

oplace

SOFT SERVE & SLUSHIE MACHINE

Model No.: SM-801



USER MANUAL

Before operating, please read the operating instructions completely.

IMPORTANT SAFETY INSTRUCTIONS

	Read and review instructions for operation and use.
	Indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if the warning included with this symbol is ignored.
	Combustible material. May burst if heated. (Indicated by a flame symbol with white background, surrounded by a red diamond.)
	Flammable material. (Indicated by a flame symbol with yellow background, surrounded by a black triangle.)
	For indoor and household use only.
When using electrical appliances, basic safety precautions should always be followed, including the following :	



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.

- Read all instructions prior to using the appliance and its accessories.
- Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 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.
- Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, contact seller for servicing.
- This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact seller for servicing.
- Extension cords should **NOT** be used with this appliance.
- To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- **DO NOT** insert or remove the plug with wet hands to avoid injuries.
- Due to electric shock, make sure your hands are dry before plugging and unplugging the unit.
- **DO NOT** use adapter or inverter with this appliance.
- **DO NOT** pour water on side and control panel.
- **DO NOT** move the unit while in operation.
- **DO NOT** use out doors, intended for indoor, counter top use only.
- **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.
- **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves, and other heating appliances.
- **ALWAYS** use the appliance on a dry, stable and level surface.

- **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- **ONLY** use attachments and accessories that are provided with the product or are recommended by seller. The use of attachments not recommended or sold by seller may cause fire, electric shock, or injury.
- Keep hands, hair, and clothing out of the container when loading and operating.
- During operation and handling of the appliance, avoid contact with moving parts.
- **DO NOT** microwave the containers or accessories provided with the appliance.
- **WARNING: ALWAYS** keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- **WARNING: DO NOT** use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- **DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
- **DO NOT** add hot ingredients to the unit.
- **DO NOT** submerge the motor base or control panel in water or other liquids.
- **DO NOT** fill the container beyond the maximum fill line
- **NEVER** leave the appliance unattended while in use.
- 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.
- **DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- **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.
- **ALWAYS** keep the unit upright.
- 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 cooling system for best performance.
- 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.
- The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.
- Keep rear and sides of the unit open in order for the compressor to operate properly and not over heat.
- **WARNING: DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **WARNING: DO NOT** damage the refrigerant circuit. This warning is applicable only for appliances with refrigerating circuits that are accessible by the user.
- When using appliance, make sure both sides and back of it are at least four inches away from walls.
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- **WARNING:** To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.
- If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in household and similar applications such as
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses and by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments;
 - catering and similar non-retail applications.
- Place the Slushi Maker horizontally and ensure that there is at least 10cm of clearance between the sides and the back.
-  This symbol shows that this appliance uses a flammable refrigerant. If the refrigerant is leaked and exposed to an external ignition source, there is a risk of fire.
-  **WARNING:** Risk of fire/flammable materials
- **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- **WARNING:** Fill with potable water only.

SAVE THESE INSTRUCTIONS

ENVIRONMENT

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

BEFORE FIRST USE

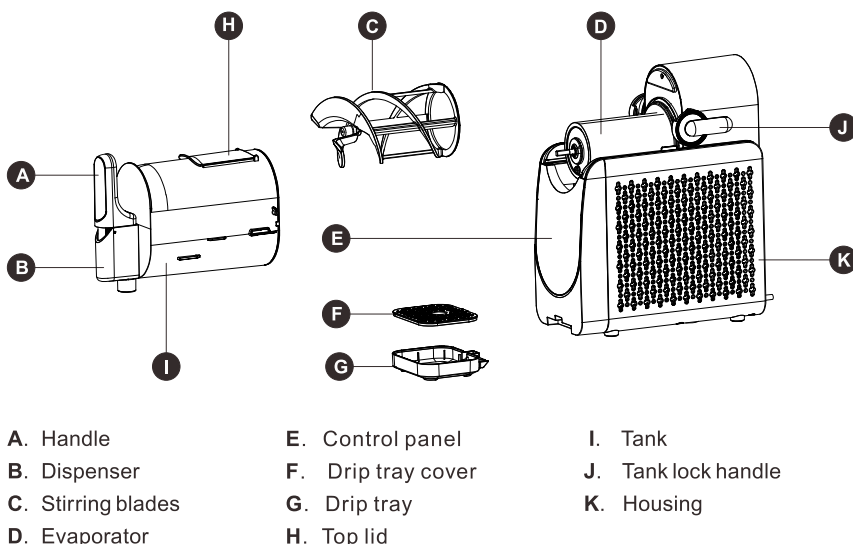
Caution: Before the first using, please ensure that the slush machine remains upright for at least 2 hours.

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

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

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

PARTS



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

USING THE CONTROL PANEL



1. POWER

Touch "  " to turn the unit on and off

2. RINSE CYCLE

Touch "  ". This cycle agitates, without cooling, to rinse the unit

3. PRESETS

Pressing menu button() to select the desired preset, then press the start button to start the machine.

