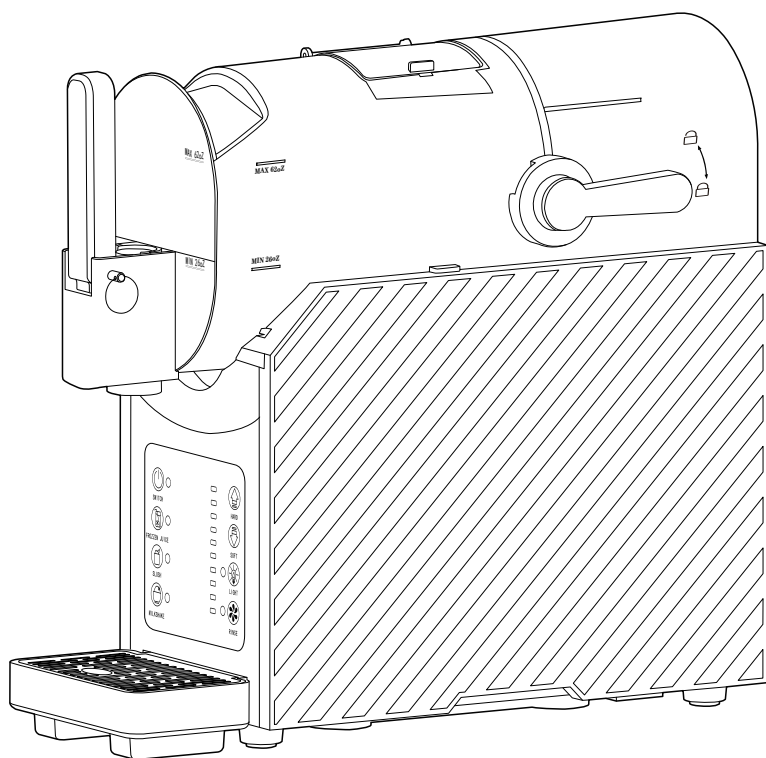


Instruction Manual

Frozen Slush Drink Maker



Model: HXR-18

For your safety and correct use of the product, please read the instructions carefully before use.

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SAFETY INSTRUCTIONS

Important safety instructions, for home use only, please read all the instructions, read and review the operation and use instructions.

	Read and review the instructions for operation and use.
	Indicates that there is a risk of personal injury, death or significant property damage if the warning contained in this symbol is ignored.
	Indicates that there is a risk of personal injury, death or significant property.
	Flammable material.
	For indoor and home use only.

When using electrical appliances, the basic safety precautions should always be followed, including:

 **Danger:** There is a risk of fire or explosion. Use a flammable refrigerant. Do not puncture the refrigerant line. Appropriately handle the product under applicable federal or local regulations on flammable refrigerants.

 **Warning:** To reduce the risk of personal injury, fire, electric shock or property damage, basic safety precautions must always be followed, including the following warnings and subsequent instructions.

When using electrical appliances, the basic safety precautions should always be followed, including:

1. Read all the instructions on the electrical appliances and their accessories.
2. Observe and obey all warnings and instructions. Possible user problems concerning about electrical connections and moving components contained.
3. Check all content lists to ensure you have all parts needed to operate the equipment safely.
4. Turn off the device and then unplug the device from the power outlet when not in use. Before cleaning, assembling or removing the parts, unplug the plug. Pull out from the socket and never by grabbing and pulling the power cord lines.
5. Have access to food. Perform the operation according to the washing instructions involved in this manual.
6. Do not operate any equipment with damaged wires or plugs, or after the equipment fails or falls off or damaged. This device has removable parts. If damaged, please contact the after-sales service for repair.
7. This device has important marks on the plug. The entire power cord cannot be replaced. If damaged, please contact the after-sales service.
8. Extension cord should not be used with this device.
9. To prevent electric shock, the power cord is not allowed to contact any form of liquid.
10. Do not let the wire hand over the label or the edge of the counter. The wires may get stuck and pull the equipment out of the working surface. Do not allow equipment or wires to touch hot surfaces, including stoves and other heating appliances.

