






# ***SOFT SERVE & SLUSHIE MACHINE***

# **User Manual (Pro)**



Please read all instructions before use. For household use only.

# IMPORTANT SAFETY INSTRUCTIONS

	Read and review instructions for operation and use.
	Indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if the warning included with this symbol is ignored.
	Combustible material. May burst if heated. (Indicated by a flame symbol with white background, surrounded by a red diamond.)
	Flammable material. (Indicated by a flame symbol with yellow background, surrounded by a black triangle.)
	For indoor and household use only.
When using electrical appliances, basic safety precautions should always be followed, including the following :	





**DANGER:** Risk of fire or explosion. Flammable refrigerant used. **DO NOT** puncture refrigerant tubing. Dispose of product properly in accordance with the applicable federal or local regulations pertaining to flammable refrigerants.

**WARNING:** To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. **DO NOT** use appliance for other than intended use.

- Read all instructions prior to using the appliance and its accessories.
- Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- Turn the appliance **OFF**, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
- Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user serviceable parts. If damaged, contact seller for servicing.
- This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact seller for servicing.
- Extension cords should **NOT** be used with this appliance.
- To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- **DO NOT** insert or remove the plug with wet hands to avoid injuries.
- Due to electric shock, make sure your hands are dry before plugging and unplugging the unit.

- **DO NOT** use adapter or inverter with this appliance.
- **DO NOT** pour water on side and control panel.
- **DO NOT** move the unit while in operation.
- **DO NOT** use outdoors, intended for indoor, counter top use only.
- **DO NOT** allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
- **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves, and other heating appliances.
- **ALWAYS** use the appliance on a dry, stable and level surface.
- When disposing of the appliance do so only at an authorized waste disposal centre. **DO NOT** expose to flame.
- The refrigerant isobutene (**R290**) is contained within the refrigerant circuit of the appliance, a natural gas with a high level of environmental compatibility, which is nevertheless flammable. During transportation and installation of the appliance, ensure that none of the components of the refrigerant circuit becomes damaged.
- The refrigerant (**R290**) is flammable.
- **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- **ONLY** use attachments and accessories that are provided with the product or are recommended by seller. The use of attachments not recommended or sold by seller may cause fire, electric shock, or injury.
- Keep hands, hair, and clothing out of the container when loading and operating.
- During operation and handling of the appliance, avoid contact with moving parts.
- **DO NOT** microwave the containers or accessories provided with the appliance.
- **WARNING: ALWAYS** keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- **WARNING: DO NOT** use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- **DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
- **DO NOT** add hot ingredients to the unit.
- **DO NOT** submerge the motor base or control panel in water or other liquids.
- **DO NOT** fill the container beyond the maximum fill line
- **NEVER** leave the appliance unattended while in use.
- Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- **DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- **DO NOT** process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.
- **ALWAYS** keep the unit upright.
- After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours

before operating to let the refrigerant oils settle in the air cooling system for best performance.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- **WARNING: DO NOT** locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- Keep rear and sides of the unit open in order for the compressor to operate properly and not over heat.
- **WARNING: DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **WARNING: DO NOT** damage the refrigerant circuit. This warning is applicable only for appliances with refrigerating circuits that are accessible by the user.
- When using appliance, make sure both sides and back of it are at least four inches away from walls.
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- **WARNING:** To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.
- 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.
- This appliance is intended to be used in household and similar applications such as
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses and by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments;
  - catering and similar non-retail applications.
- Place the Slushi Maker horizontally and ensure that there is at least 10cm of clearance between the sides and the back.
-  This symbol shows that this appliance uses a flammable refrigerant. If the refrigerant is leaked and exposed to an external ignition source, there is a risk of fire.
-  **WARNING:** Risk of fire/flammable materials.
- **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- **WARNING:** Fill with potable water only.

If the refrigerant circuit should be damaged:

- Avoid opening flames and sources of ignition.
- Thoroughly ventilate the room in which the appliance is situated.

