

**UNITED STATES DISTRICT COURT
SOUTHERN DISTRICT OF FLORIDA**

MIAMI DIVISION

**CASE NO. 26-cv-23083-RAR
(CONSOLIDATED WITH 26-cv-23084 AND 26-cv-23086)**

SHARKNINJA OPERATING LLC, and
SHARKNINJA SALES COMPANY,

Plaintiffs,

v.

THE INDIVIDUALS, CORPORATIONS, LIMITED
LIABILITY COMPANIES, PARTNERSHIPS, AND
UNINCORPORATED ASSOCIATIONS
IDENTIFIED ON SCHEDULE A,

Defendants.

**PLAINTIFFS NOTICE OF FILING EXHIBITS 1-100 TO THE
DECLARATION OF DAVID BRZOWSKI [ECF No. 11-61] IN SUPPORT OF
PLAINTIFFS' MOTION FOR PRELIMINARY INJUNCTION [ECF No. 11]**

Plaintiffs, SHARKNINJA OPERATING LLC, and SHARKNINJA SALES COMPANY,
hereby give notice of filing the attached exhibits 1-100 to the Declaration of David Brzozowski
filed in support of Plaintiffs' Motion for Preliminary Injunction [ECF No. 11].

Dated: May 8, 2026.

Respectfully submitted,

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*Counsel for Plaintiffs SharkNinja Operating
LLC and SharkNinja Sales Company*



B0DTHB6L3K

109527422

KEENSTAR Slushie Machine, No Ice Needed,
Professional Frozen Drink Maker Black

NewItem





Exhibit 4

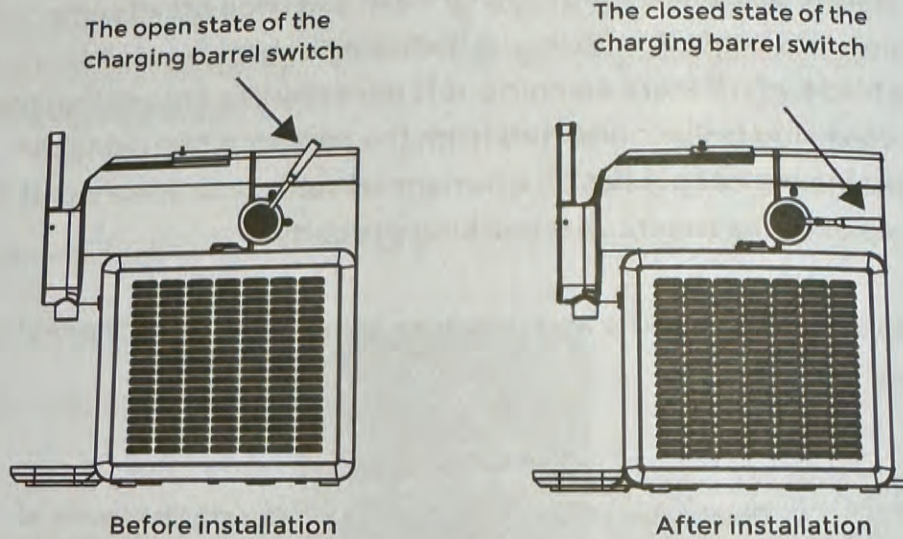


Exhibit 5



Exhibit 6

b. Before discharging and operation, the mixing fan blade and the charging barrel must be packed and locked, as shown in the figure:



OPERATION STEPS

1. Check the charging barrel before pouring the material into the charging barrel to ensure that the charging barrel is installed in place (see the "cleaning" part for the disassembly and assembly steps, please install the discharge handle and drip tray before using it for the first time), open the top cover of the charging barrel, and then slowly pour the material into the charging barrel (as shown in Figure 1), and the liquid capacity should be between the Minimum and Max water levels (as shown in Figure 2).

5. After the insulation state, if there is no other operation, the machine will always remain in the insulated state.
6. Cleaning the machine: After the smoothie is finished, touch the child lock button for 3 seconds to release the child lock, and then touch the power switch icon to turn off the machine. If you want to clean the machine, please pour clean water into the feeding barrel to the maximum water level, pay attention to the water temperature should not exceed 50 degrees Celsius or 122 degrees Fahrenheit, and select the cleaning mode after turning on the machine to clean the machine. For more information about the cleaning mode, see step 3 above, and the cleaning time is 4 minutes by default. After cleaning, drain the water in the barrel. If the inside of the drum is not clean after one cleaning, the operation can be repeated. To clean the barrel thoroughly, remove the barrel, see the cleaning instructions below.

PROTECTION FUNCTION

a. **Motor protection function:** During the working process of the machine, in order to prevent the stalling of the stirring motor due to the smoothie becoming harder and harder, the software in machine will monitor the working state and automatically stop the motor when necessary to ensure the service life of the stirring motor.

b. **Compressor protection function:** In order to prevent the compressor from starting frequently, during the refrigeration process, if the

the mixing to fail when the liquid solidifies or freezes before restarting.

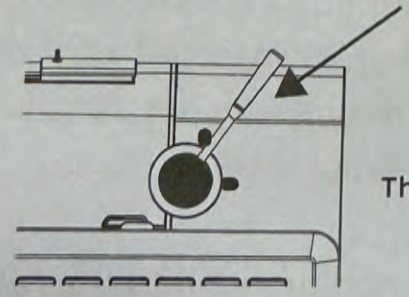
7. Condensation on the outside of the charging barrel is normal in wet weather or during long working hours.

DISASSEMBLE AND CLEANING

Disassemble

Pour in clean tap water before disassembly, start the cleaning mode for about 4 minutes, and then drain the liquid in the filling bucket.

1. Unplug the power connection, turn the charging barrel switch to the unlocking position (as shown in Figure 3), remove the feeding barrel, and then take out the mixing fan blade to clean it and dry it with a towel.
2. Pull out the drip tray, pour out the liquid inside, clean it and dry it with a towel.
3. Wipe the evaporator and the rear sealing ring with a clean towel. Note that the sealing ring cannot be disassembled, nor can it be pulled forcefully, so as not to cause water leakage due to its deformation and cause the machine to be scrapped.



The unlocking position

Figure 3

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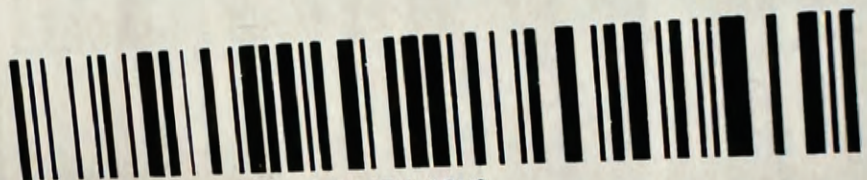
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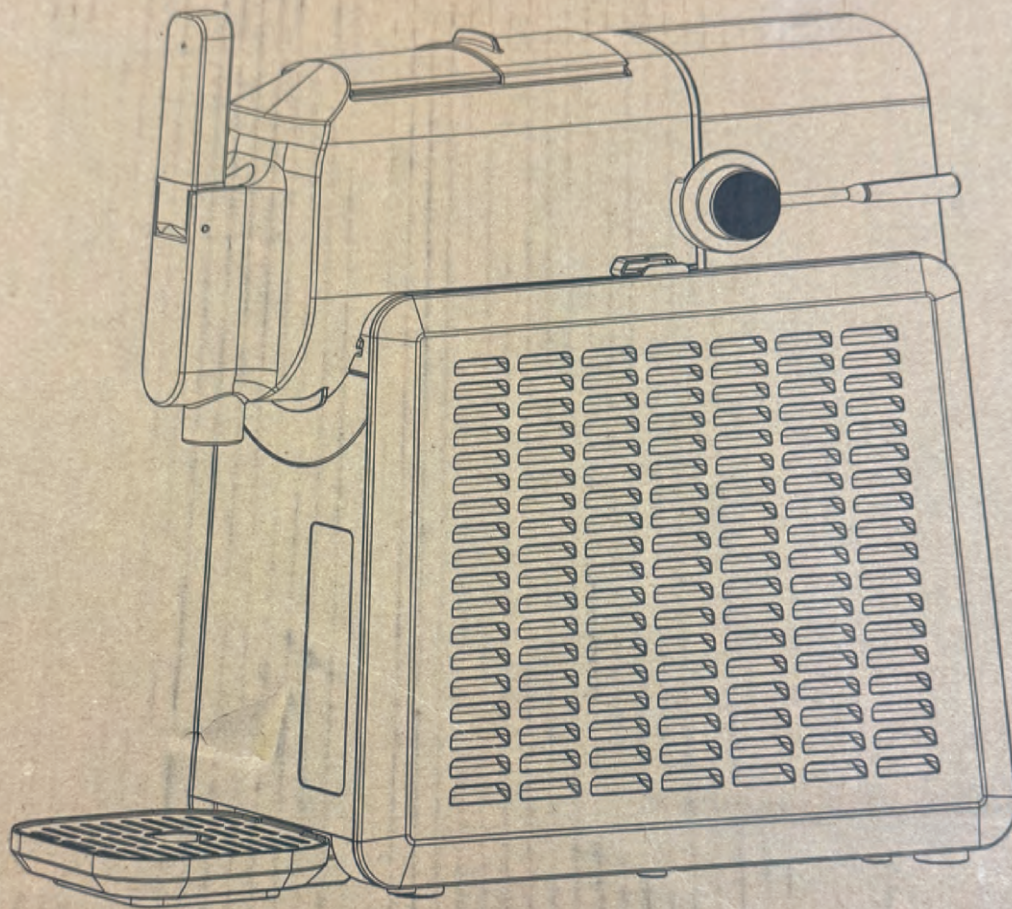




BOF7KL8RX9

New - KEENSTAR Slushie Machine, Slushy Machine for Home with 5 Preset Programs, No Ice Needed, Frozen Drink Maker with Self-Cleaning for Frozen Margaritas, Frappés, Milkshake & More