SAFETY INSTRUCTIONS

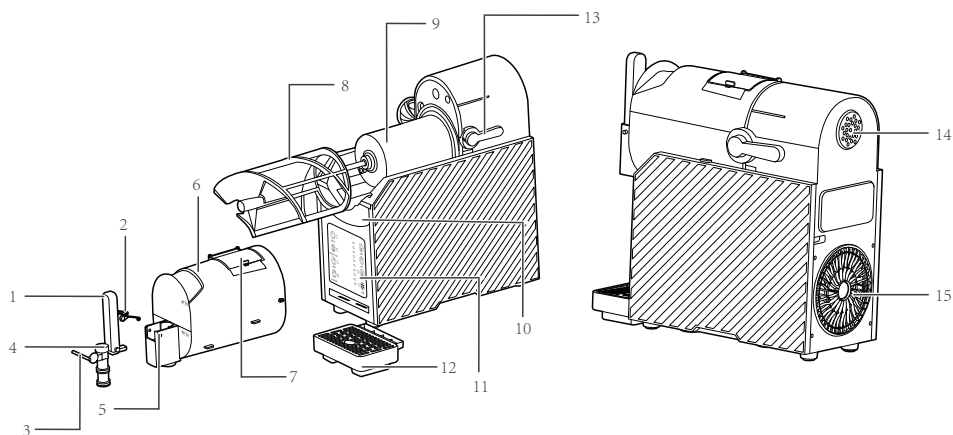
11. Always use the machine on the dry and flat surfaces. Children are not allowed to operate this device or use as a toy. Close supervision must be performed when any appliance is used near the children.
12. The device is not intended to be used by persons with reduced sensory or mental capacity or lacking experience and knowledge unless they are supervised by individuals responsible for their safety or with guidance regarding the use of that knowledge.
13. Only use accessories supplied by the product or recommended by the manufacturer. The use of accessories not recommended or sold may cause fire, electric shock or injury. During operation, keep the hands, hair, and clothing away from the container.
14. Avoid contact with moving parts when operating and handling appliances. Do not heat containers or accessories in the microwave.
15. Always maintain ventilation openings in the equipment housing or built-in structure to avoid obstacles. Do not use mechanical equipment or other methods to accelerate the defrosting process except with the equipment recommended by the manufacturer.
16. Do not damage the refrigerant circuit.
17. Do not add frozen fruits, frozen vegetables, or ice to the running machine.
18. Do not add heat ingredients.
19. Do not fill the container beyond the maximum line. Do not leave the machine unattended when in use.
20. Maintain air circulation at the rear and both sides of the unit so that the compressor can operate normally and do not overheat.
21. When using appliance, ensure that the sides and back are at least 4 inches (10.2cm) from the wall.
22. Pay attention to the formula of raw materials that the sugar content must contain more than 6%, alcohol (wine, beer, etc.) must contain between **2.8%** and **16%** so as not to affect the normal use of the machine and damage the machine.
23. The machine shall not be inverted during transportation, and the tilt angle shall not exceed 45 degrees when inclined.
24. Please do not turn over the machine. If there is any inversion, it is recommended that the machine be placed for 2 hours before turning on.
25. For the installation, keep the machine away from direct sunlight, and choose a flat, dry, dust-free and well-ventilated ground or table. The ambient temperature should not be higher than 90 °F (32°C) and far away from the heat source.
26. Put your finger into the bottom of the seat, lift and put it to the top.

