

Soho®

Slush.e

Frozen Drink Maker

User Manual



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IMPORTANT SAFEGUARDS

Read all instructions before use and save this manual for future reference.

- Remove and discard any packaging materials and plug protective cover (if any) safely and responsibly before use. Do not remove any safety, warning and product information labels on the appliance housing.
- This appliance must be connected to an earthed socket-outlet of 220-240V~ 50Hz.
- For additional protection when using this appliance, the installation of a residual current device (safety switch) with a rated operating current not exceeding 30mA is recommended. Consult a licensed electrician for professional advice.
- Regularly inspect and do not operate this appliance if it has been dropped, is damaged in any manner or has malfunctioned. If the product is faulty, cease use immediately and return it to an authorised service representative for examination, repair or replacement.
- Fully unwind the power cord before operating. Do not twist the power cord or let it become knotted. Insert the power plug into the wall socket all the way to the base.
- Before inserting or removing the plug, switch off the appliance and turn the power off at the power outlet. Do not pull the power cord. Always remove the plug by holding the plug top.
- Unplug the power cord when the appliance is not in use or during cleaning.
- Position the appliance in an upright position on a stable, heat resistant, level, dry surface away from the counter edge. Leave at least 10cm of free space around the appliance.
- Do not turn the appliance upside down as this can cause the refrigerating system to operate incorrectly. This appliance may be tilted or tipped during long-distance transportation. To ensure normal performance of the appliance keep it standing upright for 2 hours before first use and set up.
- Do not operate the product on or near a heat source such as a hot plate, oven or gas hob. The refrigerant of this product is flammable.
- Do not place power multiple portable socket outlets (power boards), portable power suppliers or mobile chargers behind the appliance.
- Do not let the power cord hang over the edge of tabletops.
- Do not let the power cord touch hot surfaces.
- When positioning the appliance, ensure the supply cord is not trapped or damaged.
- Do not let anything block the air grille when using the product.
- Do not insert fingers, conductive materials or any objects into the air grille or other openings.
- Do not cover the appliance or place any object on top of it.
- Do not activate the Power Button unless the loading barrel and stirring blade are properly installed.

- Do not use this appliance with any device that switches it on or off automatically. Do not frequently start and stop the power switch, to avoid damaging the compressor. There should be at least a 5-minute interval between each use.
- Do not use any attachment or accessories not supplied with this appliance, or recommended and sold by Soho.
- The initial temperature for making smoothies should be $20\pm5^{\circ}\text{C}$. Do not freeze a prepared smoothie mixture in the refrigerator then place it in the machine, as this can cause the motor to enter a block protection circuit, leading to machine damage.
- After initiating smoothie making, do not open the knob and remove the barrel assembly during operation.
- When dispensing smoothies, do not hit the surface or edges of the barrel assembly to avoid damage.
- It is normal to hear slight noises from the stirring blade scrapping against the cooling tank when the appliance starts without ingredients.
- Do not add frozen fruits, vegetables or ice cubes to the loading barrel.
- Do not use pure water to make a slushie as it will distort the stirring blade.
- Do not let hair and clothing come into contact with the loading barrel when handling and operating the appliance.
- Remove all utensils from the loading barrel before operating the appliance.
- Do not immerse the appliance in water or any other liquid, to prevent electrical shock.
- Do not move appliance while in operation.
- Do not operate or touch the appliance with wet body parts.
- Do not leave the appliance unattended while in use.
- Always ensure the appliance is turned off from the control panel and at the wall outlet, the power cord is unplugged and appliance has been allowed to cool before it's left unattended, cleaned, moved or stored.
- If appliance is not in use, store in a cool, dry location in the upright position.
- Regularly clean surfaces that come in contact with food, and accessible draining systems. Clean water tanks if they've not been used for over 48 days. If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry and leave the door open to prevent mould developing inside the appliance.
- If you suspect a refrigerant leak or malfunction, immediately turn off the power and notify a professional to assess the appliance.
- Do not use this appliance if the power cord is damaged.
- Do not use this appliance if you detect unusual noises or burning odours.
- Do not disassemble the appliance by yourself, to avoid refrigerant leaks and other safety hazards.

- Do not attempt to repair, replace or modify any electrical or mechanical functions of this appliance as it does not contain user serviceable parts.
- Cleaning and maintenance should not be performed by children without supervision.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they've been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
- Do not allow children under 8 years of age to load and unload the refrigerating appliance.
- This appliance is not intended to be connected to the water supply.
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process.
- Do not damage the refrigerant circuit.
- 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.
- Do not use electrical appliances inside the food storage compartments of the appliance.
- Do not store explosive substances such as aerosol cans with flammable propellants in this appliance.
- This appliance should not be used outdoors.
- This appliance is intended to be used indoors in household use and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments
 - By clients in hotels, motels and other residential-type environments
 - Bed and breakfast type environments
 - Catering and similar non-retail applications



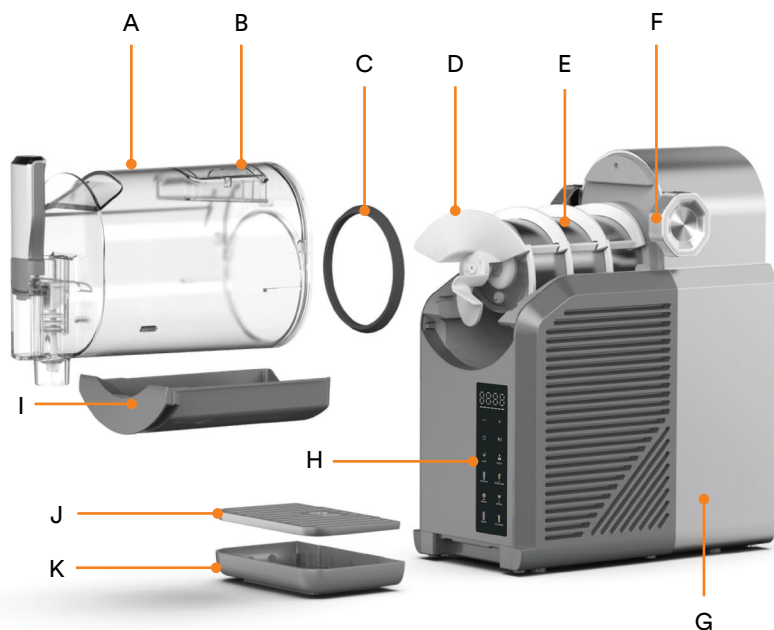
WARNING:

FIRE RISK. FLAMMABLE MATERIALS USED.

