

**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 201-300 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 201-300 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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Denver, CO 80202-2211
Tel: (303) 298-5700

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



**Professional
Frozen
Drink Maker**

Slushie Machine

Machine à Boisson Glacée

**No Ice
No Blending
No Dilution
Pas de Glace
Pas de Mélange
Pas de Dilution**

Keeps drinks
frozen for up to
12
Hours

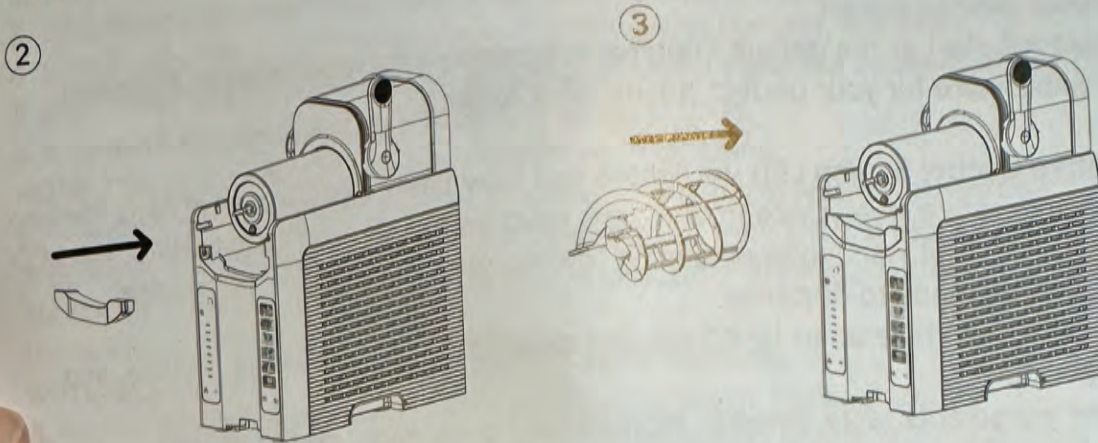




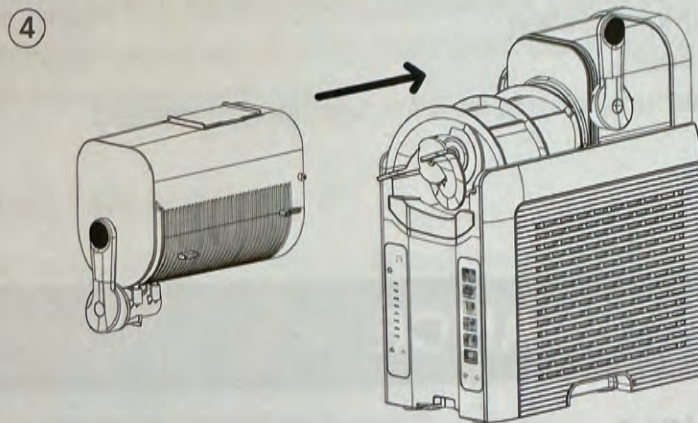


DO NOT add ice or solid ingredients.
DO NOT add hot ingredients.

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.

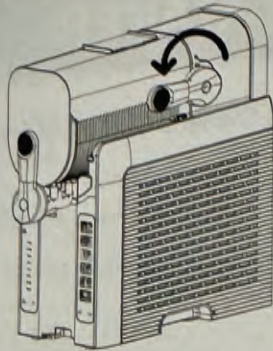


5. Lock the vessel in place by pushing the ball handle front to seal the vessel.
6. Insert the drip tray (have a mesh inside) in front of the motor base until it clicks in place.

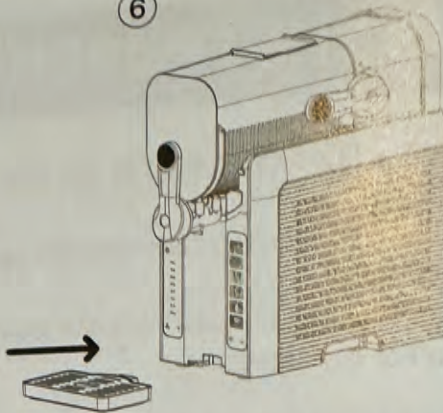
NOTE: Make sure the unit has been sitting upright on the countertop for at least 2 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.

EN

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- 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.

CARE & MAINTENANCE

10

• USING THE RINSE CYCLE

NOTE: Liquids from rinsing will drip from the bottom of the unit. Place a large cup or bowl to capture the liquid. After using the Rinse cycle, wipe the handle and front panel clean after each use.

- For best results, pull the bail handle by pulling back on the unit. Ensure the vessel is tipped downward to prevent remaining ingredients from falling back into the vessel. Set aside.
1. Unlock the bail handle by pulling back on the unit. Ensure the vessel is tipped downward to prevent remaining ingredients from falling back into the vessel. Set aside.
 2. Slide the auger off the evaporator. Set aside.
 3. Wipe down the evaporator with a sanitized or warm, damp cloth.
 4. Gently slide the Condensation water baffle out of the unit, Set aside.
 5. Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.
 6. If needed, remove the drip tray and/or spout shroud.

NOTE: Drip tray cover can be removed for easy cleaning.
7. If needed, You can gently pull the cleaning spring in the water leakage hole below the evaporator 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 hole.

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

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

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.







