

**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 401-500 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 401-500 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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LLC and SharkNinja Sales Company*



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

NOTE:

- Minimum 27-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.

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

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

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

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.



NOTE:

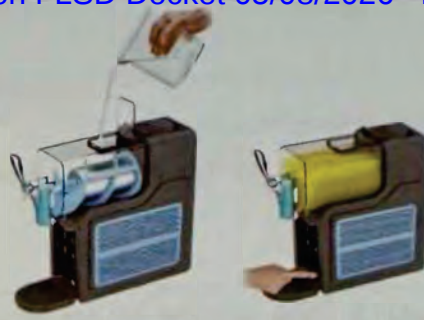
- Temperature Control Setting LEDs will pulse while frozen drink is freezing to your set temperature level. Once frozen drink reaches the desired temperature, unit will beep three times. Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.
- Creating drinks can take up to 15–40 minutes depending on ingredients, volume, and starting temperature.

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

14. To dispense, slowly pull the handle. To stop,

This cycle agitates, without...
or in a dishwasher to fully clean the unit after each use.

1. Dispense any remaining frozen drink.
2. Stop the current preset. Press the RINSE button.
3. Add warm water up to the vessel's max fill line (64 oz).
4. Slowly dispense the water from the unit immediately after filling.
5. Stop Rinse cycle by pressing the RINSE button again.
6. Press the power button to turn the unit off.
7. Hand-wash all parts in warm, soapy water, or use a dishwasher.
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.



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

1. Unlock the bail handle by pulling forward 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 auger 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 the motor base and evaporator with a sanitized cloth. Wipe the drip tray and/or spout shroud.
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.

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

For cord storage, wrap cord with the hook-and-loop fastener near the back of the motor base. **DO NOT** wrap the cord around the bottom of the base. Store the unit upright and store all parts assembled. Store the drip tray on the left side of the unit by hanging it in place. 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.

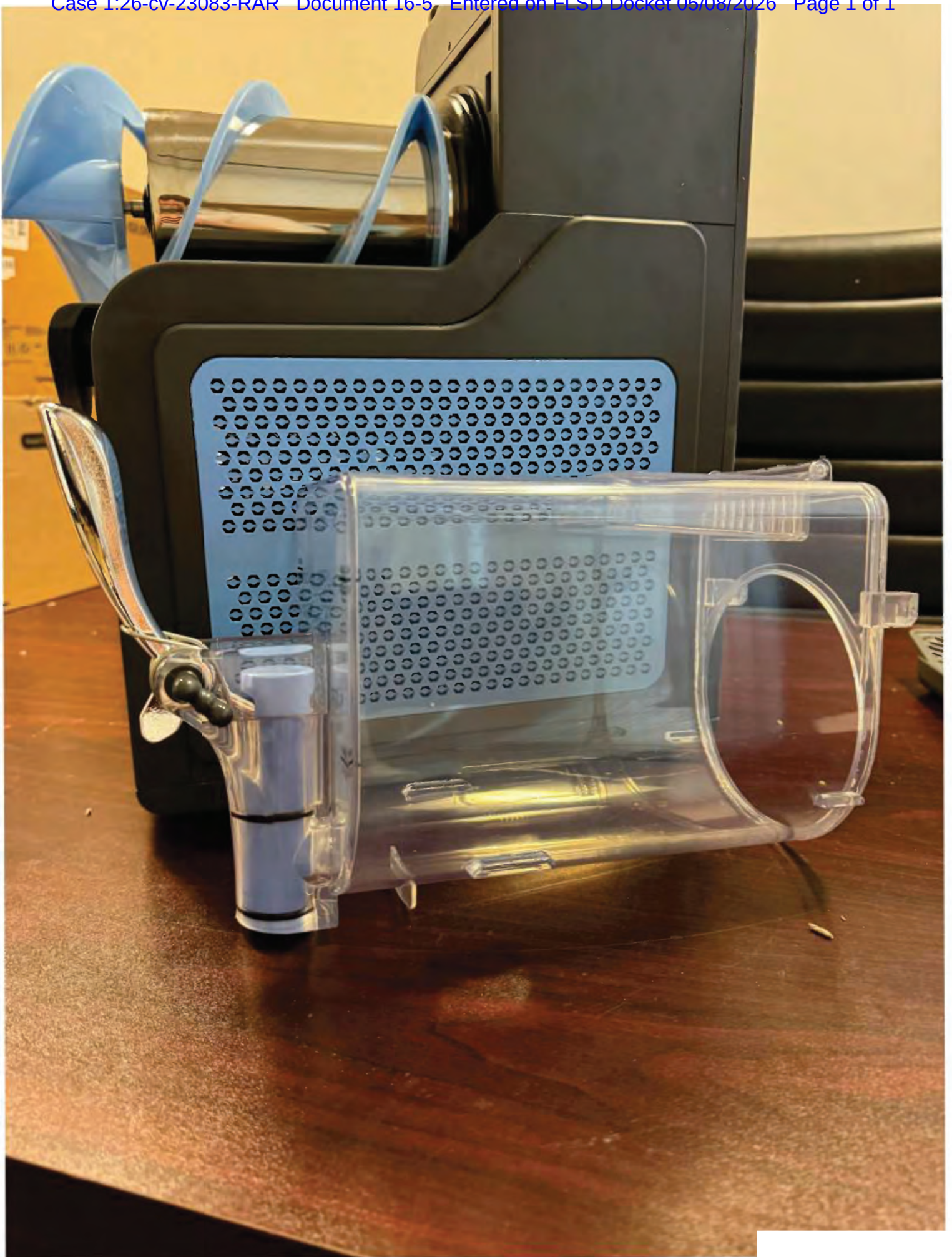




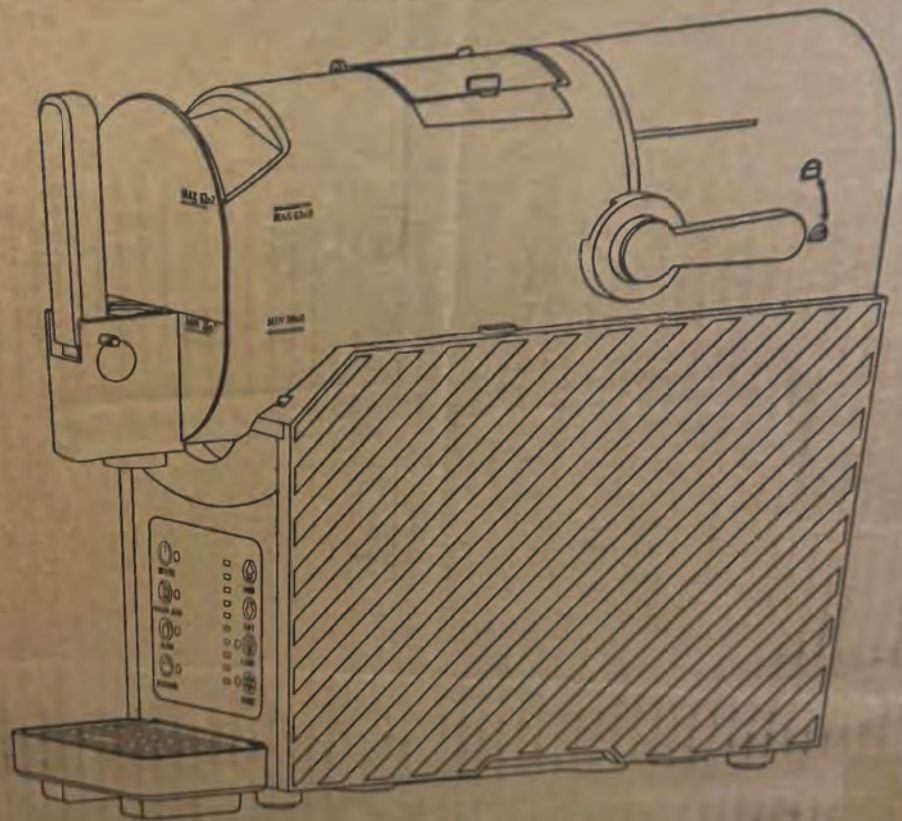
Exhibit 406





SKU: 5801810710

SLUSH MACHINE



5801810710327

Serial No. 2508199601

ITEM NO.

