

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 101-200 TO THE
DECLARATION OF DAVID BRZOWSKI IN SUPPORT OF
PLAINTIFFS' MOTION FOR PRELIMINARY INJUNCTION**

Plaintiffs, SHARKNINJA OPERATING LLC, and SHARKNINJA SALES COMPANY,
hereby give notice of filing the attached exhibits 101-200 to the Declaration of David Brzowski
filed in support of Plaintiffs' Motion for Preliminary Injunction [ECF No. 11].

Dated: May 8, 2026.

Respectfully submitted,

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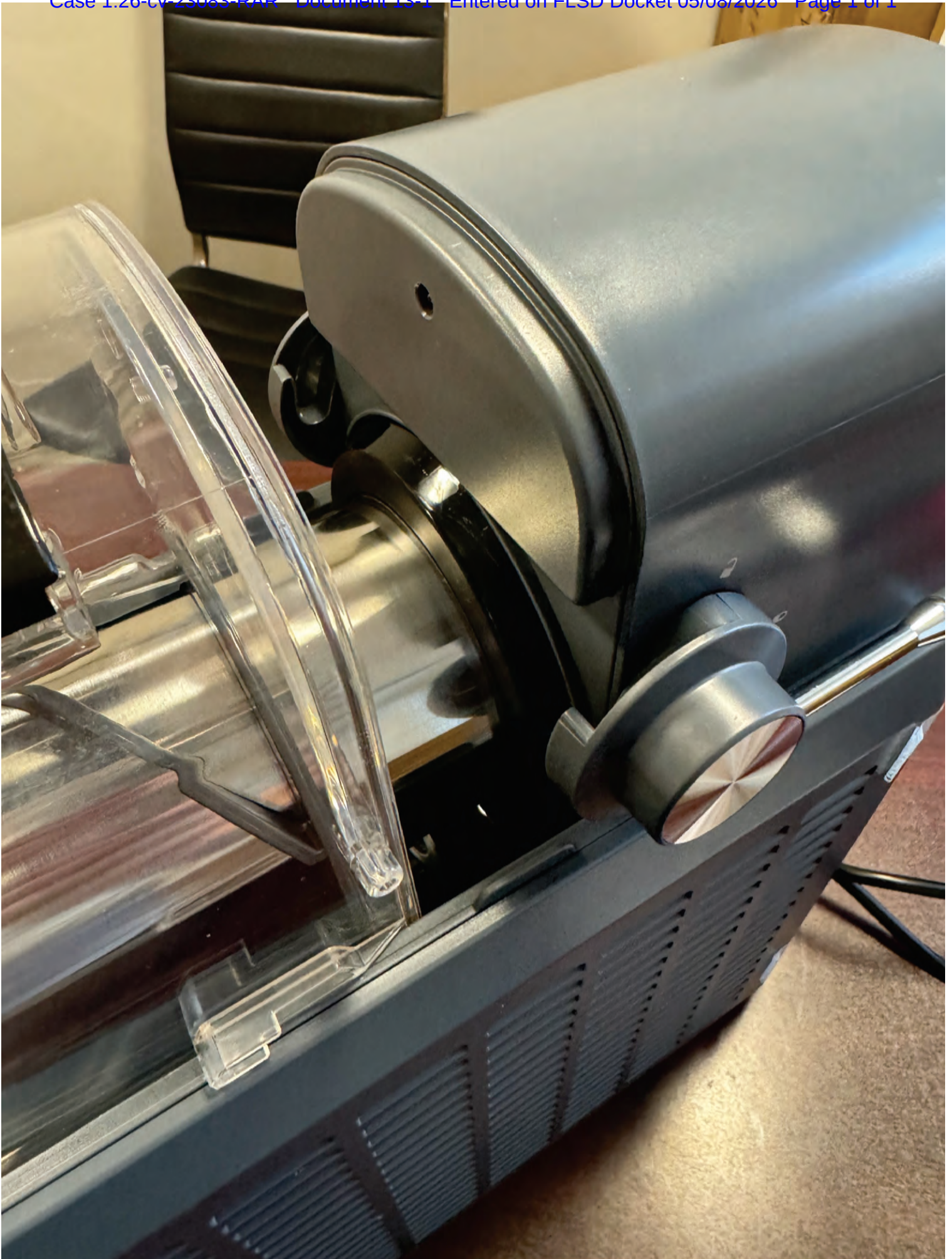
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*Counsel for Plaintiffs SharkNinja Operating
LLC and SharkNinja Sales Company*



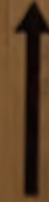






SKU: 5801810710327

SLUSH MACHINE



Slushie Machine à Boire

12 MONTHS WARRANTY

SLUSHIE MACHINE

BIZAURA

FCC/FDA/ETL CERTIFICATION
QUALITY AND SAFETY ASSURANCE

TEA TIME

MAKE YOUR OWN
LOW-CALORIE
SMOOTHIE AND SAY
GOODBYE TO THE
SUGAR LOAD

BREAKFAST TIME

MAKE A HIGH-FIBER
FRUIT AND VEGETA-
BLE SMOOTHIE IN 3
MINUTES

CHILDREN'S FUN TIME

SHARING ICE
CREAM, FUN AND
FRIENDSHIP ALWAYS
ACCOMPANY

FRIENDS PARTY

DIY SMOOTHIE COCK-
TAIL, PARTY ATMO-
SPHERE INSTANTLY
FILLED



NO ICE / NO SHARP BLADES / NO BLENDING REQUIRED



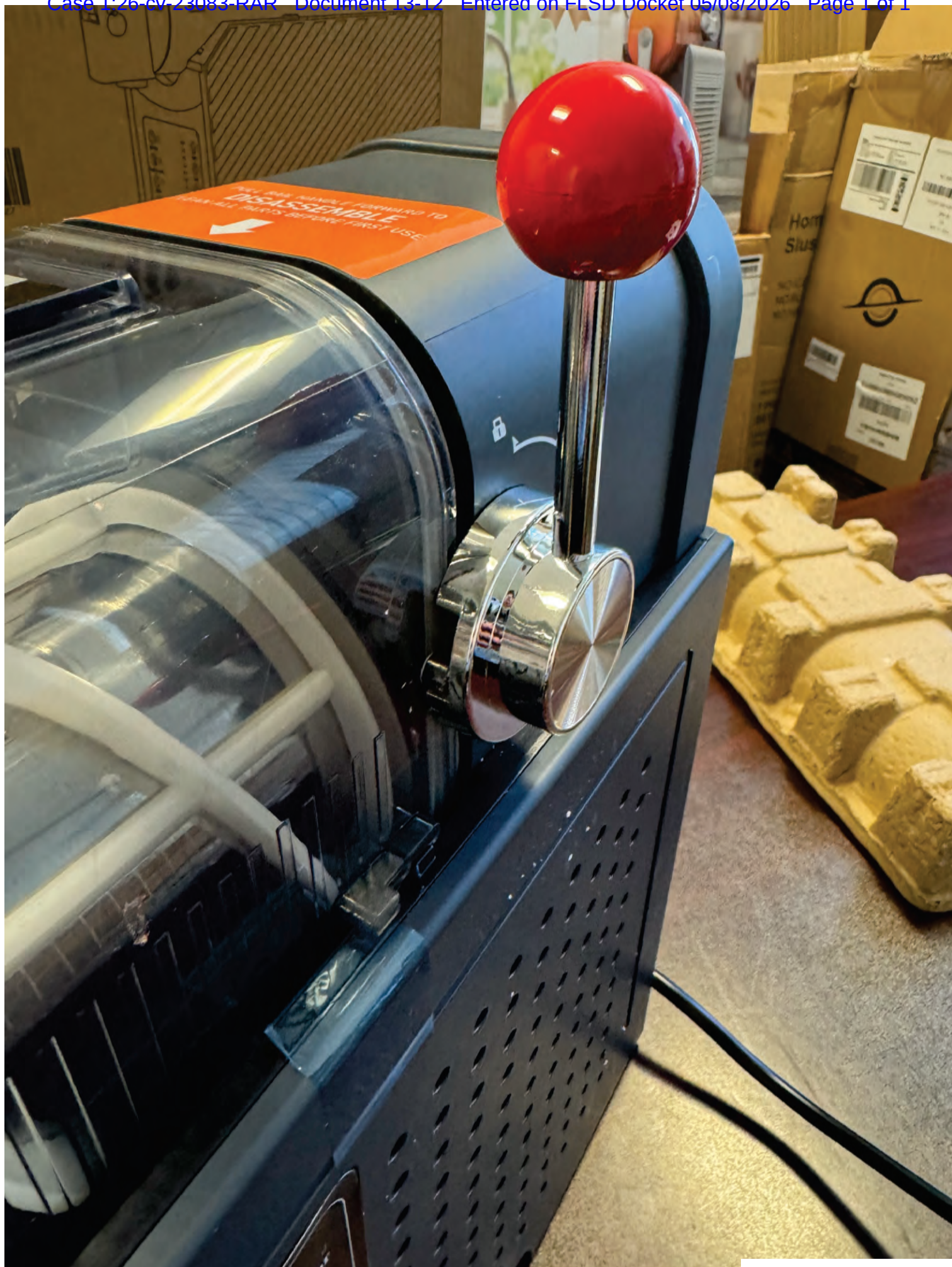












12. You can run the unit up to 12 hours.

13. All parts except the motor base, including the evaporator, are dishwasher safe but should NOT be cleaned with a heated dry cycle.