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

4. TEMPERATURE CONTROL SETTING

- If desired, adjust the temperature for your perfect frozen drink texture.
- For sipped frozen drinks, decrease the smoothie density by touching left snowflake icon " ❄️ ".
- For thicker, colder frozen drinks, increase the smoothie density by touching the right snowflake icon " ❄️ ".
- Press and hold both snowflake icons " ❄️ " " ❄️ " for 3 seconds at the same time, the temperature will change from Fahrenheit to Celsius. Repeat this operation to switch back to Fahrenheit temperature.

5. START OR PAUSE

Touch " ▶▶ " to start the program.

Press and hold " ▶▶ " for 3 seconds to return to the standby interface. You need to long press for 3 seconds to pause the current preset and change the temperature or other menu.

RECIPE NOT SLUSHING? If your recipe has not reached desired texture after 60 minutes, increase the temperature by one level. Wait 10–15 minutes to test recipe texture. If still not desired, increase by one level again. Repeat until desired texture is achieved.

PRESETS

Preset	Default/Optimal temperature	Ingredients	Examples
Slushie	 (-2.6°C ~ -3.8°C)	Ready-to-drink or infused beverages containing high sugar content.	Lemonade, soda
Milkshake	 (-1.6°C ~ -2.8°C)	Dairy-based beverages such as milk or yogurt, plant-based alternatives.	Chocolate milk, Frappe milkshake.
Ice Cream	 (-4.1°C ~ -4.9°C)	Ice cream powder and water	Soft ice cream
Juice	 (-1.6°C ~ -2.6°C)	Fresh juices (without pulp), fruit-based juices, fruit sodas, or similar beverages	Orange juice, mango juice, soda
Spiked Slushie	 (-3.2°C ~ -5.6°C)	Beverages with alcohol content.	Wine, premixed margaritas, Rum, Sour beers, Hard cider, Hard kombucha, Hard lemonade, Hard seltzers
Cocktail	 (-3.2°C ~ -8.3°C)	Liqueurs, spirits (mixed with non-alcoholic beverages), wine, or low alcohol by volume liquids.	Margarita, rose wine, premixed spirits and cocktails.

REQUIRED SUGAR CONTENT

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)	8 g
12 oz (355 ml)	11 g
20 oz (591 ml)	18 g

NOTE: Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

Too little sugar or too much alcohol will prevent proper freezing of a slush output. All inputs must contain at least 4% sugar.

EXAMPLE: Apple juice

Nutrition Facts	
8 Servings per container	
Serving size	8 fl oz (240 ml) ●
Amount per serving	
Calories	120
	% Daily Value*
Total Fat 0g	0%
Sodium 25mg	1%
Total Carbohydrate 31g	11%
Total Sugars 26g ●	
Protein 0g	
Potassium 251mg	6%
Vitamin C 108mg	120%
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, vitamin D, calcium and iron.	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Serving Size

Total Sugars
(26 g meets the minimum requirements)

⚠ TROUBLESHOOTING TIPS

Low-sugar alert: If the sugar content of the input is too low, the unit will detect it and provide an alert. Temperature Control LEDs will flash and display will show E08.

If the sugar content of the drink is too low: Decrease the smoothie density by pressing left snowflake icon "❄" to level 1.

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

HARD ALCOHOL/SPIRIT GUIDELINES

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

SERVING SIZE	Maximum Alcohol Amount
3 cups (24 oz / 700 ml)	1/2 cup (4 oz / 110 ml)
4 1/2 cups (36 oz / 1 L)	3/4 cup (6 oz / 170 ml)
6 cups (48 oz / 1.4 L)	1 cup (8 oz / 230 ml)
8 cups (64 oz / 1.9 L)	1 1/4 cup (10 oz / 290 ml)

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

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

TROUBLESHOOTING TIPS

High-alcohol/high-sugar alert: Descending temperature control triggers low-temperature display "E07", unit beeps three times.

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

TIPS & TRICKS

- Keep unit upright for at least 2 hours before first use.
- DO NOT add hot ingredients.
- DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.
- All inputs must include at least 4% sugar.
- When using the Spiked Slush preset, all premade inputs must contain between 2.8% and 16% alcohol.
- For best results, chill liquid(s) or blended ingredients before adding to the unit.
- For the frostiest results, chill serving glasses before dispensing your frozen drink.
- For your ideal frozen drink texture, use the temperature control setting to adjust.
- When using the Milkshake or Frappé preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.
- For the best dispensing experience, fill the unit to the max-fill line (64 oz / 1.9 L).
- You can run the unit up to 12 hours.
- All parts except the motor base, including the evaporator, are dishwasher safe but should NOT be cleaned with a heated dry cycle.

Minimum input = 2 cups (20 oz / 600 ml) Maximum input = 8 cups (64 oz / 1900 ml)

This is NOT a blender.

DO NOT process a solid block of ice or ice cubes.

DO NOT make a smoothie or process hard, loose ingredients.

DO NOT attempt to blend or macerate non-liquid ingredients.

