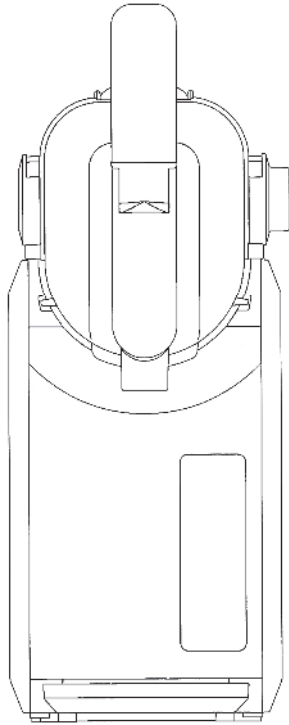




Slush-Ease™ Slushy Maker

814100535

"RECIPE BOOK NOT INCLUDED"



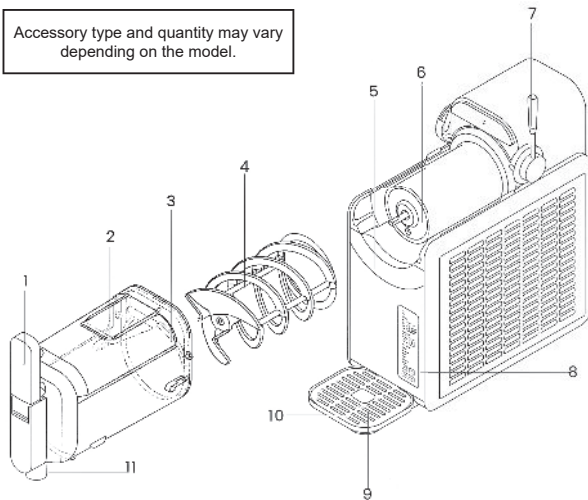
READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

Get to Know Your Slushy Maker

1. Dispenser handle
2. Fill hatch door
3. Tank with MIN (16 oz) and MAX (48 oz) markings
4. Auger
5. Tank drip tray
6. Cooling cylinder
7. Tank locking lever
8. Control Panel
9. Cup drip tray
10. Coaster
11. Dispenser nozzle

Accessory type and quantity may vary depending on the model.



Control Panel

1. Power Button
2. Ready Light
3. Progress Lights
4. Time | Temperature Display
5. Thickness Control Buttons¹
6. Slushy Preset Lights
7. Preset Control Buttons
8. START | STOP Button

NOTE: The images shown in this manual are for illustrative purposes only and may be subject to change, the actual descriptions of control panel and their locations may vary depending on the model.



¹ Press and hold both for 3 seconds to switch between °F and °C

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions.
2. Remove all bags and packaging from appliance before use.
3. Never leave appliance unattended when in use.
4. Make sure the appliance is cleaned thoroughly before using.
5. **Do NOT** use appliance for other than its intended use. For household use only. Do not use outdoors.
6. To prevent electric shock, do not submerge the cord, plugs, motor unit, or any electrical parts in water or other liquids.
7. **Do NOT** operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Contact a service center.
8. **Do NOT** place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
9. Refrain from using attachments that are not recommended by Chefman, as this may result in fire, electric shock, or personal injury.
10. **Do NOT** let the cord touch hot surfaces, or hang over the edges of tables or counters.
11. This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
12. Children should be supervised not to play with the appliance.
13. Avoid contact with moving parts.
14. Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.
15. Always place the unit on a firm and stable surface prior to use.
16. Improper use of the appliance can result in property damage or even in personal injury.
17. Never use abrasive cleaning agents when cleaning this unit.
18. Unit should remain upright at all times. If unit is turned on its side or upside down, you will need to put it in upright position and wait 24 hours before using.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

WARNING: Improper use of the grounding plug can result in electric shock.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. To protect against electrical shock, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type electrical outlet.

DO NOT alter the plug for use in a 2-prong outlet. If the plug will not fit into an outlet, have a proper outlet installed by a qualified electrician.

