

**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.

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**PLAINTIFFS NOTICE OF FILING EXHIBITS 301-400 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 301-400 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*

# 03/How to Mo

## Note:

Before use, please thoroughly clean all components that come into contact with the slush, including: the evaporator, vessel, stirring blade, and sealing ring. Ensure the power cord is disconnected from the socket before cleaning. When making a slush, please place the machine on a flat surface to guarantee the proper functioning of the compressor.

## Steps for Making a slush:

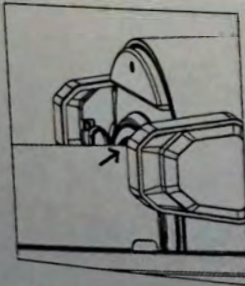
Prepare the slush ingredients according to your personal recipe. You don't have to chill the ingredients beforehand in the fridge because the device has an integrated compressor that can freeze the components on the spot and produce a slushy texture.

1. After cleaning the parts, assemble the machine in the following order, with special attention to the following details:



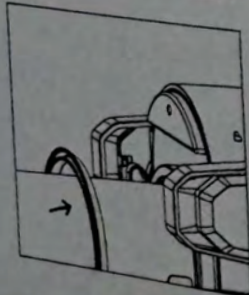
First secure the lower part of the searing ring to the motor base.

- ✓ Ensure the correct direction of the sealing ring.



Then pull it up to attach it and ensure a proper fit.

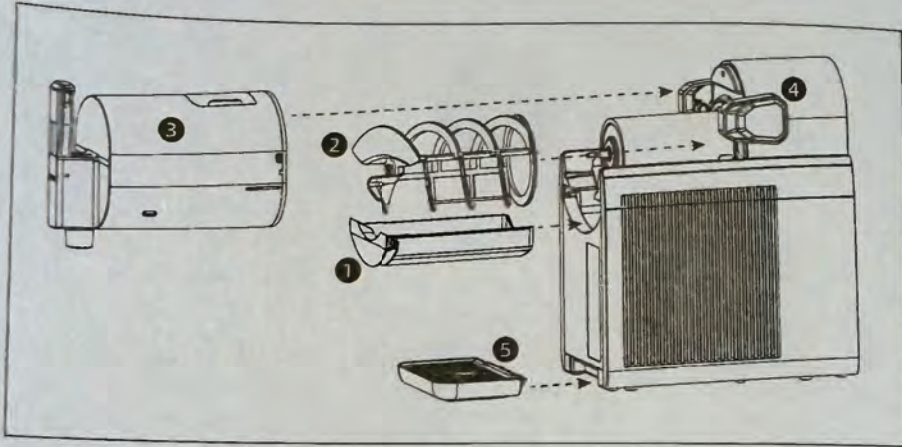
- \* Check the sealing ring each time you handle the vessel, as it might fall off during assembly or disassembly.



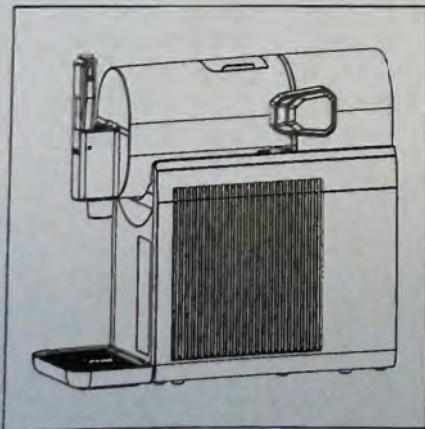
- ✗ Incorrect direction of the sealing ring.

- 1) Install sliding
- 2) Install evapo
- 3) With t stirring
- 4) Rotat
- 5) Insert

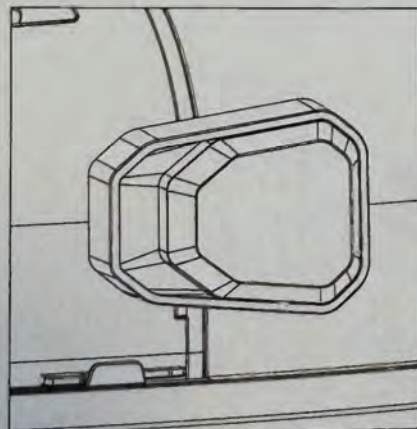




- 1) Install the condensation catch under the evaporator by sliding it into the rail grooves.
- 2) Install the stirring blade by sliding it over the evaporator until it fits into place on the pin.
- 3) With the locking knobs up, slide the vessel over the stirring blade and evaporator.
- 4) Rotate the locking knob forward to secure the vessel.
- 5) Insert the drip tray until it clicks into place.



Fully assembled.



The knob must be turned to the "lock" position; otherwise, it may cause leakage.

2. Prepare the vessel, then close

3. Plug in the... on the m... temperatur... ingredier... finally pr



DO NOTS

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activate the motor. After the procedure, press the "Power" button to turn off the machine.  
Note: If necessary, you can add 1-2 drops of food-grade detergent, wait for 2 minutes, and then proceed with the cleaning.

### 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.

### 5. Comp

- (1) After to th cold appr you c resta there cold
- (2) When state appr

### 6. Vessel

- (1) If the the " or m
- (2) Shou the c and :





Exhibit 304







Exhibit 307

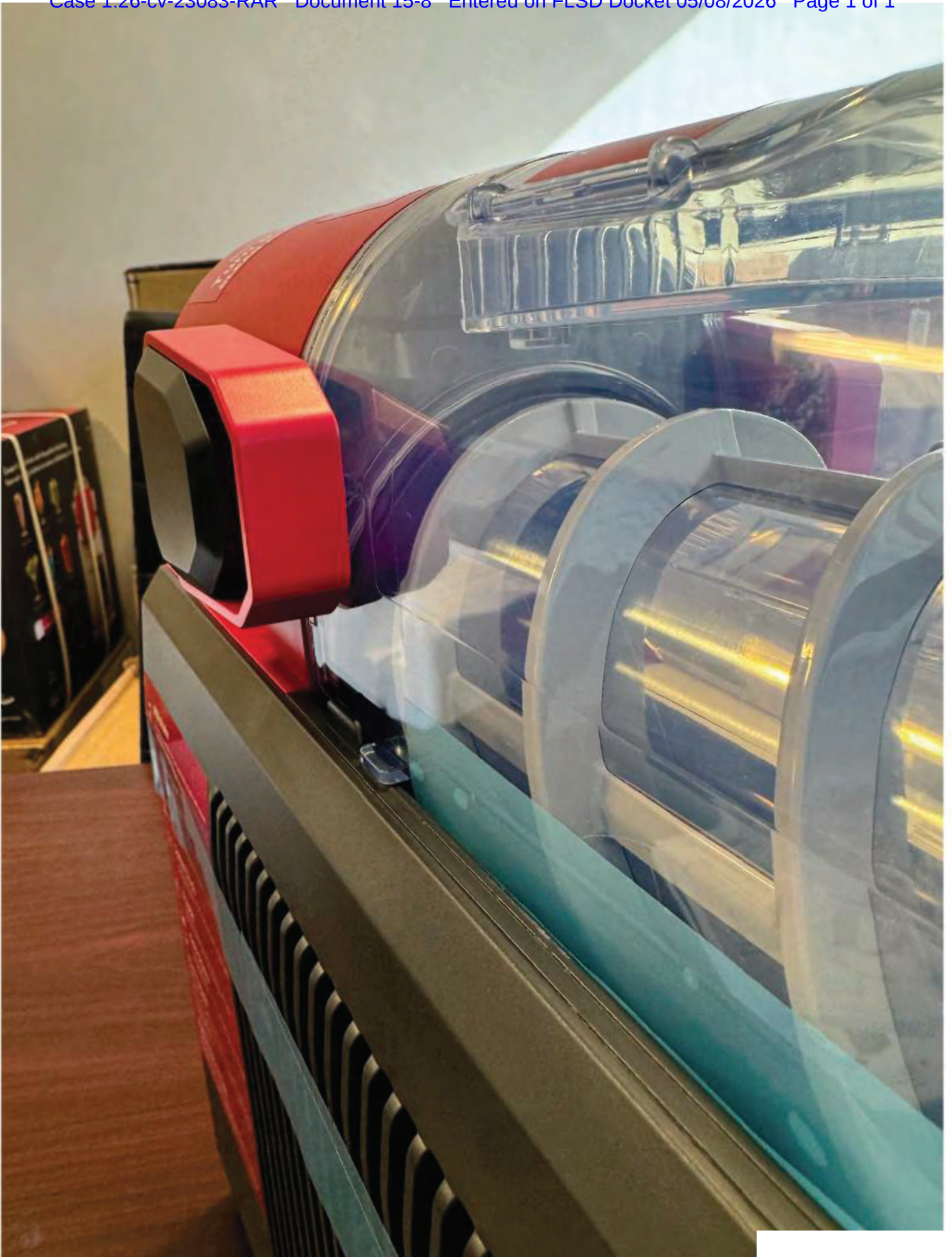


Exhibit 308

Single SKU  
SM-800  
数量 1  
1

请不要遮住此标签



X004QZKZ83

新品 - Slushie Machine For Ho...Margaritas, Smoothies & More

**FRAGILE**

HANDLE WITH CARE

DON'T FALL DOWN AND ST

# Slushie Machine

Model No.: SM-800



## USER MANUAL

Before operating, please read the operating instructions completely.

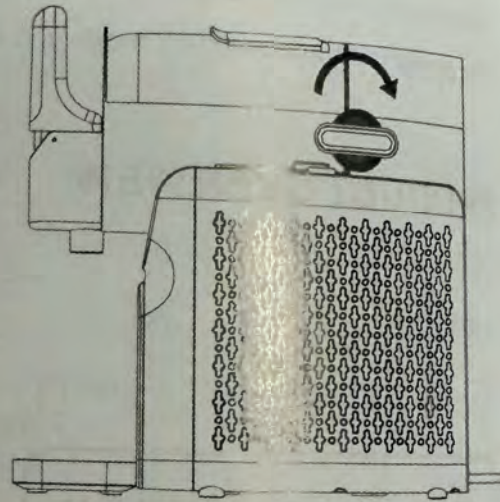
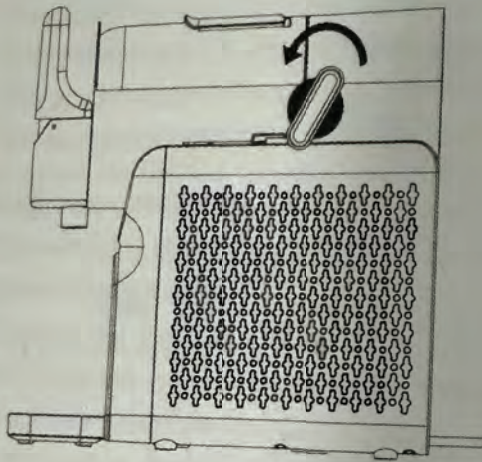


## BEFORE USE

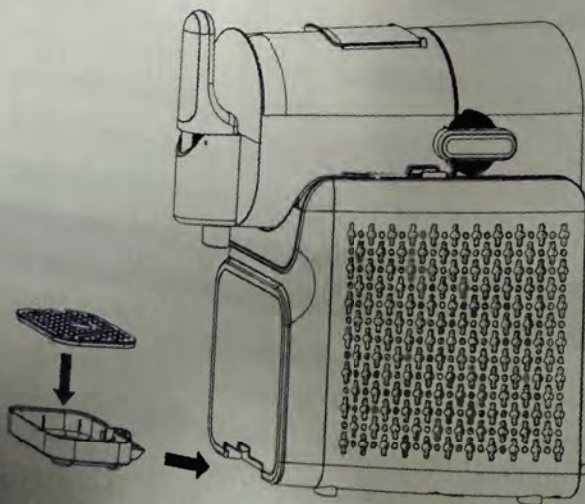
Caution: Before the first using, please ensure that the slush machine remains upright for at least 2 hours.