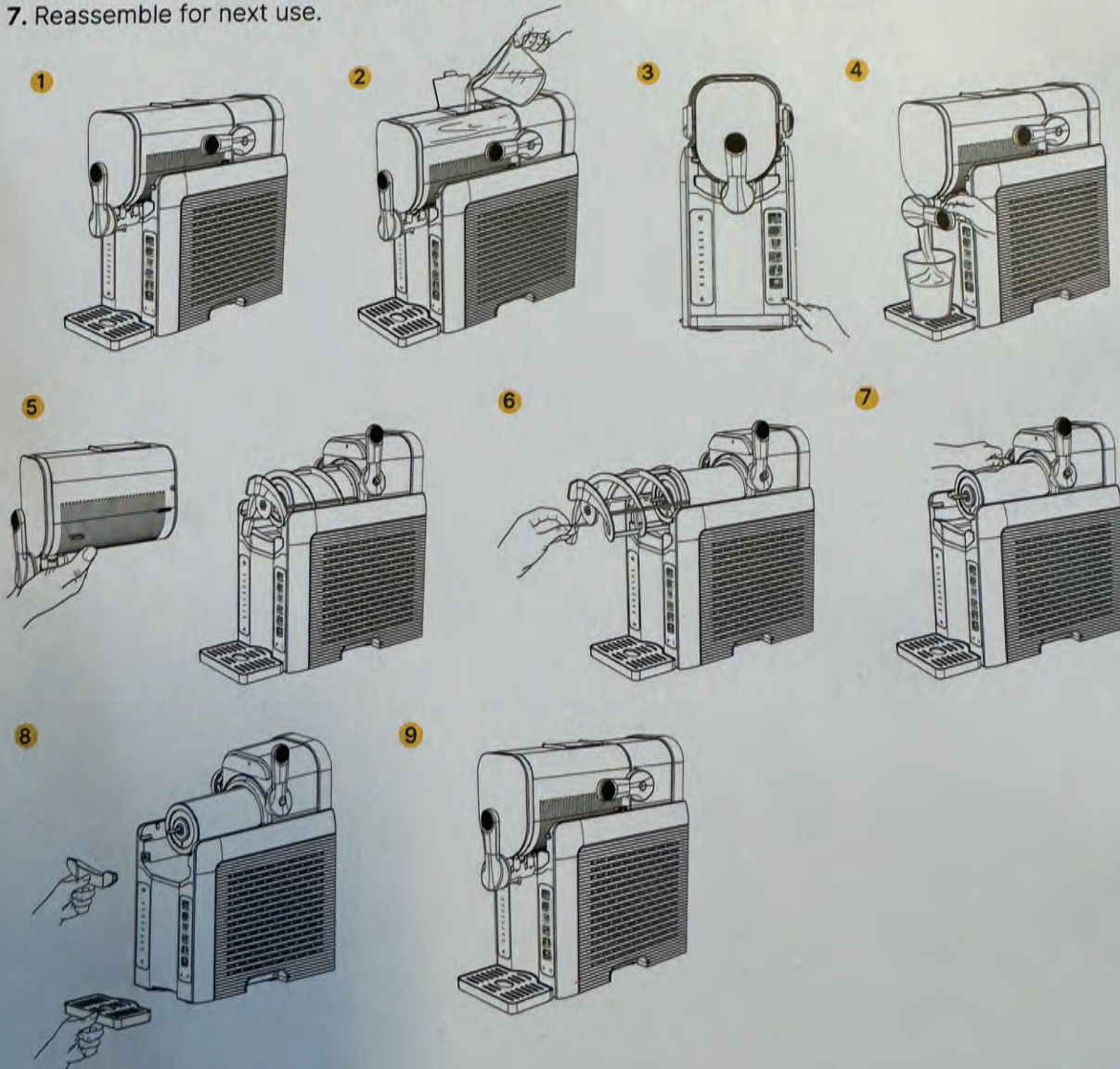


Special Notice

Accessories are BPA-free and dishwasher-safe.
→ Avoid heated drying cycles to preserve longevity.

How to Clean?

1. Keep the water outlet valve facing upwards and in a closed state.
2. Add 1L of water to the tank, press the power button for 3 seconds.
3. Select the cleaning mode and wait 6 minutes.
4. After the cleaning is completed, collect the liquid in the water tank with a measuring cup.
5. Drain water and empty the tank.
6. Remove and clean internal parts, Condensation water baffle, and drip tray.
7. Reassemble for next use.



How To Make A Coke Smoothie In 15 Min!

Close the water outlet valve and power on the machine (hold button 3 seconds).

Select **Smoothie Mode** (default: 28°F). Adjust temperature if desired.

Pour **17 oz (0.5L) of chilled Coke** into the vessel.

Let it run for 15 minutes. Enjoy!

CARRIER - LEAVE IF NO RESPONSE

USPS PARCEL SELEC

NEOISM STORE
676 C FRED JONES BLVD
AUBURNDALE FL 33823

C033

ADDRESS SERVICE REQUESTED

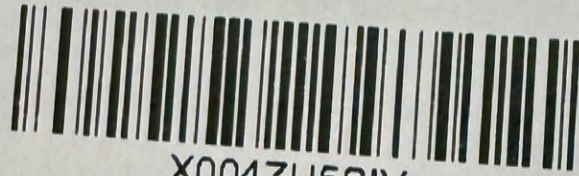


CHRISTOPHER CHEEK
2601 S BAYSHORE DR PH 1
MIAMI FL 33133 - 5475

USPS TRACKING # eVS



CUSTOM_PACKA



X004ZU5SIV

Slushie Machine for...Grey, 1 Pack+6 Modes
New





SAFETY & USAGE

DO NOT let children operate.
NEVER add ice, hot liquids,
or solids. Keep unit running
while dispensing.

Low Sugar Tips

For best results,
use liquids with 3-4% sugar (e.g., juice, milk).
If sugar 6-8%, use 1-2 drops sugar per batch.

Alcohol Tips

Ideal alcohol concentration: 3.0-10%.
For high-proof alcohol, dilute with 100 cup non-
alcoholic liquid.

HANDLE SAFETY

- Always ensure vessel is
EMPTY before opening
handle.
- Clean all parts before
first use.

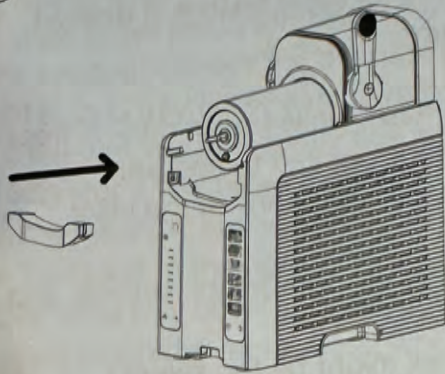




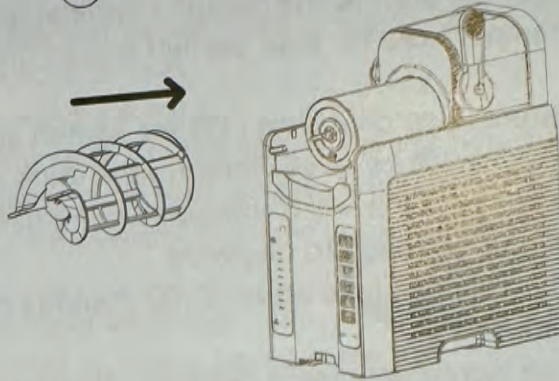
DO NOT add ice or solid ingredients into the unit.
DO NOT add hot ingredients.

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.