FEATURES OF THE PRODUCT

- 1 - Elegant and fashionable appearance
- 2 - Fast formation and delicate taste of the drinks
- 3 - Customization of your favorite taste
- 4 - Intelligent and quiet mixing
- 5 - Electricity saving, make it last longer
- 6 - Suitable for a large amount of drinks, snow melt, milkshake, soda, coffee, beer and other recipes
- 7 - Quick installation and detachment of the bucket for convenient cleaning
- 8 - With human body sensing and intelligent refrigeration
- 9 - Detachable parts for easy clean and healthy use

KNOWING YOUR MACHINE

Component Introduction



1. Handle

2. Spring

3. Pin

4. Valve Rod

5. Handle Joint

6. Bucket

7. Bucket Lid

8. Mixer

9. Evaporator

10. Condensation Drip Tray

11. Operation Panel

12. Drip Tray

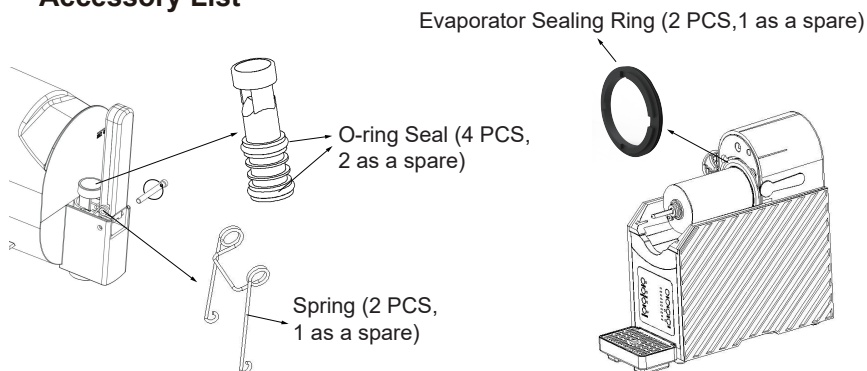
13. Bucket Lock

14. Air Inlet

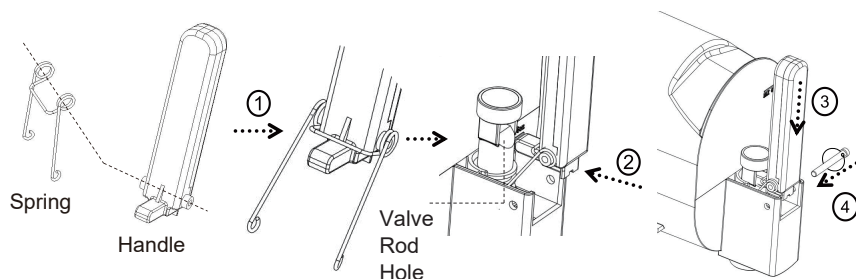
15. Air Outlet

KNOWING YOUR MACHINE

Accessory List



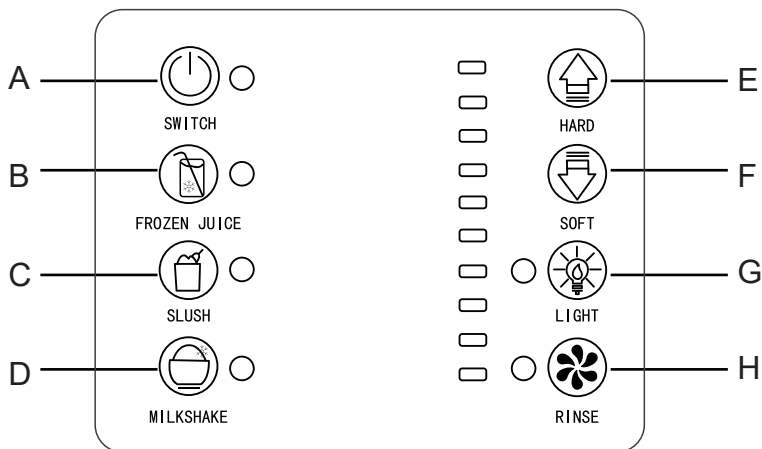
Handle Install Instructions



1. Buckle the circular rings on both sides of the spring onto the cylindrical pillars on both sides of the handle (Note that the spring should be placed on the square hook of the handle).
2. Insert the square at the bottom of the handle assembly with the spring installed into the hole of the valve rod in the direction of the arrow.
3. Insert the handle assembly and valve rod with the spring installed downwards in the direction of the arrow until they cannot be moved.
4. Align the holes on both sides of the handle with the holes on both sides of the material bucket, and insert the pin through the holes on both sides of the material bucket and handle.

