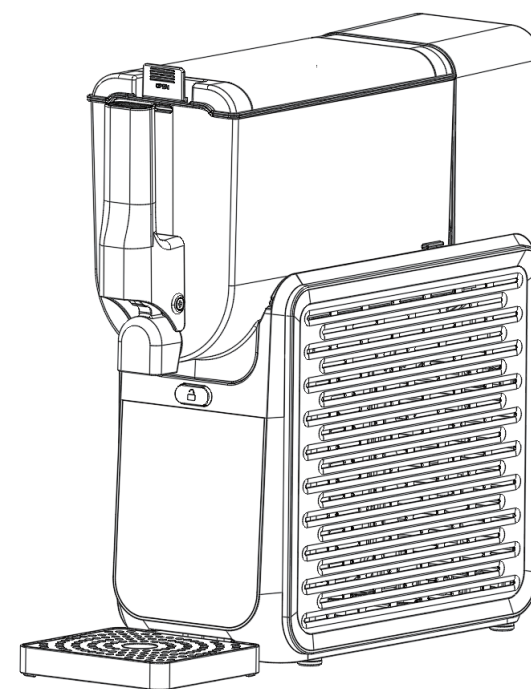


User Manual

Slush Machine

AS300



Please read the user manual carefully before using this product. For home use only.

IMPORTANT SAFETY CAUTIONS

DANGER: Risk of fire or explosion- Flammable refrigerant used- DO NOT puncture refrigerant tubing- Dispose of product properly in accordance with the applicable federal or local regulations pertaining to flammable refrigerants-

WARNING: To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions- DO NOT use appliance for other than intended use-

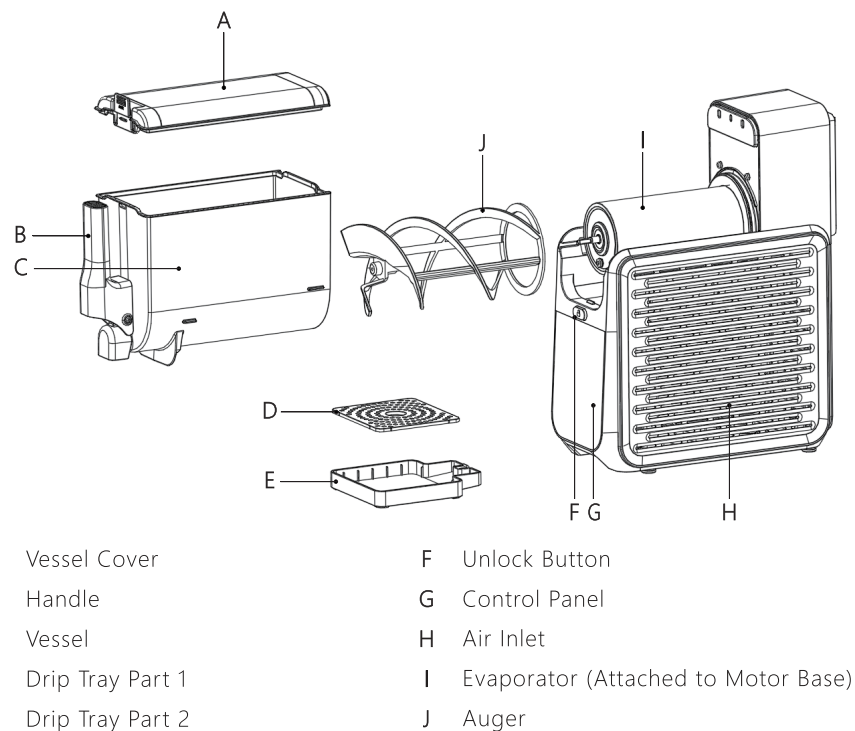
- 1 Read all instructions prior to using the appliance and its accessories.
- 2 Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- 3 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 4 Turn the appliance OFF, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. NEVER unplug by grasping and pulling the flexible cord.
- 5 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 6 DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damage in any manner. This appliance has no user-serviceable parts. If damaged, contact customer service for servicing.
- 7 This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact customer service for service.
- 8 Extension cords should NOT be used with this appliance.
- 9 To protect against the risk of electric shock, DO NOT submerge the appliance or allow the power cord to contact any form of liquid.
- 10 DO NOT allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
- 11 DO NOT allow the unit or the cord to contact hot surfaces, including stoves, and other heating appliances.
- 12 ALWAYS use the appliance on a dry and level surface.
- 13 DO NOT allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 14 This appliance is NOT intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 15 ONLY use attachments and accessories that are provided with the product or are recommended by capabilities, or lack of experience and knowledge, unless they have been given supervision. Otherwise, it may cause fire, electric shock or injury.
- 16 Keep hands, hair, and clothing out of the container when loading and operating.
- 17 During operation and handling of the appliance, avoid contact with moving parts.
- 18 DO NOT microwave the containers or accessories provided with the appliance.