Note: Read all the warnings before using the appliance.

1. Place the slush machine on a flat, stable surface.
2. Clean all parts that touch the liquid, including the evaporator, tank, and stirring blades. Ensure the power cord is unplugged before cleaning. (See "cleaning and maintenance" for detailed cleaning instructions).
3. Assemble the tank by sliding it over the stirring blades and evaporator. Lock it into place by pushing the handle down as shown in the figure.



4. Assemble drip tray as shown in the figure.



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"END".

code "E05"	overheat on motor	cool down and restart Contact the authorized
Display fault code "E05"	Stirring blade not rotate	Restart
Display fault code "E06"	Temperature below -9°C alert	Power off and restart
Display fault code "E07"	Low sugar alert	Add 1-2 tablespoon c or another high-suga more than 6% sugar
Display fault code "E08"		
Display fault code "E09"	Abnormal voltage	Make sure the volta the rating label corr mains voltage in you

usly

ing

### PROTECTION FUNCTIONS

- \* Motor Protection: Prevents overloading during operation.
- \* Compressor Protection: Delays restart to prevent frequent cycling.
- \* Safety Lock: Prevents operation if the tank is not securely attached

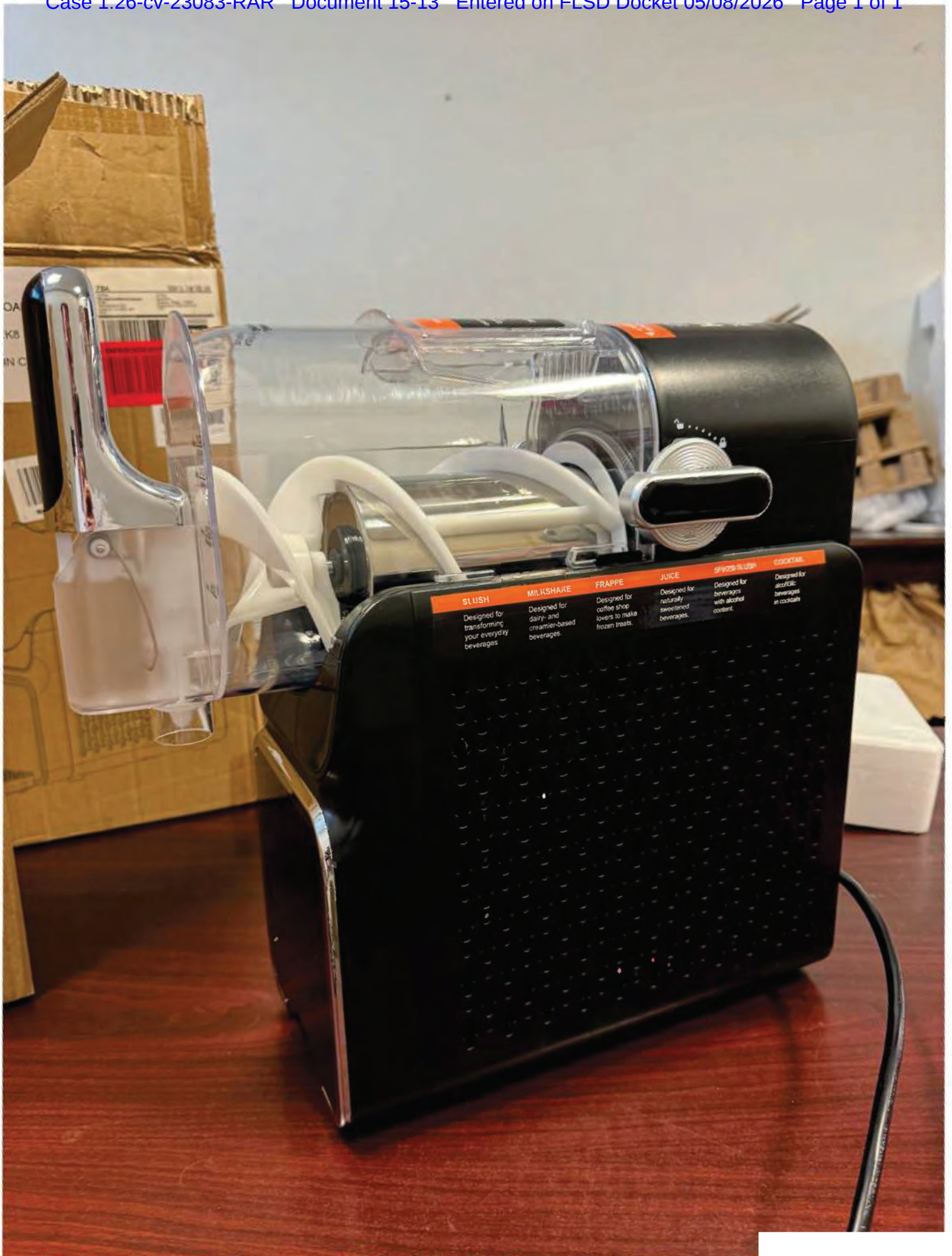


Exhibit 313



Exhibit 314



Exhibit 315





Exhibit 317

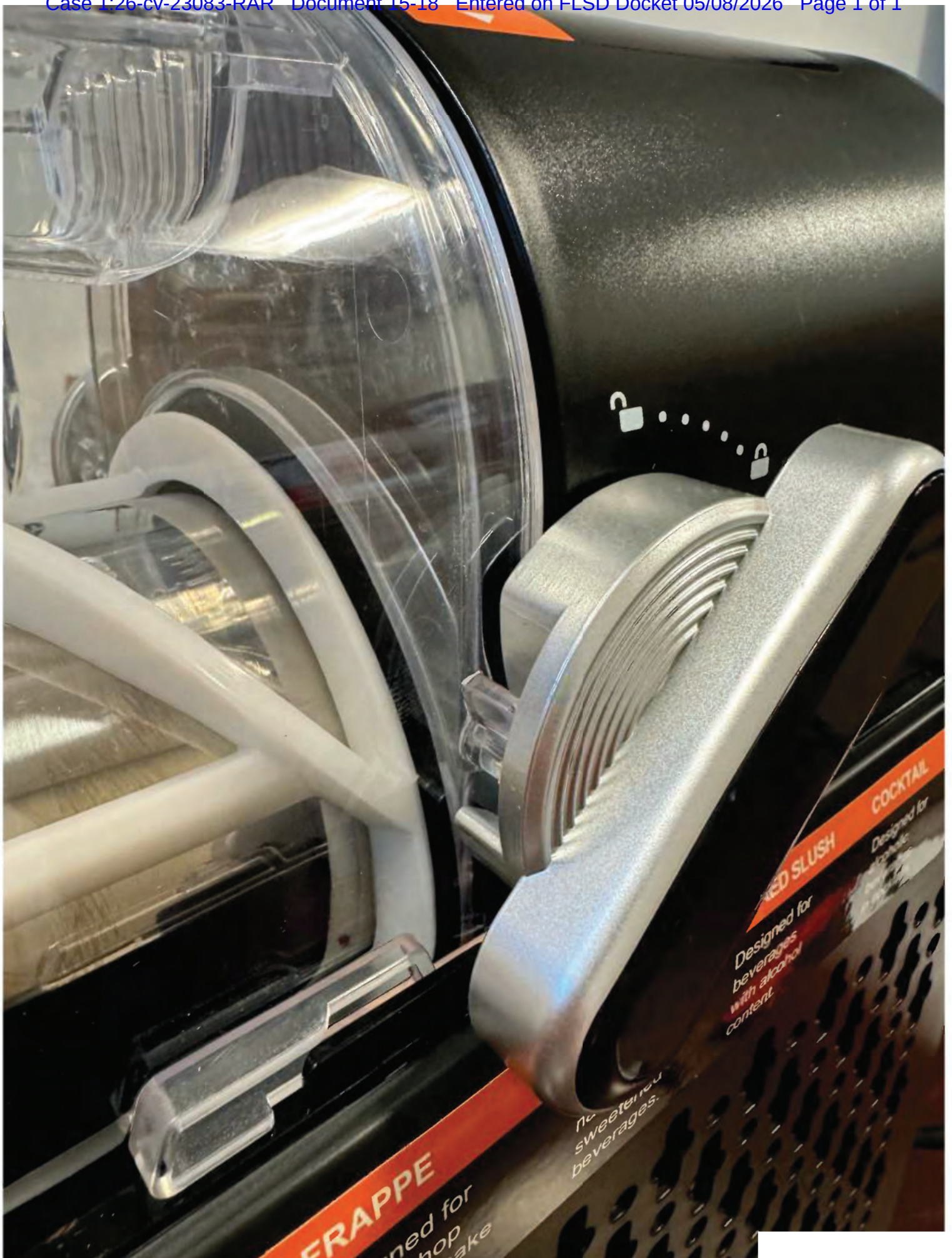


Exhibit 318



X004N3YNPT

Slushie Machine 85oz - Fro...Party, Bar, Commercial Use  
New

3



52

High/Low Sugar  
If the sugar level is too  
it may affect drink consistency a



**YOUR SHORTCUT TO BETTER LIVING.**

**Professional Frozen Slushie Machine**

SM-01

0.87 KG

12.75 KG

Dimensions: 500X265X520MM

Quantity: 1 PC

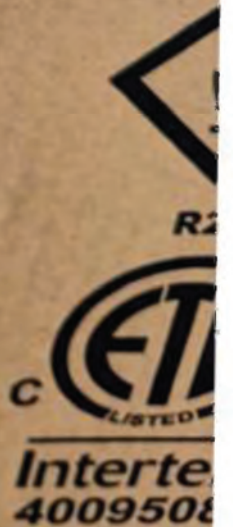
POWER: 200W

FREQUENCY: 60Hz

NOMINAL VOLTAGE: 120V

Distributor: Astralship Inc.

Manufacturer: Zhongshan Aouball Electric Appliances Co., Ltd



**MADE IN CHINA**





Exhibit 322



Exhibit 323



Professional Frozen Slushie Drink  
RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT. DO NOT PUNCTURE REFRIGERANT CONTAINER. REPAIRS MUST BE PERFORMED ONLY BY TRAINED SERVICE PERSONNEL. USE ONLY MANUFACTURER-AUTHORIZED SERVICE PARTS. ANY REPAIR EQUIPMENT MUST BE DESIGNED FOR FLAMMABLE REFRIGERANTS. FOLLOW ALL MANUFACTURER REPAIR INSTRUCTIONS. DO NOT PUNCTURE REFRIGERANT CONTAINER.

SHIP

SLUSHIE MACHINE

ASSM 01



# USING THE PROFESSIONAL FROZEN DRINK MAKER

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

**NOTE:**

- Minimum 16-oz input required for using the unit.
- Maximum 64-oz liquid capacity.
- DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- DO NOT add hot ingredients.

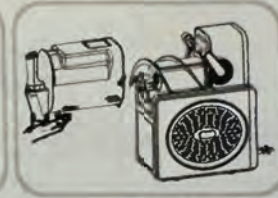
1. Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.



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



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

4. With the locking & releasing handle up, slide the vessel over the installed paddle and evaporator.



5. Lock the vessel in place by rotating the locking & releasing handle to seal the vessel (from  to ).

6. Insert the drip tray 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 easy-fill port and close the cover.

10. Press the power button to turn the unit on.

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.