# SAVE THESE INSTRUCTIONS

## ENVIRONMENT

- This product use **FLAMMABLE REFRIGERANTS**, at the end of its life, the appliance Should be recycled separately from other domestic waste.
- It should therefore be disposed of at a selective collection center for electrical and/or electronic appliances or, if you are buying an equivalent product, by the retailer of the new product. The user is responsible for taking the appliance to the appropriate collection center at the end of its useful life. Selective and appropriate collection for the recycling of no-longer-use appliances and their disposal and destruction in an environmentally friendly manner helps to prevent potential negative effect son the environment and health, and encourages the recycling of materials used to make the product.
- For more detailed information about available collection systems, contact your local waste collection organisation or the retail outlet where you bought the product.

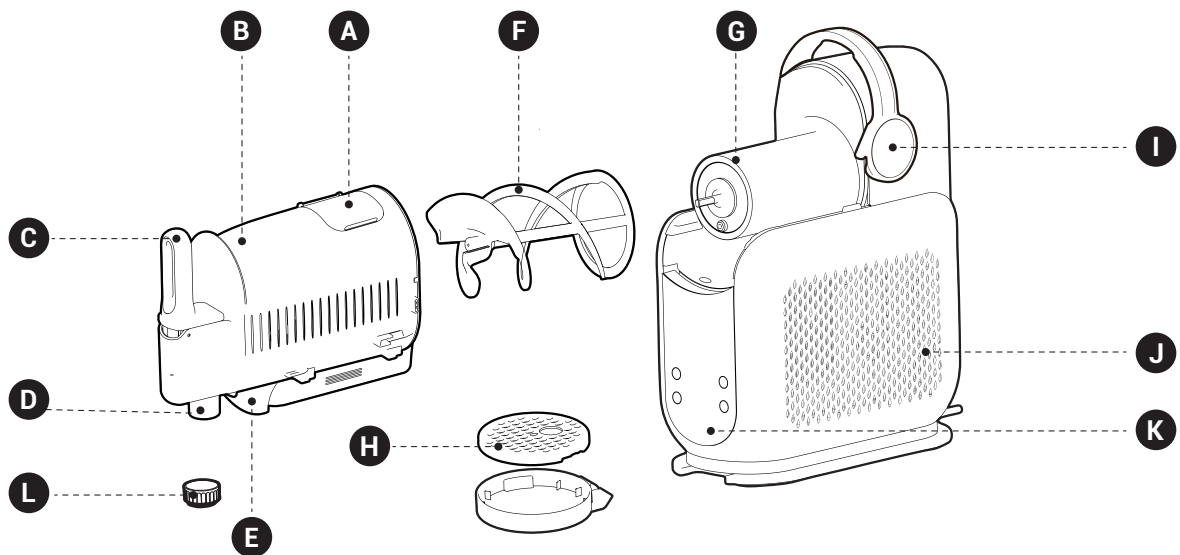
## BEFORE FIRST USE

1. Remove all packaging materials from the unit.
2. Wash all parts in warm, soapy water.
3. Thoroughly rinse and air-dry all parts.
4. Wipe control panel, motor base, and evaporator with a soft cloth. Allow to dry completely before using.
5. Place the unit on countertop for at least 2 hours before operating. This allows the refrigerant to settle for optimal and safe use.

**IMPORTANT:** Review all warnings at the beginning of this User manual before proceeding.

**NOTE:** All attachments are BPA free. Accessories are dishwasher safe but should NOT be cleaned with a heated dry cycle.