②

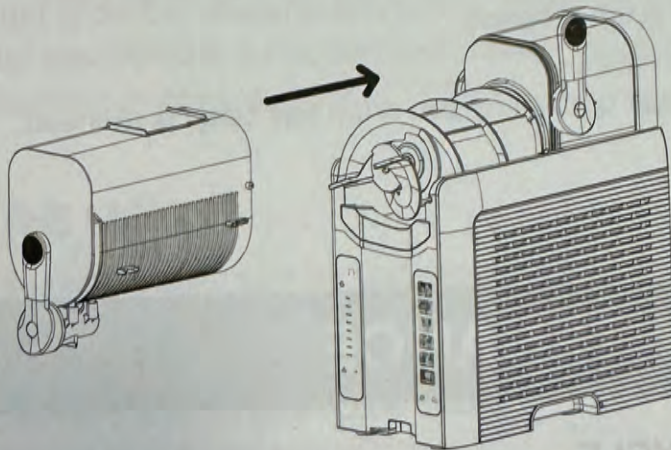


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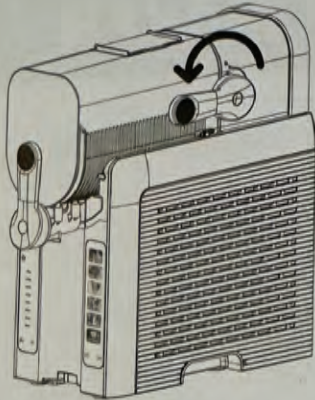
4. With the handle up, slide the vessel over the installed auger and evaporator.

④

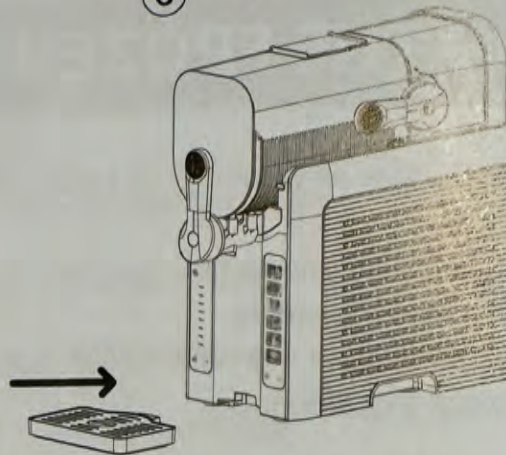


5. Lock the vessel in place by pushing the ball handle front to seal the vessel.
 6. Insert the drip tray (have a mesh inside) in front of the motor base until it clicks in place.
- NOTE:** Make sure the unit has been sitting upright on the countertop for at least 2 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.

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- 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.

CARE & MAINTENANCE

10

• USING THE RINSE CYCLE

if needed, remove the drip tray and/or spout shroud.

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

7. If needed, You can gently pull the cleaning spring in the water leakage hole below the evaporator 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 hole.

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

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

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.

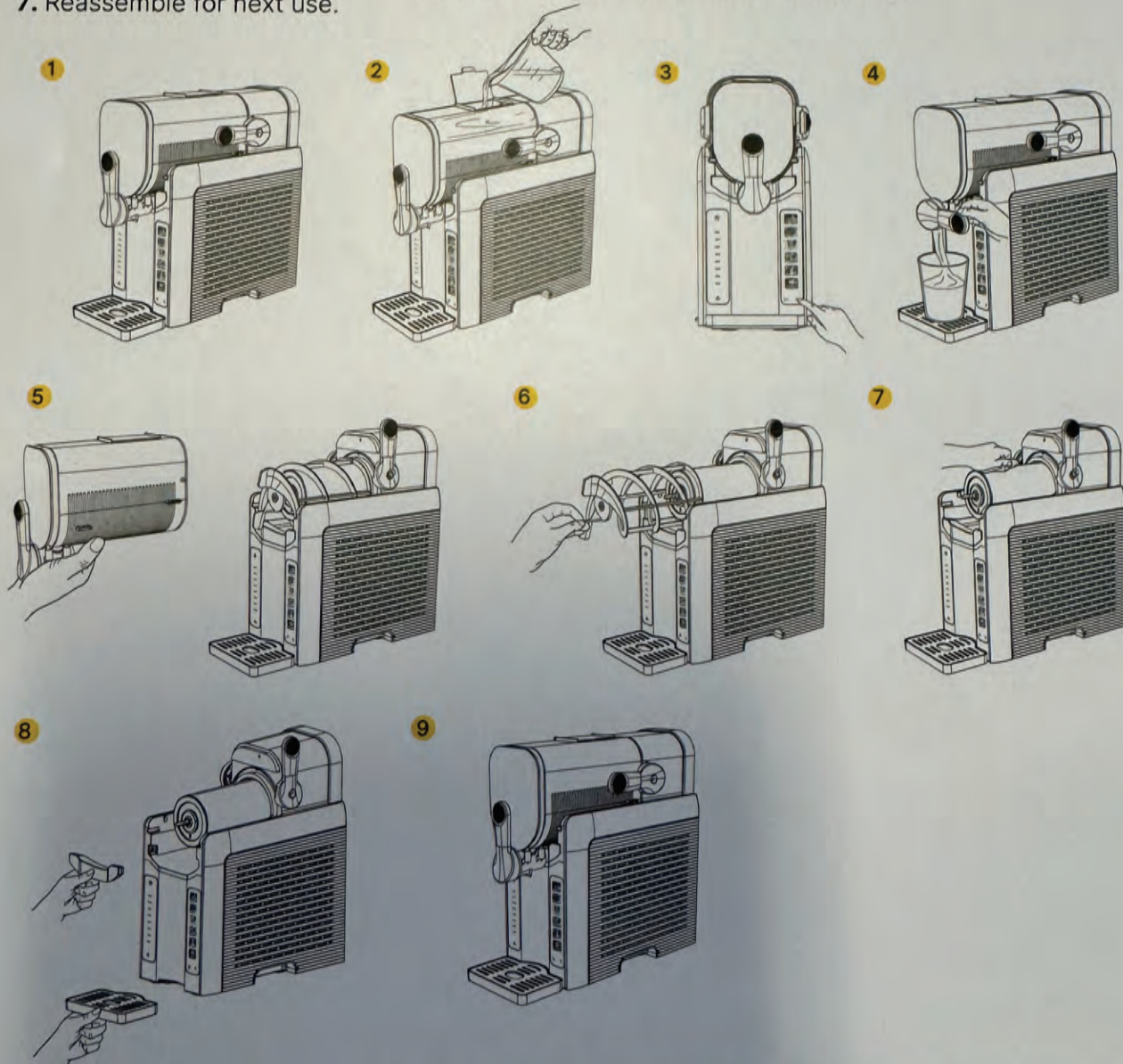
3. Remove all parts and accessories. Ensure no ingredients are jamming the auger.