# SLUSHIE MACHINE

ASSM-01



## DISASSEMBLY & CLEANING

For best results, use the Rinse cycle before disassembling and cleaning all parts.

1.Unlock the locking & releasing handle by rotating it (from to ) and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.



2.Slide the paddle off the evaporator. Set aside.

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

4.Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. 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.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.

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

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

## STORAGE

For cord storage, use the cord with the hook-and-loop fastener near the back of the motor base to wrap the cord around the bottom of the base. Store the unit upright with all parts assembled. Store the drip tray on the left or right side of the unit. When moving the unit, lift from the bottom of the motor



Remove ingredients inside the vessel.





## SLUSHIE MACHINE



### 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. Unplug the unit from the electrical outlet.

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

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



**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 contact Customer Service at Astralship. So we may better assist you, please register your product send e-mail at [customerservice@astralshipinc.com](mailto:customerservice@astralshipinc.com)

## ORDERING REPLACEMENT PARTS

To order additional parts and attachments, please send e-mail at [customerservice@astralshipinc.com](mailto:customerservice@astralshipinc.com)

ISHIE MACHINE

  ASSM-01



# FAULT CODE

Error Code	Error Interpretation	Possible Cause	Solutions
E1	Low sugar alert	The sugar content of the food is too low to meet the requirements for slush	Add 1-2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Press the power button to shut down first, then press the required function button to restart the mixing function
E2	Motor jam alert	The unit is overloaded, the motor will temporarily shut down	Press the power button to shut down and wait for the beverage to melt for a period of time before pressing the button again to start up, and select the corresponding function button.
E3	The motor circuit disconnection alert	Lack of vessel or abnormal installation or motor circuit disconnection	Install the vessel correctly. If E3 disappears, it can be used normally. If E3 does not disappear, contact the after-sales service personnel.
E4	Device tilt alert	The product is placed sideways or tilted	Should ensure that the product is not tipped or tilted, and the E4 code will automatically disappear after the product is placed.
E5	NTC alert	NTC cannot detect the temperature	Press the power button to turn off the machine first, and then press the power button again to turn on and stir the food. If the NTC still cannot detect the temperature, the E5 error code will continue to be displayed, and the user needs to shut down and contact the after-sales service personnel.
E6	Minimum liquid alert	The liquid is not added as required or the amount of liquid added is less than the minimum required amount	Turn off the machine by pressing the power button and adding more liquid to the vessel until the MIN FILL line or above, and then restart the machine to select the desired function.



Exhibit 330





Exhibit 332



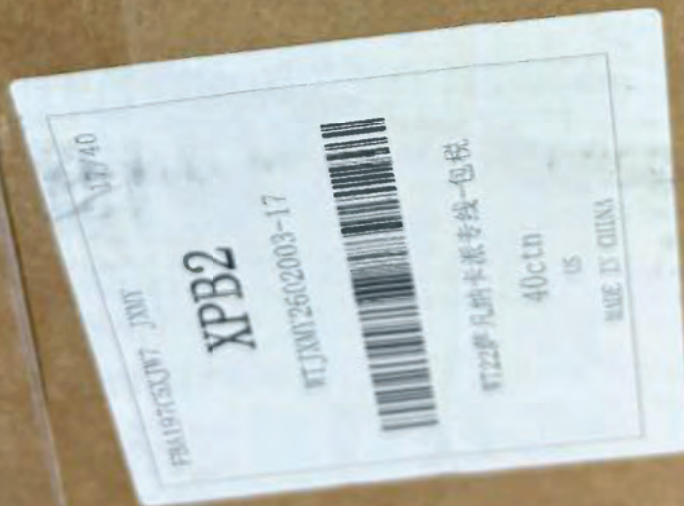










Exhibit 338

YOUR SHORTCUT TO BETTER LIVING.

# Astralship Professional Freeze Slushie Machine

**NOTE:** In order to avoid ice cream that is too hard to squeeze out of the spout, it is recommended to start on the default temperature bar 3 for all ice cream recipes.

If the ice cream actually feels too soft or too hard, you can adjust the ice cream hardness by gradually selecting the temperature bar with a larger or smaller number (if the temperature bar is highlighted, it means that the temperature has reached the preset temperature). The higher the number on the temperature bar, the harder the ice cream will be, and the lower the number, the softer the ice cream will be. The unit will automatically activate the keep cool feature for one hour for ice cream, it is recommended to distribute all the delicious ice cream within one hour.

- ICE CREAM**  
Designed for soft ice cream
- SLUSH & FRAPPE**  
Designed for colas, sports beverages & lemonade coffee lovers' beverages
- SPICED SLUSH**  
Perfect for beverages and candy
- SHAKE**  
Fruity and beverages
- JUICE**  
Fruit and beverages
- NOTE**  
Always do with a professional grade 1.5L/1.6L and 1.5L/1.6L (1.5L/1.6L) (1.5L/1.6L) (1.5L/1.6L)



FOR MORE INFORMATION OR SUPPORT, PLEASE VISIT OUR OFFICIAL WEBSITE: [WWW.ASTRALSHIP.US](http://WWW.ASTRALSHIP.US)

# Professional Frozen Slushie Machine

SSM-01 Pro

11.0 KG

ADD LIQUID HERE  
DO NOT ADD  
SOLID OR  
INGREDIENTS  
0.5L (17.0 OZ)  
LIQUID REQUIRED

recommended

firm hardness by  
the temperature bar  
(temperature). The higher  
the lower the number,  
the softer the feature for one  
hour within one hour.



INFORMA-  
SUPPORT



# Professional Frozen Slushie Machine

SSM-01 Pro

11.0 KG

ADD LIQUID OR SOLID INGREDIENTS TO THE RECEPTACLE. DO NOT ATTEMPT TO OPERATE WITHOUT LIQUID RECEPTACLE.

Recommended  
Temperature bar  
The higher  
the number,  
feature for one  
hour.



**ICE CREAM**  
Designed for soft ice cream.

**SLUSH & FRAPPE**  
Designed for cola, sports beverages & lemonade, coffee lovers' beverages.

**SPIKED SLUSH**  
Designed for beverages with alcohol content.

**MILKSHAKE**  
Designed for dairy and creamier-based beverages.

**FROZEN JUICE**  
Designed for naturally flavored beverages.

**NOTE**  
For best results with Slushie and Milkshake, use 1 tablespoon of liquid creamer per 100ml (3.3oz) prepared drink.

presets, add 1 tablespoon  
double cream per 16oz  
(480ml) prepared drink.



FOR MORE INFORMATION OR SUPPORT, PLEASE VISIT OUR OFFICIAL WEBSITE: WWW.ASTRALSHIP.US

LIVID REOUER  
0.48 (16-oz) MIN  
INGREDIENTS

**NOTE:** In order to avoid ice cream that is too hard to squeeze out of the spout, it is recommended to start on the default temperature bar 3 for all ice cream recipes.

If the ice cream actually feels too soft or too hard, you can adjust the ice cream hardness by gradually selecting the temperature bar with a larger or smaller number (if the temperature bar is highlighted, it means that the temperature has reached the preset temperature). The higher the number on the temperature bar, the harder the ice cream will be, and the lower the number, the softer the ice cream will be. The unit will automatically activate the keep cool feature for one hour for ice cream, it is recommended to distribute all the delicious ice cream within one hour.



Exhibit 343

# Frozen Slushie Machine



Adjust the hardness of the spout, it is recommended for all ice cream recipes.

You can adjust the ice cream hardness by turning the temperature bar to a higher or smaller number (if the temperature bar is set to 0, the ice cream will be softest). The higher the number, the harder the ice cream will be, and the lower the number, the softer the ice cream will be. The machine will automatically activate the keep cool feature for one hour after the machine is turned on.



# SLUSHIE MACHINE



45. Store in a Dry Place: Keep the machine in a cool, dry place when not in use.

46. Avoid Extreme Temperatures: Do not store or operate the machine in high humidity, freezing, or excessively hot environments.

47. The product complies with ETL (Electrical Testing Laboratories) safety standards. Please use it in accordance with local electrical safety regulations.

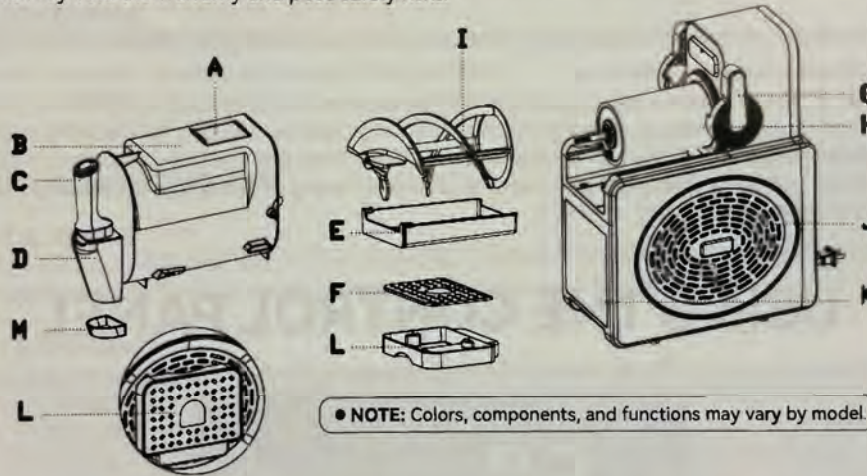
## Emergency Handling

48. Stop Immediately if a Malfunction Occurs: If the machine emits smoke, unusual odors, or strange noises, or if it stops working unexpectedly, turn it off, unplug it, and discontinue use. Do not attempt to repair the unit yourself. Contact customer support for further assistance.

49. Do Not Force Operation: If the machine becomes stuck or does not operate correctly, turn it off and unplug it before inspecting for obstructions. Forcing operation may cause damage or pose a safety risk.

50. Handle Leaks with Caution: If liquid leaks from the machine, unplug it immediately. Check for overfilling, misalignment of parts, or any visible damage before resuming use. If the issue persists, contact customer support.

51. Authorized Repairs Only: This appliance does not contain user-serviceable parts. Unauthorized repairs or modifications may void the warranty and pose safety risks.



- |   |   |
|---|---|
| <b>A</b> Easy-Fill Port and Cover         | <b>H</b> Evaporator (Attached to Motor Base)                    |
| <b>B</b> Vessel                           | <b>I</b> Paddle   |
| <b>C</b> Comfort Handle                   | <b>J</b> Motor Base   |
| <b>D</b> Pour Spout with Removable Shroud | <b>K</b> Control Panel  |
| <b>E</b> Condensation Catch               | <b>L</b> Drip Tray Storage (Left and right sides of Motor Base) |
| <b>F</b> Drip Tray Cover                  | <b>M</b> Ice Cream Piping Accessory                             |
| <b>G</b> Locking & Releasing Handle       |   |

\*16-oz minimum liquid capacity. 64-oz maximum liquid capacity.

To find great recipes, please send E-Mail at [customerservice@astralshipinc.com](mailto:customerservice@astralshipinc.com)



# SLUSHIE MACHINE

ASSM-01 Pro

## USING THE PROFESSIONAL FROZEN DRINK MAKER

**IMPORTANT:** Review all warnings at the beginning of this Owner's Manual before proceeding

**NOTE:**



- Minimum 16-oz input required for using the unit.
- Maximum 64-oz 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 base 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 paddle by sliding it over the evaporator and rotating until it fits into place onto the pin.
4. With the locking & releasing handle up, slide the vessel over the installed paddle and evaporator.



