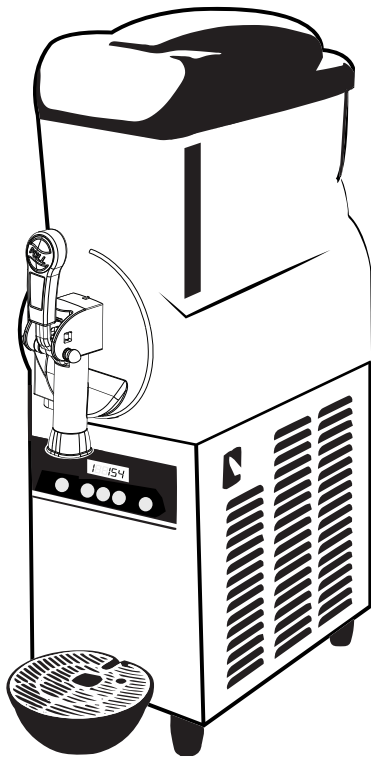




Commercial Slush Machine Manual



Please read this manual carefully before use.





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TECHNICAL SPECIFICATION

Model	HX8432
Rated Voltage	220V AC 50Hz
Input Power	500W
Rated Current	2.8A
Volume	12L
Climate Type	N/SN
Refrigerant	R290/65g
Net Weight	27kg
Shock Protection Type	I
Foam Material	Cyclopentane
Dimensions	520 x 520 x 500mm

1 Warning explanation and operation safety clearance

 <p>Prohibition Signs</p> <p>Indicating a prohibited act that may cause fatal or serious injury</p>	 <p>Warning Signs</p> <p>Indicating the matters needing attention that may cause personal injury or damage to objects.</p>	 <p>Dangerous Voltage</p> <p>Indicating a high voltage danger zone, beware of high voltage</p>	 <p>Fire Hazard</p> <p>Indicating that the material used is flammable, beware of fire</p>
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Note: Be sure to keep this manual in a place where users can access it at any time

Safe Handling Precautions



Warning

When the machine has just arrived, leave it quietly for 24 hours to precipitate the lubricating oil of the compressor before it can be used, otherwise the compressor will be easily damaged



Do not use this Slush Machine in the open air. When the machine is drenched by rain, it may cause electric leakage or electric shock.



Never disassemble, repair or modify this Slush Machine without authorization. Such operations carried out by unqualified personnel may cause fire or personal injury as a result of work errors.



Never place this Slush Machine in a wet place or where it is vulnerable to water splashing. Damage to the insulation material of this Slush Machine may cause electric leakage or electric shock.



Never ground the Slush Machine through a gas pipe, water main, telephone line or lightning rod. This is considered unsafe grounding.



Never spray water directly on this Slush Machine. A wet Slush Machine may cause electric shock or short circuit.



Never insert metal materials such as iron needles or wires into vents, vents, or vents used for air circulation in the machine. This may cause electric shock or personal injury due to the accidental operation of the moving parts.



Be sure not to put volatile or flammable substances into the Slush Machine bucket. Containers or places where such substances are stored may cause explosions or fires.



Be sure to place the Slush Machine firmly on solid ground. If the ground is not strong enough or is not firmly placed, it will cause damage due to the overturning or capsizing of the Slush Machine.



Only qualified engineers or maintenance personnel should install this Slush Machine. Installing this Slush Machine by yourself may cause gas or liquid leakage, electric shock or fire.



Be sure to use the consistent special power supply on the nameplate of this Slush Machine. Using branch sockets will cause fire.



When there is any failure of the Slush Machine, unplug the power plug and continue to operate abnormally, which may cause electric shock or fire.



Be sure to plug the power plug firmly into the socket after removing the dust. Dusty sockets or incorrect insertion may cause fire.



When dealing with toxic, harmful or radioactive materials, please use this Slush Machine in a safe place. Incorrect use may have adverse effects on your health and environment.



Use a grounded socket to prevent electric shock. In case there is no grounded socket, the grounding device must be assembled by qualified engineers and technicians, and the socket after the installation of the Slush Machine should be in an easily accessible position.



Do not damage the power cord, or damage it, process it, assemble it into bundles, stretch, bend or twist it reluctantly. Otherwise, the power cord may be damaged, causing electric shock or fire accident.



Do not use hot springs and other places with a lot of sulfuric acid, near the bay and other salty places. Otherwise, it may cause internal corrosion and cause machine failure.



There is no obstruction around the appliance or in the embedded structure to keep the ventilation open.



This device has flammable materials, and when it is discarded, it must be disposed of and recycled by qualified personnel and institutions.



Before cleaning, maintaining or inspecting the Slush Machine, unplug the power supply to prevent electric shock or personal injury.



Do not trample on this machine or hang or place heavy objects on the machine. Otherwise, it may damage the machine and cause injury to people.



Do not damage the cooling circuit.



If some models use combustible refrigerants and flammable foaming agents, you should beware of fire (there is a "Fire Hazard" sign on the product). When the product is abnormal, it must be repaired by relevant qualified personnel and institutions.



Please use the new hose assembly that comes with the appliance. The old hose assembly cannot be reused.



This machine is not intended for use by people with physical weakness, slow response or mental disorders (including children), except with the guidance or help of a guardian. Children should be supervised to ensure that they do not play with machines.

Electrical Safety Precautions

1. Please refer to label for the use voltage of the Slush Machine. If the voltage is not in this range, please purchase a voltage regulator of more than 2000W by yourself.
2. Please be sure to connect the ground wire, and the safe ground wire cannot be connected to the water pipe or gas pipe.
3. In order to protect the compressor, please do not start the Slush Machine again within ten minutes after the power outage.
4. Please do not connect other electrical appliances to the same socket.
5. If the power cord is damaged, in order to avoid danger, it must be replaced by personnel arranged by the manufacturer or professionals with relevant qualifications.
6. The electric control system has a voltage of more than 36V, please do not open and touch it at will when in use. If you need maintenance, please contact the manufacturer or ask the relevant qualified technical personnel to deal with it.

Warning: when there is a gas leakage in the environment where the Slush Machine is located, do not operate the Slush Machine. The spark caused by unplugging the plug or the start and stop controlled by the controller may cause a fire, so you should first cut off the power supply and open the window to make the air circulate.

Installation Precautions

Requirements for handling and moving conditions:

When handling, try to keep the box upright, the maximum inclination is not more than 45 °, do not invert and put horizontally.

To operate the Slush Machine correctly and get the best performance, please put the Slush Machine where the following conditions are met.

1. Solid and flat ground.

Place the Slush Machine on a solid and flat ground to avoid excessive vibration and noise.

2. Stay away from the place where the heat source is generated.

Avoid putting Slush Machines near heating equipment, such as gas flames or stoves. The heating of the Slush Machine will lead to a decrease in cooling efficiency.

