

Slushie Maker

Information for use

Experience the joy of icy refreshment with this powerful slushie maker.

In just 35-60 minutes, you can create slushies, frozen mocktails, or even ice cream, all with perfect consistency. The visible digital temperature gauge lets you watch the slush forming, so you can adjust the firmness to suit your taste.

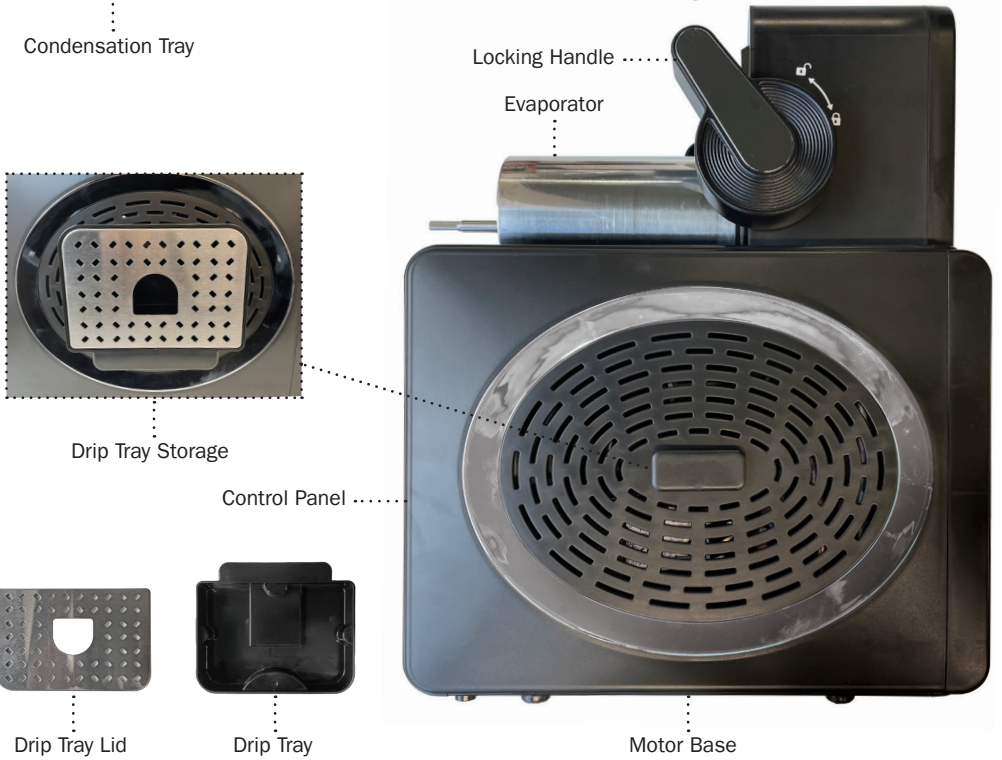
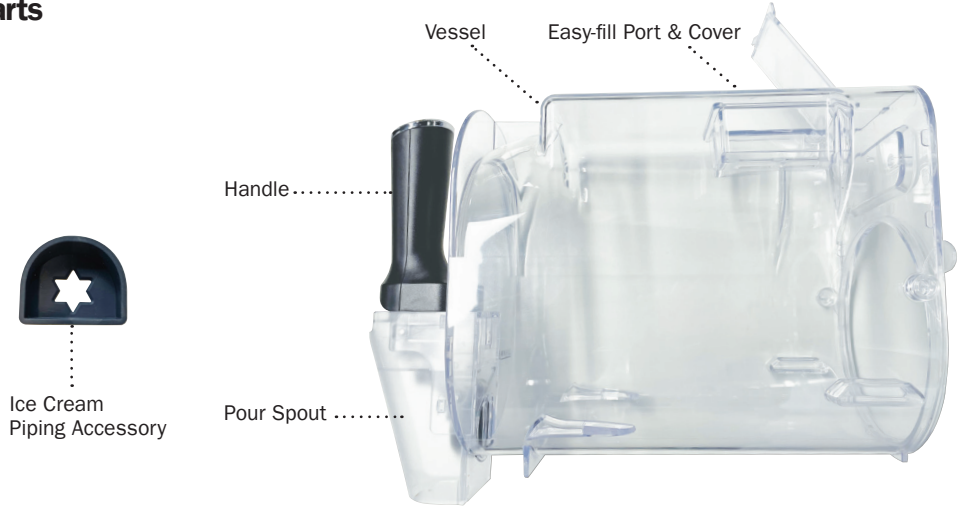
Please read through ALL the information in this document and keep it for future reference.