5. Lock the vessel in place by rotating the locking & releasing handle to seal the vessel (from  to ).
6. Insert the drip tray in front of the motor base until it clicks in place.



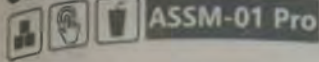
**NOTE:** Make sure the unit has been sitting upright on the countertop for at least 2 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.

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 easy-fill port and close the cover.
10. Press the power button to turn the unit on.
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.

# SLUSHIE MACHINE



## 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. Unplug the unit from the electrical outlet.
2. Allow the unit to cool for approximately 15 minutes.
3. Remove all parts and accessories. Ensure no ingredients are jamming the paddle.

**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 contact Customer Service at Astralship. So we may better assist you, please register your product send e-mail at [customerservice@astralshipinc.com](mailto:customerservice@astralshipinc.com)

## ORDERING REPLACEMENT PARTS

To order additional parts and attachments, please send e-mail at [customerservice@astralshipinc.com](mailto:customerservice@astralshipinc.com)



**WARNING: To reduce the risk of injury, unplug the unit before troubleshooting.**

**Unit is difficult to remove from counter for storage**

- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

**Can I add frozen fruit or ice?**

- No. DO NOT add frozen ingredients or ice when using this unit.

**Vessel not installed alert: If the vessel is not installed correctly, the unit will detect it and provide an alert. All preset LEDs will flash.**

- With the locking & releasing handle up, slide the vessel over the installed paddle and evaporator.
- Lock the vessel in place by pushing the locking & releasing handle back to seal the vessel.
- Press the Power button to turn unit on, and the preset LEDs will illuminate, indicating the unit is ready for use.

**Low-sugar alert: If the sugar content of the input is too low, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in descending order starting with the top LED, preset LEDs will flash, and the unit will beep every minute for 15 minutes.**

- Check the sugar content in your recipe to ensure it contains at least 4% sugar.
- If using a premade beverage, check the ingredient list to ensure the sugar content is at least 4% and ensure the beverage doesn't include artificial sweeteners. Refer to the Required Sugar Content section for more details.
- If a drink does not meet minimum requirements of total sugar, add 1–2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving.
- Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.

**High-alcohol/high-sugar alert: If the alcohol and sugar content of the input is too high, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in ascending order starting with the bottom LED, preset LEDs will flash, and the unit will beep every minute for 15 minutes.**

- Check the alcohol content in your recipe to ensure it contains between 2.8% and 16% alcohol.
- If using hard alcohol/spirits (35%+), use 4 oz for every 24 oz of total recipe size. Refer to the Alcohol Guidelines section for more details.
- If a drink exceeds the maximum alcohol amount, add 1/4 cup water, soda, tonic water, seltzer, or coffee/tea per serving to dilute the input.
- Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.

**Motor stall alert: If the motor stalls while running, the unit will detect it and provide an alert. Every Temperature Control LED will flash, and the unit will beep every minute for 15 minutes.**

- 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.
- Unplug the unit from the electrical outlet.
- Allow the unit to cool for approximately 15 minutes.
- Remove all parts and accessories. Ensure no ingredients are jamming the paddle.
- Plug in the unit again and reassemble all parts to resume unit use.

**Unit failure alert: If the unit fails, the unit will detect it and provide an alert. Every other Temperature Control LED will flash alternately, and the unit will beep every minute for 15 minutes.**

- If the unit fails, please call Customer Service at [customerservice@astralshipinc.com](mailto:customerservice@astralshipinc.com)

**Unit sideways alert: If the unit is on its side during use, the unit will detect it and provide an alert. The top 5 and bottom 5 Temperature Control LEDs will flash alternately, and the unit will beep every minute for 15 minutes.**

- Place the unit upright and let it stand for at least 2 hours before using.

# FAULT CODE

Code	Code Interpretation	Possible Cause	Solutions
E1	Low sugar alert	The sugar content of the food is too low to meet the requirements for slush	Add 1–2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Press the power button to shut down first, then press the required function button to restart the mixing function
E2	Motor jam alert	The unit is overloaded, the motor will temporarily shut down	Press the power button to shut down and wait for the beverage to melt for a period of time before pressing the button again to start up, and select the corresponding function button.
E3	The motor circuit disconnection alert	Lack of vessel or abnormal installation or motor circuit disconnection	Install the vessel correctly. If E3 disappears, it can be used normally. If E3 does not disappear, contact the after-sales service personnel.
E4	Device tilt alert	The product is placed sideways or tilted	Should ensure that the product is not tipped or tilted, and the E4 code will automatically disappear after the product is placed.
E5	NTC alert	NTC cannot detect the temperature	Press the power button to turn off the machine first, and then press the power button again to turn on and stir the food. If the NTC still cannot detect the temperature, the E5 error code will continue to be displayed, and the user needs to shut down and contact the after-sales service personnel.
E7	Scenario 1: Minimum liquid alert	The liquid is not added as required or the amount of liquid added is less than the minimum required amount	Turn off the machine by pressing the power button and adding more liquid to the vessel until the MIN FILL line or above, and then restart the machine to select the desired function.
	Scenario 2: High alcohol alert	The alcohol content of the food is too high to meet the requirements for slush	Add 1/4 cup water, soda, tonic water, seltzer, or plain, chilled coffee/tea per serving to dilute the input. Press the power button to shut down first, then press the required function button to restart the mixing function.
E8	Device malfunction alert	The compressor cannot be started	Press the power button to shut down first, and then press the button to start up again. If E8 still appears, need to press the power button to shut down and send it for maintenance.