3. Avoid direct sunlight

If the Slush Machine is installed in direct sunlight, it may cause abnormal work and shorten the working life of the Slush Machine.

4. Dry area

Avoid placing Slush Machines in wet areas, such as near faucets or sinks.



WARNING

Be sure to use a plug with a ground wire structure and ground the Slush Machine to prevent electric shock during leakage.

Replacing grounding terminals with water pipes will not provide correct grounding protection in many cases because plastic pipes are often used in plumbing.

Never ground the Slush Machine through the gas pipe, because it is very dangerous.

Never ground the Slush Machine through telephone lines or lightning protection, because if thunder and lightning occur, it will generate a large current, which makes this grounding very dangerous.



CAUTION

Install a disconnect switch

If the Slush Machine is placed in a wet area, a circuit breaker must be installed and the Slush Machine must be grounded. Install the circuit breaker in the power line. For further information, please consult the Slush Machine retailer or electrical technician.

Environmental Conditions

This equipment is designed in accordance with the following conditions.

1. Use it indoors.
2. The elevation is no more than 2000 meters.
3. The ambient temperature is in the range of 10°C-32°C/50°F-89.6°F
4. When the temperature is not higher than 31°C/87.8°F , the maximum relative humidity is 80%, and the maximum relative humidity decreases linearly with the increase of temperature.
5. The voltage fluctuation of the main power supply shall not exceed $\pm 10\%$ of the rated voltage.
6. In line with the equipment installation level (overvoltage level) transient overvoltage.

This apparatus is used for similar purposes, such as.

- **The kitchen area of a store, office or other workplace.**
- **Customers of farms and hotels, motels and residential environments.**
- **Family Hotel Environment.**
- **Catering and similar non-retail applications.**
- **This appliance is not used for general household use.**

Correct operation

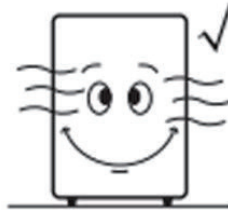
When using it for the first time and running continuously, please follow the following rules.

1. The Slush Machine is connected to a special socket (the power supply is the same as label).
2. The Slush Machine is surrounded by a cooling channel for the refrigeration system, so it is forbidden to place articles to block it.
3. After completing the inspection of the operation of the Slush Machine, turn on the power supply of the Slush Machine and power on the machine.
4. Please ensure enough space around the Slush Machine to ensure smooth ventilation

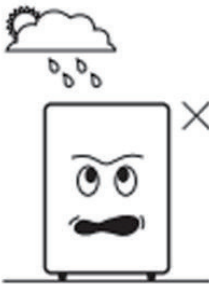
- Don't store any sundries in the Hopper.
- Slush Machine should be far away from the heat source, it is forbidden to use in high or low temperature environment, should avoid direct sunlight as far as possible, so as not to affect the heat dissipation.
- Do not directly pour water to wash the surface of the Slush Machine, otherwise it may lead to short circuit, leakage and other failures.
- After the Slush Machine has been in use for a period of time, if it is put out of use for a long time, it should be powered on and run for 4 to 6 hours a month.
- The space above 30cm/11.8Inch should be ensured around the Slush Machine to ensure the heat dissipation.



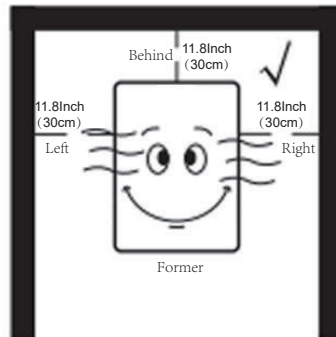
Put the machine smoothly



Ventilation should be smooth and good



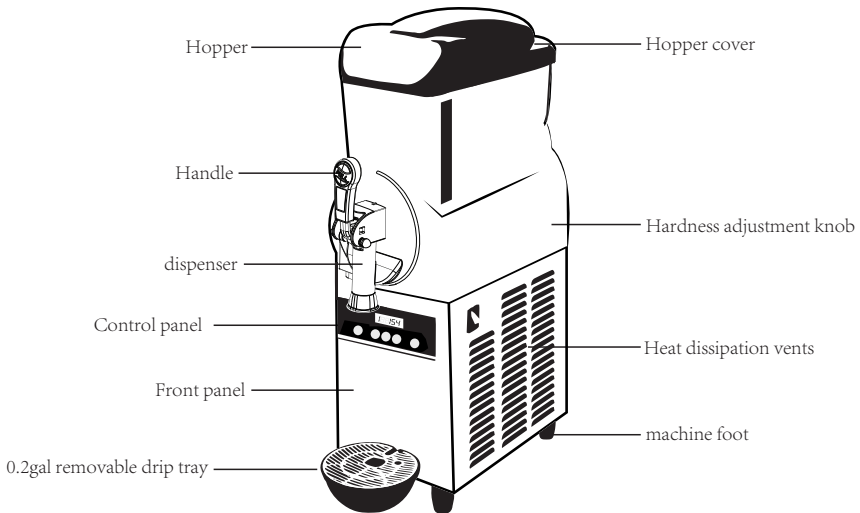
Avoid the sun and rain



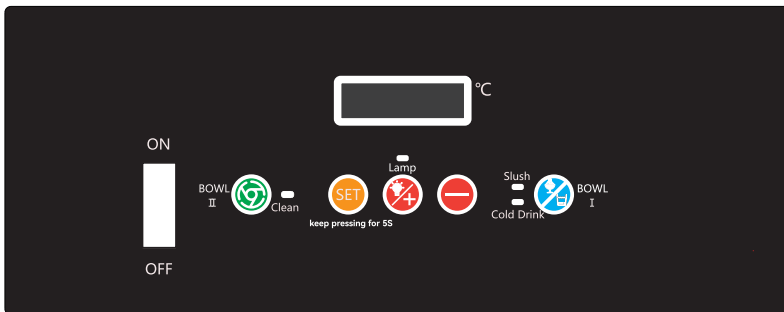
Ensure sufficient distance

2. Operation Instructions

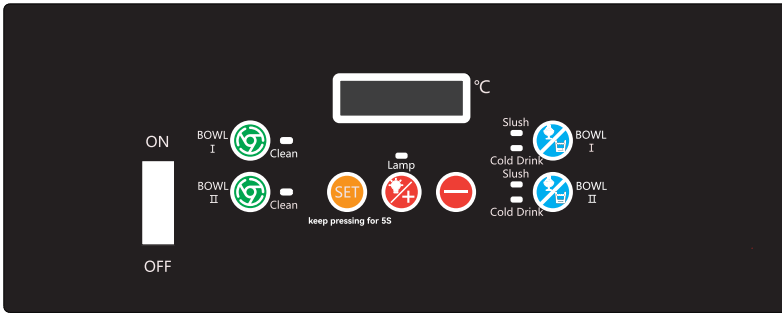
For simplicity, this manual takes a double hoppers model as an example .