58018RBM0-EL





Exhibit 411

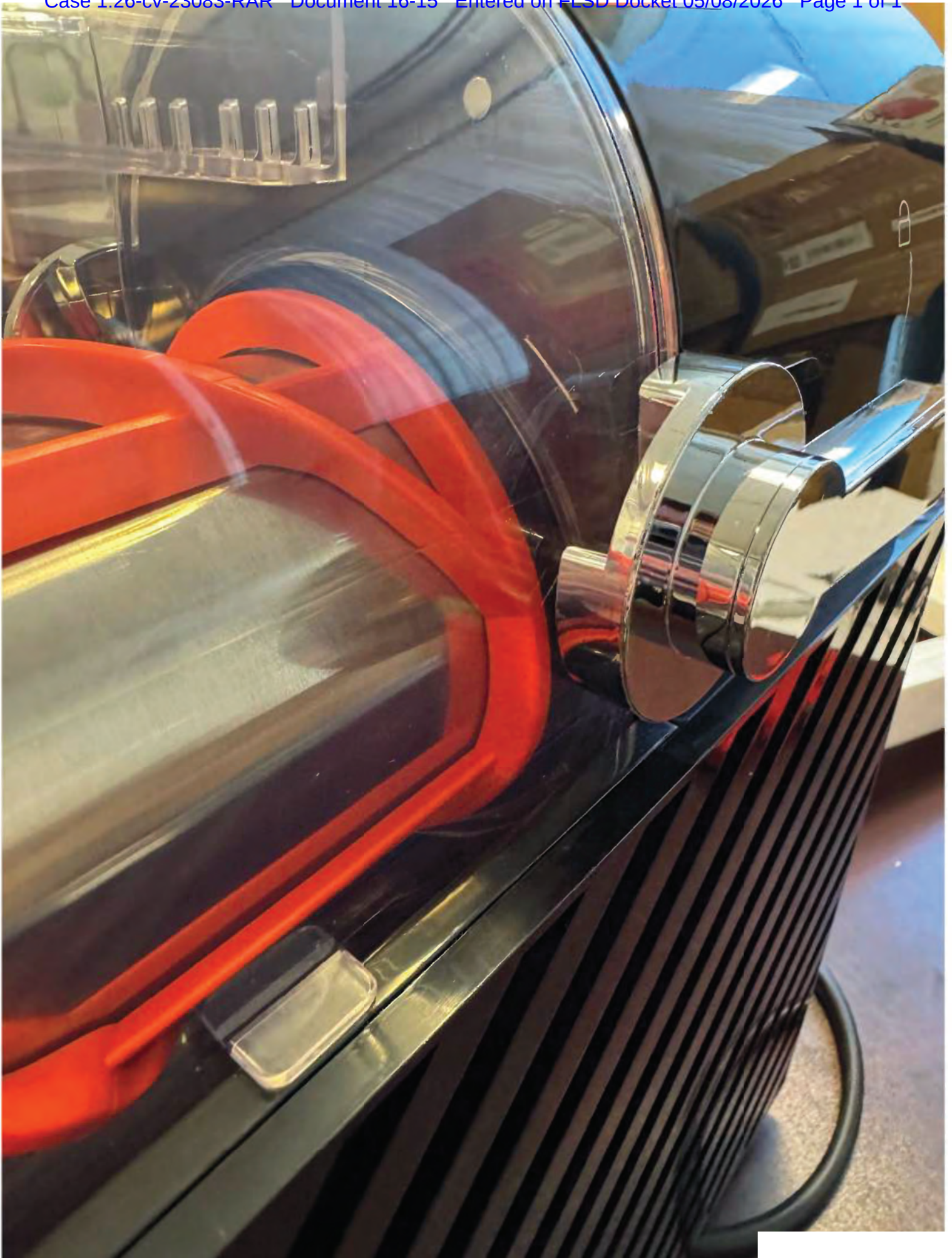


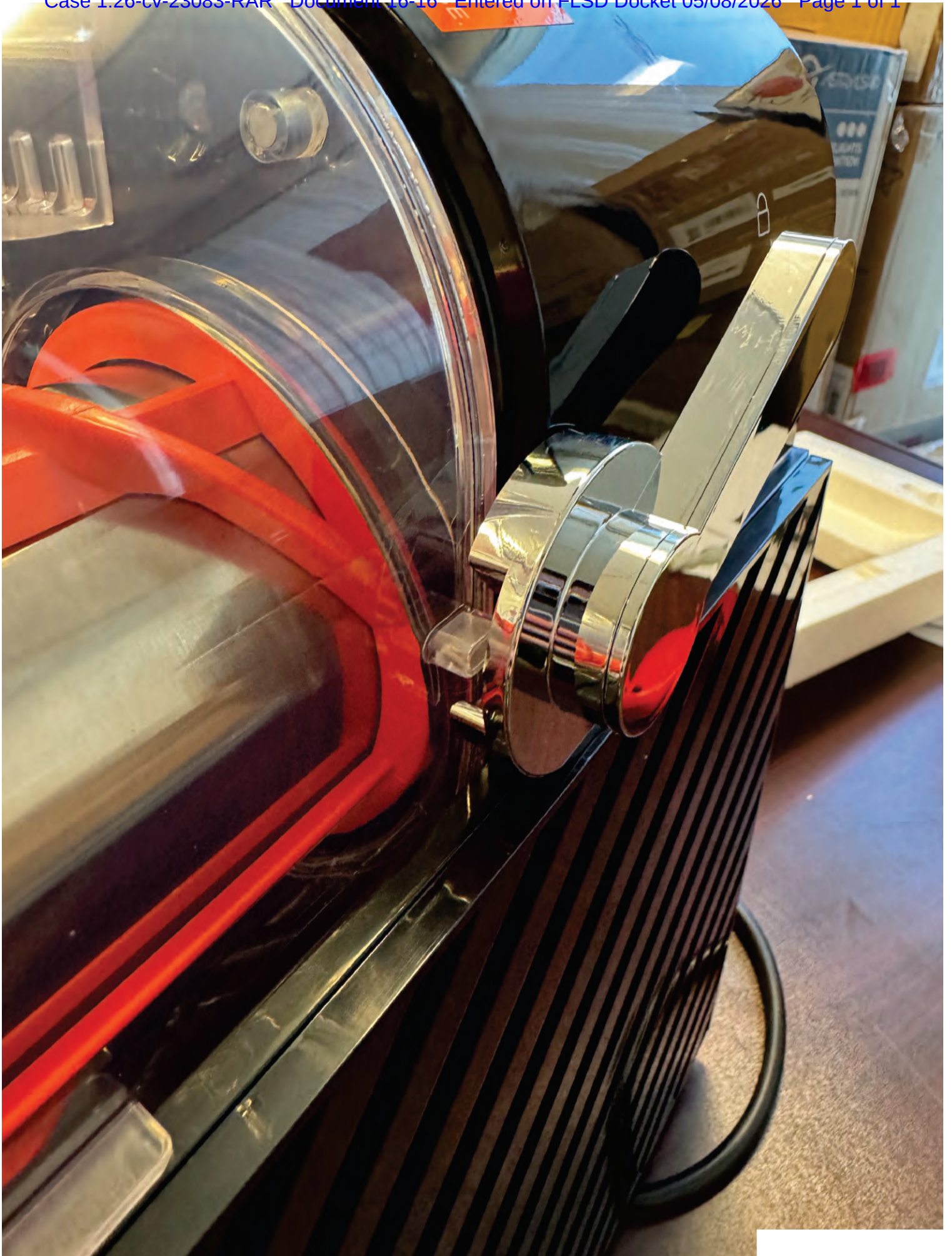
Exhibit 412



Exhibit 413

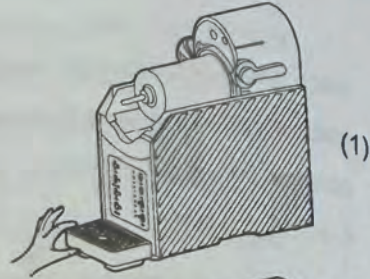




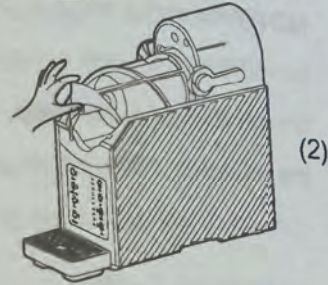


OPERATION INSTRUCTIONS

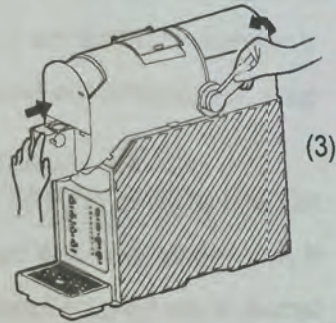
1. After cleaning and drying all the detachable parts, install the drip tray and drip plate.



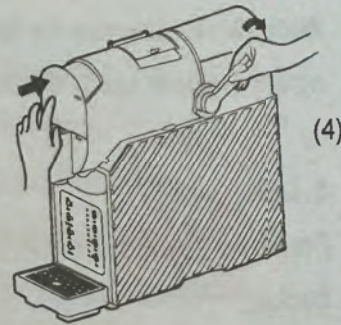
2. Attach the mixer to the evaporator.



3. Turn the fastening rod anticlockwise, then push the bucket (as shown in the figure) to align and insert it on the machine.

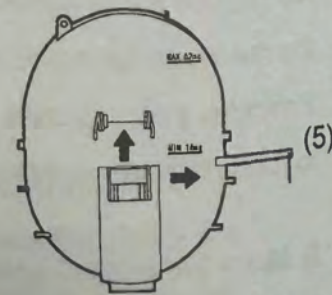


4. While pushing the bucket, turn the fastening rod clockwise to secure the bucket firmly.

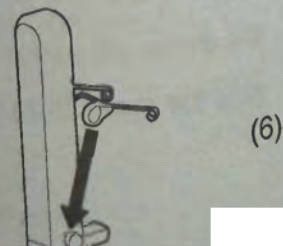


⚠ NOTE: When the bucket is removed during the working, the hardness display bar will show the light flashing, the machine will not run for self-protection. After returning the bucket to its original position, the machine will automatically resume operation.

5. Pull out the latch and take out the spring from the handle joint.



6. Clamp the spring on both sides of the handle and install back into the handle joint (Note the orientation of the spring as shown). The valve rod should be moved up so that the raised end of the handle is inserted into the groove of the valve rod.



Containing soda, etc.	
Milk fat	-

NOTE: The sugar content is too low.

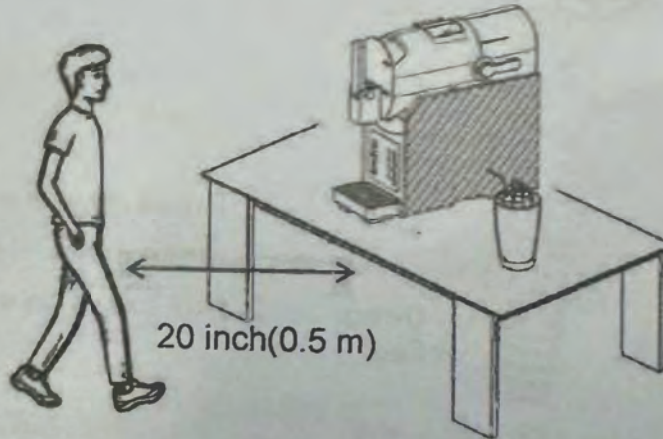
It is recommended that the demand for the 5 to 7 Settings of the snow-melting mode for making smoothies be relatively low, and the higher settings may result in very hard products.

NOTE: Sugar-free beverages cannot replace sugary drinks.

When frozen, if the alcohol content (such as wine or beer) exceeds 16%, no smoothies can be made.

Human Body Sensing

NOTE: Due to the human body sensing of the product machine, the mixer will stop after the raw materials are formed. This is a normal situation. After forming, the motor runs for 2 minutes every 10 minutes. When a person approaches, the mixer will automatically start to rotate to ensure normal material mixing. It will stir and rotate when it is 20 inch(0.5 m) away from the machine.



CROWNFUL

請不要撕破此貼紙

FBA

Barcode

Barcode

奧克蘭專線

Barcode

US251028014

PO00016348-3

FBA192YGYPS2

SMF6

8 / 160

Made in China



BOFXMCG8B3

203136967

CROWNFUL Slushie Machine - No Ice
Needed, 100oz Frozen Drink Maker & Soft Serve
Ice Cream Machine. Slushy Machine for Home
Fridge. Mesh Tray. Frostless. 4 Drinkers. More
New Item

CROWNFUL SLUSHIE

PROFESSIONAL
FROZEN DRINK
MAKER

6 PRESET
SETTINGS
+ TEMP CONTROL



SOFT ICE CREAM



SLUSHIE



FRAPPÉ



SPIKED



MILKSHAKE



FROZEN JUICE



SMOOTH
SIPP
FROZEN
WITHOUT T



CROWNFUL SLUSHIE
Compared to drinks blended
Results vary

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NO BLENDING
one touch







Exhibit 423



Exhibit 424

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PROFESSIONAL FROZEN DRINK MAKER

SIPPING
FROZEN DRINKS
WITHOUT THE CRUNCH

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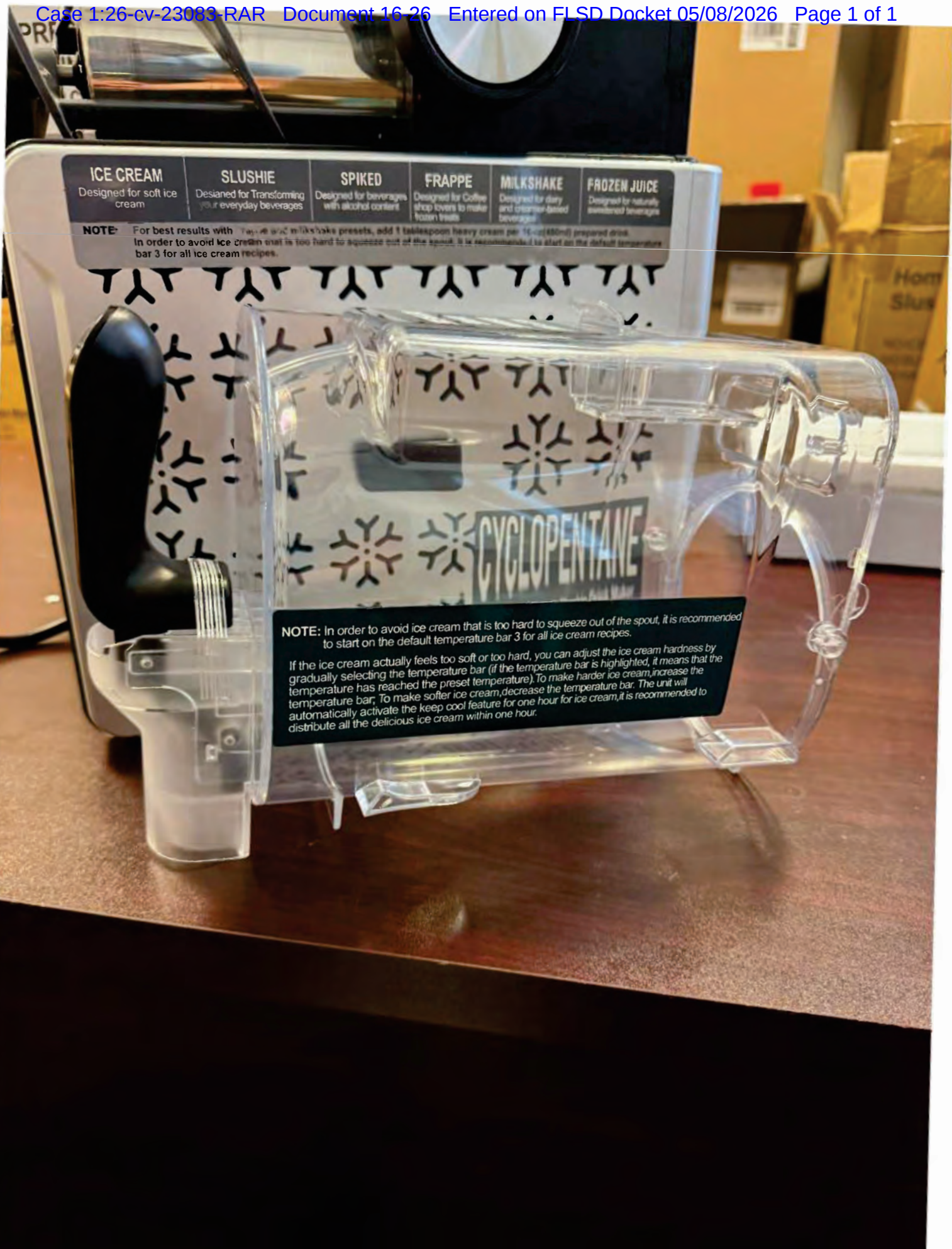


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SPIKED
Energy and...