Besococina

SLUSHIE MACHINE



X004Y1W0V5  
Slushy Machine, Slushy Machine & More Integrated System  
新品

FOHERE



Besococina

# Home Use Compact Slushie Machine



NO ICE NEEDED  
NO BLENDING  
NO HASSLE

Frozen Drinks  
Melt In Your Mouth

## 7 PRESET SETTINGS

Unlock Hundreds of  
Delicacies & Smoothies

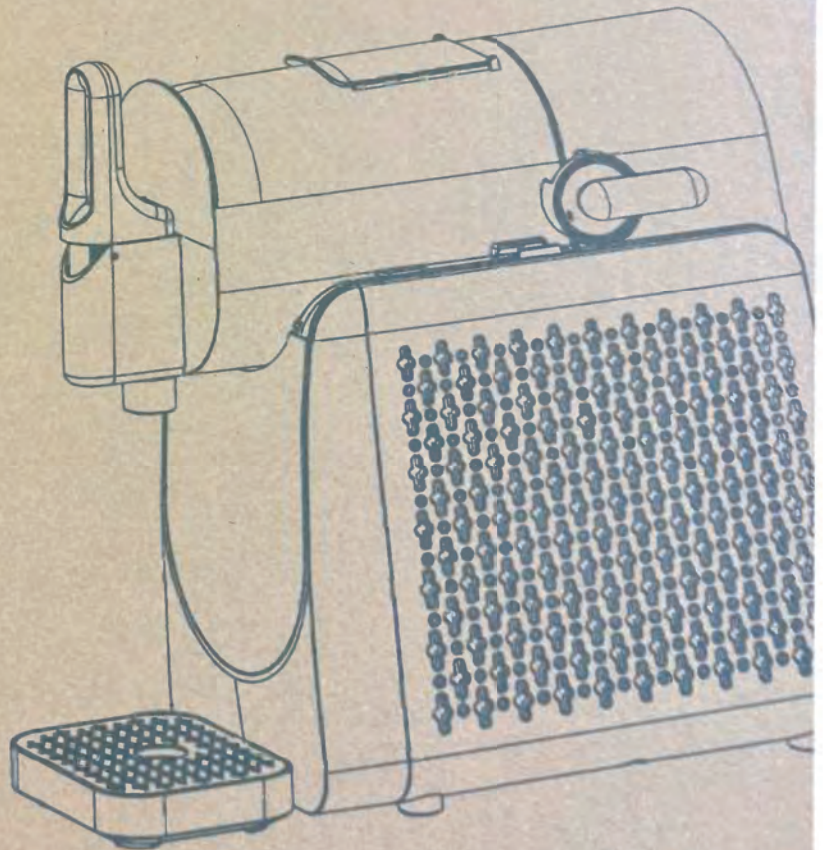




Exhibit 354



Exhibit 355



Exhibit 356



Exhibit 357

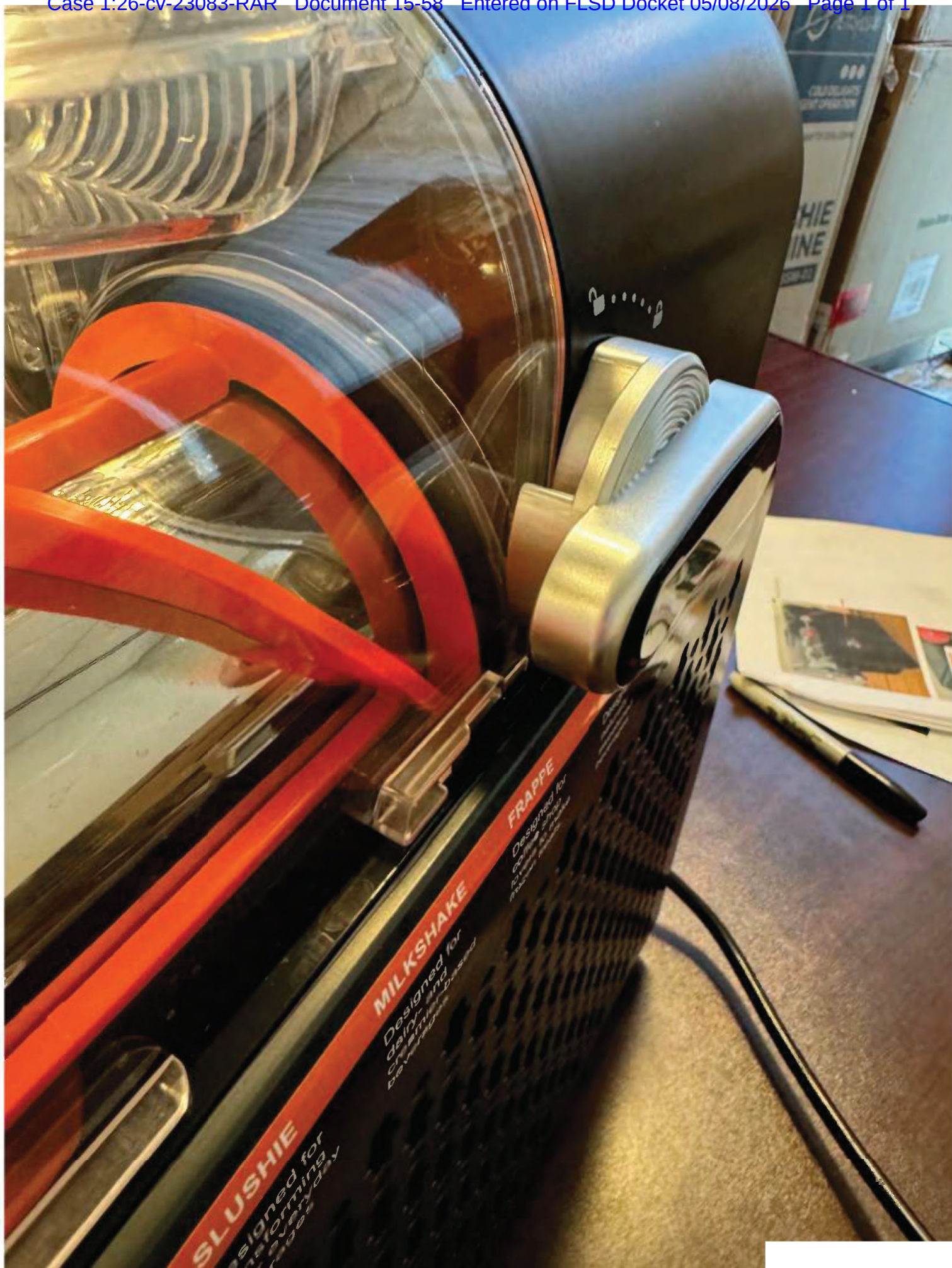


Exhibit 358

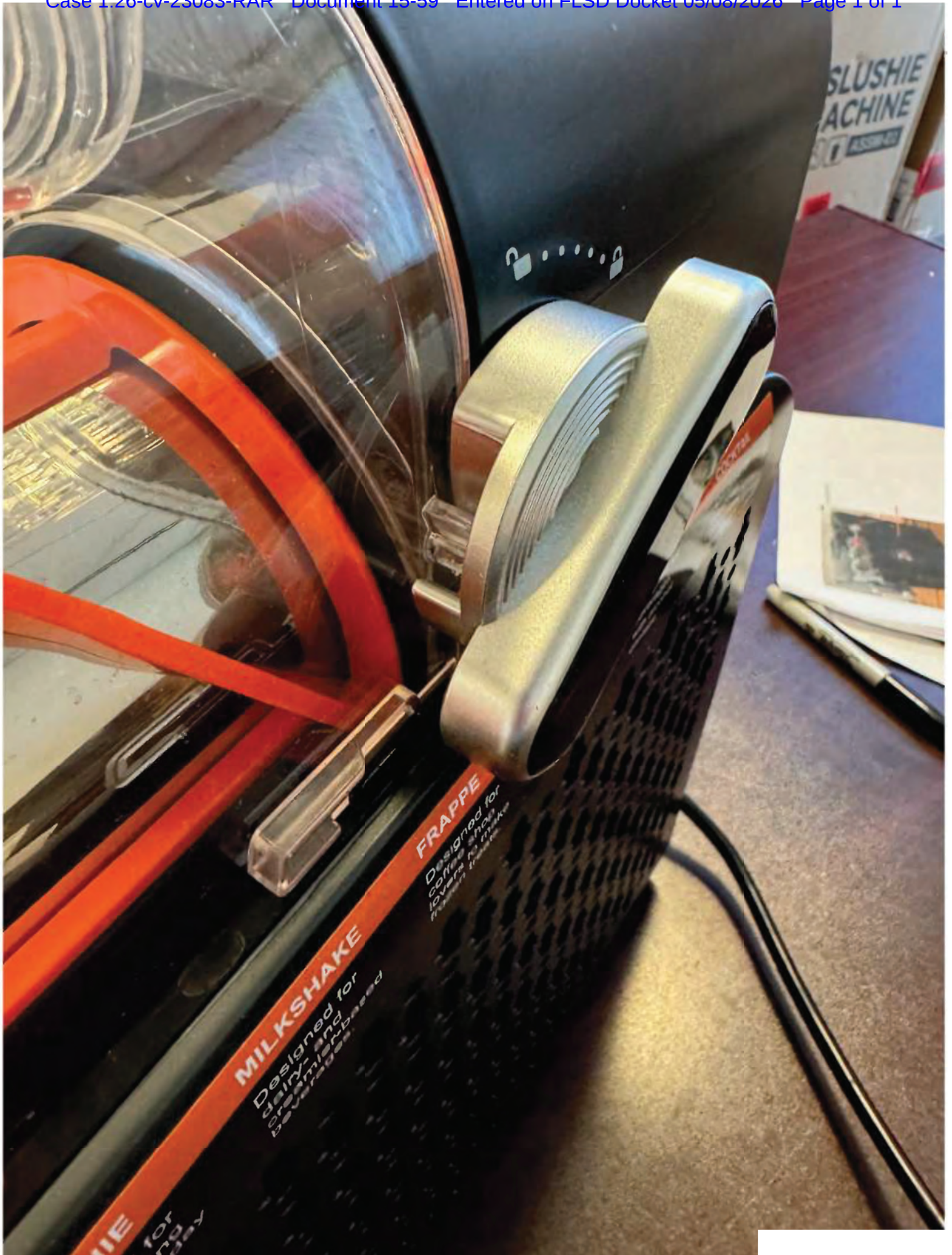


Exhibit 359

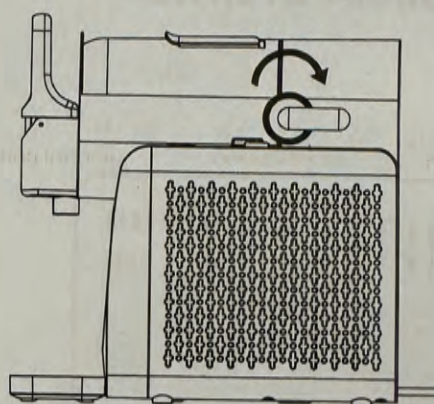
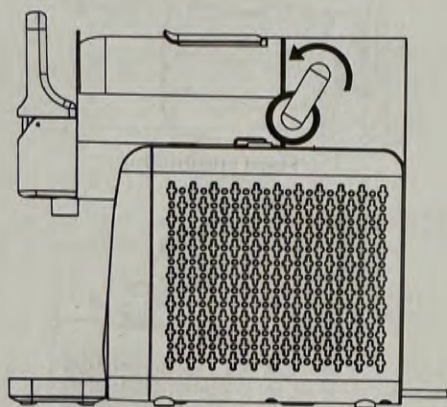


## BEFORE USE

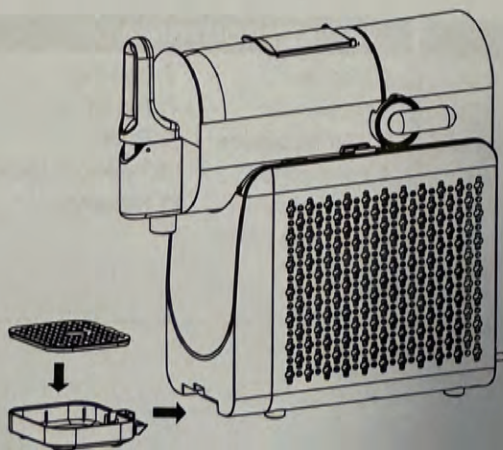
**Caution:** Before the first using, please ensure that the slush machine remains upright for at least 2 hours.

**Note:** Read all the warnings before using the appliance.

1. Place the slush machine on a flat, stable surface.
2. Clean all parts that touch the liquid, including the evaporator, tank, and stirring blades. Ensure the power cord is unplugged before cleaning. (See "cleaning and maintenance" for detailed cleaning instructions).
3. Assemble the tank by sliding it over the stirring blades and evaporator. Lock it into place by pushing the handle down as shown in the figure.



4. Assemble drip tray as shown in the figure.



Display fault code "E04"	Compressor issue	Restart Contact the authorized service centre if unresolved
Display fault code "E05"	Thermostat cut off due to overheat on motor	Power off for about 20 minutes to cool down and restart Contact the authorized service centre if unresolved
Display fault code "E06"	Stirring blade not rotate	Restart
Display fault code "E07"	Temperature below -9°C alert	Power off and restart
Display fault code "E08"	Low sugar alert	Add 1-2 tablespoon of flavoured syrup or another high-sugar ingredient. Ensure more than 6% sugar content of liquid.

## PROTECTION FUNCTIONS

- \* Motor Protection: Prevents overloading during operation.
- \* Compressor Protection: Delays restart to prevent frequent cycling.
- \* Safety Lock: Prevents operation if the tank is not securely attached

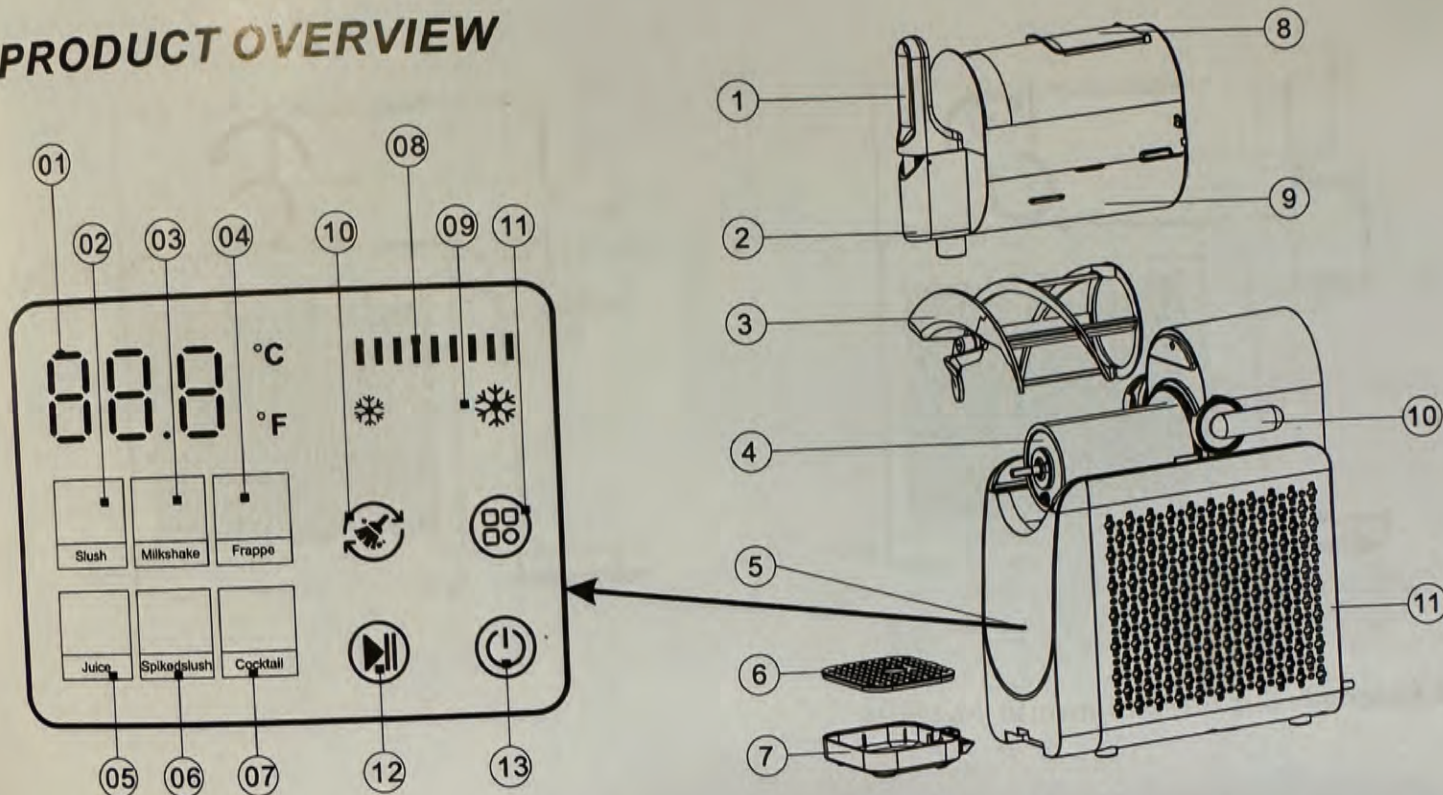
## TIPS

1. Always maintain ingredients between the Min. and Max. levels.
2. Use ingredients with at least 6% sugar content or a Brix value of 10%. If insufficient, add 1-2 tablespoon of flavoured syrup or another high-sugar ingredient. Sugar-free drink or liquid is not applicable.
3. When using alcohol, ensure the percentage is between 2.8% and 16%

- \* **Warning:** Do not damage the refrigerant circuit.
- \* **Warning:** Do not use electrical appliances inside the food storage compartments of the appliance unless they are of the type recommended by the manufacturer.
- \* The appliances which use flammable insulation blowing gases, please do not dispose of it carelessly. Dispose of it responsibly according to local regulations.