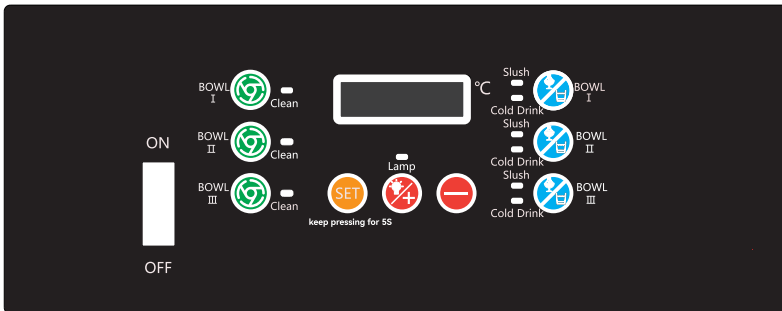
Single Hopper Operation Instruction



Double Hopper Operation Instruction




Triple Hopper Operation Panel



Single Hopper Operation Instruction

Machine Operating Instructions

Panel Display Description

Turn on the power switch, the machine is powered on, and the digital tube displays " ". When a hopper is independently turned on for stirring or cooling, the digital tube displays the current temperature in the hopper , and the digital tube shows "  88 ". Temperature, when there are two or more hopper with stirring function or refrigeration function turned on, the real-time temperature in the hopper will be switched by scrolling, and each display will be displayed for 8 seconds

Button operation description

Short press the mix button of bowl 1, the mix function of bowl 1 starts, the mix indicator light of bowl 1 is on, and the mix motor works, and then press the mix button of bowl 1, the mix function of bowl 1 is turned off.

Short press the mix button of bowl 2, the mix function of bowl 2 starts, the mix indicator light of bowl 2 is on, and the mix motor works, and then press the mix button of bowl 2, the mix function of bowl 2 is turned off.

Short press the mix button of bowl 3, the mix function of bowl 3 starts, the mix indicator light of bowl 3 is on, and the mix motor works, and then press the mix button of bowl 3, the mix function of bowl 3 is turned off.

Bowl 1 Slush /Cold drink button

Short press the bowl 1 slush/cold drink button , the bowl 1 slush function starts, the bowl 1 slush pilot lamp up, the mix motor works, and the refrigeration system starts. Then press the slush/cold drink button of bowl 1 to switch to the cold drink function, the cold drink pilot lamp of bowl 1 is on, and then press the slush/cold drink/button ,bowl 1 stops cooling.

Bowl 2 Slush /Cold drink button

Short press the bowl 2 slush/cold drink button , the bowl 2 slush function starts, the bowl 2 slush pilot lamp up, the mix motor works, and the refrigeration system starts. Then press the slush/cold drink button of bowl 2 to switch to the cold drink function, the cold drink pilot lamp of bowl 2 is on, and then press the slush/cold drink button ,bowl 2 stops cooling.

Bowl 3 Slush /Cold drink button

Short press the bowl 3 slush/cold drink button , the bowl 3 slush function starts, the bowl 3 slush pilot lamp up, the mix motor works, and the refrigeration system starts. Then press the slush/cold drink button of bowl 3 to switch to the cold drink function, the cold drink pilot lamp of bowl 3 is on, and then press the slush/cold drink/button ,bowl 3 stops cooling.

Press the lamp button for a short time, the LED light in the bowl will be on, and the lighting pilot lamp will be on at the same time, and then press the lamp button to turn off the LED light.

Press and hold the setting button for 5 seconds to enter the user parameter setting state. The left 2-digit digital tube displays the parameter code, and the right 3-digit digital tube displays the parameter value. At this time, press the setting key to switch parameters, and press the lamp button (plus) or adjust button (minus) to change the parameter value. After the setting is completed, wait for 5 seconds to exit the parameter setting interface, and the parameters will be saved automatically. The user parameter code table is as follows:

$$^{\circ}\text{F} = ^{\circ}\text{C} \times 1.8 + 32; \quad ^{\circ}\text{C} = (^{\circ}\text{F} - 32) \div 1.8$$

Single bowl parameter table

display code	parameter name	Defaults	Setting range
S1	slush in bowl temperature set point	-1.5℃	0℃ ~ -10℃
C1	cold drink in bowl temperature set point	5℃	0℃ ~ 10℃

Double bowl parameter table

display code	parameter name	Defaults	Setting range
S1	slush in bowl 1 temperature set point	-1.5℃	0℃ ~ -10℃
S2	slush in bowl 2 temperature set point	-1.5℃	0℃ ~ -10℃
C1	slush in bowl 2 temperature set point	5℃	0℃ ~ 10℃
C1	cold drink in bowl 3 temperature set point	5℃	0℃ ~ 10℃

three bowl parameter table

display code	parameter name	Defaults	Setting range
S1	slush in bowl 1 temperature set point	-1.5℃	0℃ ~ -10℃
S2	slush in bowl 2 temperature set point	-1.5℃	0℃ ~ -10℃
S3	slush in bowl 3 temperature set point	-1.5℃	0℃ ~ -10℃
C1	cold drink in bowl 1 temperature set point	5℃	0℃ ~ 10℃
C2	cold drink in bowl 2 temperature set point	5℃	0℃ ~ 10℃
C3	cold drink in bowl 3 temperature set point	5℃	0℃ ~ 10℃

1. Raw material preparation



In a suitable container, dilute the concentrate with water and stir according to the manufacturer's instructions. The sugar content of the mixture should be kept between 1.3%-1.8%. Lower and higher concentrations can damage the stirrer and stirrer motor.

2. Take out the lid

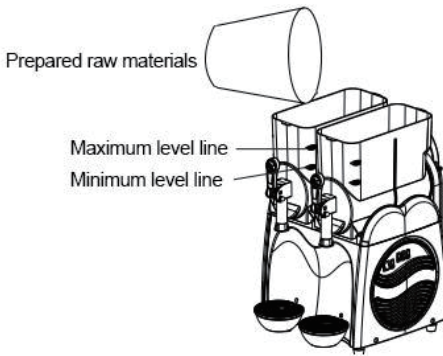


Follow the instructions below to remove the lid

- A. Raise the back of the lid
- B. Then, push a little in the direction of the arrow to remove the whole lid

Warning: do not open the lid by force

3. Pour in the raw materials



Note: do not load hot liquid
(temperature more than 24°C/75.2°F)

The raw material should not exceed the maximum level line (about 10L/2.64gal) or lower than the minimum level (about 6L/1.59gal).

Mix the ingredients well and pour them into two hopper.

