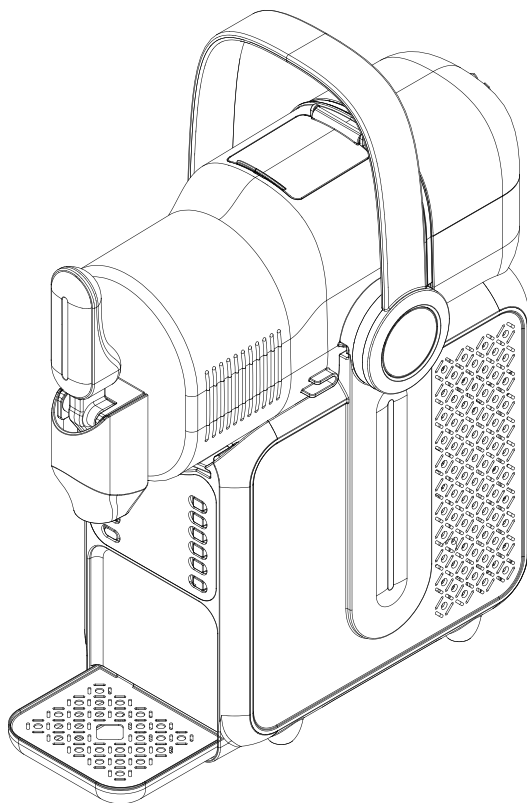


To protect your interests:

Please read this instruction manual carefully before using the product and keep this instruction manual and warranty card properly

# Slush machine SMG3

## User Manual







The company reserves the right to interpret the instructions. Please refer to the actual product for the product appearance. Please keep it properly together with the invoice after reading. In the event of product technology or software upgrades, no further notice will be given.

(The pattern is subject to the actual product)

## Important Safety Instructions

Please read all instructions before use. For home use only.

	Indicates the presence of a hazard which, if ignored, could result in personal injury, death, or substantial property damage.
	Flammable material. May explode if heated. (Signified by a red diamond-shaped asterisk on a white background.)
	Flammable substances. (Symbolized by a flame symbol on a yellow background with a black triangle around it.)
	For indoor and home use only.
When using electrical appliances, basic safety precautions should always be followed, including the following:	



**warning**

After first unpacking, ensure the unit is left standing for at least 2 hours before operation to allow the refrigerant oil to settle in the refrigeration system for optimal performance.



**Danger**

Risk of fire or explosion. Use flammable refrigerants. Do not puncture refrigerant lines. Dispose of product properly in accordance with applicable federal or local flammable refrigerant regulations.



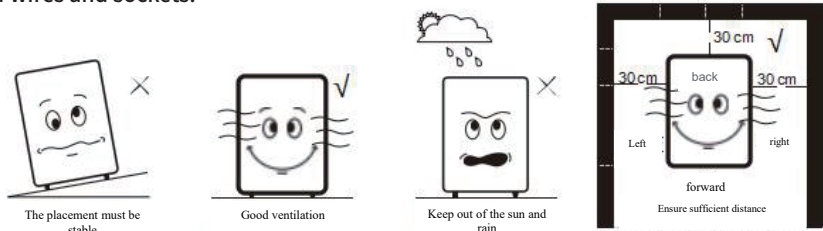
**warning**

To reduce the risk of injury, fire, electric shock, or property damage, basic safety precautions should always be followed, including the following warnings and subsequent instructions. Use this equipment only for the purpose for which it was designed.

1. Please read all instructions before using this equipment and its accessories.
2. Observe and follow all warnings and instructions carefully. This equipment contains electrical connections and moving parts that may be dangerous to the user.
3. Take inventory of everything to ensure you have all the parts you need to operate your equipment properly and safely.
4. When not in use, before assembling or disassembling parts, and before cleaning, turn off the device and unplug it from the outlet. To unplug, grasp the body of the plug and pull it from the outlet. Never unplug the smoothie maker by pulling on the power cord.
5. Before use, clean all parts that may come into contact with food. Follow the cleaning instructions in this instruction manual.
6. Do not operate any appliance with a damaged cord or plug, or if the appliance has malfunctioned, been dropped, or damaged in any way. If damaged, contact the manufacturer.
7. Extension cords must not be used with this equipment.
8. To prevent risk of electric shock, do not immerse the device in water or expose the power cord to any form of liquid.
9. Do not allow the power cord to run over the edge of a table or counter. The cord could get caught and pull the unit off the work surface.
10. Keep away from heat sources and avoid placing the smoothie machine near heating devices. Do not allow the device or power cord to contact hot surfaces, including stoves and other heating devices. Do not use it in high or low temperature environments. Avoid direct sunlight as much as possible to avoid affecting the heat dissipation of the machine.
11. The device must be used on a dry and flat surface, always keeping the device upright.