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

Accessories are BPA-free and dishwasher-safe.
→ Avoid heated drying cycles to preserve longevity.

How to Clean?

1. Keep the water outlet valve facing upwards and in a closed state.
2. Add 1L of water to the tank, press the power button for 3 seconds.
3. Select the cleaning mode and wait 6 minutes.
4. After the cleaning is completed, collect the liquid in the water tank with a measuring cup.
5. Drain water and empty the tank.
6. Remove and clean internal parts, Condensation water baffle, and drip tray.
7. Reassemble for next use.



How To Make A Coke Smoothie In 15 Min!

Close the water outlet valve and power on the machine (hold button 3 seconds).
Select **Smoothie Mode** (default: 28°F). Adjust temperature if desired.
Pour **17 oz (0.5L) of chilled Coke** into the vessel.
Let it run for 15 minutes. Enjoy!
Tip: For other recipes, check the user guide!





Exhibit 224



Exhibit 225



Slushie Machine

Professional
Frozen
Drink Maker

Slushie Machine

Machine à Boisson Glacée

One-touch
Frozen Drinks



**6 Preset
Beverages**
6 Boissons
Pré-réglées

Easy Fill
Remplissage
Facile

LED Display
Affichage LED

**Liquids to
Slush in
Minutes**

This device complies with Part 15 of the *FCC Rules* following two conditions:

- (1) This device may not cause harmful interference,
- (2) This device must accept any interference received which may cause undesired operation.

Initio

Model: SBL-2408B-6a

Rated Power: 200W

Power Supply: AC120V / 60Hz

Contact us: support@initioshop.com

Manufacturer: Cixi City Spring Electric Appliance Co., Ltd.

Address: Industrial Park, Fuhai, Cixi, Zhejiang Province, China



Intertek
4003464

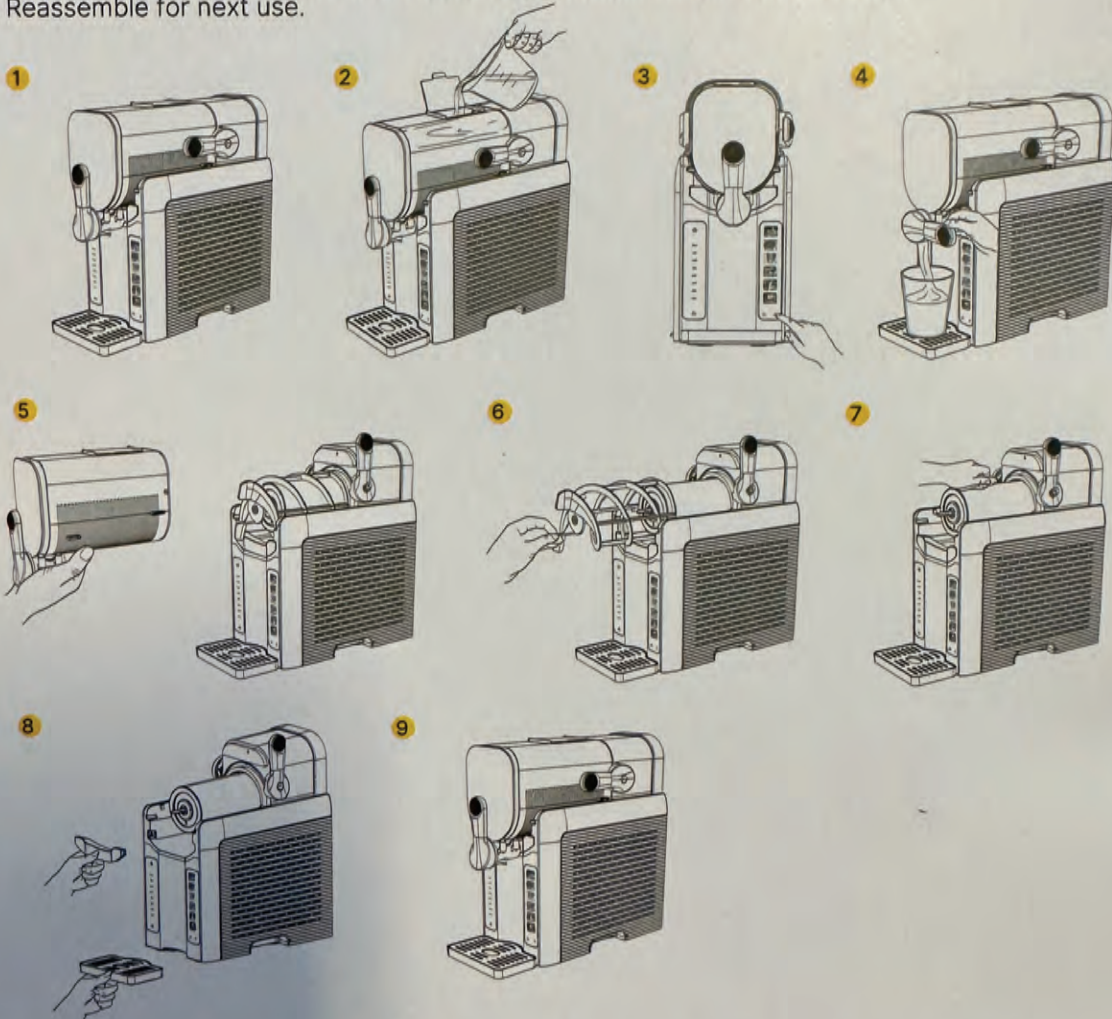
Conforms to UL Std.60335-1/60335-2-24
Certified to CSA Std C22.2 No.60335-1/60335-2-24

Special Notice

Accessories are BPA-free and dishwasher-safe.
→ Avoid heated drying cycles to preserve longevity.

How to Clean?

1. Keep the water outlet valve facing upwards and in a closed state.
2. Add 1L of water to the tank, press the power button for 3 seconds.
3. Select the cleaning mode and wait 6 minutes.
4. After the cleaning is completed, collect the liquid in the water tank with a measuring cup.
5. Drain water and empty the tank.
6. Remove and clean internal parts, Condensation water baffle, and drip tray.
7. Reassemble for next use.