Health and Safety Guidelines

- Always unplug the unit when not in use, before cleaning, or when adding or removing parts. Please read the instructions carefully before using any appliance.
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- The appliance is intended for household use only. Commercial use invalidates the warranty, and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Check the power cord and adapter regularly for any damage. The cord or adapter will need to be replaced if it is damaged.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit is damaged, take it in for examination and/or repair by an authorized service agent.
- To reduce the risk of electric shock, do not immerse or expose the assembly, adapter, or cord to water or any other liquid.
- Never immerse the unit in water or any other liquid for cleaning purposes. Do not reach for an appliance that has fallen into the water. Unplug immediately.
- Remove the adapter from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains.
- Injury, fire, or electric shock could result from the use of accessory attachments that the manufacturer has not approved or supplied.
- Do not let the cord hang over the edge of a table or counter.
- Ensure that the cord is not in a position where it can be pulled inadvertently.
- Do not allow the cord to touch hot surfaces, and do not place it on or near a hot gas or electric burner or a heated oven. Do not place the unit on a hot surface.
- This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended purpose.
- Do NOT carry the unit by the power cord.
- Do not leave this appliance unattended during use. An appliance should never be left unattended when plugged in.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use or for repairs carried out by unauthorised personnel.
- In the event of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair.
- Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions will affect the safe operation of this machine.
- We do not recommend using extension cords with this product.
- DANGER: Flammable refrigerant used. Do not puncture refrigerant tubing. Dispose of properly.
- Wash all food-contact parts before first use.
- Always place appliance on a dry, level surface
- Keep hands, hair, and clothing away from moving parts.
- Keep ventilation openings clear.
- Do not add frozen fruit, vegetables, ice, or hot ingredients.
- Do not fill above MAX FILL line.
- Remove utensils before operation.
- Do not carry by locking & releasing handle. Hold by both sides under motor base.
- Do not process hard or loose ingredients, solid ice blocks, or ice cubes.
- Keep appliance upright at all times.
- After unboxing, leave upright for at least 2 hours before first use.
- Keep rear and sides at least 4 inches from walls for proper ventilation.

Parts



Before First Use

1. Review all warnings at the beginning of this guide.
2. Remove all packaging materials.
3. Wash all parts in warm, soapy water. Rinse thoroughly and air-dry all parts. Wipe control panel, motor base, and evaporator with a soft cloth; allow to dry completely.
4. Place appliance upright on a countertop for at least 2 hours before first use to allow refrigerant to settle.

Note: All attachments are BPA-free and dishwasher safe. Do NOT use heated dry cycle in dishwasher.

Set Up

1. Place appliance on a dry, level surface with at least 4 inches clearance at back and sides.
2. Install the condensation tray under the evaporator by sliding it into the rail grooves (Fig. 1).
3. Install the paddle by sliding it over the evaporator and rotating until it fits into place onto the pin (Fig. 2).
4. With the locking handle up, slide the vessel over the installed paddle and evaporator (Fig. 3).
5. Use the side locking handle to secure the vessel firmly. This prevents accidental spills.
6. Ensure the vessel is upright and properly seated before starting the machine.
7. Insert the drip tray in front of the motor base (Fig. 4).
8. Plug the unit in. Turn on the main power switch on the back of the unit.

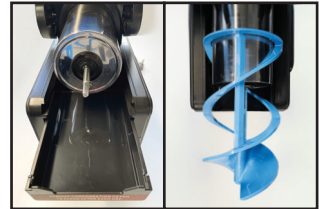


Fig. 1

Fig. 2

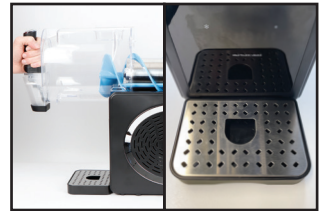


Fig. 3

Fig. 4

Filling the Vessel

1. Open the easy-fill port and cover.
2. Pour liquid ingredients into the vessel, not exceeding the MAX FILL line (Min input = 480ml, Max input = 1900ml).
3. Close the easy-fill cover securely.

Do not add frozen fruit, vegetables, solid ice blocks, ice cubes, or hot ingredients.

Required Sugar Content

The sugar content of all drinks must be greater than 4%, otherwise the evaporator will be covered with thick ice, resulting in abnormal noise of the product, error code or leakage of the vessel.