12. Keep hands, hair and clothing out of the container during loading and operation.
13. Avoid contact with moving parts during operation and handling of the equipment.
14. Do not place containers or accessories supplied with the device in a microwave.
15. Do not add frozen fruit, frozen vegetables or ice to the device.
16. Do not add hot ingredients to the appliance.
17. Do not spray or rinse the smoothie machine with water, and do not place the smoothie machine in a humid place where it is easily splashed with water, so as not to affect the electrical insulation performance of the smoothie machine. It may even cause accidents such as electric shock or fire.
18. Do not fill the container above the MAX line or below the MIN line.
19. Never leave the device unattended while in use.
20. Before operating, make sure all utensils are removed from the container. Failure to remove utensils may cause the container to shatter, which may result in personal injury and property damage.
21. Do not process hard, loose ingredients or ice. This appliance is not suitable for processing loose frozen fruit, solid ingredients or ice.
22. Keep all sides of the device housing clear to ensure that the compressor operates normally and does not overheat. Keep ventilation unobstructed in the device housing or built-in structure. There should be at least 30cm of air around the smoothie machine to ensure heat dissipation.
23. When transporting, hold the device by grasping the two sides under the base. Try to keep the machine upright with a maximum tilt of 45°.
24. When the slush machine is no longer in use, please keep it away from fire to prevent accidents. And send the slush machine to the designated disposal site for disposal.
25. Please take care of children and prevent them from putting their hands or feet into the holes and seams of the protective parts of the slush machine, such as the back, to avoid causing harm to the body.
26. Do not use mechanical devices or other methods to accelerate the defrost process except those recommended by the manufacturer.
27. Do not allow children to operate this device or use it as a toy. Close supervision is required when any device is used near children.
28. This machine is not intended for use by the physically weak, children, slow-reacting, or mentally handicapped, or by people who lack experience and knowledge, unless they are used safely under the guidance or assistance of a person responsible for their safety.
29. This machine must use a dedicated socket or dedicated line with a leakage protection switch that matches the working current of the machine. The company will not be responsible for leakage, fire, short circuit, failure, etc. caused by the lack of leakage protection switch or mixed use of wires and sockets.



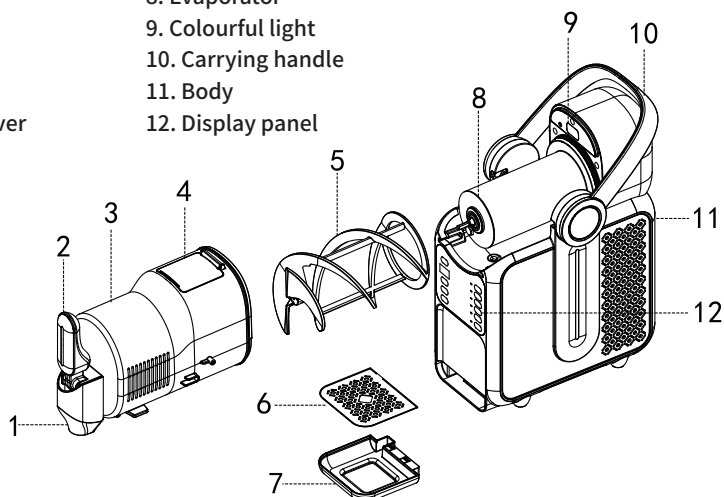
**Note:** Please keep this booklet in a place where users can access it at any time.