- At the end of the appliance's working life, observe any local regulations regarding the appropriate disposal of this appliance as it contains flammable blowing gas and refrigerant.

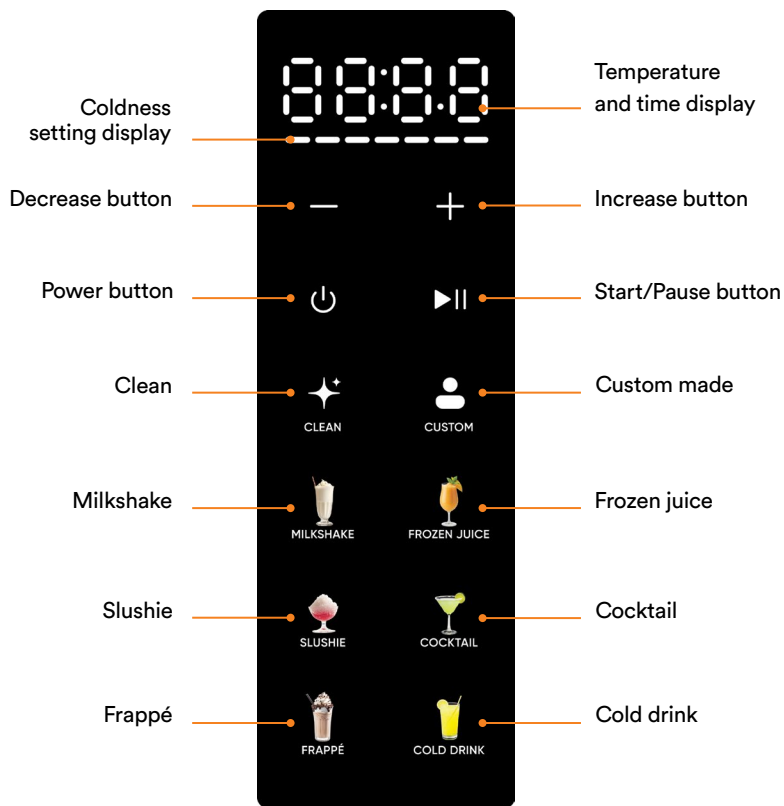
YOUR SLUSH.E FROZEN DRINK MAKER

PRODUCT OVERVIEW



A	Loading barrel assembly <i>Replacement item code: SO-SPBA01</i>	G	Main unit
B	Loading barrel lid	H	Control panel
C	Loading barrel sealing ring <i>Replacement item code: SO-SPSR02</i>	I	Condensation catch
D	Stirring blade <i>Replacement item code: SO-SPSB03</i>	J	Drip tray cover
E	Cooling cylinder	K	Drip tray
F	Locking knob		

CONTROL PANEL



Button	Function description
	POWER BUTTON: Press the button to turn appliance on or off. POWER ON mode: the icon illuminates at full brightness. POWER OFF mode: the icon lights dimly after wall switch is turned on.
	START/PAUSE CONTROL BUTTON: Press the button to start or pause the selected function.

+	INCREASE BUTTON: Press the button to increase the coldness level for the selected function. The coldness setting ranges from level 1 to 7, represented by the number of illuminated bars on control panel. The higher the number, the colder the beverage will be. Short press: increase setting by one level. Long press: quick increase.
—	DECREASE BUTTON: Press the button to decrease the coldness level for the selected function. The coldness setting ranges from level 1 to 7, represented by the number of illuminated bars on control panel. The higher the number, the colder the beverage will be. Short press: decrease setting by one level. Long press: quick decrease.
✦	CLEAN PROGRAM BUTTON: Press the button to select the auto CLEAN function for the loading barrel. Cleaning operation requires water in the barrel to work. The cycle lasts for 5 minutes. See the section ‘Clean Function’ for detailed instructions. Do NOT start a cleaning cycle when there is no clean lukewarm water inside the barrel.
●	CUSTOM PROGRAM BUTTON: Press the button to select the CUSTOM (custom slushie) function. This function allows you to set the desired slushie temperature yourself by using the + / - buttons. During temperature adjustment, the display blinks and shows the set temperature. The adjustable temperature ranges from -9.5°C (14.9°F) to -1.0°C (30.2°F). After setting the temperature, press the START button to begin making the beverage. The display then shows the real time temperature of the beverage in the making. Pressing the PAUSE button during the slushie making process allows you to switch to other functions or adjust the temperature setting. The appliance automatically switches to the COLDNESS PRESERVATION mode (display shows COOL) when the beverage reaches the set temperature and is ready for dispense. Read more in the ‘Operation’ section.
NOTE: If the temperature is set too low, it may cause the motor to stall or the slushie beverage to overflow.	


MILK SHAKE
MILKSHAKE PROGRAM BUTTON:

Press the button to select the **MILKSHAKE** (milk slushie) function. This program is perfect for crafting dairy based and creamy slushie creations. Refer to 'Recipe' section for the recommended ingredients for this program.

WARNING: Do not use yogurt drinks as an ingredient.

QUICK INGREDIENT GUIDE:

Recipe #1: 8.6% flavoured syrup+ 56% full cream milk + 30% cream + 4.4% white sugar

Recipe #2: 16% powdered drink containing sugar + 70% full cream milk + 14% heavy cream

Recipe #3: 70% flavoured milk + 14% heavy cream + white sugar (7%-16%)

This function has 7 coldness settings, with the default setting being the 4th level. After selecting the function, you can change the desired coldness level using the + / - button, with the coldness setting represented by the number of illuminated bars. Otherwise, press the **START** button to begin beverage making process. The display then shows the real time temperature of the beverage in the making. The appliance automatically switches to the **COLDNESS PRESERVATION** mode (display shows **COOL**) when the beverage reaches the preset temperature and is ready for dispense. Read more in the 'Operation' section.

MILKSHAKE	Default setting						
Illuminated bars on display	-	--	---	----	-----	-----	-----
Coldness level	1st	2nd	3rd	4th	5th	6th	7th
Preset temperature	-2.4°C	-2.8°C	-3.2°C	-3.6°C	-3.8°C	-4.0°C	-4.2°C



FROZEN JUICE

FROZEN JUICE PROGRAM BUTTON:

Press the button to select the **FROZEN JUICE** (juice slushie) function. This program is tailored for freezing the natural sweetness to perfection. Refer to 'Recipe' section for the recommended ingredients for this program.

WARNING: Do not use sugar-free juices as ingredients.