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

Serving Size	Minimum total sugar amount
240ml	8g
355ml	11g
591ml	18g

Alcohol Guidelines

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.

Spirit Quantity Guidelines

To create frozen cocktails, see chart opposite for the maximum hard alcohol/spirits (vodka, tequila, etc.) content per total recipe size. If the alcohol and sugar content of the input is too high, the unit will detect it and provide an alert & an error code.

Total Recipe Size	Maximum Alcohol Amount
710ml	118ml
1065ml	178ml
1420ml	237ml
1893ml	296ml

Control Panel Functions

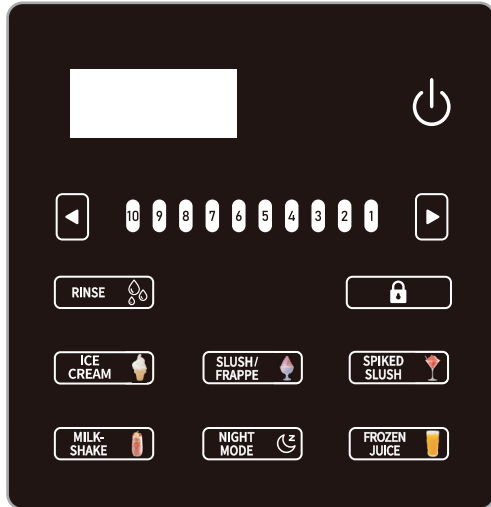
POWER: Press to power the unit on and off.

RINSE: This cycle agitates for 15 minutes, without cooling, to rinse the unit.

NIGHT MODE: The night mode that can keep the temperature at 3~4°C. No need to throw away the unused smoothies during the day, saving time and money.

PRESETS: ICE CREAM, SLUSH/FRAPE, SPIKED SLUSH, MILKSHAKE & FROZEN JUICE. The 5 unique presets use RapidChill Technology to determine the perfect temperature for the ideal frozen drink.

TEMPERATURE CONTROL SETTING: Press the arrows to increase/decrease temperature to create your perfect frozen drink texture.



Preset	Optimal Temperature	Designed For	Recipe Examples
ICE CREAM		Designed for soft ice cream	Vanilla soft serve, chocolate soft serve, coffee soft serve
SPIKED SLUSH		Beverages with alcohol content	Margarita, rosé
SLUSH & FRAPPÉ		Soft drinks, sports drinks & coffee based beverages	Cola, lemonade, store-bought frappé
MILKSHAKE		Dairy and thicker/creamier based beverages	Chocolate milk, blended milkshake
FROZEN JUICE		Naturally sweetened beverages	Orange juice, apple cider

Operating Instructions

1. Use the control panel to turn the appliance ON. Press the lock icon for 2 seconds to lock and unlock the screen. The lock icon is highlighted when the screen is locked, and the lock icon is dimmed when the screen is unlocked.
2. Choose your desired preset on the control panel.
3. The paddle starts rotating automatically to freeze and mix ingredients. Creating drinks can take up to 35–60 minutes depending on ingredients, volume, and starting temperature.
4. The temperature control setting LEDs will pulse while the liquid is freezing to your set temperature level. Once the liquid reaches the desired temperature, LEDs will remain solid and unit will beep. Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.

When using the ice cream preset, attach the ice cream piping accessory to the pour spout in order to get a better visual effect. NOTE: In order to avoid ice cream that is too hard to squeeze out of the spout, it is recommended to start on the default temperature bar 3 for all ice cream recipes. Ice cream that is too hard may not be able to be squeezed out of the cartridge, or cause the motor to lock up or alarm.

5. Place a cup on the drip tray, under the handle.
6. To dispense, slowly pull the handle. To stop, release the handle back in place.
7. The unit will automatically activate the Keep Cool feature for 1 hour for ice cream, and 12 hours for other presets.

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

During Operation

- Keep hands, hair, and clothing away from moving parts.
- Do not remove utensils while appliance is running.
- Monitor condensation; the condensation tray collects excess liquid.
- The drip tray storage keeps the tray safely stored on the side when not in use, keeping it out of the way and harder to lose.
- If using ice cream piping accessory, ensure it is properly attached before dispensing.

