

# 受控

### Essential Tips for the Perfect Slush

To get the best performance and protect your machine, keep the following in mind:

**Keep It Running**

Depending on the ingredients, volume, and starting temperature, freezing time may vary between 15 to 60 minutes.

**Preparation Time**

Start by using the Spiked Slush preset and temperature level 6. If your slush is still too thin after 1 hour, increase to temperature level 7 for an extra 30 minutes.

**Seal It Right**

Make sure the loading bucket sealing ring is properly positioned before closing the container with the securing knob.

**Sweet = Smooth**

Avoid sugar-free or low-sugar liquids. A minimum of 6% sugar content (6 grams per 100 ml) is required to prevent ice crystals from forming and damaging the unit.

**Let It Finish**

Do not turn off the preset until all frozen drink has been dispensed – this makes cleaning easier and safer.

**Pre-Chill for Speed**

For quicker and smoother results, pre-cool your liquid before pouring it into the machine.

**Use Alcohol Responsibly**

If using alcohol, it must contain between 4% and 16% alcohol. If it's stronger, dilute it with fruit juice, soda, tonic water, coffee, tea, or other non-alcoholic mixers.

**Too Frozen**

If your preset temperature results in a drink that is too frozen to drink, add 1/2 cup of liquid while it is processing and lower the temperature with two levels.

**'COOL' display**

The 'COOL' signal only refers to the temperature of your drink – It could be that your drink is ready to drink earlier! It is best to look at the slushie texture to determine whether it is ready or not for you to drink.

### Cleaning your SuperSlush

**Important note:** Please make sure to clean your SuperSlush immediately after use each time to prevent staining and discolouration of the tank!

**Important note:** Do not leave liquid in the tank after use, always rinse the tank immediately when you are done using the SuperSlush!

**Cleaning Function**

- Fill the bucket with warm water. Touch the "Clean" button to select the cleaning function. Press the "Start" button to initiate the cleaning process, during which the stirring motor will operate.
- Once the cleaning cycle is complete, press the "Stop" or "Power" button to turn off the machine.

**Note:** If necessary, you can add 1-2 drops of food-grade detergent, let it sit for 2 minutes, and then proceed with the cleaning.


**Cleaning by hand**

- Rinse immediately – After juicing, rinse the tank and stirring blade right away with clean water to prevent pigments from setting.
- Use warm water & mild detergent - Wash the container with warm water and a mild dishwashing liquid.
- Use a soft sponge or brush - Gently scrub using a soft sponge or brush.

**Cleaning in dishwasher**

- All separate parts (drip tray, water tank, condensation tray, sealing ring and stirring blade) could be cleaned in the dishwasher. However, please make sure that your dishwasher does not use a heated dry cycle while doing so! If you decide to use the dishwasher, it is best for the durability of the parts to use a gentle or eco dishwasher program while cleaning the parts. Do not put the main unit in the dishwasher!
- Important note:** Even though the parts can be washed in the dishwasher, it is still better to clean them by hand!

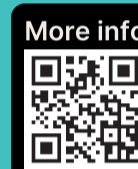
### Quick Use Guide



**Super Slush**  
Frozen Drinks Maker  
Super Fast. Super Cold. SuperSlush!

InstantFreeze Technology 15 min  
Soft-Startup System  
12 Insulation Function

**More info**



**seeger**

**Designed for Happiness.**

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**Manual**

For a more detailed explanation about the use of the device, please refer to the extensive manual! In the manual, you can also find more information and specifications about your device, and solutions to all problems you may encounter while using your SuperSlush.

**Recipe book**

For more inspiration and recipes for each program, please refer to the included recipe book.

### What's in the Box



Loading bucket assembly, Loading bucket lid, Loading bucket sealing ring, The knob (used for securing the loading bucket), Cooling bucket, Stirring blade, Condensation tray, Drip Tray Cover, Drip tray, Water tank, Control panel, Main unit.