MILKSHAKE
FROZEN JUICE

CYCLOPENTANE



ICE CREAM
Designed for soft ice cream

SLUSHIE
Designed for Transforming your everyday beverages

SPIKED
Designed for beverages with alcohol content

FRAPPE
Designed for Coffee shop lovers to make frozen treats

MILKSHAKE
Designed for dairy and creamer-based beverages

FROZEN JUICE
Designed for naturally sweetened beverages

NOTE: For best results with Tabletop milkshake presets, add 1 tablespoon heavy cream per 1 cup (250ml) prepared drink. 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.

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 (if the temperature bar is highlighted, it means that the temperature has reached the preset temperature). To make harder ice cream, increase the temperature bar; To make softer ice cream, decrease the temperature bar. 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.



spout, it is recommended
the cream hardness by
lighted, it means that the
cream, increase the
bar. The unit will
m, it is recommended to

FRAPPE
Designed for Coffee
shop owners to make
frappes from
the spout. It is
MILK SHAKE
Designed for
and
Developed

Exhibit 427



...d to squeeze out of the spout, it is recommended
for all ice cream recipes.
...ard, you can adjust the ice cream hardness by
temperature bar is highlighted, it means that the
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for one hour for ice cream, it is recommended to
one hour.

SLUSHIE
Designed for Transforming
your everyday beverages

SPIKED
Designed for Transforming
your everyday beverages

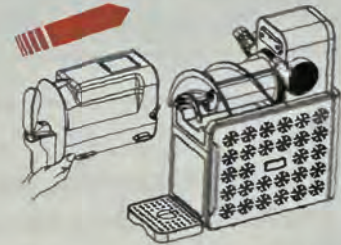
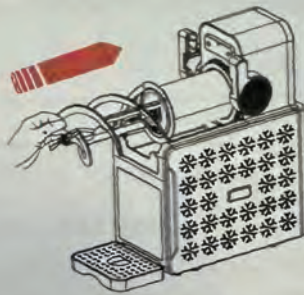
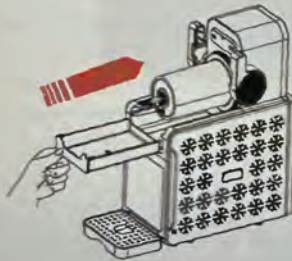
SLUSHIE
COLD DELIGHTS
INTELLIGENT OPERATION
SLUSHIE
MACHINE
FRAPPE

USING THE CROWNFUL PROFESSIONAL FROZEN DRINK MAKER

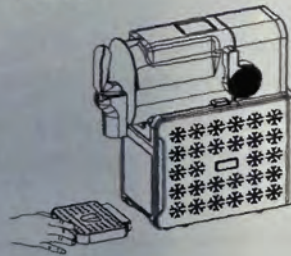
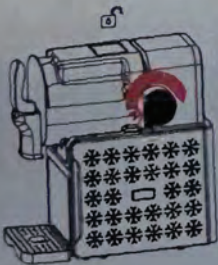
NOTE:

- Minimum 16-oz input required for using the unit.
- Maximum Input = 8cups (64 oz)
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- **DO NOT** add hot ingredients.
- **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.

- 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 auger by sliding it over the evaporator and rotating until it fits into place onto the pin.
- 4 With the Lock/Release Handle up, slide the vessel over the installed auger and evaporator.



- 5 Lock the vessel in place by pushing the Lock/Release Handle back to seal the vessel.
- 6 Insert the drip tray in front of the motor base until it clicks in place.
- 7 Plug the unit in, turn on the main power switch on the back of the unit.



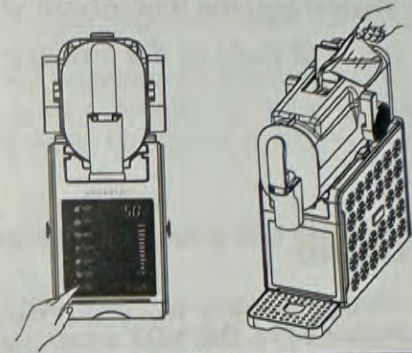
CARE & MAINTENANCE

USING THE RINSE CYCLE

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

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.

- 1 Dispense any remaining frozen drink.
- 2 Stop the current preset. Press the RINSE button.
- 3 Add warm water up to the vessel's RINSE FILL line.
- 4 **Slowly dispense the water from the unit immediately after filling.**
- 5 Stop Rinse cycle by pressing the RINSE button again.
- 6 Press the power button to turn the unit off.

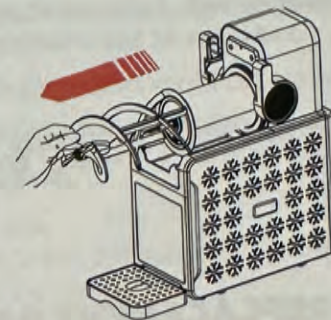
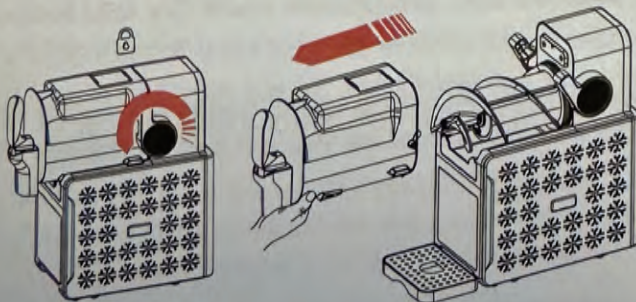


NOTE: If needed, repeat until frozen drink is rinsed off the evaporator.

DISASSEMBLY & CLEANING

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

- 1 Unlock the Lock/Release Handle by pulling forward 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 auger off the evaporator. Set aside.



- 6 If needed, remove the drip tray and/or spout shroud.

NOTE: The 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

For cord storage, wrap cord with the hook-and-loop fastener near the back of the motor base. **DO NOT** wrap the cord around the bottom of the base. Store the unit upright and store all parts assembled. Store the drip tray on the left side of the unit by hanging it in place. 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. If your unit needs servicing, please contact Customer Service at crownful.com. So we may better assist you, please register your product online at crownful.com and have the product on hand when you call.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit crownful.com.



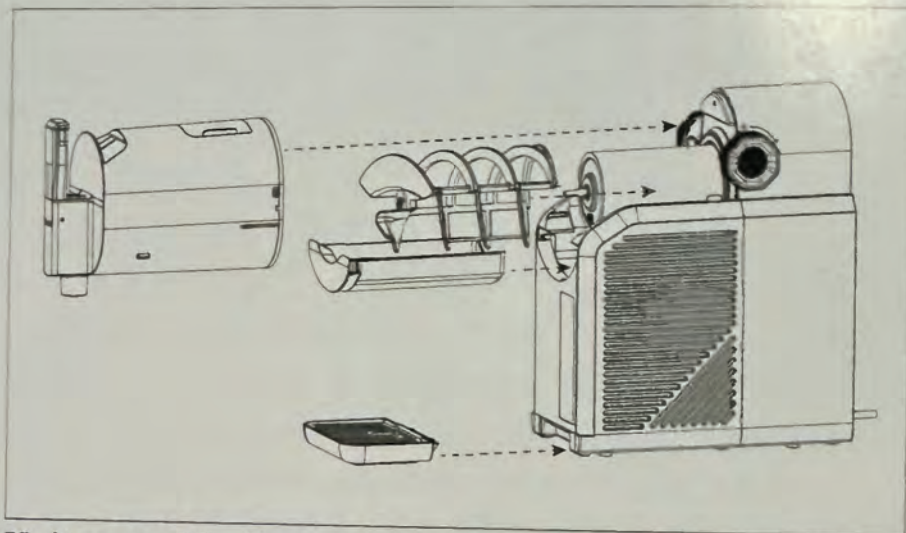


Exhibit 433

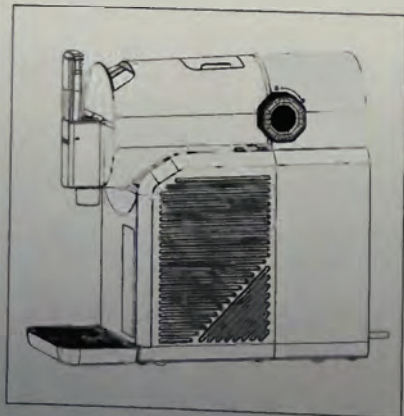


Exhibit 434

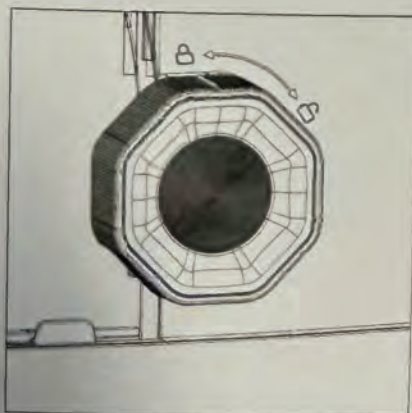




Unit assembly diagram



Fully assembled unit



The knob must be turned to the “lock” position; otherwise, the loading bucket may become detached and cause leakage.

5

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, stop the compressor and the motor will temporarily cease working. This function is designed to prevent damage to the motor and the system. If this situation occurs unintentionally, please follow these steps to resolve the issue:

1. Unplug the machine.
2. Remove the drink 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.

Important: Ensure not to exceed the maximum capacity. This is the most typical reason for overloading the appliance. Do not add solid ice cubes or solid ingredients.



Exhibit 439

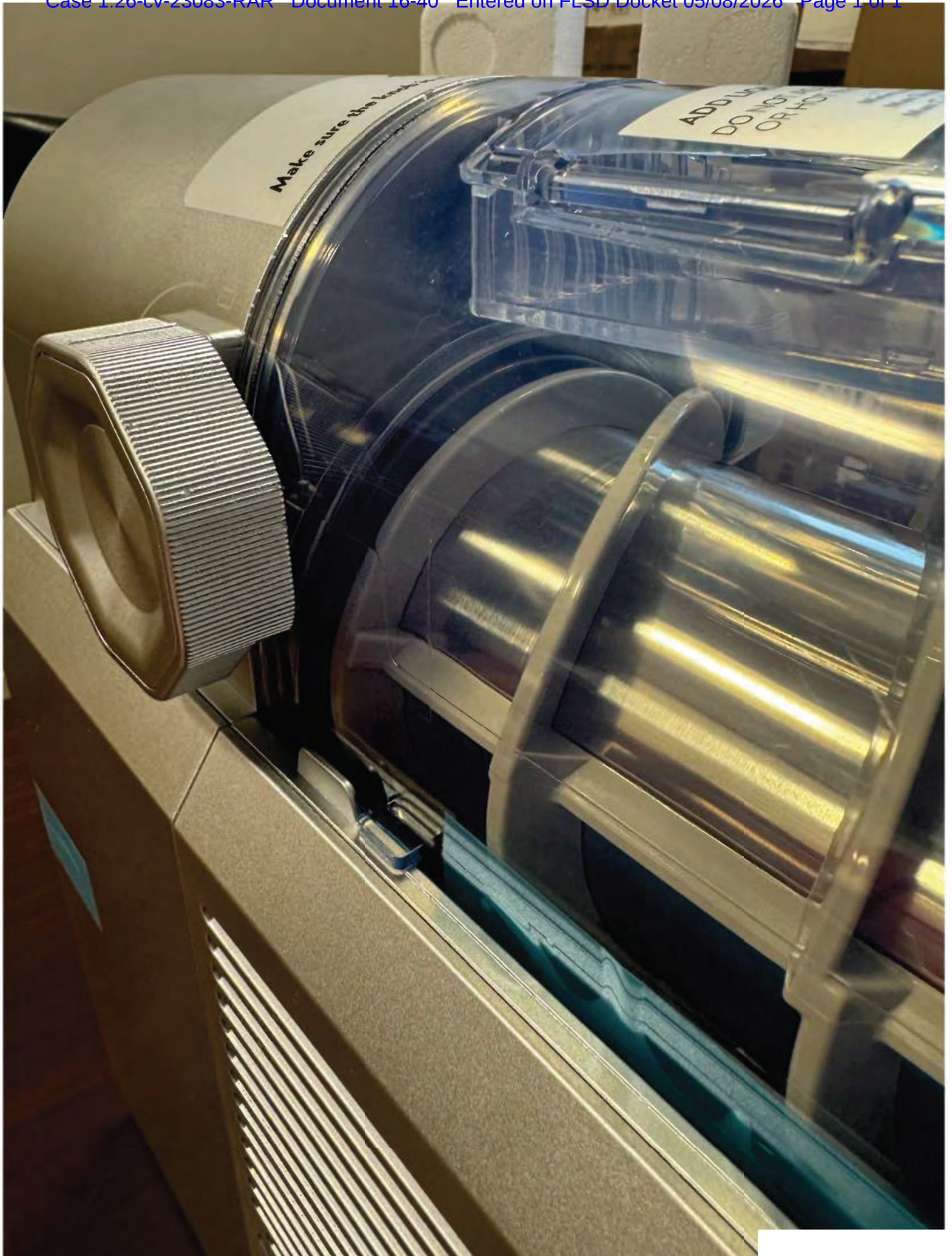


Exhibit 440

Fesolu

XRJX001

The inclination angle during transportation should not exceed 45 degrees before starting the machine. Please read the user manual carefully.