Minimum input = 0.5L (approx. 17OZ)

Maximum input = 1.6L (approx. 54OZ)

This is NOT a blender.

DO NOT process a solid block of ice or ice cubes.

DO NOT make a smoothie or process hard, loose ingredients

DO NOT attempt to blend or macerate non-liquid ingredients.

USING THE FROZEN DRINK MAKER

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

NOTE:

Minimum 0.5L input required for using the unit.

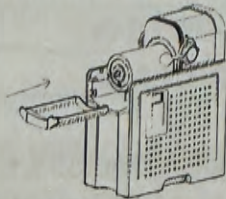
Maximum 1.6L liquid capacity.

DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.

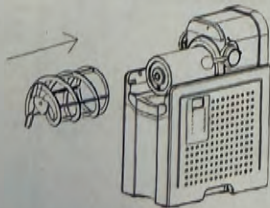
DO NOT add hot ingredients.

1. Ensure all parts are fully cleaned and the motor is level on a flat solid surface.

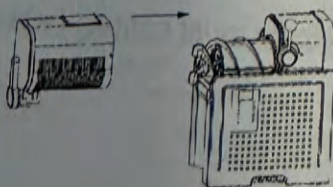
2. Install the condensation catch under the evaporator by sliding it into the rail grooves.



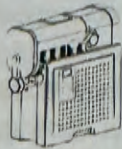
3. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



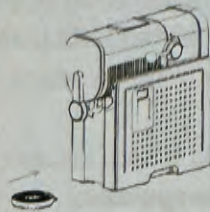
4. With the handle up, slide the vessel over the installed auger and evaporator.



5. Lock the vessel in place by pushing the ball handle front to seal the vessel.



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



NOTE: Make sure the unit has been sitting upright on the countertop for at least 2 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.

7. Plug the unit in.

8. Open the cover on the top of the vessel.

9. Add liquid(s) and/or blended ingredients through the charge door and close the cover.

10. Press the menu key button for 3 seconds to enter standby mode.

11. Choose your desired preset.

12. The preset will start at the default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

NOTE:

--- Temperature Control Setting LED will lighten and slow flash, while frozen drink is freezing to your set temperature level. Once frozen drink reaches the desired temperature, the LED light will steady on, Unit will Continue running to keep your frozen drink at the ideal temperature and be ready to dispense.

--- Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting temperature.

--- Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

13. Place a cup on the drip tray, under the handle.

14. To dispense, clockwise turn the handle 90 degrees to the right, When the ingredients are done, rotate counterclockwise the handle to close the discharge hole.

15. Enjoy your latest frozen drink creation.

16. Run the unit for up to 12 hours.

NOTE: DO NOT turn off preset until all frozen drink has been dispensed.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should

you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

1. occur, follow the reset procedure below.
2. Allow the unit to cool for approximately 15 minutes.
3. Remove all parts and accessories. Ensure no ingredients are jamming the auger.

IMPORTANT: Ensure that maximum capacity is not exceeded. This is the most typical cause of appliance.

overload.

DO NOT process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients. If your unit needs servicing, please call Customer Service .

Technical specification

Voltage: 120V~

Frequency: 60Hz

Power: 200W

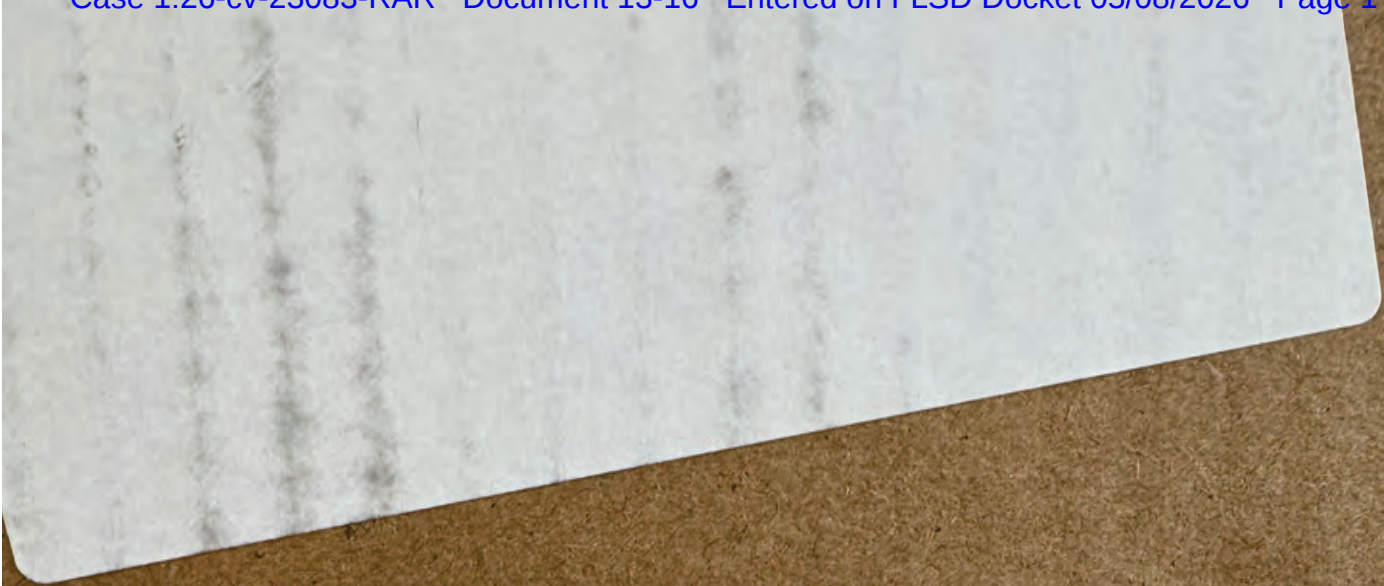
PROTECTION OF THE ENVIRONMENT - DIRECTIVE 2002/96/EC

In order to preserve our environment and protect human health, the waste electrical and electronic equipment should be disposed of in accordance with specific rules with the

implication of both suppliers and users. For this reason, as indicated by the symbol



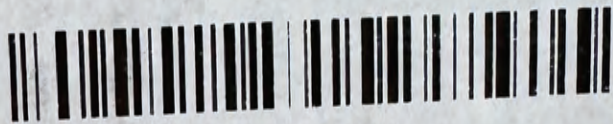
on the rating label or on the packaging, your appliance should not be disposed of as unsorted municipal waste. The user has the right to bring it to a municipal collection point performing waste recovery by means of reuse, recycling or use for other applications in accordance with the direct



Scan with the Amazon Shopping App



BKPPM



X004JBQMDL

Slushie Machine: Professional Frozen Drink Maker No Ice Needed- 70 oz
Slushy Machine for Home with LED Display - One-Touch Reservation &
Preset Programs, Frozen Margaritas, Frappés, Ice Cream and More

NEW
LOT: 2025-12

820





6 Preset Settings
 Temperature Control Settings
 One-Click Reservation
 Professional-Grade auger system
 Condensation Catch
 Two-Piece Drip Tray

70 oz vessel | 8+ servings per batch

Slushie Machine

Professional Frozen Drink Maker

No Ice Needed
 No blending
 One-Click Reservation
 One-touch frozen drinks



Keeps drinks frozen for up to
12
 HOURS

6 Preset Settings
 + Temp Control
 Create various frozen drinks

Rinse CYCLE
 Easy to clean with dishwasher safe parts



SBL-2408B UPDATED Professional Frozen Drink Maker

User Instruction Manual

**No ice, No blend
Just Rich Flavor**



Keeps drinks frozen for up to
12
HOURS

6 Preset Settings

+ Temp Control

Create various frozen drinks



Please read all instructions before use. For Household use only







ASSEMBLY

Before first use, keep the unit upright for at least 2 hours. So the refrigerant can settle in the condenser for optimal and safe use.