## Electrical safety matters

1. Be sure to use the power supply specified on the nameplate of this smoothie machine. If the voltage fluctuation range is large, please install an automatic voltage stabilizer suitable for the power according to the nameplate parameters.
2. An independent dedicated socket must be used and reliably grounded. The power cord of this device is equipped with a three-wire (grounding) plug and should use a three-wire (grounding) socket that complies with the standard. Do not cut off or remove the third pin (grounding) of the power cord under any circumstances.
3. The power cord plug should remain firmly in contact with the socket, otherwise it may cause a fire. To prevent damage to the power cord, do not press on the power cord or step on it. When moving the smoothie machine, be careful not to roll over the power cord.
4. Never pull the power cord to unplug the ice machine. Hold the plug firmly and unplug it directly from the socket. Before cleaning, repairing or replacing damaged equipment, you must unplug the ice machine to prevent electric shock.
5. If the power cord is damaged or the plug is worn, do not use it and replace it at the manufacturer's designated repair station. If there is a leak of flammable gas such as gas, immediately close the leaking valve, open the doors and windows, and do not unplug or plug in electrical appliances such as ice makers.
6. Please install a leakage circuit breaker before use to ensure personal safety and safe use of the product.

## Parts Description

- |                         |                     |
|-------------------------|---------------------|
| 1. Discharge port cover | 7. Water tray       |
| 2. Handle               | 8. Evaporator       |
| 3. Tank                 | 9. Colourful light  |
| 4. Inlet cover          | 10. Carrying handle |
| 5. Beater               | 11. Body            |
| 6. Water tray cover     | 12. Display panel   |



The minimum liquid capacity is 0.5L,the maximum liquid capacity is 2.3L.

## Before first use

**IMPORTANT: Before proceeding, please review all warnings at the beginning of this Instruction Manual!**

1. Remove all packaging material from the device.
2. Clean all parts according to the Cleaning and Maintenance instructions (page).
3. Rinse and air dry all parts thoroughly.
4. Wipe the control panel, body and evaporator with a soft cloth.
5. Place the unit on the table for at least 2 hours before operation. This allows the refrigerant oil to settle in the refrigeration system for optimal safety.

**Note: Accessories are dishwasher safe, but not on a heated dry cycle**

## Control Panel Description

### Power button

- Press on to power off the device.

### Temperature display

- During operation, the real-time temperature in the material tank is displayed. Press up or down, and the number flashes to display the current set temperature.

### Lighting key

- Click to turn on the light, click again to switch the light color.
- Press and hold for 3 seconds to turn off the light.

### Up/Down Key

- When the preset function is activated, click the up/down key to adjust the preset temperature. The temperature adjustment value is 0.1°C per click. Long press to increase or decrease the speed.

### Rinse key

- Click to start cleaning, click again to close cleaning, and the cleaning agitator will rotate.

### Preset function keys

- 5 individual presets to determine the optimal temperature for your ideal frozen drink.

### Temperature control settings

- Each preset will start at a default/optimal temperature for ideal taste.

If necessary, adjust the temperature to achieve the ideal frozen drink taste.

- For sipable frozen beverages, press the control panel up arrow to increase the temperature
- For a thicker, colder frozen drink, press the down arrow on the control panel to lower the temperature.



Slush won't form? If the recipe doesn't reach the desired texture after 60 minutes, lower the temperature by 1 degree. Wait for 10-15 minutes and test the texture. If it still doesn't set, lower the temperature by another 1 degree. Repeat the above steps until the desired texture is reached.

### Preset Function

Each preset will start at a default/optimal temperature for ideal taste. If needed, adjust the temperature to achieve the ideal frozen drink.

Preset Function	Default/Optimal Temperature	Adjustable temperature range	Designed for	Recipe Examples
SLUSH	-2	-1~-5	Change up your daily drink	Soda water, lemonade
SPIKED SLUSH	-4	-5~-10	Alcoholic beverages	Margaret, grape wine
FRAPPE	-1.5	0~-5	Coffee shop lovers make frozen desserts	Store-bought jelly
MILKSHAKE	-3	-2~-6	Milk and cream drinks	Chocolate Milk Mixed milkshake
FROZEN JUICE	-1.5	0~-5	Naturally sweetened beverages	Orange juice, apple juice

### Required sugar content of raw materials

Too little sugar or too much alcohol will prevent the slush from freezing properly. Follow these guidelines to make perfect slush every time.All inputs must contain at least 10% sugar.

If the total sugar content of a particular beverage does not meet the minimum requirements, mix additional sugar with the base before pouring into the device. Press the preset value to reset the device. Press the preset value again to restart.