The refrigerant is **isobutane (R290)** is contained within the refrigerant circuit of the appliance, a natural gas with a high level of environmental compatibility, which is nevertheless flammable. During transportation and installation of the appliance, ensure that none of the components of the refrigerant circuit becomes damaged.

## PRODUCT OVERVIEW



### CONTROL PANEL:

- |                         |   |
|-------------------------|---|
| 01. Temperature Display | 08. Slush consistency and temperature display               |
| 02. Slush preset        | 09. Slush consistency control and temperature control (- +) |
| 03. Milkshake preset    | 10. Clean button  |
| 04. Frappe preset       | 11. Menu button   |
| 05. Juice preset        | 12. Start/pause button                                      |
| 06. Spikedslush preset  | 13. On/Off button   |
| 07. Cocktail preset     |   |

### KEY COMPONENTS:

- |                    |                      |
|--------------------|----------------------|
| 1. Handle          | 7. Drip tray         |
| 2. Dispenser       | 8. Top lid           |
| 3. Stirring blades | 9. Tank              |
| 4. Evaporator      | 10. Tank lock handle |
| 5. Control panel   | 11. Housing          |
| 6. Drip tray cover |                      |

*Blizze*



WHITE 0 37203 02237 9

JLHP-中美快船-亚马逊卡派经济特惠LA

收件人公司 SCK8  
收件人姓名 SCK8  
收件人邮编 94561-2677  
收件人国家 US  
订单号 LWS25080265

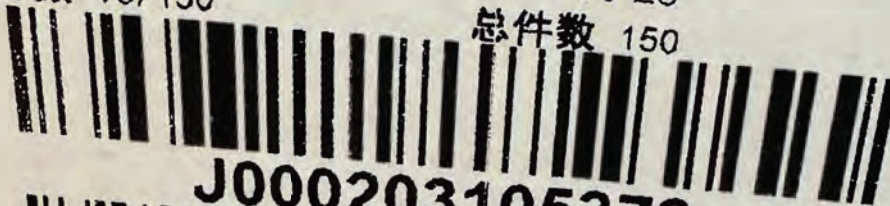
**SCK8**

MADE IN CHINA

件数 95/150

2025-08-28

总件数 150



J000203105373



J00020310537300095

中文品名 冰沙机

**ushie Machine**

COLOR: White

MODEL: Win6

CARTON: 19.88"x9.57"x19.88"(505x243x505mm)

G.W.: 27.6 lbs (12.5 kgs)

QTY: 1 PC

# Home Use Compact Slushie Machine



**NO ICE NEEDED  
NO BLENDING  
NO HASSLE**

*Frozen Drinks  
Melt In Your Mouth*

**7 PRESET  
SETTINGS**

*Unlock Hundreds of  
Delicacies Smoothies*

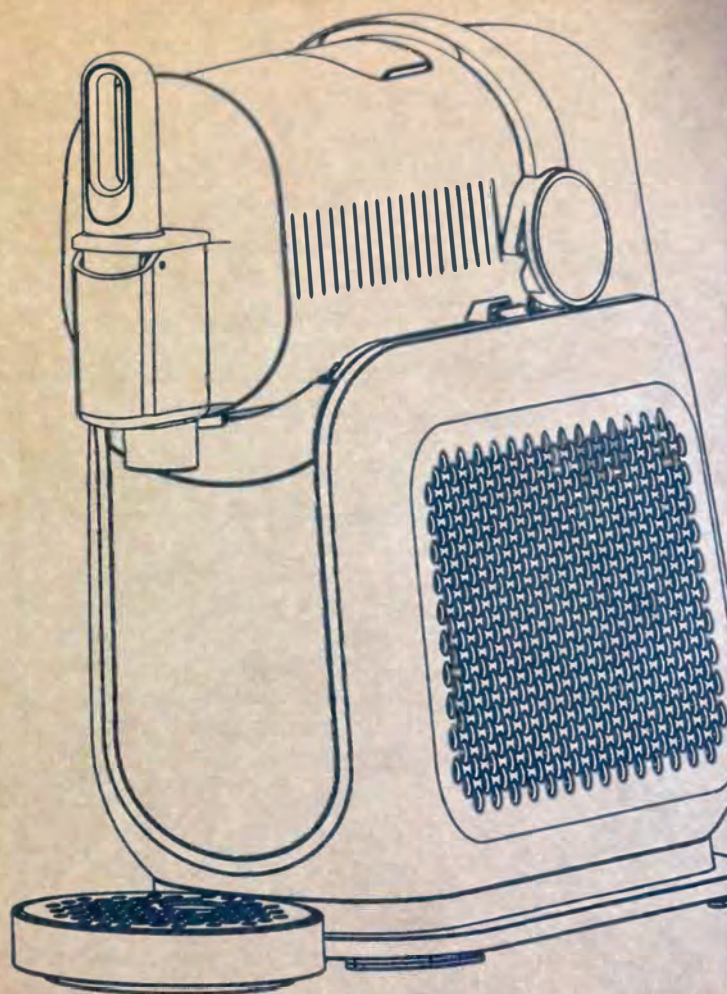




Exhibit 367





Exhibit 369



Exhibit 370



**LOW-SUGAR ALERT**  
THE BEVERAGE TURNS INTO ICE, AND THE DEVICE EMITS TWO BEEPS EVERY 10 SECONDS, LED SHOWS ERROR CODE "E4".  
**HOW TO FIX.**  
ADD 1-2 TBSP SUGAR/JUICE PER SERVING.  
RESTART THE MACHINE.

**HIGH-ALCOHOL/HIGH-SUGAR ALERT**  
THE DEVICE EMITS TWO BEEPS EVERY 10 SECONDS, LED SHOWS ERROR CODE "E5".  
**HOW TO FIX.**  
DILUTE WITH 1/4 CUP WATER PER SERVING.  
RESTART THE MACHINE.

ATTENTION: RISQUE D'INCENDIE  
ET D'EXPLOSION. ÉLIMINER  
AVANCEMENT CONFORMÉMENT  
À LA RÉGLEMENTATION FÉDÉRALE  
ET LOCALE. FRIGORIGÈNE  
INFLAMMABLE UTILISÉ.



Slushie Machine



Exhibit 372



Exhibit 373

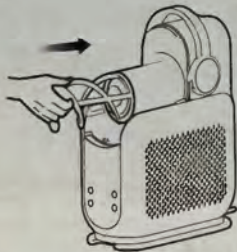
# USING THE SLUSH PROFESSIONAL FROZEN DRINK MAKER

**NOTE:**

- Minimum 16 oz / 450 ml input required for using the unit.
- Maximum 64 oz / 1.8 L liquid capacity.
- DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- DO NOT add hot ingredients.

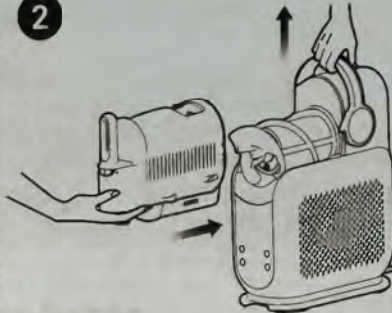
**IMPORTANT:** Review all warnings at the beginning of this user manual before proceeding.

**1**



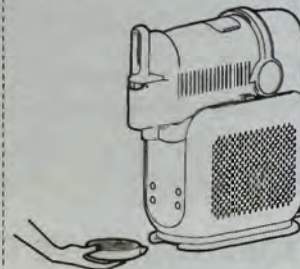
- Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.

**2**



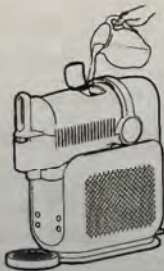
- With the bail handle up, slide the vessel over the installed auger and evaporator.

**3**



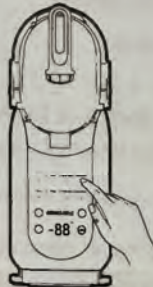
- Insert the drip tray in front of the motor base until it clicks in place.

**4**



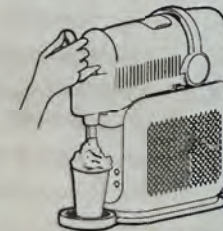
- Plug the unit in.
- Open the vessel cover to add the liquids and close the cover.

**5**



- Press the power icon to turn the unit on.
- Select the desired program choose the default/optimal temperature drink.
- Unit will beep and LED display show "End" to reach your selected menu temperature.

**6**



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

- Place a cup on the drip tray, under the handle.
- To dispense, slowly pull the handle. To stop, release the handle back in place.
- Run the unit for up to 12 hours.

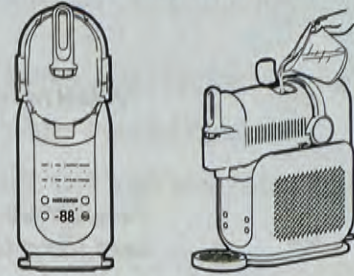
**NOTE:**

- The unit will sounds three beeps and the display show "End" to reach your set temperature level. 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.
- Unit will run up for up to 12 hours, unit will automatically off and sounds 10 beeps.

## USING THE RINSE CYCLE

This cycle agitates, without cooling, to rinse the unit. After using the Rinse cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.

- Dispense any remaining frozen drink.
- Stop the current preset. Press the RINSE button.
- Add water up to the vessel's max fill line (64 oz / 1.8 L).
- Slowly dispense the water from the unit immediately after filling.
- Press the power button to turn the unit off.



**NOTE:** Liquids from rinsing will dispense quickly from vessel pour spout. Ensure you use a large cup or bowl to capture this liquid.

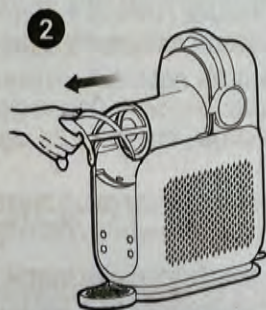
**NOTE:** If needed, repeat until frozen drink is rinsed off the evaporator.

## DISASSEMBLY & CLEANING

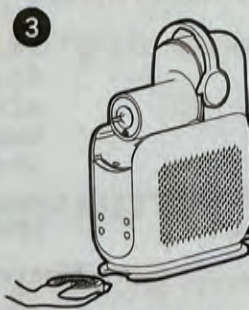
For best results, use the Rinse cycle before disassembling and cleaning all parts.



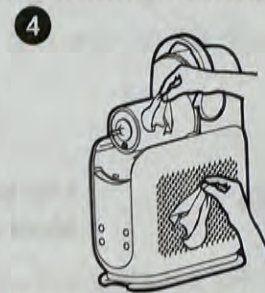
- Unlock the bail handle by lifting up to remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.



- Slide the auger off the evaporator. Set aside.



- Drip tray cover can be removed for easy cleaning.



- Wipe down the evaporator, unit underneath the evaporator and the motor base with a sanitized or warm, damp cloth.
- Hand-wash all parts in hot, soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.

