



# SLUSH MACHINE

USS-SMM00001



This manual should be made available to all users of this equipment. For best results, and for maximum durability of the equipment, carefully read and follow all instructions. Failure to do so can lead to serious injury or catastrophic damage to the user, machine, supplies, or surrounding areas. All safety suggestions must be followed closely, and extreme precaution must be taken to assure proper use of the equipment by only qualified personnel who have read this guide.

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# I. Introduction

Hello, new slush machine users!

Thank you for choosing our slush machine. For smooth and safe operation, please read and understand this manual. The operation and maintenance information listed within has been updated as of its printing.

In light of the ever-changing nature of technology, the company reserves the right to modify specifications or procedures for this machine without notice. The company will not assume any responsibility for equipment damage or malfunction that is due to improper operation, incorrect repairs, or use of parts from another company.

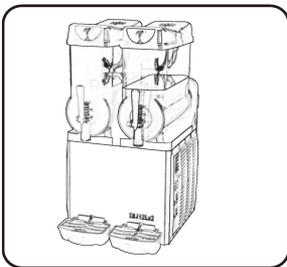
The slush machine has passed through rigorous testing. Like all of our products, it is made with high quality materials at an affordable price. This slush machine is suitable for use in your restaurant, home, bar, or any other indoor locations.

This manual includes basic safety precautions and instructions regarding installation, operation, and maintenance. Therefore, before operating the equipment, please read carefully and fully comply with all instructions, and fully understand the listed product requirements.

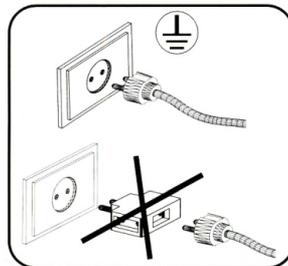
This manual does not include instructions for all possible uses or functions of this machine.

## II. Safety Notes

- Be careful when using the coolant; if large blocks of ice form, immediately turn off the freezing function and the mixer as this can lead to blockages and damage to the machine.
- Turn off and unplug the machine when making any physical adjustments or repairs.
- Turn off and unplug the machine when not in use.
- Keep the area around the machine clear and free of any debris.
- This machine should only be operated by adults who have read and fully understood this manual.
- Never allow minors to operate this machine.
- Keep fingers and other objects away from the motor and rotors when the machine is on.
- Never have the freezing function on when the mixers are stationary, this can lead to over freezing and malfunction of the machine.
- Only use parts from the original manufacturer to ensure safety and the highest performance of the machine.
- Do not touch any of the electrical connections while the machine is on, as there is risk of electrocution.
- Liquid must reach minimum liquid level but never beyond the maximum liquid level, as this will cause overflow and can damage the machine.



Make sure that the space around the machine is at least 35 cm (14 inch).



Always make sure the machine is grounded.

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# III. Parameters

Tank: 15 Liters \*2 tanks

Cooling Power: 600 W

Cold-beverage Temperature: 26.6°F to 28.4°F (-2 °C to -3 °C)

Voltage: 110 V

Frequency: 60 Hz

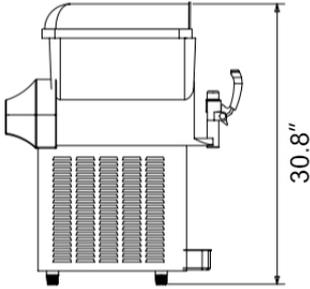
Product Dimension: 15.7" x 25.7" x 30.8"

Carton Package Dimension: 18" x 23" x 31"

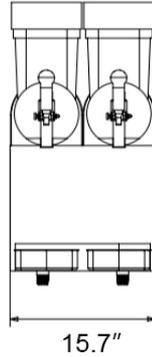
Wooden Package Dimension: 18.5" x 24" x 33"

Net Weight: 90 lbs

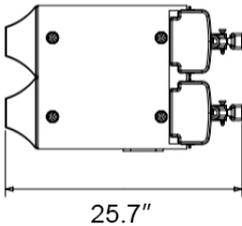
Gross Weight: 122 lbs



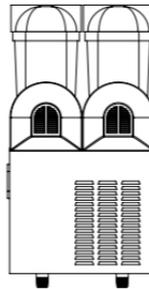
Left Side View



Front View



Bottom View



Back View

## IV. Setting Up the Machine

When first opening the slush machine, be very careful removing the machine from the box. It is a heavy piece of equipment.

There is grease included for any of the moving parts in the machine. This grease should be applied liberally to the spots where the mixer connects to the faucet, and where it connects to the back of the machine. It should also be applied to the tube inside the faucet assembly. There will already be grease on some of these parts, which is the cause for any minor discoloration on the faucet or inside mechanisms.

Once the grease is applied, the machine is ready to use! It is a simple setup. Plug in the machine, and you are ready to go!

It is important that the machine is set up in a place free of debris and clutter. The floors should also be kept clear. Make sure hoses and wires for the machine are all secured to avoid tripping hazards.

There are replacement gaskets included in the machine, as well as replacement parts for the auger. These should not need to be replaced, but are included as a courtesy in case of issues. The machine comes preassembled and pregreased.

