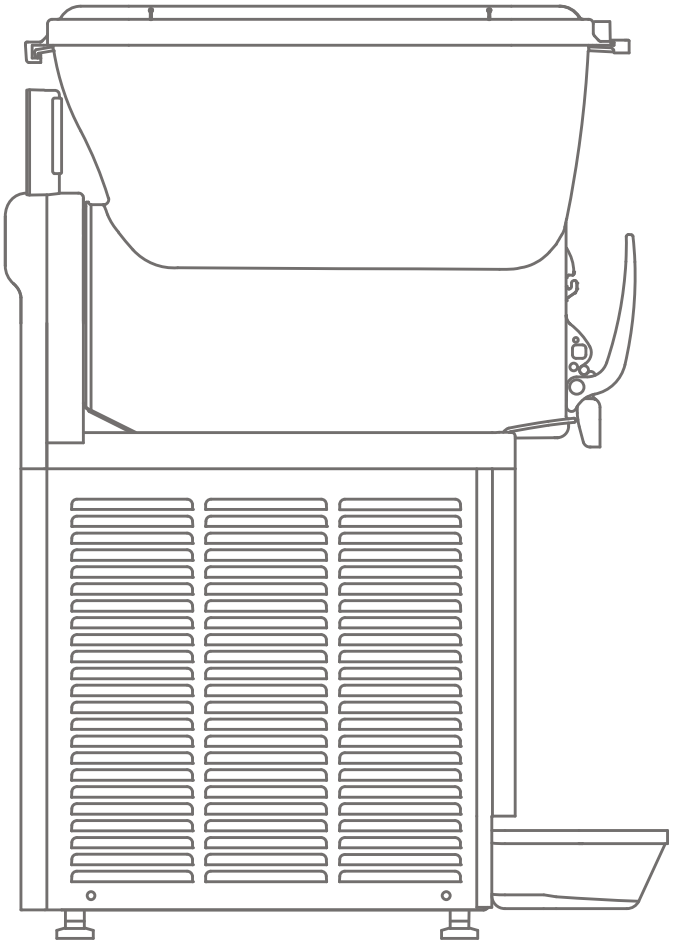
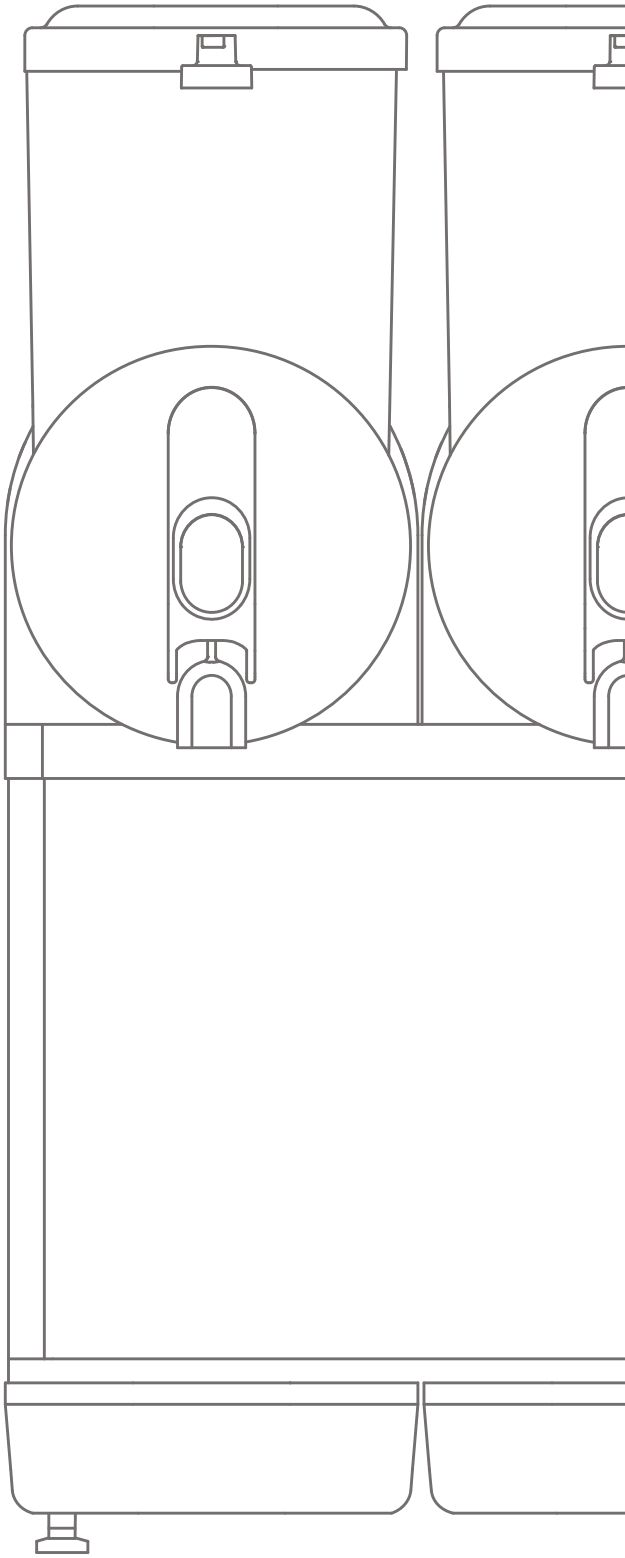
EASY SLUSH