KNOWING YOUR MACHINE

Operation Panel



A. Power on or off

B. Frozen juice mode

C. Slush mode

D. Milkshake mode

E. Increase the hardness

F. Reduce the hardness

G. Turn the light on or off

H. Cleaning mode

When the machine is powered on, all indicator lights will flash once. To activate the machine, press the Switch button. The indicator light on the Switch button will illuminate, indicating that the machine has entered standby mode. Only in this mode can other buttons be operated. Pressing the Switch button again will turn off the machine and exit standby mode. Other buttons will have no response when the machine is not in standby mode.

For key operations, ensure that the Switch button is pressed first. Do not select any of the three operational modes without material loaded, as this may cause damage to the machine.

KNOWING YOUR MACHINE

If the material bucket is removed or disassembled, the operation panel display light will flash, and the machine will enter a protective state, disabling all operations.

Normal operation can only resume after the bucket is properly reinstalled.

During the preparation of snow slime smoothies, the three operational modes can be switched freely. Additionally, the hardness settings for each mode can be adjusted according to preference, and the upper bucket light can be toggled on or off as needed.

When the machine is in operation, during the production process, the indicator light remains continuously illuminated while the hardness display bar flashes. Upon successful completion of the production cycle, the hardness display bar becomes steadily illuminated.

Function Instructions

1. Power Switch

After plugging in, press the Switch button to enter the standby mode, the Switch indicator will light, then you can press other buttons to activate the desired mode. Press the Switch button again to exit the standby mode.

2. Cleaning Mode

In the standby mode, press the Rinse button, the mixer will be driven by the stirring motor. After discharging the remaining drinks, fill the bucket with warm water and keep the handle turning to clear the residual drinks and odors. Repeat the step twice. The machine will automatically stop without operation after 30 minutes.

3. Working Mode Selection

In the standby mode, press any of the three buttons (Frozen Juice, Slush, Milkshake) to start the production. In each mode, the hardness strips correspond to the forming temperature of the raw materials. The more hardness bars there are, the more smoothies there will be and the lower the temperature will be. During the working process, you can switch the three modes, adjust the hardness and turn on or off the light any time.

KNOWING YOUR MACHINE

Each mode corresponds to different forming temperatures according to the optimal taste of different drinks, and ultimately produces drinks with different ice content. When the machine detects that the corresponding temperature is reached, it will stop working. Equipped with the human body induction, the mixer will start to rotate when you approach the machine. Hold the handle and push it down to discharge the drinks out.

NOTE: With the influence of various factors, including but not limited to the amount, temperature, sugar content of the material, ambient temperature, etc., the forming time of the ingredients in the same mode may vary. While waiting, you can switch the working mode and hardness or add different ingredients to change the sugar content or temperature of the drinks to fasten the process, or just serve it directly.

4. Hardness Control

If necessary, adjust the hardness by pressing the Hard or Soft to obtain the required taste. The greater the hardness, the more amount of smoothie.

RECIPE NOT SLUSHING?

If your recipe has not reached desired texture after 60 minutes, increase the temperature by one level.

Wait 10-15 minutes to test recipe texture. If still not desired, increase by one level again. Repeat until desired texture is achieved.

5. Light

Press the Light button to turn on or turn off the light inside the back part of the bucket.

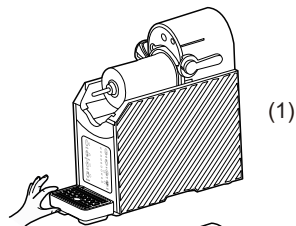
NOTE: Due to the human body sensing of the product machine, the mixer will stop after the raw materials are formed. This is a normal situation. After forming, the motor runs for 2 minutes every 10 minutes. When a person approaches, the mixer will automatically start to rotate to ensure normal material mixing and dispensing.