QUICK INGREDIENT GUIDE: Orange juice, apple juice, cranberry juice, pineapple juice, fresh pressed juices.

This function has 7 coldness settings, with the default setting being the 3rd level. After selecting the function, you can change the desired setting level using the **+ / -** button, with the coldness setting represented by the number of illuminated bars. Otherwise, press the **START** button to begin beverage making process. The display then shows the real time temperature of the beverage in the making. The appliance automatically switches to the **COLDNESS PRESERVATION** mode (display shows **COOL**) when the beverage reaches the preset temperature and is ready for dispense. Read more in the 'Operation' section.

FROZEN JUICE	Default setting						
Illuminated bars on display	-	--	---	----	-----	-----	-----
Coldness level	1st	2nd	3rd	4th	5th	6th	7th
Preset temperature	-1.8°C	-2.0°C	-2.2°C	-2.5°C	-2.8°C	-3.2°C	-3.6°C



SLUSHIE

SLUSHIE PROGRAM BUTTON:

Press the button to select the **SLUSHIE** (normal slushie) function. This program is designed for turning your favourite drink into fun slushie drink. Refer to the ‘Recipe’ section for the recommended ingredients for this program.

WARNING: Do not use diet soda or sparkling water as ingredients.

QUICK INGREDIENT GUIDE: Sugar content must be greater than 6%.
Sport drinks, sodas, slushy drinks, lemonade, iced tea, fruit punch, energy drinks, kombucha.

This function has 7 coldness settings, with the default setting being the 4th level. After selecting the function, you can change the desired setting level using the + / - button, with the coldness setting represented by the number of illuminated bars. Otherwise, press the **START** button to begin beverage making process. The display then shows the real time temperature of the beverage in the making. The appliance automatically switches to the **COLDNESS PRESERVATION** mode (display shows **COOL**) when the beverage reaches the preset temperature and is ready for dispense. Read more in the ‘Operation’ section.

SLUSHIE	Default setting						
Illuminated bars on display	-	--	---	----	-----	-----	-----
Coldness level	1st	2nd	3rd	4th	5th	6th	7th
Preset temperature	-1.1°C	-1.8°C	-2.2°C	-2.9°C	-4.0°C	-4.6°C	-5.2°C



COCKTAIL

COCKTAIL PROGRAM BUTTON:

Press the button to select the **COCKTAIL** (alcohol slushie) function. This program is designed for creating party ready, chilled slushies with alcohol content. Refer to 'Recipe' section for the recommended ingredients for this program.

WARNING: The maximum fill capacity is 1 litre for this program to avoid beverage overflowing. The alcohol content of the ingredients must be between 4% to 16%.

QUICK INGREDIENT GUIDE: Pre-mixed margaritas, hard cider, hard kombucha, hard lemonade, hard seltzers.

This function has 7 coldness settings, with the default setting being the 6th level. After selecting the function, you can change the desired setting level using the **+ / -** button, with the coldness setting represented by the number of illuminated bars. Otherwise, press the **START** button to begin beverage making process. The display then shows the real time temperature of the beverage in the making. The appliance automatically switches to the **COLDNESS PRESERVATION** mode (display shows **COOL**) when the beverage reaches the preset temperature and is ready for dispense. Read more in the 'Operation' section.

COCKTAIL	Default setting						
Illuminated bars on display	-	--	---	----	-----	-----	-----
Coldness level	1st	2nd	3rd	4th	5th	6th	7th
Preset temperature	-6.4°C	-6.8°C	-7.1°C	-7.5°C	-8.0°C	-8.5°C	-9.0°C


FRAPPÉ
FRAPPÉ PROGRAM BUTTON:

Press the button to select the **FRAPPÉ** (coffee slushie) function. This program is designed for creating favourite coffee slushies. Refer to the 'Recipe' section for the recommended ingredients for this program.

QUICK INGREDIENT GUIDE:

Recipe #1:	95.7% store-bought sweetened coffee with approximately 10% sugar content + 4.3% heavy cream.
Recipe #2:	60% unsweetened coffee + 15% full cream milk + 15% heavy cream + 10% sugar (either caramel source, white sugar or chocolate syrup).

This function has 7 coldness settings, with the default setting being the 5th level. After selecting the function, you can change the desired setting level using the + / - button, with the coldness setting represented by the number of illuminated bars. The display then shows the real time temperature of the beverage in the making. Otherwise, press the **START** button to begin beverage making process. The appliance automatically switches to the **COLDNESS PRESERVATION** mode (display shows **COOL**) when the beverage reaches the preset temperature and is ready for dispensing. Read more in the 'Operation' section.

FRAPPÉ	Default setting						
Illuminated bars on display	-	--	---	----	-----	-----	-----
Coldness level	1st	2nd	3rd	4th	5th	6th	7th
Preset temperature	-1.3°C	-1.4°C	-1.5°C	-1.6°C	-1.7°C	-1.9°C	-2.1°C



COLD DRINK

COLD DRINKS PROGRAM BUTTON:

Press the button to select the **COLD DRINKS** function. This program is designed for creating chilled beverages. Refer to the 'Recipe' section for the recommended ingredients for this program.

This function has 7 coldness settings, with the default setting being the 6th level. After selecting the function, you can change the desired setting level using the + / - button, with the coldness setting represented by the number of illuminated bars. Otherwise, press the **START** button to begin beverage making process. The display then shows the real time temperature of the beverage in the making. The appliance automatically switches to the **COLDNESS PRESERVATION** mode (display shows **COOL**) when the beverage reaches the preset temperature and is ready for dispense. Read more in the 'Operation' section.

COCKTAIL							Default setting
Illuminated bars on display	-	--	---	----	-----	-----	-----
Coldness level	1st	2nd	3rd	4th	5th	6th	7th
Preset temperature	9°C	8°C	7°C	6°C	5°C	4°C	3°C

USE INSTRUCTIONS

UNPACKING

- Remove and discard any packaging materials and plug protective cover (if any) safely and responsibly before use. Do not remove any safety, warning or product information labels from the appliance housing.
- Check to ensure that parts are included.

CLEANING BEFORE FIRST USE

NOTE: Unplug the power cord from power outlet before cleaning.

Before use, thoroughly clean all components that will come into contact with beverages, including the cooling tank, barrel assembly, stirring blade and barrel sealing ring. Hold the ice maker steady and wipe clean the exterior with a soft damp cloth and let dry completely.