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

Short Cord Instructions

A short power-supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
 3. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Power Cord Safety Tips**
1. Never pull or yank on the cord or the appliance.
 2. To insert the plug, grasp it firmly and guide it into the outlet.
 3. To disconnect the appliance, grasp the plug and remove it from the outlet.
 4. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact a service center.
 5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

California Proposition 65:
(Applicable for California Residents only)
WARNING: Cancer and Reproductive Harm
www.P65Warnings.ca.gov

Do not place the appliance on a stovetop or any other heatable surface, even if stovetop is not on. Doing so is a fire hazard.

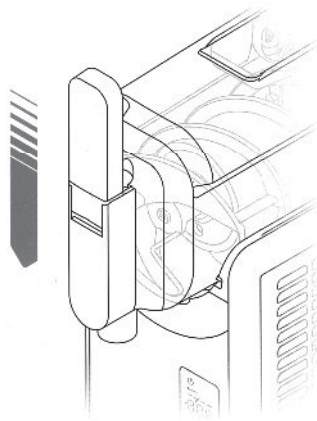


NOTE: The images shown in this manual are for illustrative purposes only and may be subject to change.

Before First Use



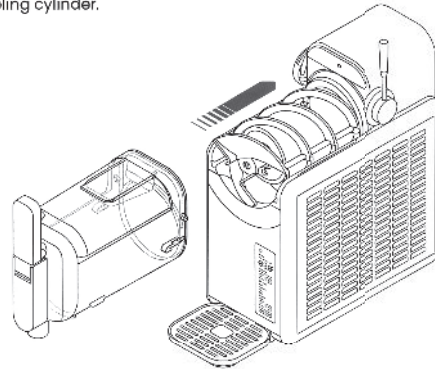
1. Remove all packaging materials and check to ensure that all parts and accessories are accounted for. Read except for the rating label, which should remain on the unit.
2. Remove and hand wash the tank, auger, tank drip tray, and cup drip tray/coaster.
3. Wipe down the unit housing with a soft, damp cloth. Do not immerse the unit in water or other liquids. Never use abrasive cleaning agents, which can damage the finish.
4. Assemble the handle: Slide the handle onto its stalk, then snap into place. Once assembled, the handle cannot be removed from the stalk.



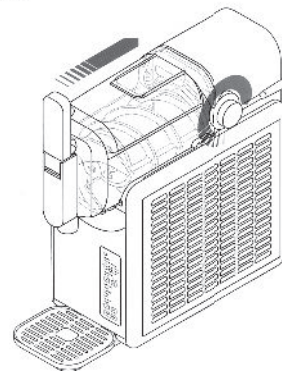
NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

Quick Start: How to Make a Slushy

1. Ensure the tank drip tray is in place and pushed all the way in. Install the auger, making sure the end is completely seated on the point of the cooling cylinder.