1. Make sure that all parts are thoroughly cleaned and that the motor is placed evenly on a flat and solid surface.



2. Install the condensation catcher beneath the evaporator by sliding it into the rail grooves.



3. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



4. With the handle in the upright position, slide the vessel over the already-installed auger and evaporator.



5. Lock the vessel in place by pushing the bail handle forward to seal it.



6. Insert the drip tray (which has a mesh inside) in front of the motor base until it clicks into position.

DISASSEMBLY & CLEANING

For optimal results, run the CLEAN cycle first before taking apart and cleaning all the components.



1. Pull the Container Lock Handle backward to unlock it, and then gently pull the vessel off the unit to remove it. Make sure the vessel is tilted downward to avoid any remaining liquid from spilling out at the back of the vessel. Put it aside.



2. Slide the auger away from the evaporator and set it aside.



3. Wipe the evaporator with a sanitized or warm, damp cloth.



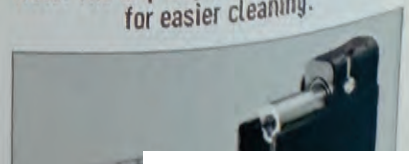
4. Gently slide the condensation catch out of the unit as there might be residual liquid in it. Then set it aside.



5. Use a sanitized or warm, damp cloth to wipe the area underneath the evaporator within the unit.



6. If necessary, take out the drip tray and/or the spout shroud.
Note: The drip tray cover can be removed for easier cleaning.



STORING

Keep the unit stored upright with all its parts assembled. When moving it, lift it from the bottom of the motor base. Store it in a dry and well-ventilated area that is out of children's reach. Do not leave ingredients inside the vessel.

RESETTING THE MOTOR

This unit is equipped with a unique safety system which can prevent damage to the motor and drive system in case you accidentally overload it. If the unit gets overloaded, the motor will be temporarily disabled. In such a situation, please follow the reset procedure below:

1. Let the unit cool down for around 15 minutes.
2. Take off all parts and accessories. Make sure that no ingredients are blocking the auger.

IMPORTANT: Ensure that you do not exceed the maximum capacity. This is the most common reason for the appliance to get overloaded.

Do not process a solid block of ice or ice cubes. Also, do not make smoothies or process hard and loose ingredients. If your unit requires servicing, please contact our Customer Service by mail.

Technical specification

Voltage: 120V~
Frequency: 60Hz
Power: 200W





Exhibit 126







CAUTION
Heavy object.
Team lift required.

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ETBF - FILM

SBL-2408E SLUSH MAKER

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Support and E-Warranty
WWW.GARVEE.COM/SUPPORT
support@garvee.com

PHK_3694H3PS

PLEASE LEAVE THIS LABEL UNCOVERED 702

PHK_3694H3PS

PO25072514433631

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Exhibit 132



Exhibit 133





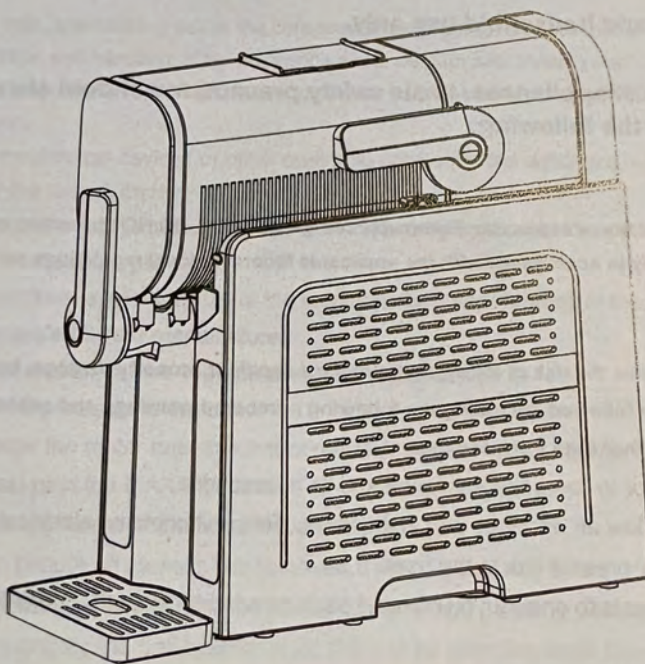


Professional Slush Maker

Product ID. 7AOIT




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V250818VWUY

1. The temperature control setting only enter the program can setting; The temperature setting can be increased by one lamp display, and can be reduced to only one lamp display, with each lamp display representing about one degree Celsius (about 1.8 Fahrenheit degree).
2. For different ambient temperatures and different ingredients, if the desired effect cannot be achieved under the default prior program, you can choose the big and small snowflake key to increase or decrease the temperature rue to reach the effect you want.
3. Adjust the temperature, you must tap the large or small snowflake to set the temperature and unlock it, and then can adjust the temperature.
4. When entering the function mode, the current mode will be locked to prevent accidental operation. You can press  button for 3 seconds to unlock and enter the standby mode.

TROUBLESHOOTING TIPS

RECIPE NOT SLUSHING?

If your recipe has not reached desired texture after 60 minutes, increase the temperature by one level. Wait 10-15 minutes to test recipe texture.

SLUSH NOT DISPENSING?

For the best dispensing experience, fill the unit to the max fill line and ensure the unit is running. For a smoother dispense experience, decrease the temperature level by pressing the small snowflake button on the control panel. More sippable frozen drinks will dispense smoother.

- . The LED light shows E0----The microswitch is not closed, the vessel is not correct assembled.
- . The LED light shows E1----The temperature probe is open circuit,
- . The LED light shows E2----The temperature probe is short circuit.
- . The LED light shows E3----The the motor is blocked 3 times in one hour, Remove the jammed objects. wait for a minute, restart the machine. (If the auger is blocked, the motor will stop to run (The maximum duration of each blocked turn is approximately 5-8 second), then the compressor will stop at least 3 minute----the cooling is too low, you can press the small snowflake button to decrease it by one level.)

PRESETS

Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

| PRESET | DEFAULT/OPTIMAL TEMPERATURE | DESIGNED FOR | RECIPE EXAMPLES |
|---------------|-----------------------------|--|-----------------------------------|
| Chilled JUICE | 6°C (43 °F) | Naturally sweetened beverages | Orange juice, apple cider |
| MILKSHAKE | -3°C (27 °F) | Dairy- and creamier-based beverages | Chocolate milk, blended milkshake |
| FRAPPE | -4°C (25 °F) | Coffee shop lovers to make frozen treats | Store-bought frappe |
| ICE CREAM | -6°C (21 °F) | Light cream + sugar + pure milk | Light cream + sugar + pure milk |
| SPIKED SLUSH | -7°C (19 °F) | Beverages with alcohol content | Margarita, rose |
| SLUSH | -2°C (28 °F) | Transforming your everyday beverages | Soda, lemonade |

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- 12. You can run the unit up to 12 hours.
- 13. All parts except the motor base(including the evaporator), are dishwasher safe but should NOT be cleaned with a heated dry cycle.

Minimum input = 0.5L(approx. 17OZ) Maximum input = 1.6L(approx. 54OZ)

This is NOT a blender.

- DO NOT** process a solid block of ice or ice cubes.
- DO NOT** make a smoothie or process hard, loose ingredients
- DO NOT** attempt to blend or macerate non-liquid ingredients.

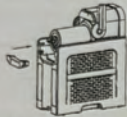
USING THE FROZEN DRINK MAKER

IMPORTANT:Review all warnings at the beginning of this Owner's Guide before processing.

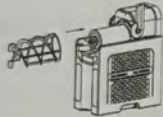
NOTE:

- Minimum 0.5L input required for using the unit.
- Maximum 1.6L liquid capacity.
- DO NOT** add ice or solid ingredients like fruit,ice cream,or frozen fruit.
- DO NOT** add hot ingredients.