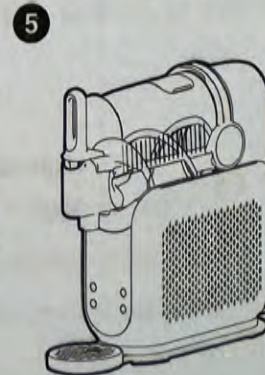
## STORING

- Allow all parts to dry thoroughly before reassembling and/or storing the unit.
- DO NOT wrap the cord around the bottom of the base. Store the unit upright and store all parts assembled. When moving the unit, lift from the bottom of the motor base.
- 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. Unplug the unit from the electrical outlet.
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.



**SLUSH  
MACHINE**

SKU: 5801810710327



Slushie Machine  
Machine à Boisson

XPB2



D 32.11



LWS2500266  
SCK8  
美国-普帕海卡-含税  
CTNS:134/150件  
US NOCD  
MADE IN CHINA

**FRAGILE**

HANDLE WITH CARE  
DON'T FALL NOT PRESSURE



**THIS SIDE UP**



## **Slushie Machine**

**COLOR:** Grey

**MODEL:** Win6

**CARTON:** 19.88"x9.57"x19.88"(505x243x505mm)

**G . W . :** 27.6 lbs (12.5 kgs)

**QTY:** 1 PC

**MADE IN CHINA**



# FRAGILE

HANDLE WITH CARE  
DON'T FALL NOT PRESSURE



THIS SIDE UP



JLHP-中美快船-玉海通卡派往特惠LA

收件人公司 SCK8  
收件人姓名 SCK8  
收件人邮编 94561-2677  
收件人国家 US  
订单号 LWS25090266  
MADE IN CHINA  
件数 150

SCK8

2025-08-28  
总件数 150



中文品名

## Slushie Machine

COLOR: Grey

MODEL: Win6

CARTON: 19.88"x9.57"x19.88"(505x243x505mm)

G.W. : 27.6 lbs (12.5 kgs)

QTY: 1 PC

MADE IN CHINA



**SLUSH  
MACHINE**

SKU: 5801810710327

FRAGILE

# Home Use Compact Slushie Machine

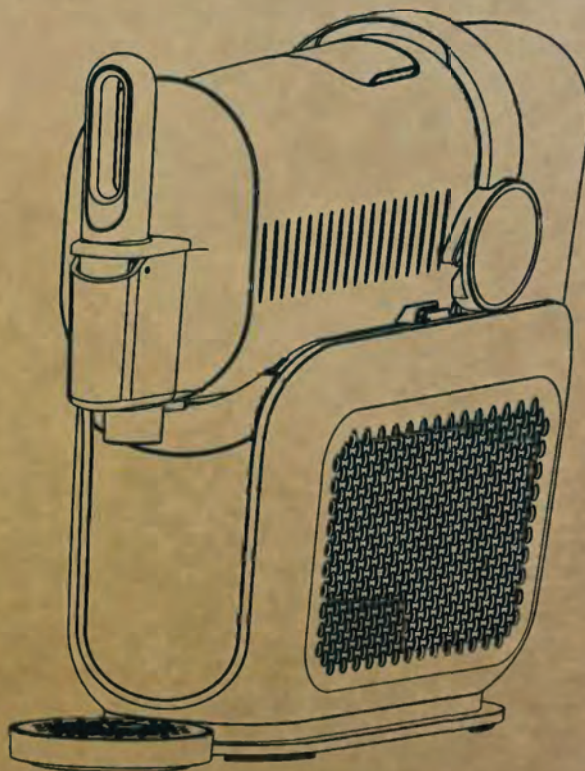


**NO ICE NEEDED  
NO BLENDING  
NO HASSLE**

Frozen Drinks  
Melt In Your Mouth

**7 PRESET  
SETTINGS**

Unlock Hundreds of  
Delicacies Smoothies





**FRAGILE**

HANDLE WITH CARE  
DON'T FALL NOT PRESSURE



**THIS SIDE UP**



**Slushie Machin**

COLOR : Grey  
MODEL : Win6  
CARTON: 19.3" x 8.9" x 18.9" (490 x 225 x 480 mm)  
G.W. : 25.3 lbs (11.5 kgs)  
QTY : 1 PC  
MADE IN CHINA



Home Use Compact  
Slushie Machine

NO ICE NEEDED  
NO BLENDING  
NO MASHING





Exhibit 382



Exhibit 383

# Home Use Compact Slushie Machine



POSS HERE  
VER TO FILL

LIFTING UP  
THE BAIL HANDLE

EXP  
REF  
ACCO  
FEDER  
FLAMM  
TTT  
EXP  
IA  
GLE  
LE  
MAB

**LOW-SUGAR ALERT**  
THE BEVERAGE TURNS INTO ICE, AND THE DEVICE EMITS TWO BEEPS EVERY 10 SECONDS. LED SHOWS ERROR CODE "E4".  
**HOW TO FIX:**  
ADD 1-2 TBSP SUGAR/JUICE PER SERVING.  
RESTART THE MACHINE.

**HIGH-ALCOHOL/HIGH-SUGAR**  
THE DEVICE EMITS TWO BEEPS EVERY 10 SECONDS. LED SHOWS ERROR CODE "E5".  
**HOW TO FIX:**  
DILUTE WITH 1/4 CUP WATER PER SERVING.  
RESTART THE MACHINE.



**LOW-SUGAR ALERT**  
THE BEVERAGE TURNS INTO ICE, AND THE DEVICE EMITS TWO BEEPS EVERY 10 SECONDS. LED SHOWS ERROR CODE "E4".  
**HOW TO FIX:**  
ADD 1-2 TBSP SUGAR/JUICE PER SERVING.  
RESTART THE MACHINE.

**HIGH-ALCOHOL/HIGH-SUGAR ALERT**  
THE DEVICE EMITS TWO BEEPS EVERY 10 SECONDS. LED SHOWS ERROR CODE "E5".  
**HOW TO FIX:**  
DILUTE WITH 1/4 CUP WATER PER SERVING.  
RESTART THE MACHINE.



Exhibit 386



**LOW-SUGAR ALERT**  
THE BEVERAGE TURNS INTO ICE AND THE DEVICE EMITS TWO BEEPS EVERY 10 SECONDS. LED SHOWS ERROR CODE "E4".  
**HOW TO FIX:**  
ADD 1-2 TBSP SUGAR/JUICE PER SERVING.  
RESTART THE MACHINE.

**HIGH-ALCOHOL/HIGH-SUGAR ALERT**  
THE DEVICE EMITS TWO BEEPS EVERY 10 SECONDS. LED SHOWS ERROR CODE "E5".  
**HOW TO FIX:**  
DILUTE WITH 1/4 CUP WATER PER SERVING.  
RESTART THE MACHINE.

**SLUSHIE MACHINE**

# User Manual



Please read all instructions before use. For household use only.

# SAVE THESE INSTRUCTIONS

## ENVIRONMENT

- This product use **FLAMMABLE REFRIGERANTS**, at the end of its life, the appliance Should be recycled separately from other domestic waste.
- It should therefore be disposed of at a selective collection center for electrical and/or electronic appliances or, if you are buying an equivalent product, by the retailer of the new product. The user is responsible for taking the appliance to the appropriate collection center at the end of its useful life. Selective and appropriate collection for the recycling of no longer use appliances and their disposal and destruction in an environmentally friendly manner helps to prevent potential negative effect son the environment and health, and encourages the recycling of materials used to make the product.
- For more detailed information about available collection systems, contact your local waste collection organisation or the retail outlet where you bought the product.

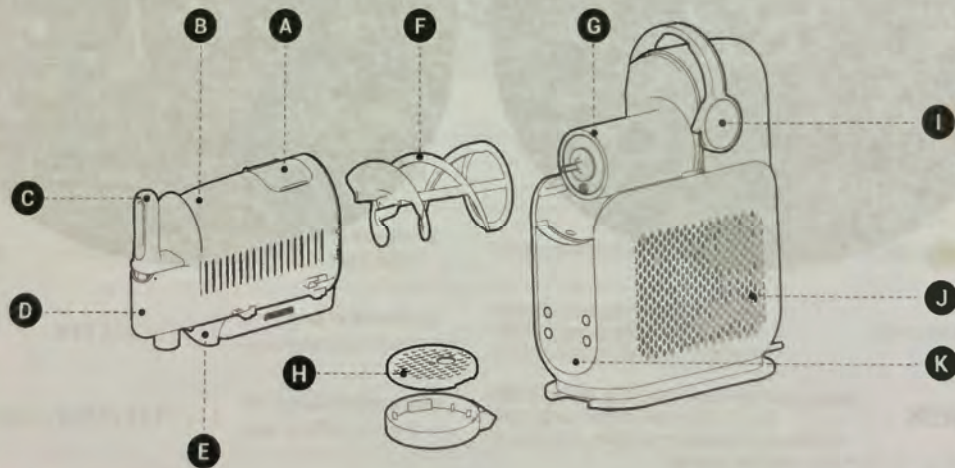
## BEFORE FIRST USE

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 for optimal and safe use.

**IMPORTANT:** Review all warnings at the beginning of this User manual before proceeding.

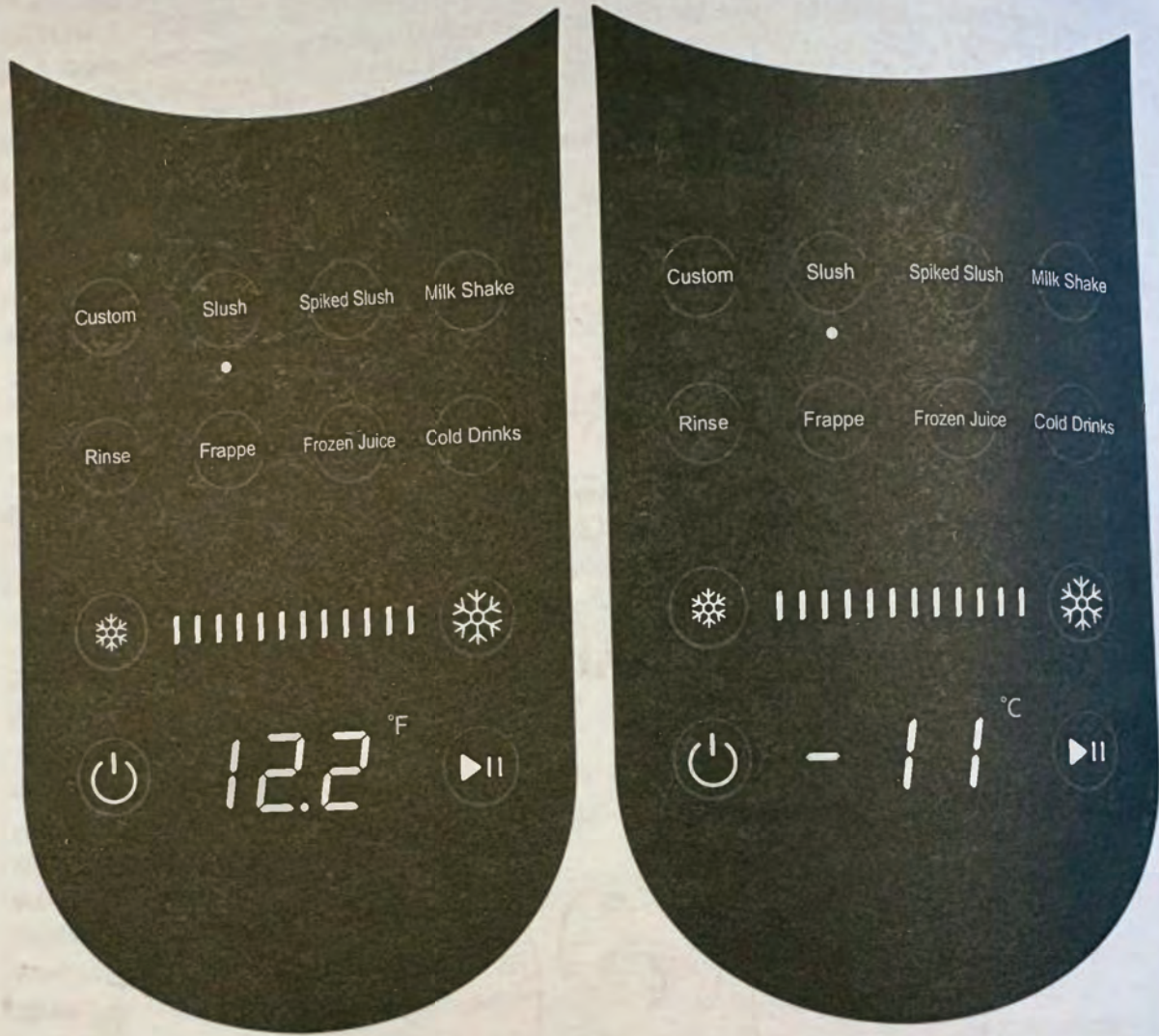
**NOTE:** All attachments are BPA free. Accessories are dishwasher safe but should NOT be cleaned with a heated dry cycle.

