



## 3 Gallon Slushy Machines

177GSM1, 177GSM2, 177GSM3

06/2025

*Please read the manual thoroughly prior to equipment setup, operation, and maintenance.*

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## ***Critical Information***

- **Syrup & Water Mixture:** Ensure the correct syrup and water mixture ratio—using a brix measurement of less than 13 can damage the machine. Test your solution before operating the equipment.
- **Temperature Readiness:** Ensure the unit has reached the desired temperature before loading it with products; it is designed to keep cold products cold, not to chill warm products.
- **Transport Orientation:** If the unit has recently been transported on its side, let it stand upright for a minimum of 24 hours before plugging it in.

## **Hazard Statements**

- **WARNING – Incomplete Instruction Reading**
  - Operating the slushy machine without reading the entire manual can lead to incorrect setup, electric shock, or injury.
  - Skipping essential safety guidelines or only skimming instructions increases the risk of personal harm and damage to the appliance.
- **WARNING – Proper Placement**
  - Placing the slushy machine on an unstable or inappropriate surface can result in spills, overheating, or fire.
  - Positioning it near heat sources or in direct sunlight raises the risk of malfunction and potential damage.
- **WARNING – Installation by Qualified Personnel**
  - Installing or modifying the appliance without authorized service personnel can compromise safety and performance.
  - Improper setup by untrained individuals may lead to electric shock, fire, explosion, or machine malfunction.
- **WARNING – Electrical Connection**
  - Using an electrical supply without proper grounding, correct voltage, or a circuit breaker increases the risk of fire or electric shock.
  - Operating the machine without a differential switch or adequate protective devices can lead to severe electrical hazards.
- **WARNING – Power Cord Handling**
  - Damaged or improperly handled cords may lead to electric shock, short circuits, or fire.
  - Allowing the cord to contact liquids, using the cord to move the machine, or operating with a frayed or coiled cord heightens the risk of accidents.
- **WARNING – Water Safety**
  - Overfilling or using contaminated water can cause spills, unsanitary conditions, or damage to internal components.
  - Exceeding the maximum fill line or failing to use fresh, clean water may result in overflow and reduced machine performance.
- **WARNING – Child Supervision**
  - Unsupervised children may misuse the appliance's moving or cold parts, leading to serious injury.
  - Allowing children to operate or play with the slushy machine without direct oversight increases the risk of harm and equipment damage.