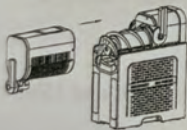
- 1.Ensure all parts are fully cleaned and the motor is level on a flat solid surface.
- 2.Install the Condensation water baffle under the evaporator by sliding it into the rail grooves.



- 3.Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



- 4.With the handle up, slide the vessel over the installed auger and evaporator.



- 5.Lock the vessel in place by pushing the bail handle front to seal the vessel.



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RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

- 1.If this occur, follow the reset procedure below.
- 2.Allow the unit to cool for approximately 15 minutes.
- 3.Remove all parts and accessories. Ensure no ingredients are jamming the auger.

IMPORTANT: Ensure that maximum capacity is not exceeded This is the most typical cause of appliance overload.

DO NOT process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients.If your unit needs servicing, please call Customer Service .

Technical specification


Voltage:120V~

Frequency: 60Hz

Power: 200W

PROTECTION OF THE ENVIRONMENT - DIRECTIVE 2002/96/EC

In order to preserve our environment and protect human health, the waste electrical and electronic equipment should be disposed of in accordance with specific rules with the

implication of both suppliers and users. For this reason, as indicated by the symbol  on the rating label or on the packaging, your appliance should not be disposed of as unsorted municipal waste. The user has the right to bring it to a municipal collection point performing waste recovery by means of reuse, recycling or use for other applications in accordance with the directive.

SKU: 5801810710327

SLUSH

BE CAREFUL
DO NOT OPEN WITH SHARP OBJECTS

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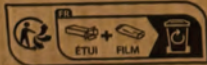
WWW.GARVEE.COM/SUPPORT

support@garvee.com

0032

SBL-2408E SLUSH MAKER

0032



CAUTION
Heavy object.
Team lift required.

X20241206HC06
ISM2622D
1
12.3 kg
165*244*505 mm

MADE IN CHINA

Frozen Drink







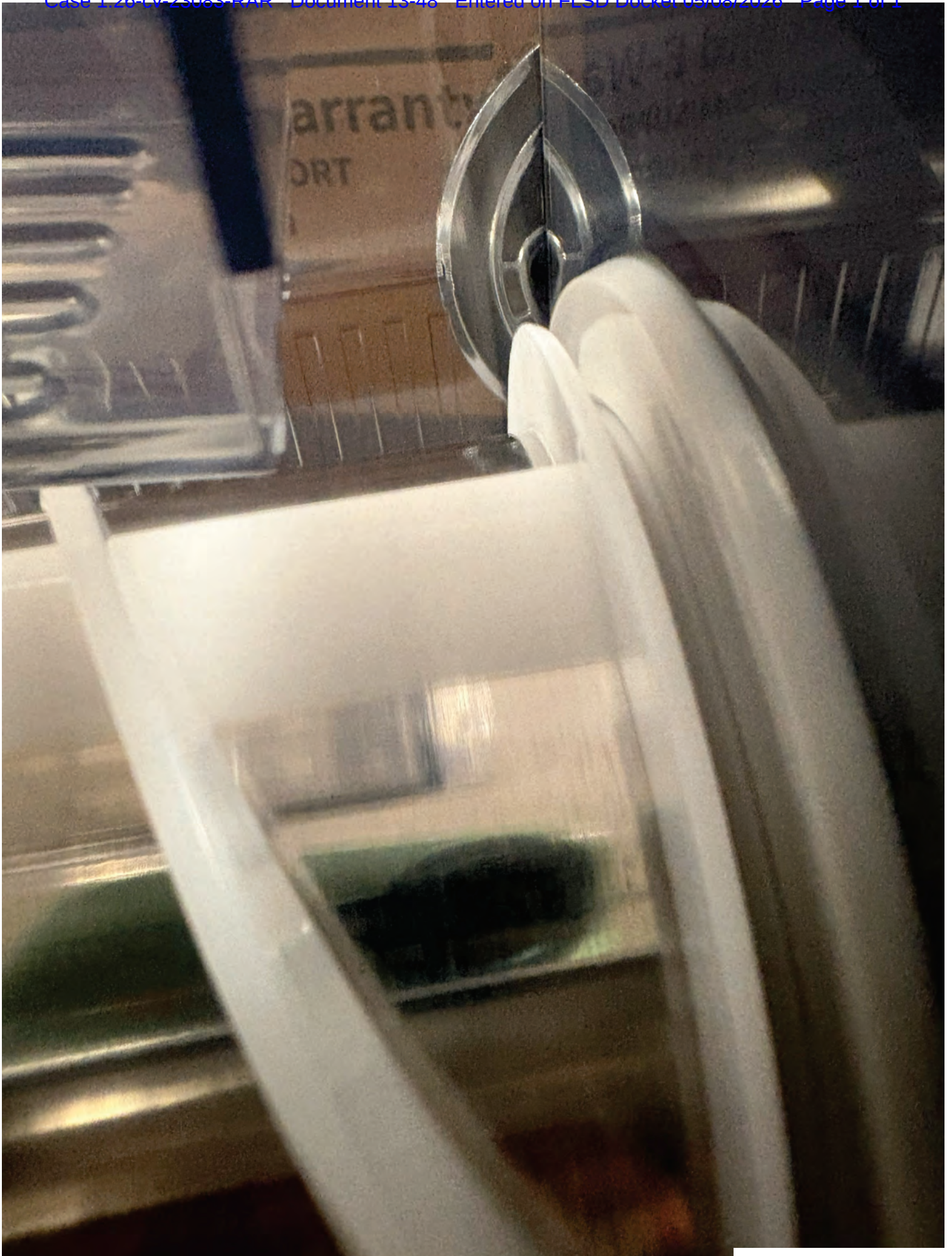
Exhibit 144



Exhibit 145









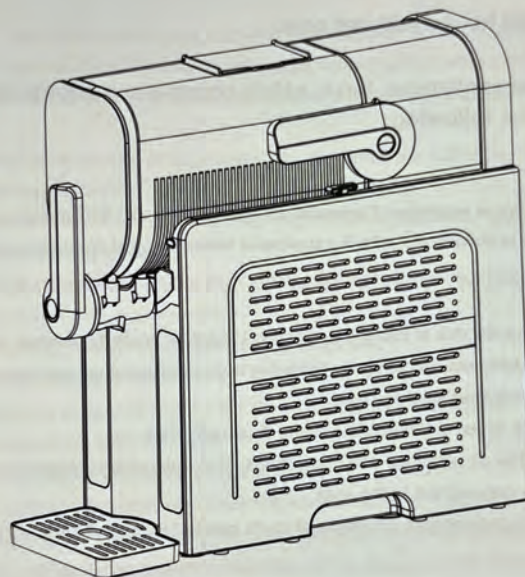


Professional Slush Maker

Product ID. 7A0IT



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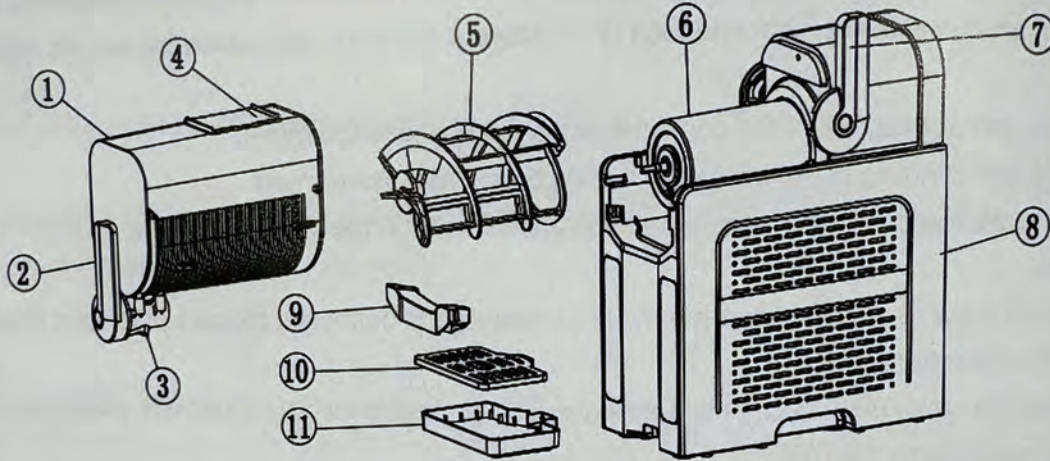


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- 36. Children should be supervised when using.
- 37. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 38. Note: The temperature of the display is the temperature detected by the temperature control probe, and there is a certain error with the actual temperature of the food.