Instruction manual





SL193-032004 Ed00 - 02-2025

We wish to thank you for the preference granted to us by purchasing one of our machines.

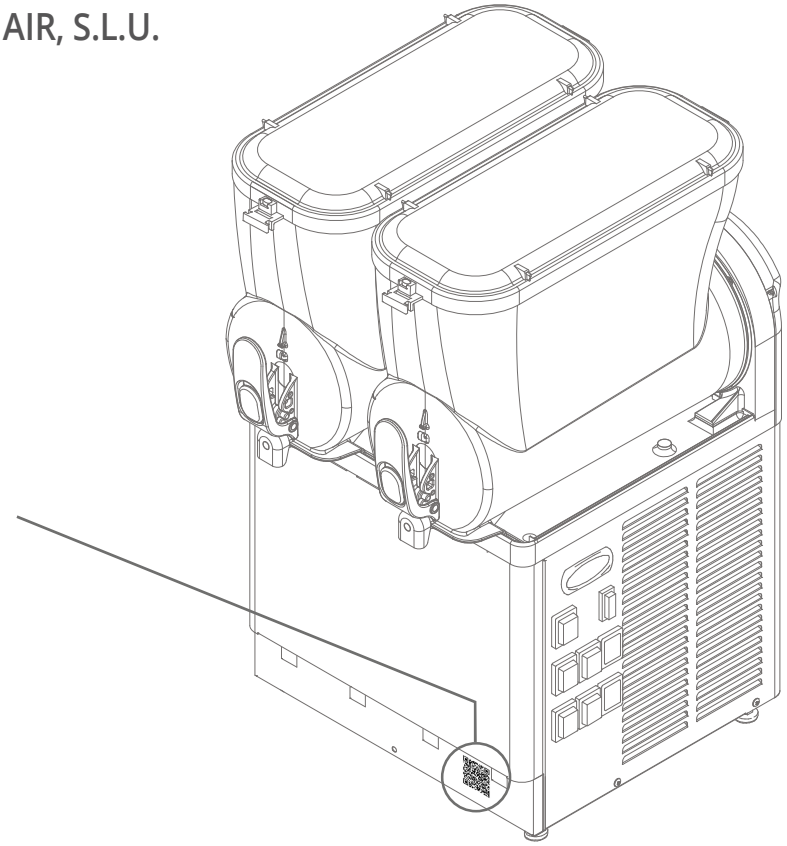
EASY SLUSH

Machines comply with following European Directives

- (EU) 2023/1230 "Machinery" Regulation.
- 2014/30/EU ""Electromagnetic Compatibility" Directive".
- 2014/35/EU "Low Voltage" Directive.
- 2014/68/EU "Pressure equipment" Directive.
- (CE) 1935/2004 "Materials and articles intended to come into contact with food" Regulation.
- (EC) 2023/2006/CE "good manufacturing practice for materials and articles intended to come into contact with food" Regulation.