Handle with Care!

Home Use Compact Slushie Machine



NO ICE NEEDED
NO BLENDING
NO HASSLE

Frozen Drinks
Melt In Your Mouth

7 PRESET
SETTINGS

Unlock Hundreds of
Delicious Smoothies



纸箱号: 共 200 个纸箱

FBA

目的地:
FBA: 7051eb45-8423-4e81-9c1f-0a905fd47363
Amazon.com Services LLC
18900 McDowell Road
BUCKEYE, AZ 85396
美国

发货地:
Ruanjinyi
Guangdong - 江门市 - 529100
台城平太大道1号(永利)4楼012号
中国

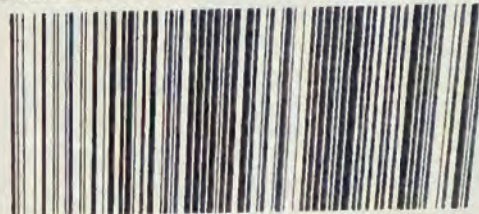
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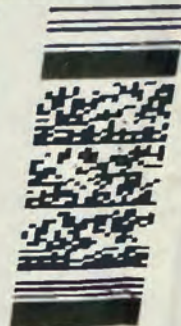


X004P0Y2IX

Commercial Slushie Machine for Frozen Drinks
新品



FBA18XK7JZRCU000091



Single SKU
Slushie-001-US
数量 1
Slushie

请不要遮住此标签

Slushie Machine

CARTON : 19.3" x 8.9" x 18.9" (490 x 225 x 480 mm)

G.W. : 25.3 lbs (11.5 kg)

QTY : 1 PC

MADE IN CHINA



US 不报关 91/200

YP10858653

中山金 GEU3

US-粘用冠税章以本纸包税

D-200

Made in china



Y P 1 0 8 5 8 6 5 3 - 0 0 0 9 1



Friendly Reminder for Our Valued Customers:

Thank you for choosing our slushie machine !

To ensure quality, every unit undergoes **100% Sprite frozen testing** before leaving our factory. You may notice slight **water droplets** or a faint **Sprite aroma** upon unboxing—this is completely normal and confirms your product passed rigorous safety checks.

Rest assured, your slushie machine is thoroughly cleaned and sanitized, and any residual scent will fade after its first use.

Should you have any concerns, our customer support team is always here to help. Enjoy your smoothie adventures!

Share Your **More** Thoughts

We always Care about Your **Happiness**.

- If you are, please share your happiness in Amazon.
- If not, please email us, we are here for your voice.
- Your experiences with photos & videos can help more peoples always.

Thank you for choosing our product.

Open Monday-Friday 6:30am-7:00pm CST

- Our dedicated support team can offer immediate assistance with rapid response times.
 - If any parts are received damaged or defective, please contact us.
 - We are happy to replace parts to ensure you have a fully functioning product.
-

mountwalkerusa@outlook.com

25% within < 15m

81% within < 2hr

36% within < 30m

93% within < 3hr

60% within < 1hr

For More Products

mountwalkerusa@outlook.com





Exhibit 446



Exhibit 447

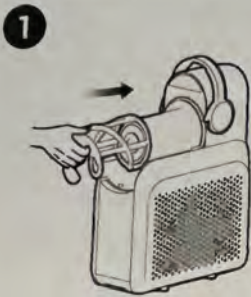


USING THE SLUSH PROFESSIONAL FROZEN DRINK MAKER

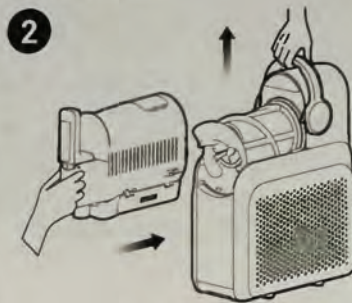
NOTE:

- 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.

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



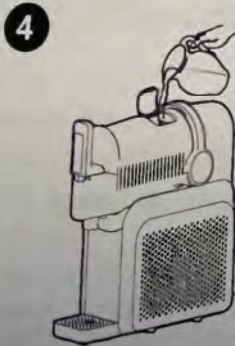
- Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



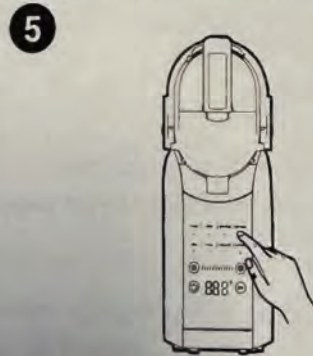
- With the bail handle up, slide the vessel over the installed auger and evaporator.



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

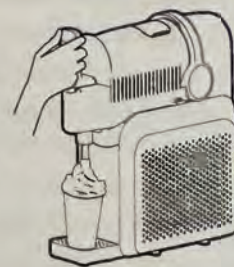


- Plug the unit in.
- Open the vessel cover to add the liquids and close the cover.



- 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.

- **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.

USING T

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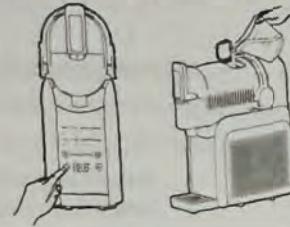
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CARE & MAINTENANCE

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 hot water up to the vessel's max fill line (64 oz).
- Slowly dispense the water from the unit immediately after filling.
- Press the power button to turn the unit off.

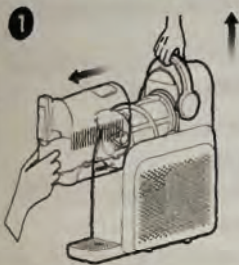


NOTE: Liquids from rinsing will dispense through the vessel pour spout. Ensure you use a large cup or bowl to capture this liquid.

NOTE: If needed, repeat until frozen drink is melted on the evaporator.

DISASSEMBLY & CLEANING

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



- 1**
- 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.



- 2**
- Slide the auger off the evaporator. Set aside.



- 3**
- Drip tray cover can be removed for easy cleaning.



- 4**
- 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.

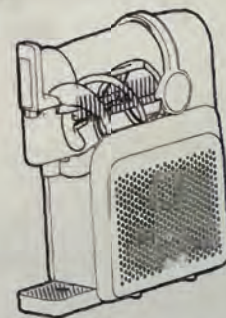
STORING

- 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.



WARNING:

1 SEALING RING HAZARD:
The sealing ring may detach during vessel disassembly.

2 REQUIRED ACTION:
Verify the sealing ring is securely fastened before use.

3 SAFETY CHECK:
Confirm the vessel is correctly installed to prevent leaks.

Do not lift out the sealing ring

FEDERAL OR LOCAL REGULATIONS
NON-FLAMMABLE REFRIGERANT USED.

ATTENTION: RISQUE D'INCENDIE
D'EXPLOSION. ÉLIMINER
DANGERS EN VENTILANT CONFORMÉMENT
À LA RÉGLEMENTATION FÉDÉRALE
OU LOCALE. FRIGORIGÈNE
NON INFLAMMABLE UTILISÉ.

clover

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USE HERE
OR
VENTS
OPEN COVER TO FILL

SEALING RING UNIT



Exhibit 452

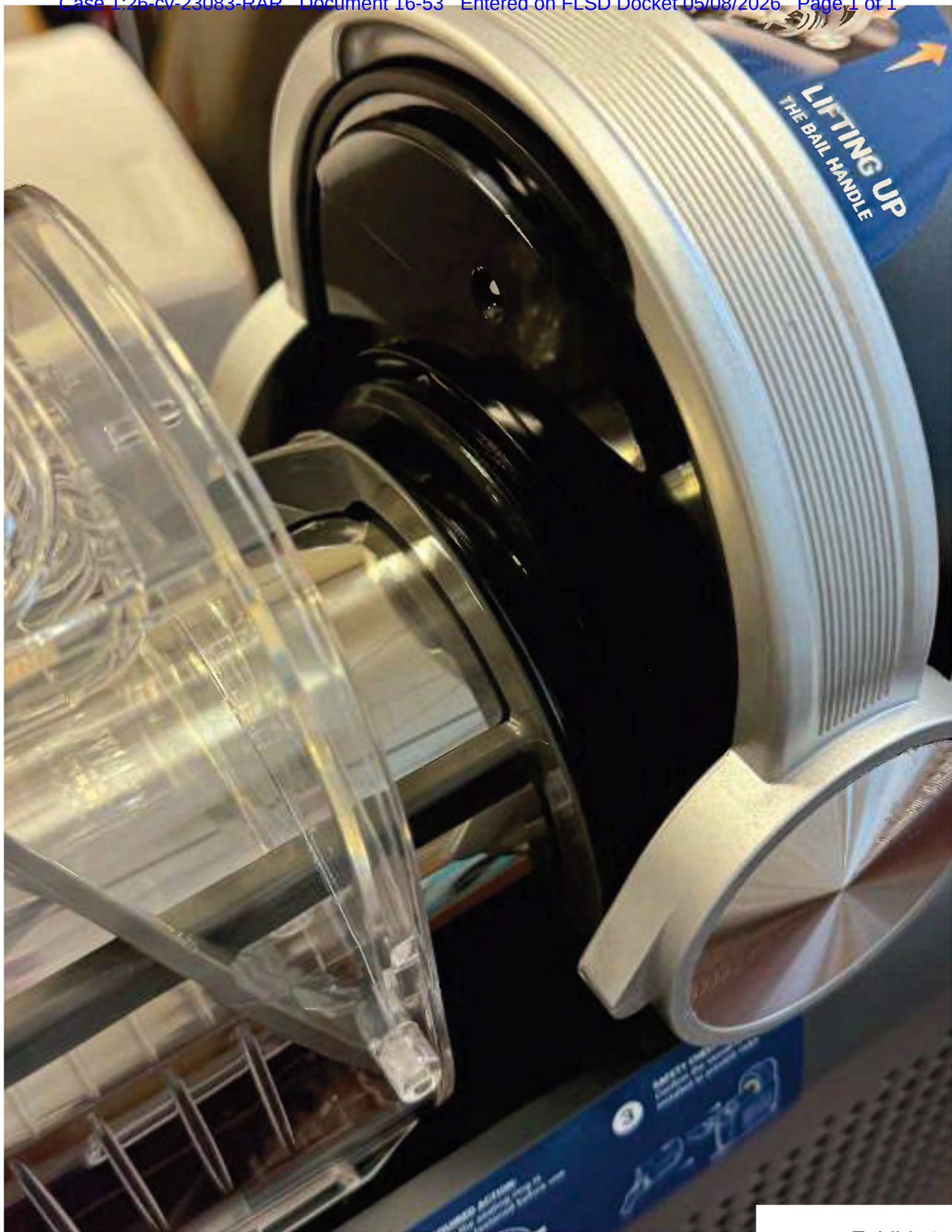


Exhibit 453



Exhibit 454


Fesoiu

XRJX001

FBA

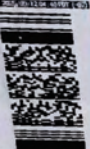
請小心搬運此包裹

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7418 001
47100 001
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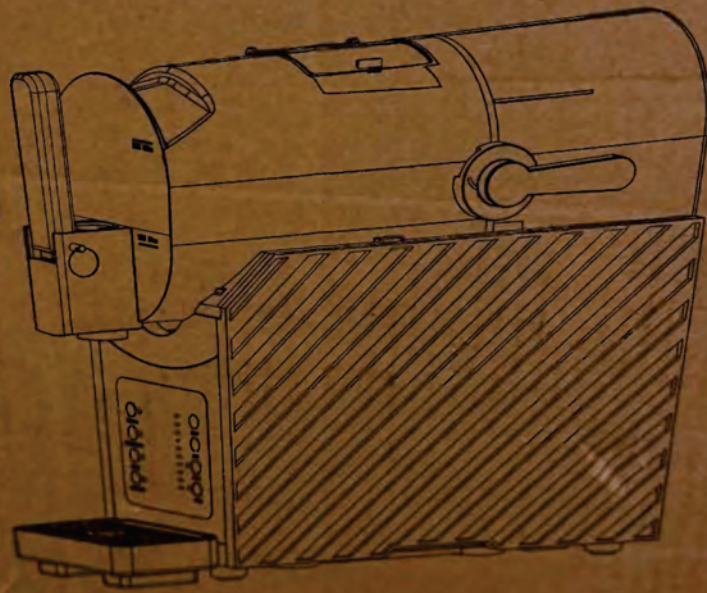
FBA-1618VQ8Z3U0C0104