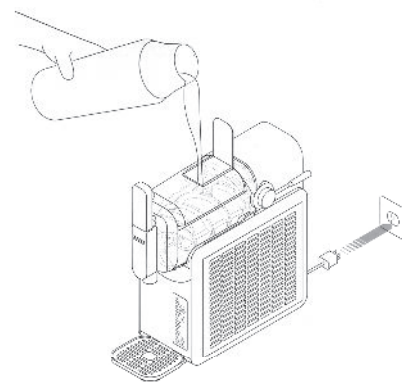


2. Slide the tank on over the auger, pushing it all the way in. Lock it in place with the tank locking lever.

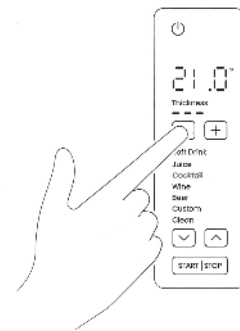


Quick Start: How to Make a Slushy

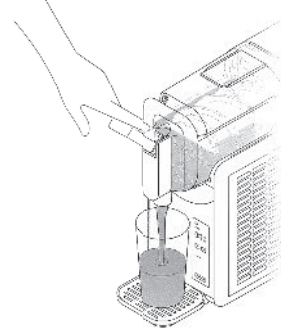
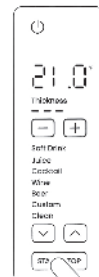
3. Plug in the unit. Pour your slushy mixture into the tank through the tank fill hatch. Make sure the mixture is between the MIN and MAX markings on the tank. For the fastest processing, prechill the ingredients. **CAUTION:** Do NOT fill the tank with only water, which can damage the machine.



4. Use the preset selection buttons to choose your slushy type. The preset will automatically choose the typical thickness, although you can modify it with the **Thickness +/-** buttons—a lower temperature means a thicker drink. Alternatively, choose **Custom**, then use the **Thickness +/-** buttons to select the thickness manually.



5. Press **START | STOP**. The unit will begin chilling and mixing the slushy mixture. The time depends on your chosen presets and the temperature of your ingredients, but usually ranges between 19 and 25 minutes. **NOTE:** Occasionally you may notice that when the slushy maker is close to reaching its target temperature, it suddenly drops very low and then quickly climbs back up. This is normal.
6. When the slushy is ready, the unit will beep, and the **Ready** light will illuminate. Place a cup under the nozzle and gently pull down the dispenser to serve the slushy. **NOTE:** When dispensing, pull from the entire length of the lever. Pulling just from the end of the lever can damage it, especially with very thick slushies. If the slushy is so thick that it won't come out, run the unit on the cleaning cycle for a few minutes, which will raise the temperature just enough to let it dispense.



7. After the slushy is ready, the unit will hold the mixture in the tank at the final temperature for up to 4 hours (the timer will count up the time). The auger will continue to rotate to keep the slushy well mixed. You can continue to dispense slushies throughout this holding period, though the slushy will be at its thickest immediately after it's ready. **NOTE:** To preserve the life of the compressor, we don't recommend running the unit beyond this 4-hour holding period.

Slushy Inspiration

As the presets suggest, you can make a fantastic slushy with just one ingredient: beer, wine, soft drinks, fruit juice, etc. But you can have even more fun by creating your own custom mixes to slush-ify. (Take a look at Slushy Science on p. 14 for tips on getting the right temperature and proportions, and advice about what to adjust if it's not quite perfect the first time.) Here are a few tasty ideas to get you started:

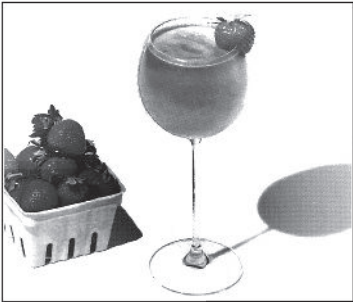


Margarita

In a large measuring cup, combine 3 cups limeade, 1 cup tequila, ¾ cup water, ½ cup orange juice, ½ cup simple syrup, and 3 Tbsp. fresh lime juice. Add to the slushy maker tank. Process on the **Cocktail** setting. Dispense into a margarita glass with a salted rim, and garnish with a slice of lime. **Variation:** For a spicy margarita, use a jalapeno-infused simple syrup, serve in a glass rimmed with tajin (chili-salt) and garnish with a slice of jalapeño.

Strawberry Frosé

In a large measuring cup, combine 4 cups rosé wine, 1 cup water, ½ cup strawberry purée and ¼ cup triple sec. Stir until well mixed, then add to the slushy maker tank. Process on the **Wine** setting. Serve in a wine glass, garnished with a strawberry.



Frozen Latte

In a large measuring cup, combine 3¾ cups cold-brew coffee, 1½ cups whole milk, ¾ cup heavy cream and ½ cup sugar. (For a stronger coffee flavor, reduce the amount of cream and add more cold brew). Stir until well mixed, then add to the slushy maker tank. Process on the **Custom** setting at 29–29.8°F. Dispense into a glass and garnish with whipped cream, if desired.