4. Close the lid

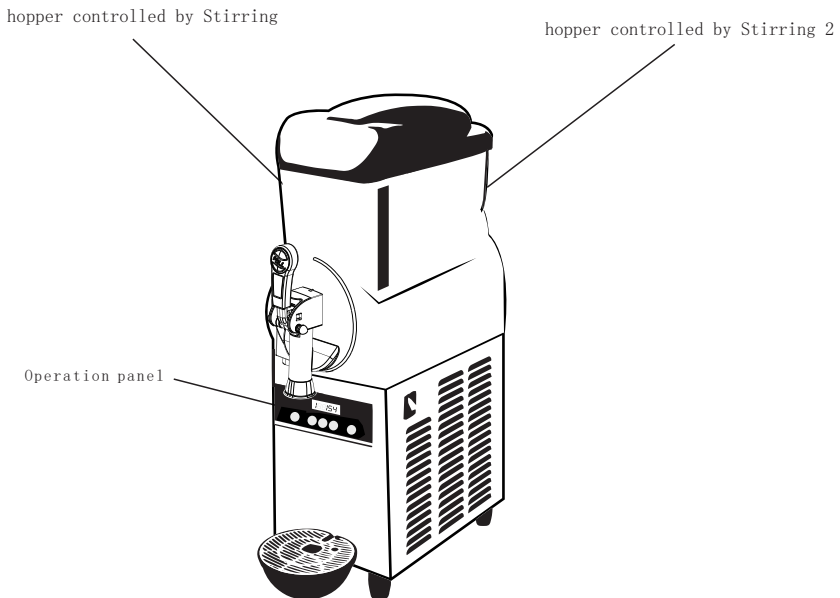


Close the lid after the raw material is poured.

Warning: only when the machine is turned off or not plugged in can the raw material be poured into the hopper.

5. Start the machine

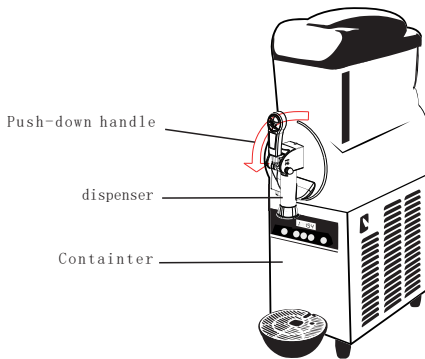
First, plug the machine into the socket, and turn on the power on the operation panel. Then, turn on the light, stirring 1, Stirring 2 in turn, and finally turn on the compressor and the machine begins to work automatically. After the inner material of the bucket is formed, the cooling of the cylinder block will be stopped. If the slushy is not hard enough, increase the hardness by adjusting the hardness knob.



Note: if you only open the unilateral hopper you only need to turn on the corresponding stirring switch, not two stirring switches at the same time, which may cause damage to the hopper without raw materials.

It is forbidden to insert fingers into the machine when it is working, which may endanger your health.

6. Make slush



Put the container under the dispenser, then press the beater handle, and the slushy made in the hopper will flow out automatically.

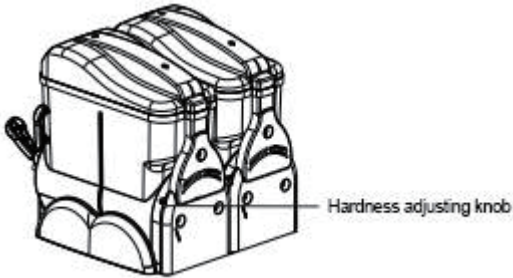
7. clean of material cylinder

- A. Release all the materials in the hopper.
- B. Turn off the power.
- C. Prepare hot water no more than 50°C/122°F, then open the cover of the hopper and pour the hot water into the hopper.
- D. Turn on the power, then press the corresponding stirring switch and let the stirrer stir for 0.5-1 minute.
- E. Let out all the hot water in the hopper, and then repeat the operation for more than 2-4 times.
- F. Turn off the stirring switch and the power supply.

Note: please pour clean hot water into the corresponding hopper that needs to be cleaned, do not exceed the highest water level marked on the hopper, if you want to clean the machine thoroughly, please turn off the machine. The boot time should not exceed 2 minutes before.

8. Adjust the hardness of the slush

Rotating the hardness adjustment knob counterclockwise will reduce the hardness of slushy, while turning it clockwise will increase the hardness of slushy.



Note: the hardness has been adjusted before leaving the factory, it is recommended not to adjust the hardness of slushy at will.

Cleaning and maintenance



Before cleaning or maintaining the external parts, make sure that the machine power switch is off and that the power plug has been unplugged.

Be sure to bring protective equipment (rubber gloves, protective glasses, etc.) before any cleaning or maintenance, which will ensure your safety.

>Preparation before cleaning

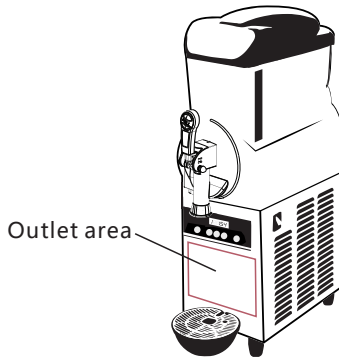
- Clean utensils (buckets, soft brushes, soft rags).
- Clear water and hot water not exceeding 50°C/122°F .
- Food grade neutral detergent.
- Food-grade disinfectant.
- Food grade lubricant (eg Vaseline)

> Operations during cleaning and maintenance.

- Wear protective gloves.
- Do not use strong acids, bases or flammable substances
- Do not use rough objects or metal sponges to clean machines and other parts.
- Do not spill the cleaning liquid on the surrounding area.
- Do not clean parts in the hopper.
- Do not immerse the machine in water.
- Clean with a disinfectant that meets the requirements of food hygiene.
- Use appropriate food-grade neutral cleaning agents to avoid damage to parts.
- After cleaning, please make sure that all protective covers or safety devices that have been removed or opened have been put back in place and that they are safe and correct.

Cleanliness and hygiene are matters that need to be taken seriously and are important practices based on health standards to ensure the quality of drinks.

Note: The hopper must be cleaned at least once a day, in any case, it must be in line with the health standards implemented in the country, and the frequency of cleaning may need to be increased according to the actual situation. For more information, please consult the product supplier. If the machine is not in continuous use throughout the day, wipe the material outlet area with a clean soft dishcloth (box area below).

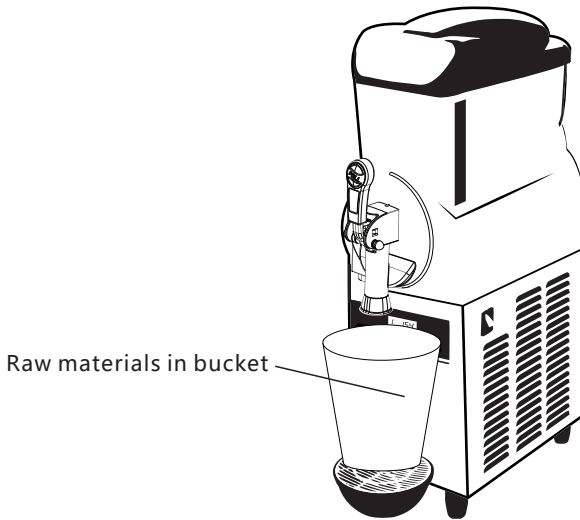


It's forbidden to clean or maintain the machine when the plug isn't unplugged or the power switch isn't turned off.
It will produce some bacteria when cleaning the machine unthoroughly.