Single SKU
SKU: 61384V50251
SKU: 61384V50251



3030440X13

Blender Machine with Self-Grating Smoothies, and more
New! MADE IN CHINA



Package size: 8.07x16.77x17.01 in
N.W/G.W: 18.3 / 20.1 lbs
Made in China



Fesoiu

个 端在此新基

FBA

目的地:
34 8272 11287 2298 1001 0304
SCF3
4700 WILSON AVE
OAKLEY, CA 94561-1677
美国

FBA STA (09/12/2025 11:40) SCF3

Created: 2025/02/12/04:40 FOT (-07)



FBA1918YQ8Z3U000104



Single SKU
XRJ2. 6LHSMAX620Z0V1
数量 1
alohiem... 6. Canada



X004MGXHL3

Slush Machine with Self-shakes Smoothie, and more
New! MADE IN CHINA





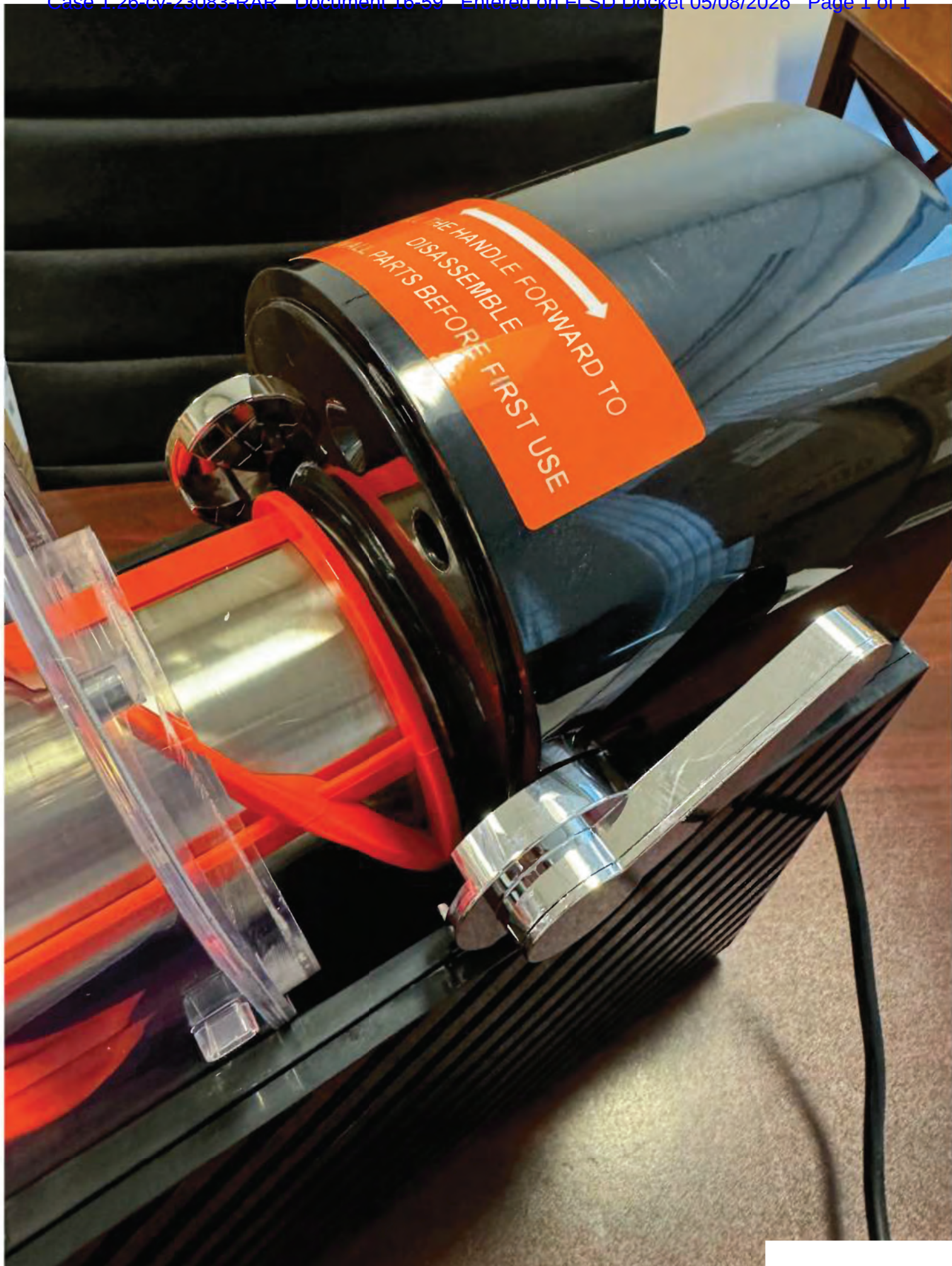
Remove condensate and clean regularly.

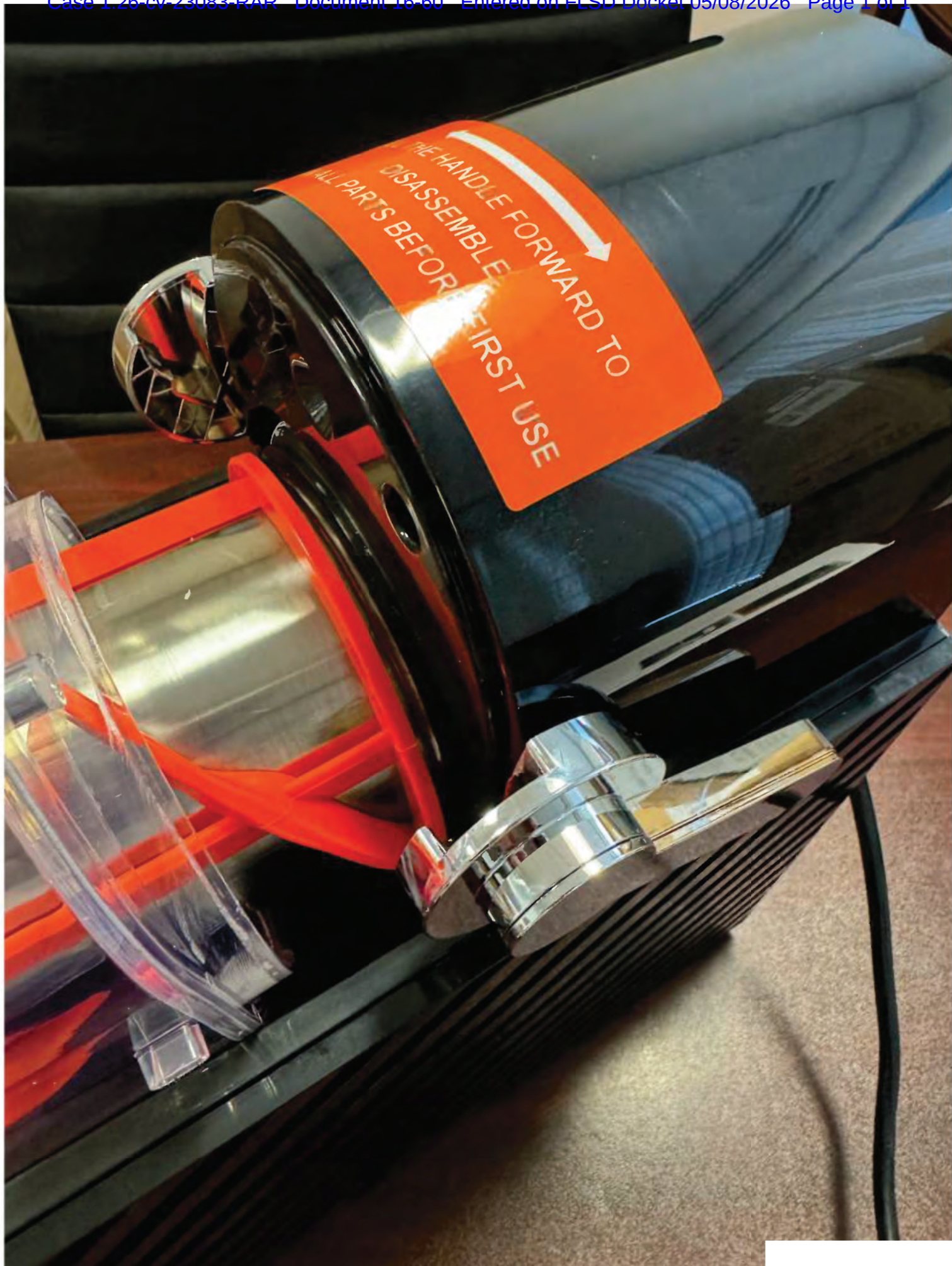
Fesolu

- SWITCH
- FROZEN JUICE
- SLUSH
- MILKSHAKE
- HARD
- SOFT
- LIGHT
- RINSE



Exhibit 458



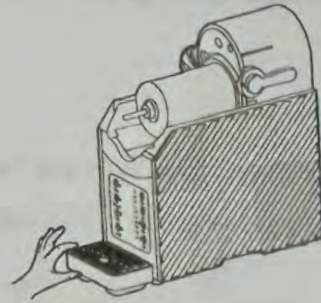


6. Motor Protection Function

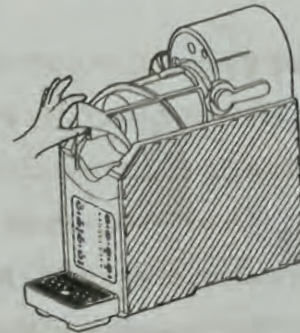
If the hardness is set too hard or the ingredients are wrong, the drinks will become harder and harder. At this time, the motor protection device will automatically stop the motor from working to ensure its life, which is a normal phenomenon.

OPERATION INSTRUCTIONS

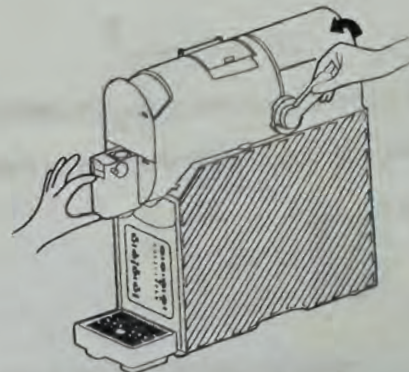
1. After ensuring that all the parts are complete, install the drip tray and drip plate.



2. Attach the mixer to the compressor.

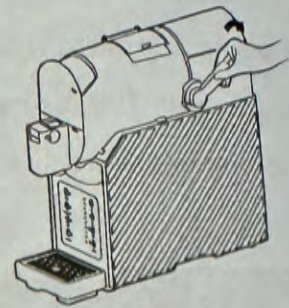


3. Face to the machine, pull the rotary rod towards yourself, then insert and install the bucket on the machine.



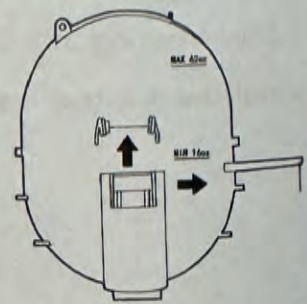
OPERATION INSTRUCTIONS

4. Push the rotary rod forward to secure the bucket assembly firmly.

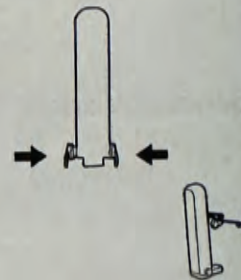


⚠ NOTE: When the bucket is removed during the working, the hardness display bar will show the light flashing, the machine will not run for self-protection.

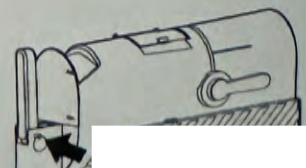
5. Pull out the pin and take out the spring from the handle joint in front of the valve rod.



6. Clamp the spring on both sides of the handle and install back into the handle joint (Note the orientation of the spring as shown). The valve rod should be moved up so that the raised end of the handle is inserted into the groove of the valve rod.



7. Insert the pin through the handle joint



CLEANING AND MAINTENANCE

Parts Cleaning

All parts except non-removable parts are washable. Clean all parts after finishing the cleaning cycle or after each use.