## PARTS



**A.** Easy-Fill Cover

**B.** Vessel

**C.** Ergonomic Handle

**D.** Pour Spout

**E.** Drip Tray Slot

**F.** Auger

**G.** Cool Barrel

**H.** 2-Part Drip Tray

**I.** Bail Handle

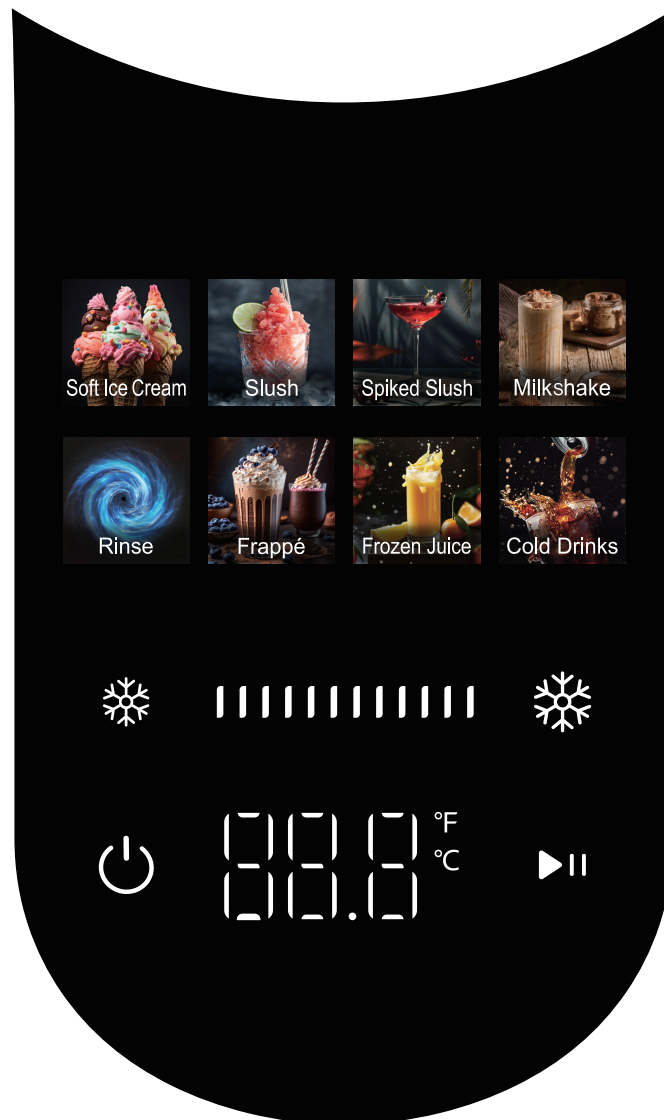
**J.** Cooling System  
Components Housing

**K.** Control Panel


**L.** Silicone Nozzle for  
Ice Cream

**NOTE:** Colors, components, and functions may vary by model.

# USING THE CONTROL PANEL



## POWER

Touch “” to turn the unit on and off.

## RINSE CYCLE

This cycle agitates, without cooling, to rinse the unit.

## PRESETS

7 unique presets determine the perfect temperature for the ideal frozen drink. Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

## TEMPERATURE CONTROL SETTING

- If desired, adjust the temperature for your perfect frozen drink texture.
- For sipped frozen drinks, decrease the smoothie density by touching left snowflake icon “ ❄️ ”.
- For thicker, colder frozen drinks, increase the smoothie density by touching the right snowflake icon “ ❄️ ”.
- Press and hold both snowflake icons “ ❄️ ” “ ❄️ ” for 3 seconds at the same time, the temperature will change from Fahrenheit to Celsius. Repeat this operation to switch back to Fahrenheit temperature.

## START OR PAUSE

- Touch “ ▶️ ” to start the program.
- Press and hold “ ▶️ ” for 3 seconds to return to the standby interface. You need to long press for 3 seconds to pause the current preset and change the temperature or other menu.

## Timer Schedule Mode function

- Press and hold the right snowflake “ ❄️ ” and pause “ ▶️ ” for 3 seconds at the same time to enter delay start mode. This allows you to schedule a delayed start of up to 12 hours.
- Press right snowflake “ ❄️ ” to increase time; Press left snowflake “ ❄️ ” to decrease time.  
For settings below 10 hours, the time increment is 0.5 hour.  
For setting between 10~12 hours, the time increment is 1 hour.