KEENSTAR
FROZEN DRINK MAKER



odel:ISM2622D

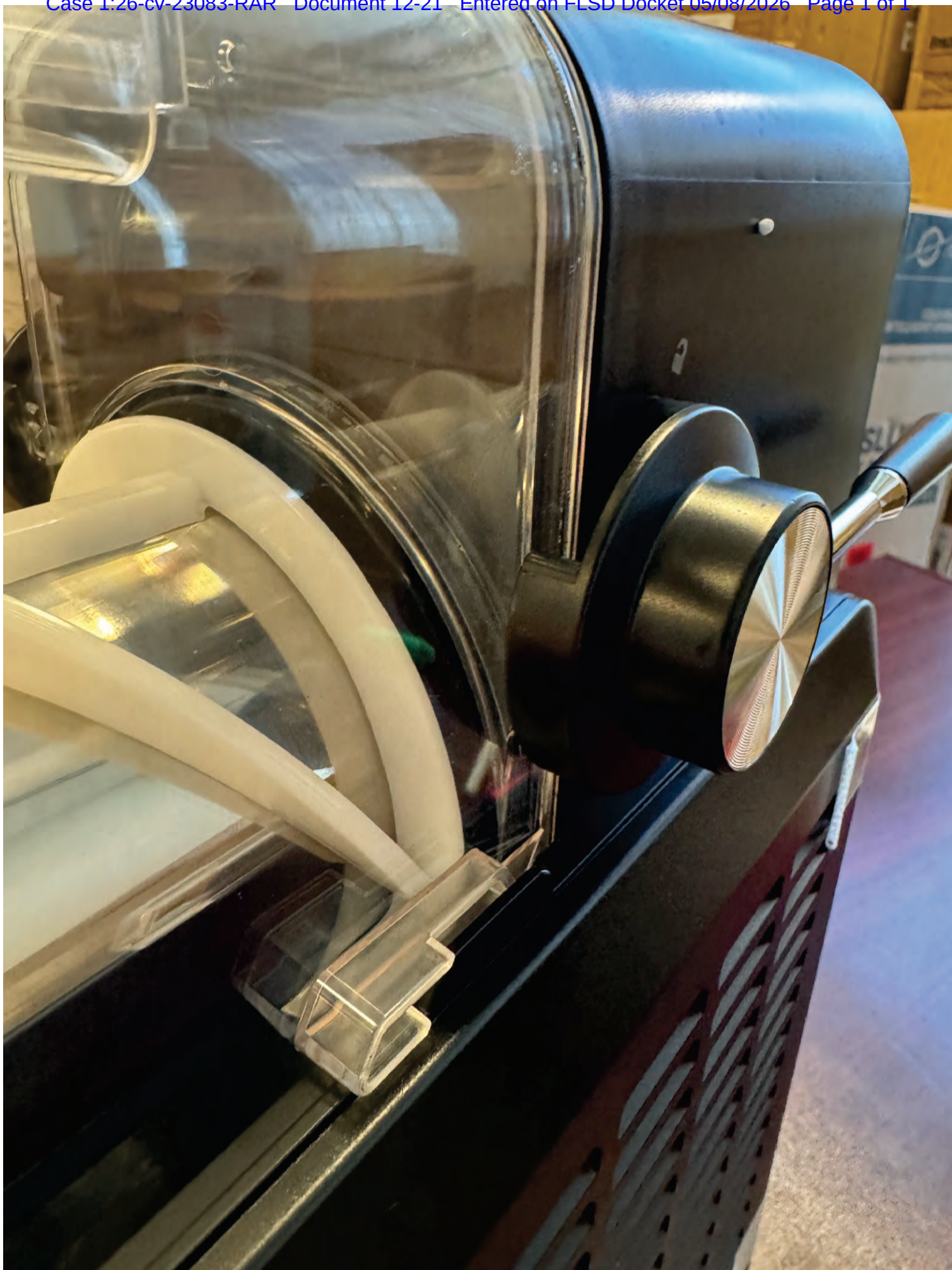






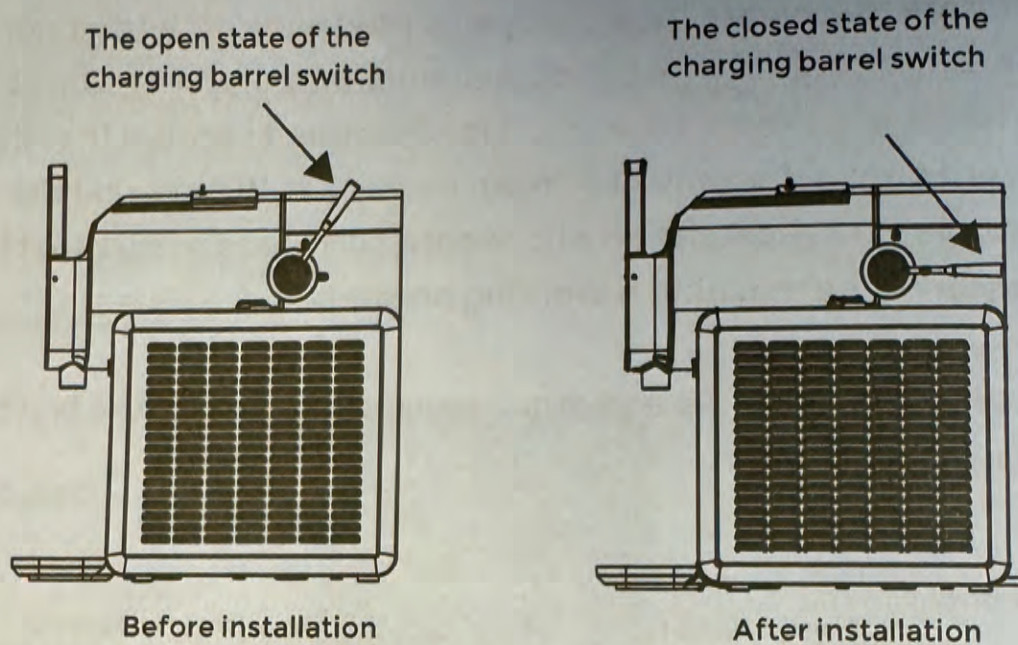








b. Before discharging and operation, the mixing fan blade and the charging barrel must be packed and locked, as shown in the figure:



OPERATION STEPS

1. Check the charging barrel before pouring the material into the charging barrel to ensure that the charging barrel is installed in place (see the "cleaning" part for the disassembly and assembly steps, please install the discharge handle and drip tray before using it for the first time), open the top cover of the charging barrel, and then slowly pour the material into the charging barrel (as shown in Figure 1), and the liquid capacity should be between the Minimum and Max water levels (as shown in Figure 2).

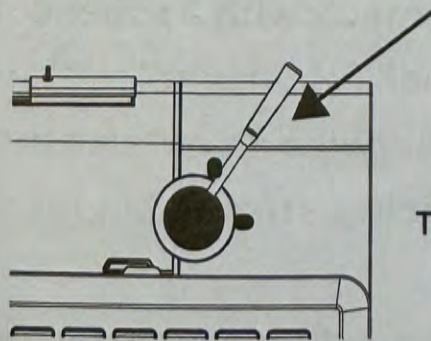
7. Condensation on the outside of the charging barrel is normal in wet weather or during long working hours.

DISASSEMBLE AND CLEANING

Disassemble

Pour in clean tap water before disassembly, start the cleaning mode for about 4 minutes, and then drain the liquid in the filling bucket.

1. Unplug the power connection, turn the charging barrel switch to the unlocking position (as shown in Figure 3), remove the feeding barrel, and then take out the mixing fan blade to clean it and dry it with a towel.
2. Pull out the drip tray, pour out the liquid inside, clean it and dry it with a towel.
3. Wipe the evaporator and the rear sealing ring with a clean towel. Note that the sealing ring cannot be disassembled, nor can it be pulled forcefully, so as not to cause water leakage due to its deformation and cause the machine to be scrapped.



The unlocking position

Figure 3

machine, please pour clean water into the feeding barrel to the maximum water level, pay attention to the water temperature should not exceed 50 degrees Celsius or 122 degrees Fahrenheit, and select the cleaning mode after turning on the machine to clean the machine. For more information about the cleaning mode, see step 3 above, and the cleaning time is 4 minutes by default. After cleaning, drain the water in the barrel. If the inside of the drum is not clean after one cleaning, the operation can be repeated. To clean the barrel thoroughly, remove the barrel, see the cleaning instructions below.

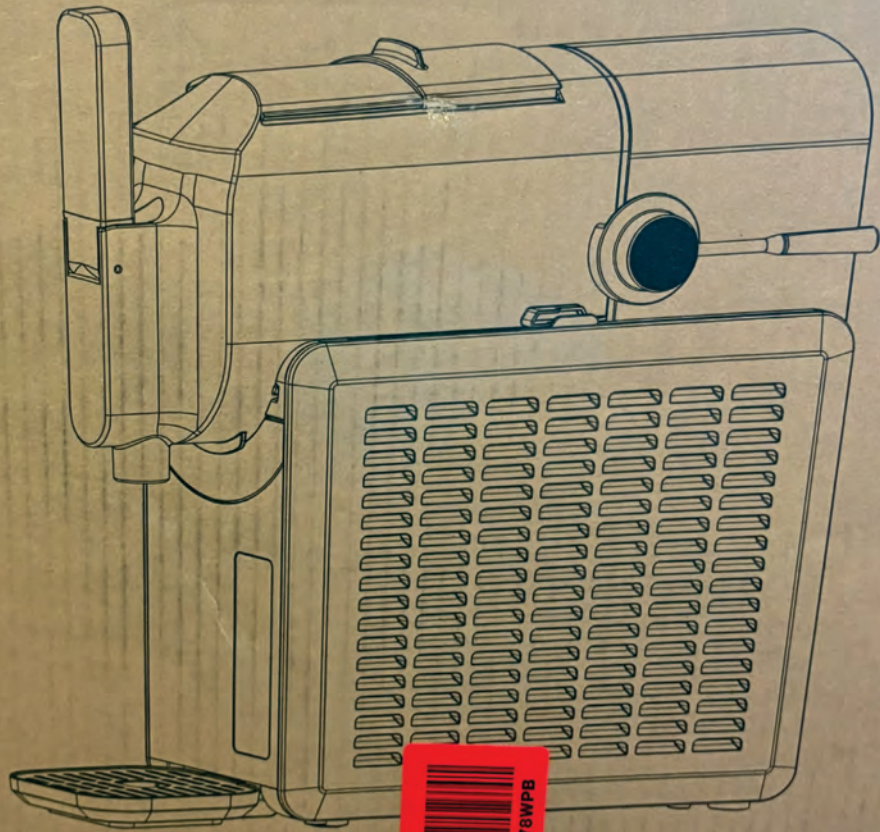
PROTECTION FUNCTION

a. Motor protection function: During the working process of the machine, in order to prevent the stalling of the stirring motor due to the smoothie becoming harder and harder, the software in machine will monitor the working state and automatically stop the motor when necessary to ensure the service life of the stirring motor.

b. Compressor protection function: In order to prevent the compressor from starting frequently, during the refrigeration process, if the