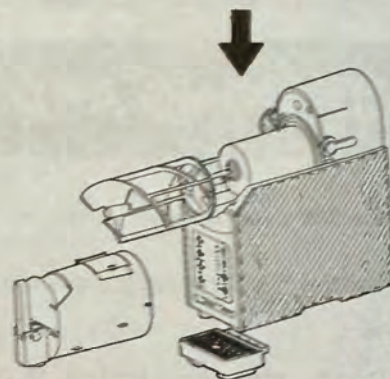
NOTE: Water of more than 80°C is not allowed.

1. Pull the rotary rod to remove the bucket, mixer and drip pan, and detach the drip plate and drip tray, etc.



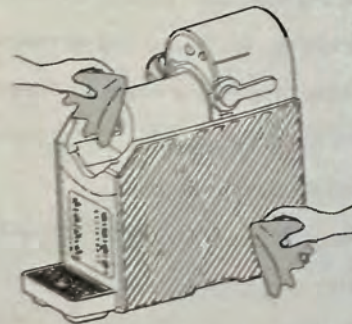
2. Detach the handle as the direction opposite to the installation steps.

3. Wipe the parts under the evaporator with a sterilized or warm wet cloth. Clean all parts with a warm detergent marinier if necessary.



4. Wipe the evaporator and shell with disinfectant or warm wet cloth.

5. Keep all the parts dry.



NOTE:

1. The cleaning method must meet the current local hygiene standards.
2. Do not allow children or disabled people to operate without any guidance or supervision.

CLEAN

Maintenan

- NOTE:**
1. Take out the
 2. Use a wet c
 3. Dry all the





Exhibit 465

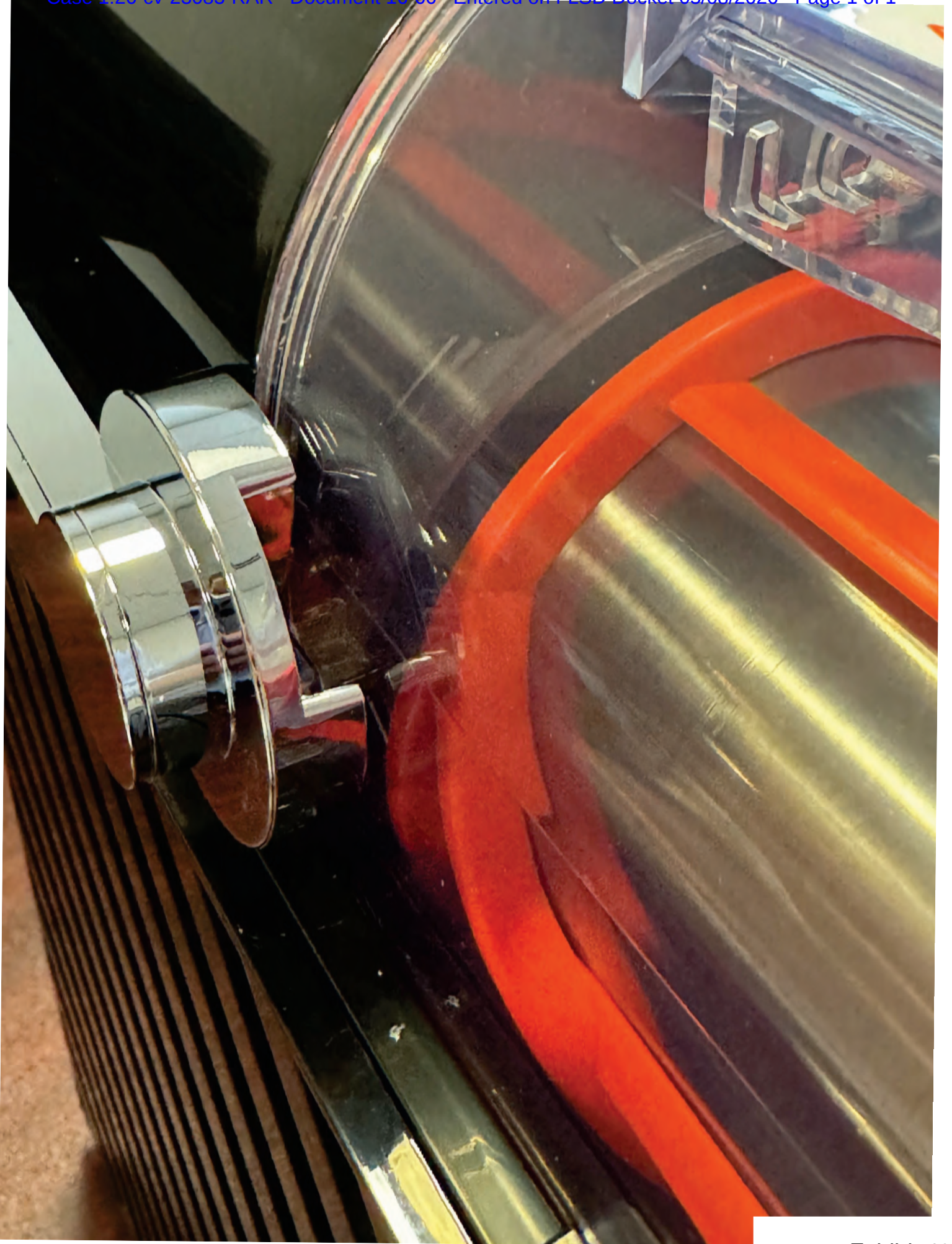


Exhibit 466

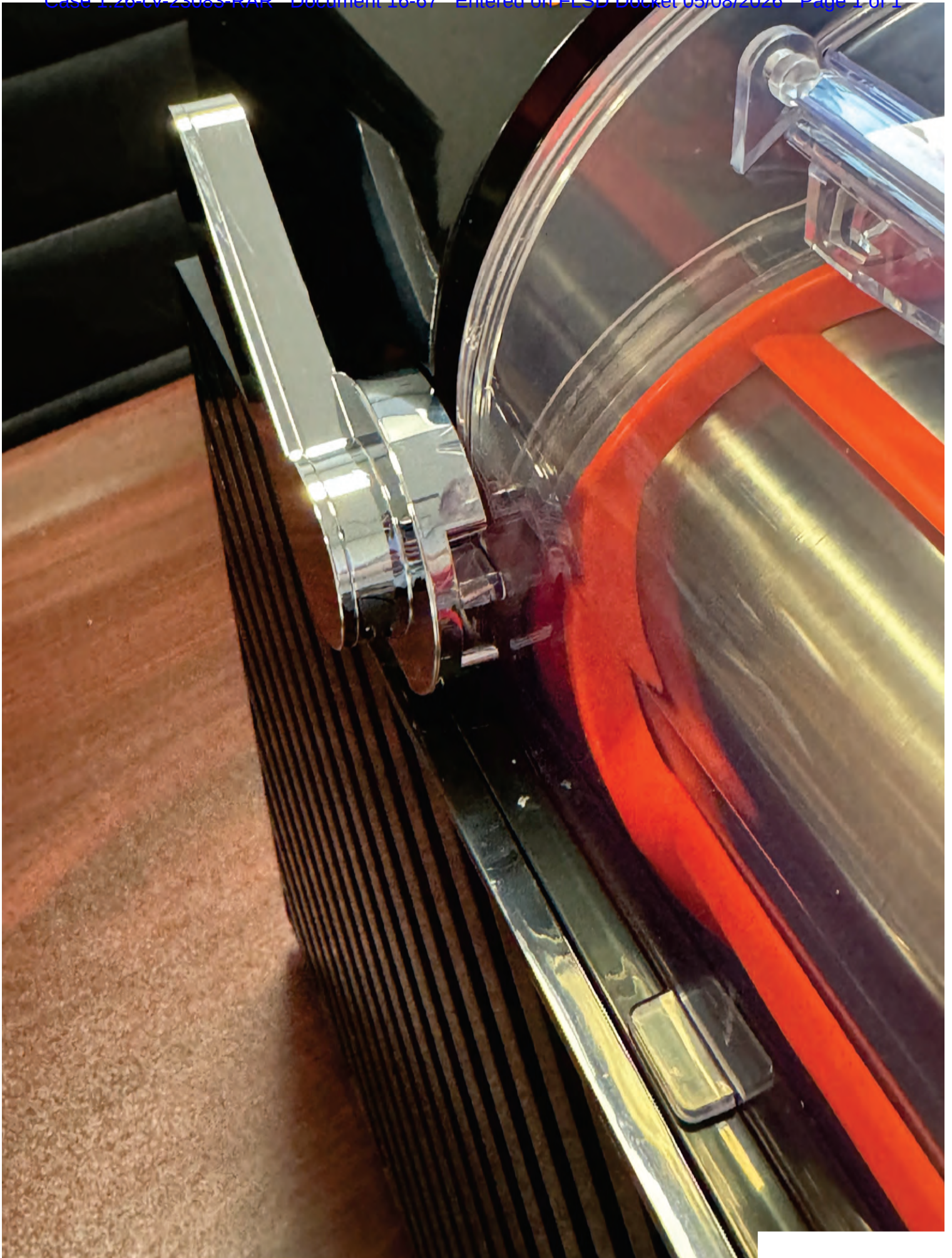


Exhibit 467

FOHERE





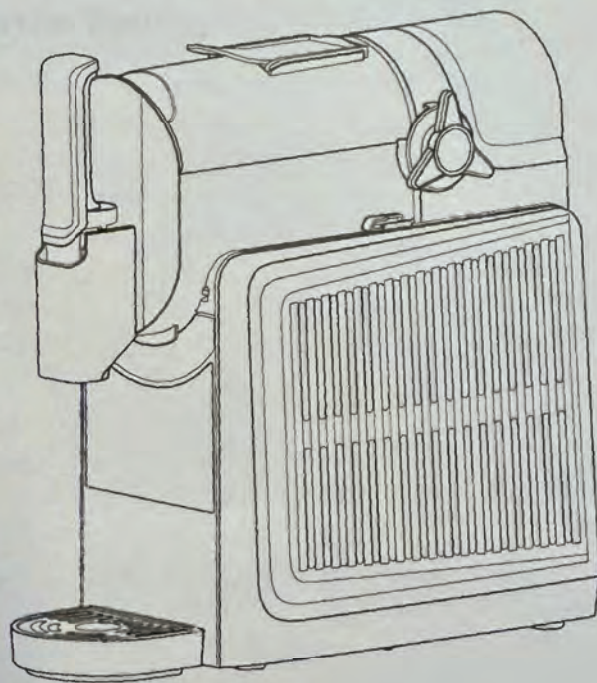


Exhibit 470

TABLE OF CONTENTS

FOHERE USER MANUAL

SLUSHY MAKER
MODEL: ISF1001-UL



Before operating the appliance, please read this manual and all the safety instructions thoroughly and retain it for future reference.

NOTES:

- (1) Do not add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- (2) Do not add hot ingredients.
- (3) All ingredients input must contain at least 5% sugar.

1. Install the water catch under the evaporator by sliding it into the rail grooves (see Fig.1).

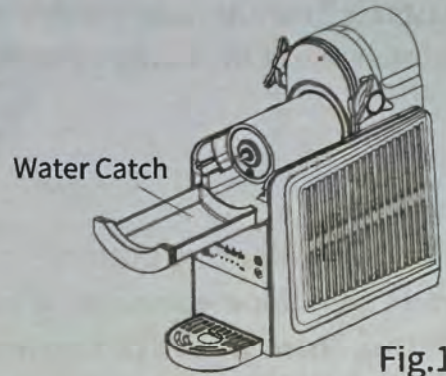


Fig.1

2. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin (see Fig.2).

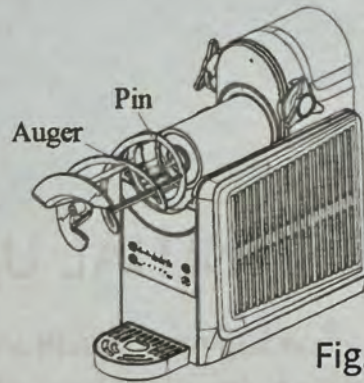


Fig.2

3. Slide the tank on over the installed auger and evaporator, and then lock the tank in place by the tank locking bar (see Fig.3).

