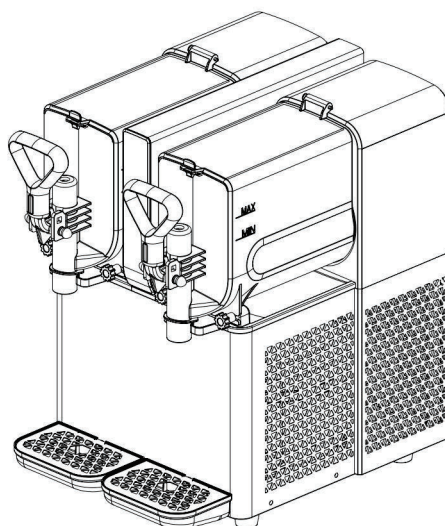


# COMMERCIAL SLUSH MACHINE SERIES

SMG6-M



Product Instruction Manual



Please read all manual instruction carefully before operating.  
The company reserves interpretation of our user manual.  
The appearance of the product shall be subject to the product you received.  
Please keep it safe after reading.  
Please forgive us that we won't inform you again if there is any technology of software updates on our product.

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## Explanation of warning diagrams




**Prohibition Signs**

Indicating a prohibited act that may cause fatal or serious injury.



**Warning Signs**

Indicating the matters needing attention that may cause personal injury or damage to objects.



**Dangerous Voltage**

Indicating a high voltage danger zone, beware of high voltage.



**Fire Hazard**

Indicating that the material used is flammable. beware of fire.



**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 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 spray water directly on this Slush Machine. A wet Slush Machine may cause electric shock or short circuit.



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.



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.



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 ground the Slush Machine through a gas pipe, water main, telephone line or lightning rod. This is considered unsafe grounding.



Never insert metal materials such as iron needles or wires into 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 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.



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



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



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 use places with a lot of sulfuric acid, such as hot springs, or places with a lot of salt such as bays. Otherwise, it may cause internal corrosion and cause machine failure.



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



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.



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



When any malfunction occurs with the Slush Machine, please unplug the power plug. If the abnormal operation is continued, it may cause electric shock or 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.



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.





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



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



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.



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.

## Operation safety instructions

### Electrical Safety Precautions

1. Please refer to the famous brand 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 can not 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:** Do not operate the slush machine when there is a gas leak in the environment where the slush machine is located. Sparks caused by unplugging or start-stop control may cause a fire, so you should cut off the power first, open the windows, and let 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.**

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

**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.



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.



**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 occurs, it will generate a large current, which makes this grounding very dangerous.

**5. Nothing will fall into the place where the Slush Machine is stored.**

**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.
4. When the temperature is not higher than 31 °C, 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.**

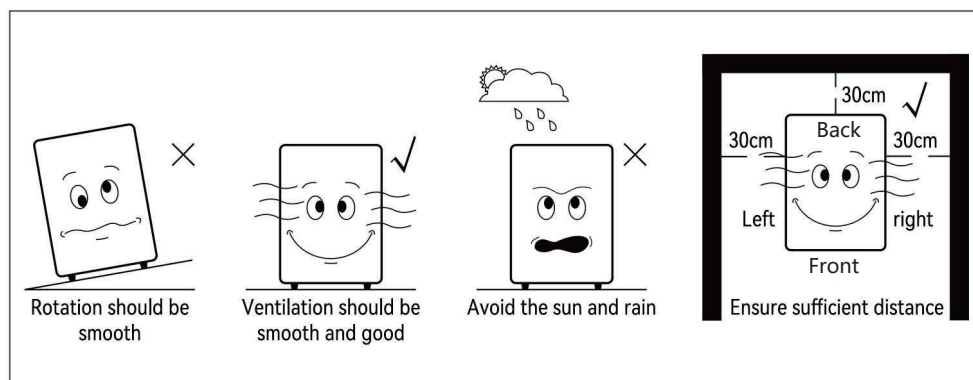
**Catering and similar non-retail applications.**

**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.**

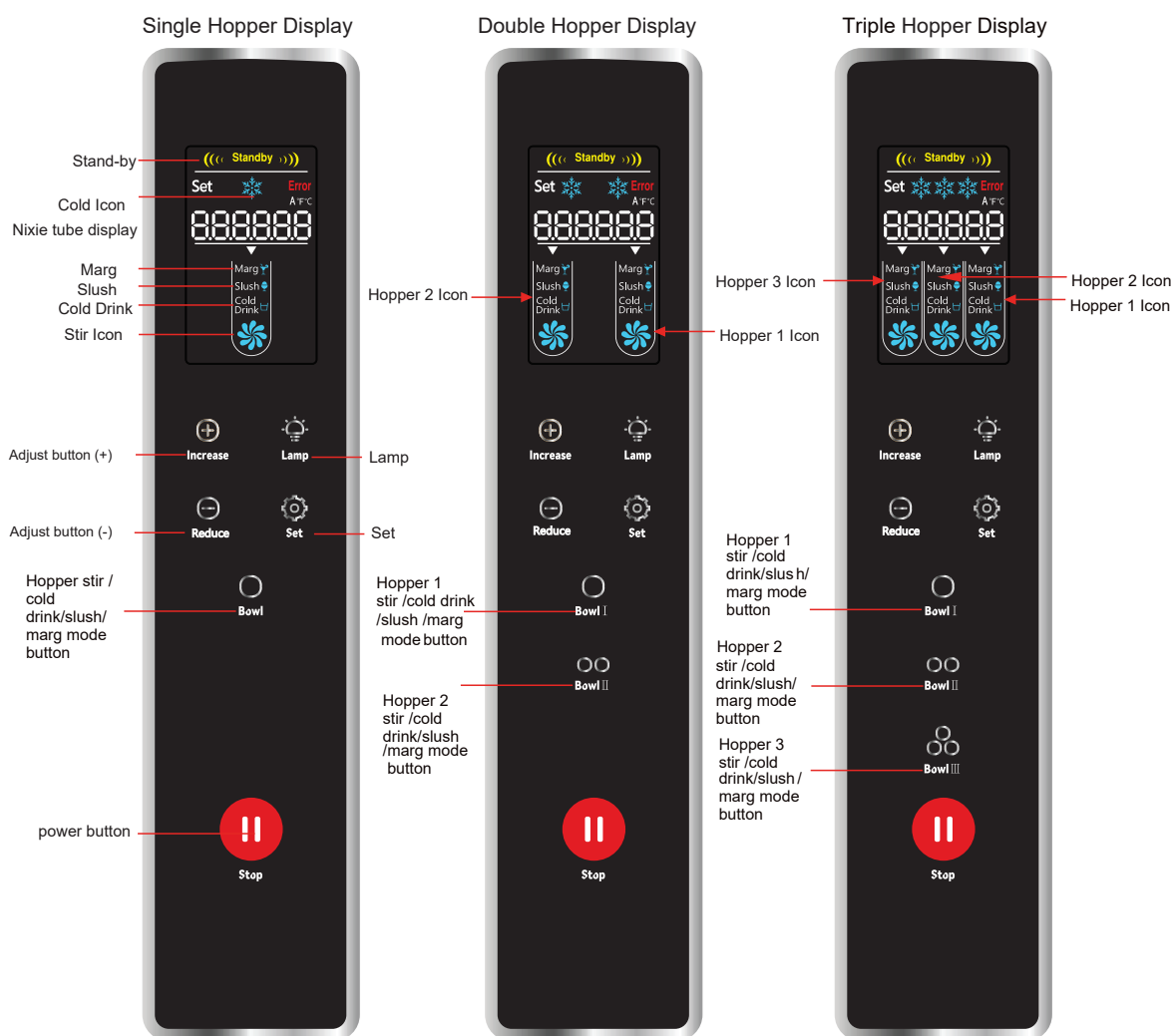
1. The Slush Machine is connected to a special socket (the power supply is the same as the famous brand).
  2. The Slush Machine is surrounded by a cooling channel for the refrigeration system, so it is forbidden to place articles to block it.
  3. After completing the inspection of the operation of 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 bucket.
  - 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.
  - There should be more than 30cm of space around the slush machine to ensure heat dissipation.