KEENSTAR

FROZEN DRINK MAKER



Model:ISM2622D









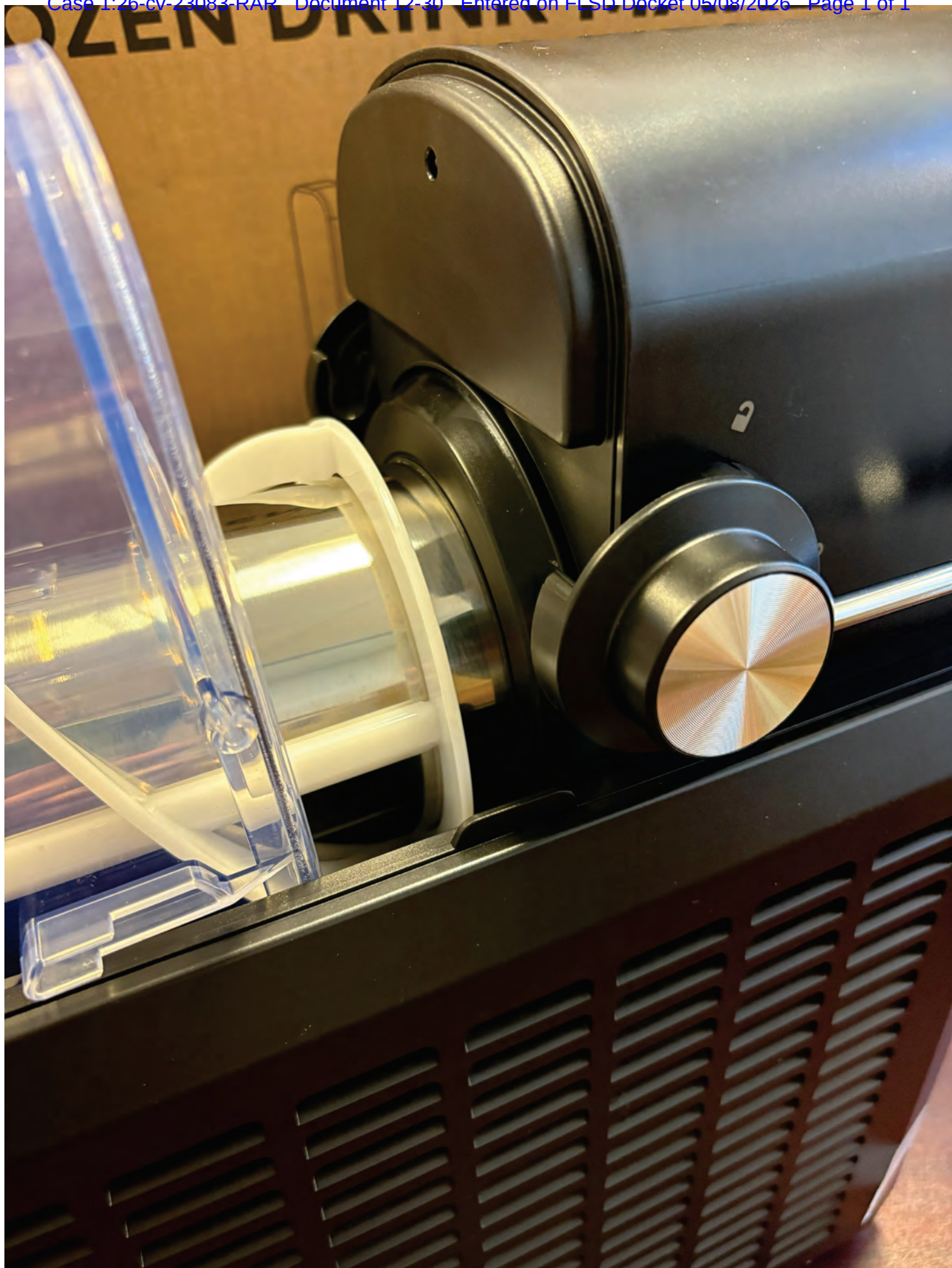
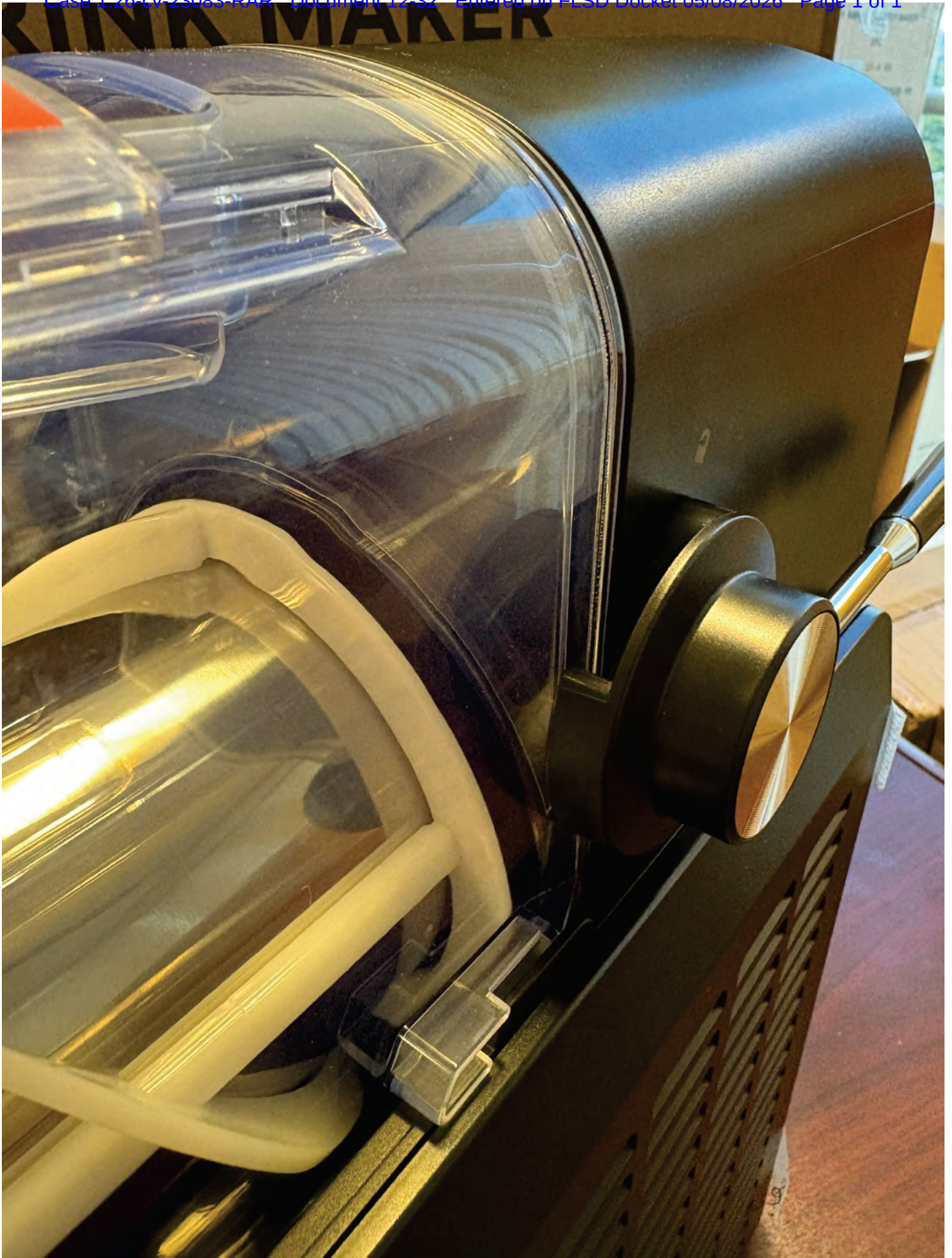


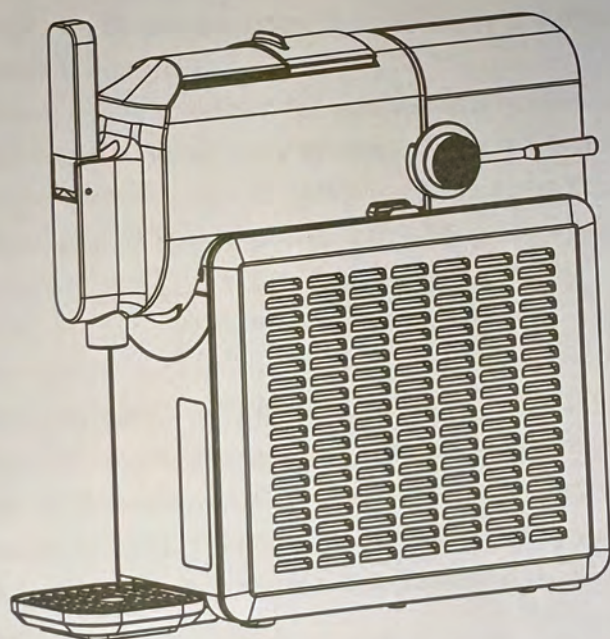


Exhibit 31





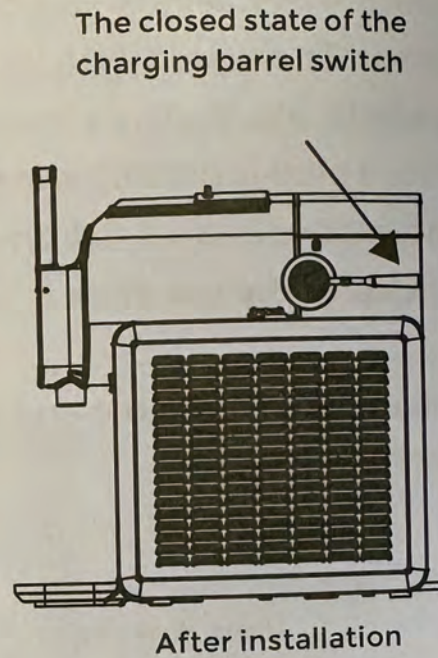
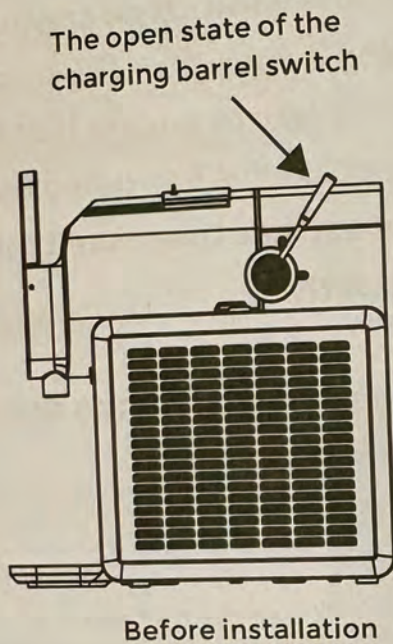
KEENSTAR
FROZEN DRINK MAKER
Instruction Manual



MODEL: ISM2622D

THANK YOU FOR CHOOSING OUR FROZEN DRINK MAKER
PLEASE READ THE MANUAL CAREFULLY BEFORE OPERATING

b. Before discharging and operation, the mixing fan blade and the charging barrel must be packed and locked, as shown in the figure:



OPERATION STEPS

1. Check the charging barrel before pouring the material into the charging barrel to ensure that the charging barrel is installed in place (see the "cleaning" part for the disassembly and assembly steps, please install the discharge handle and drip tray before using it for the first time), open the top cover of the charging barrel, and then slowly pour the material into the charging barrel (as shown in Figure 1), and the liquid capacity should be between the Minimum and Max water levels (as shown in Figure 2).

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a. Motor protection function: During the working process of the machine, in order to prevent the stalling of the stirring motor due to the smoothie becoming harder and harder, the software in machine will monitor the working state and automatically stop the motor when necessary to ensure the service life of the stirring motor.

b. Compressor protection function: In order to prevent the compressor from starting frequently, during the refrigeration process, if the

compressor is turned on within less than 3 minutes after working, the compressor may have about 3 minutes of protection time. However, if you unplug the power cord for 20 seconds and then plug it in, and then start the machine, it will start again by default and there is no delay.

c. Feeding barrel assembly falling off protection device: In order to prevent the operation of the compressor and stirring motor from working abnormally or causing injury to the human body after the feeding barrel falls off or taken out, the charging barrel assembly has a contact switch with the main body of the machine, and the machine cannot be started and OPEN will be displayed after the feeding barrel assembly falls off or is taken out.

NOTICE

1. In order to avoid increased mixing load and overflow after ingredients expansion, the ingredients should not exceed the maximum capacity water level. For accurate temperature control and normal operation, the ingredients needed to be added to the minimum capacity water level (see Figure 2). The machine makes the best smoothies when it is loaded with the maximum capacity, so please try to make smoothies according to the maximum capacity.
2. The completion time of machine work varies due to various factors such as environmental temperature, initial ingredients temperature, sugar content, and soft hardness adjustment.
3. The ingredients must be made with a sugar content (percentage of sugar content) greater than 6%; Alcohol must be higher than 2% and less than 16% alcohol, otherwise do not use the machine, if it is used, there will be evaporator icing, stirring blades, scratching, damage to the machine, etc.
4. Pouring the pre cooled ingredients into the feeding barrel can further improve the production efficiency.