How To Make A Coke Smoothie In 15 Min!

Close the water outlet valve and power on the machine (hold button 3 seconds).

Select **Smoothie Mode** (default: 28°F). Adjust temperature if desired.

Pour **17 oz (0.5L) of chilled Coke** into the vessel.

Let it run for 15 minutes. Enjoy!

Tip: For other recipes, check the user guide!

- 2. Slide the auger off the evaporator.
- 3. Wipe down the evaporator with a sanitized or warm, damp cloth.
- 4. Gently slide the Condensation water baffle out of the unit, Set aside.
- 5. Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.
- 6. If needed, remove the drip tray and/or spout shroud.

NOTE: Drip tray cover can be removed for easy cleaning.
 7. If needed, You can gently pull the cleaning spring in the water leakage hole below the evaporator 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 hole.

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

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.

5 min!

button 3 seconds).
 desired.















**DO NOT STEP
HANDLE WITH CARE**

REVOTIO Slushy Machine

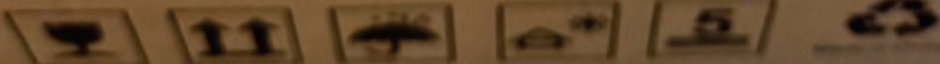
Model: SBL-2408E

Power Supply: 120V 60Hz

Dim(MM): 440x205x435



Professional Commercial Refrigeration Equipment



REVOTIO Slushie Machine

WARRANTY
2
YEAR
WARRANTY

28oz
Smart Slushie

200W
low power

Go-Anywhere, Smart Slushies



*Food-safe design: safe, food-grade bucket made with FDA-compliant materials

Model: SBL-2408E

Voltage: 120V 60HZ

Power: 200W

N.W: 9KG

G.W: 10.5KG

Dimension: 195*425*420mm













Exhibit 245



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.

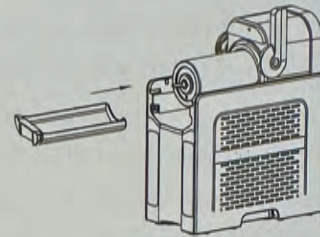
Maximum 1.6L liquid capacity.

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

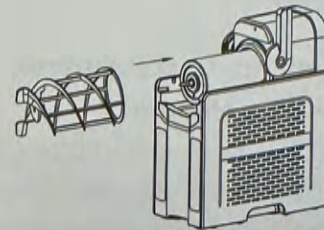
DO NOT add hot ingredients.

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

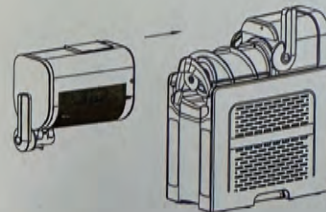
2. Install the condensation catch under the evaporator by sliding it into the rail grooves.



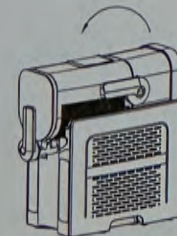
3. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



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



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



CK



REVOTIO
Redefine Joy in the Kitchen

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

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


Package Content

#	Part Name	Quantity
1	Revotio Slush Maker	1
2	Drip Tray	1
3	User Manual	1
4	Recipe Book	1

Technical Specification

Model	SBL-2408E
Refrigerant	R290
Net Dimensions	176*407*409 (mm)
Package Dimensions	195*425*420 (mm)
Net Weight	12(Kg)
Gross Weight	18.5(Kg)

REAM M



 X004VTZCMX
 Supwin Slushie Machine...hakes (Screen Version
 New
 Made in China

FBA Box 52 of 250 - 2711

SHIP FROM: 112 Colonnade Road
 Nepean, ON K2E 7J5
 Canada

SHIP TO: 4700 WILBUR AVE
 OAKLEY, CA 94561-2677
 United States

FBA STA (01/30/2026 01:40)-SCK8 Created: 2026/01/29 17:39 PST (-08)


 FBA1972RVSY0U000052

Single SKU
 EA-PX08-LYJ7
 Qty 1
 sbj2408

PLEASE LEAVE THIS LABEL UNCOVERED



CTN 250 CARTONS

JOB NO. UCT2026010216

DELIVERY SCK8

MADE IN CHINA FBA

Supwin

Slushie Machine

SBL-2408B-6a

Professional Frozen Drink Maker





Exhibit 251





Exhibit 253







IMPORTANT: Review all warnings at the beginning of this manual.

NOTE:

Minimum 0.5L input required for using the unit.

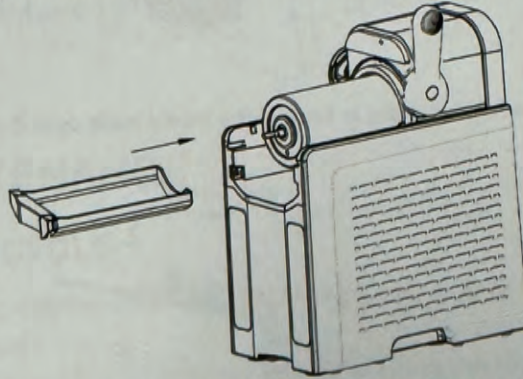
Maximum 1.6L liquid capacity.

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

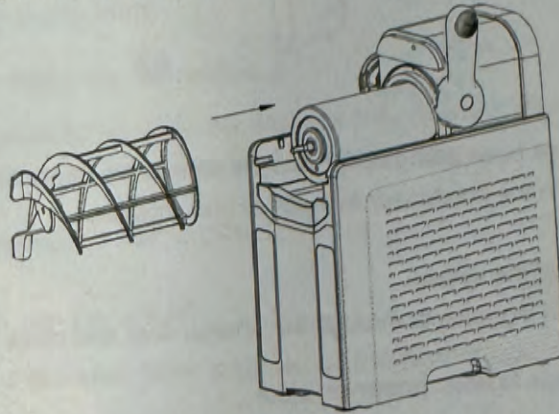
DO NOT add hot ingredients.

