

<div>SM-X100</div> <div>PROFESSIONAL SLUSHY MAKER</div>						<div>ONE TOUCH SLUSHY MAKER</div>			
									
*10+ DELICIOUS RECIPES INSPIRATION GUIDE									
					名称:双雪融机食谱本			图号	R
								版本	
更新		DK24120267	彭远贵	2024.12.16	尺寸	3.50 x 1.75mm			2008 +140 +32.7
标记	处数	更改文件号	签名	年-月-日	阶段	S	A	B	材质
设计	张少敏	标准化	李子开		视角	R	比例	重量	物料编码
审核	刘敏								
工艺	熊小雅	批准	罗天						广东英为拓科
会签		日期	2024.12.16		质量	质量			

Three professional slushy makers are shown on the left, each with a different colored slushy (red, yellow, and purple) and a straw. To the right is a large, detailed image of a slushy drink in a glass jar, topped with chocolate sauce, whipped cream, and various toppings like Oreo cookies and cinnamon sticks.

TABLE OF CONTENTS	
WHAT'S IN THE BOX	2
ASSEMBLY INSTRUCTIONS	3
INSTRUCTIONS FOR THE MACHINE	4
COLD DRINKS FUNCTION	5
COLD DRINKS MODE	6
SLUSH MODE	7
FROZEN JUICE MODE	8
MILK SHAKE MODE	9
FRAPPE MODE	10

1. Ensure all parts are fully cleaned and the motor base is free on all solid surface.
2. Uninstall the condensation Latch and under the evaporator by sliding it into the rail grooves.
3. Install the Sliding Blade by sliding it over the evaporator until it fits into place on the rail. Check whether the sealing ring is installed in place.

4 With the hand handle up, slide the vessel over the auger and expander.

5 Rotate the locking knob forward to secure the container, ensuring the container is sealed in position.

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

7

COLD DRINKS FUNCTION

Touch the button to access the cold drinks function. Use the "+" and "-" buttons to adjust the temperature to the desired level. After setting the temperature, press the "Start" button to begin making the cold drinks. If you press the "Pause" button during the process, you can switch to another function or adjust the temperature to a different setting. Once the cold drink is made, the machine will enter the warming preservation mode, indicated by the display showing "COOL".

Temperature level	1 st level	2 nd level	3 rd level	4 th level	5 th level	6 th level	7 th level
CORRESPONDING TEMPERATURE	48.2°C	46.4°C	44.6°C	42.8°C	41°C	39.2°C	37.4°C

Temperature and time

Power button

Clean

Milk shake

Slush

Frappe

Pause/Start

Custom Made

Frozen juice

Spiked slush

Cold drinks

5

SoDa, fruit punch

SUGAR
 The amount of sugar in each ingredient
 temperature control to illuminate 3.0 bar.

Important Notes

1. The sugar content in the beverage must be greater than 6%;
2. If it is a milk drink, please use the milkshake function to make a slushy. According to the milkshake recipe, add a certain amount of heavy cream and sugar.
3. If it is a coffee drink, add the coffee function to make a slushy. According to the coffee recipe, add a certain amount of heavy cream. If it is a sugar-free coffee drink, add extra sugar.

DIRECTIONS

1. Pour the material into the vessel.
2. Select the SLUSH mode. It is recommended to use the default setting for making slush. Adjust the temperature as needed to suit your preference.
3. Once the slush reaches the preset temperature, the display will show "COOL," indicating that it is ready.
4. The minimum input volume for slush is 0.5L (16.2 oz), and the maximum is 1.5L (50.0 oz).
5. Do not use plain soda water or low-sugar carbonated beverages for making slush. If the sugar content is below 6%, add one of the following: granulated sugar, coconut sugar, honey, maple syrup, agave nectar, flavored syrup, or fruit juice.

TIP

- For best results, cool the liquid before adding it to the container.

NOTE: For easier cleaning, DO NOT turn off preset until all frozen drink has been dispensed.

MILK SHAKE MODE

TOTAL TIME: 0.5L: 35 minutes
 1.0L: 30 minutes
 1.5L: 40 minutes

DIRECTIONS

1. Pour the ingredients into the vessel.
2. Select the MILK SHAKE mode. It is recommended to use the default setting for making slush. Adjust the temperature as needed to suit your preference.

Once the slush reaches the preset temperature, the display will show "COOL," indicating that it is ready.

4. The minimum input volume for slush is 0.5L (16.2 oz), and the maximum is 1.5L (50.0 oz).
5. Do not use yogurt for making slush. If the sugar content is below 6%, add one of the following: granulated sugar, coconut sugar, honey, maple

FLAVORED MILKS			
0.5L	1L	1.5L	
1.50g flavored milk	1. Heavy cream 750g	1. Flavored milk 100g	
2.70g heavy cream	2. Heavy cream 140g	2. Heavy cream 210g	
3.30g white sugar	3. White sugar (66-160g)	3. White sugar (99-200g)	
0.5L	1L	1.5L	
83g drink powder	167g drink powder	250g drink powder	
250g whole milk	500g whole milk	750g whole milk	
6.7g heavy cream	133g heavy cream	200g heavy cream	
FLAVORED MILK POWDERS			
0.5L	1L	1.5L	
232g whole milk	500g whole milk	650g whole milk	
300g heavy cream	300g heavy cream	400g heavy cream	
24g granulated sugar	48g granulated sugar	70g granulated sugar	
40g flavored syrup (100-150g)	80g flavored syrup (150-200g)	120g flavored syrup (200-300g)	

SLÜSHY
ONE TOUCH SLUSHY MAKER