# Operation Instructions

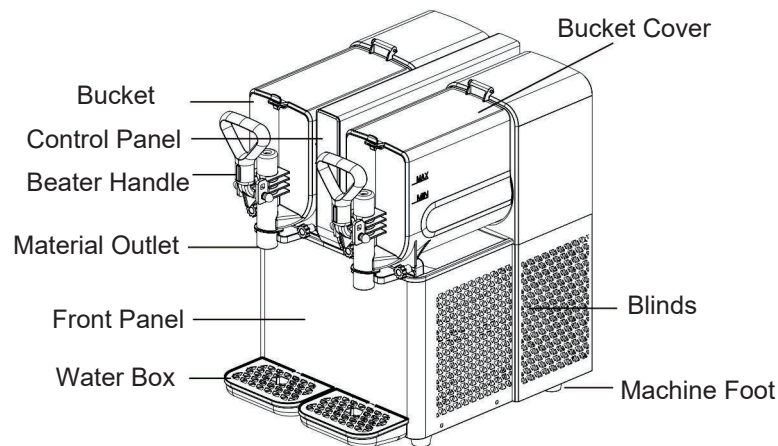
For simplicity, this manual takes a single bucket as an example, the operation of other buckets, etc

## Display Description



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## Parts Introduction



## Operation Instruction

### Panel Display Description

Press the power switch, the machine is powered on, the LCD screen displays "Standby", and all touch button lights are on.

When a certain hopper turns on the stir function or the cold function independently, 888888 displays the current temperature in the hopper, and the digital tube displays "18.88", the number 1 on the left indicates hopper 1, and the current temperature in the hopper is displayed on the right, (the left side does not display the number when there is a single vat) When more than one hopper starts the stir function or cold function, scroll to switch the real-time temperature of the three hoppers, and each display is 8 seconds. When the current hopper temperature is displayed, the corresponding arrow icon lights up and points to the corresponding hopper icon.

### Hopper 1 mode switching button:

Click the hopper 1 button, the stir function of hopper 1 starts, the stir icon of hopper 1 rotates dynamically, the stir motor works, click the hopper 1 button again, the refrigeration drink function of hopper 1 is turned on, the refrigeration system starts, the cold solenoid valve of hopper 1 is opened, and the display screen The refrigeration snowflake of the corresponding hopper above flashes, and the icon of cold drink flashes (the refrigeration snowflake icon lights up when the refrigeration solenoid valve of the corresponding hopper is turned on, and the snowflake icon turns off when the refrigeration solenoid valve is closed). Snow melting function, the icon of snow melting is flashing, click the tank 1 button again, tank 1 starts the function of making alcoholic drinks, and the icon of alcoholic drinks is flashing. Click the hopper 1 button again, hopper 1 enters the standby state, and at the same time close the cold solenoid valve, and the stir function of hopper 1 is turned off.

If the stir function of the other two hoppers is not turned on, turn off the cold function at the same time.

**Hopper 2 mode switching button:**

Click the hopper 2 button, the stir function of hopper 2 starts, the stir icon of hopper 2 rotates dynamically, the stir motor works, click the hopper 2 button again, the refrigeration drink function of hopper 2 is turned on, the refrigeration system starts, the cold solenoid valve of hopper 2 is opened, and the display screen The refrigeration snowflake of the corresponding hopper above flashes, and the icon of cold drink flashes (the refrigeration snowflake icon lights up when the refrigeration solenoid valve of the corresponding hopper is turned on, and the snowflake icon turns off when the refrigeration solenoid valve is closed). Snow melting function, the icon of snow melting is flashing, click the tank 2 button again, tank 2 starts the function of making alcoholic drinks, and the icon of alcoholic drinks is flashing. Click the hopper 2 button again, hopper 2 enters the standby state, and at the same time close the cold solenoid valve, and the stir function of hopper 2 is turned off.

If the stir function of the other two hoppers is not turned on, turn off the cold function at the same time.