- Take out the barrel assembly, rinse it thoroughly with water and wipe clean with a damp cloth. Do not use abrasive cleaning pads to scrub



- Remove the stirring blade, rinse it thoroughly with water and clean it with a damp cloth
- Gently remove the barrel sealing ring and rinse it with water. Clean it using a damp cloth

- Clean the cooling tank and the appliance body with a damp cloth to wipe away any dirt. Avoid direct water rinses on the cooling tank and appliance body and never submerge the main unit or pour water into the side vents
- Remove the condensation catch, drip tray and drip cover. Rinse each component thoroughly with water and clean with a damp cloth

NOTE: Removable parts including the barrel, stirring blade, sealing ring, condensation catch, drip tray and drip tray cover are bottom-rack dishwasher safe, however do not use a drying cycle above 70°C to clean them.

- Once all parts are clean, dry them with a dry cloth and reassemble them in their original positions:

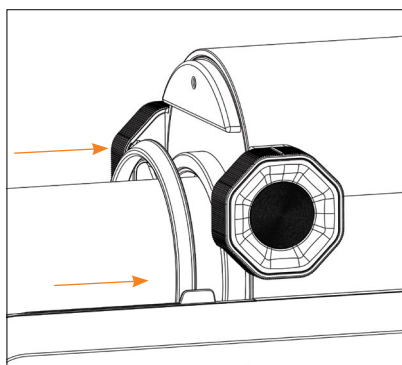
1



Be mindful that the sealing ring may come off during disassembly or assembly of the barrel assembly.

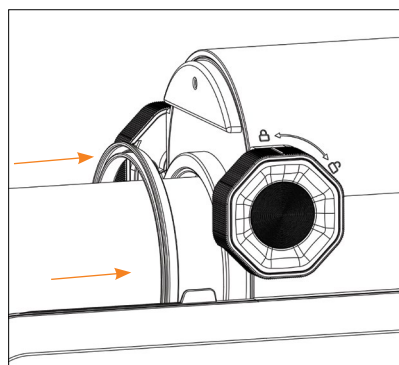
Properly install sealing ring, paying special attention to the correct direction of the sealing ring.

2



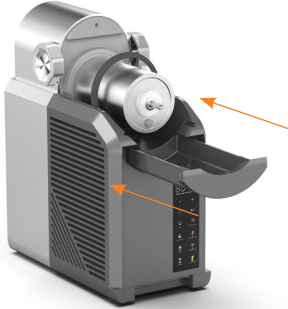
Correct direction of sealing ring.

3



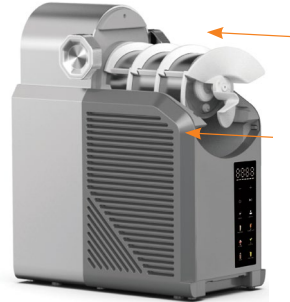
Incorrect direction of sealing ring.

4



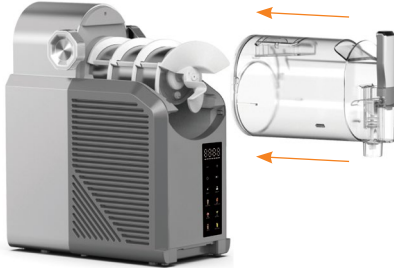
Install the condensation catch under the cooling cylinder by sliding it into the rail grooves.

5



Install the stirring blade by sliding it over the cooling cylinder until it fits into place on the pin. Check the sealing ring is properly installed in place.

6



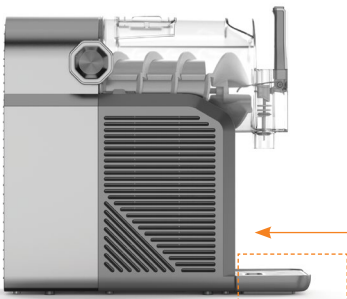
With the spout handle up, slide the barrel assembly over the stirring blade.

7



Rotate the Locking Knob forward into the 'lock' position to secure the barrel and prevent leakage.

8



Insert the drip tray until it clicks into place.

9



Fully assembled unit.

UNIT PLACEMENT

NOTE: Unplug the power cord from power outlet before cleaning.

- Position the appliance in an upright position on a stable, heat-resistant, level, dry surface away from the counter edge and direct sunlight.
- Leave at least 10cm of free space around the appliance.
- Keep appliance at least 50cm away from nearby heat sources.
- If the ice maker is recently brought in from outside during winter, to ensure optimal ice-making we recommend giving it at least 2 hours to warm to room temperature before turning it on.

- If the appliance is moved, transported or tilted, place it on a stable platform and wait for at least 2 hours allowing the fluid in its compressor to settle completely.

OPERATION

Creating a slushie beverage or a cold drink

- Use the **COLD DRINK** function to chill your beverage, or
- Use one of the slushie functions (**MILKSHAKE, FROZEN JUICE, COCKTAIL, FRAPPÉ, SLUSHIE** or **CUSTOM**) suited to your ingredients to create a refreshing, semi-frozen beverage containing ice crystals.

Observe the following procedure to operate appliance properly:

- Switch off and unplug the appliance from wall switch.
- Refer to the recipe guide and control panel function instructions. Prepare your ingredients and mix well. There is no need to chill your liquid ingredients in advance as the appliance has a built-in compressor for freezing, although pre-chilling ingredients will help speed up the beverage making process.

INGREDIENT PRECAUTIONS:

1. Do not use water to make slushies to prevent distorting the stirring blades.
2. Do not use sugar-free or low-sugar beverages as ingredients for slushies. The sugar content should not be less than 6% to prevent the ingredients from freezing into solid, potentially damaging the appliance. Ingredients to avoid include sugar-free soda, sparkling water, sugar-free juice, black coffee and energy drink. If the sugar content is below 6%, consider adding white sugar, coconut sugar, honey, maple syrup, agave nectar, flavoured syrup or fruit juice.
3. Do not add ice cubes or other solid material including fruit chunks, ice cream mixes or frozen fruits to the ingredients as these can cause damage to the appliance.
4. When the **COCKTAIL** function is chosen, ensure the alcohol content of the ingredients is between 4% and 16%. If the alcohol content exceeds 16%, it should be mixed with fruit juice, soda water, tonic water, coffee, tea or non-alcohol mixers to reduce the alcohol concentration.
5. When the **FRAPPÉ** or **MILKSHAKE** function is chosen, heavy cream and sugar are **necessary** in the ingredients, otherwise the stirring blades may get stuck. Use the recommended recipe to make these slushies.

- Open the barrel assembly lid. Pour the ingredients into the barrel carefully and fill it with at least one litre (1L) of ingredients.

