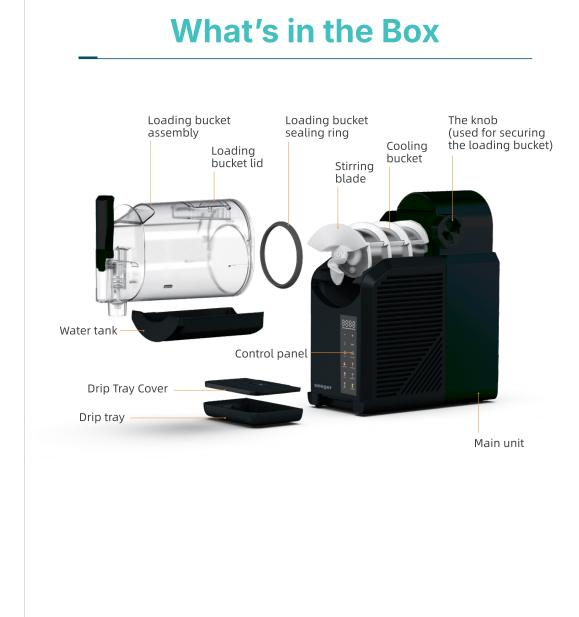
R1-KSZN001 Molde:雪融机英文版 1、彩盒、纸卡: 物料材质和尺寸要按文档要求,成品尺寸偏差2-3mm内的要求: 2、外箱: 物料材质和尺寸要按文档要求,成品尺寸偏差正5mm内的要求; 3、珍珠棉:珍珠棉粘合处要平整、胶水要均匀、成品尺寸偏差2-3mm内的要求; 更新 彭远贵 | 2024.12.16 | 尺寸 148.5×210 mm BC24120267 4、说明书,保修卡,标贴画册等印刷类包材,必须符合品质部验货要求; 标记 处数 签名 年-月-日 阶段 *所有包材详细可对照:说明书检验作业指引:YWT-WI-PZ-15 更改文件号 印刷标贴件检验作业指导: YWT-WI-PZ-17 物料编码 1100010724 标准化 李子开 视 角 比 例 设 计 张少聪 重 量 PVC标贴件检验作业指引: YWT-WI-PZ-21 ①印刷内容、图案、文字字体应符合图纸或封样件要求,文字图案应清晰、 审 核 刘骏 饱满、无脱色及明显溢边;位置准确,水平偏斜不允许超过5mm,图案颜色 深浅一致,油墨附着力好,用手指轻擦不脱色; 广东英为拓科技有限公司 ②包装物料须有防护措施,不允许因包装、运输等损坏其外表面; 罗 天 工 艺 熊小辉 批准 ③产品需符合欧盟Rohs指令规定的六种有害物质要求; 会签 日 期 2024. 12. 16 共 页 第 页

全页尺寸:594.044x210mm 单页尺寸:148.5x210mm 材质:200克双铜+折页(4折4页)





Assembly Instructions

- Keep this machine upright for at least 2 hours before the first use. • When testing the machine for the first time, please do not use clean water
- to make slushy, otherwise it will cause a stall and damage the mixing blades and motor. • Before use, clean thoroughly all components that will come into contact with the slushy, including the cooling bucket, container assembly, stirring blade, and sealing ring.
- Before cleaning, ensure the power cord is disconnected from the socket. When making slushy, please place the machine on a flat surface to ensure
- the compressor functions properly. · When testing the machine for the first time, please do not use clean water to make slushy, otherwise it will cause a stall and damage the mixing blades and motor.





Ensure all parts are fully cleaned

solid surface.

2 Install the condensation catch under the evaporator by sliding it into the rail grooves.

3 Install the Stirring blade by sliding it place on the pin.Check whether the sealing ring is installed in place.



sealing ring is installed properly before every use to avoid leakage!

4 With the bail handle up, slide the

5 Rotate the locking knob forward to 6 Insert the drip tray in front of the vessel over the auger and evaporator. secure the container, ensuring the Important note: please make sure the container is sealed in position.