**Hopper 3 mode switching button:**

Click the hopper 3 button, the stir function of hopper 3 starts, the stir icon of hopper 3 rotates dynamically, the stir motor works, click the hopper 3 button again, there frigerat ion drink function of hopper 3 is turned on, the refrigeration system starts, the cold sole noid valve of hopper 3 is opened, and the display screen .

The refrigeration snowflake of the corresponding hopper above flashes, and the icon of cold drink flashes (the refrigeration snowflake icon lights up when the refrigeration solenoid valve of the corresponding hopper is turned on, and the snowflake icon turns off when the refrigeration solenoid valve is closed).

Snow melting function, the icon of snow melting is flashing, click the tank 3 button again, tank 3 starts the function of making alcoholic drinks, and the icon of alcoholic drinks is flashing. Click the hopper 3 button again, hopper 3 enters the standby state, and at the same time close the cold solenoid valve, and the stir function of hopper 3 is turned off.

If the stir function of the other two hoppers is not turned on, turn off the cold function at the same time.

**Lamp button**

Short press the lamp button, the LED light in the tank will be on, and then press the lamp button to turn off the LED light.

**Set button**

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 button to switch parameters, and press the adjust button (+) or adjust button (-) 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:



Single Hopper parameter table

Display code	parameter name	Defaults	Setting range
S1	Hopper slush temperature set point	-2℃	0℃ to -10℃
C1	Hopper drink temperature set point	5℃	0℃ to 10℃
F1	Hopper marg temperature set point	-5℃	0℃ to -10℃

Double Hopper parameter table

Display code	parameter name	Defaults	Setting range
S1	Hopper(1) slush temperature set point	-2℃	0℃ to -10℃
S2	Hopper(2) slush temperature set point	-2℃	0℃ to -10℃
C1	Hopper(1) drink temperature set point	5℃	0℃ to 10℃
C2	Hopper(2) drink temperature set point	5℃	0℃ to 10℃
F1	Hopper(1) marg temperature set point	-5℃	0℃ to -10℃
F2	Hopper(2) marg temperature set point	-5℃	0℃ to -10℃

Triple Hopper parameter table

Display code	parameter name	Defaults	Setting range
S1	Hopper(1) slush temperature set point	-2℃	0℃ to -10℃
S2	Hopper(2) slush temperature set point	-2℃	0℃ to -10℃
S3	Hopper(3) slush temperature set point	-2℃	0℃ to -10℃
C1	Hopper(1) drink temperature set point	5℃	0℃ to 10℃
C2	Hopper(2) drink temperature set point	5℃	0℃ to 10℃
C3	Hopper(3) drink temperature set point	5℃	0℃ to 10℃
F1	Hopper(1) marg temperature set point	-5℃	0℃ to -10℃
F2	Hopper(2) marg temperature set point	-5℃	0℃ to -10℃
F3	Hopper(3) marg temperature set point	-5℃	0℃ to -10℃

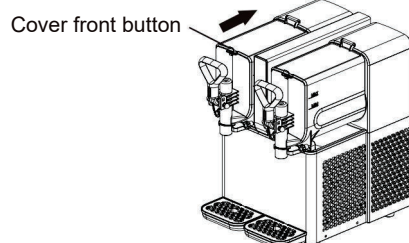
## 1. Raw material preparation

In a suitable container ,dilute the concentrate with water and stir according to the manufacture's instruction .The sugar content of the mixture should be kept between 13%-18%. Lower and higher concentrations can damage the stirrer and stirrer motor.

Note: The raw material can't be water.

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## 2. Open the lid

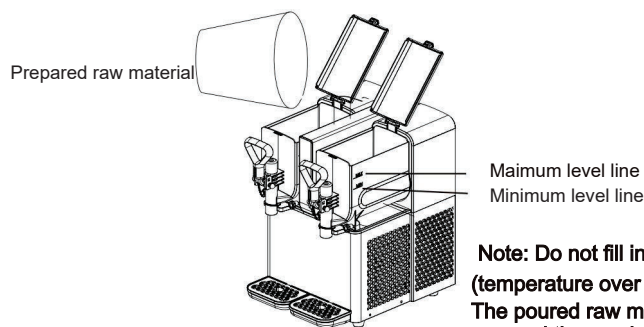


Press the front button of the cover in the direction of the arrow, separate the button of the cover from the button of the barrel, and then lift the cover.

**WARNING: Do not force lid open.**

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## 3. Pour in the raw material

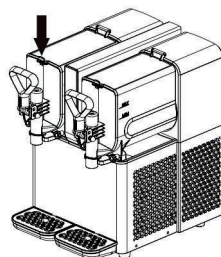


**Note: Do not fill in hot liquids (temperature over 25 degrees Celsius). The poured raw materials cannot exceed the maximum liquid level line (about 2.5L), nor can it be lower than the minimum liquid level (about 1.5L).**

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Mix the ingredients well and pour them into two hoppers

## 4. Close the lid



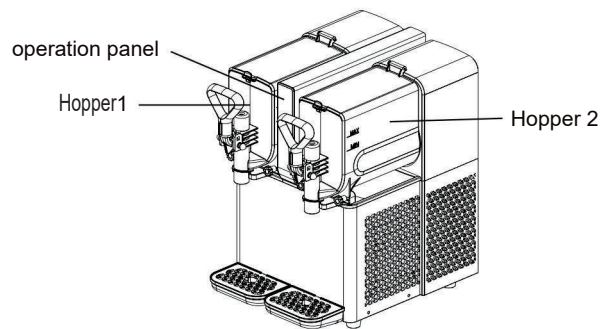
After the raw materials are poured, close the lid, and then press the lid buckle in the direction of the arrow, so that the lid buckle and the bucket buckle can be closed.

**WARNING: Pour ingredients into the bucket only when the machine is off or not plugged in.**

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## 5. Start the machine

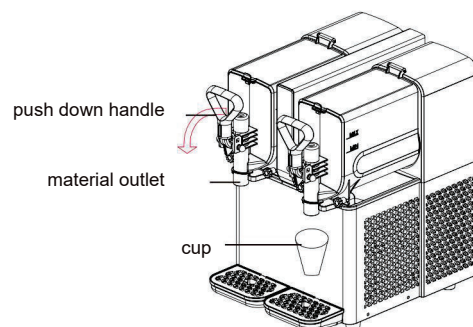
Refer to operating instructions



### Notice:

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

## 6. Produce the slush



Put the container under the discharge port, then press down on the handle, and the slush made in the bucket will flow out automatically.