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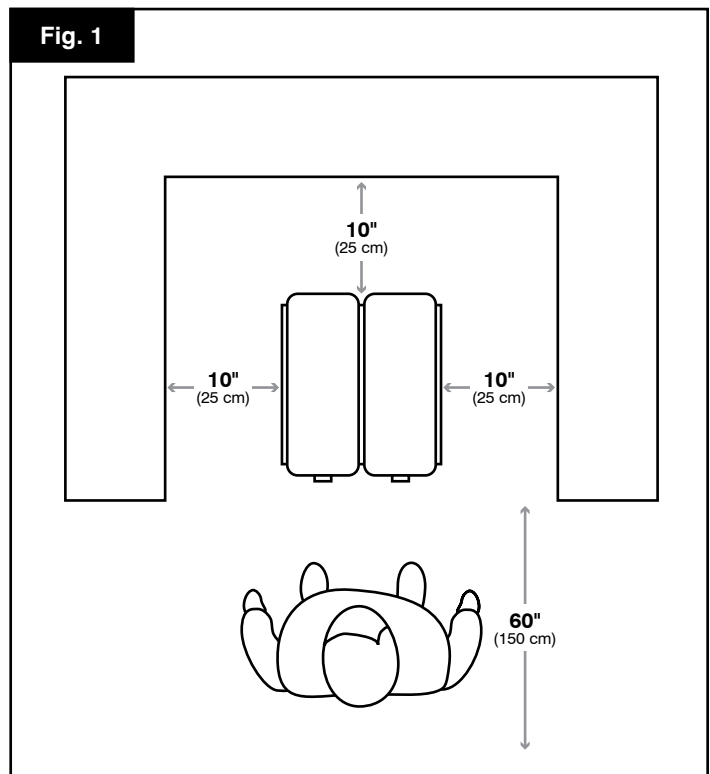
- **CAUTION – Cold Surfaces**
  - Direct contact with freezing parts during or immediately after operation can result in frostbite or cold burns.
  - Handling these surfaces without proper protection leads to potential skin injury and pain.
- **WARNING – Operational Use**
  - Using the machine near flammable substances or in unsafe environments elevates the risk of fire or explosion.
  - Operating in areas exposed to water sprays, explosive atmospheres, dust, or oily substances can result in severe equipment damage or personal harm.
- **WARNING – Unattended Operation**
  - Leaving the slushy machine running without supervision can lead to unnoticed malfunctions, spills, or safety hazards.
  - Unattended overflow or mechanical failures may cause extensive damage or heighten the risk of personal injury.
- **WARNING – Proper Cleaning**
  - Failing to unplug the machine before cleaning or using harsh chemicals poses risks of electric shock, fire, or contamination.
  - Using gasoline, solvents, or spraying water directly on the machine can damage components and promote bacterial buildup.
- **CAUTION – Cleaning Frequency**
  - Infrequent cleaning fosters mold and bacteria growth, compromising hygiene and machine efficiency.
  - Neglecting recommended cleaning intervals results in unpleasant odors and poor-quality slush.
- **WARNING – Ventilation and Heat Exposure**
  - Blocking or obstructing the machine's ventilation openings can cause overheating, fire, or premature component failure.
  - Placing the appliance near stoves, radiators, or in direct sunlight increases the risk of overheating and damage.
- **WARNING – No Modifications**
  - Unauthorized alterations to the slushy machine can introduce electrical or mechanical hazards.
  - Making technical changes, modifying components, or using unapproved parts may void the warranty and compromise safety.
- **WARNING – Emergencies**
  - Continuing to operate the machine during malfunctions or attempting self-repair can escalate damage and injury risk.
  - Immediately turn off and unplug the machine, then contact the manufacturer or a qualified technician for professional assistance.

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- **WARNING – Regular Inspection**
  - Undetected wear or fraying on cords and components can lead to electric shock or fire hazards.
  - Neglecting routine checks increases the potential for electrocution, short circuits, or severe damage.
- **WARNING – Safe Disposal**
  - Discarding the slushy machine with regular waste can harm the environment or create hidden fire risks.
  - Following local electronic waste guidelines helps prevent environmental damage and legal repercussions.
- **CAUTION – Proper Dispensing**
  - Pulling levers too abruptly or misaligning cups can result in messy overflows, spills, or contamination.
  - Careless dispensing practices increase the likelihood of user injury and unsanitary conditions.
- **WARNING – Authorized Repairs**
  - Attempting to repair or modify internal components without specialized training risks fire, electric shock, or equipment failure.
  - Unqualified service or using unauthorized parts can cause serious harm, void warranties, and damage the machine.
- **WARNING – Fire Emergency**
  - Using the wrong extinguisher on electrical or refrigerant fires can intensify flames or trigger explosions.
  - Water or powder extinguishers may spread the fire; only CO<sub>2</sub> (carbon dioxide) extinguishers should be used on appliance fires.