Using the Rinse Cycle

1. Dispense any remaining frozen drink.
2. Place a large cup or bowl under the spout to capture the liquid.
3. Stop the current preset. Press the RINSE button.
4. Add warm water up to the vessel's rinse fill line (2500ml).
5. Slowly dispense the water from the unit immediately after filling.
6. Stop the rinse cycle by pressing the RINSE button again.
7. If needed, repeat until frozen drink is rinsed off the evaporator.

After Use Care & Maintenance

1. Turn OFF and unplug the appliance.
2. Allow the motor base and evaporator to cool completely.
3. Wash vessel, paddle, drip tray, and accessories in warm, soapy water or dishwasher (air-dry recommended).
4. Wipe motor base, evaporator, and control panel with a damp cloth; avoid excess water.
5. The pour spout has a removeable shroud for cleaning. Hold the shroud at the bottom & gently prize open the clips holding it in place.
6. Check for debris on evaporator and paddle to prevent damage.
7. Allow all parts to dry thoroughly before storing the appliance upright in a dry area.

Resetting the Motor

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

Troubleshooting

Problem	Possible Cause	Solution
Appliance not turning on	Not plugged in/Power issue	Ensure plug is inserted into grounded socket; check power supply
Motor not operating	Paddle not seated properly	Reinstall paddle correctly
Slush not forming	<ul style="list-style-type: none"> Overfilled/Ingredients too hard Temperature is too high 	<ul style="list-style-type: none"> Do not exceed MAX FILL line; use liquid/slushy ingredients only Adjust the temperature by one level. Repeat until desired texture is achieved
Slush not dispensing	<ul style="list-style-type: none"> Temperature is too low 	<ul style="list-style-type: none"> Adjust the temperature by one level. Repeat until desired texture is achieved
Excess condensation	Appliance not level	Place on a flat, level surface
Strange noises	Foreign object in paddle	Remove utensil; check for hard ingredients
E1 error code, preset LED's flashing, temperature control lights flashing in sequence, from 10-1 & unit beeping.	Low sugar alert. The sugar content of all drinks must be over 4%	Add 1-2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Reset the unit by pressing the preset. Restart by pressing the preset again
E2 error code, LED's flashing & unit beeping every minute	Motor jam alert. The unit is overloaded, the motor will temporarily shut down	Follow the instructions on Resetting the Motor
E3 error code, all preset lights & temperature lights are off	The motor circuit disconnection alert. The vessel is not installed correctly	<ul style="list-style-type: none"> With the locking & releasing handle up, slide the vessel over the installed paddle and evaporator Lock the vessel in place by pushing the locking & releasing handle back to seal the vessel Press the Power button to turn unit on, and the preset LEDs will illuminate, indicating the unit is ready for use
E4 error code, the top 5 and bottom 5 Temperature Control LEDs will flash alternately & unit will beep every minute	Device tilt alert. The product is placed sideways or tilted	Place the unit upright and let it stand for at least 2 hours before using
E5 error code	NTC cannot detect the temperature	Press the power button to turn off the machine first, and then press the power button again to turn on and stir the liquid.
E7 error code, preset LED's flashing, temperature control lights flashing in sequence, from 1-10 & unit beeping.	<ul style="list-style-type: none"> Liquid is not at the minimum level The alcohol content of the liquid is too high fo slush 	<ul style="list-style-type: none"> Turn off the unit & add more liquid to reach the MIN FILL line or above, and then restart the machine. Add 60ml water; soda; tonic water; seltzer; or plain, chilled coffee/tea per serving to dilute. Restart the unit & select the preset
E8 error code, all preset LED's steady on, temperature control lights 2 in a group flashing & unit beeping every minute	Unit failure alert. The compressor cannot be started	Press the power button to shut down first, and then press the button to start up again. If E8 still appears please contact customer services
Slush is foamy	When using the Milkshake or Frappé preset the liquid has been in the vessel too long	Dispense contents within 30 minutes of the preset ending

Ice Cream Recipes

Simple Vanilla Soft Serve

Makes about 14 servings.

- 355ml whole milk
 - 230g granulated sugar
 - Pinch salt
 - 710ml double cream
 - 1 tablespoon pure vanilla extract
1. In a medium bowl whisk together the milk, sugar and salt until the sugar is dissolved. Stir in the double cream and vanilla. Refrigerate until ready to use.
 2. When ready, pour the ice cream base into the ingredient funnel. Select the ICE CREAM preset and press start.
 3. When the ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cones or cups to serve.

Please select setting 5 or 6 (it's recommended to start with setting 5). The cooking time is approximately 25-55 minutes, depending on the temperature of the ingredients and the ambient temperature. If the ice cream is too soft or too hard, please select a lower or higher setting.