## PARTS



- |                            |                             |   |
|----------------------------|-----------------------------|---|
| <b>A.</b> Easy-Fill Cover  | <b>E.</b> Drip tray         | <b>I.</b> Bail Handle                       |
| <b>B.</b> Vessel           | <b>F.</b> Auger             | <b>J.</b> Cooling system Components Housing |
| <b>C.</b> Ergonomic Handle | <b>G.</b> Cool Barrel       | <b>K.</b> Control panel                     |
| <b>D.</b> Pour Spout       | <b>H.</b> Drip Tray Storage |   |

**NOTE:** Colors, components, and functions may vary by model.



### 1. POWER

- Press "⏻" to turn the unit on and off

### 2. RINSE CYCLE

- This cycle agitates, without cooling, to rinse the unit.

### 3. PRESETS

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

# ALCOHOL GUIDELINES

## HARD ALCOHOL/SPIRIT GUIDELINES

To create frozen cocktails, see chart below for the maximum hard alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

SERVING SIZE	Maximum Alcohol Amount
3 cups (24 oz / 700 ml)	1/2 cup (4 oz / 110 ml)
4 1/2 cups (36 oz / 1 L)	3/4 cup (6 oz / 170 ml)
6 cups (48 oz / 1.4 L)	1 cup (8 oz / 230 ml)
8 cups (64 oz / 1.8 L)	1 1/4 cup (10 oz / 290 ml)

Chart above is a guide for incorporating hard alcohol/spirits (35%+) ONLY. When using other alcohols such as wine, beer, seltzer, or premade cocktails, refer to the Inspiration Guide.

The perfect balance for your favorite frozen cocktails at home. When using the spiked slush preset, all premade inputs (wine, beer, etc.) must be between 2.8% and 16% alcohol.

### ⚠️ TROUBLESHOOTING TIPS

**High-alcohol/high-sugar alert:** If the alcohol and sugar content of the input is too high, the unit will detect it and provide an alert. Temperature Control LEDs will flash and display show E5

**If a drink exceeds the maximum alcohol amount:** Add 1/4 cup water; soda; tonic water; seltzer; or plain, chilled coffee/tea per serving to dilute the input. Reset the unit by pressing the preset. Restart by pressing the preset again.

### TIPS & TRICKS

- Keep unit upright for at least 2 hours before first use.
- DO NOT add hot ingredients.
- DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- 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.
- All inputs must include at least 4% sugar.
- When using the Spiked Slush preset, all premade inputs must contain between 2.8% and 16% alcohol.
- For best results, chill liquid(s) or blended ingredients before adding to the unit.
- For the frostiest results, chill serving glasses before dispensing your frozen drink.
- For your ideal frozen drink texture, use the temperature control setting to adjust.
- When using the Milkshake or Frappé preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.
- For the best dispensing experience, fill the unit to the max-fill line (64 oz / 1.8 L).
- You can run the unit up to 12 hours.
- All parts except the motor base, including the evaporator, are dishwasher safe but should NOT be cleaned with a heated dry cycle.

**Minimum input = 2 cups (16 oz / 450 ml) Maximum input = 8 cups (64 oz / 1.8 L)**  
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.

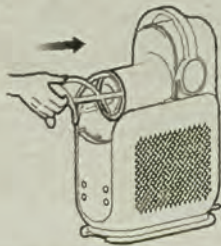
# USING THE SLUSH PROFESSIONAL FROZEN DRINK MAKER

**NOTE:**

- Minimum 16 oz / 450 ml input required for using the unit.
- Maximum 64 oz / 1.8 L liquid capacity.
- DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- DO NOT add hot ingredients.

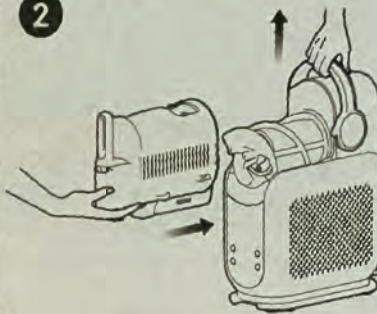
**IMPORTANT:** Review all warnings at the beginning of this user manual before proceeding.

**1**



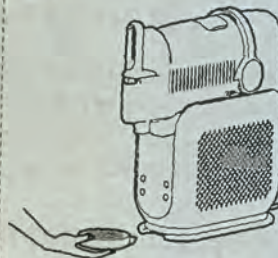
- Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.

**2**



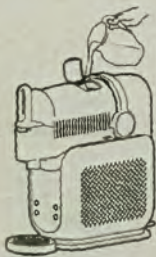
- With the bail handle up, slide the vessel over the installed auger and evaporator.

**3**



- Insert the drip tray in front of the motor base until it clicks in place.

**4**



- Plug the unit in.
- Open the vessel cover to add the liquids and close the cover.

**5**



- Press the power icon to turn the unit on.
- Select the desired program choose the default/optimal temperature drink.
- Unit will beep and LED display show "End" to reach your selected menu temperature.

**6**



- **NOTE: DO NOT** turn off preset until all frozen drink has been dispensed.
- Place a cup on the drip tray, under the handle.
- To dispense, slowly pull the handle. To stop, release the handle back in place.
- Run the unit for up to 12 hours.

**NOTE:**

- The unit will sounds three beeps and the display show "End" to reach your set temperature level. 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.
- Unit will run up for up to 12 hours, unit will automatically off and sounds 10 beeps.

- Stop the current preset. Press the RINSE button.
- Add water up to the vessel's max fill line (64 oz / 1.8 L).
- Slowly dispense the water from the unit immediately after filling.
- Press the power button to turn the unit off.



**NOTE:** Liquids from rinsing will dispense quickly from vessel pour spout. Ensure you use a large cup or bowl to capture this liquid.

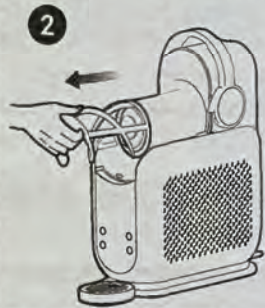
**NOTE:** If needed, repeat until frozen drink is rinsed off the evaporator.

## DISASSEMBLY & CLEANING

For best results, use the Rinse cycle before disassembling and cleaning all parts.



- Unlock the bail handle by lifting up to remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.



- Slide the auger off the evaporator. Set aside.



- Drip tray cover can be removed for easy cleaning.



- Wipe down the evaporator, unit underneath the evaporator and the motor base with a sanitized or warm, damp cloth.
- Hand-wash all parts in hot, soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.

## STORING

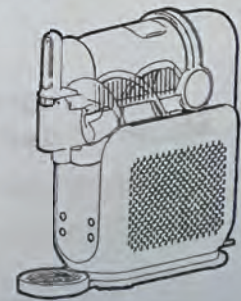
- Allow all parts to dry thoroughly before reassembling and/or storing the unit.
- DO NOT wrap the cord around the bottom of the base. Store the unit upright and store all parts assembled. When moving the unit, lift from the bottom of the motor base.
- DO NOT store ingredients inside the vessel.

## 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. Unplug the unit from the electrical outlet.
2. Allow the unit to cool for approximately 15 minutes.
3. Remove all parts and accessories. Ensure no ingredients are jamming the auger.

5



**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.

# TROUBLESHOOTING GUIDE

ERROR CODE	PROBLEM	SOLUTIONS
E1	Vessel not installed	<p><b>Re-installed</b></p> <ol style="list-style-type: none"> <li>1. With the bail handle up, slide the vessel over the installed auger and evaporator.</li> <li>2. Press the Power button to turn unit on, unit sound 1 beep and the preset will illuminate, indicating the unit is ready for use.</li> </ol>
E2	Temperature sensing head /short circuit fault	Send to the dealer or local authorized repair center for replacement or repair
E3	High temperature protection for motor	<ol style="list-style-type: none"> <li>1. Unplug the unit from the electrical outlet.</li> <li>2. Allow the unit to cool for approximately 15 minutes.</li> <li>3. Check if the working environment temperature of the machine is too high (recommended working temperature is 77° / 25 °C)</li> </ol>
E4	Low-sugar alert Or Motor stop alert	<p><b>Power off the unit</b></p> <ol style="list-style-type: none"> <li>1. Check the sugar content in your recipe to ensure it contains at least 4% sugar.</li> <li>2. If using a premade beverage, check the ingredient list to ensure the sugar content is at least 4% and ensure the beverage doesn't include artificial sweeteners. Refer to the Required Sugar Content section for more details.</li> <li>3. If a drink does not meet minimum requirements of total sugar, add 1–2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving.</li> <li>4. Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.</li> </ol> <p><b>If the unit is overloaded, the motor will be temporarily stalling.</b></p> <ol style="list-style-type: none"> <li>1. Unplug the unit from the electrical outlet.</li> <li>2. Allow the unit to cool for approximately 15 minutes.</li> <li>3. Pour out the beverage from the vessel</li> <li>4. Remove all parts and accessories. Ensure no ingredients are jamming the auger.</li> <li>5. Plug in the unit again and reassemble all parts to resume unit use</li> </ol> <p><b>Noted: DO NOT add frozen ingredients or ice when using this unit.</b></p>
E5	High-alcohol/high-sugar alert	<ol style="list-style-type: none"> <li>1. Check the alcohol content in your recipe to ensure it contains between 2.8% and 16% alcohol.</li> <li>2. If using hard alcohol/spirits (35%+), use 4 oz / 110 ml for every 24 oz / 700 ml of total recipe size. Refer to the Alcohol Guidelines section for more details.</li> <li>3. If a drink exceeds the maximum alcohol amount, add 1/4 cup water, soda, tonic water, seltzer, or coffee/tea per serving to dilute the input.</li> <li>4. Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.</li> </ol>
E6	Control PCB or Power board problem	Send to the dealer or local authorized repair center for replacement or repair



**WARNING:** To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

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# Electric Slush Maker

SL-3025



MADE IN CHINA



# Made in China

单独报关

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YP10884203

溪仓

ORD2

US-芝加哥专线包税

FBA18Z13858W

Made in china



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Single SKU  
SL-3026  
数量 1  
SL-3025

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SLUSH MAKER**

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**SPARK FROZEN DELIGHTS IN EVERY SIP**



Exhibit 398



Exhibit 399