## Initial Setup

- **Inspect the Packaging:**
  - Examine the slushy machine packaging for any signs of damage that may have occurred during shipping.
- **Unboxing:**
  - Open the packaging with care.
    - a. Use scissors or a box cutter to cut open the box.
    - b. Ensure you do not damage the slushy machine or its components.
- **Placement:**
  - Place the slushy machine on a stable surface near an electrical outlet.
  - Level placement is crucial for the slushy machine to work effectively.
- **Installation:**
  - **Transport Orientation:** If the unit has recently been transported on its side, let it stand upright for a minimum of 24 hours before plugging it in.
  - **Temperature Readiness:** Ensure the unit has reached the desired temperature before loading it with products; it is designed to keep cold products cold, not to chill warm products.
  - **Ventilation:** Ensure there is proper ventilation around the unit in the area where it will operate (Fig. 1).
  - **Accessory Installation:** Confirm that the lubricant is in the box. This is needed for proper maintenance and cleaning.
  - **Service Caution:** Do not attempt to remove or repair any component of the unit; consult an authorized service technician for servicing or repair.
  - **Environmental Requirements:** The unit is designed for a temperature-controlled environment under 90°F and should be located away from doors, air ducts, and fans that could disrupt airflow and negatively impact performance.



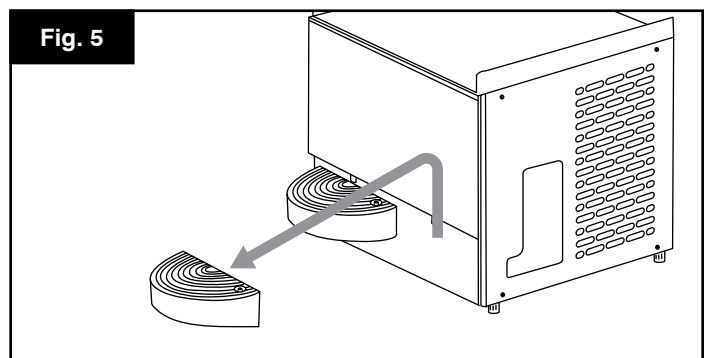
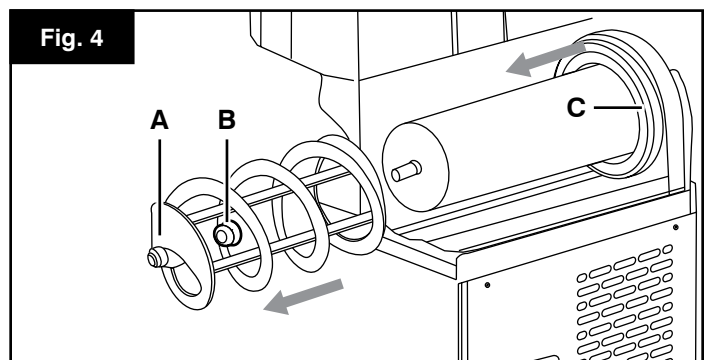
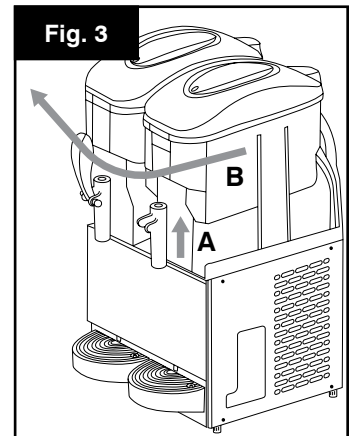
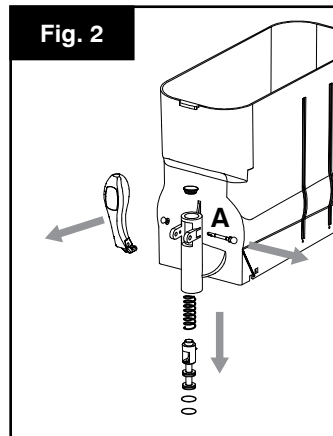
## Cleaning

### Before Cleaning

- **Cool Down:** Allow the slushy machine sufficient time to cool down if it was recently in use; wait at least 30 minutes (depending on the model).
- **Emptying:** If there is product in the machine, remove it before proceeding:
  1. Set the machine to “chill mode.”
  2. Position a large bucket beneath each bowl and dispense the product until the bowls are empty.
- **Unplug:** For safety, ensure the machine is turned off and unplugged to avoid electrical shocks:
  - Press the power button to turn off the machine.
- **Gloves:** Wear gloves to keep both the machine and your hands clean.