**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.

# PRESETS

PRESET PROGRAM	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR	RECIPE EXAMPLES	Do Not
Soft Ice Cream		Design your own Ice Cream	Most kinds of soft ice cream you want	Solid ice cream
Slush		Designed to transform your everyday beverages	Sports drinks, Sodas, Smoothie drinks, Lemonade, Iced tea, Fruit punch, Energy drinks, Kombucha	Diet sodas, Seltzers
Spiked Slush		Designed for beverages with alcohol content	Wine (white or rosé), Premixed margaritas, Rum, Sour beers, Hard cider, Hard kombucha, Hard lemonade, Hard seltzers	
Frappé		Designed for coffee shop lovers to make frozen treats	Café mocha, Sweetened iced coffee drinks	Black coffee Unsweetened coffee
Milk Shake		Designed for dairy and creamier-based beverages	Sweet milk, Chocolate milk, Oat milk, Blended milkshakes	Yogurt drinks
Frozen Juice		Designed for naturally sweetened beverages	Orange juice, Apple juice, Cranberry juice, Pineapple juice, Fresh-pressed juices	Sugar-free juices
Cold Drinks		Designed for water and beverage	Water, all kinds of beverage and alcohol drink	

# REQUIRED SUGAR CONTENT

## SUGAR GUIDELINES

Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

SERVING SIZE	Minimum Total Sugar Amount
8 oz (240 ml)	8 g
12 oz (355 ml)	11 g
20 oz (591 ml)	18 g

**NOTE:** Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

Too little sugar or too much alcohol will prevent proper freezing of a slush output. All inputs must contain at least 4% sugar.

## EXAMPLE: Apple juice

Nutrition Facts	
8 Servings per container	
Serving size	8 fl oz (240 ml) ●
Amount per serving	
<b>Calories</b>	<b>120</b>
% Daily Value*	
Total Fat 0g	0%
Sodium 25mg	1%
Total Carbohydrate 31g	11%
Total Sugars 26g ●	
Protein 0g	
Potassium 251mg	6%
Vitamin C 108mg	120%
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, vitamin D, calcium and iron.	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Serving Size

Total Sugars  
(26 g meets the minimum requirements)

## ⚠ TROUBLESHOOTING TIPS

**Low-sugar alert:** If the sugar content of the input is too low, the unit will detect it and provide an alert. Temperature control LEDs will flash and display will show "E4" and then enters a 300-second protection countdown.

**If the sugar content of the drink is too low:** Decrease the smoothie density by pressing left snowflake icon "❄" to level 1.

**If a drink does not meet minimum requirements of total sugar:** Add 1–2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Combine additional sugar with the base prior to pouring in unit. Reset the unit by pressing the preset. Restart by pressing the preset again.

**NOTE:** Sugar-free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

# ALCOHOL GUIDELINES

## HARD ALCOHOL/SPIRIT GUIDELINES

To create frozen cocktails, see chart below for the maximum hard alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

SERVING SIZE	Maximum Alcohol Amount
3 cups (24 oz / 700 ml)	1/2 cup (4 oz / 110 ml)
4 1/2 cups (36 oz / 1 L)	3/4 cup (6 oz / 170 ml)
6 cups (48 oz / 1.4 L)	1 cup (8 oz / 230 ml)
8 cups (64 oz / 1.8 L)	1 1/4 cup (10 oz / 290 ml)

Chart above is a guide for incorporating hard alcohol/spirits (35%+) ONLY. When using other alcohols such as wine, beer, seltzer, or premade cocktails, refer to the Inspiration Guide.

The perfect balance for your favorite frozen cocktails at home. When using the spiked slush preset, all premade inputs (wine, beer, etc.) must be between 2.8% and 16% alcohol.

## ⚠️ TROUBLESHOOTING TIPS

**High-alcohol/high-sugar alert:** If the alcohol and sugar content of the input is too high, the unit will detect it and provide an alert. Temperature Control LEDs will flash and display show "E5".

**If a drink exceeds the maximum alcohol amount:** Add 1/4 cup water; soda; tonic water; seltzer; or plain, chilled coffee/tea per serving to dilute the input. Reset the unit by pressing the preset. Restart by pressing the preset again.

## TIPS & TRICKS

- Keep unit upright for at least 2 hours before first use.
- DO NOT add hot ingredients.
- DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.
- All inputs must include at least 4% sugar.
- When using the Spiked Slush preset, all premade inputs must contain between 2.8% and 16% alcohol.
- For best results, chill liquid(s) or blended ingredients before adding to the unit.
- For the frostiest results, chill serving glasses before dispensing your frozen drink.
- For your ideal frozen drink texture, use the temperature control setting to adjust.
- When using the Milkshake or Frappé preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.
- For the best dispensing experience, fill the unit to the max-fill line (64 oz / 1.8 L).
- You can run the unit up to 12 hours.
- All parts except the motor base, including the evaporator, are dishwasher safe but should NOT be cleaned with a heated dry cycle.