## 7. Simple cleaning of the hopper

- Release all the material in the hopper.
- Turn off the power.
- Prepare hot water not exceeding 50°C, then open the lid of the material hopper, and pour hot water in to the material hopper.
- Turn on the power of the machine, then press the stirring switch of the corresponding material tank, let the stirrer stir for 0.5 -1 minute.
- Release all the hot water in the hopepr, and then repeat the operation 2 - 4 times.
- Power off the machine.

Attention: Please pour clean hot water into the corresponding bucket that needs to be cleaned, and do not exceed the maximum water indicated on the bucket. If you want to thoroughly clean the machine, please turn off the machine before proceeding. The previous startup time should not exceed 2 minutes.

## 8. Slush softness adjustment

operation panel

Press the setting button to enter the parameter setting mode. If you want the slush harder, just lower the slush temperature setting value, otherwise, increase the temperature setting value.

**Note: The hardness of slush has been adjusted before leaving the factory. It is recommended not to adjust the hardness of slush at will.**

## Cleaning and Maintenance

Before cleaning or maintaining the external parts of the machine, please confirm that the power switch of the machine is off and the power plug is pulled out.

Before any cleaning or maintenance, please be sure to wear protective equipment (rubber gloves, protective glasses, etc.), these can ensure your safety.

### Preparation before cleaning

- Cleaning utensils (bucket, soft brush, soft rag)
- Clean water and hot water not exceeding 50°C
- Food grade neutral detergent
- Food grade sanitizer
- Food-grade lubricant (such as Vaseline)

### Operation during cleaning and maintenance

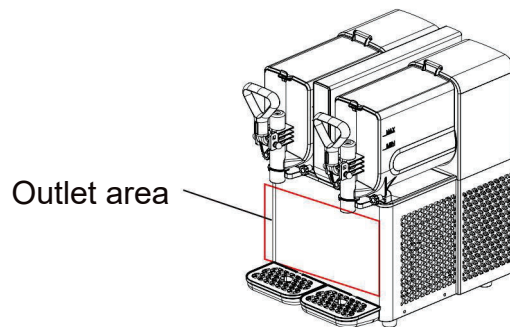
- wear protective gloves
- Do not use strong acids, alkalis or flammable substances
- Do not use rough surfaces or metal sponges to clean the machine and other parts.
- Do not spill the cleaning liquid on the surrounding area
- Do not dry parts on the stove or in the microwave
- Do not wash parts in drums
- Do not immerse the machine in water
- Clean with a disinfectant that meets food hygiene requirements
- Use a suitable food-grade neutral detergent to avoid damage to components.

When cleaning is complete, verify that any protective covers or safety devices that were removed or opened are back in place and secure.

Cleanliness and sanitation are matters that need to be taken seriously and are important practices that are enforced based on hygienic health standards to ensure the quality of beverages.

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**Note:** The hopper must be cleaned at least once a day. In any case, it must be consistent with the health standards implemented in the country where it is located, 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 used continuously throughout the day, please use a clean soft cloth to wipe the outlet area (the box area in the figure below).

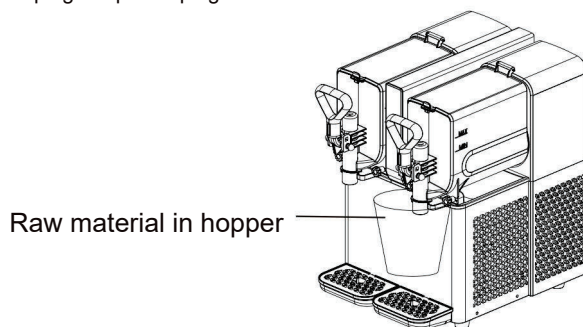


When the plug is not pulled out or the power switch of the machine is not turned off, it is strictly forbidden to clean or maintain the machine. Be careful when cleaning. Insufficient cleaning will cause a large number of bacteria to multiply.

#### **Cleaning steps**

- 1. Empty the material in the hopper.

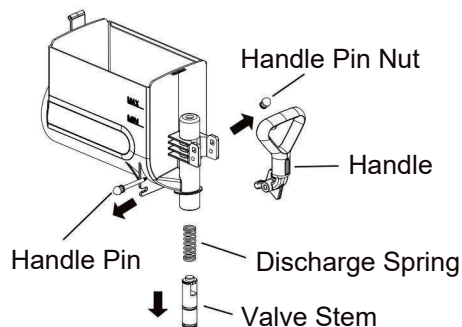
Only turn on the mixing function of the machine, then place the container under the discharge port, and press down the handle to discharge the material in the material hopper. After draining the raw materials in the hopper, turn off the power of the machine, and then unplug the power plug of the machine.



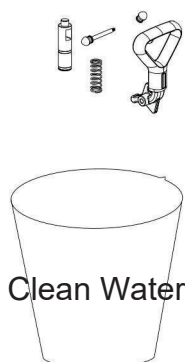
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## 2. Remove spout assembly

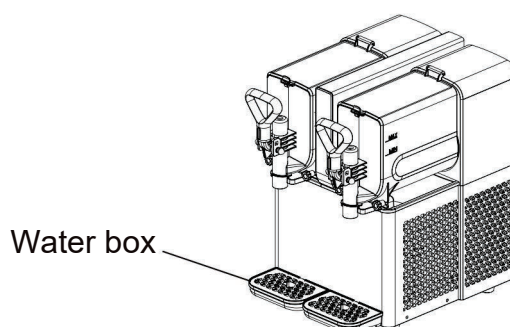
Loosen the handle pin nut on the handle pin counterclockwise, take out the handle pin, then take out the handle, and then take out the discharge spring, finally Then remove the valve stem.



Put the disassembled outlet assembly into clean water for cleaning.