SLUSH AND BEVERAGE EQUIPMENT V AIR, S.L.U.
C/Tramuntana, 10
46716 Rafelcofer (Valencia)
SPAIN
+34 962 801 112
https://v-air.es/

You can download the complete CE Declaration and consult all product documentation using the link or QR code on the machine.



This manual contains a TRANSLATION OF THE ORIGINAL INSTRUCTIONS and may not be reproduced, transmitted, transcribed, filed in a data retrieval system or translated into other languages, without the prior written permission of SLUSH AND BEVERAGE EQUIPMENT V AIR, S.L.U.
The purchaser has the wright to reprint it for his own office use.
The company policy pursues a steady research and development, thus it reserves the right to make changes and revisions whenever deemed necessary and without being bound to previous statements to the purchaser..

Content

1. SAFETY PRECAUTIONS 5

2. DISCOVER YOUR EASY SLUSH **8**

2.1 Specifications 8
2.2 Parts list 10
2.3 Accessories 10
2.4 Display 11

3. INSTALLATION **20**
3.1 Place of installation 20
3.2 Moving and Unpacking 21
3.3 Setting up 21

4. OPERATION **22**
4.1 Wich product to use? 22
4.2 Filling 22
4.3 Prepare slush or cold drink 23
4.4 Serving the product 24
4.6 Close establishment (Stand by Mode) 24

5. WARNINGS AND INDICATIONS **25**
5.1 Temperature display 25

6. ADJUSTMENTS **26**
6.1 Consistency setting 26

7. CLEANING **26**
7.1 When to clean the machine? 26
7.2 How to clean the machine? 27

8. MAINTENANCE **30**
8.1 Led replacement 30
8.2 Periodic maintenance 30

10. DISPOSAL **31**
10.1 Disposal 29

11. TROUBLESHOOTING **31**
11.1 Troubleshooting 31

Translation of the original instructions.



Attention: Risk of fire - R290

Your safety is all important, before starting, take into account:

Children must not play with the machine.

This appliance can be used by children who are 8 years old or over and by people with reduced physical, sensorial or mental capacities or with lack of experience and know-how if they have been given the appropriate supervision and training regarding the use of the appliance in a safe way and understand the dangers involved. Cleaning and maintenance to be carried out by the qualified operator must not be done by unsupervised children.

Emergency situations.

Warning. In each emergency situation, in order to stop the machine, push the green switch located on the control panel and unplug it.

In the event of machine blockage due to cooling, turn the machine off and contact the help centre or a specialised technician.
In the event of fire, immediately evacuate the area to allow the personnel in charge and equipped with suitable protective means to intervene. Always use standardised extinguishers, never use water or substances of an uncertain nature.

Prevent risks of lethal electric shocks and Fire:

- The connections to the electricity network must be carried out as established by the current safety standards in the country where the machine is used.
  - Component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.
- The socket that the machine is connected to must:
  - Correspond to the type of plug that it is fitted with;
  - Be dimensioned in line with indications on the data plaque;
  - Be connected to an efficient earth contact system;
  - Be connected to a system with differential and circuit breaker.
- The electricity cable must not:
  - Come into contact with any type of liquid;
  - Be flattened or come into contact with sharp, cutting surface areas;
  - Be used to move the machine;
  - Be used when it is damaged;
  - Be handled with damp or wet hands;
  - Be rolled in a ball when operating;
  - Be altered. 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
- It is forbidden to:
  - Place multiple portable sockets or power supplies on the back of the appliance.
  - Install it with modalities different to those illustrated;
  - Install it in areas where it is possible to use water jets;
  - Use it near inflammable and/or explosive substances;
  - Let children play and stay near it;
  - Use spare parts not recommended by the manufacturing company;
  - Make any technical modification to the machine;
  - Submerge it in any type of liquid;
  - Wash the machine with water jets;
  - Use for purposes that are not indicated in this manual;
  - Use it under altered psychophysical conditions due to the influence of drugs, alcohol, psychotropic drugs, etc;
  - Install the machine on top of other appliances;
  - Use in atmospheres that are explosive, aggressive or with a high concentration of powders or oily substances in suspension in the air;
  - Use in atmosphere subject to fire risk;
  - Use to supply inappropriate substances considering its characteristics.

Prevent possible damages while the machine is operating.

Improper use will be considered as:

- any use that is different to what is stated and/or with the application of techniques that are different to those illustrated in this publication;
- any intervention carried out on the machine that is contrary to the indications stated in this publication;
- all uses after the alteration of components and/or safety devices;
- all uses after repairs carried out with components that are not authorised by the manufacturer;
- installing the machine in the open air.
- keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

All improper use will cause total guarantee invalidation, the manufacturer waiving all liability for possible injuries to people and/or damages to things that may derive from said improper use.

Cleaning. - By a qualified operator -

Cleaning and maintenance by the user must not be carried out by children without supervision

To carry out cleaning tasks:

- Use protective latex gloves. Once on, wash your hands with a disinfectant solution.
- Do not use solvents or inflammable materials.
- Do not use abrasive or metallic sponges.
- Try not to disperse liquids into the environment.
- Do not wash components in the dishwasher.
- Do not use the oven or microwave to dry the components.
- Do not submerge the machine in water.
- Do not spray direct jets of water over the machine.
- Only wash using warm water and a suitable sanitising agent (in compliance with current standards in the country of use) that do not cause damage to the components.

2.1 Specifications

DEPOSIT CAPACITY

1 X 12 LITRES of slush.
1 X 3.17 GAL of slush.

WHAT CAN PREPARE?