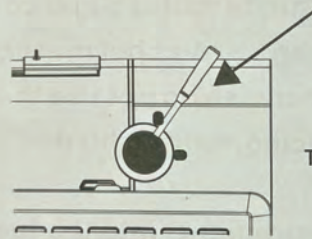
ing.
7. Condensation on the outside of the charging barrel is normal in wet weather or during long working hours.

DISASSEMBLE AND CLEANING

Disassemble

Pour in clean tap water before disassembly, start the cleaning mode for about 4 minutes, and then drain the liquid in the filling bucket.

1. Unplug the power connection, turn the charging barrel switch to the unlocking position (as shown in Figure 3), remove the feeding barrel, and then take out the mixing fan blade to clean it and dry it with a towel.
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The unlocking position

Figure 3

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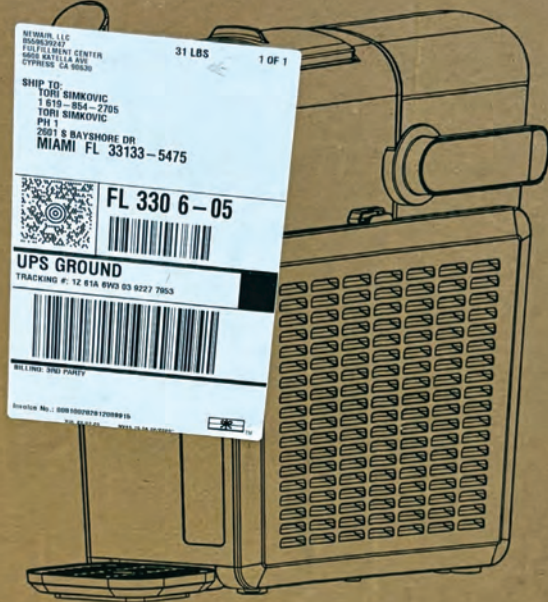
SLUSH

SKU: 5801810710327

FRAGILE

luma:::

Frozen Slushie Drink Maker
Máquina de Bebidas Congeladas



31 LBS 1 OF 1
SHIP TO:
TORI SIMKOVIC
1 619 - 854 - 2785
TORI SIMKOVIC
PH 1
2801 S BAYSHORE DR
MIAMI FL 33133 - 5475
FL 330 6 - 05
UPS GROUND
TRACKING #: 1Z 81A 9W3 03 927 7953
BILLING: SHIP PARTY
Invoice No.: 00840000761009910



CAUTION-Risk Of Fire Or Explosion Due To Puncture Of Refrigerant Tubing;
Follow Handling Instructions Carefully. Flammable Refrigerant Used.

LSM088BK00



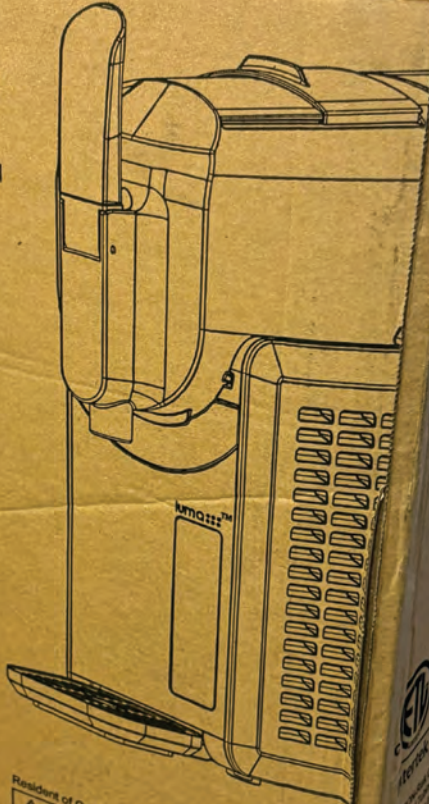


SLUSH
MACHINE

SKU: 5801810710327

luma
Frozen Slushie Drink Maker
Machine à Boissons Congelées

MODEL/MODÈLE :
LSM088BK00
PRODUCT DIMENSION
/DIMENSIONS DU
PRODUIT :
7" W x 16.9" D x 17.7" H
G.W./P.G. : 30.2 lbs
N.W./P.N. : 26.9 lbs



luma
Frozen Slushie Drink Maker
Máquina de Bebidas Congeladas

Resident of California:
WARNING: Cancer and Reproductive Harm.
www.P65Warnings.ca.gov
Made in China / Fabriqué en Chine

18RBMQEL
44
ON0209 507
0-9 DEC 78
SOPHIEE TO JIMM
5801810710327
ITEM
58018R
206HC06
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1
2.3 kg
44*505 mm
CHINA

luma:::

Frozen Slushie Drink Maker
Máquina de Bebidas Congeladas



No. : USJX20241206HC06
Model NO: ISM2622D
1
V.: 12.3 kg
SIZE: 465*244*505 mm
MADE IN CHINA

REGISTER YOUR PRODUCT TODAY! **luma:::**
Take advantage of all the benefits product registration has to offer:
• Service & Support: Diagnose issues faster & service faster and more accurately.
• Recall: Stay on top of any recalls.
Registering your product is easy at www.lumaco.com

luma::: LSM088BK00
88 oz Frozen Slushie Drink Maker

OWNER'S MANUAL
Manuel de L'utilisateur
Manual del Propietario
ETL US
Intertek
Manual v1.0