**Minimum input = 2 cups (16 oz / 450 ml) Maximum input = 8 cups (64 oz / 1.8 L)**

**This is NOT a blender.**

**DO NOT process a solid block of ice or ice cubes.**

**DO NOT make a smoothie or process hard, loose ingredients.**

**DO NOT attempt to blend or macerate non-liquid ingredients.**

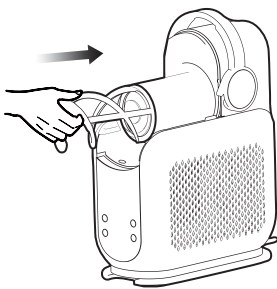
# USING THE SLUSH PROFESSIONAL FROZEN DRINK MAKER

## NOTE:

- Minimum 16 oz / 450 ml input required for using the unit.
- Maximum 64 oz / 1.8 L liquid capacity.
- DO NOT add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- DO NOT add hot ingredients.

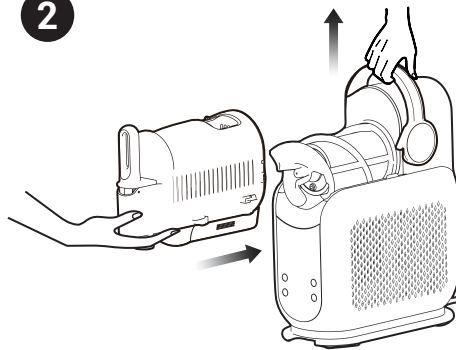
**IMPORTANT:** Review all warnings at the beginning of this user manual before proceeding.

1



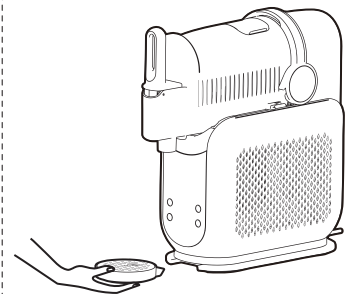
- Install the auger by sliding it over the cool barrel and rotating until it fits into place onto the pin.

2



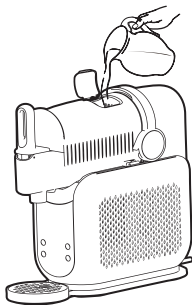
- With the bail handle up, slide the vessel over the installed auger and cool barrel.

3



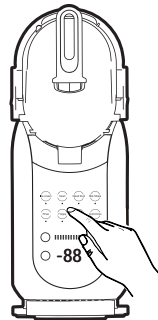
- Insert the drip tray in front of the motor base until it clicks in place.

4



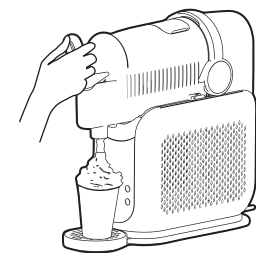
- Plug the unit in.
- Open the vessel cover to add the liquids and close the cover.

5





- Press the power icon to turn the unit on.
- Select the desired program choose the default/optimal temperature drink.
- Unit will beep and LED display show "End" to reach your selected menu temperature.

6



**NOTE: DO NOT** turn off preset until all frozen drink has been dispensed.

- Place a cup on the drip tray, under the handle.
-  Remove nozzle for slushie
-  Install nozzle for soft serve
- To dispense, slowly pull the handle. To stop, release the handle back in place.
- Run the unit for up to 12 hours.

## NOTE:

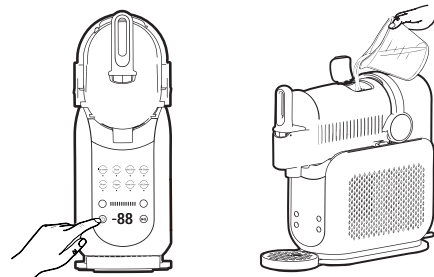
- The unit will sounds three beeps and the display show "End" to reach your set temperature level. Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.
- Creating drinks can take up to 15–60 minutes depending on ingredients, volume, and starting temperature.
- Unit will run up for up to 12 hours, unit will automatically off and sounds 10 beeps.

