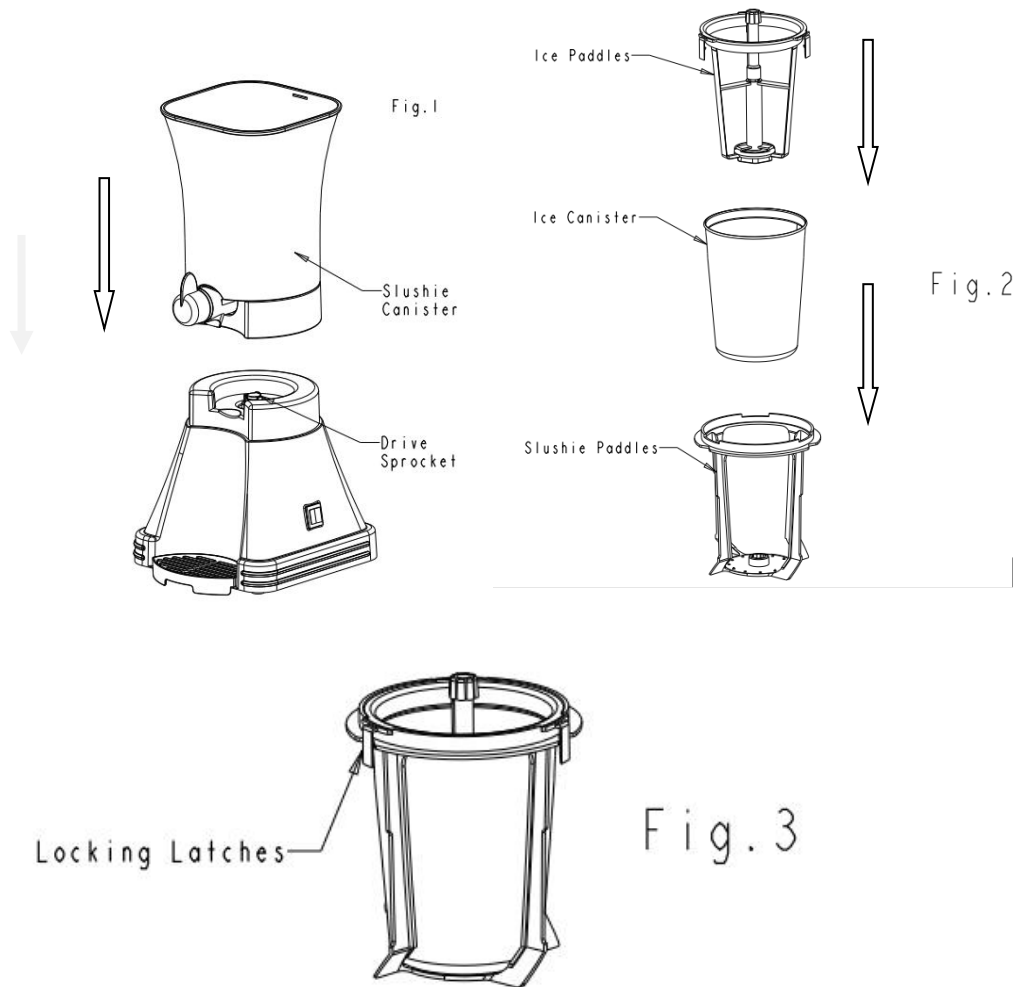
Before First Use

- Remove all packaging material and the manual from the slushie maker.
- Do not immerse the motor base in water or any other liquids.
- Handwash all the parts (lid,ice canister, ice paddles, slushie paddles and slushie container), ensuring that the tap is open to allow water to flow through.
- All parts should be washed in warm water with a mild detergent and dried thoroughly.
- Do not use abrasive cleaners as these may damage the appliance.
- The drive sprocket can be wiped clean with a damp cloth.