### Disassembly

1. **Dispensing Tap (Fig. 2):**
  - Place your hand underneath the tap and remove the pin (A) to release all other parts of the tap.
2. **Bowl (Fig. 3):**
  - a. Gently remove the lid from the bowl.
  - b. Detach the bowl by gently lifting its front (A) and then sliding the rear off the unit (B).
3. **Mixing Blade and Seal (Fig. 4):**
  - Gently pull on the mixing blade to remove the blade (A) and seal (B) from the machine.
4. **Bowl Gasket (Fig. 4):**
  - Gently remove the bowl gasket (C).
5. **Drip Tray (Fig. 5):**
  - Lift up on the drip tray to unhook and remove it from the machine.



## Cleaning Non-Electrical Parts

- **Water Temperature:** Use warm water and mild dish soap for washing the removable parts.
- **Soft Sponge:** Use a non-abrasive sponge or cloth to wash the removable parts, avoiding any scratches.
- **Brushing:** Use a soft-bristled brush to clean hidden areas like the spout and around the mixing blades.
- **Safe Cleaners:** If necessary, use a non-abrasive, food-safe cleaner.
- **Sanitization:** Sanitize all disassembled components before reassembly using a food-grade sanitizing solution.
  - Carefully follow the sanitizing solution's instructions and use the appropriate ratio.
- **Rinse:** After sanitizing, rinse all components for a final time.

## Cleaning the Lid and Evaporators

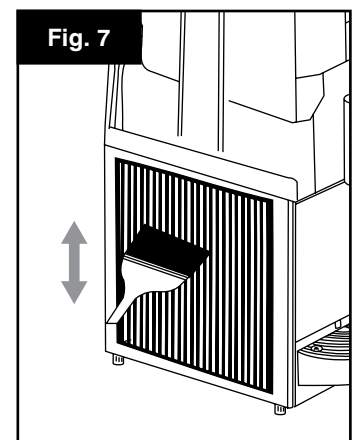
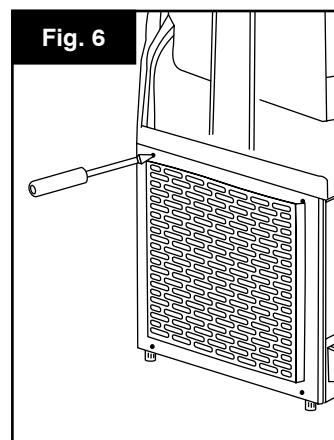
- **Wipe Down:** Carefully wipe down the lid and evaporators with a soft, damp cloth without submerging them in water to avoid damaging electrical components.

## Drying and Inspection

- **Air Dry:** Set the parts in a well-ventilated area to air dry; ensure they are completely dry before reassembly.
- **Inspection:** Visually inspect each component to ensure they are clean and completely dry.