**Low sugar alarm:** If insufficient sugar is entered, the mixture will freeze and the blender will jam. The device will detect this and sound an alarm, displaying E2 Alarm.

**If a beverage does not meet the minimum sugar requirement:**  
Mix additional sugar with the base before pouring into the device. Press preset to reset the device. Press preset again to restart.

The slush won't hold its shape due to insufficient sugar. Adding sugar lowers the freezing point of the mixture. If you don't add enough sugar, the mixture will freeze, leaving no slush and possibly a frozen bowl. So if this happens, turn the machine off for 15 minutes and add more sugar or concentrate until a slushy mixture appears.

Note: Sugar-free substitutes or artificial sweeteners will not contribute to meeting the minimum or maximum total sugars requirements.

## Alcohol Guidelines

**Achieve the perfect balance when mixing your favorite frozen cocktails at home.**

**When using the SPIKED SLUSH preset, all pre-made inputs (wine, beer, etc.) must have an alcohol content between 2.8% and 16%.**

**If the alcohol content of a certain wine exceeds the upper limit:**

Too much alcohol will result in a slushy texture. Add non-alcoholic juice, water, soda or mixed drinks to each portion to dilute the alcohol content. Reset the device to the preset values. Press the preset function key again to restart.

### Tips and Tricks

1. Before first use, place the device in an upright position for at least 2 hours.
2. Do not add hot ingredients.
3. Do not add ice cubes or solid toppings such as fruit, ice cream or frozen fruit.
4. All inputs must contain at least 10% sugar.
5. When using the SPIKED SLUSH preset function, all preset inputs must be between 2.8% and 16% alcohol.
6. For best results, allow liquids or mixed ingredients to cool before adding them to the unit.
7. To achieve the ideal taste for your frozen drink, use the temperature control setting.
8. When using the milkshake preset, please dispense the contents within 30 minutes after the preset ends to avoid foam output.
9. The device can run for up to 12 hours.

**Notice:** Do not process solid ingredients or ice cubes.  
Do not handle hard, loose ingredients.  
Never attempt to mix or dip non-liquid ingredients.

## How to use slush machine

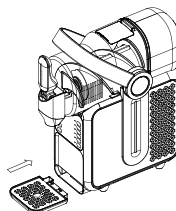
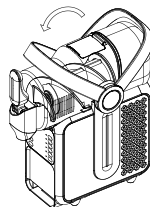
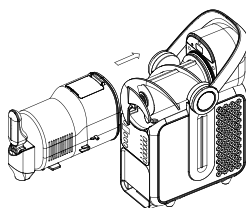
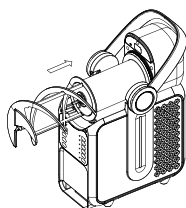
**IMPORTANT: Read all warnings at the beginning of this instruction manual before proceeding.**

**Notice:** Use of this device requires an input volume of at least 0.5 L.  
Maximum liquid level capacity is 2.3L.  
Do not add ice, fruit, ice cream or solid toppings.  
Do not add hot ingredients.  
The sugar content of the mixture is at least 10% sugar.  
If necessary, drain the water box after the equipment starts cooling.

**Make sure all parts have been completely cleaned and assembled according to the Cleaning and Maintenance instructions (page). The equipment must be level on a dry and flat surface.**

**Note:** Make sure the device is placed upright on the table for at least 2 hours before first use to allow the refrigerant to settle in the condenser for optimal safety.

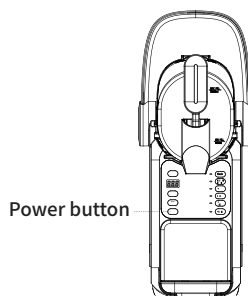
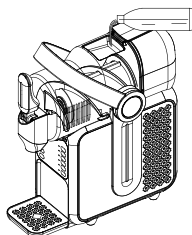
1. Push the stirrer onto the evaporator and rotate it until it is seated on the pin.
2. Keeping the handle facing backward, push the barrel onto installed.



3. Push the handle forward to lock the barrel.
4. Insert the water box under the front panel until it clicks into place.

**Note:** When the equipment starts cooling, clean the liquid in the water box once every 6 hours, otherwise the liquid in the water box may leak out easily.