6. Motor Protection Function

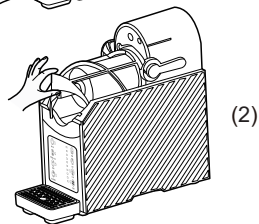
If the hardness is set too hard or the ingredients are wrong, the drinks will become harder and harder. At this time, the motor protection device will stop working automatically to ensure its life, which is a normal phenomenon.

OPERATION INSTRUCTIONS

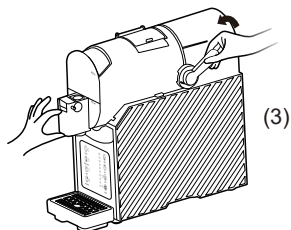
1. After ensuring that all the parts are complete, install the drip tray and drip plate.



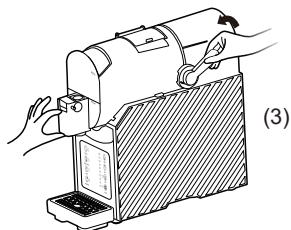
2. Place the mixer on the machine.



3. Face to the machine, pull the rotary rod towards yourself, then insert and install the bucket on the machine.

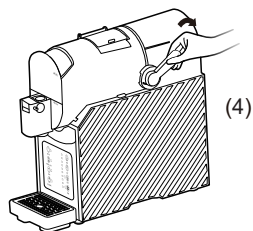


4. Push the rotary rod forward to secure the bucket assembly firmly.

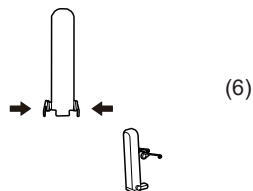
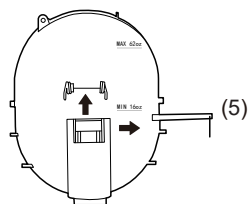


⚠ NOTE: When the bucket is removed during the working, the hardness display bar will show the light flashing, the machine will not run for self-protection.

5. Pull out the pin and take out the spring from the handle joint in front of the valve rod.

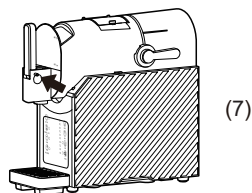


6. Clamp the spring on both sides of the handle and install back into the handle joint (Note the orientation of the spring as shown). The valve rod should be moved up so that the raised end of the handle is inserted into the groove of the valve rod.

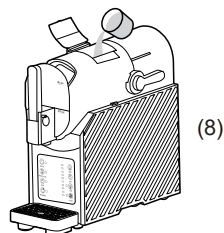


OPERATION INSTRUCTIONS

7. Insert the pin through the handle joint into the holes on both sides of the handle to secure it.

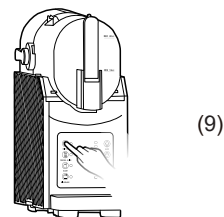


8. Open the bucket lid to add the ingredients (above the MIN mark, but shall not exceed the MAX mark) and close the bucket lid.

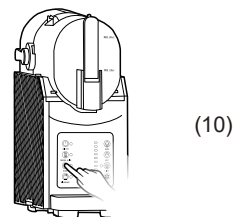


⚠ NOTE: Do not activate the three working modes when there is no ingredient in the bucket, otherwise the machine will be damaged.

9. Plug in the machine and press the Switch button to enter the standby mode. At this time, the power indicator light will be on.

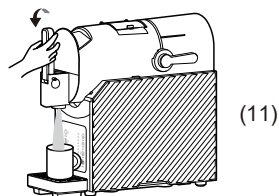


10. Press the desired working mode button (three on the left) and adjust the hardness according to your needs.



⚠ NOTE: When the mode is running, the hardness indicator flashes, and the indicator will be solid on after the production is finished.