PARTS:




- 1.Vessel 2.Handle 3.Discharge hole 4.Charge door 5.Auger 6.Evaporator 7.Bail handle
8.Main body 9.Condensation water baffle 10.Mesh 11.Drip tray

BEFORE FIRST USE

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

- 1.Remove all packaging materials from the unit.
- 2.Wash all parts in warm, soapy water.
- 3.Thoroughly rinse and air-dry all parts.
- 4.Wipe control panel, motor base, and evaporator with a soft cloth .Allow to dry completely before using.
- 5.Place the unit on countertop for at least 2 hours before operating. This allows the refrigerant to settle in the condenser for optimal and safe use.

NOTE: All attachments are BPA free. Accessories are dishwasher safe but should **NOT** be cleaned with a heated dry cycle.

1. The temperature can be increased by one lamp display, and can be reduced to only one lamp display, with each lamp display representing about one degree Celsius (about 1.8 Fahrenheit degree).
2. For different ambient temperatures and different ingredients, if the desired effect cannot be achieved under the default prior program, you can choose the big and small snowflake key to increase or decrease the temperature to reach the effect you want.
3. Adjust the temperature, you must tap the large or small snowflake to set the temperature and unlock it, and then can adjust the temperature.
4. When entering the function mode, the current mode will be locked to prevent accidental operation. You can press  button for 3 seconds to unlock and enter the standby mode.

TROUBLESHOOTING TIPS

RECIPE NOT SLUSHING?

If your recipe has not reached desired texture after 60 minutes, increase the temperature by one level. Wait 10-15 minutes to test recipe texture.

SLUSH NOT DISPENSING?

For the best dispensing experience, fill the unit to the max fill line and ensure the unit is running. For a smoother dispense experience, decrease the temperature level by pressing the small snowflake button on the control panel. More sippable frozen drinks will dispense smoother.

- . The LED light shows E0----The microswitch is not closed, the vessel is not correct assembled.
- . The LED light shows E1----The temperature probe is open circuit,
- . The LED light shows E2----The temperature probe is short circuit.
- . The LED light shows E3----The the motor is blocked 3 times in one hour, Remove the jammed objects. wait for a minute, restart the machine. (If the auger is blocked, the motor will stop to run (The maximum duration of each blocked turn is approximately 5-8 second) , then the compressor will stop at least 3 minute----the cooling is too low, you can press the small snowflake button to decrease it by one level .)

PRESETS

Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

| PRESET | DEFAULT/OPTIMAL TEMPERATURE | DESIGNED FOR | RECIPE EXAMPLES |
|---------------|-----------------------------|--|-----------------------------------|
| Chilled JUICE | 6°C (43 °F) | Naturally sweetened beverages | Orange juice, apple cider |
| MILKSHAKE | -3°C (27 °F) | Dairy- and creamier-based beverages | Chocolate milk, blended milkshake |
| FRAPPE | -4°C (25 °F) | Coffee shop lovers to make frozen treats | Store-bought frappe |
| ICE CREAM | -6°C (21 °F) | Light cream + sugar + pure milk | Light cream + sugar + pure milk |
| SPIKED SLUSH | -7°C (19 °F) | | |

This is NOT a blender.

DO NOT process a solid block of ice or ice cubes.

DO NOT make a smoothie or process hard, loose ingredients

DO NOT attempt to blend or macerate non-liquid ingredients.

USING THE FROZEN DRINK MAKER

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

NOTE:

Minimum 0.5L input required for using the unit.

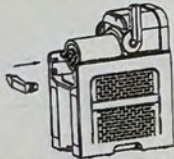
Maximum 1.6L liquid capacity.

DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.

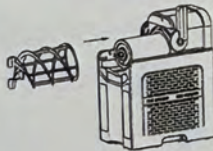
DO NOT add hot ingredients.

1. Ensure all parts are fully cleaned and the motor is level on a flat solid surface.

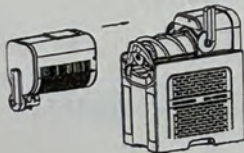
2. Install the Condensation water baffle under the evaporator by sliding it into the rail grooves.



3. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



4. With the handle up, slide the vessel over the installed auger and evaporator.



5. Lock the vessel in place by pushing the bail handle front to seal the vessel.



RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should

you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

- 1.If this occur, follow the reset procedure below.
- 2.Allow the unit to cool for approximately 15 minutes.
- 3.Remove all parts and accessories. Ensure no ingredients are jamming the auger.

IMPORTANT: Ensure that maximum capacity is not exceeded This is the most typical cause of appliance overload.

DO NOT process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients.If your unit needs servicing, please call Customer Service .

Technical specification


Voltage:120V~

Frequency: 60Hz


Power: 200W

PROTECTION OF THE ENVIRONMENT - DIRECTIVE 2002/96/EC


In order to preserve our environment and protect human health, the waste electrical and electronic equipment should be disposed of in accordance with specific rules with the

implication of both suppliers and users. For this reason, as indicated by the symbol  on the rating label or on the packaging, your appliance should not be disposed of as unsorted municipal waste. The user has the right to bring it to a municipal collection point performing waste recovery by means of reuse, recycling or use for other applications in accordance with the directive.

| | |
|---------------|-----------------|
| SKU NO. | PHK_3694H3PS |
| QTY | 1 PC |
| COLOR | GREY |
| N.W. | 10.5 KGS |
| G.W. | 11.5 KGS |
| MEAS | 43 X 22 X 43 CM |
| MADE IN CHINA | |

 **WARNING:**
This product can expose you to chemicals including formaldehyde (gas), which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov/furniture

distributed by
GARVEE
Your N
Support
WWW.GAR
support


PHK_3694H3PS
NEW MADE IN CHINA

989
PLEASE LEAVE THIS LABEL UNCOVERED

PHK_3694H3PS
3025 0007 21:26
NEW MADE IN CHINA

FROM: (022) 202-0202
EQUUS Trade LLC
15825 Clearwater Ave
Petaluma CA 94957
SHIP DATE: 20APR26
ACTIVITY: 30 AL 40
CLASS: 26100000 03700008
DIMENSIONS: 43 X 43 X 22 CM
RECEIVED
DALL C
TO: Christopher Creek
2671 S BAYSHORE DR PH 1
MIAMI FL 33133
(305) 507-8943
REF: INC: 2624121705468408111811
33133


PO25072514433631

TRACK 8706 2193 0613
33133
9832 0019 8 (000 000 0000) 0 00 8706 2193 0613


| | |
|---------------|-----------------|
| COLOR | |
| N.W. | 10.5 KGS |
| G.W. | 11.5 KGS |
| MEAS | 43 X 22 X 43 CM |
| MADE IN CHINA | |

WARNING:
This product can expose you to
chemicals including formaldehyde
(gas), which is known to the State of
California to cause cancer. For more
information go to
www.P65Warnings.ca.gov/hazardous



Distributed by

GARVEE

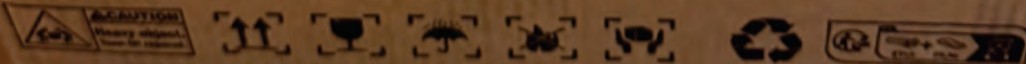
Your Next Best Partner


Support and E-Warranty

WWW.GARVEE.COM/SUPPORT

support@garvee.com

SBL-2408E SLUSH MAKER





PHK_36940EGQ

NEW

MADE IN CHINA

601

PLEASE LEAVE THIS LABEL UNCOVERED



PHK 36940EGQ

1

2025 09/07 21:26

NEW MADE IN China

Default



PO25072514433631





Exhibit 161



Exhibit 162



Exhibit 163

Minimum input = 0.5L (approx. 17OZ) Maximum input = 1.6L (approx. 54OZ)

This is NOT a blender.

- DO NOT** process a solid block of ice or ice cubes.
- DO NOT** make a smoothie or process hard, loose ingredients
- DO NOT** attempt to blend or macerate non-liquid ingredients.

USING THE FROZEN DRINK MAKER

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

NOTE:

Minimum 0.5L input required for using the unit.

Maximum 1.6L liquid capacity.

DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.

DO NOT add hot ingredients.