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

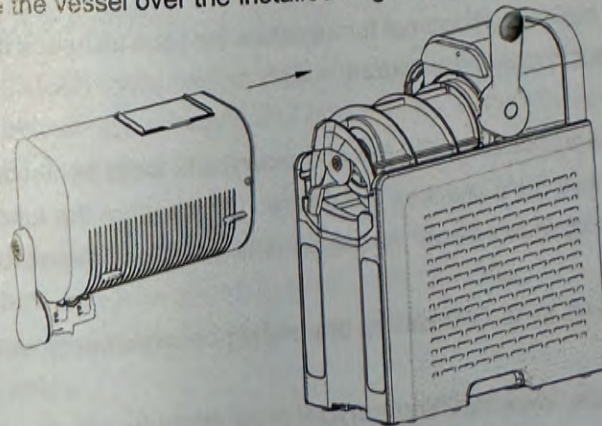
2. Install the condensation catch under the evaporator by sliding it into the rail grooves.



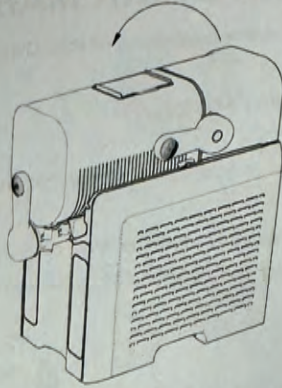
3. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



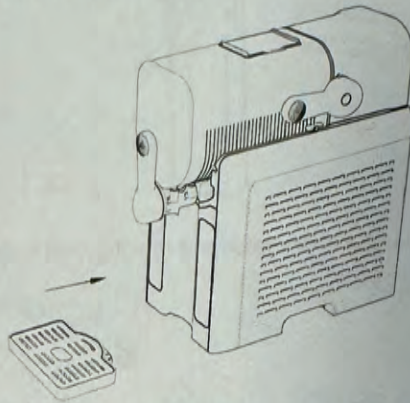
4. With the handle up, slide the vessel over the installed auger and evaporator.



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



7. 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 swe
13. Place a
14. To disp
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15. Enjoy y
16. Run the
NOTE:
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NOTE

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6.If needed, remove the drip tray cover for easy cleaning.

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

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

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

2.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.

CUSTOMER SERVICE & WARRANTY

Warranty: www.roaaee.com/pages/warranty
Email: support@supwin.store

Ship From:
QIDUO INNOVATION _ DOMESTIC
600 Fairway Lane
Old Bridge , NJ
United States , 08857

Ship To:
Amazon.com
32 TRADER
FISHERSVIL
United States

PO#

Asin



UPC :
762501614727

ASIN:
B0F8BFDBBV

Qty: 1

273VK2ZV



Carton#: 9 of 32

MADE IN CHINA

10/25

Amazon Container Code(code128): AMZNCC00006551



Part # 156295-435 RRDW2 EX



B0F8BFBDBV

Slushie Machine, Sand Ic...rgaritas, Milkshakes

New

Part # 156295-435 RRDW2 EXP 10/25

SLUSHIE MACHINE

BREAKFAST TIME

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

TEA TIME

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

BIZAURA

FCC/FDA/ETL CERTIFICATION
QUALITY AND SAFETY ASSURANCE

FRIENDS PARTY

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

CHILDREN'S FUN TIME

SHARING ICE
CREAM, FUN AND
FRIENDSHIP ALWAYS
ACCOMPANY



NO ICE / NO SHARP BLADES / NO BLENDING REQUIRED



Exhibit 263













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.

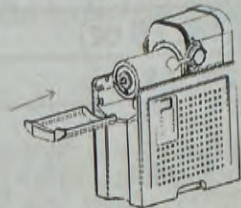
Maximum 1.6L liquid capacity.

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

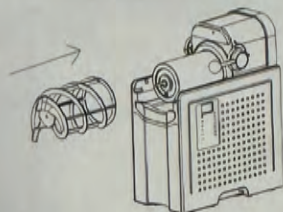
DO NOT add hot ingredients.

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

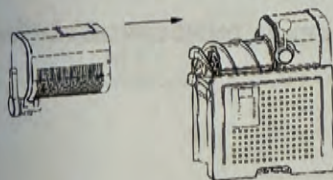
2. Install the condensation catch under the evaporator by sliding it into the rail grooves.



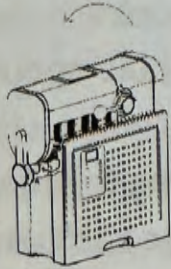
3. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



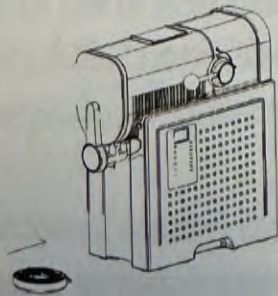
4. With the handle up, slide the vessel over the installed auger and evaporator.



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 will continue running to keep your frozen

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

265



Scan with the Amazon Shopping App

SYINTAO



X004YYS1FZ

96oz Vessel Slushie Machine for Home, Soft Serve Ice Cream Machine

NEW
LOT: BSJ-Upgrade-C-0326-1

PLEASE LEAVE THIS LABEL UNCOVERED

FBA

SHIP FROM:
无忧达美东
18 Distribution Blvd
Edison, NJ 08817
United States

SHIP TO:
FBA Dongdong Century (Hangzhou) Technology Co., Ltd.
CMH3
700 GATEWAY BLVD
Monroe, OH 45050-1848
United States

FBA STA (03/26/2026 06:10)-CMH3

Created: 2026/03/26 02:10 EDT (-04)





X004YYS1FZ

96oz Vessel Slushie Machine for Home, Soft Serve Ice Cre

NEW

LOT: BSJ-Upgrade-C-0326-1

PLEASE LEAVE THIS LABEL UNCOVERED

FBA

SHIP FROM:

无忧达美东
18 Distribution Blvd
Edison, NJ 08817
United States

SHIP TO:

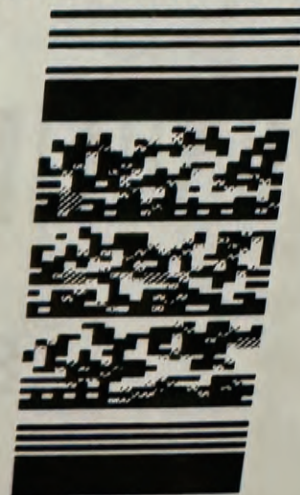
FBA: Dongdong Century (Hangzhou) Technology Co., Ltd.
CMH3
700 GATEWAY BLVD
Monroe, OH 45050-1848
United States

FBA STA (03/26/2026 06:10)-CMH3

Created: 2026/03/26 02:10 EDT (-04)