NOTE:

Do not overfill above the MAX level marking.

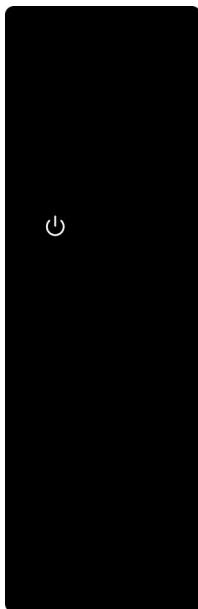
The maximum fill volume for slushie-making functions is 1.5 litres.

The maximum fill volume for the cold drinks function is 2.0 litres.

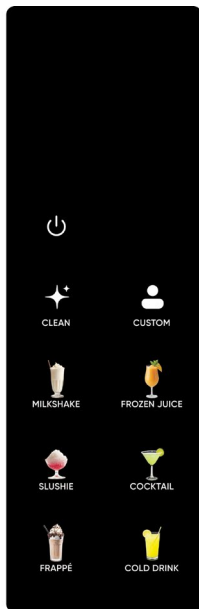


- Close the barrel lid.
- Plug in the power cord and turn on the wall switch. The appliance will beep once. Press the illuminated **POWER** button on control panel to turn on the appliance.

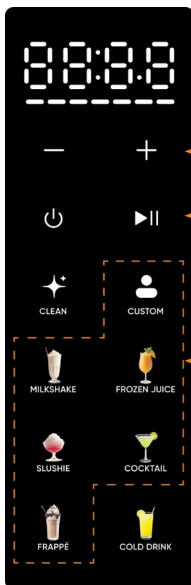
- Tap a screen icon to select a beverage-making function based on the properties of your ingredients. There are six slushie modes and one cold drink mode. See 'Control panel' section for more. It is recommended to start with the default coldness setting for the selected function. The coldness setting affects the resulting beverage density (texture). If necessary, use the '+' and '-' buttons to adjust the coldness level.



After the appliance is powered from a wall switch.



After tapping the **POWER** button to turn on the appliance.



Step 2:

Use the "+" and "-" buttons to select the desired slushie density if required.

Step 3:

Press the **START** button

Step 1:

According to the properties of the ingredients, choose the suitable slushie function.

NOTE:

If the default coldness setting results in a drink that is too frozen, add 120ml of liquid ingredients during slushie making and reduce the coldness setting.

- Press the **START** button to start making the beverage.

BARREL SAFETY FEATURE:

If the barrel assembly is not properly installed, pressing the **START** button will not activate the compressor, fan and stirring motor. The LED panel will display an E1 error code as a warning alert. Check and turn the Locking Knob into the locked position.

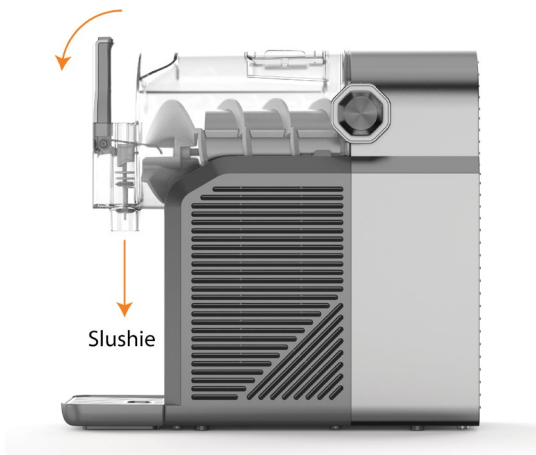
- When the screen displays **COOL**, the beverage is ready for dispensing. Do not power off the machine, allowing it to stay in **COLDNESS PRESERVATION** mode.



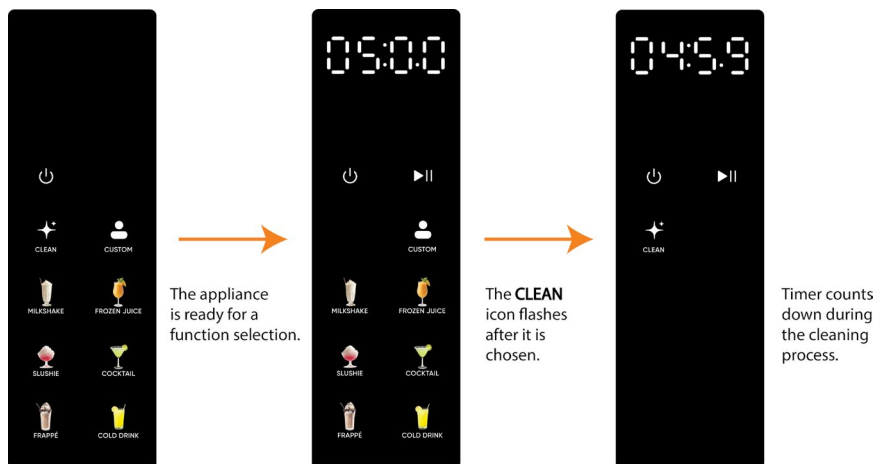
COLD PRESERVATION MODE:

When the beverage making process is completed, the machine automatically enters **COLDNESS PRESERVATION** mode and the LED panel displays **COOL**. The stirring blades rotate continuously to assist with slushie dispensing, and the machine works intermittently to maintain the preset temperature level, preserving the slushie texture and freshness. The **COLDNESS PRESERVATION** mode lasts for 12 hours, after which the machine will emit 10 short beeps and shut down automatically.

- To dispense slushie into your cup, gently pull down the handle.



- To stop slushie making, first flush all remaining beverage out from the barrel. Then press the **PAUSE** button.
- Perform a barrel cleaning function after all remaining slushie is dispensed. Pour 2 litres of clean water into the barrel. Press the **CLEAN** button, then press the **START** button to start auto cleaning. The LED panel will display a 5-minute countdown when barrel cleaning is in progress. Once the process ends, the appliance beeps once and the stirring blade stops. Dispense all the water from the barrel.



- If necessary, repeat the cleaning function until slushie is thoroughly flushed out.
- Turn off and unplug the appliance.

SPECIAL FEATURES

SWITCHING BETWEEN CELSIUS (°C) AND FAHRENHEIT (°F) MEASUREMENT

Press the **POWER** button to turn on the appliance. Within 30 seconds, press and hold the **SLUSHIE** and **FROZEN JUICE** buttons at the same time for 2 seconds to switch between Celsius and Fahrenheit as the unit of measurement for temperature settings.