- 19 ALWAYS keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- 20 DO NOT use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 21 DO NOT damage the refrigerant circuit. This warning is only applicable for appliances with refrigerating circuits which are accessible by the user.
- 22 DO NOT use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- 23 DO NOT add frozen fruit, frozen vegetables, or ice to the unit.
- 24 DO NOT add hot ingredients to the unit.
- 25 DO NOT submerge the motor base or control panel in water or other liquids.
- 26 DO NOT fill vessel past the MAX FILL line.
- 27 NEVER leave the appliance unattended while in use.
- 28 Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- 29 DO NOT carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- 30 DO NOT process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.
- 31 ALWAYS keep the unit upright.
- 32 After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours before operating to let the refrigerant oils settle in the air conditioning system for best performance.
- 33 This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- 34 The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.
- 35 Keep rear and sides of the unit open in order for the compressor to operate properly and not over heat.
- 36 Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- 37 DO NOT use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 38 DO NOT damage the refrigerant circuit. This warning is applicable only for appliances with refrigerating circuits that are accessible by the user.
- 39 When using appliance, make sure both sides and back of it are at least four inches away from walls.

SAVE THESE INSTRUCTIONS

User Manual

KNOW YOUR SLUSHIE MACHINE



*0.75L/24-oz minimum liquid capacity (soft ice cream maximum liquid capacity).
1.2L/41-oz Milkshake maximum liquid capacity.
2.8L/96-oz maximum liquid capacity.

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 in the condenser for optimal and safe use.

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

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USING THE CONTROL PANEL

POWER

- Press to power the unit on and off.

RINSE CYCLE

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

PRESETS

- 5 unique presets use RapidChill Technology to determine the perfect temperature for the ideal frozen drink.

TEMPERATURE CONTROL SETTING

- Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.
- For sippable frozen drinks, Raise the temperature by pressing the arrow on the left side of the control panel.
- For thicker, colder frozen drinks, Reduce the temperature by pressing the arrow on the right side of the control panel.



RECIPE NOT SLUSHING?

- If your recipe has not reached desired texture after 60 minutes, Reduce the temperature by 1 °C. Wait 10–15 minutes to test recipe texture. If still not desired, Then lower the temperature by 1 °C again. Repeat until desired texture is achieved.

PRESETS

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

PRESET	Default temperature	Temperature range	DESIGNED FOR	RECIPE EXAMPLES
Slush	-2.0°C	-5°C ~ 0°C	Transforming your everyday beverages	cola, Soda, lemonade
Spiked Slush	-7.0°C	-10.0°C ~ -3.0°C	Beverages with alcohol content	Margarita, rosé, hard cider
Frappe	-2.0°C	-3°C ~ -0.5°C	Transforming your everyday beverages	Frappe Coffee
Milkshake	-2.0°C	-3°C ~ 0°C	Dairy-and creamier-based beverages (1.2L/41-oz maximum liquid capacity)	Chocolate milk blended milkshake
Soft Ice Cream	-3.0°C	-3.5°C ~ -1.5°C	Ice Cream (1.2L/41-oz maximum liquid capacity)	Soft Ice Cream
Rinse	The motor stops after 24H of operation			

REQUIRED SUGAR CONTENT

Too little sugar or too much alcohol will prevent proper freezing of a slush output. Follow guidelines below for a perfect slush every time. **All inputs must contain at least 4% sugar.**

SUGAR GUIDELINES

Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

SERVING SIZE	Minimum Total Sugar Amount
8 oz (240 ml)	8g
12 oz (355 ml)	11g
20 oz (591 ml)	18g

Low-sugar alert

If the sugar content of the input is too low, the unit will detect it and provide an alert.