FBA199HT9XJMU000265



Single SKU
BA-BSJ-Upgrade-C
Qty 1
1

Slushie Machine

SYINTAO
Professional Frozen
Drink Maker

NO ICE / NO SHARP BLADES / NO BLENDING REQUIRED



Ice Cream



Slush



Spiked Slush



Frappé



Milkshake

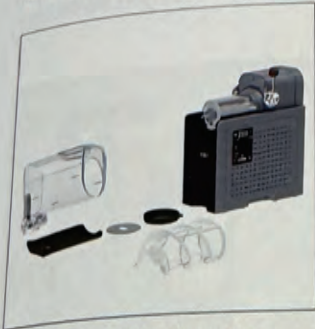


Chilled Juice



ASSEMBLY

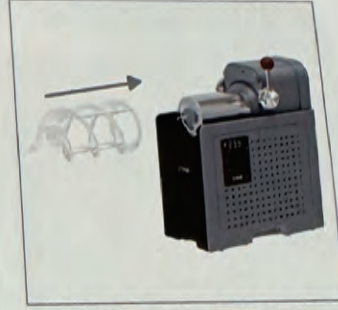
Before first use, keep the unit upright for at least 2 hours. So the refrigerant can settle in the condenser for optimal and safe use.



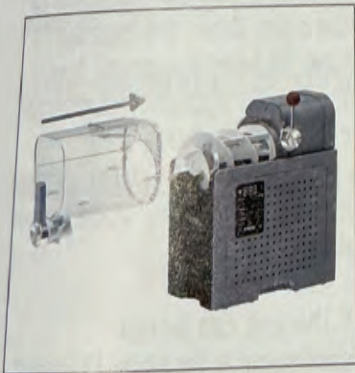
1. Make sure that all parts are thoroughly cleaned and that the motor is placed evenly on a flat and solid surface.



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.



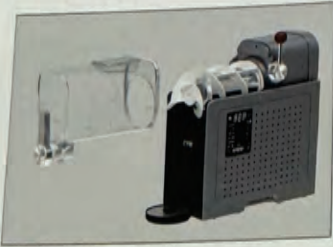
5. Lock the vessel in place by pushing the bail handle forward to seal it.



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.



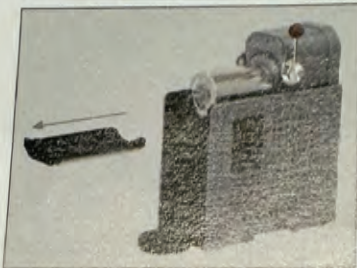
1. Pull the Container Lock Handle backward to unlock it, and then gently pull the vessel off the unit to remove it. Make sure the vessel is tilted downward to avoid any remaining liquid from spilling out at the back of the vessel. Put it aside.



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.

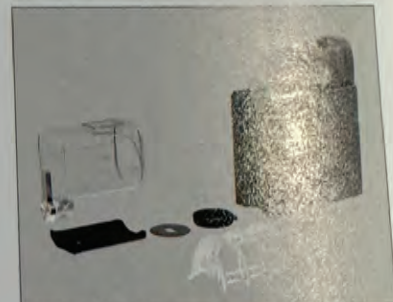


7. Wash all the parts by hand in warm, soapy water or use a dishwasher. If needed, repeat the process until all the parts are completely clean.

Note: All parts, except for the motor base and the evaporator, can be safely placed on the bottom rack of the dishwasher. However, they should not be cleaned using the heated dry cycle.



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



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

STOR

Keep the unit...
the motor...
ingredients

RESE

This unit...
system is...
disabled

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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: 110-120V

Frequency: 60Hz

Power: 200W

PROTECTION OF THE ENVIRONMENT

2002/96/EC

To save our environment and protect human health, the waste electrical and electronic equipment should be disposed of in accordance with specific rules with the... For this reason, as indicated by the symbol on the rating...





Exhibit 280



Exhibit 281







Frozen Drink Maker

Product Description:

- * MODEL: R2-RXR02(W)-N7-3-01
- * QTY/CTN: 1pcs
- * Net Weight: 10.4kg/22.93lb
- * Gross Weight: 12.4kg/27.34lb
- * Carton: 480X253X465mm
18.9X9.96X18.31inch
- * Carton No.: *663* of *1000*
- * Made in China

Manufacturer:

Zhuhai Invitop Technology Co., Ltd

Address:

4th Block No.625 Xinshawu Road, Tangjiawan Town
High-Tech district, ZHUHAI CITY, Guangdong 519085

Customer Service:

Tel: +1 833-937-2122

E-Mail: info@iaobosi.com



SLUSH
MACHINE

Slushie Machine
Machine à Boisson Glacée

Stay COOL, don't
turn off, then
pull the
handle to
release the
slushy

REMOVE CAP FROM CATCH
TO CLEAN WITH USE



Exhibit 287







Exhibit 290



QUICK START GUIDE

ASSEMBLY INSTRUCTION

- Keep this machine upright for at least 2 hours before the first use.
- All parts, except the motor base and evaporator, are bottom-rack dishwasher safe, and should NOT be cleaned with a heated dry cycle.
- When testing the machine for the first time, please do not use clean water to make slushy, otherwise it will cause a stall and damage the stirring blade and motor.



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



2 Install the sealing ring to the motor base (check the direction). Check the sealing ring each time as it may fall off.



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



4 Install the stirring blade by sliding it over the evaporator until it fits into place on the pin.



5 With the locking knobs up, slide the vessel over the stirring blade and evaporator.



Ensuring the vessel is locked in position.



6 Rotate the locking knob forward to secure the vessel; Insert the drip tray until it clicks into place.

Rated power supply: 230V
 Dimensions: 425(L)x170(W)x410(H) mm
 16.73(L)x6.93(W)x16.14(H) inch
 Net Weight: 10.4 kg

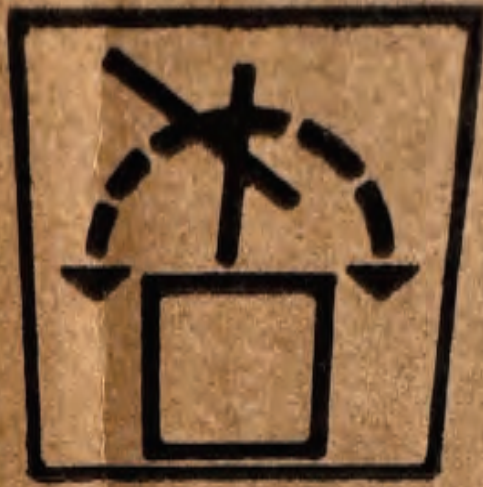
3. Cooling Mode:


Entering the cooling mode indicates that the slush has been completed. To stop the slush from losing its form while you might be absent during its preparation and unable to enjoy or preserve it in a timely manner, we have implemented this user-friendly enhancement: if no operations occur after the slush is produced, the machine will automatically initiate the cooling process at set intervals to ensure the slush remains fresh and retains its texture. The cooling mode lasts for 12 hours, after which the machine will emit 10 short beeps and then shut off automatically.