## Cleaning the Air Filter

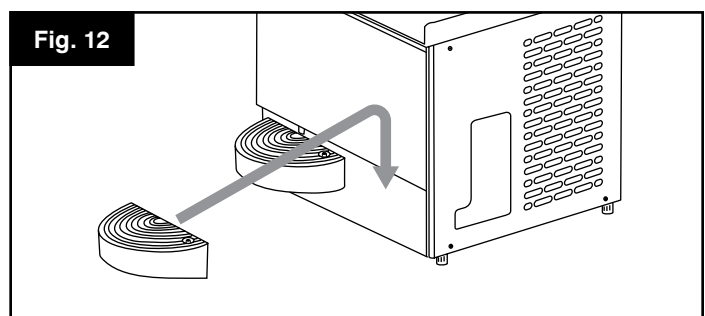
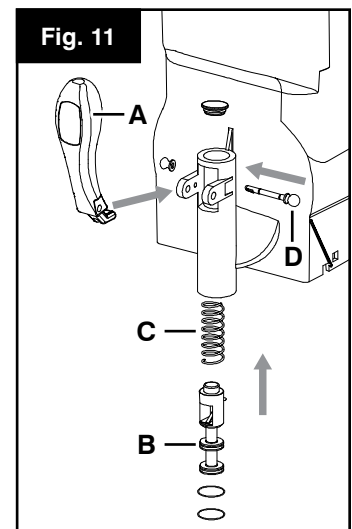
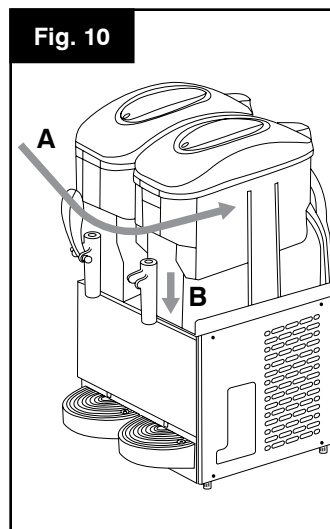
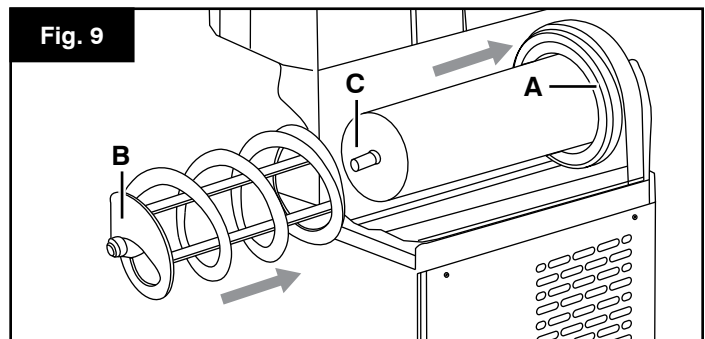
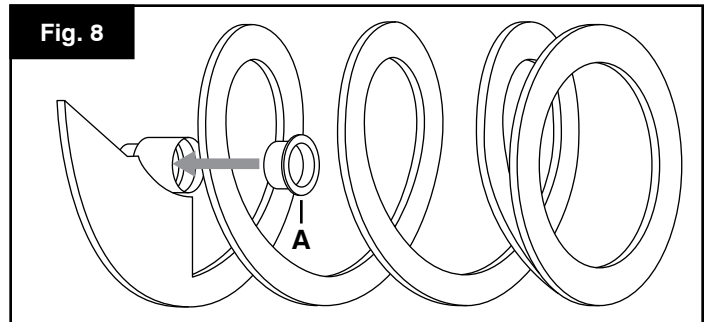
1. Remove the safety guard panel by unscrewing the 4 screws holding it in place (Fig. 6).
2. Remove the guard once the screws are out.
3. Use a dry brush to remove accumulated dust (Fig. 7).
4. Reassemble all safety guard components.





## Reassembly

- Ensure all washed and/or sanitized parts are completely dry before reassembling.
  - If any parts are worn or damaged, replace them before reassembling.
1. **Mixing Blade and Seal (Fig. 8):** Place the seal (A) back onto the mixing blade and lubricate.
  2. **Bowl Gasket (Fig. 9):** Apply the bowl gasket (A) back onto the machine and lubricate the entire surface.
  3. **Mixing Blade Installation (Fig. 9):** Slide the mixing blade back into place, ensuring that the head (B) properly joins the transmission shaft (C).
  4. **Bowl Installation (Fig. 10):** Slide the bowl back into place on the machine (A) and press down (B) until it clicks into place.
  5. **Tap Reassembly (Fig. 11):** Place the tap handle (A) in position, lubricate the tap valve (B), insert the spring (C) and lubricated valve back into place, and secure all components with the pin (D).
  6. **Drip Tray (Fig. 12):** Hook the drip tray back onto the machine.
  7. **Final Rinse:** Once all components are reassembled, fill the bowl with clean water and rinse the machine by letting it run in chill mode for 5 minutes. Then, empty the bowl and turn the machine off.