>Steps for cleaning

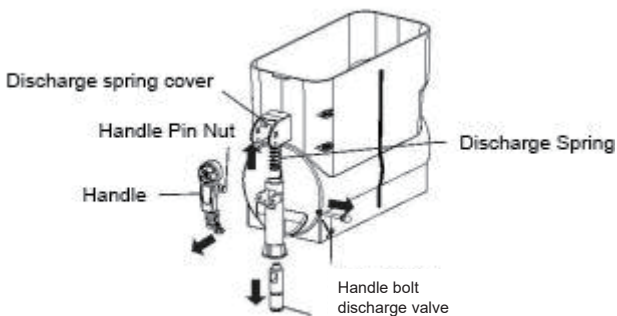
1. Empty the raw materials in the hopper.

Only turn on the stirring function, then place the container under the outlet and press the beater handle to clean the material in the cylinder. After draining the raw materials from the hopper, turn off the power, and then unplug the machine.

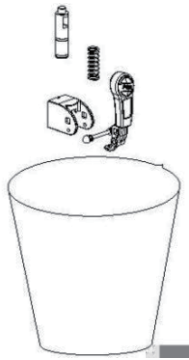


2. Remove the outlet assembly.

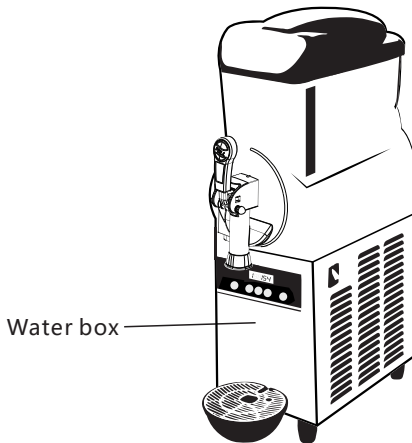
Loosen the left handle pin nut on the handle pin counterclockwise, remove the handle bolt, then remove the handle, then remove the upper cover of the discharge spring and the discharge spring, and finally remove the discharge valve.



Clean the removed outlet assembly in clean water.



Note: If there is a large amount of raw material or liquid residue in the hopper do not disassemble the material outlet assembly.

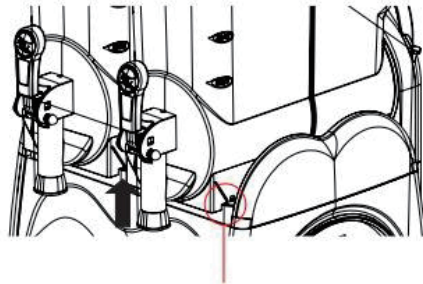


3. Remove the hopper assembly

Disassembling the hopper is the most basic operation to ensure the thorough cleaning. Please follow the following steps to remove the hopper.

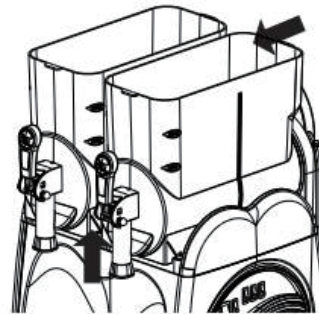
A. Remove the hopper cover.

B. Hold the discharge outlet by hand and lift the front end of the hopper up, so that the front end of the hopper is stuck, which is higher than the limit of the hopper seat.

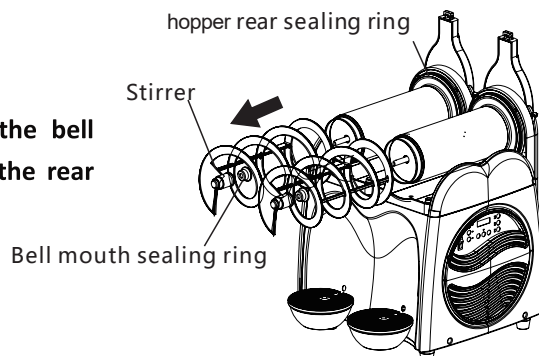


Stuck position-limit position

C. Gently push the hopper forward from the back end of the hopper to remove the hopper

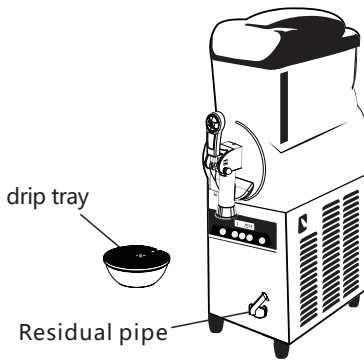


D. Remove the stirrer, the bell mouth sealing ring and the rear sealing ring of the hopper



3.4. Disconnect the drip tray

First, pull the residual pipe out of the drip tray, and then lift the drip tray up vertically to remove the drip tray .



When disassembling the drip tray, do not drag the residual pipe at will, so as not to damage the residual pipe. The drip tray should be emptied and cleaned every day.

3.5. Cleaning accessories.

All removed parts should be thoroughly cleaned

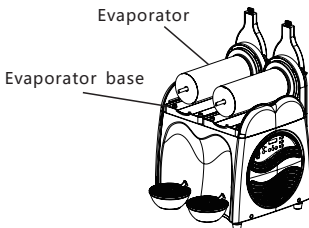


Note: the cleaning method must conform to the current health standards of the country where the machine is used.

Please follow the following methods to clean the parts:

- Pour an appropriate amount of neutral cleaning agent into a container of appropriate size, and then add the appropriate proportion of water to dilute the cleaning agent.
- Clean the surface of the removed parts with a soft rag glued to a diluted cleaning agent, and then rinse the parts thoroughly with clean water.
- Pour the right amount of food-grade disinfectant into another container of the right size, and then add the appropriate proportion of water to dilute it.
- Thoroughly rinse the parts with a cleaning agent and soak them in a diluted disinfectant for about 30 minutes, then take them out and rinse thoroughly with clean water.
- Place the disinfected and cleaned parts in a clean place to dry naturally.

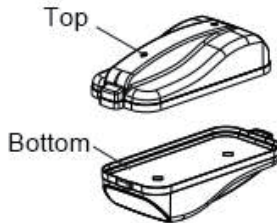
3.6. Clean the evaporator



Wipe the evaporator surface and evaporator base with a soft rag glued with diluted cleaning agent, then wipe the evaporator surface and evaporator base 2-3 times with a clean wet dishcloth

Wipe the evaporator surface and evaporator base several times with a soft rag glued to dilute disinfectant, leaving the disinfectant on the wiping surface. After half an hour, wipe the evaporator surface and evaporator base thoroughly with a clean wet dishcloth.