11. Slowly pull the handle during the process or after the completion to discharge the drinks. Release the handle to reset to the original position.



⚠ NOTE: After the machine completes its work, it will cycle on and off cooling and stirring, and when a person approaches, it will automatically start stirring.

MATERIAL REQUIREMENT

Ingredients Reference

Type Of Drinks	Ingredients
Frozen drink(30% smoothies)	A sugary/soda/alcoholic drink
Snow mud(60% smoothies)	A sugary/soda/alcoholic drink
Shake(100% smoothies)	Dairy products and creamy beverages

NOTE: The levels of smoothies made from smoothies vary depending on the sugar, soda, alcohol and milk content.
The higher the sugar content, the higher the required gear (Snow melting and milkshake mode for smoothies).
The higher the alcohol content, the higher the required gear (Make smoothies in milkshake mode).
The higher the milk fat content, the higher the required grade (Milkshake mode production).
The hardness of the default program is for reference only. Different raw materials can be adjusted according to user needs for the soft and hard buttons on the right side.

The standard of sugar

Please refer to the beverage/liquid nutrition label to ensure that the sugar content meets the minimum requirements recommended below:

The Amount of Ingredients	Minimum sugar content
8 oz (240 ml)	15g
12 oz (355ml)	22g
20 oz (591 ml)	36g

Tips: The sugar content must contain more than 6% and soda content more than 16%.

MATERIAL REQUIREMENT

Example: Apple juice

Nutrition Facts	
Valeur nutritive	
Per 1 cup (250 mL) pour 1 tasse (250 mL)	
Calories 110	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0 g	0 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 27 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 22 g	22 %
Protein / Protéines 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium 10 mg	1 %
Potassium 250 mg	5 %
Calcium 10 m	1 %
Iron / Fer 0.4 mg	2 %
Vitamin C / Vitamine C 90 mg	100 %
* 5% or less is a little , 15% or more is a lot	
* 5% ou moins c'est peu , 15% ou plus c'est beaucoup	

Serving Size

Total Sugars
(22 g meets the minimum requirements)

NOTE: The sugar content is too low it is recommended that the demand for the 5 to 7 settings of the snow-melting mode for making smoothies be relatively low, and the higher settings may result in very hard products.

⚠ NOTE: Sugar-free substitutes or sweeteners will not help to meet the minimum sugar content requirements, where diet drinks cannot be made.

MATERIAL REQUIREMENT

The standard of alcohol

Please refer to the beverage/liquid nutrition label to ensure the alcohol content meets the minimum recommended below:

The Amount Of Ingredients	Maximum alcohol content
3 cups (24 oz)	Half a cup (4oz)
4 and a half cups (36 oz)	3/4 cups (6 oz)
20 oz (591ml)	1 cup (8 oz)

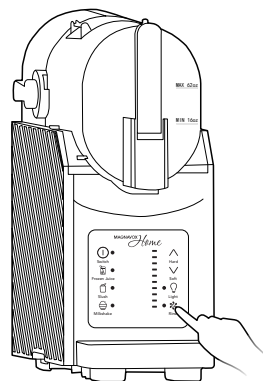
When making smoothies, if the alcohol content (such as wine or beer) is between 2.8% and 16%, there will be smoothies; if it exceeds 16%, there will be no smoothies.

CLEANING AND MAINTENANCE

Interior Cleaning

Rinse the interior using the cleaning cycle without cooling effect.

1. Stop the current working mode, place a cup on the tray.
2. Press the Rinse button to activate the mixer. Operate the handle to discharge the remaining drinks in the bucket.
3. After empty the residual drinks, add warm water to the MAX mark. Slowly discharge the water from the device immediately after filling.
4. Repeat the step twice with warm water to clear residual drinks and odors, then press the Switch button to turn off the machine.
5. Repeat above steps if necessary until the drink is flushed away from the evaporator.