1. Ensure all parts are fully cleaned and the motor is level on a flat solid surface.
2. Install the Condensation water baffle under the evaporator by sliding it into the rail grooves.



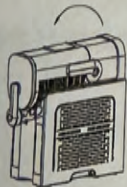
3. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



4. With the handle up, slide the vessel over the installed auger and evaporator.



5. Lock the vessel in place by pushing the bail handle front to seal the vessel.



RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should

you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

- 1.If this occur, follow the reset procedure below.
- 2.Allow the unit to cool for approximately 15 minutes.
- 3.Remove all parts and accessories. Ensure no ingredients are jamming the auger.

IMPORTANT: Ensure that maximum capacity is not exceeded This is the most typical cause of appliance overload.

DO NOT process a solid block of ice or ice cubes. DO NOT make a smoothie or process hard, loose ingredients.If your unit needs servicing, please call Customer Service .

Technical specification


Voltage:120V~

Frequency: 60Hz

Power: 200W

PROTECTION OF THE ENVIRONMENT - DIRECTIVE 2002/96/EC

In order to preserve our environment and protect human health, the waste electrical and electronic equipment should be disposed of in accordance with specific rules with the

implication of both suppliers and users. For this reason, as indicated by the symbol  on the
 or on the packaging, your appliance should not be disposed of as unsorted municipal
 user has the right to bring it to a municipal collection point performing waste recovery b
 use, recycling or use for other applications in accordance with the directive.



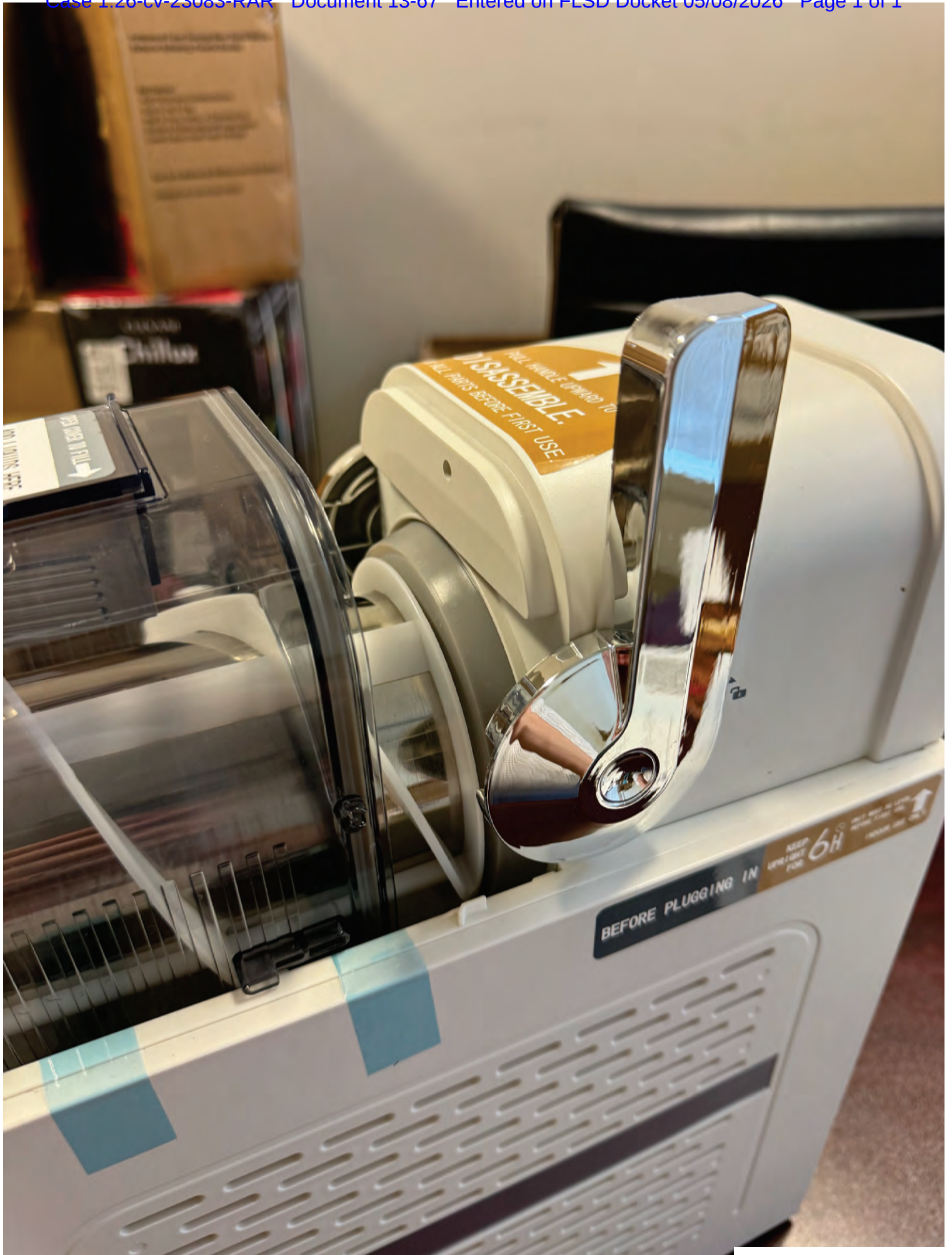
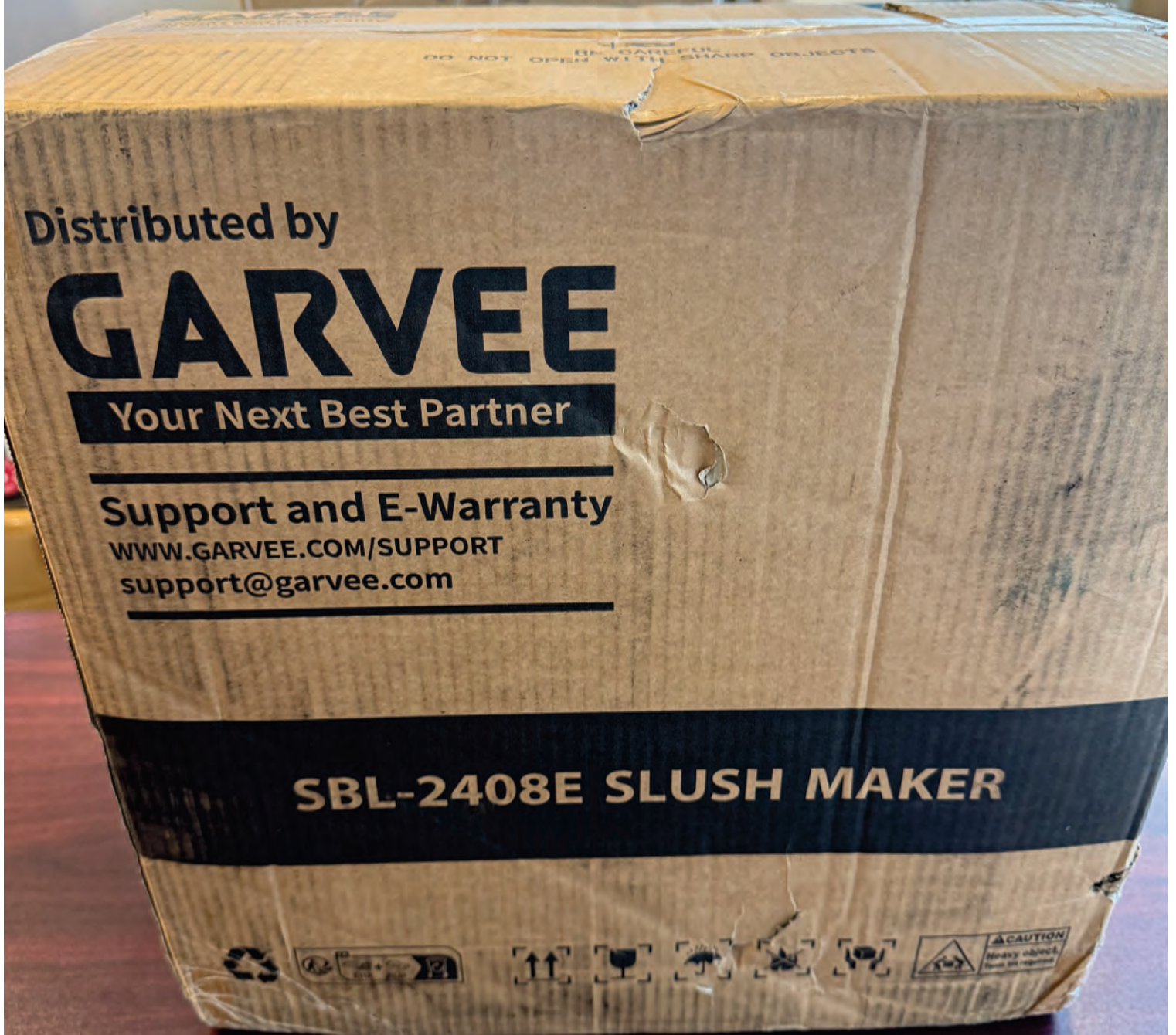