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. Combine additional sugar with the base prior to pouring in unit. Reset the unit by pressing the preset. Restart by pressing the preset again.

NOTE: Sugar-free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

ALCOHOL GUIDELINES

The perfect balance for your favorite frozen cocktails at home.

When using the SPIKED SLUSH preset, all premade inputs (wine, beer, etc.) must between 2-8% and 16% alcohol.

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.

Total Recipe Size	Maximum Alcohol Amount
3 cups (24 oz)	1/2 cup (4 oz)
4 1/2 cups (36 oz)	3/4 cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)

Chart above is a guide for incorporating hard alcohol/spirits (35% +) ONLY.

Low-sugar alert

If the alcohol content of the input is too high, the unit will detect it and provide an alert.

If a drink exceeds the maximum alcohol amount

Add 1/4 cup juice; water; non-alcoholic drink mix; 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.
- DO NOT attempt to blend or macerate non-liquid ingredients.
- 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 (96 oz).
- You can run the unit up to 12 hours. (Please note that after 12 hours of continuous operation, the screen will automatically turn off and enter a shutdown state.)
- All parts except the motor base, including the evaporator, are dishwasher safe but should NOT be cleaned with a heated dry cycle.

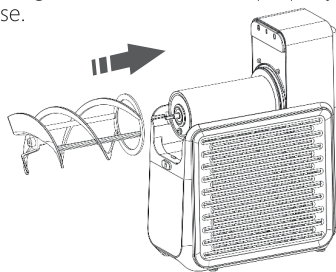
Minimum input = 3 cups (24 oz)

Maximum input = 12 cups (96 oz)

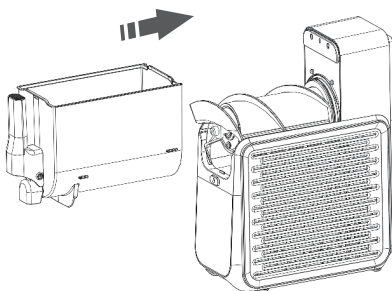
This is NOT a blender.

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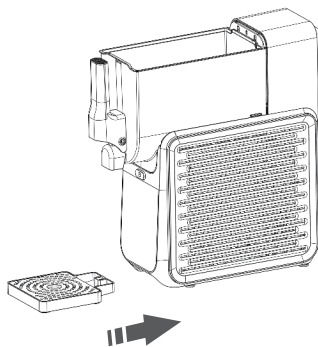
- 1 Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.
- 2 Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.
- * Please note that if the mixing blade is not installed properly, it will affect the machine's operation and cause abnormal noise.



- 3 Slide the vessel over the installed auger and evaporator, until heard the sound of the buckle rebounding.



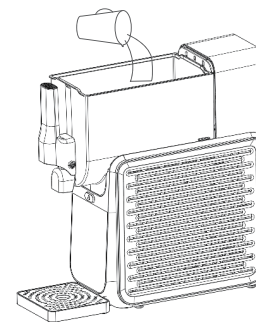
- 4 Insert the drip tray in front of the motor base until it clicks in place.



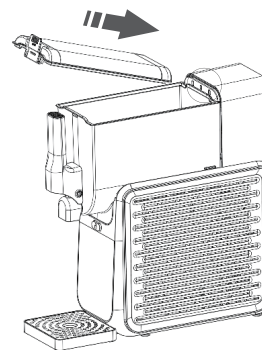
User Manual

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.

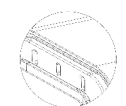
- 5 Plug in the power supply.
- 6 Add liquid(s) and/or blended ingredients into the container.



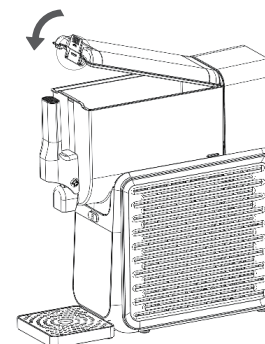
- 7 Cover the container lid and clip it into the container.