Assembly

- NOTE: Do not plug the power cord into the mains power supply until the unit is fully assembled.
- Place the slushie container on the motor base. Ensure that the container is sitting correctly on the driver sprocket with the tap directly over the drinks tray(Fig.1)
- Insert the ice canister into the Slushie paddles, then insert the ice Paddles into the ice canister(Fig.2)
- The locking latches on the ice Paddles should easily snap onto the slushie paddles(Fig.3)

- Place the canister assembly into the slushie container, ensuring that the ice canister sits flush on the drive sprocket at the base of the slushie container.



Using your Slushie Maker

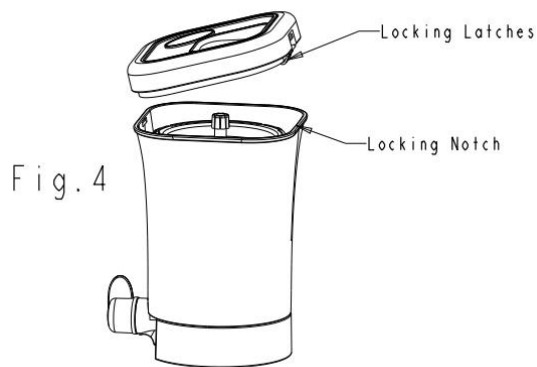
- The slushie maker can make up to 32oz.(1.litre) of slushies or an individual serving size. The ingredients will decrease in volume once the ice crystals have formed, however to ensure that the brine (ice and salt) used to make slushies, or the slushie mixture is not contaminated, you must not exceed the capacity of 32oz. of liquid in the slushie container.
- To secure the lid onto the slushie container, place the front end on first, then

secure the locking latch onto the rear locking notch of the canister(Fig.4)

- Once the lid is secured to the ice container, place slushie container assembly on to the motor base, then to start the unit, flip the Mix/Off/Dispense switch up to the Mix position. The slushie and ice paddles will start to rotate.
- To fill the ice container, place 2oz(about 3-4 Ice/ Salt Inlet Cap of water) of cold water into the canister through the ice/salt inlet (Fig 5) .
- Add 3 ice/salt inlet cap of rock salt or coarse sea salt to the ice cubes(Fig 6).
- Place add ice cubes into the ice canister (Fig.7). The ice level should be be approximately 1 inch below the rim of the ice canister (Fig.8).
- HINT: Regular square ice cubes work best.
- NOTE: Ensure that the tap is in the closed position to avoid spillage.
- Slowly pour the slushie mixture into the rear section of the lid.
- The liquid will pour into the slushie container, you will begin to see it rotating in the slushie container(Fig.9)
- CAUTION: Do not exceed 32oz.(1 litre) of liquid indicated by the MAX line on the slushie container.
- NOTE: Place a cup or glass on the drink tray when the unit is running in case of dripping.
- Leave the unit on for approximately 15/25 minutes, depending on the slushie mix used or until the mixture reached the desired consistency. Do not turn the unit Off during use as the mixture may thaw. NOTE: Making slushie in a warm environment may lengthen the process.
- Add more ice cubes and salt if necessary through the ice/salt inlet.
- CAUTION: Do not exceed filling the ice canister 1 inch from the top as there is a risk that the slushie mixture will become contaminated with salt.
- **IMPORTANT:**
 - **Do not use the slushie maker to freeze liquids without any sugar (such as water) as this may damage the appliance. Water will freeze very quickly to the exterior of the ice canister and could damage the unit.**
 - **Add rock salt or coarse sea salt and ice cubes the motor base must be work normally in the mixed state, in order to avoid damage to the machine.**

--- The rock salt or coarse sea salt and ice cubes added not to more, In order to avoid damage to the machine.

--- Ingredients added to order, please don't change, In order to avoid damage to the machine.