**Note:** If there are raw materials or liquid remaining in the material hopper, please do not disassemble the material outlet assembly.



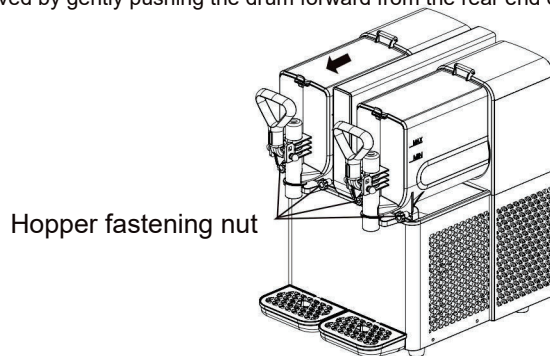
**Warning:** The water box is strictly prohibited from bearing weight.



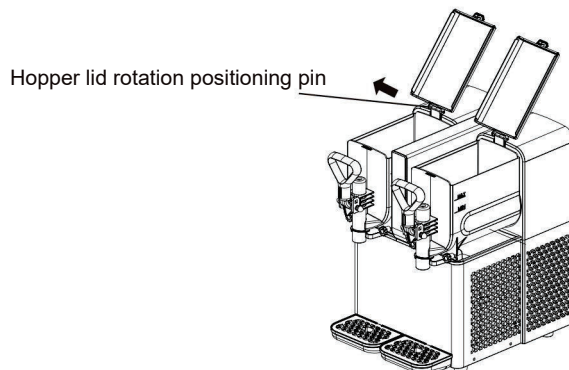
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### 3. Removing the hopper Assembly

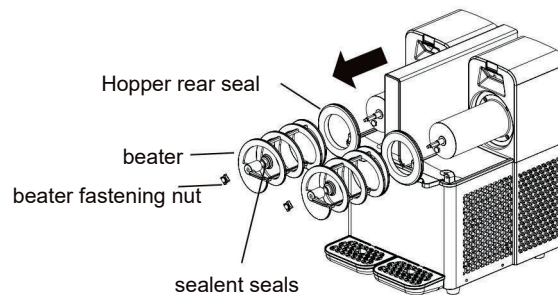
Disassembling the material hopper is the most basic operation to ensure the machine is thoroughly cleaned, please follow the steps below to dismantle the material hopper. Turn the barrel tightening nut counterclockwise to remove the nut from the machine. The drum can be removed by gently pushing the drum forward from the rear end of the drum.



4. Lift the cover of the material hopper, and then pull out the rotation positioning pin of the material hopper lid along the direction of the arrow to remove the material hopper lid.



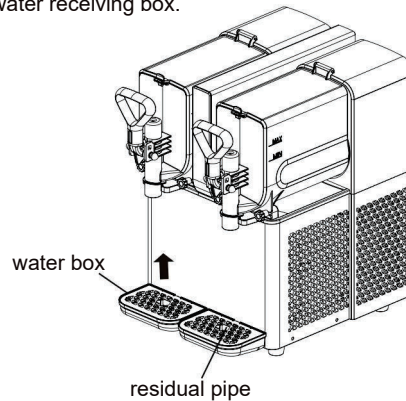
5. Twist off the fastening nut at the front end of the beater counterclockwise, and take off the fastening nut, beater, sealent seals, and rear sealing ring of the material barrel.



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## 6. Removing the water box

First pull out the residual material pipe from the water receiving box, then lift the water receiving box vertically up to take out the water receiving box.



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

## 7. Cleaning accessories

All dismantled parts should be thoroughly cleaned.

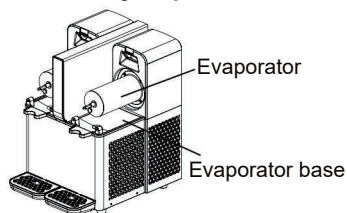


Note: The cleaning method must comply with the current hygiene and health standards of the country where the machine is used.

Please clean the parts as follows:

- Pour an appropriate amount of neutral cleaning agent into a suitable size container, and then add the corresponding proportion of water to dilute the cleaning agent.
- Clean the surface of the disassembled parts with a soft cloth covered with diluted cleaning agent, and then rinse the parts thoroughly with clean water. Pour an appropriate amount of food-grade disinfectant into another container of suitable size, and then add the corresponding proportion of water to dilute.
- Put the parts that have been thoroughly rinsed with cleaning agent into the diluted disinfectant and soak for about 30 minutes, then take them out and wash them thoroughly with clean water.
- Place the cleaned parts in a clean place to dry naturally.

## 8. Cleaning Evaporator

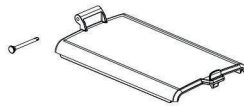


Wipe the surface of the evaporator and the base of the evaporator with a soft cloth with diluted cleaning agent, and then wipe the surface of the evaporator with a clean wet cloth. Wipe the base of the appliance 2-3 times.

Wipe the surface of the evaporator and the base of the evaporator several times with a soft cloth coated with diluted disinfectant, and leave the disinfectant on the wiped surface. After half an hour, wipe the surface of the evaporator and the base of the evaporator thoroughly with a clean wet cloth.

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### 9.Clean the Hopper Lid



Wipe the outer surface of the hopper lid with a clean wet rag, and then wipe the bottom surface of the hopper lid several times with a soft rag coated with diluted disinfectant, leaving the disinfectant on the wiped surface, and then use a clean wet cloth after half an hour. Wipe the bottom surface of the hopper lid thoroughly with a rag, then dry the bottom surface with a clean dry rag.

### 10.Clean the machine body

Dip the diluted cleaning agent with a clean soft cloth, and wipe the machine body again. Wipe the machine body clean with a soft damp cloth dipped in clean water. Wipe the body dry with a clean dry cloth.

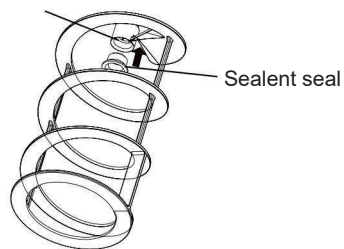
## Assembly of parts

All parts that have been cleaned and sanitized must be properly reassembled.