3.7. Clean the hopper cover



Wipe the outer surface of the hopper cover with a clean wet rag. Wipe the bottom surface of the hopper cover several times with a soft dishcloth glued to dilute disinfectant, leaving the disinfectant on the wiping surface. After half an hour, wipe the bottom surface of the hopper cover thoroughly with a clean wet rag, and then dry the bottom surface with a clean dry rag.

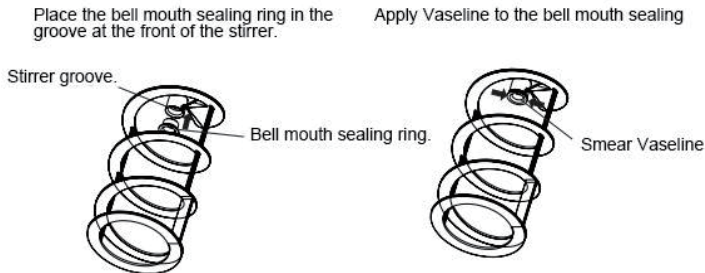
3.8. Clean the fuselage

1. Wipe the fuselage with a clean soft cloth dampened with the diluted cleaning agent
2. Wipe the fuselage clean with a soft wet rag stained with clean water
3. Dry the fuselage with a clean dry rag

4. Assembly of parts

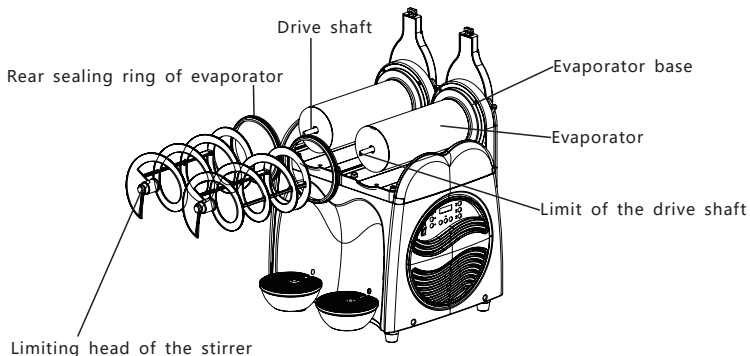
All parts that have been cleaned and sterilized must be reinstalled correctly. Some parts must be guaranteed to moisturize so that they can be used for a longer time.

>Assembly of bell mouth sealing ring

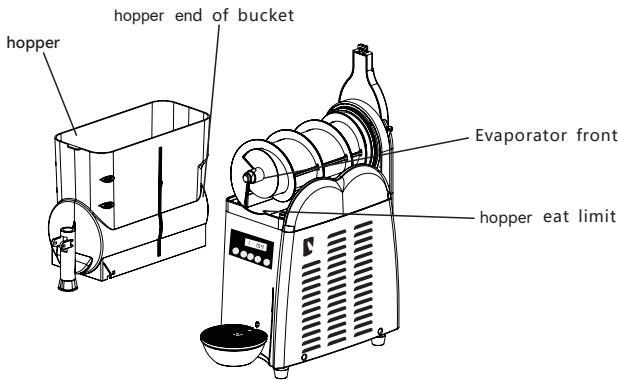


>Assembly of stirrer

Put the rear sealing ring of the evaporator into the base of the evaporator, and then smear Vaseline on the outer surface of the sealing ring behind the evaporator. Install the assembled stirrer into the evaporator, and the end of the stirrer limit is inserted into the drive shaft. Then, push the stirrer forward gently and rotate the stirrer until the stirrer limit head just snaps into the limit of the drive shaft, and the bell mouth sealing ring can come into contact with the evaporator.



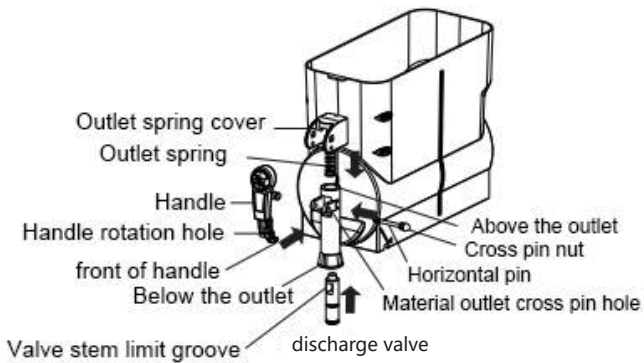
>Assembly of hopper



Lift the front end of the evaporator slightly, and then put the hopper into the evaporator. Put the rear end of the hopper into the rear sealing ring of the evaporator, and then continue to push the hopper forward until the front end of the material barrel is locked into the limit of the hopper seat.

>Assembly of material outlet assembly

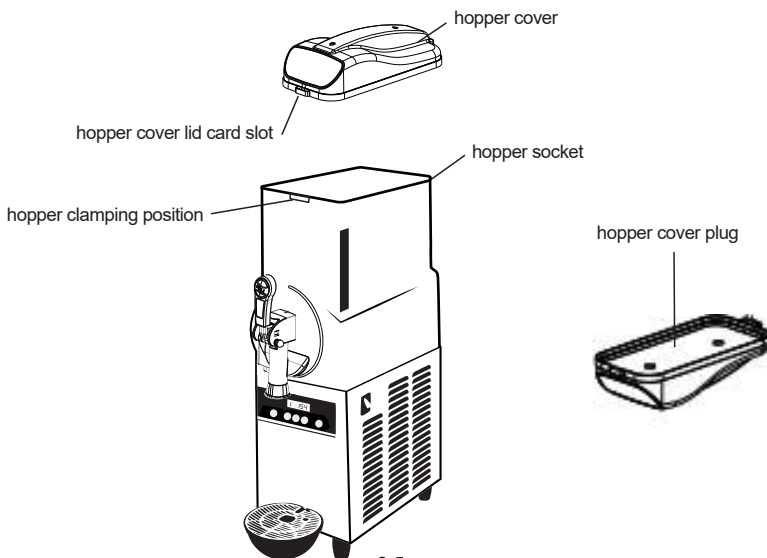
- A. Put the valve stem under the outlet of the hopper
- B. Put the discharge spring down from the top of the hopper outlet and place it on the valve stem.
- C. Insert the front end of the handle into the stem limit slot.
- D. Press the card groove on the back of the discharge spring along the material outlet limit.
- E. Adjust the handle rotation hole, the discharge spring upper cover fixing hole and the material outlet cross pin hole to a line, then pass the cross pin through, and then tighten the cross-pin nut on the cross pin.



Note: the valve stem sealing ring should be smeared with Vaseline before the outlet can be installed.

>Assembly of the hopper cover

Insert the slot at the front end of the hopper cover into the upper position at the front end of the hopper, and then insert the plug at the back end of the hopper cover into the hopper socket.