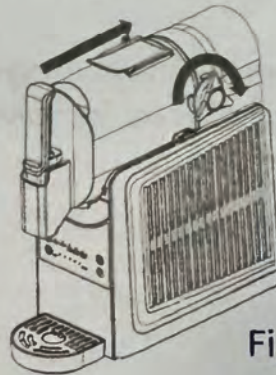


Fig.3



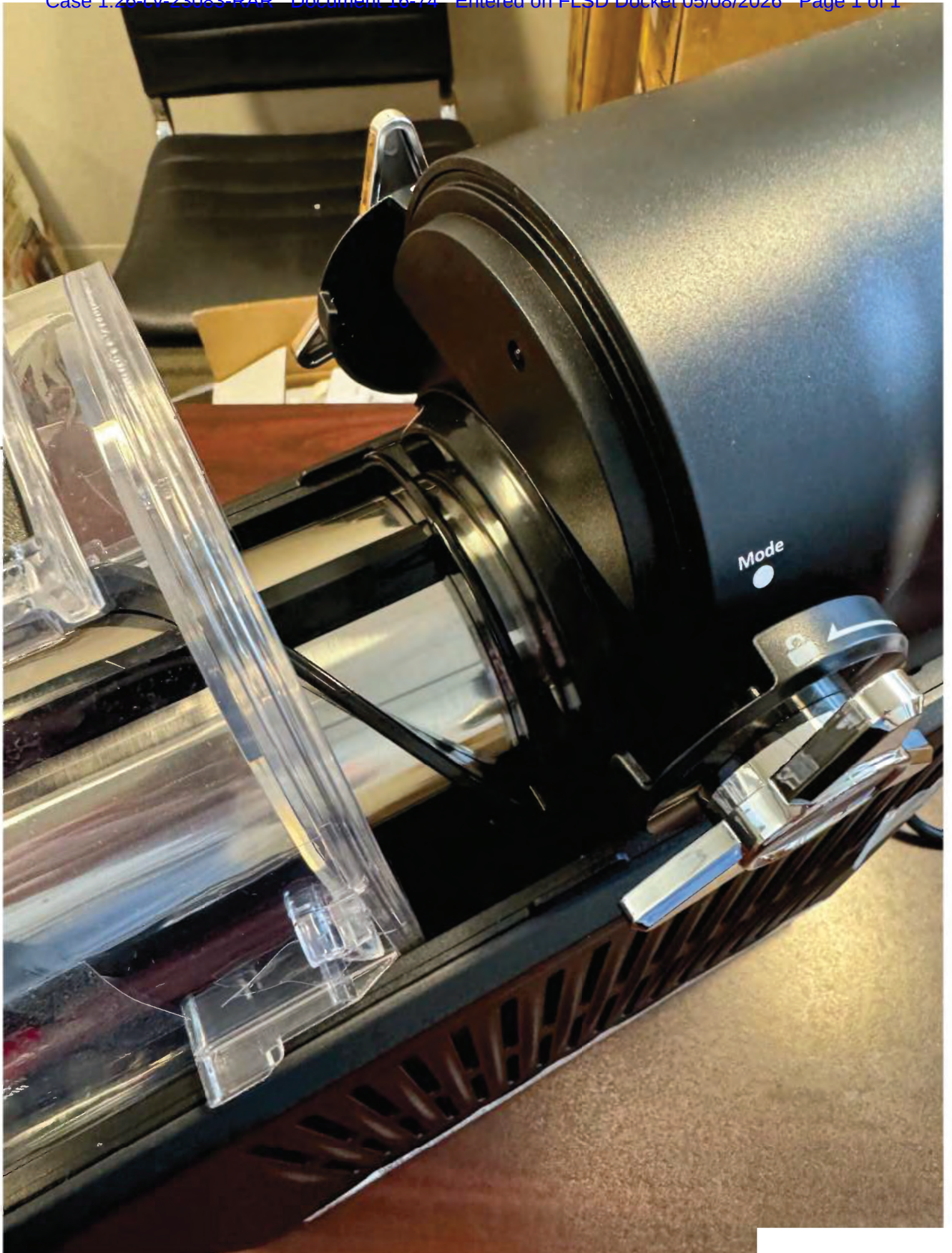




Exhibit 475



Exhibit 476

FBA

Box 31 of 40 - 28.22lb

SHIP FROM:
大方广美西洛杉矶2仓
18450 East Gale Avenue
City of Industry, CA 91748
United States

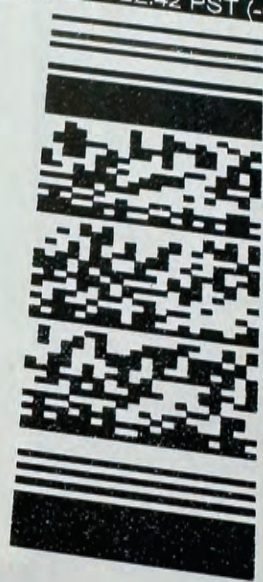
SHIP TO:
FBA: shenzhenfuduosishangmaoyouxiangongsi
SCK1
4532 NEWCASTLE RD
STOCKTON, CA 95215-9465
United States

FBA STA (11/06/2025 06:42)-SCK1

Created: 2025/11/05 22:42 PST (-08)

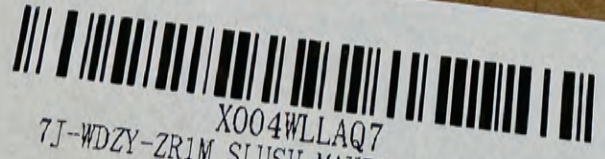


FBA193CBPYCVU000031



Single SKU
7J-WDZY-ZR1M
Qty 1
1001

PLEASE LEAVE THIS LABEL UNCOVERED



X004WLLAQ7
7J-WDZY-ZR1M SLUSH MAKER X004WLLAQ7

FOHERE





If tilted beyond 60°, the temperature 1 and 5 indicators will flash, emit a warning beep, and lock controls until leveled (<60°), automatically resuming prior operation when stable.



Exhibit 480



Exhibit 481



Exhibit 482

OPERATION

NOTES:

- (1) Do not add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- (2) Do not add hot ingredients.
- (3) All ingredients input must contain at least 5% sugar.

1. Install the water catch under the evaporator by sliding it into the rail grooves (see Fig.1).

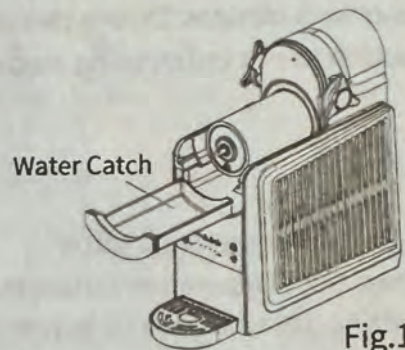


Fig.1

2. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin (see Fig.2).

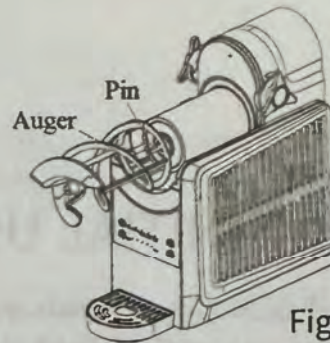


Fig.2

3. Slide the tank on over the installed auger and evaporator, and then lock the tank in place by the tank locking bar (see Fig.3).

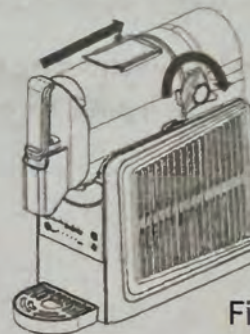


Fig.3

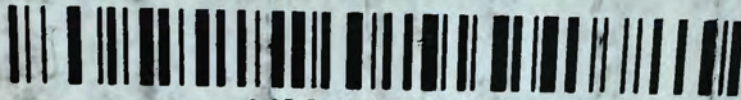




Exhibit 485



Exhibit 486



X004V96Q3H

Slushie Machine for Home, Professional Frozen Drink Maker

新品

利甲

WAGS

Frozen Drink Maker

Model: R2

US-4

Made in China

FBA Box 14 of 15 • 25/29th



26 LB 14.5 140P 18

SHIP TO VIA MAILING DAKLAND CA 94621-1412

CA 946 9-02

UPS GROUND



MADE IN CH



Exhibit 489



Exhibit 490

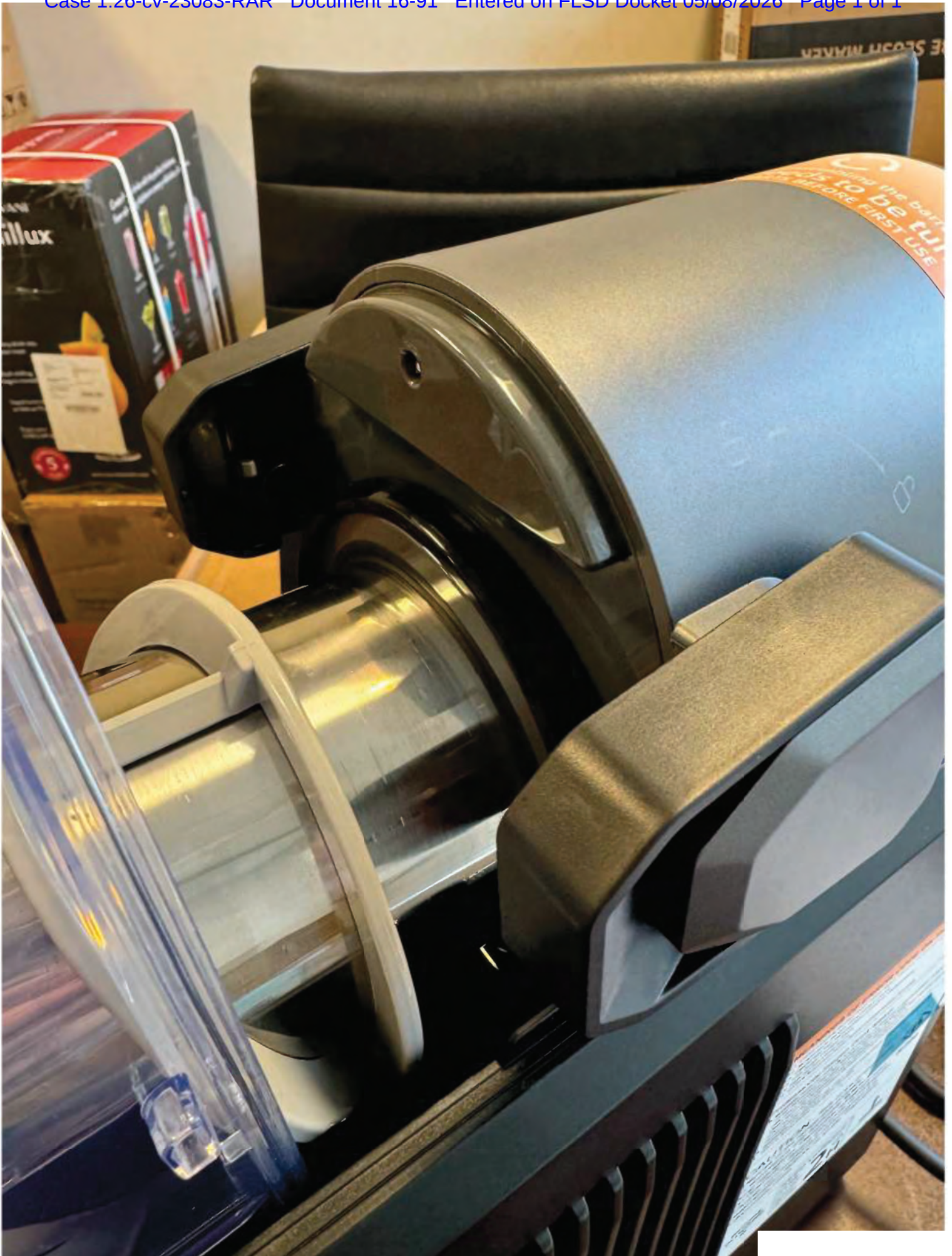
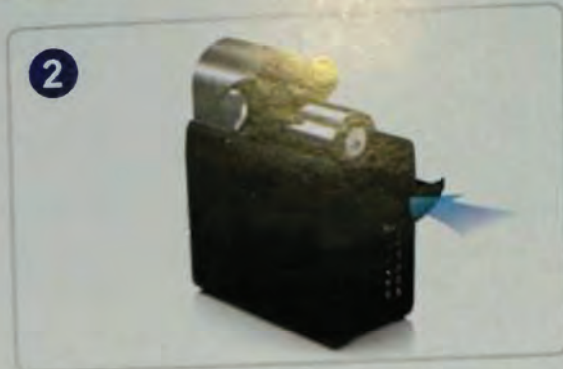


Exhibit 491

- 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. NOT clean 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 mixing **blades and motor**.



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 Stirring blade by sliding it over the evaporator until it fits into place on the pin. Check whether the sealing ring is installed in place.