## V. Operating the Machine

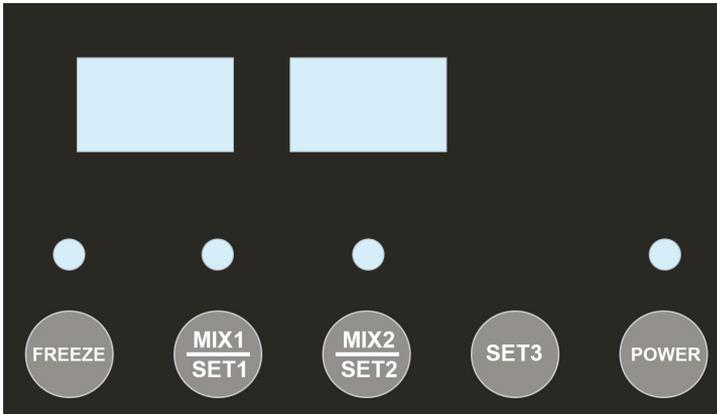
### General Operation

The slush machine can be used with either one or both mixers in operation. The cooling level will help determine the thickness of your slush. **Be sure to monitor the slush machine in the start-up.** Always start at a lower level of freezing and work up. If you start with the machine too cold, large blocks of ice will form and can damage the machine.

When first operating the machine, turn on the power. If you are looking to make slush mixtures, turn on the Freeze. There are 5 levels controlling the consistency of your slush, which are level 0 (when there is no slush at all) to level 4 (corresponding to the hardest slush). The recommended level is level 2 and that should suffice for most users. **Give the machine at least an hour, and check on the consistency of the mixture. Please be patient.**

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## V. Operating the Machine



Steps:

1. Turn on the Power. You will hear two clicking sounds.
2. Press MIX1/Set1 and MIX2/Set2 to start the mixers.
3. Press FREEZE, the Light above FREEZE will flash for 5 minutes, then the compressor will start working.

If you want to change the consistency level, please follow the steps below:

Method 1:

- a. Press Set3 for 3 seconds, release, the lights above MIX1 and MIX2 will flash.
- b. Press MIX1/Set1 to change the consistency in Tank 1, and MIX2/Set2 to change the consistency in Tank 2.

Method 2:

- a. Press MIX1/Set1 or MIX2/Set2 for 3 seconds, release, lights above MIX1/Set1 or MIX2/Set2 will flash.
- b. Press MIX1/Set1 to change the consistency in Tank 1, and/or MIX2/Set2 to change the consistency in Tank 2.

**NOTE:** If the consistency level is on level 0, compressor and mixer will continue working, but the corresponding tank will not freeze.

**It usually takes one hour for the slush to show up in the tank. Please be patient.**

## VI. Making your Slush

It is recommended that you use a prepared syrup for making slush in the machine. Whatever you choose to use, it is important that the sugar content of any mixture be around 20%. This sugar content makes the mixture maintain a two phase state, and keeps your slush slushing. If making your own mixture, you mix sugar into the liquid before adding to the bowls. Additionally, make sure that the slush machine is filled up to red line when starting. This will allow the mixer to work properly.

**Warning:** Mixers might get stuck if the sugar content is less than 18%.

## VII. Troubleshooting

### Signs that the Mixers Are Stuck

- 1.Unusual sounds
- 2.Mixers do not rotate smoothly

In such cases, you should turn off the mixer immediately and adjust the Hard/Soft to level 0 or turn off the freeze setting. Please do not restart the machine until the ice melts. Usually, this process requires about 45 minutes.

Double check that the space around the machine is at least 14 inches (35 cm).

## VIII. Cleaning the Machine

Cleaning the machine is very important for long term health of your slush machine.

### Preparations:

1. Turn off the cooling function on the machine. Allow the mixers to continue to run while the mixtures melts fully. This may take 30 minutes or more, depending on the amount of liquid left, and the consistency of your slush.
2. Once there is no ice remaining, empty each bowl using the faucets.

### Quick Clean:

1. Fill each bowl with warm water and continue to let the mixers run. Again, empty from the faucet.
2. Once empty, for a quick clean, fill each bowl with food grade kitchen sanitizer, allow the mixers to run for 15 minutes, and then empty out each bowl. Fill each bowl again with water for a final flush.
3. When each side is empty, you can begin to disassemble the machine.
4. Each bowl has a plastic ridge on the front that slides in behind a metal lip on the front of the machine. To remove each bowl, push on the bowl from the front, gently, while lifting the front to get the plastic ridge over the metal lip.



## VIII. Cleaning the Machine

### Deep Clean

1. Take apart the handle and faucet assembly.



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## VIII. Cleaning the Machine

2. Remove each bowl. The bowls have a plastic ridge that holds it in place. To remove the bowl, push gently on the bowl while lifting up to get the plastic ridge above the metal lip. Then pull out the bowl.



3. Remove the assembly mixer, this is the white spiral plastic that wraps around the Evaporator. It should slide off easily.