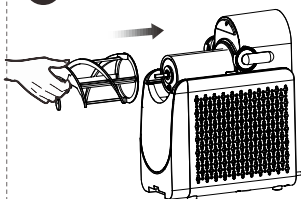
USING THE SLUSH PROFESSIONAL FROZEN DRINK MAKER

NOTE:

- Minimum 20 oz / 600 ml input required for using the unit.
- Maximum 64 oz / 1900 ml liquid capacity.
- DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- DO NOT add hot ingredients.

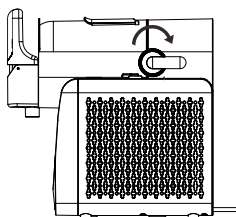
IMPORTANT: Review all warnings at the beginning of this user manual before proceeding.

1



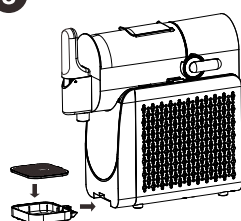
- Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.

2



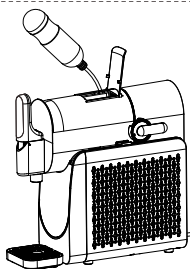
- Lock it into place by pushing the handle down, slide the vessel over the installed auger and evaporator.

3



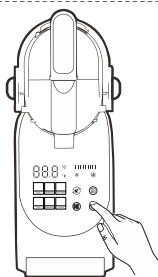
- Insert the drip tray in front of the motor base.

4



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

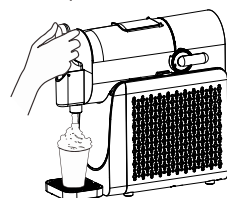
5



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

6

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



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

NOTE:

- The unit will sounds three beeps and the display show "End" to reach your set temperature level. Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.
- Creating drinks can take up to 15–60 minutes depending on ingredients, volume, and starting temperature.
- Unit will run up for up to 12 hours, unit will automatically off and sounds beeps.

CARE & MAINTENANCE

CLEANING STEPS

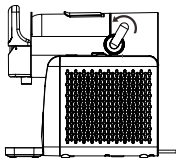
1. After use, pour clean water (water temperature not exceeding 50°C) into the tank.
 2. Select the "Clean()" mode to initiate cleaning. It will return to standby mode after continuously cleaning for 5 minutes.
 3. Drain the water and repeat if necessary.
 4. Disassemble and clean the parts.
- * The tank, stirring blades and water tray can be cleaned in the dishwasher. We recommend placing the parts on the top rack in the dishwasher.
 - * Use a damp soft brush or cloth to clean the evaporator and the sealing ring at the rear of it.
5. Ensure all parts are completely dry before reassembling.

Caution: Do not immerse the appliance, cord, or plug in water or any other liquid.

DISASSEMBLY & CLEANING

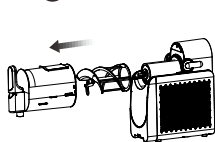
For best results, use the Rinse cycle before disassembling and cleaning all parts.

1



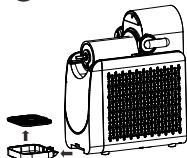
- Rotate the handles to unlock and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.

2



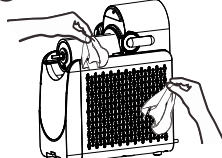
- Slide the auger off the evaporator. Set aside.

3



- 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

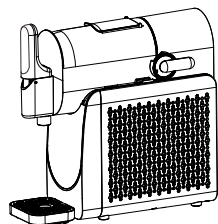
- Allow all parts to dry thoroughly before reassembling and/or storing the unit.
- DO NOT wrap the cord around the bottom of the base. Store the unit upright and store all parts assembled. When moving the unit, lift from the bottom of the motor base.
- DO NOT store ingredients inside the vessel.

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.

5



IMPORTANT: Ensure that maximum capacity is not exceeded. This is the most typical cause of appliance overload. DO NOT process a solid block of ice or ice cubes. DO NOT make a smoothie or process hard, loose ingredients.

TROUBLESHOOTING GUIDE

Problem	Cause	Solution
Stirring blades scraping	Low sugar content Incorrect assembly	Adjust the sugar content Reassemble the stirring blades correctly.
Display fault code "E01"	Machine is not placed on flat surface, more than 45 degree inclination angle	Ensure the machine is placed on flat surface before operation
Display fault code "E02"	Tank not installed correctly	Reassemble the tank and securely lock the tank.
Display fault code "E03"	Sensor short circuit/open circuit	Power off and restart. Contact the authorized service centre if unresolved
Display fault code "E04"	Compressor issue	Restart
Display fault code "E05"	Thermostat cut off due to overheat on motor	Power off for about 20 minutes to cool down and restart Contact the authorized service centre
Display fault code "E06"	Stirring blade not rotate	Restart
Display fault code "E07"	Temperature below -9°C alert	Power off and restart
Display fault code "E08"	Low sugar alert	Add 1-2 tablespoon of flavoured syrup or another high-sugar ingredient. with more than 6% sugar content of liquid



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

PRODUCT SPECIFICATIONS

220-240V~50Hz 220W 1.1A

25g R290

If the appliance is idle for almost 1 minute, it enters 'off mode'.

The power consumption in off mode is 0.4W.

RECYCLABILITY



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling free of charge.

Questions or Concerns?

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