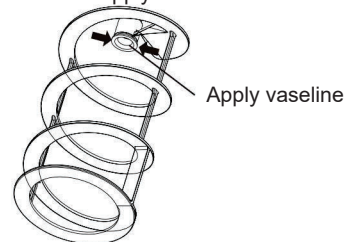
Some parts must be lubricated so that they can be used for a longer  
➤ period of time.

### Assembly of sealent seals

Place the sealent seal in the front groove of the beater groove of the beater.

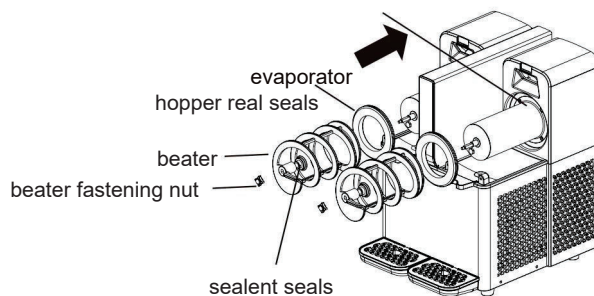


Apply vaseline to the sealent seal.

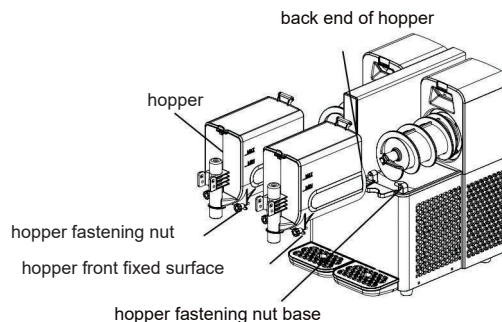


## Assembly of the beater

Apply vaseline on the outer surface of the rear sealing ring of the evaporator, then insert the rear sealing ring of the evaporator into the base of the evaporator, install the assembled beater into the evaporator, insert the limit end of the beater into the drive shaft, and then gently push the beater forward and rotate the beater until the limit head of the beater just snaps into the limit of the drive shaft, at this time the bell mouth seal can touch the evaporator, then tighten the fastening screw of the beater clockwise.



## ► Assembly of hopper

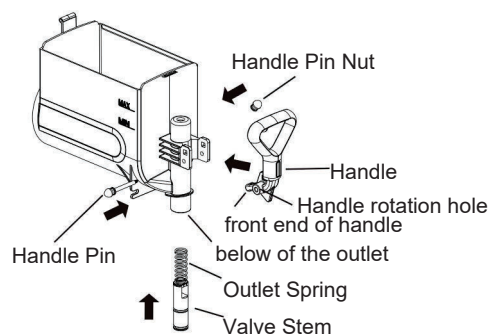


Put the hopper into the evaporator, and put the rear end of the hopper into the rear sealing ring of the evaporator.

Then forcefully push the hopper forward until the front fixing surface of the hopper fits with the fixing seat of the fastening nut of the hopper, and then lock the hopper with the fastening nut of the hopper.

## ► Assembly of the outlet assembly

1. Place the discharge spring in the card position above the valve stem, and then put it in from the bottom of the discharge port of the barrel.
2. Insert the protruding part of the front end of the handle into the corresponding groove of the valve stem, then rotate the handle, and rotate the rotation hole of the handle and the rotation hole of the bucket handle to a line.
3. Insert the handle pin into the barrel handle rotation hole and the handle rotation hole, and then lock the handle pin nut and the handle horizontal pin.

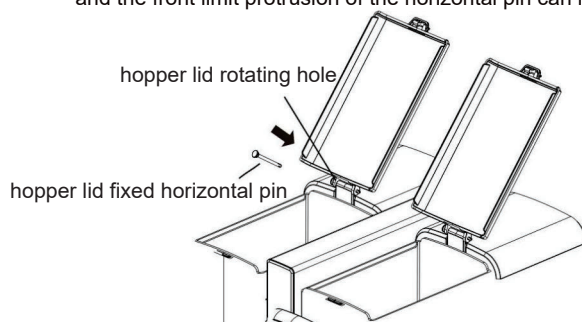


Note: The valve stem sealing ring should be coated with Vaseline before it can be assembled with the discharge port.

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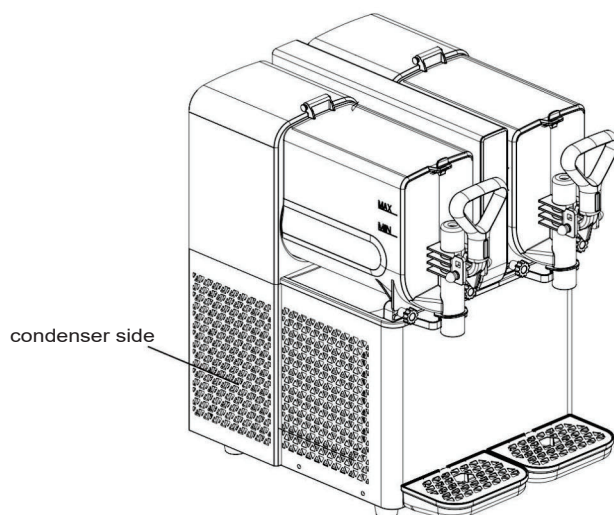
## Assembly of Hopper Lid

Place the rotating hole on the back of the hopper lid in a straight line with the fixing hole of the hopper lid on the back of the barrel, and then insert the fixing horizontal pin of the hopper lid into the rotating hole, and the front limit protrusion of the horizontal pin can leak out.