# CARE & MAINTENANCE

## USING THE RINSE CYCLE

This cycle agitates, without cooling, to rinse the unit. After using the Rinse cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.

- Dispense any remaining frozen drink.
- Stop the current preset. Press the RINSE button.
- Add water up to the vessel's max fill line (64 oz / 1.8 L).
- Slowly dispense the water from the unit immediately after filling.
- Press the power button to turn the unit off.

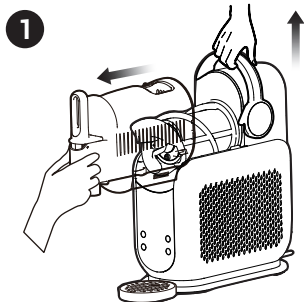


**NOTE:** Liquids from rinsing will dispense quickly from vessel pour spout. Ensure you use a large cup or bowl to capture this liquid.

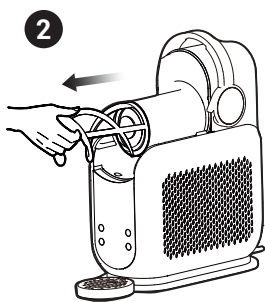
**NOTE:** If needed, repeat until frozen drink is rinsed off the evaporator.

## DISASSEMBLY & CLEANING

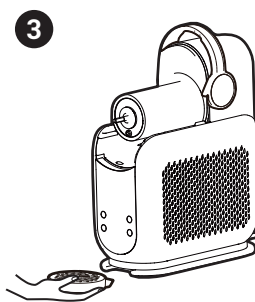
For best results, use the Rinse cycle before disassembling and cleaning all parts.



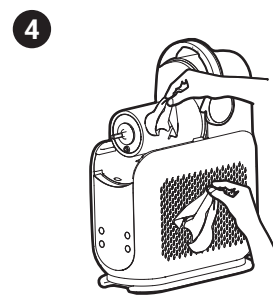
- Unlock the bail handle by lifting up to remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.



- Slide the auger off the cool barrel. Set aside.



- Drip tray cover can be removed for easy cleaning.



- Wipe the cool barrel, the well underneath the cool barrel and the motor base with a sanitized or warm, damp cloth.
- Hand-wash all parts in hot, soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.

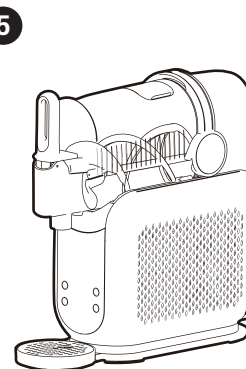
## STORING

- Allow all parts to dry thoroughly before reassembling and/or storing the unit.
- DO NOT wrap the cord around the bottom of the base. Store the unit upright and store all parts assembled. When moving the unit, lift from the bottom of the motor base.
- DO NOT store ingredients inside the vessel.

## RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

1. Unplug the unit from the electrical outlet.
2. Allow the unit to cool for approximately 15 minutes.
3. Remove all parts and accessories. Ensure no ingredients are jamming the auger.



**IMPORTANT:** Ensure that maximum capacity is not exceeded. This is the most typical cause of appliance overload. DO NOT process a solid block of ice or ice cubes. DO NOT make a smoothie or process hard, loose ingredients.