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



5 Rotate the locking knob forward to secure the container, ensuring the container is sealed in position.



6 The knob must be turned to the "lock" position; otherwise, the loading bucket may detach and cause leakage.

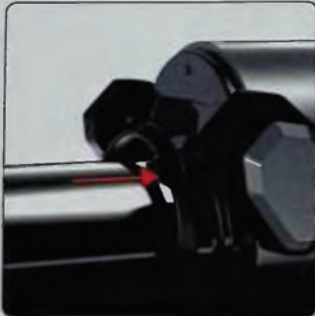


7 Rotate the locking knob forward to secure the container, ensuring the container is sealed in position.

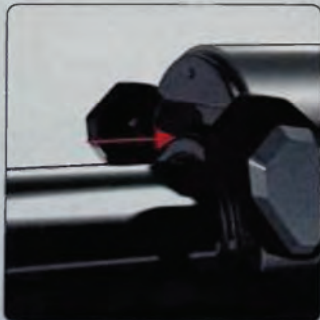


8 Fully assembled condition.

Paying Special Attention To The Details Below:



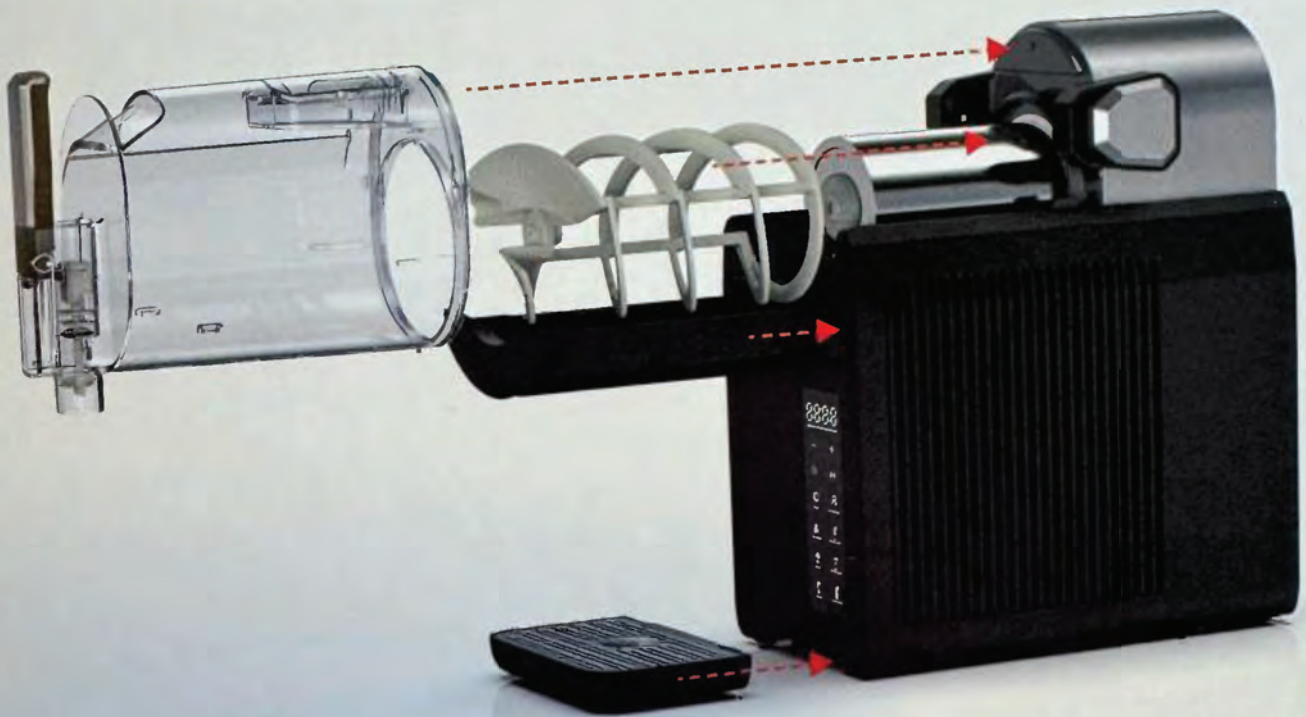
✓ Ensure the loading bucket sealing ring is installed in the correct direction.



⚠ Be cautious as the sealing ring may come off when disassembling or assembling the loading bucket. Always check if the sealing ring is properly installed.



✗ Incorrect installation direction of the bucket sealing ring. Please check.



05/ HOW TO MAKE SLUSH

1. Prepare the smoothie ingredients and mix them well. Open the loading bucket lid, pour the ingredients into the bucket, and then close the lid.

06/ MAINTENANCE

Cleaning Function

Fill the bucket with warm water. Press the "Clean" button to select the cleaning function. Press the "Start" button to initiate the cleaning process, during which the stirring motor will operate.

Note: If necessary, you can add 1-2 drops of food-grade detergent, let it sit for 2 minutes, and then proceed with the cleaning

Note: Please ensure that the power plug is disconnected before cleaning to prevent any risk of electric shock.

- 1.** Take out the bucket assembly, rinse it thoroughly with water, and wipe it clean with a damp cloth. Do not use abrasive cleaning pads to scrub;
- 2.** Remove the stirring blade, rinse it thoroughly with water, and clean it with a damp cloth;
- 3.** Gently remove the bucket sealing ring and rinse it with water. Clean it using a damp cloth;
- 4.** Clean the cooling bucket and the appliance body with a damp cloth to wipe away any dirt. Avoid direct water rinses on the cooling bucket and body, and never submerge the appliance or pour water into the side vents;

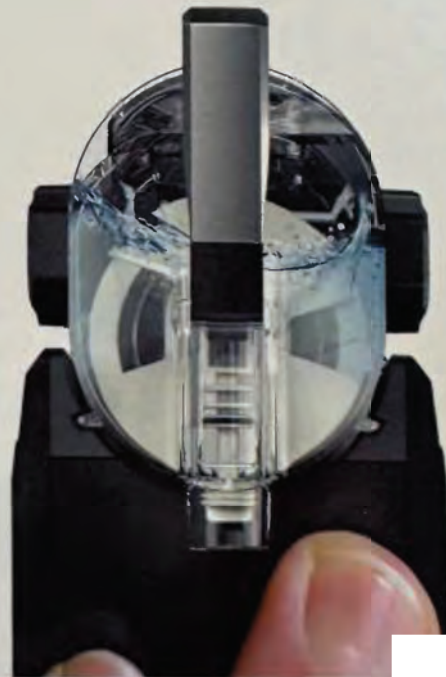




Exhibit 496



Exhibit 497

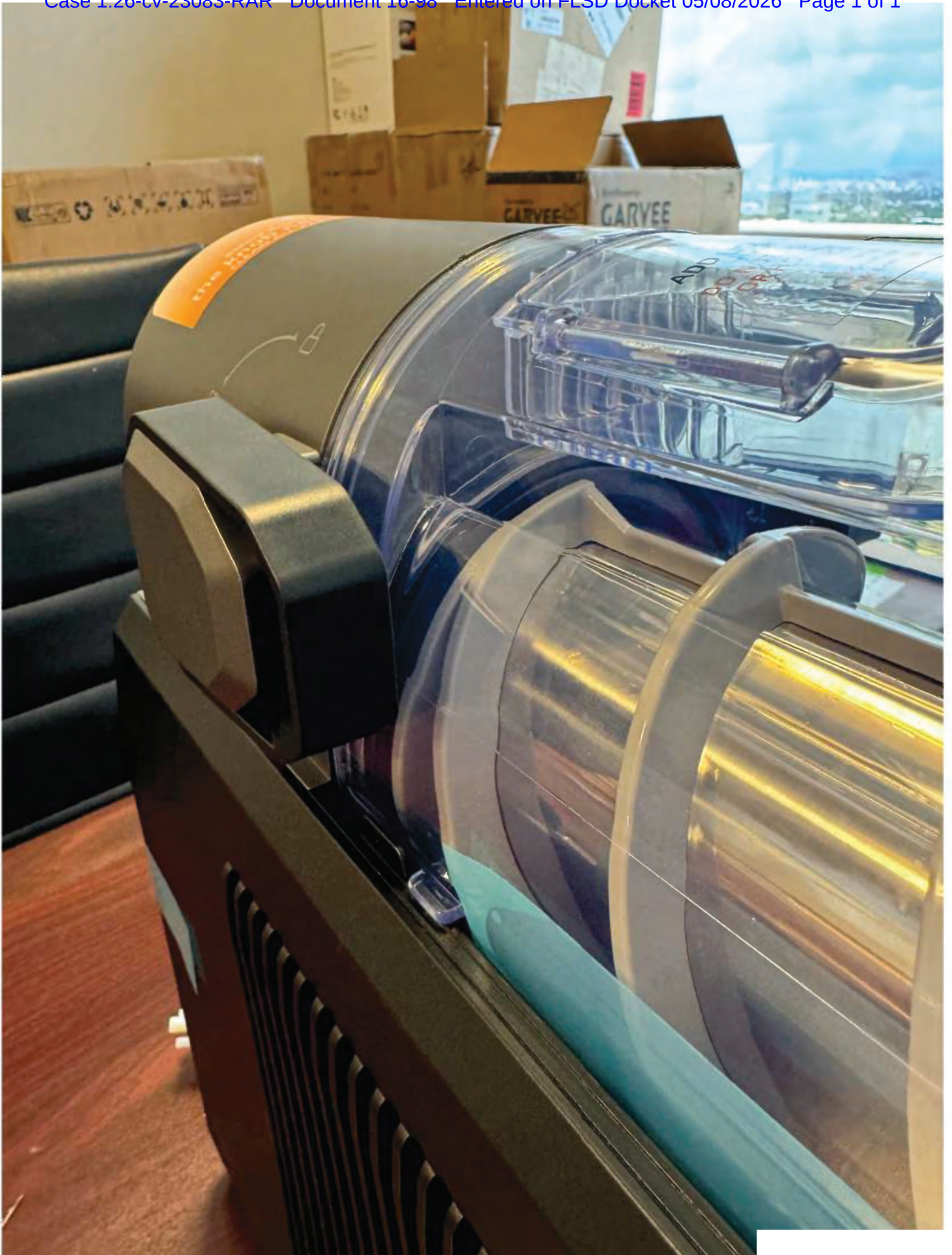


Exhibit 498



Exhibit 499

refrigerant fluid to settle.

FRAGILE THIS SIDE UP

SKU: 5801810710327

SLUSH MACHINE

Slushie Machine
en Glacée

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

FBA

USPS

1300 N. ELSTON AVE
CHICAGO, IL 60642-1097

1300 N. ELSTON AVE
CHICAGO, IL 60642-1097

5801810710327

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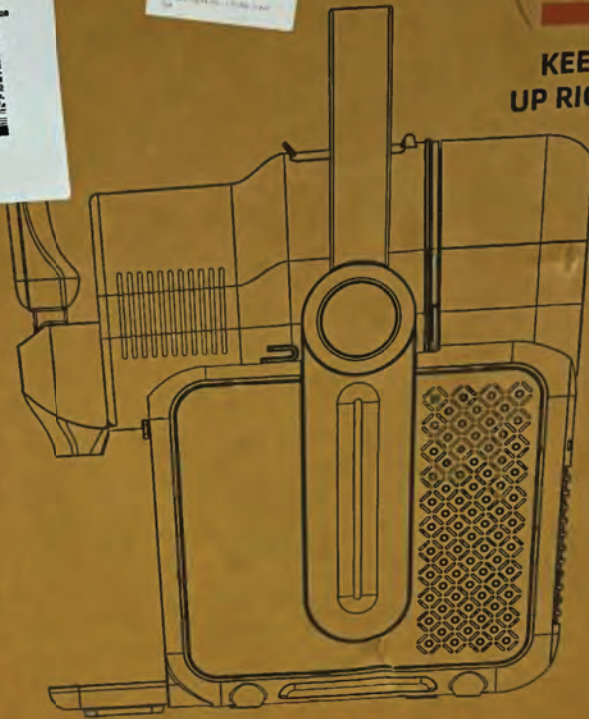
5801810710327

5801810710327

↑

KEEP UP RIGHT

- Apricot Yellow
- Grey
- Pink
- Green
- Purple Blue



**MOVE IT ANYWHERE,
ONE-HANDED.**

FAMILY-SIZE CAPACITY, PARTY-READY DESIGN

Order No. US-ZX25241289HC06
Del NO. 05M2622D
Y: 1
W: 12.5 kg
SIZE: 46.9" 24.4" 50.5" High
MADE IN CHINA

1
S
C

5801810710327

ink Maker