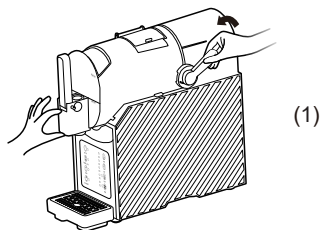


Parts Cleaning

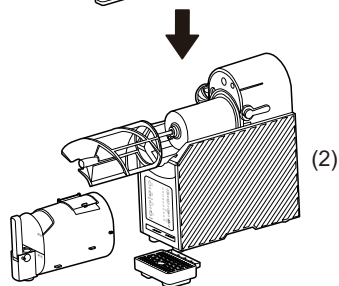
All parts except non-removable parts are washable. Clean all parts after finishing the cleaning cycle or after each use.

⚠ NOTE: Water of more than 176°F(80°C) is not allowed.

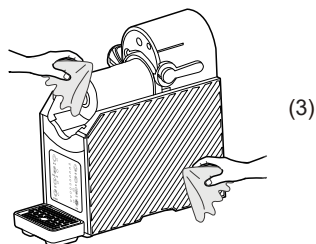
1. Pull the rotary rod to remove the bucket, mixer and drip pan, and detach the drip plate and drip tray, etc. Detach the handle as the direction opposite to the installation steps.



2. Wipe the parts under the evaporator with a sterilized or warm wet cloth. Clean all parts with a warm detergent mariner if necessary.

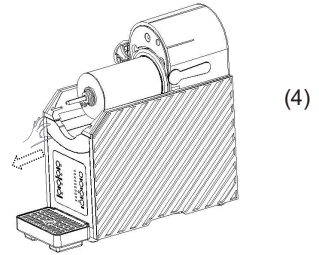


3. Wipe the evaporator and shell with disinfectant or warm wet cloth.

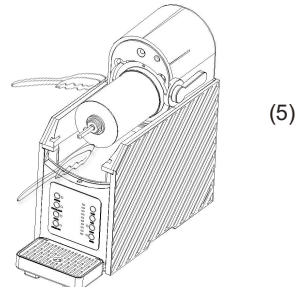


CLEANING AND MAINTENANCE

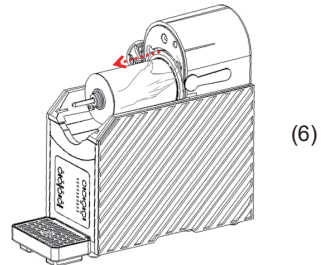
4. Keep all the parts dry.



5. Evaporator cleaning.



6. Clean the evaporator sealing ring with water or warm wet cloth.



NOTE: Use a brush to clean the edges and bottom of the evaporator, then wipe it clean with a clean cloth.

⚠ NOTE:

1. The cleaning method must meet the current local hygiene standards.
2. Do not allow children or disabled people to operate without any guidance or supervision.

Maintenance

⚠ NOTE:

Make sure the power plug is removed before cleaning to avoid possible electric shock.

1. Take out the bucket and mixer, scrub them clean with a wet cloth.
2. Use a wet cloth to scrub clean the parts with dirt, do not immerse the machine in water or spill the water into the air outlet/inlet.
3. Dry all the parts with a dry cloth and install them in place.

TROUBLESHOOTING

PROBLEM	CAUSE ANALYSIS	COUNTERMEASURE
The last indicator of the hardness bar flashes, and it will not be displayed after 10s or when turned on.	The ambient temperature sensor is faulty.	Replace the sensor.
The bottom 2 indicators of the hardness bar flashes.	Refrigeration temperature sensor is faulty.	Take out the bucket, turn off and restart.
The mode light flashes and the bottom 4 indicators of the hardness bar flashes.	Refrigeration effect is bad.	Place the stirring fan blades in place.
The mode light flashes and the bottom 3 indicators of the hardness bars flashes.	Motor failure warning.	The machine will automatically reset after shutdown.