Dispensing Slushies

- When peaks form, the slushie mixture has reached the best consistency.
- To serve the slushie mixture, flip the Mix/Off/Dispense switch to the right position "Dispense" to serve the slushies(Fig.10).
- Place a serving glass onto the drink tray, then turn the tap handle clockwise to the pour position(Fig.11).
- The slushie mixture will begin to pour out into the glass(Fig.12)
- To shut off the dispenser, turn the top handle anti clockwise.

- Flip the Mix/Off/Dispense switch to the Off position when you are finished using the slushie maker.



←→
Mix Off Dispense

Fig.10



Fig.11



Fig.12

CLEANING AND MAINTENANCE

- Do not wash any part of the appliance in the dishwasher, handwash only.
- Do not immerse the motor base in water or any other liquids.
- The exterior surface of the motor base can be wiped clean with a damp cloth.
- Remove the slushie container from the motor base and remove the lid.
- Remove the ice canister assembly from the slushie container.
- Discard the brine(ice water and salt)from the ice canister.
- Carefully lift the locking latches from the ice paddles and disassemble the ice canister assembly.
- Do not place any parts of this unit in the dishwasher as damage will occur.
- To clean the slushie container, rinse under warm water, fill with warm,soapy water and open the spigot to allow clean water to run through.Use a small flexible bottle brush to clean the inside of the spigot.
- To clean the ice canister, paddles and lid, handwash with warm,soapy water and rinse well.

HELPFUL HINTS

- Smoothies can be made into slushies however, the chilling/freezing time should be increased to achieve the creamy, frozen texture desired.
- Carbonated drinks can be used to make slushies such as cola, root beer, cream soda etc.
- NOTE: Carbonated diet drinks will not freeze.
- It is best to chill most mixtures in the fridge or freezer for a few minutes before pouring into the slushie container as this will speed up the freezing/chilling process.
- If creating alcoholic drinks such as pina coladas or daiquiris, add the alcohol at the end of the process, as alcohol does not freeze and this will alter the results when added in with the mixture.
- Slushie mixture with high sugar content will reach the desired consistency more quickly than those with milk or a lower sugar content.
- Artificial sweeteners can be added instead of sugar, In this case, cool the liquid ingredients for approximately 10 minutes in the freezer. Lower sugar content drinks take longer to freeze.
- This process will help decrease the running time.
- Fresh fruit drinks should be blended first to achieve optimum results. In addition you may need to add more sweetener as natural fruit sugars lessen in taste when frozen.
- Always start with liquid mixtures when preparation begins.
- Do not use stiff mixtures such as whipped cream or frozen liquids.
- Do not operate the unit longer than required. If, after 40 minutes the mixture has not yet achieved the slushie consistency or has thawed again, do not continue.

Possible reasons for the mixture not chilling/freezing:

- The ice canister was not cold enough, more ice and salt should have been added.
- The mixture was too warm.
- Alcohol was added to the mixture too early.
- Do not store slushies in the freezer or fridge. They should be consumed

immediately.

RECIPES

Slushie Smoothies

NOTE: Reduce the running time for the slushie maker when you reduce the amount of liquids. Each recipe below makes a maximum of 32oz. if the recipe is doubled or 8oz. if the recipe is reduced by half. These recipes are for 16oz. to give you the options of serving size.

For all smoothie recipes below add all the ingredients into the slushie container and allow the unit to run for approximately 20/25 minutes to achieve a slush like smoothie.

Orange Creamsicle

10oz. Skimmed Milk

3oz. Orange Juice

3oz. Sunny Delight Orange Juice

1/4 tsp Vanilla Extract

Cappuccino Cooler

8oz. Chilled Espresso Coffee

2oz. Milk

Sugar(to taste)

This recipe requires no more sugar than an average coffee.

Peachy- Keen Smoothie

4oz. Peaches

8oz. Pineapple Juice

2oz. Lemon Juice

NOTE: Mix the ingredients in a blender before adding to the smoothie maker.