4. Motor Speed Loss Alarm Function:

The motor is equipped with a blockage protection feature. If the motor detects a speed loss during operation, the machine will issue an E1 alarm, and both the compressor and the motor will temporarily cease working. This function is designed to prevent damage to the motor's drive system. If this situation occurs unintentionally, please follow these steps to resolve the issue:

- (1) Unplug the machine.
- (2) Remove the food mixture.
- (3) Allow the machine to cool down for approximately 15 minutes.
- (4) Disassemble all components and attachments to ensure there are no ingredients stuck in the mixing blades.
- (5) Plug the machine back in, reassemble all parts, and resume using the machine.




X004QKL81B 201303970
 Slushie Machine for Home, Frozen Drink
 Machine with Cookbook, Margarita Machine
 with 6 Presets Programs, No Ice Needed, Auto
 Checkouts, 8 Pre-Set Programs for Frozen Margaritas,
 New Item

MDT1 报关
 美卡派(B)
MU09-142
 FBA18ZCSK6XJ

 146 CTN
 MADE IN CHINA
 美国

5-2W
 5-2W
 5-2W

(1) CTN: 1 pcs
 Net Weight: 10.4kg/22.93lb
 Gross Weight: 12.4kg/27.34lb
 Carton: 480x253x485mm





Exhibit 296



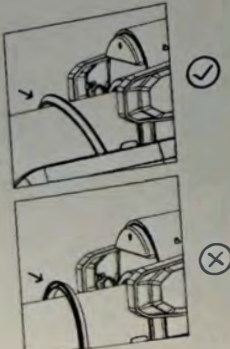


Keep this machine...
All parts, except the motor base and...
and should NOT be cleaned with a heated dry cycle...
When testing the machine for the first time, please do not use clear and motor...
slushy, otherwise it will cause a stall and damage the stirring blade and motor

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



2 Install the sealing ring to the motor base (check the direction). Check the sealing ring each time as it may fall off.



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



4 Install the stirring blade by sliding it over the evaporator until it fits into place on the pin.



5 With the locking knobs up, slide the vessel over the stirring blade and evaporator.



6 Rotate the locking knob forward to secure the vessel; Insert the drip tray until it clicks into place.



Ensuring the vessel is locked in position.

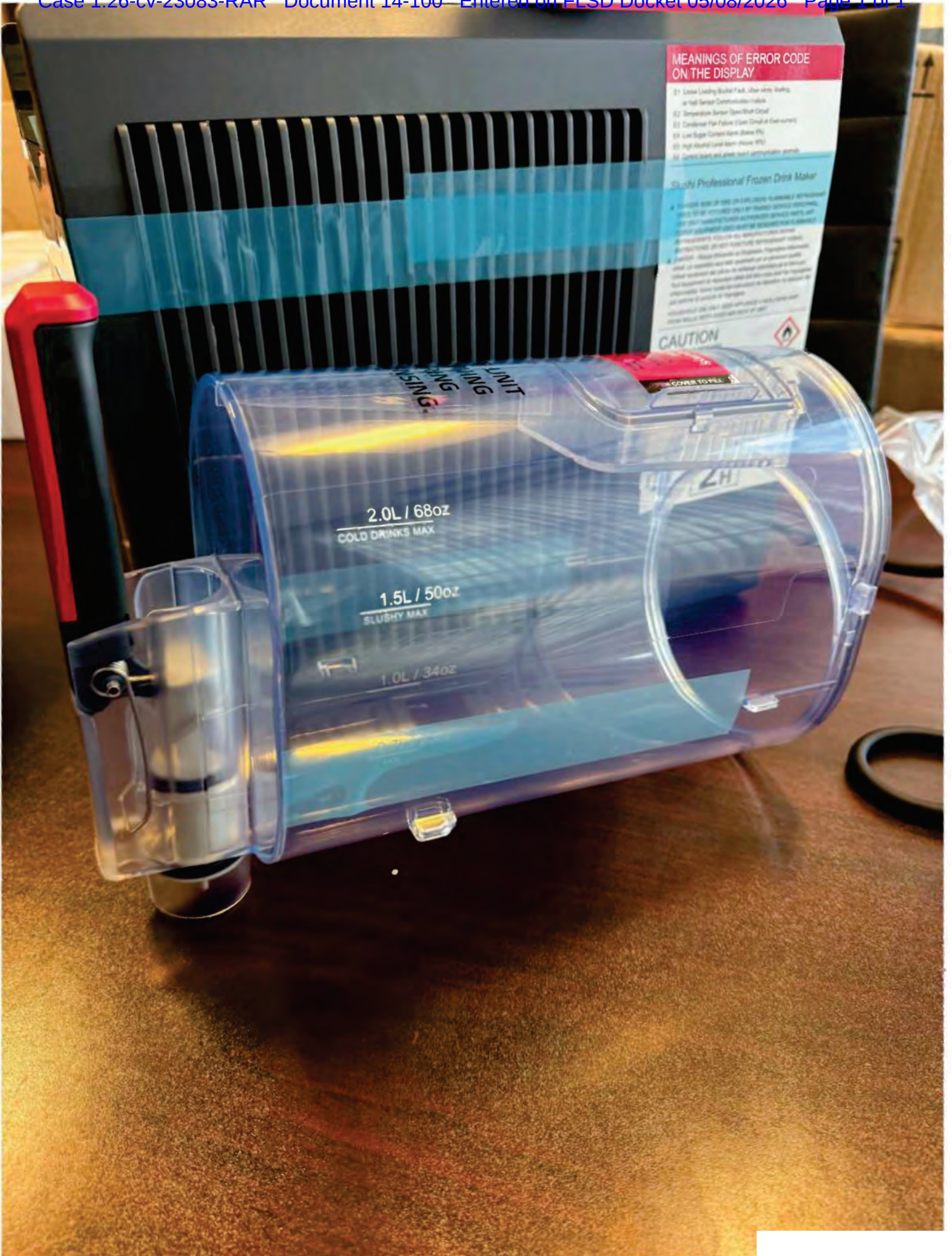


Exhibit 300