Exhibit 42



Maker
Congeladas







Exhibit 46



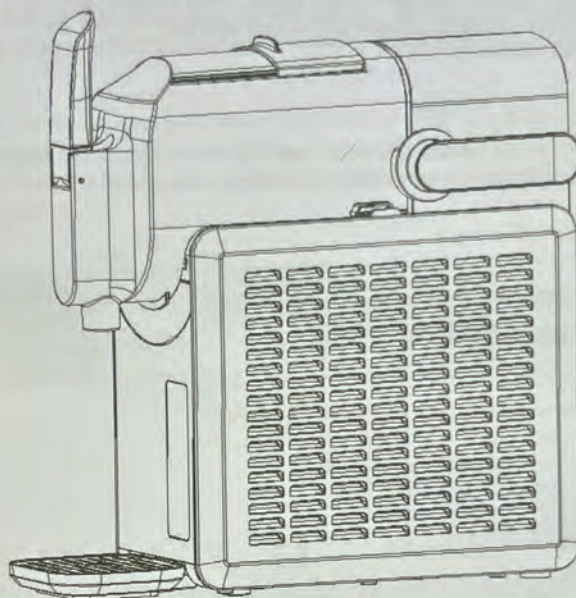
Exhibit 47



luma:::TM

LSM088BK00

88 oz Frozen Slushie Drink Maker



OWNER'S MANUAL
Manuel de L'utilisateur
Manual del Propietario

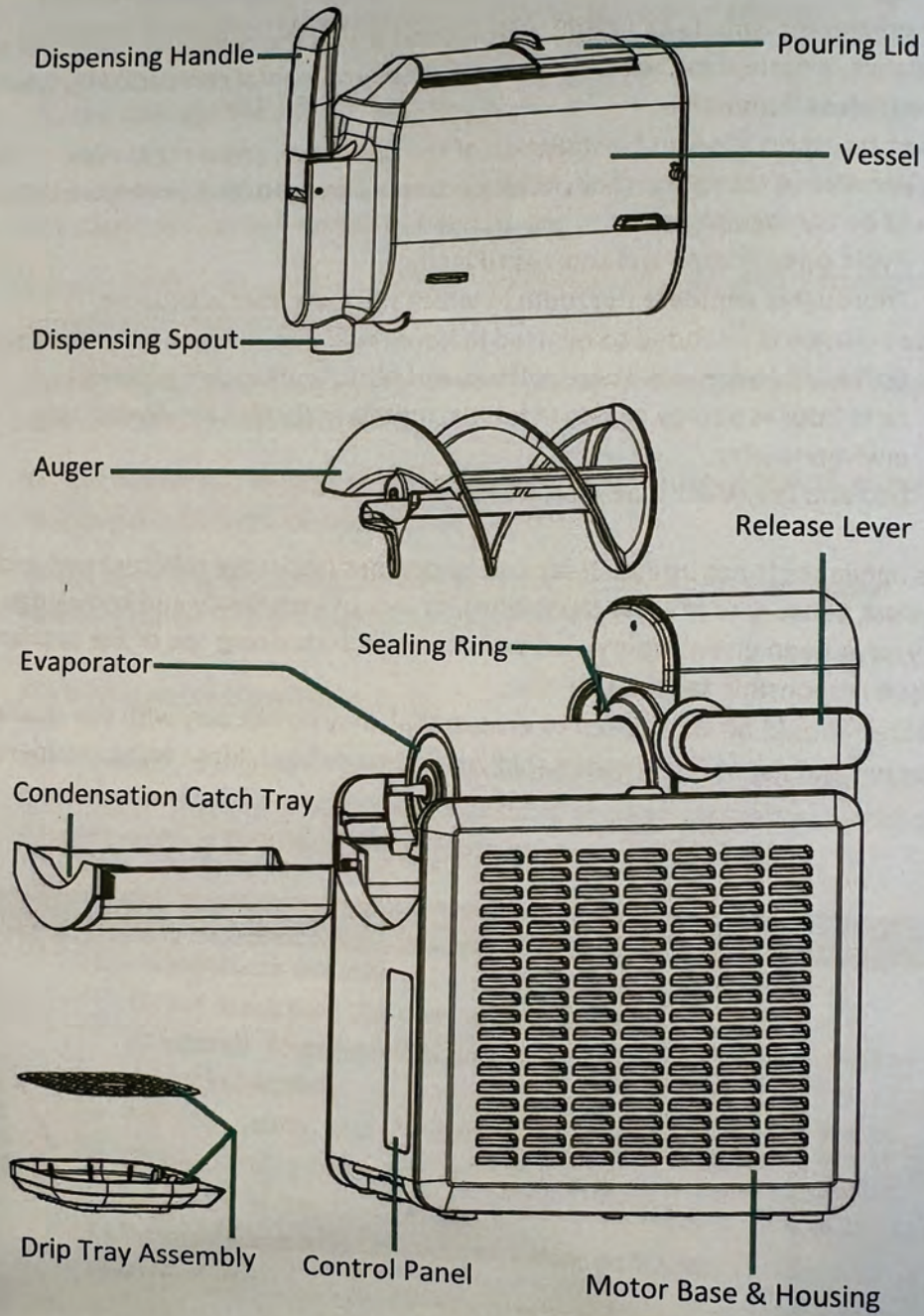


Intertek

Manual v1.0

EN

PARTS LIST



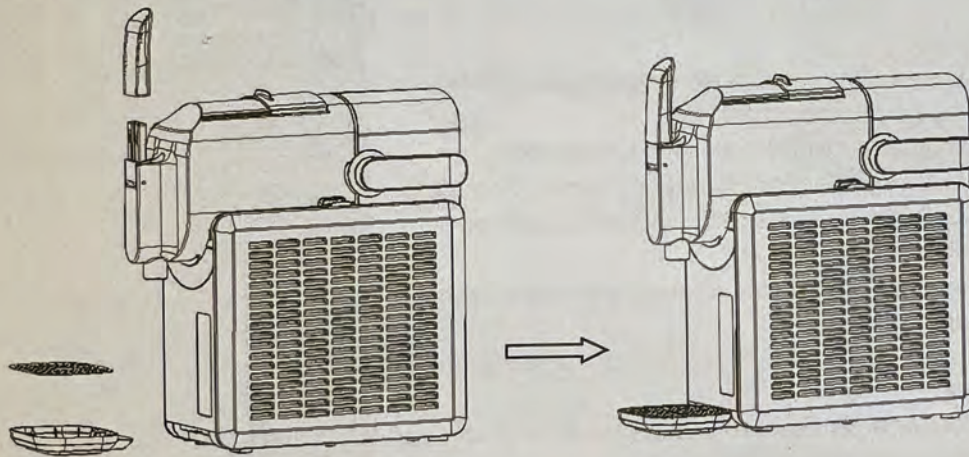
INSTALLATION INSTRUCTIONS

Before First Use

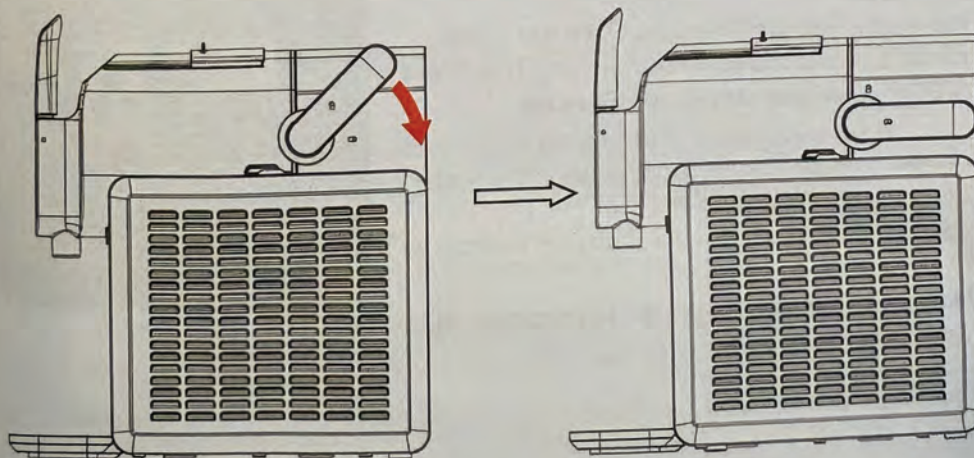
1. Remove all packaging material
2. Check to make sure there is no damage to the unit or power cord.
3. Wash and thoroughly dry all components that would make contact with liquid ingredients including the vessel, auger, and evaporator.
4. Keep upright on a horizontal surface for at least 2 hours to allow the refrigerant fluid to settle before operating.

Parts Installation

Attach the handle and drip tray as shown below:



Assemble the auger and vessel, then lock in place by turning the release lever clockwise.



OPERATING INSTRUCTIONS

CONTROL PANEL

On/Off

- Powers on or off the slushie maker when plugged into power

Start/Stop

- Starts or stops the action of the selected preset
- Lock: Locks control panel functions when pressed

Presets

- Slushie: For sugary drinks including juice, sodas, lemonade, sweet teas, etc.
- Frappe: For coffee with added sweeteners.
- Milkshake: For dairy-based or creamier beverages.
- Cocktail: For drinks with minimal amounts of alcohol up to 6% ABV.
- Boozy Slush: For harder drinks with more alcohol up to 20% ABV.

Rinse

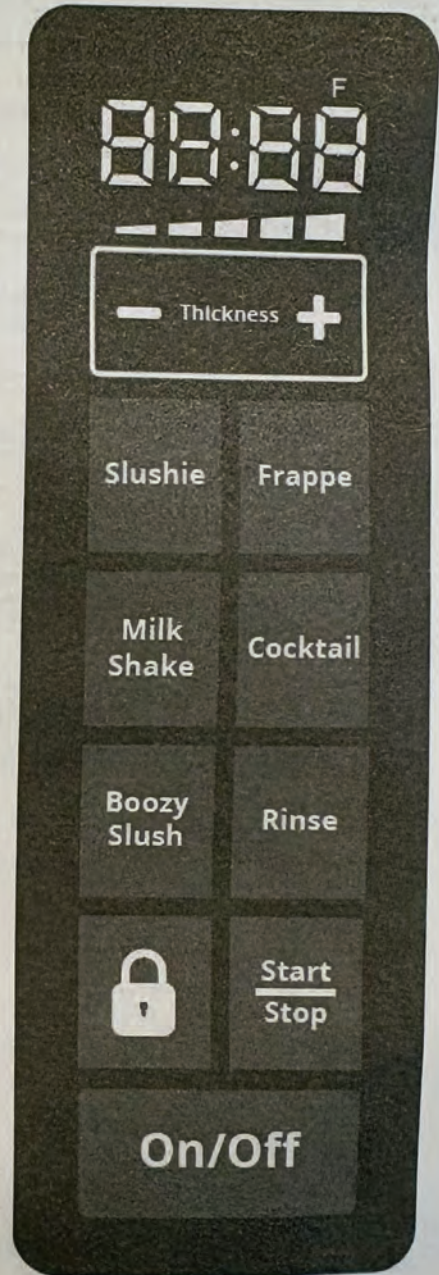
- Rinsing function rotates the auger without cooling the evaporator cylinder.
- Fill the vessel with tap water after using the unit to make slushies.

Upper Display

- The display will remain empty when the slushie maker is first powered on and working. It will read **"COOL"** when your frozen drink is ready.

Thickness

- Control your thickness with "-" or "+". Thickness level is indicated by the bars above the control, up to 5 levels.
- Increasing thickness lowers the temperature and vice versa.



Note: Slushing should take between 15-60 minutes depending on sugar/alcohol content, liquid volume, ingredients and environment temperatures. If your drink does not reach your desired consistency, press **“Start/Stop”**, increase thickness level **“+”** by 1, then press **“Start/Stop”** again. Let it run for another 15 minutes to test the drink. Repeat if necessary.

TIPS & TRICKS

- **The minimum sugar requirement is 6%.** That is, for every 6 oz (170mL) of ingredients, you would need at least 10 g of sugar.

Serving Size	Min Sugar Amount
8 oz (237 mL)	13 g
12 oz (355 mL)	20 g
20 oz (591 mL)	34 g

- If your drink is under the minimum sugar requirement, add only natural sweeteners, syrups, sugar, and juice. Do NOT use artificial sweeteners or sugar-free substitutes!
- **The maximum ABV on level 5 of the “Boozy Slush” preset is 20%.** If using hard alcohol, make sure to dilute your mixture appropriately.
- Using any milk-based and creamy liquids for frozen drinks will produce foam and make dispensing difficult if slushing for long periods of time. Consume immediately when this drink is ready. Dilute the mixture with water if excessive foaming occurs.
- If using natural fruit juices, it is recommended to filter any seeds and pulp to prevent clogging the dispensing spout.
- Fill up to and no more than the maximum vessel line. Your frozen drink will expand when slushing.
- Filling below the minimum vessel line will cause your drink to not freeze and slush properly.
- The completion time of the frozen drink presets are determined by various factors such as environment temperature, initial ingredient temperature, sugar content, and thickness adjustment.
- Pouring the colder ingredients into the vessel can quicken the slushing process.
- Do not stop the auger or the motor as the liquid may freeze solid and prevent your drinks from slushing.
- Condensation on the outside of the vessel is normal when making your frozen drinks.

PROTECTION FUNCTIONS

Motor

To prevent the stalling of the auger when stirring, the unit is programmed to stop if the ingredients are too difficult to stir due to freezing too quickly.

Compressor


If you pause the slushing process by "**Start/Stop**", the auger stops stirring and the refrigeration process ceases. Pressing the icon again will resume stirring of the auger, but there will be a 3-minute buffer until the refrigerating process begins again. This is to protect the compressor.

Detached Vessel

If the vessel becomes detached during any preset processes, all operations will cease, and the upper display will read "**OPEN**" until the vessel is reattached with the release lever in the locked position.

TROUBLESHOOTING

Problem	Possible Causes	Solution
Auger makes scraping noises	Use of ingredients with low sugar content	Add more sugar content, e.g. natural sweeteners, cane sugar, honey, agave
	Temperature too low causing frozen drink to freeze solid	Decrease the thickness level
	Auger is not assembled correctly	Immediately stop unit, release the vessel, and assemble auger over the evaporator correctly
	Auger is deformed	Call customer service for replacement of auger
Upper display reads "OPEN"	Vessel is not secured in place	Make sure vessel is secured in place then turn release lever to clockwise position
"E1" on display	Sensor short circuit	Power off and unplug for at least 5 minutes before plugging and powering on again. If problem persists, call customer service.
"E2" on display	Sensor open circuit	
"E3" on display	Motor stalled or faulty hall sensor	



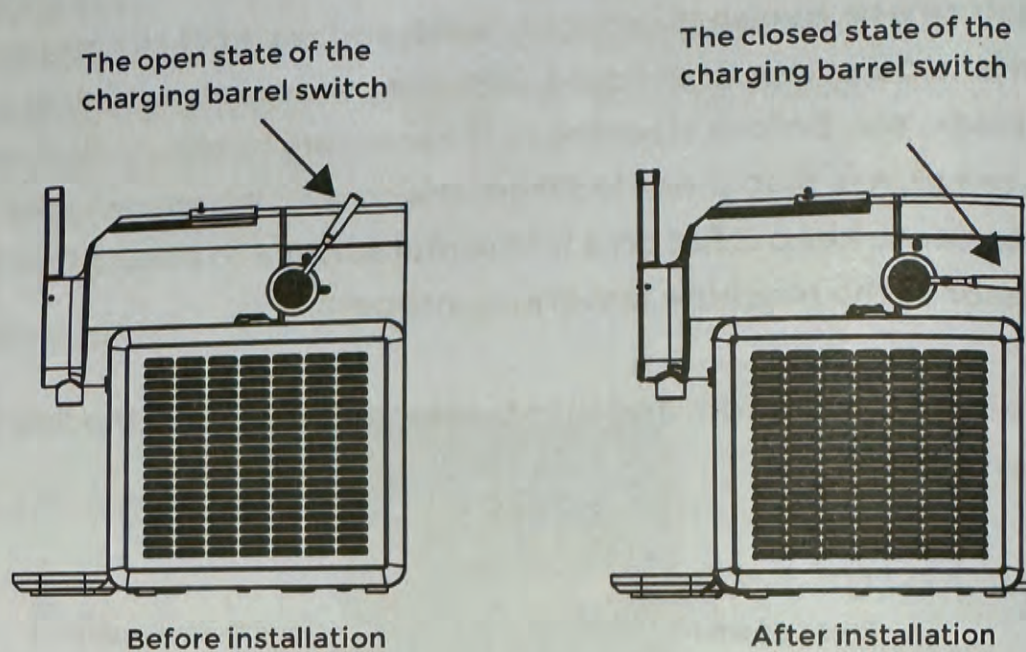
BODSW3XJ3Q 109527422
Slushy Machine Frozen Drink Maker for Home
with Self – Cleaning, No Ice Needed, 70oz DIY
Slushie Maker for Slushie, Frappe, Milk
Shake, Cocktail, Wine
New Item



Exhibit 57



b. Before discharging and operation, the mixing fan blade and the charging barrel must be packed and locked, as shown in the figure:



OPERATION STEPS

1. Check the charging barrel before pouring the material into the charging barrel to ensure that the charging barrel is installed in place (see the "cleaning" part for the disassembly and assembly steps, please install the discharge handle and drip tray before using it for the first time), open the top cover of the charging barrel, and then slowly pour the material into the charging barrel (as shown in Figure 1), and the liquid capacity should be between the Minimum and Max water levels (as shown in Figure 2).