### Assembly Instructions


- Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.
- Install the condensation catch under the evaporator by sliding it into the rail grooves.
- Install the stirring blade by sliding it over the evaporator until it fits into place on the pin. Check whether the sealing ring is installed in place.
- With the ball handle up, slide the vessel over the auger and evaporator. **Important note:** please make sure the sealing ring is installed properly before every use to avoid leakage!
- Press the handle down to the "Lock" position to ensure the container is properly sealed.
- Insert the drip tray in front of the motor base until it clicks into place.

### Instructions for Use

- Prepare the slushy ingredients and mix them well. Open the bucket lid, pour the ingredients into the bucket, and then close the lid securely.
- 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. Step 4: If you press the "Pause" button during the process, you can switch to another function to adjust the drink's thickness to a different setting. Step 5: 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. Step 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 1L, maximum capacity for slushy function 1.5L, maximum capacity for cold drinks function 2.0L.
- 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 SPKED SLUSH function, ensure the alcohol content of the liquid used 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-alcoholic mixers to adjust the alcohol level.
- When using the FRAPPE (coffee slushy) and MLK 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 make slushies according to the recommended recipes.



Temperature and time, Power button, Clean, Milk shake, Slush, Frappe, Pause/Start, Custom Made, Frozen juice, Spiked slush, Cold drinks.

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

**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 <sup>st</sup> level	2 <sup>nd</sup> level	3 <sup>rd</sup> level	4 <sup>th</sup> level	5 <sup>th</sup> level	6 <sup>th</sup> level	7 <sup>th</sup> level
CORRESPONDING TEMPERATURE	9°C	8°C	7°C	6°C	5°C	4°C	3°C

## 技术要求:

- 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；
- 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；
- 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；
- 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；说明书公差±1mm，标贴类公差±0.2-0.3mm

\*所有包材详细可对照：包装纸箱来料检验作业指引-文件号：YWT-ZY-PZ-26  
珍珠棉检验作业指引：YWT-WI-PZ-35  
泡沫检验作业指引：YWT-WI-PZ-53

- 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、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；
- 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；
- 产品需符合欧盟RoHS指令规定的六种有害物质要求；

## TECHNICAL REQUIREMENTS

- Color box&paper card: material and size should be according to document requirements, the size of the finished product deviation within 2-3mm requirements;
  - Carton: material and size should be according to document requirements, the size of the finished product deviation within plus 5-10mm requirements;
  - PE foam: the bonding place of PE foam should be smooth, the glue should be even, the size of the finished product deviation within 2-3mm requirements;
  - Manual, warranty card, label, album and other printing materials must meet the inspection requirements of the quality department;
- \* Details of all packaging materials can be compared with: Inspection guide for incoming materials of packaging cartons - document No. : YWT-ZY-PZ-26, YWT-ZY-PZ-35, YWT-ZY-PZ-53
- The printed contents, patterns and fonts shall meet the requirements of drawings or sealed samples, and the patterns shall be clear, full, no decolorization and obvious overflow edge; and the position shall be accurate, horizontal deflection is not allowed to exceed 5mm, pattern shall be consistent color, good ink adhesion, and not decolorizing with fingers;
  - Packing materials must have protective measures and are not allowed to damage their outer surface due to packaging and transportation.
  - Products need to comply with the six hazardous substance requirements specified by the EU RoHS

						Molde :R1		图号 Drawing No.	R1-SMS104K-C-000702
								版本 Version	A1
标记 Mark	次数 Frequency	文件号 File No	签名 Signature	日期 Date	处理工艺 Treatment process	折页	物料名称 Material name	快速指南	
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审核 Audit	梅彩龙				表面处理 Treatment process	哑膜	物料编码 Material coding	2030013049	
工艺 Craft	程东衡	审批 Approve			颜色 Colors	CMYK	广东英为拓科技有限公司		
日期 Date	2026.5.8				比例 Proportion	1: 1			