5. Condenser cleaning

Working for a period of time, the condenser will stick to dust to affect the heat dissipation, and the cooling effect will become worse (such as: the output of the Slush Machine decreases or it is difficult to take shape at the same time). Please clean it every three months (if the environment is poor, please clean once a month), be sure to ask a professional cleaner to clean, turn off the power before cleaning, and be careful not to damage the fins of the condenser.

Condenser location of double-headed Slush Machine.

Remove the cover on the left panel.

Remove the four retaining screws with a Phillips screwdriver.

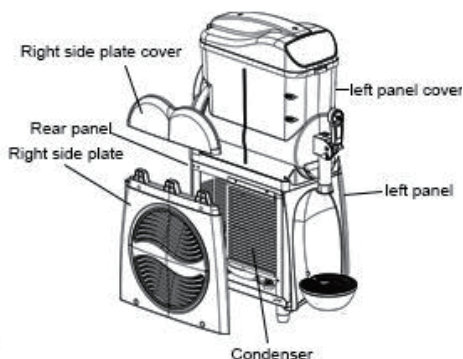
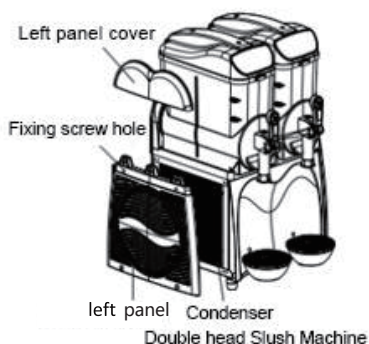
Just remove the left plate.

Condenser location of single-head Slush Machine.

Remove the upper cover of the left and right-side plate.

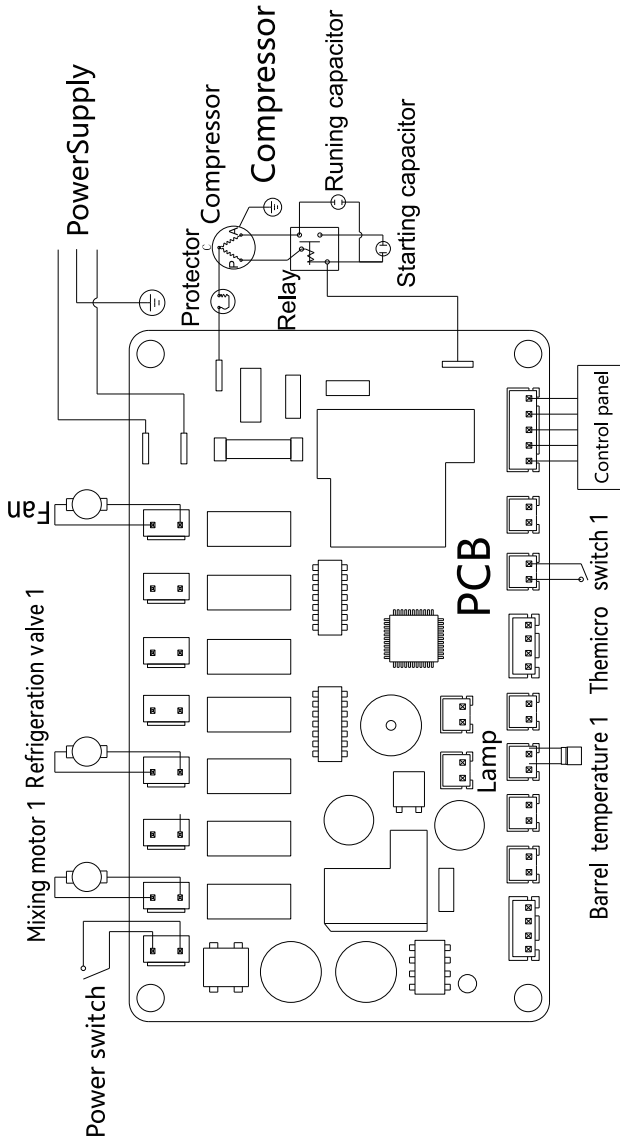
Remove the left and right-side plate retaining screws with a Phillips screwdriver.

Remove the left and right-side plate, remove the rear panel fixing screw with a Phillips screwdriver, and remove the rear panel.