When switching, the letter 'C' will be displayed for 3 seconds, indicating the Celsius system has been selected, and the letter 'F' will be displayed for 3 seconds, indicating the Fahrenheit system has been selected.

SPEED LOST ALARM FEATURE:

The motor is equipped with a blockage protection feature. If the motor detects a speed loss during operation, the machine will issue an E1 alarm, and both the compressor and the motor will temporarily cease working. This function is designed to prevent damage to the motor's drive system. If this situation occurs unintentionally, please follow these steps to resolve the issue.

- (1) Unplug the machine.
- (2) Remove ingredient mixture.
- (3) Allow the machine to cool down for approximately 15 minutes.
- (4) Disassemble all components and attachments to ensure there are no ingredients stuck in the stirring blade.
- (5) Reassemble all parts, plug in the machine and resume using the machine.

IMPORTANT

1. Do not exceed the maximum fill capacity. This is the most common reason resulting in beverage overloading.
2. Do not add solid ice cubes or solid ingredients.

COMPRESSOR PROTECTION FEATURE:

- (1) After switching from the **SLUSHIE** mode or **COLD DRINK** mode to the **POWER OFF** mode, if you restart the **SLUSHIE** mode or **COLD DRINK** mode, the compressor will have an approximately 3-minute protection period and will not start. However, if you unplug and re-plug the power cord before restarting the machine, it defaults to a fresh start, and there'll be no compressor start up delay when selecting the **SLUSHIE** mode or **COLD DRINK** mode again.
- (2) When switching from the working mode to the **PAUSED** state, the compressor will delay shutting down for approximately 3 minutes.

RECIPES

SLUSHIE RECIPES FOR MILKSHAKE MODE

Function to use: MILKSHAKE		
Preparation time: About 1 hour		
Ingredients:	Flavoured milks	
	1.0L	1.5L
	- Flavoured milk 706g - Heavy cream 140g - White sugar (66-150g)	- Flavoured milk 1060g - Heavy cream 210g - White sugar (100-230g)
	Flavoured milk powders	
	1.0L	1.5L
	- Drink powder 167g - Full cream milk 700g - Heavy cream 133g	- Drink powder 250g - Full cream milk 1050g - Heavy cream 200g
	Flavoured syrups or sauces	
	1.0L	1.5L
	- Full cream milk 565g - Heavy cream 300g - Granulated sugar 48g - Flavoured syrup/sauce 87g	- Full cream milk 850g - Heavy cream 450g - Granulated sugar 70g - Flavoured syrup/sauce 130g
Instructions:	- The minimum volume for slushie ingredients is 1 litre. The maximum volume is 1.5 litres - Pour the ingredients into the loading barrel - Select the MILKSHAKE function. It's recommended to use and start with the default coldness setting for making a slushie. Adjust the coldness setting only as needed to suit your preference - The slushie is ready for dispensing when the display shows 'COOL' - For ease of cleaning, do not switch off the appliance until all the beverage has been dispensed	

Important notes:	• Do NOT use yogurt for making slushies • If sugar content of ingredients is below 6%, add one of the following: granulated sugar, coconut sugar, honey, maple syrup, agave nectar or flavoured syrup • Milk is only one of the ingredients. Add other ingredients in accordance with the above recipes to avoid stalling the motor and potentially damaging the appliance • Add some flavours, for example vanilla essence, according to personal preferences
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SLUSHIE RECIPES FOR FRAPPÉ MODE

Function to use: FRAPPÉ		
Preparation time: About 1 hour		
Ingredients:	Store-bought sweetened coffee drinks (about 10% sugar)	
	1.0L	1.5L
	• Coffee drink 958g • Heavy cream 42g	• Coffee drink 1435g • Heavy cream 65g
	Flavoured syrups or sauces	
	1.0L	1.5L
	• Unsweetened coffee 600g • Full cream milk 150g • Heavy cream 150g • Sugar (white sugar, caramel sauce or chocolate syrup) 100g	• Unsweetened coffee 900g • Full cream milk 225g • Heavy cream 225g • Sugar (white sugar, caramel sauce or chocolate syrup) 150g
Instructions:	1. The minimum volume for slushie ingredients is 1 litre. The maximum volume is 1.5 litres 2. Pour the ingredients into the loading barrel 3. Select the FRAPPÉ function. It's recommended to use and start with the default coldness setting for making slushies. Adjust the coldness setting only as needed to suit your preference. 4. The slushie is ready for dispensing when the display shows 'COOL' 5. For ease of cleaning, do not switch off the appliance until all the beverage has been dispensed	
Important notes:	• Do NOT use black coffee or unsweetened coffee by themselves • If sugar content of ingredients is below 6%, add one of the following: granulated sugar, coconut sugar, honey, maple syrup, agave nectar or flavoured syrup	

SLUSHIE RECIPES FOR SLUSHIE MODE

Function to use: SLUSHIE		
Preparation time: About 1 hour		
Ingredients:	Prepared drinks	Recommended coldness setting
	Sport drinks, energy drinks, sweetened iced tea, kombucha, lemonade, limeade	Select SLUSHIE mode Use +/- buttons to adjust the coldness setting indicator to 1 illuminated bar
	Soda, fruit punch	Select SLUSHIE mode Use +/- buttons to adjust the coldness setting indicator to 3 illuminated bars
Instructions:	1. The minimum volume for slushie ingredients is 1 litre. The maximum volume is 1.5 litres 2. Pour the ingredients into the loading barrel 3. Select the SLUSHIE function. It's recommended to use and start with the default coldness setting for making slushie. Adjust the coldness setting only as needed 4. The slushie is ready for dispensing when the display shows 'COOL' 5. For ease of cleaning, do not switch off the appliance until all the beverage has been dispensed	
Important notes:	- Do NOT use plain soda water, soda made with sugar alternatives or low-sugar carbonated drinks for making slushies - If sugar content of ingredients is below 6%, add one of the following: granulated sugar, coconut sugar, honey, maple syrup, agave nectar or flavoured syrup - If it is a milk-based drink, use the MILKSHAKE function to make a slushie and add a certain amount of heavy cream and sugar as suggested in the recipes for MILKSHAKE mode - If it is a coffee drink, use the FRAPPÉ function to make a slushie, and add a certain amount of heavy cream. If it is a sugar-free coffee drink, add extra sugar	

SINGLE INGREDIENT SODA SLUSHIE FOR SLUSHIE MODE

Function to use: SLUSHIE		
Preparation time: About 1 hour		
Ingredients:	4 Servings	6 Servings
	3 cans (12 oz) or 4-1/2 cups soda	4 cans (12oz) or 6 cups soda
	Use any of the following: Cola, orange, lemon-lime, cream, root beer, ginger ale, grape or any other soda	
Instructions:	1. The minimum volume for slushie ingredients is 1 litre. The maximum volume is 1.5 litres. 2. Pour the ingredients into the loading barrel. 3. Select the SLUSHIE function. It's recommended to use and start with the default coldness setting for making slushie. Adjust the coldness setting only as needed. 4. The slushie is ready for dispensing when the display shows 'COOL'. 5. For ease of cleaning, do not switch off the appliance until all the beverage has been dispensed.	
Important notes:	• Do NOT use plain soda water, soda made with sugar alternatives or low-sugar carbonated drinks for making slushies.	