Exhibit 167









PHK_3694H3PS

NEW

MADE IN CHINA

PLEASE LEAVE THIS LABEL UNCOVERED

1208



PHK_3694H3PS



2025/09/07 21:26

NEW MADE IN China

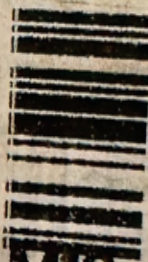
Default



PO25072514433631

KEEPER

DRI SIMKOVIC
601 S BAYSHORE DR
MIAMI FL 33133



TAN13 S: EVEN4

I: M13

NIB-NIB

ZXH0457035905 1975

SAT08485 XLE AL18-1 Apr 17 07:51:57 2026
UDC 25 9 SATOR

WWW.GARVEE.COM/SUPPORT

support@garvee.com

| | |
|---------------|-----------------|
| SKU NO. | PHK_3694H3PS |
| QTY | 1 PC |
| COLOR | GREY |
| N.W. | 10.5 KGS |
| G.W. | 11.5 KGS |
| MEAS | 43 X 22 X 43 CM |
| MADE IN CHINA | |


 **WARNING**
This product can expose you to chemicals including formaldehyde (gas), which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov/furniture



Exhibit 174



Exhibit 175





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Support and E-Warranty

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support@garvee.com

PULL HANDLE UPWARD TO
DISASSEMBLE.
DISASSEMBLE ALL PARTS BEFORE FIRST USE.

Minimum input = 0.5L (approx. 17OZ)

Maximum input = 1.6L (approx. 54OZ)

This is NOT a blender.

DO NOT process a solid block of ice or ice cubes.

DO NOT make a smoothie or process hard, loose ingredients

DO NOT attempt to blend or macerate non-liquid ingredients.

USING THE FROZEN DRINK MAKER

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

NOTE:

Minimum 0.5L input required for using the unit.

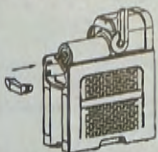
Maximum 1.6L liquid capacity.

DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.

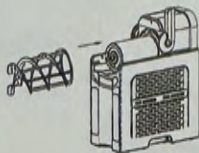
DO NOT add hot ingredients.

1. Ensure all parts are fully cleaned and the motor is level on a flat solid surface.

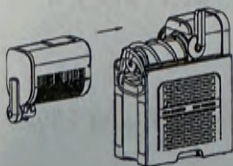
2. Install the Condensation water baffle under the evaporator by sliding it into the rail grooves.



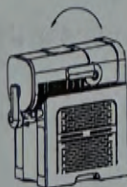
3. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



4. With the handle up, slide the vessel over the installed auger and evaporator.



5. Lock the vessel in place by pushing the bail handle front to seal the vessel.



RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should

you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

1. If this occurs, follow the reset procedure below.

2. Allow the unit to cool for approximately 15 minutes.

3. Remove all parts and accessories. Ensure no ingredients are jamming the auger.

IMPORTANT: Ensure that maximum capacity is not exceeded. This is the most typical cause of appliance overload.

DO NOT process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients. If your unit needs servicing, please call Customer Service.

Technical specification

Voltage: 120V~

Frequency: 60Hz

Power: 200W

PROTECTION OF THE ENVIRONMENT - DIRECTIVE 2002/96/EC

In order to preserve our environment and protect human health, the waste electrical and electronic equipment should be disposed of in accordance with specific rules with the


implication of both suppliers and users. For this reason, as indicated by the symbol  on the rating label or on the packaging, your appliance should not be disposed of as unsorted municipal waste. The user has the right to bring it to a municipal collection point performing waste recovery by means of reuse, recycling or use for other applications in accordance with the directive.





Exhibit 181





SHIP DATE: 20APR26
 DIMED: 19 X 17 X 9 IN
 BILL 3rd PARTY

FROM: (800) 000-0000
 2090 S ETIWANDA AVE
 ONTARIO CA 91761
 US

TO: CHRISTOPHER CHEEK
 2601 S BAYSHORE DR PH 1
 MIAMI FL 33133 (US)