Instructions for Use

- 1. Prepare the slushy ingredients and mix them well. Open the bucket lid, pour the ingredients into the bucket, and then close the lid securely.
- 2. Connect the power supply, press the power button and select the appropriate slushy function and density setting based on your ingredients, and press the start button to begin the slushy-making process. Step 1: Based on the properties of your ingredients, select the appropriate slushy function from the available options. Step 2: Use the "+" and "-" buttons to adjust the slushy density to your preference.
- Step 3: Touch the start button to begin the slushy-making process. 3. If you press the "Pause" button during the process, you can switch to another function of adjust the drink's thickness to a different setting.

 4. Once the slushy has reached the desired temperature, the machine will enter a warming preservation
- state, and the control panel will display COOL. Please note that your slushy could already be ready to drink before the "COOL" signal! This just means the perfect temperature and density is reached. 5. Keep the machine in the "COOL" state without turning it off, then rotate the handle to dispense the slushy.

 6. After enjoying your slushy, touch the power button to turn off the machine, unplug the power cord
- from the outlet, and clean each component. Once all parts are cleaned and dried, reassemble them into the main unit of the machine. **Ingredient Precautions**
- Avoid using sugar-free or low-sugar beverages; the sugar content should not be less than 6% to prevent freezing into solids that may damage the appliance. Examples to avoid include: sugar-free soda, sparkling water, sugar-free juice, black coffee, and energy water, etc. If the sugar content is below 6%, consider adding ingredients like white sugar, coconut sugar, honey, maple syrup, agave nectar, simple syrup,
- fruit juice, lemonade, chocolate syrup, or caramel sauce. Minimum capacity 0.5L, maximum capacity for slushy function 1.5L, maximum capacity for cold drink
- Do not add ice cubes or other solid materials such as fruit chunks, ice cream mixes, or frozen fruits, as these can cause damage to the appliance. • For the SPIKED SLUSH function, ensure the alcohol content of the liquid used is between 2.8% and 16%. If the alcohol content exceeds 16%, it should be mixed with fruit juice, soda water, tonic water, coffee, tea, or non-alcoholic mixers to adjust the alcohol level. When using the FRAPPE (coffee slushy) and MILK SHAKE (milk shake slushy) functions, heavy cream and sugar are indispensable in the recipe, otherwise the stirring blades may get stuck. It is recommended to



Program Overview

Choose one of the 7 programs of the SuperSlush to make your favorite cold drink at home!

Program	Designed for making	Examples	Default temperature	Time
Slush	Classic slush drinks	Sodas, smoothies, iced tea,	4th level	0.5L: 15 min
		fruit punch, sport drinks		1.0L: 25 min
				1.5L: 40 min
Spiked Slush	Slush drinks	Light beers, cocktails,	6th level	0.5L: 30 min
	including alcohol	wine and sangria		1.0L: 40 min
				1.5L: 50 min
Milkshake	Sweet and creamy drinks	Chocolate milk, oat milk,	4th level	0.5L: 25 min
	made with milk	blended shakes		1.0L: 30 min
				1.5L: 40 min
Frappe	Cold brewed coffee	Café mocha, frappé,	5th level	0.5L: 30 min
	creations	sweetened iced coffee		1.0L: 40 min
				1.5L: 50 min
Frozen Juice	Healthy frozen juices	Orange, apple and other	3rd level	0.5L: 15 min
		fruit juices, fresh		1.0L: 25 min
		or from a carton		1.5L: 40 min
Cold Drink	Simple cold drinks	Iced tea, lemonade,	5th level	0.5L: 5 min
		fruit punch, flavoured water,		1.0L: 9 min
		cold brew coffee		1.5L: 12 min
				2.0L: 15 min
Custom	Anything you can think of	Create your own favorite	Depends on your custom drink	
		drinks using the		
		inspirations above		

Important note: For more specific tips about ingredients and settings for making the perfect drinks, please take a look at the Recipe Book that is included with your SuperSlush!

Cold Drinks temperature: For the temperature of the cold drinks mode, please see the following table:

Temperature level	1 st level	2 st level	3 st level	4 st level	5 st level	6 st level	7 st level
CORRESPONDING TEMPERATURE	9°C	8°C	7°C	6°C	5°C	4°C	3°C