7. Condensation on the outside of the charging barrel is normal in wet weather or during long working hours.

DISASSEMBLE AND CLEANING

Disassemble

Pour in clean tap water before disassembly, start the cleaning mode for about 4 minutes, and then drain the liquid in the filling bucket.

1. Unplug the power connection, turn the charging barrel switch to the unlocking position (as shown in Figure 3), remove the feeding barrel, and then take out the mixing fan blade to clean it and dry it with a towel.
2. Pull out the drip tray, pour out the liquid inside, clean it and dry it with a towel.
3. Wipe the evaporator and the rear sealing ring with a clean towel. Note that the sealing ring cannot be disassembled, nor can it be pulled forcefully, so as not to cause water leakage due to its deformation and cause the machine to be scrapped.

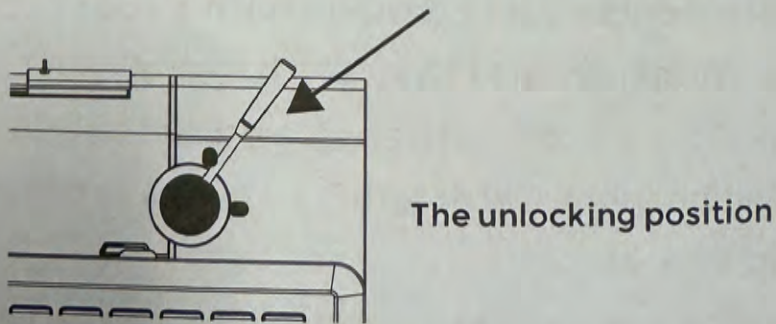
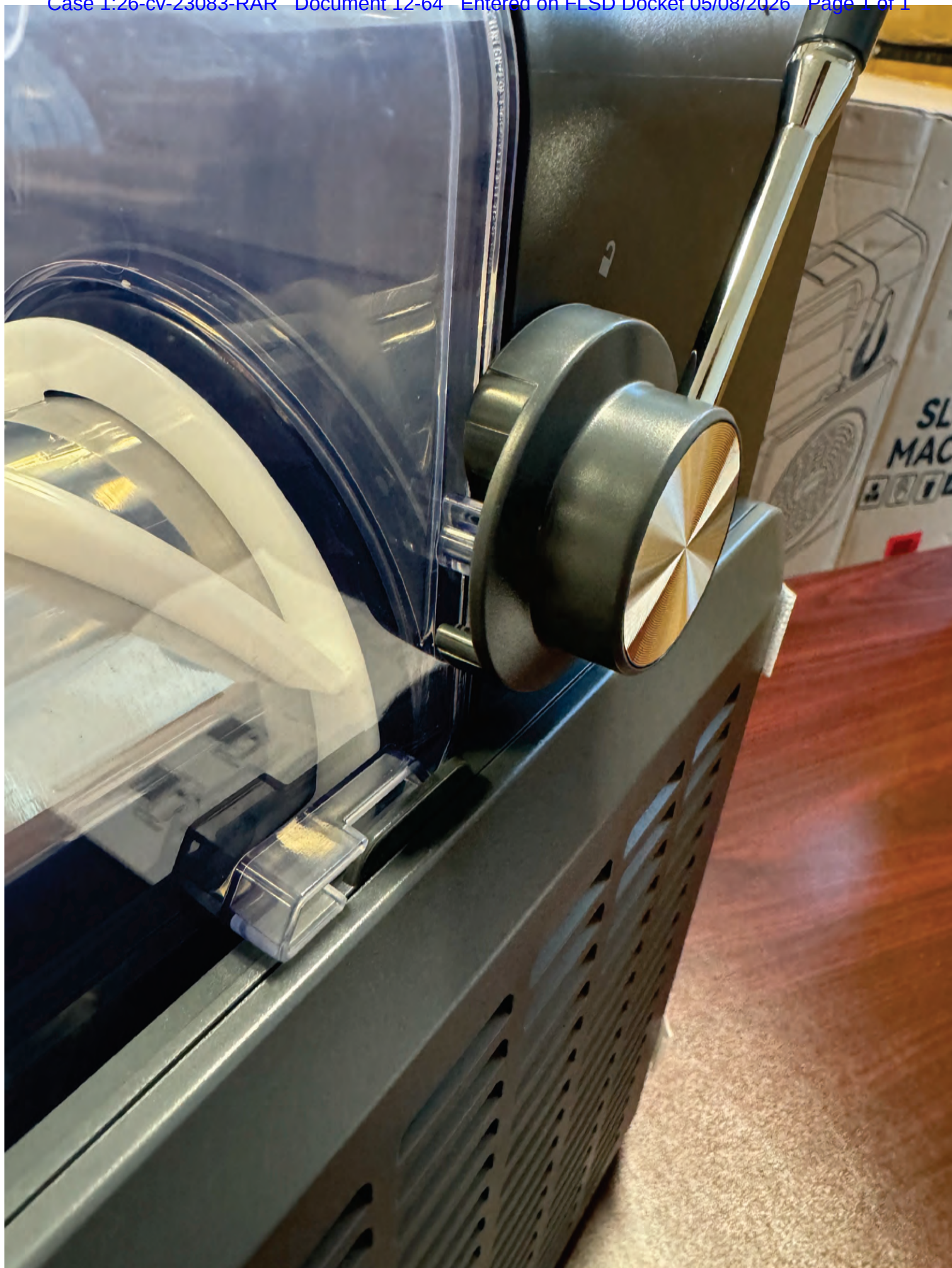


Figure 3





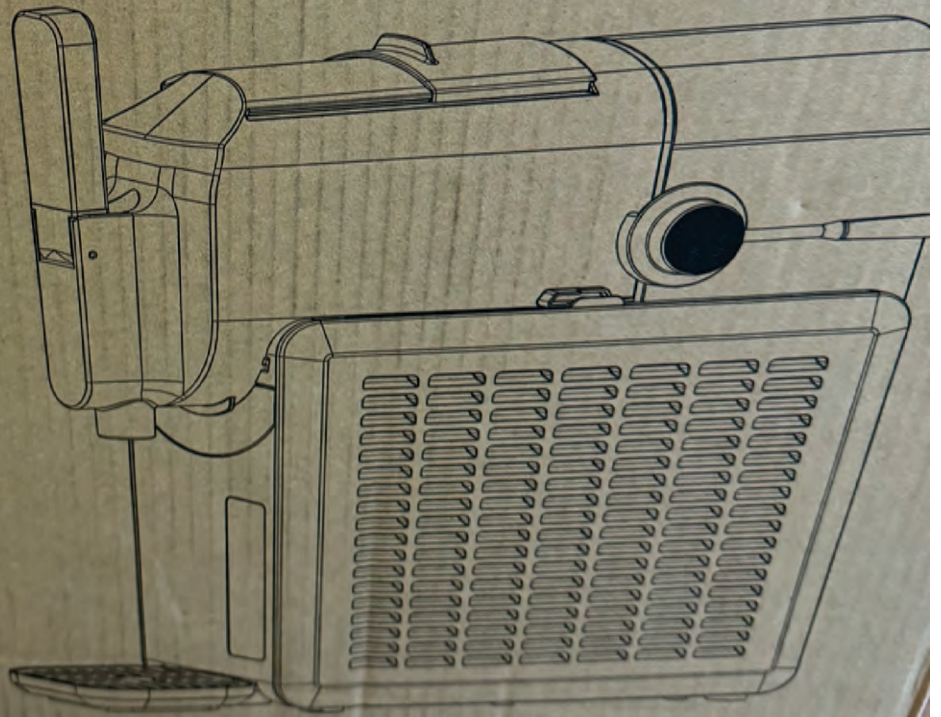






Relexnow

FROZEN DRINK MAKER



Model:ISM2622D

Ship From:
Guangdong Huayi Plumbing Fittings
Industry CO.,Ltd
9099 E 8th St
Rancho Cucamonga, CA
United States 91730

Ship To:
Amazon.com G601
1656 OLD GREENSBORO RD
KERNERSVILLE NC
United States 27284-6155



Code39

BOF6MFZCH6 109456849
**RELEXNOW Slushie Machine No Ice Needed,
88 oz Slushy Machine for Home, Professional
In 1 Frozen Drink Maker with Self-Cleaning
for Margaritas, Frappés, Milkshake and More
New Item**

ASL
BOF



Qty: 1

65GS7XX



Carton#: 3 of 10

Amazon Container Code(code128): AMZNCC00006624944397





SUGAR PERCENTAGE THRESHOLD



If sugar content is below 6%, add one of the following: White sugar, coconut sugar, honey, maple syrup, agave nectar, simple syrup, chocolate syrup, caramel sauce, fruit juice or lemonade

ALCOHOL PERCENTAGE THRESHOLD



If alcohol content exceeds 5%, add one of the following: Fruit juice, soda, tonic water, seltzer, rum, alcohol-free mixed drink mix, coffee, coffee or tea

Relexnow

MIN
16oz

REMOVED FROM COLLECTOR

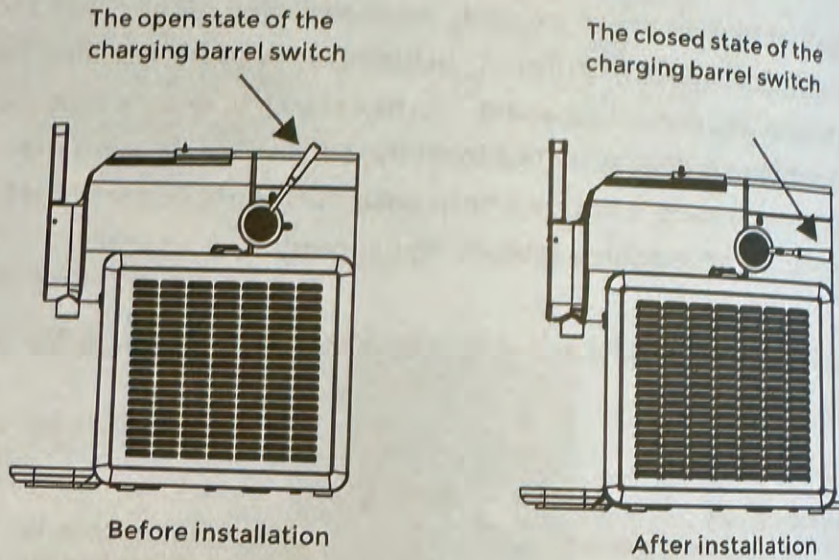
AVERTENCIA
 Evitar el peligro de sofocación de bebés en cunas, camastros o sillas de bebé.
 Evitar el peligro de asfixia por alimentos en esta bolsa.
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b. Before discharging and operation, the mixing fan blade and the charging barrel must be packed and locked, as shown in the figure:



OPERATION STEPS

1. Check the charging barrel before pouring the material into the charging barrel to ensure that the charging barrel is installed in place (see the "cleaning" part for the disassembly and assembly steps, please install the discharge handle and drip tray before using it for the first time), open the top cover of the charging barrel, and then slowly pour the material into the charging barrel (as shown in Figure 1), and the liquid capacity should be between the Minimum and Max water levels (as shown in Figure 2).