## Operation

### Start-Up Procedure


1. **Plug in the Machine:** Ensure all controls are in the “OFF” position before plugging into the power outlet.
2. **Turn It On:** Locate the power button (Fig. 12J) on the control panel and press it to turn on the machine.

### Programming (Fig. 13)

- **Slush Mode – Make Frozen Drinks:**

1. After turning on the machine, locate the Mode Select button (C) for each bowl at the top of the control panel.
2. Press the Mode Select button (C) once for the bowl you wish to program to enter slush mode. The  icon will illuminate (G).
3. The display (E) will show a number between 1 and 7, representing the thickness of the slush (1 is the lowest, 7 is the thickest).
4. Use the +/- buttons (D/F) to adjust the thickness.

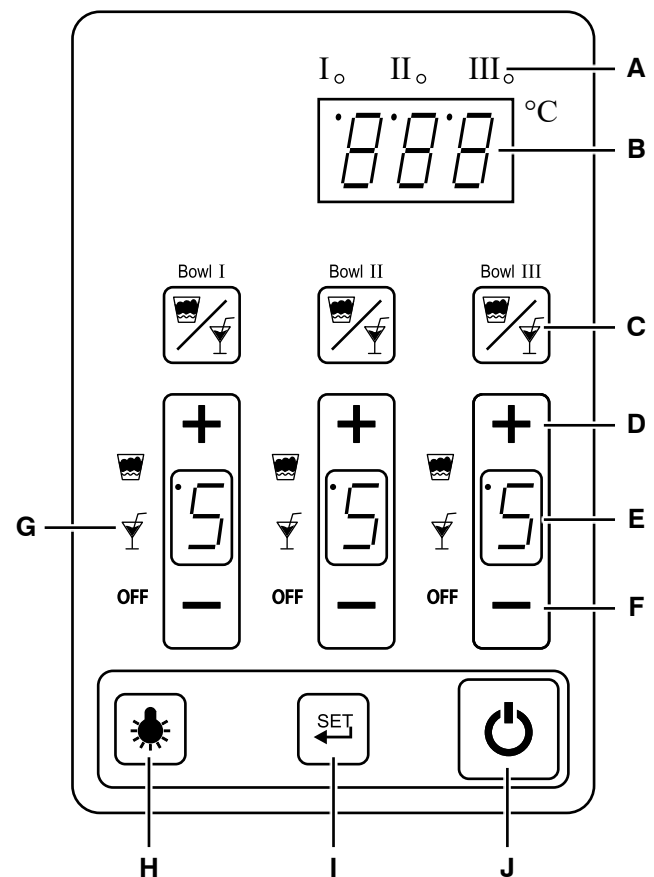
- **Chill Mode – Make Cold Drinks:**

1. After turning on the machine, locate the Mode Select button (C) for each bowl.
2. Press the Mode Select button (C) twice for the bowl you wish to program to enter chill mode. The  icon will illuminate (G).
3. The display (E) will show a number between 1 and 7, representing the liquid temperature in Celsius (1°C-7°C, approximately 34°F-45°F).
4. Use the +/- buttons (D/F) to adjust the temperature.

- **OFF Mode – Stop Refrigerating and Mixing:**

- Press the Mode Select button (C) a third time to stop the corresponding bowl from mixing and refrigerating. The OFF icon will illuminate (G).