Blue Raspberry Slushy

In a large measuring cup, combine 4 cups water, 1 cup raspberry simple syrup, and 12 drops blue food coloring. Stir until well mixed, then add to the slushy maker tank. Process on the **Juice** setting. Dispense into a tall glass and garnish with a cherry.



Slushy Science: Getting the Perfect Thickness

Three factors affect the thickness of your slushy: temperature, sugar content, and alcohol content (for alcoholic slushies). Whether you choose a preset or use the **Custom** program, you can manually control your slushy's thickness, which lets you experiment with ingredients.

Temperature

The lower the temperature, the thicker the slushy. This is why when you press the **plus (+)** thickness control button, the number on the display (the temperature) goes down. Slushies are at their thickest immediately after the cycle ends, so if a batch is too thick, let it hold for several minutes, then disperse again. If it's too thin, increase the thickness and run the cycle again. If these adjustments don't give you the thickness you want, the next step is to play with your ingredients...

Sugar Content

Sugar is essential for making your mixture freeze into a slushy rather than a block of solid ice. Since freezing mutes flavors, sugar is also a good way to make the flavor pop, even if the thickness is fine. Your mixture must be at least 4% sugar to successfully slush. For bottled ingredients, the "Total Sugars" listed on the nutrition label should be 1 g of sugar for every 1 fl oz (30 ml) of serving size. If it's less, add granulated sugar (make sure it's fully dissolved), simple syrup, agave nectar, honey, maple syrup, or soda. Allulose syrup can also be used, but it is the ONLY sugar substitute that works. Diet sodas and unsweetened drinks will ALWAYS need sugar or allulose added. Slushies with allulose generally need a slightly higher temperature than those with sugar.

Sweetener Guidelines

Use this chart to determine how much sugar or allulose needs to be in your slushy mixture per serving.

Serving Size	Minimum Total Sugar	OR Minimum Added Allulose Syrup
8 oz (240 ml)	8 g	¼ Tbsp
12 oz (355 ml)	11 g	1 Tbsp
20 oz (590 ml)	18 g	1½ Tbsp

Alcohol Content

Alcohol inhibits freezing, which means if your mixture has too much alcohol—more than 16%—the slushy will be too thin or won't freeze at all. Beers, hard seltzers, most wines, and cocktails made following the instructions of bottled mixes are all under this limit. Fortified wines (such as port) and very strong cocktails are not. To adjust the alcohol content, dilute the mixture with any non-alcoholic liquid: water, juice, cocktail mixer, soda, seltzer, etc.

Hard Alcohol/Spirit Guidelines

Use this chart to determine how much hard alcohol (rum, vodka, etc.) to add for frozen cocktails. The rest of the recipe should be made up of non-alcoholic liquids. Wine can be used in larger proportions, while beer and hard seltzer can be used on their own.

Total Recipe Volume	Maximum Hard Alcohol Volume
710 ml (3 cups)	120 ml (½ cup)
1,06 L (4½ cups)	175 ml (¾ cup)
1,4 L (6 cups)	295 ml (1¼ cups)

Simple Cocktail Ratios

Bottled cocktail mixers are an easy, foolproof way to get the slushy party started. But their high sugar content usually requires the addition of some water and less alcohol than the max listed above. This ratio both balances the flavor and lets the mixture slush properly. When using bottled mixers, follow these guidelines and process on the **Cocktail** setting.