5. Plug in the power supply.
6. Open the lid of the barrel inlet.
7. Pour in liquid or mix ingredients and close the lid.
8. Press the power button to turn on the device.
9. Select the desired preset function.
10. The preset temperature will start at the default/optimal temperature for ideal taste. If needed, adjust the temperature to achieve the ideal frozen drink taste.



**Notice:**

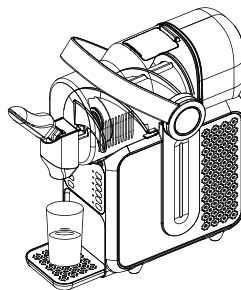
- The temperature display will flash as the frozen drink reaches the set temperature. The unit will beep three times once the frozen drink reaches the desired temperature. The unit will continue to operate to keep the frozen drink at the ideal temperature and ready to dispense.
- Depending on ingredients, volume and starting temperature, it may take 15-60 minutes to make the drink.

11. When dispensing, place the cup above the water collection box and slowly pull the handle with your other hand.

When you stop, put the handle back in place.

12. Enjoy your latest frozen drink creation.

13. The device can run for up to 12 hours.



**Notice:** Do not switch off the preset until all frozen drinks have been dispensed.

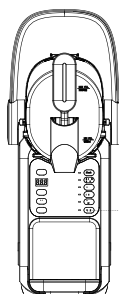
## Cleaning and maintenance

### Using the cleaning function

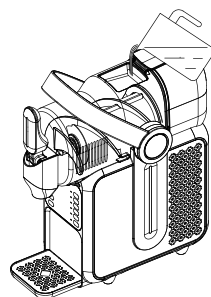
**Notice:** The liquid produced during cleaning will flow out of the discharge port quickly. Make sure to use a large container to collect such liquid.

**The wash function agitates without cooling to rinse the device. After using the wash cycle, wash all parts by hand or in the dishwasher to completely clean the device after each use.**

1. Dispensing leftover frozen drinks.
2. Stop the current preset. Press the Clean button.
3. Add water to the maximum liquid level of the tank (2.3L)
4. Water slowly flows out of the device immediately after filling.
5. Press the Clean button again to stop the cleaning cycle.
6. Press the power button to power off the device.



Wash button



**Notice:** Repeat this step as necessary until the frozen beverage is rinsed from the bucket.

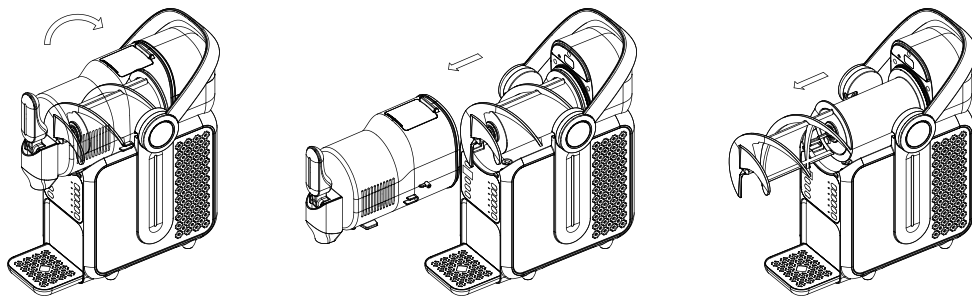
If you want to clean the device thoroughly, please turn off the device and do it.

## Disassembly and cleaning

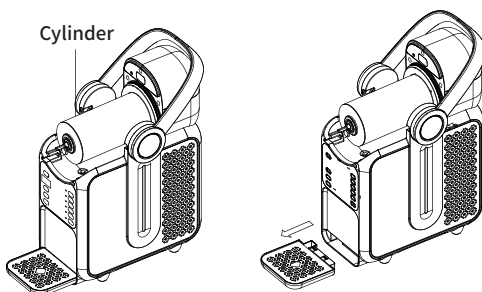
**For best results, use the wash function before disassembling and cleaning all parts.**

- Before cleaning or maintaining the external parts of the machine, make sure the machine power switch is off and the power plug is unplugged.
- Before any cleaning or maintenance, please be sure to wear protective equipment (rubber gloves, anti-corrosion glasses, etc.), which can protect your safety.