SLUSHIE RECIPES FOR FROZEN JUICE MODE

Function to use: FROZEN JUICE		
Preparation time: About 1 hour		
Ingredients:	Prepared drinks	Recommended coldness setting
	Cranberry juice, orange juice, mango juice, watermelon juice, tropical juice	Use +/- buttons to adjust coldness and customise texture. The more indicator bars illuminated the colder the temperature, and the thicker the texture. 2 - 5 bars recommended for frozen juice.
Instructions:	1. The minimum volume for slushie ingredients is 1 litre. The maximum volume is 1.5 litres 2. Pour the ingredients into the loading barrel 3. Select the FROZEN JUICE function. It's recommended to use and start with the default coldness setting for making slushie. Adjust the coldness setting only as needed 4. The slushie is ready for dispensing when the display shows 'COOL' 5. For ease of cleaning, do not switch off the appliance until all the beverage has been dispensed.	
Important notes:	- Do NOT use plain soda water, soda made with sugar alternatives or low-sugar carbonated drinks for making slushie - If sugar content of ingredients is below 6%, add one of the following: granulated sugar, coconut sugar, honey, maple syrup, agave nectar or flavoured syrup	

SLUSHIE RECIPES FOR COCKTAIL MODE

Function to use: COCKTAIL		
Preparation time: About 1 hour		
Ingredients:	Ready to host the perfect cocktail party?	
	PRE-GUEST PREP: Start your cocktail preparation at least one hour before guest arrival. Extra time may be needed to finetune your recipe. Refer to the 'Hard Alcohol/Spirit Guidelines' section for more information	ALCOHOL GUIDELINES: Host your party inside. Do NOT use the machine in an environment over 35°C. Use appliance indoors.
	PRESET: Start with and use the preset coldness setting for the COCKTAIL mode. If your slushie is still too thin after 1 hour, adjust the coldness setting to level 7 for an extra 30 minutes.	DON'T OVERDO IT: Ensure your recipe's total alcohol content is between 4% and 16% alcohol. The appliance will display a high-alcohol content alert if it detects an over limit.
	FOLLOW ALCOHOL GUIDELINES: If using hard alcohol or spirit with >35% alcohol content, use 120ml for every 700ml of total recipe volume. Refer to the 'Hard Alcohol/Spirit Guidelines' section for more information	DILUTE TO TROUBLESHOOT: If a drink exceeds the maximum alcohol amount, add 60ml water, soda, sparkling water or preferred liquid per serving. Wait for another 30 minutes before repeating if needed
	DISPENSE TO MAKE ROOM: If your recipe is not slushing with the barrel at maximum capacity, you may need to dispense some liquid to allow room for effective mixing.	LOW OR NO-SUGAR MIXERS: Use low or no-sugar mixers ONLY if you are making a cocktail with alcohol. DO NOT use low or no-sugar mixers by themselves without alcohol.

Hard Alcohol / Spirit Guidelines

The chart below lists the maximum amount of hard alcohol or spirits (vodka, tequila et cetera) applicable in each recipe for making a cocktail slushie.

TOTAL RECIPE SIZE / VOLUME	MAXIMUM ALCOHOL CONTENT
3 cups (24 oz)	½ cup (4 oz)
4 ½ (36 oz)	¾ cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)

SLUSH IS TOO FROZEN?

If the preset coldness setting results in a drink that is too frozen, add 120ml of liquid while it is processing and lower the coldness setting by 2 levels.

Instructions:	1. For sour beer, the recommended maximum volume is 1 litre 2. Pour the ingredients into the loading barrel 3. Select the COCKTAIL function. It's recommended to use and start with the default coldness setting for making slushie. Adjust the coldness setting only as needed 4. The slushie is ready for dispensing when the display shows 'COOL' 5. For ease of cleaning, do not switch off the appliance until all the beverage has been dispensed
Important notes:	• For COCKTAIL mode, the ingredients used must have an alcohol content between 4% and 16%. If the alcohol content exceeds 16%, dilute the ingredients with one of the following: fruit juice, soda water, tonic water, coffee, tea or non-alcoholic mixers

MARGARITA SLUSHIE FOR COCKTAIL MODE

Function to use: COCKTAIL		
Preparation time: About 1 hour		
Ingredients:	4 servings	6 servings
	3 cups of mango margarita mix 1/3 mix + 2 ½ tablespoons water 1/3 cup + 2 ½ tablespoons lime juice 1/3 cup + 2 ½ tablespoons tequila	4 cups mango margarita mix 2/3 cup water 2/3 cup lime juice 2/3 cup tequila
Instructions:	1. The minimum volume for slushie ingredients is 1 litre. The maximum volume is 1.5 litres 2. Pour the ingredients into the loading barrel 3. Select the COCKTAIL function. It's recommended to use and start with the default coldness setting for making slushie. Adjust the coldness setting only as needed 4. The slushie is ready for dispensing when the display shows 'COOL' 5. For ease of cleaning, do not switch off the appliance until all the beverage has been dispensed	
Important notes:	• For COCKTAIL mode, the ingredients used must have an alcohol content between 4% and 16%. If the alcohol content exceeds 16%, dilute the ingredients with one of the following: fruit juice, soda water, tonic water, coffee, tea or non-alcoholic mixers	

CHILLED DRINKS FOR COLD DRINKS MODE

Function to use: COLD DRINK	
Preparation time: About 1 hour	
Ingredients:	USE ANY OF THE FOLLOWING: Cola, orange juice, lemon juice, cream, alcoholic beverages, soda, grape juice or other carbonated drinks
Instructions:	1. The minimum volume for cold drink ingredients is 1 litre. The maximum volume is 2.0 litres. 2. Pour the ingredients into the loading barrel 3. Select the COLD DRINKS function. It's recommended to use and start with the default coldness setting for making slushie. Adjust the coldness setting only as needed. 4. The slushie is ready for dispensing when the display shows 'COOL' 5. For ease of cleaning, do not switch off the appliance until all the beverage has been dispensed

CARE, MAINTENANCE AND HANDLING

WARNING: Do not use abrasive, corrosive, flammable cleaning agents, alkaline detergent thinner, bleaching agent, alcohol, gasoline, or other solvents to clean any appliance parts.