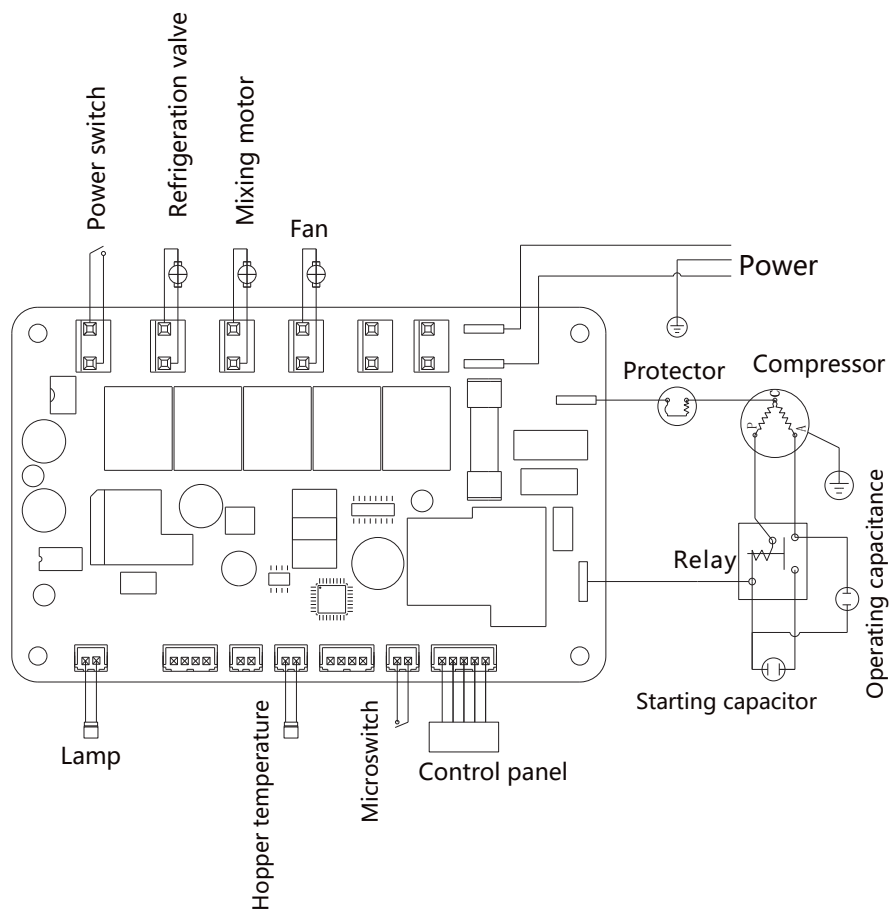
## Clean Condenser

After working for a period of time, the condenser will be stuck with dust and affect heat dissipation, and the cooling effect will be worse (shown as: the output of the snow melting machine decreases or it is difficult to form in the same time), please clean it once every three months (if the use environment is poor, Please clean it once a month), be sure to ask a professional cleaner to clean it, turn off the power before cleaning, and be careful not to damage the fins of the condenser.



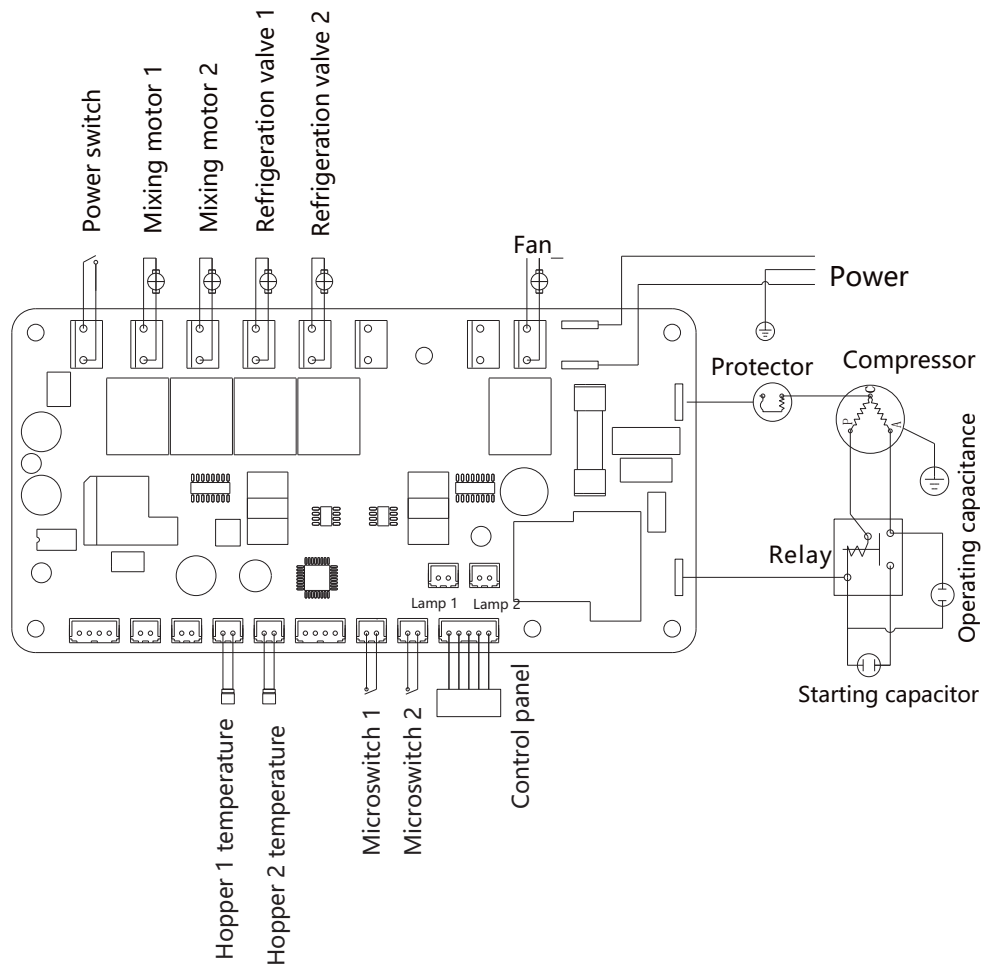
### Electrical schematic diagram of single hopper slush machine