1. Pull the locking handle back to unlock it, then gently pull the drum out of the unit to remove it. Make sure the drum is tilted downward to prevent any remaining liquid from spilling out the back of the container. Set aside.
2. Pull out the agitator on the evaporator and set it aside.



3. Wipe the vaporizer with a disinfectant wipe or a warm, damp cloth.
4. Wipe the base under the evaporator with a disinfectant wipe or warm damp cloth.
5. Remove the water box and make sure it is level to prevent liquid from spilling.
6. If necessary, remove the discharge mask and water box cover for easy cleaning.
7. Hand wash all disassembled parts in warm, soapy water or use the dishwasher.



8. Wipe the body of the machine with a disinfectant wipe or a warm, damp cloth.
9. Allow all parts to dry thoroughly before reassembling or storing the equipment.

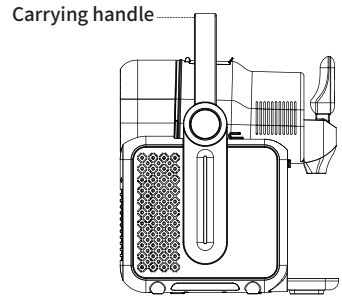
**Notice:** All disassembled parts are dishwasher safe, but not on a heated dry cycle.



## Moving and storage

When moving the device, rotate the handle to the vertical upward position, and then you can directly lift and move the device. You can also grab the two side handles under the base of the device to move the device. Try to keep the machine upright, with a maximum inclination of no more than 45°.

When storing the device, wrap the power cord around the back of the machine, store the device upright, and store all parts assembled.



## Troubleshooting Guide



### warning

To reduce the risk of electric shock and unexpected operation, turn off power and unplug the equipment before troubleshooting.

Fault	Cause Analysis	Treatment
Machines do not make snow jelly	The freezing temperature is not adjusted to the appropriate level	Adjust the preset temperature
	The snow melter is close to the heat source and the heat dissipation around it is poor	Place the machine in a suitable location
	Raw material sugar content is too low	Readjust the raw material ratio and do not use sweeteners instead of sugar
E1 alarm	Temperature sensor is broken	Replace the sensor
E2 alarm	Low sugar freezer alarm, insufficient sugar input, mixture will freeze, blender will get stuck	Check the sugar content in your recipe to make sure it contains at least 10% sugar.
	The slush forming temperature is set too low	Increase the temperature of slush formation

**Motor stall alarm:** If the motor stalls during operation, the device will detect and display an E2 fault code. The device will enter a 5-minute shutdown protection time, restart after 5 minutes, and perform another test.

This device has a motor overload safety detection system to prevent damage to the motor and mixing system when it is accidentally overloaded or the raw material ingredients are mismatched. If the device is overloaded, the motor will temporarily fail.

## Equipment repair service warranty card

Sales information	User information	
Business:	User Name:	
Contact:	Equipment Model:	
Phone /Fax:	Date of purchase:	
Mobile Phone:	User Contact:	
User Tips: 1. Please keep and carefully read the card as soon as possible.		
2. The equipment from the date of purchase within 12 months you enjoy a free maintenance service.		
3. Is strictly prohibited to change the power phase, to prevent serious equipment failure.		
4. Please check the power regularly to ensure reliable connection of the ground wire and to prevent the phase or voltage is too high and too low.		
5. Please keep the appearance clean, to ensure good use of the environment, and regularly check the operation of the equipment.		
6. The following acts will be canceled when the maintenance service guarantee:		
A. Subject to abnormal use,improper storage handling environment temperatureis too high or too low, exposed to humid environment.		
B. Unauthorized modification of misuse, abuse and error adjustment.		
7. The device is abnormal, please immediately notify the abnormal situation of equipment suppliers or maintenance points		
8. The parts replaced during the maintenance belong to our company.		
9. Maintenance service terms are subject to change, without notice.		
Equipment repair service warranty card (copy)		
User Name:	Tel:	Model:
Address:		
Factory ID:	Date of purchase:	
Maintenance Date:	Maintenance Signature:	
Failure causes and test results:		



GGM Gastro International GmbH  
Weinerpark 16  
D-48607 Ochtrup

[www.ggmgaastro.com](http://www.ggmgaastro.com)

[info@ggmgaastro.com](mailto:info@ggmgaastro.com)

+49 2553 7220 0