Mango Madness

6oz. Pureed Mango

3oz. White Grape Juice

2oz. Skimmed Milk

Mix the ingredients together in a container or bowl before pouring into the slushie maker.

NOTE: Fresh fruit drinks should be blended first to achieve optimum results.

Juicy Slushies

Old Fashioned Lemon Ice

10oz. Chilled Water

2oz. Fresh Lemon Juice 4 tsp Sugar

1/8 tsp Lemon Rind Peel

Tropical Fruit Cup

2oz. Lemon Juice Pulp

2oz. Pineapple Juice

6oz. Grape Juice

6oz. Lemon- Lime Soda

O.J.G. Slugger

12oz. Grape Juice

4oz. Orange Juice

Breakfast Zing

8oz. Grapefruit juice

2oz. Lemon Juice

2oz. Apple Juice

Mellowed Yellow

14oz. Lemon-Lime Juice

2oz. Pineapple Juice

Frozen Apple Cider

12oz. Apple Cider

1/4 tsp Cinnamon

Sunny Frost Tea

10oz. Iced Tea

2oz. Lemonade

2oz. Orange Juice

2oz. Grapefruit Juice

Frozen Daiquiri

1 cup Fresh, Sliced Strawberries

1/2 cup Strawberry Daiquiri Frozen Ice Mix

3/4 cup Water

1/4 cup Orange Juice

NOTE: Mix all the ingredients in a blender then place in the slushie maker.

For alcohol based slushie, dispense into a glass filled with the alcohol.

CONNECTION TO THE MAINS SUPPLY

Please check that the voltage marked on the product corresponds with your supply voltage.

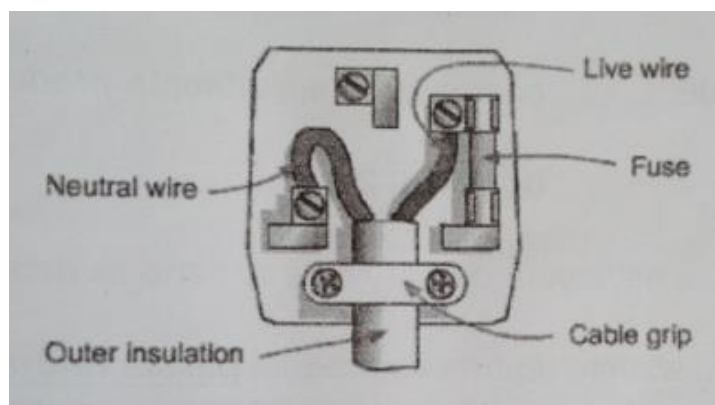
This products is fitted with a 13A plug complying to BS 1363. If this plug is unsuitable or needs to be replaced, please note the following:

Your appliance is fitted with a two cord mains lead as it is double insulated and does not require an earth.

IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE	NEUTRAL(N)
BROWN	LIVE(L)



FOR UK USE ONLY- Plug fitting details(where applicable)

The wire coloured BLUE is the NEUTRAL and must be connected to the terminal marked N or coloured black.

The wire coloured BROWN is the LIVE wire and must be connected to the terminal marked L or coloured RED.

On no account must either the BROWN or BLUE wire be connected to the EARTH terminal.

Always ensure that the cord grip is fastened correctly. If a 3A fused plug is used it must be fitted with a 3A fuse conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

NON-REWIRABLE MAINS PLUG.

If your appliance is supplied with a non-rewireable plug fitted to the mains lead, you will find that it incorporates a fuse, the value of which is indicated on the case of the plug or the fuse carrier. Should the fuse need replacing you must use an ASTA approved one (conforming to BS 1362 of the same rating).. If the fuse cover is lost, the plug must not be used until a replacement is obtained from an electrical supplier. (If you need to remove the plug- DISCONNECT FROM THE MAINS and then cut from the mains lead and immediately dispose of it). Never attempt to re-use the plug or insert it into a socket outlet as there is a risk of an electric shock.