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discharge faucet.

6. When making sorbet, do not stop the mixing motor, as it may cause the mixing to fail when the liquid solidifies or freezes before restarting.

7. Condensation on the outside of the charging barrel is normal in wet weather or during long working hours.

DISASSEMBLE AND CLEANING

Disassemble

Pour in clean tap water before disassembly, start the cleaning mode for about 4 minutes, and then drain the liquid in the filling bucket.

1. Unplug the power connection, turn the charging barrel switch to the unlocking position (as shown in Figure 3), remove the feeding barrel, and then take out the mixing fan blade to clean it and dry it with a towel.
2. Pull out the drip tray, pour out the liquid inside, clean it and dry it with a towel.
3. Wipe the evaporator and the rear sealing ring with a clean towel. Note that the sealing ring cannot be disassembled, nor can it be pulled forcefully, so as not to cause water leakage due to its deformation and cause the machine to be scrapped.

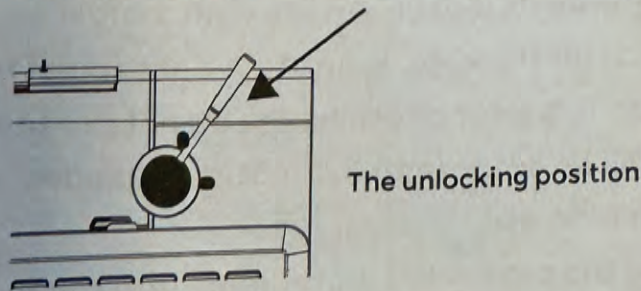


Figure 3

lock button for 3 seconds to release the child lock, and then touch the power switch icon to turn off the machine. If you want to clean the machine, please pour clean water into the feeding barrel to the maximum water level, pay attention to the water temperature should not exceed 50 degrees Celsius or 122 degrees Fahrenheit, and select the cleaning mode after turning on the machine to clean the machine. For more information about the cleaning mode, see step 3 above, and the cleaning time is 4 minutes by default. After cleaning, drain the water in the barrel. If the inside of the drum is not clean after one cleaning, the operation can be repeated. To clean the barrel thoroughly, remove the barrel, see the cleaning instructions below.

PROTECTION FUNCTION

a. Motor protection function: During the working process of the machine, in order to prevent the stalling of the stirring motor due to the smoothie becoming harder and harder, the software in machine will monitor the working state and automatically stop the motor when necessary to ensure the service life of the stirring motor.

b. Compressor protection function: In order to prevent the compressor from starting frequently, during the refrigeration process, if the









Ship From:

Guangdong Huayi Plumbing Fittings
Industry CO., Ltd
9099 E 8th St
Rancho Cucamonga, CA
United States, 91730

Ship To:
Amazon.
4661 Apo
Apopka, FL
United States

SKU

06977671260504

ASIN :
B0FX8JWND5

PO#

Asin



Qty: 1

22NJBBJU



Carton#: 5 of 5

1B03225041856-51-51

Amazon Container Code(code128): AMZNCC00006903065949



Order No. : US
Model NO:



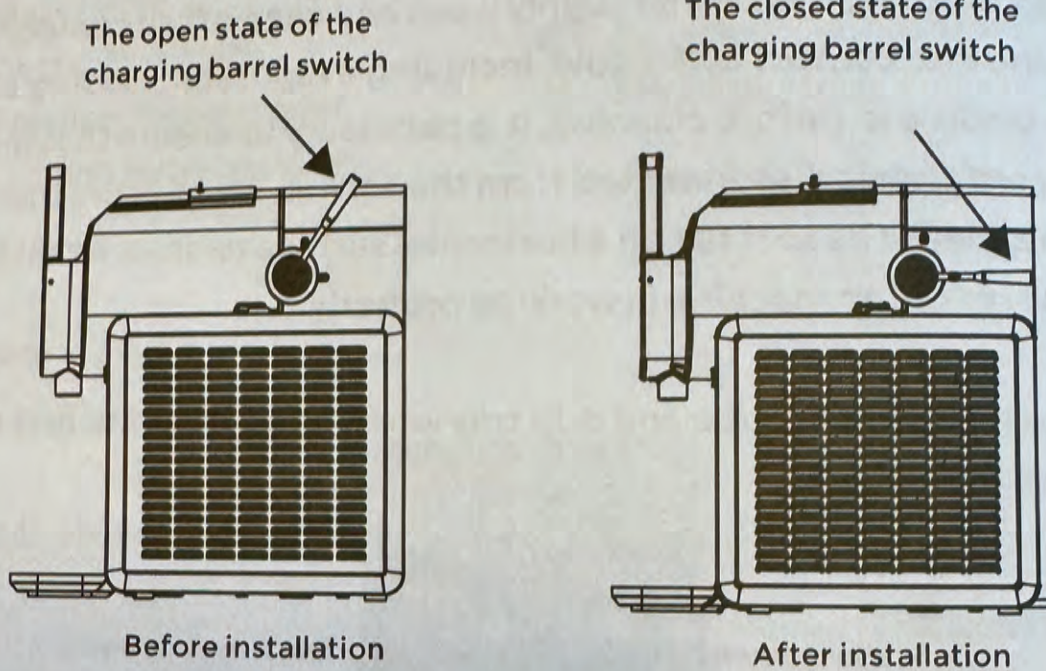








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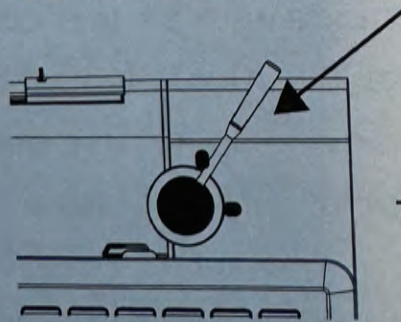
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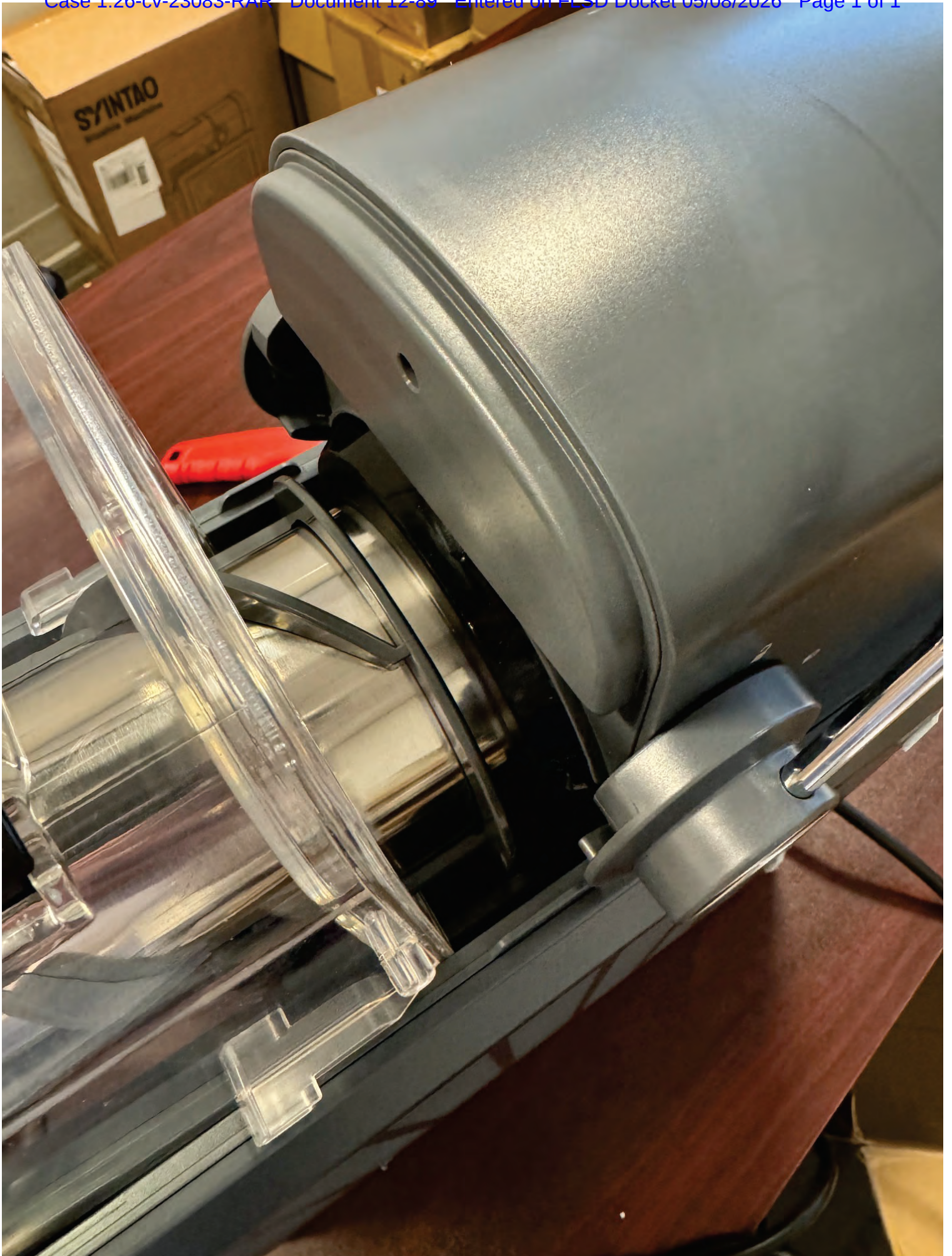