Simple Chocolate Soft Serve

Makes about 14 servings.

- 60g unsweetened cocoa powder
 - 130g granulated sugar
 - 80g firmly packed light brown sugar
 - Pinch salt
 - 320ml whole milk
 - 640ml double cream
 - 1 teaspoon pure vanilla extract
1. Place the cocoa, sugars, and salt in a medium bowl and whisk together to combine and remove any lumps. Add the milk, double cream, and vanilla and whisk well to incorporate and dissolve the cocoa and sugars. Refrigerate until ready to use.
 2. When ready, pour the ice cream base into the ingredient funnel. Select ICE CREAM preset and press Start.
 3. When the ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cones or cups to serve.

Please select the default setting 3. The cooking time is approximately 25-50 minutes, depending on the temperature of the ingredients and the ambient temperature. If the ice cream is too soft or too hard, please select a lower or higher setting.

Ice Cream Recipes

Coffee Soft Serve

Makes about 10 servings.

- 300ml whole milk
 - 130g granulated sugar
 - 60g packed light brown sugar
 - 1 tablespoon plus 1 teaspoon instant espresso powder
 - Pinch salt
 - 600ml double cream
 - 1 teaspoon pure vanilla extract
1. In a medium bowl, whisk the milk, sugars, espresso powder, and salt until the sugar is dissolved. Stir in the double cream and vanilla extract.
 2. Refrigerate until ready to use. When ready, pour the ice cream base into the ingredient funnel. Select the ICE CREAM preset and press Start.
 3. When the ice cream is ready to dispense, the unit will signal before going into the Keep Cool mode.
 4. Dispense into cones or cups to serve.

Please select the default setting 3. The cooking time is approximately 25-50 minutes, depending on the temperature of the ingredients and the ambient temperature. If the ice cream is too soft or too hard, please select a lower or higher setting.

Strawberry Ice Cream

Makes about 10 servings.

- 220g fresh strawberry puree
 - 380ml whole milk
 - 500ml cream
 - 90g granulated sugar
1. Stir fresh strawberry puree, whole milk, cream and sugar and pour into the mixing bucket.
 2. Refrigerate until ready to use. When ready, pour the ice cream base into the ingredient funnel. Select the ICE CREAM preset and press Start.
 3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cones or cups to serve.

Please select the default setting 3. The cooking time is approximately 25-50 minutes, depending on the temperature of the ingredients and the ambient temperature. If the ice cream is too soft or too hard, please select a lower or higher setting.

Ice Cream Recipes

Matcha Ice Cream

Makes about 10 servings.

- 4 egg yolks
 - 400ml whole milk
 - 480ml cream
 - 120g granulated sugar
 - 12g matcha powder
1. Heat the milk up to about 60°C
 2. Beat the egg yolk until the sugar has melted.
 3. Add the sugary egg yolk to the hot milk, stir well then leave to cool.
 4. Beat the cream until milky.
 5. Then pour the cooled egg milk, whipped cream and Macha powder into a blender & mix evenly.
 6. When ready, pour the evenly mixed base into the ingredient funnel. Select the ICE CREAM preset and press Start.
 7. When the ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 8. Dispense into cones or cups to serve.


Please select the default setting 3. The cooking time is approximately 25-50 minutes, depending on the temperature of the ingredients and the ambient temperature. If the ice cream is too soft or too hard, please select a lower or higher setting.

Technical Support

If you require any technical support for your product within the warranty period, please contact us on **support@dmdcollective.co.uk** and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

WEEE



The WEEE symbol  on this product means that this unit should be ethically dismantled or recycled to minimise environmental impact. Please check with your local authority for more information.

IMPORTANT: ADDITIONAL SAFETY INFORMATION

Warning: This product is not intended for use by children or individuals with reduced physical, sensory, or mental capabilities unless supervised by a responsible adult. Small parts may present a choking hazard. Always keep out of reach of children.

Technical Specifications

Product Name:	DMD Slushie Maker
Supplier Code:	DMD179
Voltage:	220-240V~50Hz
Rated Current:	1A-1.1A
Rated Power:	170-200W
Climatic Class:	SN,N,ST,T
Refrigerant:	R290 (26g) Propane
Insulation Blowing Gas:	Cyclopentane
Min Liquid Capacity:	480ml
Max Liquid Capacity:	1900ml



**R290 (26g)
Propane**



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