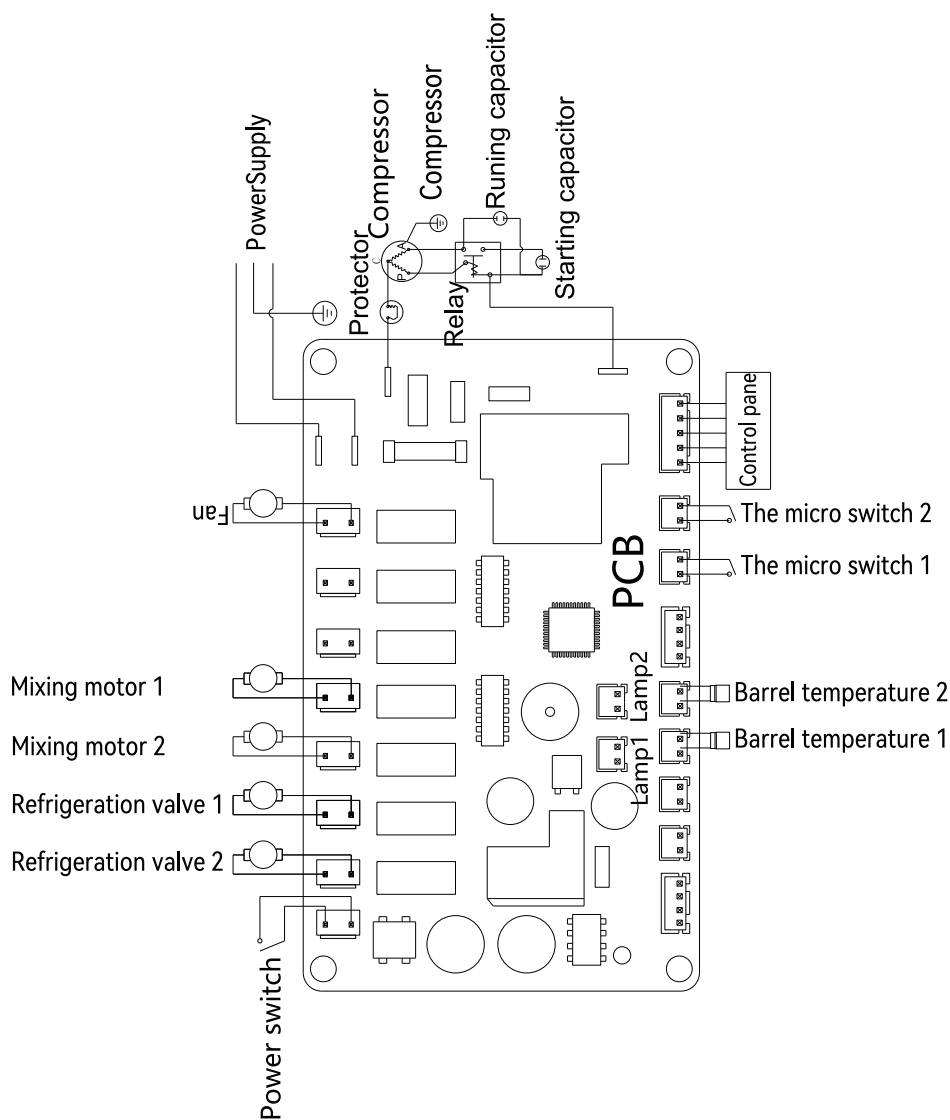


6. Circuit schematic

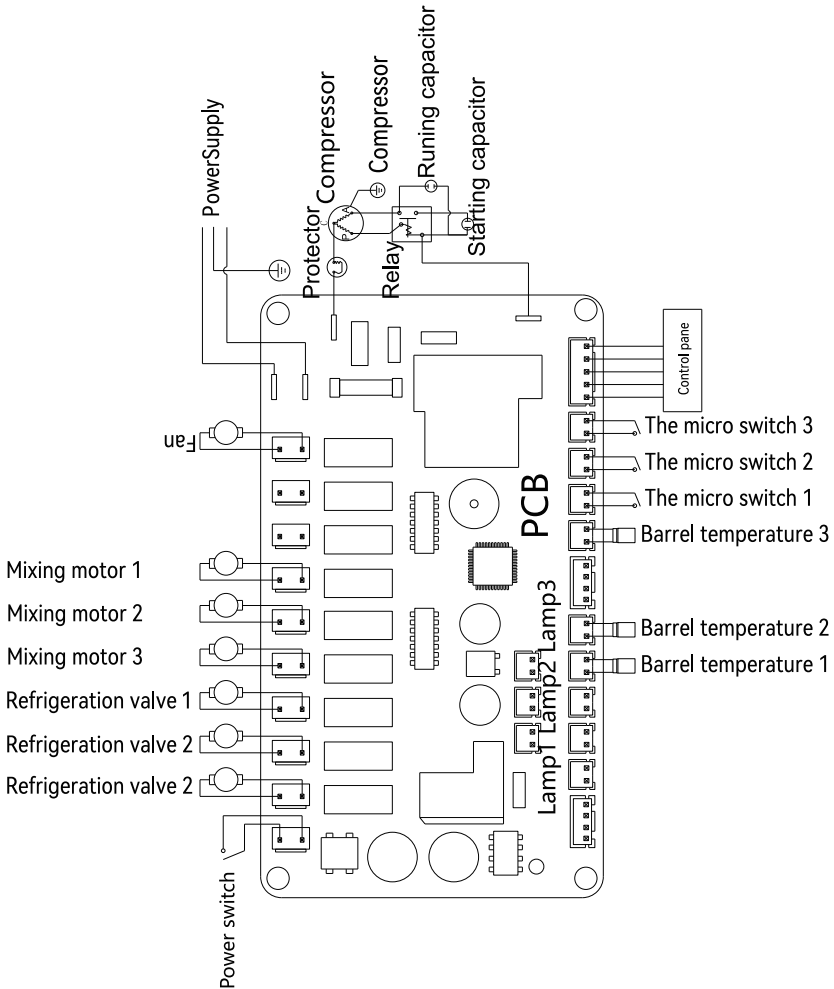
Wiring diagram of single head slush machine



Wiring diagram of double-headed Slush Machine



Wiring diagram of three-head Slush Machine



7. Environmental Protection List

7.1. The name and content of non-environmentally friendly substances or elements in the product

Part Name	Non-environmentally friendly substances or elements					
	Pb	Hg	Cd	Cr (vl)	PBB	PBDE
Compressor	X	○	○	X	○	○
Fan	X	○	○	○	○	○
Motor	X	○	○	○	○	○

○ : Indicating that the content of the harmful substance in all homogeneous materials of the component is below the limit specified in GB/T 26572.

X: Indicating that the content of the hazardous substance in at least one of the homogeneous materials of the component exceeds the limit specified in GB/T 26572.

Note: The parts of this product are made of non-toxic and harmless green materials. The non-environmentally friendly substances or elements contained in them are unable to be completely replaced due to the limitations of the global technology and process level. However, the content of non-environmental protection substances or elements in this product is very small, long-term use will not cause harm to the human body, please rest assured to use.

7.2. Description of environmental protection logo:

This product adopts the industry standard *SJ/T 11364 Labeling Requirements for the Restricted Use of Hazardous Substances in Electrical and Electronic Products* in accordance with the relevant provisions of the national regulations *Administrative Measures for the Restriction of the Use of Hazardous Substances in Electrical and Electronic Products*.

7.3. Instructions on recycling and disposal of waste electronic and electrical products:

In order to better care for and protect the earth, when users no longer need this product or the end of life of the product, please abide by the laws and regulations related to the recycling of waste electronic and electrical products in the country where the machine is used and hand it over to the local manufacturer with nationally recognized qualification for recycling.

Any product with a cross-label of trash bins is a reminder that people are obligated to sort and recycle waste.

The research on the correct disposal of abandoned products will promote environmental protection.



Faults	Cause Analysis	Solutions
The machine cannot be turned on	No power input	Insert the power plug into a suitable outlet
	Machine power switch is not turned on	Turn the power switch on
The material outlet is leaking	Parts located at material outlet are not lubricated	Lubricate the outlet parts
	the seal ring in the valve was damaged	Replace the stem seal
Raw material is leaking from the back of the bucket	Bucket not installed in place	Check the hopper installation position
	Bucket seals are not lubricated	Apply lubricant
	Bucket seals are broken	Replace the sealing ring
The stirrer does not turn	The power switch on the right side is not turned on	Turn on the switch
	Evaporator's surface is frozen	Turn off the power switch and let the ice melt
The machine does not make slushy	main switch is not turned on	Turn on main switch
	The hardness-adjust knob is not in the right position.	Adjust the hardness of slushy
	The condenser is too dirty	Clean the condenser
	The Slush Machine is close to the heat source, and the heat dissipation around it is poor	Put the machine in the right place
The stirrer is noisy	The bell mouth sealing ring is not	Check whether the sealing ring

	installed properly	is installed in place
	the slush is very hard	Readjust the hardness
	Bell mouth sealing not lubricated or damaged	Apply lubricant or replace with new one
	The raw sugar content is too low	Readjust the ratio of ingredients, can not replace sugar with sweetener
The material outlet can not produce any the material	Too much ice in the hopper	Shut down and let the ice cubes melt
The slushy has black stains	the hooper is dirty	Re-clean
	the stirrer's seal ring is dirty	Re-clean
	the stirrer's seal ring is damaged	Replace the seal ring
If the machine failure is not caused by the above reasons or the above suggestions can not solve the problem, please contact the seller.		

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