Fig. 13



- A. Bowl Temperature Indicator
- B. Bowl Actual Temperature Display
- C. Mode Select Button
- D. Increase Thickness/Temperature Button
- E. Thickness/Temperature Setting
- F. Decrease Thickness/Temperature Button
- G. Mode Indicator Icons
- H. Bowl Light
- I. Settings Reset Button
- J. Power Button

## Prepare the Product

- **Important: Make sure the machine is turned off and unplugged while preparing your mixture.**
- 1. Prepare your mix in a separate container, following the manufacturer's instructions for the mix-to-water ratio.
- 2. For slush consistency, the mixture must have a minimum sugar content of 13° BRIX (13 g sugar per 100 g solution); a lower concentration may damage the spiral blades and gear motors, and a higher brix may fail to freeze. Use a refractometer to test your mixture before pouring it into the machine.
- 3. While the machine is turned off, remove the lid and pour in your product, filling the bowl between the minimum and maximum indicator lines.
- 4. Replace the lid and then turn the machine on.

## Settings

1. After pouring your mixture into the bowl, use the control panel to select your desired mode, temperature, and thickness settings.
2. Refer to the programming section of the manual for detailed instructions.
3. Allow time for your mixture to freeze.

## Dispensing

- To dispense the product, place a cup or container under the tap and pull the handle.

## Maintenance

### Monthly

#### Inspect for Wear

- **Purpose:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.
  1. Turn off and disconnect the machine from the power source.
  2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
  3. Check the integrity of electrical cords and plug points.
  4. Examine taps, levers, and other manual components for ease of operation.
  5. Keep the condenser surface free of dust, dirt, and lint for efficient operation; clean the coil at least once per month.
  6. If necessary, clean the fan blades and motor with a soft cloth.
  7. If any issues are detected, consult the “Troubleshooting” section, or contact a service provider for recommended actions or replacements.

### Annually

#### Professional Servicing

- **Purpose:** To ensure that specialized features like electrical components and temperature controls are working correctly.
  1. Schedule an annual service appointment with a certified technician who specializes in refrigeration.
  2. The technician will perform a comprehensive inspection, checking electrical components.
  3. Any worn-out or damaged parts will be replaced.
  4. Obtain a detailed service report for your records, beneficial for both warranty claims and future troubleshooting.

## Troubleshooting

Issue	Possible Cause	Solution
Machine does not start.	No power supply.	Insert the plug into a suitable outlet.
	The main switch is not in the 'ON' position.	Press the main switch to the 'ON' position.
The tap leaks.	The tap piston is not lubricated.	Lubricate the tap piston.
	The tap piston is defective.	Replace the tap piston.
Product leaks from the back of the bowl.	The bowl is not fitted correctly.	Check the positioning of the bowl.
	The bowl seal is not lubricated.	Lubricate the bowl seal.
	The seal is defective.	Replace bowl seal.
The auger does not turn.	The switch is in the 'OFF' position.	Press the switch to the 'ON' position.
	Blocked ice in the bowl.	Switch off the machine and allow the ice to melt.
The machine does not make granita.	The main switch is not in the 'ON' position.	Press the main switch to the 'ON' position.
	Unit is not in Slush Mode.	Change the Working Status to Slush Mode.
	The consistency has not been adjusted correctly.	Adjust the consistency correctly.
	There is insufficient ventilation / the condenser is dirty.	Call a specialized technician to clean the condenser.
	The machine is near a source of heat.	Install the machine in suitable location away from heat sources.
One or more cylinders are not cooled.	The electronic expansion valve is blocked.	Press the Select Mode button for six seconds. The corresponding electronic expansion valve that is blocked will fully open to clean for three minutes. During this time, the tap position display shows 'C'.
The auger is noisy.	The front seal has been applied incorrectly.	Put the seal on correctly.
	The consistency is too thick.	Adjust the consistency.
	The seal is not lubricated.	Lubricate the seal.
	The product sugar level is incorrect.	Adjust the sugar level of the product.
Granita has black stains.	The bowl is dirty.	Turn off the machine to let the ice melt.
	Auger seal is dirty.	Clean the auger seal.
	Auger seal is defective.	Clean or replace auger seal.
The tap does not distribute.	Ice blocked inside the bowl.	Turn off the machine to let the ice melt.