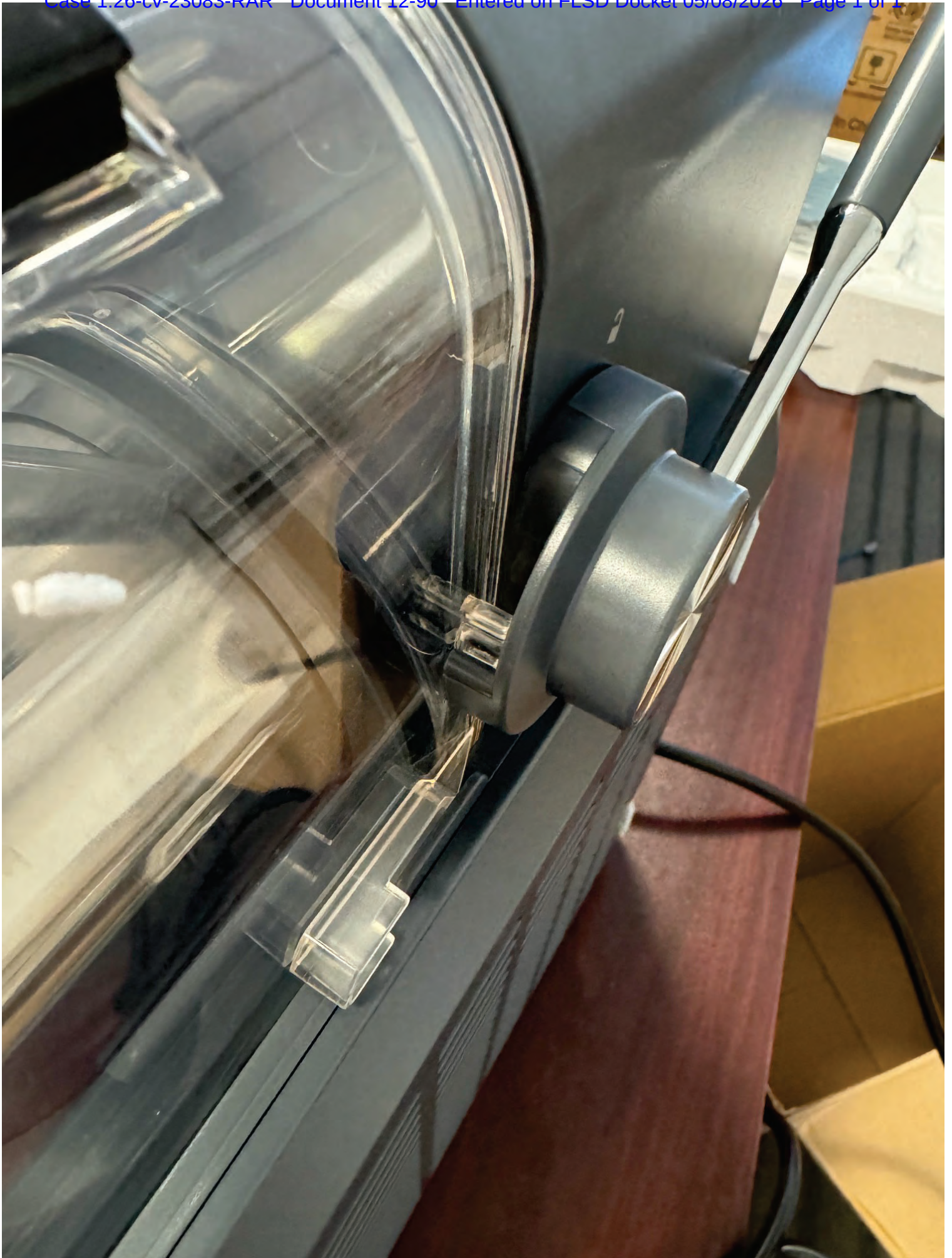
The unlocking position

Figure 3













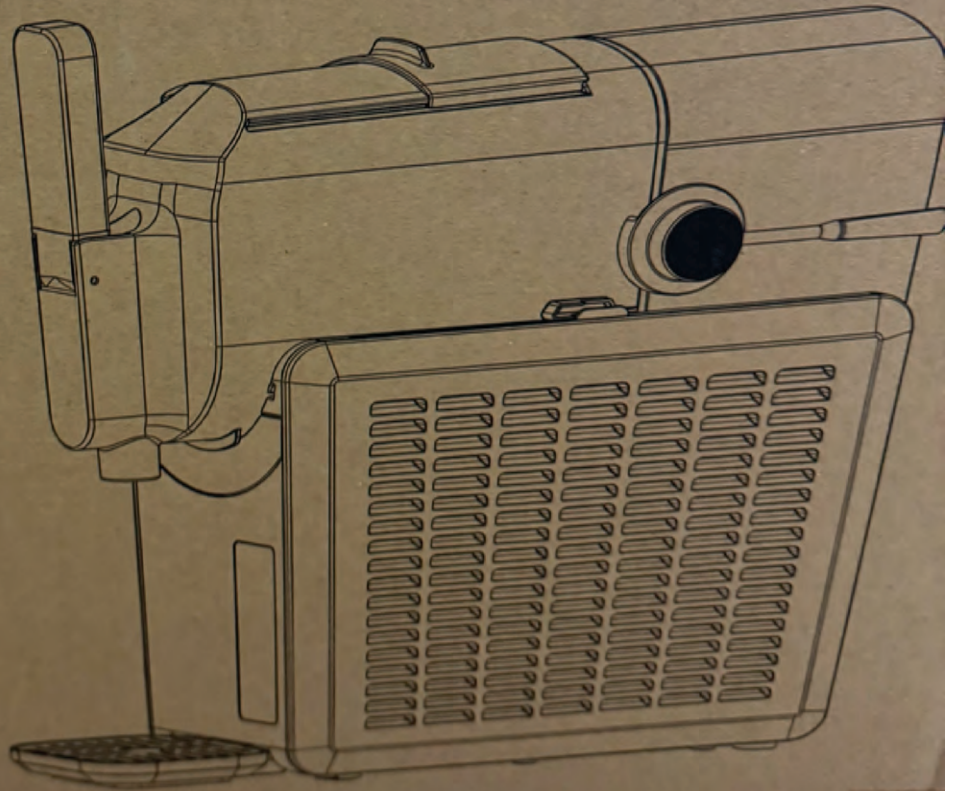
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New - RELEXNOW Slushie Machine, 88 oz Slushy Machine for Home, Professional Frozen Drink Maker with Self-Cleaning, 6 Preset Programs for Margaritas, Frappés, Milk Shake and More

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Relexnow

FROZEN DRINK MAKER



Model:ISM2622D

Inbound

Box 269 of 300

WH: 美西仓91730 (Nelson)

SKUs: 1

PCS: 1

SKU	Qty
06977671260504	1

IB03225041855

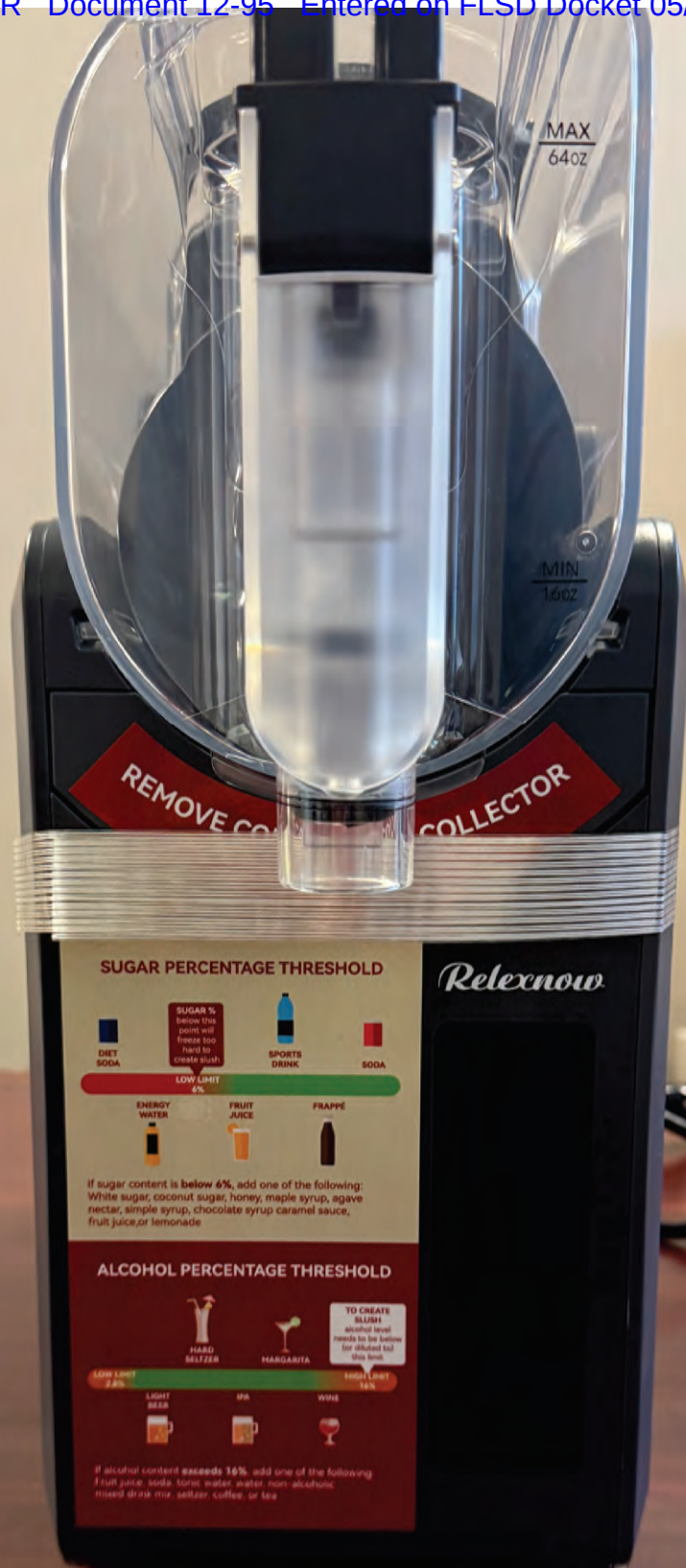
2025-04-18 18:12



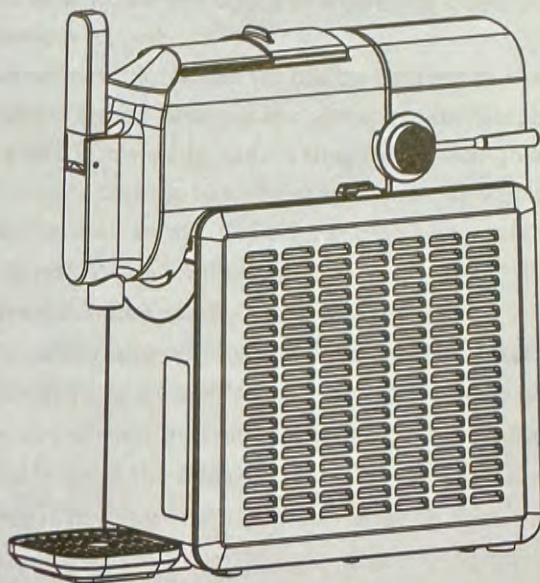
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MADE IN CHINA



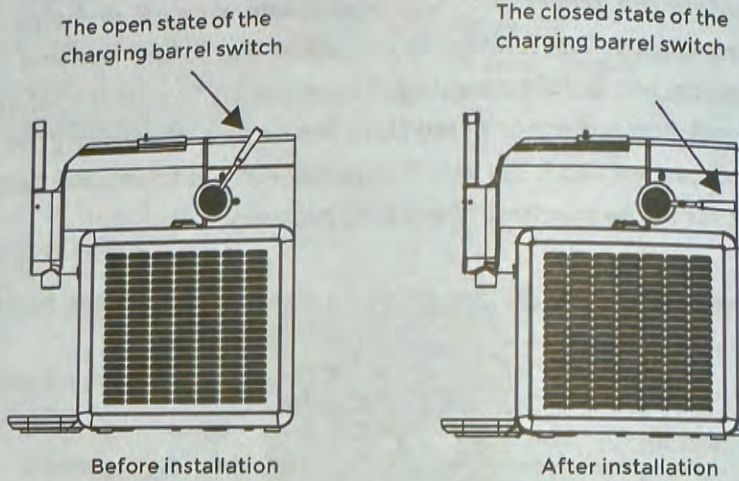
Relexnow
FROZEN DRINK MAKER
Instruction Manual



MODEL: ISM2622D

THANK YOU FOR CHOOSING OUR FROZEN DRINK MAKER
PLEASE READ THE MANUAL CAREFULLY BEFORE OPERATING

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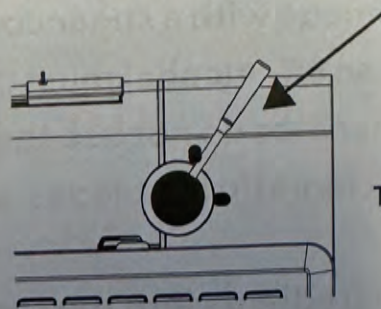
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The unlocking position

Figure 3