REF: 1*BX03002BUV11
 INV: 1-800-888-764587-7477817
 PD: 112-3264587-7477817

FedEx Ground

1*BX03002BUV11

TRK# 8708 3581 2489

33133

9632 0417 0 (000 000 0000) 0 00 8708 3581 2489

1*BX03002BUV11



QTY: 1 PC
 N/W: 10.5KGS/23.1LBS
 G/W: 11KGS/24.2LBS
 MEAS: 44.3x23.1x17.44x9.17x

211-5596
 9632-112

WMNC 0206
 1*BX03002BUV11

MADE IN CHINA



PO: SO20251210001

ITEM NO.: SBL-2408F

QTY: 1 PC

N/W: 10.5KGS/23.1LBS

G/W: 11KGS/24.2LBS

MEAS: 44.3x23.3x44.3cm

17.44x9.17x17.44Inch



MADE IN CHINA

Keeps drinks frozen for
12
Hours

SLUSHIE MACHINE

WIZAURA

FCC/FDA/ETL CERTIFICATION
QUALITY AND SAFETY ASSURANCE

TEA TIME
MAKE YOUR OWN
LOW-CALORIE
SMOOTHIE AND SAY
GOODBYE TO THE
SUGAR LOAD



BREAKFAST TIME
MAKE A HIGH-FIBER
FRUIT AND VEGETA-
BLE SMOOTHIE IN 20
MINUTES

CHILDREN'S FUN TIME
SHARING ICE
CREAM, FUN AND
FRIENDSHIP ALWAYS
ACCOMPANY

FRIENDS PARTY
DIY SMOOTHIE COCK-
TAIL, PARTY ATMO-
SPHERE INSTANTLY
FILLED

NO ICE / NO SHARP BLADES / NO BLENDING REQUIRED





MACHINE

FRAGILE

THIS

Slushie Machine
Machine à Boisson Glacée

Keeps drinks frozen for up to
12
Hours

SLUSHIE MACHINE

WIZAURA

FCC/FDA/ETL CERTIFICATION
QUALITY AND SAFETY ASSURANCE

TEA TIME

MAKE YOUR OWN
LOW-CALORIE
SMOOTHIE AND SAY
GOODBYE TO THE
SUGAR LOAD

CHILDREN'S FUN TIME

SHARING ICE
CREAM, FUN AND
FRIENDSHIP ALWAYS
ACCOMPANY



BREAKFAST TIME

MAKE A HIGH-FIBER
FRUIT AND VEGETA-
BLE SMOOTHIE IN 20
MINUTES

FRIENDS PARTY

DIY SMOOTHIE COCK-
TAIL, PARTY ATMOS-
PHERE INSTANTLY
FILLED

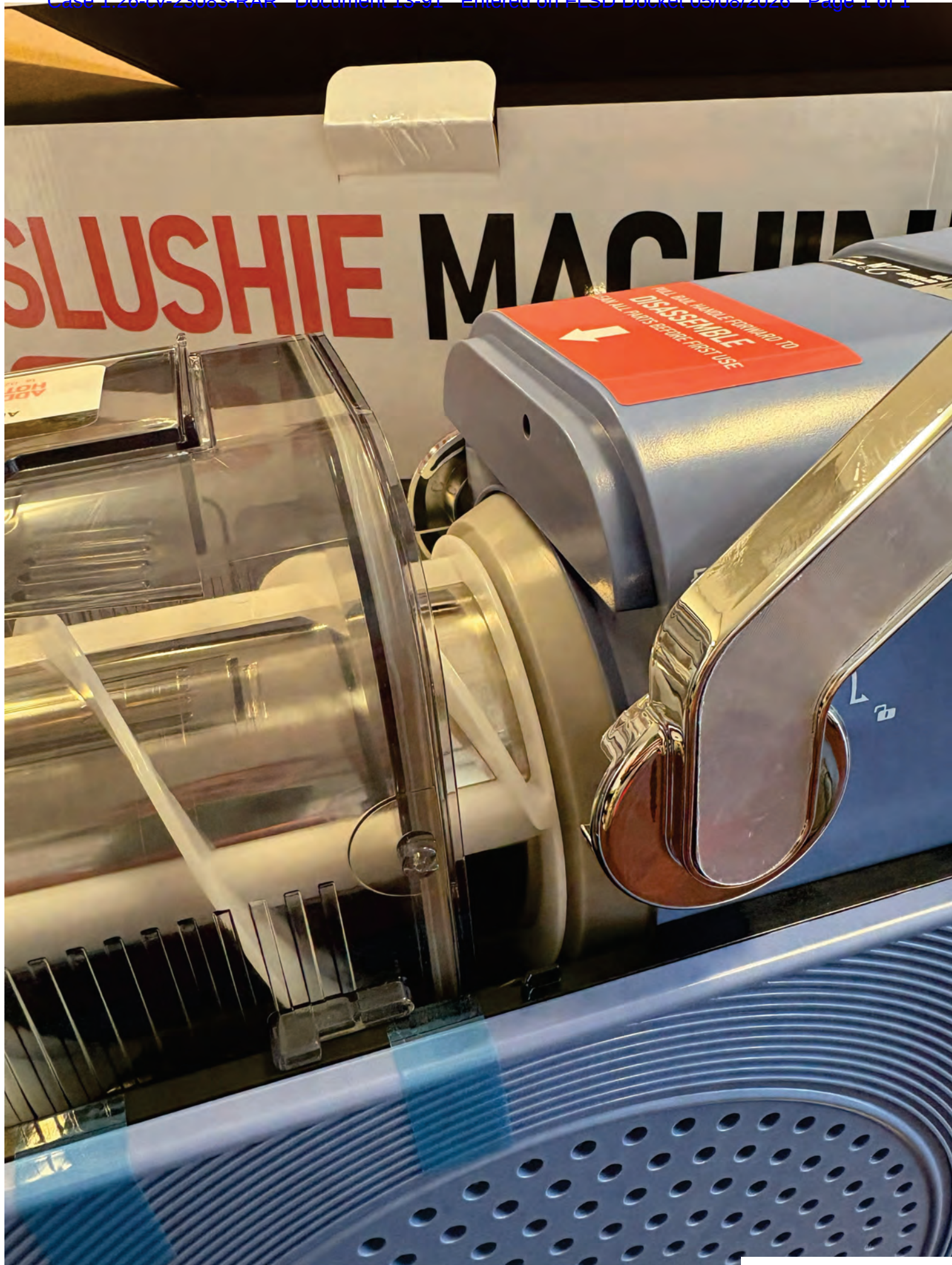
NO ICE / NO SHARP BLADES / NO BLENDING REQUIRED



rozen Drink Maker

ICE CREAM MAKER
Y INSTRUCTIONS
OF















hen using
on Guide.

nd 15 %

the preset

t should NOT

USING THE FROZEN DRINK MAKER

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

NOTE:

Minimum 0.5L input required for using the unit.

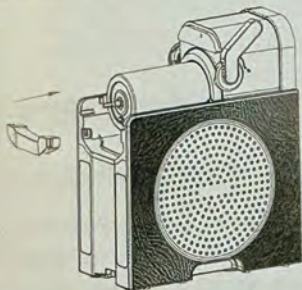
Maximum 1.6L liquid capacity.

DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.

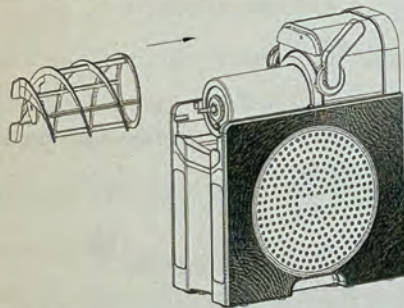
DO NOT add hot ingredients.

1. Ensure all parts are fully cleaned and the motor is level on a flat solid surface.

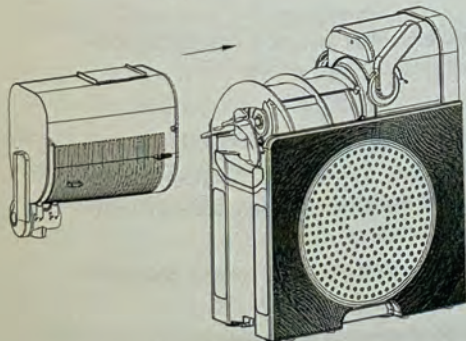
2. Install the Condensation water baffle under the evaporator by sliding it into the rail grooves.



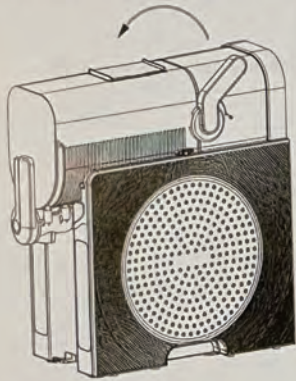
3. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



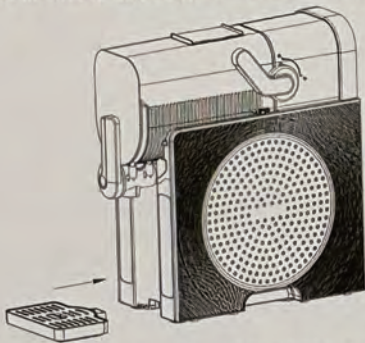
4. With the handle up, slide the vessel over the installed auger and evaporator.




5. Lock the vessel in place by pushing the bail handle front to seal the vessel.



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



NOTE: Make sure the unit has been sitting upright on the countertop for at least 2 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.

- 7. Plug the unit in.
- 8. Open the cover on the top of the vessel.
- 9. Add liquid(s) and/or blended ingredients through the charge door and close the cover.
- 10. Press the  for 3 seconds to enter power-on state.

- 11. Choose your desired preset.
- 12. The preset will start at the default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

NOTE:

--- Temperature Control Setting LED will lighten and slow flash, while frozen drink is freezing to your set temperature level. Once frozen drink reaches the desired temperature, the function keys light will steady on, Unit will Continue running to keep your frozen drink at the ideal temperature and be ready to dispense.

--- Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting temperature.

--- Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't

- taste as sweet aft
- 13. Place a cup o
- 14. To dispense, c
- rotate counterclo
- 15. Enjoy your lat
- 16. Run the unit f


NOTE:

- 1. **DO NOT** turn of
- 2. Each time the
- the machine are
- minutes to protec

**CARE & M
USING THE**

NOTE: Liquids fr
or bowl to captu
This cycle agitat
hand or in a dist

- 1. Dispense any
- 2. Stop the curre
- 3. Add warm wat
- 4. Slowly dispens

- 5. Stop clean cyc
- 6. Press the 

NOTE: If needec

DISASSEMB

- For best results
- 1. Unlock the ba
- Ensure the vess
- vessel. Set asid
- 2. Slide the aug
- 3. Wipe down th
- 4. Gently slide th
- 5. Wipe down ur
- 6. If needed, yo

a few times to prevent the leakage hole from getting blocked. If necessary, pull out the cleaning spring and pull it up from the bottom drainage outlet a few times to clear the blockage in the bottom tube.

NOTE: Drip tray cover can be removed for easy cleaning.

7. Hand-wash all parts in warm soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.

NOTE: All parts, except the motor base and evaporator, are bottom-rack dishwasher safe, and should NOT be cleaned with a heated dry cycle.

8. Wipe down the motor base with a sanitized or warm, damp cloth.

9. Allow all parts to dry thoroughly before reassembling and/or storing the unit.

STORING

Store the unit upright and store all parts assembled. When moving the unit, lift from the bottom of the motor base. Keep in a dry, ventilated place out of reach of children.

DO NOT store ingredients inside the vessel.

RESETTING THE MOTOR

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1. Allow the unit to cool for approximately 15 minutes.

2. Remove all parts and accessories. Ensure no ingredients are jamming the auger.

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Technical specification


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Frequency: 60Hz

Power: 200W

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X004YHNN5P

NEOISM Slushy Mach...o Ice Needed, Black
New