Cocktail	Mixer	Alcohol	Water
Margarita	830 ml (3½ cups)	120 ml (½ cup tequila)	590 ml (2½ cups)
Piña Colada	475 ml (2 cups)	175 ml (¾ cup rum)	650 ml (2¾ cups)
Strawberry Daiquiri	355 ml (1½ cups)	175 ml (¾ cup rum)	860 ml (3½ cups)

Will it Slush? 1-Ingredient Slushy Ideas

Ingredient	Will It Slush?	Tips
Sports drink, such as Gatorade	Yes, on Custom setting at 29°F–29.8°F	
Bottled coffee-and-milk drink, such as Starbucks Latte	Yes, on Custom setting at 28.8°F–29.8°F	
Limeade	Yes, on Custom setting at 28.8°F–29.4°F	
Lemonade and sweetened iced tea	Yes, on thickest Juice setting	
Protein shake	No	High protein/low sugar makes it freeze unevenly and cause problems with the machine.
Kombucha	Yes, on Custom setting at 29.8°F	
Sour beer	Yes, on thickest Beer setting or Custom at 22°F–22.4°F	
Coconut water	Yes, on Custom setting at 29.8°F	Also tasty mixed with juice, but process on Juice setting.
Hard Seltzer	Yes, on Custom setting at 26°F	
IPA beer (7.5% alcohol)	Yes, on thickest Beer setting	Because IPAs are higher in alcohol they need a lower temperature than regular beer.
Gose	Yes, on thickest Beer setting	

Keep It Clean

The automatic cleaning cycle makes it easy to keep your unit in top condition. Perform this cleaning cycle after each use of the slushy maker:

- Remove the tank and empty any remaining slushy. Remove and rinse off the auger.
- Reinstall the auger on the unit, then reinstall the tank, making sure to lock it in place with the locking lever.
- Add water to the tank up to the MAX fill line. Add a few drops of dishwashing liquid.
- On the control panel, select **Clean**, then press **START | STOP**.
- The auger will swish soapy water around the tank while the timer counts down the time of the cleaning cycle. When the cycle is finished, the unit will beep and the **Ready** light will illuminate.
- Unlock and remove the tank. Discard the soapy water and rinse the tank and auger thoroughly, then dry with a soft cloth.
- Wash the tank drip tray, cup drip tray, and coaster with mild soap, then rinse and dry thoroughly.
- All removable parts are also top-rack dishwasher safe.
- Be sure the parts are completely dry before reassembling for storage.

Having Trouble?

Problem	Potential Cause	Solution
Slushy is too thin	Slushy is too warm or contains too much alcohol, fat, or sugar.	Lower the temperature by 0.2° to 0.4° and wait 10 minutes. If it's still too thin, continue lowering the temperature. If the mixture contains alcohol, it may need to be diluted with nonalcoholic ingredients such as juice. If it does not contain alcohol, adding a little water or another low fat/low sugar ingredient may do the trick.
Slushy is too thick or not dispensing well.	Slushy is too cold.	Raise the temperature by 0.6° to 0.8° and wait for 10 minutes. Alternatively, run on the Clean function (which does not chill the mixture) for a few minutes until the slushy warms a bit.
Auger is making a loud noise.	Low sugar content of slushy mixture causes the evaporator to freeze or temperature is set too low.	Add sugar, syrup, etc. to slushy mixture (see p. 14 for other ingredients containing sugar).
Auger scrapes the inside of the tank or flings liquid onto the sides.	Auger could need cleaning or be deformed.	Remove, clean and re-install auger. If the issue persists, check if the auger is dented, warped, or chipped. If so, Contact a service center.
"OP" shows on display	Auger or tank may not be properly installed or locked.	Ensure auger is properly installed. Remove and re-install tank and lock. If the issue persists, Contact a service center.
E1 shows on display	Sensor is short-circuited.	Power the unit off and on again. If the problem persists, Contact a service center.
E2 shows on display	There is an issue with the sensor.	Power the unit off and on again. If the problem persists, Contact a service center.
E3 shows on display	Motor is blocked or Hall sensor has a problem, potentially caused by ingredients overfreezing.	Power the unit off. Add warm, not hot, water (removing some mixture first if necessary), power back on and run a cleaning cycle. Increase sugar in slushy mixture for subsequent batches. If the issue persists, Contact a service center.