# TROUBLESHOOTING GUIDE

ERROR CODE	PROBLEM	SOLUTIONS
E1	Vessel not installed	<p><b>Re-installed</b></p> <ol style="list-style-type: none"> <li>1. With the bail handle up, slide the vessel over the installed auger and evaporator.</li> <li>2. Press the Power button to turn unit on, unite sound 1 beep and the preset will illuminate, indicating the unit is ready for use.</li> </ol>
E2	Temperature sensing head /short circuit fault	Send to the dealer or local authorized repair center for replacement or repair.
E3	High temperature protection for motor	<ol style="list-style-type: none"> <li>1. Unplug the unit from the electrical outlet.</li> <li>2. Allow the unit to cool for approximately 15 minutes.</li> <li>3. Check if the working environment temperature of the machine is too high (recommended working temperature is 77°F/25°C).</li> </ol>
E4	Low-sugar alert Or Motor stop alert	<p><b>Power off the unit</b></p> <ol style="list-style-type: none"> <li>1. Check the sugar content in your recipe to ensure it contains at least 4% sugar.</li> <li>2. If using a premade beverage, check the ingredient list to ensure the sugar content is at least 4% and ensure the beverage doesn't include artificial sweeteners. Refer to the Required Sugar Content section for more details.</li> <li>3. If a drink does not meet minimum requirements of total sugar, add 1–2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving and decrease the thickness to level 1.</li> <li>4. Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.</li> </ol> <p><b>If the unit is overloaded, the motor will be temporarily stall.</b></p> <ol style="list-style-type: none"> <li>1. Unplug the unit from the electrical outlet.</li> <li>2. Allow the unit to cool for approximately 15 minutes.</li> <li>3. Pour out the beverage from the vessel.</li> <li>4. Remove all parts and accessories. Ensure no ingredients are jamming the auger.</li> <li>5. Plug in the unit again and reassemble all parts to resume unit use.</li> </ol> <p><b>Noted: DO NOT add frozen ingredients or ice when using this unit.</b></p>
E5	High-alcohol/high-sugar alert	<ol style="list-style-type: none"> <li>1. Check the alcohol content in your recipe to ensure it contains between 2.8% and 16% alcohol.</li> <li>2. If using hard alcohol/spirits (35% +), use 4 oz / 110 ml for every 24 oz / 700 ml of total recipe size. Refer to the AlcoholGuidelines section for more details.</li> <li>3. If a drink exceeds the maximum alcohol amount, add 1/4 cup (60ml) water, soda, tonic water, seltzer, or coffee/tea per serving to dilute the input.</li> <li>4. Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.</li> </ol>
E6	Control PCB or Power board problem	Send to the dealer or local authorized repair center for replacement or repair.



**WARNING:** To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

# IMPORTANT USAGE TIPS FOR SLUSHIE MACHINE

Sugar levels, alcohol content and ambient temperature can all impact your slushie machine output. The machine is designed to shut off when the auger freezes to protect the motor. If your machine stops, that is okay!

Here are a few usage tips to help you get the best results with your Slushie Machine.



## **SUGAR LEVELS:**

Sugar is an important component when using the machine, input must contain at least 4% sugar. See page 7 to learn more.



## **ALCOHOL CONTENT:**

All alcoholic beverages must contain 2.8-16% alcohol. See page 8 to learn more.



## **AMBIENT TEMPERATURE:**

1. When ambient temperature below 77°F/25°C, We recommend to decrease the smoothie density (or Setting 5 bars for Soft Ice Cream ), and gradually increase the thickness to your liking to avoid your treat from getting overly frozen.
2. When ambient temperature exceeds 77°F/25°C and the ice cream texture turns out too soft, we recommend to increase the smoothie density setting to 8~12 bars.

## **IF YOUR MACHINE STOPS:**

1. Stop and wait 15 min.
2. Select your preset and start at the lower thickness, increasing to your liking.
3. Let it run again, and you are ready to dispense.

# ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty applies to purchases made from authorized retailers. Warranty coverage applies to the original owner and to the original product only and is not transferable.

Authorized retailer warrants that the unit shall be free from defects in material and workmanship for a period of one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the user manual, subject to the following conditions and exclusions:

## WHAT IS COVERED BY THIS WARRANTY?

1. The original unit and/or non-wearable parts deemed defective, in authorized retailer's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. authorized retailer reserves the right to replace the unit with one of equal or greater value.

## WHAT IS NOT COVERED BY THIS WARRANTY?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by authorized retailer. These defects include damages caused in the process of shipping, altering, or repairing the authorized retailer product (or any of its parts) when the repair is performed by a repair person not authorized by authorized retailer.



***SOFT SERVE &  
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Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.