4. Remove the inner spiral from the evaporator. There will be some resistance when pulling it out.



## VIII. Cleaning the Machine

5. Remove the bowl gasket



6. Take all of the disassembled pieces and wash with food grade soap, rinse fully, and sanitize.

7. Carefully wipe down the top and sides of the machine.

8. Reassemble the machine and allow it to air dry.

9. The machine should now be ready for further use.

## IX. Assembling Machine

1. Put the bowl gaskets back on. Start from the bottom and work your way around.



## IX. Assembling Machine

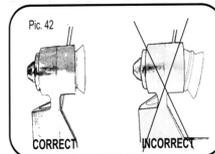
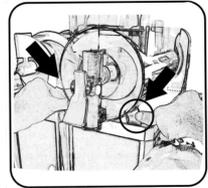
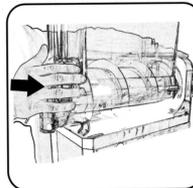
2. Put the inner spiral into the metal tube.



3. Connect the assembly spiral.



4. Put the bowl back.



## IX. Assembling Machine

### 5. Assemble the handle and faucet.



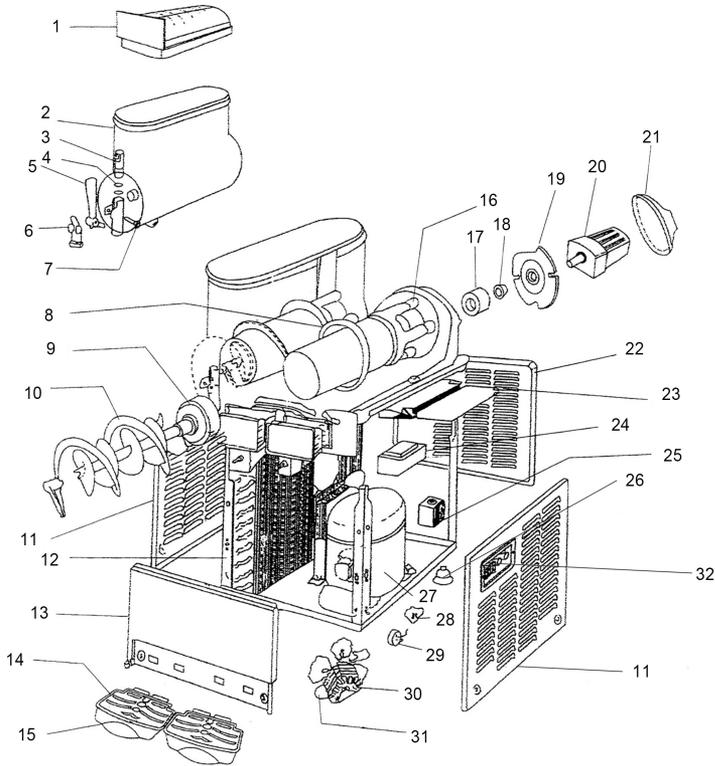
#### Notes:

Please kindly apply grease to each parts of the faucet before reassembling them.

If parts get stuck, apply grease to the very corner of the faucet. Assembling the parts back, then pull the faucet for several times.

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# X. Structure Diagram



1. Cover
2. Bowl
3. Tap pin
4. Tap O-ring
5. Handle
6. Tap spring
7. Pin for handle fixing
8. Bowl gasket
9. Inner spiral
10. Assembly spiral
11. Stainless steel side panel
12. Condenser
13. Stainless steel front panel
14. Grate for drip tray
15. Drip tray
16. Evaporator

17. Magnet for inner spiral
18. Copper bush for motor fixing
19. Plastics motor panel
20. Motor
21. Cover for motor
22. Stainless steel back panel
23. Base for control panel
24. PCB board
25. Valve
26. Base support
27. Compressor
28. Compressor starter
29. Protector
30. Motor fan
31. Fan
32. Control panel

## XI. Warranty

Thank you for your purchase from U.S. Solid!

This Warranty applies to only physical goods purchased from authorized U.S. Solid retailers.

### **What does this warranty cover?**

This Warranty covers any defects in material or workmanship under normal use during the Warranty Period.

### **What will we do to correct problems?**

Within the first 30 days after the date of delivery, U.S. Solid will either work with you to get your product working with replacement parts, replace the product after receiving the returned defective machine, or accept a return for a full refund.

After the first 30 days but still within the first 1 year after the date of delivery, U.S. Solid will send new or refurbished replacement parts at no charge, so you can repair the product.

### **What does the warranty not cover?**

This Warranty does not cover any problem that is caused by conditions, malfunctions or damage not resulting from defects in material or workmanship.

The Warranty will only be in effect if all instructions in the manual are followed fully. The warranty does not cover unforeseeable forces of nature, or 'acts of god' (fire, earthquakes, floods, etc.).

Any product purchased from an unauthorized U.S. Solid retailer will automatically void the warranty.

All returns more than 30 days after the date of delivery that void this warranty are subject to a 50% restocking fee.

### **What do you have to do?**

To obtain warranty service, you must first contact us to determine the problem and the most appropriate solution. When doing so, please include the following information: Purchase Date, Order Number, Consignee Name, and Delivery Address.