### Electrical schematic diagram of single hopper slush machine

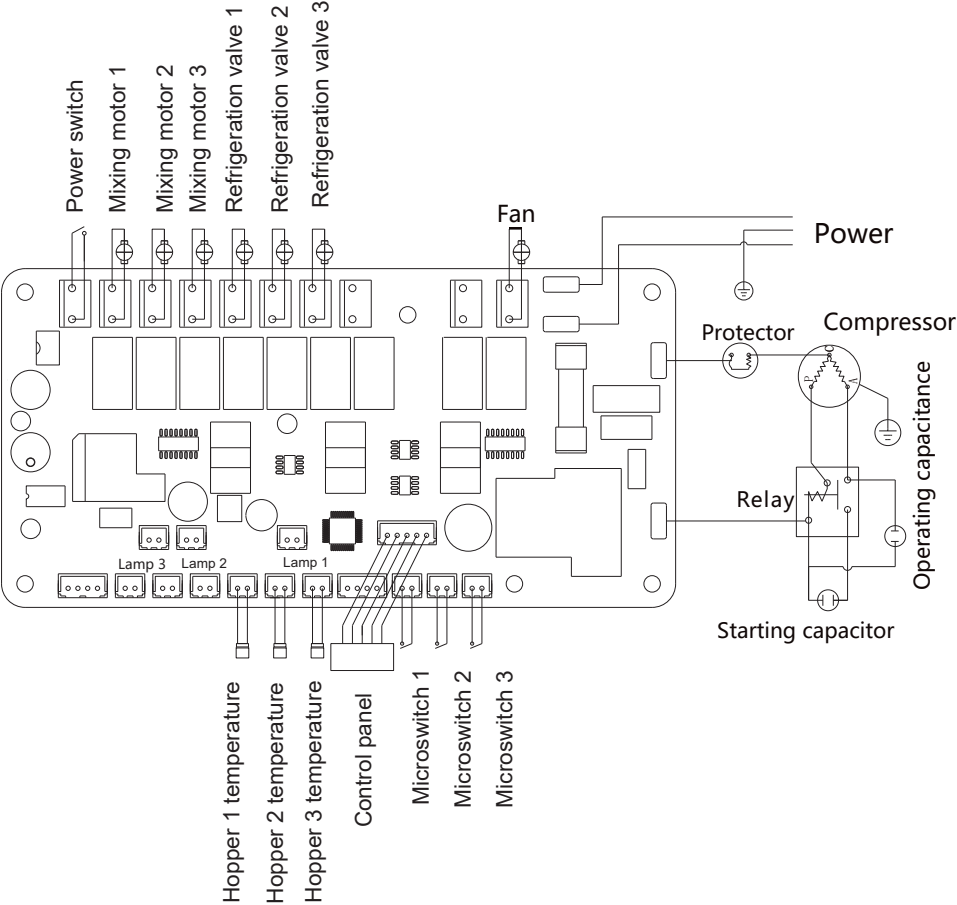




## Wiring diagram of double hopper slush machine



Wiring diagram of triple hopper slush machine



## Environmental Protection List

### 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	✗	○	○	✗	○	○
Fan	✗	○	○	○	○	○
Motor	✗	○	○	○	○	○

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

### 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.



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

In order to better care for and protect the earth, when the user no longer needs this product or the product life ends, 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.



## Trouble Shooting Instruction

Faults	Cause Analysis	Solution
The machine can't be turn on	No power input	Insert the machine power plug into a suitable outlet
	Machine power switch is not turn on	Turn on the power switch
The material outlet is leaking	Outlet parts are not lubricated	Apply lubricant to the outlet parts
	Stem seal damaged	Replace stem seal
Raw material is leaking from the back of the Hopper	Hopper not installed in proper position	Check the hopper install
	Hopper seal not lubricated	Apply lubricant
	Hopper seal get broken	Replace the seals
The beater can't work	Machine power switch is not turned on	Switch on the machine
	Icing on the surface of the evaporator	Turn off the machine,let the ice melt
The machine doesn't make slush	Machine power switch is not turned on	Turn on the machine
	The slush hardness is not adjusted to the appropriate level	Adjust slush hardness
	Condenser too dirty	Clean condenser
	The slush machine is close to the heat source, and the surrounding heat is not good	Put the machine in right place
	Sealents seals don't assembly well	Check if the seals is installed well
There is noise on the beater	Slush hardness is too hard	Re-adjust the hardness
	Sealnt seal not lubricated or damaged	Apply lubricant or re-place with new one
	Raw material sugar content is too low	Re-adjust the proportion of raw materials and can not replace sugar with sweeteners
No slush comes from outlet	Too much ice in the hopper	Turn off and let the ice melt
	The hopper is not cleaned well	Re-clean
Slush has black stains	Beater seals dirty	Re-clean
	Beater seals damaged	Replace new seals
1RH/2RH/3RH Alarm	The corresponding hopper temperature sensor is broken	Replace sensor
If the machine failure is not caused by the above reasons or the above suggestions cannot solve the failure, please contact the seller.		

## Maintenance card

### Maintenance Service Warranty Card

Sales Information:		User Information:	
Distributor:		User Name:	
Contact person:		Product model:	
Phone/Fax:		Purchase date:	
Mobile telephone:		User contact information:	
<p>User notice</p> <ol style="list-style-type: none"> <li>1. Please keep this card properly and read it carefully.</li> <li>2. It is strictly prohibited to change the power phase on your own to prevent serious equipment failures.</li> <li>3. Please regularly check the power supply to ensure the reliable connection of the grounding wire and prevent phase loss or low voltage.</li> <li>4. Please maintain external cleanliness, ensure a good usage environment, and regularly check the operation of the equipment.</li> <li>5. The following actions will cancel the maintenance service guarantee.             <ol style="list-style-type: none"> <li>A. Due to abnormal use, improper storage and handling, high or low ambient temperature, and exposure to humid environments.</li> <li>B. Unauthorized modification and repair, misuse, abuse, and incorrect adjustment.</li> </ol> </li> <li>6. After the equipment abnormality occurs, please immediately notify the equipment supplier of the abnormal situation.</li> <li>7. The repair service terms are subject to change without prior notice.</li> </ol>			
<p>.....</p> <p style="text-align: center;">Maintenance Service Warranty Card</p>			
User Name:		Product model:	
Contact number:			
Address:			
Serial number:		Purchase date:	
Repair date:		Signature:	
Fault causes and detection results:			



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