DAILY MAINTENANCE

- Perform a **CLEAN** operation after each beverage making session
- Before and after using the slushie machine, clean its removeable parts completely. Unplug the power cord from power outlet before cleaning
- Empty the water collected in the condensation catch and drip tray
- If the slushie machine will not be used for a prolonged period, perform a cleaning routine and let the appliance and accessories dry out completely before putting them away for safe storage

CLEAN FUNCTION

1. Fill the barrel assembly with 2 litres of clean warm water
2. Plug in the appliance power cord and turn on wall switch. The appliance will beep once
3. Press the **POWER** button to turn on the appliance
4. Press the **CLEAN** button. The icon will start blinking
5. Press the **START** button to activate the cleaning function. The LED indicator will start counting down a 5-minute timer

BUCKET LOCKED SAFETY FEATURE: If the barrel assembly is not properly installed, pressing the **START** button will not activate the compressor, fan and stirring motor. The LED panel will display an E1 error code as a warning alert. Check and turn the knob into the locked position.

6. Once the cleaning process ends, the appliance beeps once and the stirring blade stops
7. Empty all the water from the barrel
8. If necessary, repeat the cleaning function until any remaining beverage is thoroughly flushed from the loading bucket
9. Press the **POWER** button to turn off the appliance. Then unplug the appliance

STORAGE

- If the slushie machine will not be used for a prolonged period, perform a cleaning routine, drain any water from the condensation catch and drip tray. Let the appliance and parts dry out completely before putting them away for safe storage
- Store the appliance in a cool, dry location in the upright position

DISPOSAL



WARNING: RISK OF FIRE. FLAMMABLE MATERIALS USED.

- At the end of the appliance's working life, observe any local regulations regarding the appropriate disposal of this appliance as it contains flammable blowing gas and refrigerant. The internals of the appliance should never exceed 45°C.

SPECIFICATIONS

Model	SO-SLSH01
Product dimensions	L455 x W228 x H454 mm
Product weight	10.7kg
Rated supply	220-240V~ 50Hz
Rated power	200W
Refrigerant	R290 / 21g
Blowing gas	Cyclopentane
Noise performance	50dB
Effective fill volume	1.0 litre minimum volume 1.5 litre maximum volume in slushie mode 2.0 litre maximum volume in cold drink mode
Operating temperatures	5°C to 35°C.

FREQUENTLY ASKED QUESTIONS

The following section outlines the most common problems you could experience with the product. Please contact customer care if you're unable to solve the issue according to the following information:

Problem	Possible cause	Recommended action
There is a grinding noise.	Sealing ring is not installed correctly.	Check the sealing ring ensuring it is installed properly and in the correct orientation.
E1 error is displayed on the LED indicator.	The knob is not turned into the 'lock' position.	Turn the knob to the 'lock' position.
Leakage at the back of the loading barrel.	The knob is not turned into the 'lock' position.	Turn the knob to the 'lock' position.
	The sealing ring is missing, loose or installed in reversed direction.	Check the sealing ring. Before reinstalling the loading barrel, check that the sealing ring is installed in the correct orientation.
The loading barrel is lifted by the stirring blades and unable to lock into place.	The stirring blade is not correctly placed and needs to be refitted onto the cooling shaft.	Place and reposition the stirring blades correctly on the cooling shaft.
During the initial phase of operation, loud scraping noise or jamming of the stirring blades is noticed.	The stirring blade may have deformed due to improper use.	Stirring blade requires replacement. Contact customer support for a spare part enquiry.
During the end phase of slushie making process, the stirring blades scratch or have become stuck. E1 or E4 error is displayed on LED indicator.	The ingredients used contain less than 6% sugar.	Power off and reset the appliance. Before pouring, add and mix one of the following to the ingredients: white sugar, coconut sugar, honey, maple syrup, agave nectar, flavoured syrup or fruit juice. After waiting for 10 minutes, turn the appliance back on to proceed with making the beverage.
Unable to use the COCKTAIL function to make slushie. E5 error is displayed on the LED indicator.	The ingredient used has an alcohol content that is too high.	Power off and reset the appliance. Ensure the alcohol content is between 4% and 16%. To dilute the alcohol concentration, add one of the following to the existing ingredients: water, soda water, tonic water or coffee. Turn the appliance back on to proceed with making the beverage.

When using FRAPPÉ (coffee slushie) or MILKSHAKE (milk shake slushie) function, slushie does not take desired texture . 1 or E4 error is displayed on the LED indicator.	The ingredients used lack heavy cream or sugar.	Power off and reset the appliance. Follow the recommended recipe, or before pouring, add and mix heavy cream or sugar to the ingredients. After waiting for 10 minutes, turn the appliance back on to proceed with making the beverage.
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ERROR CODES

The following table summarises possible error codes for the slushie machine.

Error Code	Fault description	Recommended action
E1	Loose loading barrel, stalled motor or hall sensor issue.	Refer to previous table.
E2	Open or short circuit issue related to temperature sensor.	Contact customer support.
E3	Open circuit or over current issue related to condenser fan.	Contact customer support.
E4	Low sugar content alert.	Refer to previous table.
E5	High alcohol content alert.	Refer to previous table.
E6	Issue related to control and power boards.	Contact customer support.

WARRANTY TERMS AND CONDITIONS

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This warranty is provided in addition to your rights under the Australian Consumer Law. Directed Electronics Australia Pty Ltd (Directed Electronics) warrants that this product is free from defects in material and workmanship for a period of 12 months from the date of purchase or for the period stated on the packaging. This warranty is only valid where you have used the product in accordance with any recommendations or instructions provided by Directed Electronics.

This warranty excludes defects resulting from product alterations, accidents, misuse, abuse, or neglect. To claim the warranty, you must return the product to the retailer from which it was purchased or, if that retailer is part of a national network, a store within that chain, along with satisfactory proof of purchase. The retailer will then return the goods to Directed Electronics.

Directed Electronics will repair, replace or refurbish the product at its discretion. The retailer will contact you when the product is ready for collection. You will bear all costs involved in claiming this warranty, including the cost of the retailer sending the product to Directed Electronics.

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