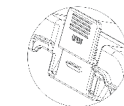
a. Insert the container lid into the positioning hole



Positioning hole



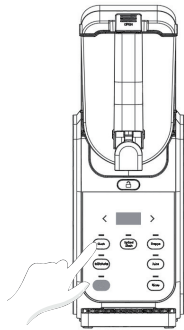
b. Cover the container lid and clip it into the container



Container lid buckle

User Manual

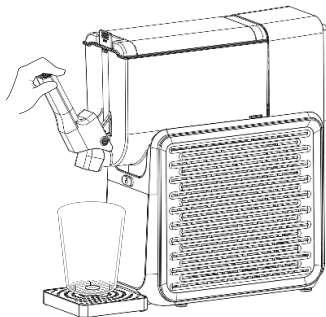
- 8 Choose your desired preset.
- 9 The preset will start at the default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.



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 15–60 minutes depending on ingredients, volume, and starting temperature.

- 10 Place a cup on the drip tray, under the handle.
- 11 To dispense, slowly pull the handle. To stop, release the handle back in place.
- 12 Enjoy your latest frozen drink creation.
- 13 Run the unit for up to 12 hours.



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

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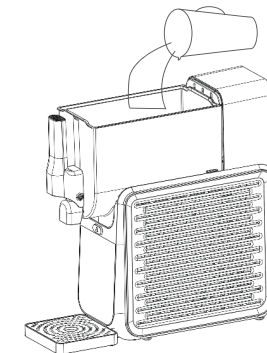
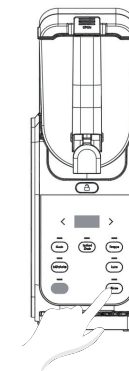
CARE & MAINTENANCE

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 max fill line (96 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.



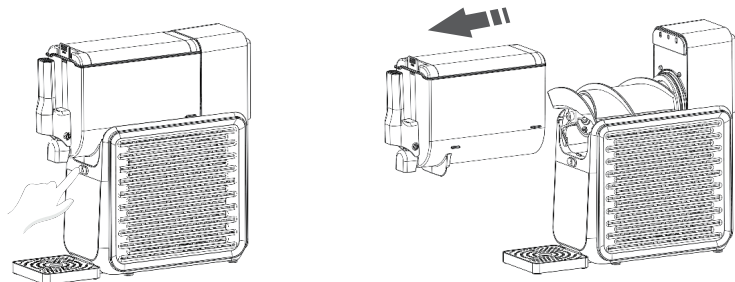
NOTE: If needed, repeat until frozen drink is rinsed off the evaporator

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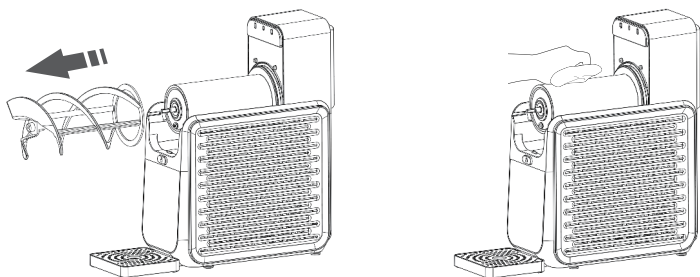
DISASSEMBLY & CLEANING

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

- 1 Press and hold the unlock button 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 Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.
- 5 If needed, remove the drip tray.

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

- 6 If needed, remove the drip tray.

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

- 7 Wipe down the motor base with a sanitized or warm, damp cloth.
- 8 Allow all parts to dry thoroughly before reassembling and/or storing the unit.

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STORING

- 1 DO NOT wrap the cord around the bottom of the base.
- 2 Store the unit upright and store all parts assembled.
- 3 When moving the unit, lift from the bottom of the motor base.
- 4 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.

TROUBLESHOOTING GUIDE

WARNING: To reduce the risk of shock and unintended operation, turn power of and unplug 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.

Container lid not installed in place alarm: If the container lid is not installed in place, the unit will detect it and provide an alert- The digital screen displays "OPEN"-

- Slide the vessel over the installed auger and evaporator, until heard the sound of the buckle rebounding.
- Cover the container lid and clip it into the container.
- Press the Power button to turn unit on, and the preset LEDs will illuminate, indicating the unit is ready for use.

Low-sugar alert: Motor stall alert: If the motor stalls while running, the unit will detect it and provide an alert .**The digital screen displays "E7"**

- 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 auger.
- Plug in the unit again and reassemble all parts to resume unit use.

Low-sugar alert: Unit failure alert: If the unit fails, the unit will detect it and provide an alert.

- If the device malfunctions, please call customer service.