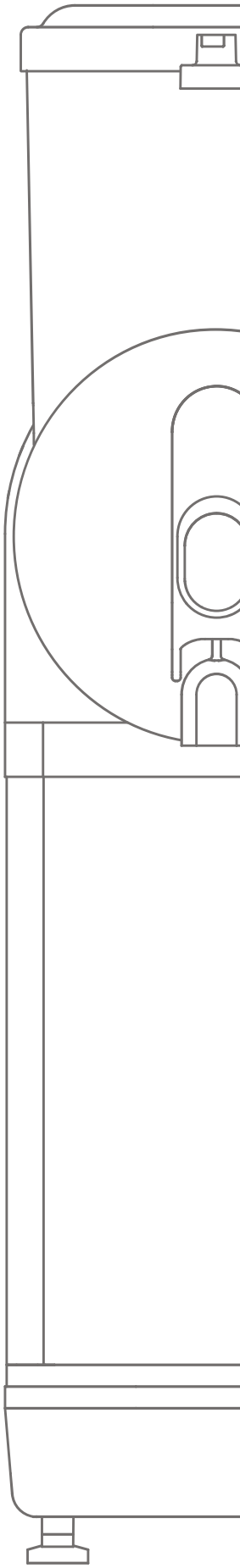
Slush
Cold drink

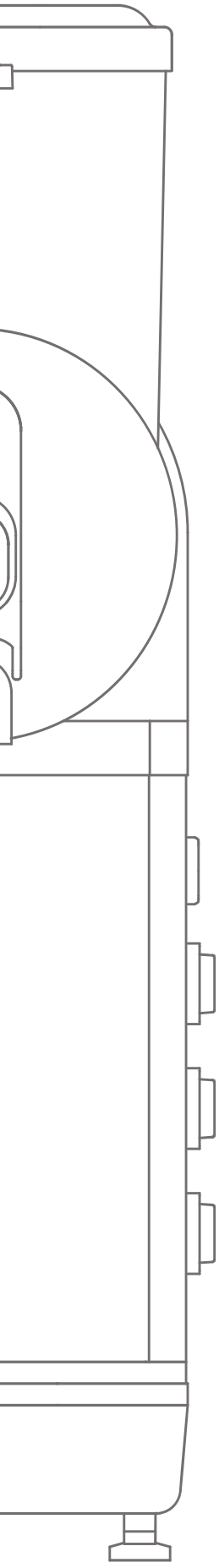
CAN WORK WITH:

Liquid concentrate
Powder concentrate
Alcohol
Filtered fruit based product
Dairy product

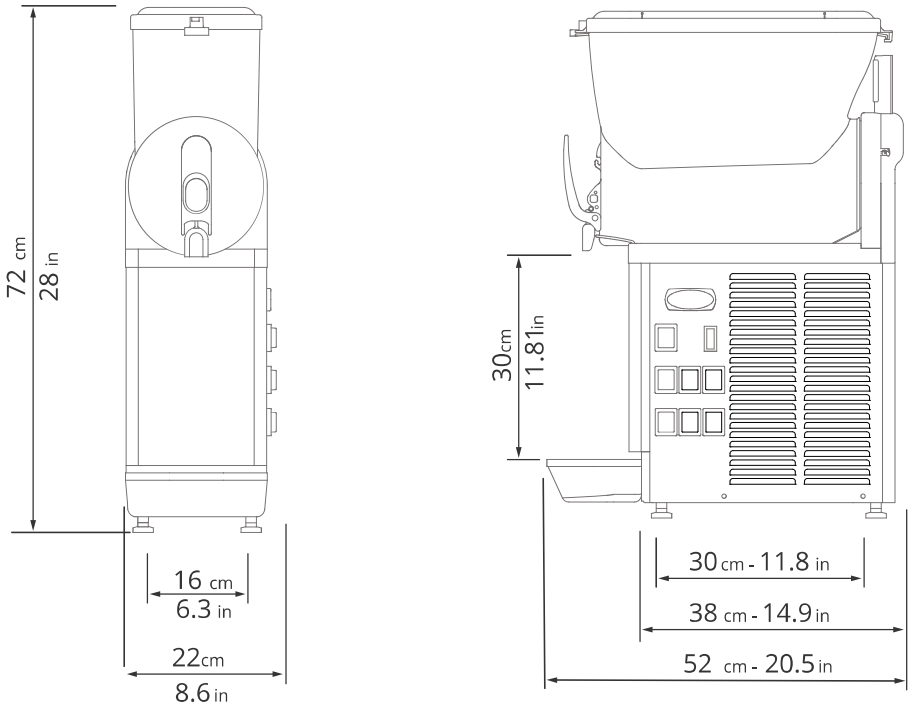
OPERATING BRIX

11-20 BRIX



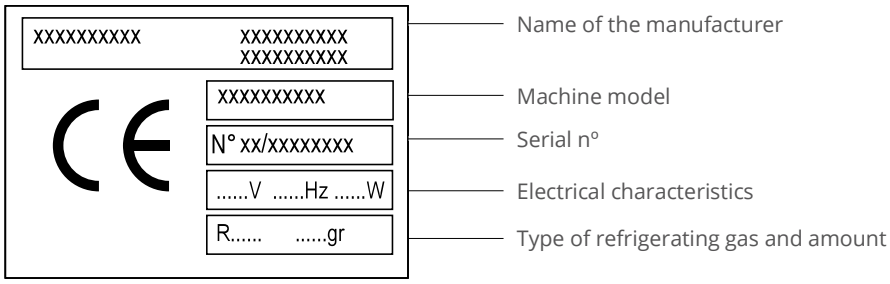


(Machines with adjustable feet can reach 10cm (4in) more in height)



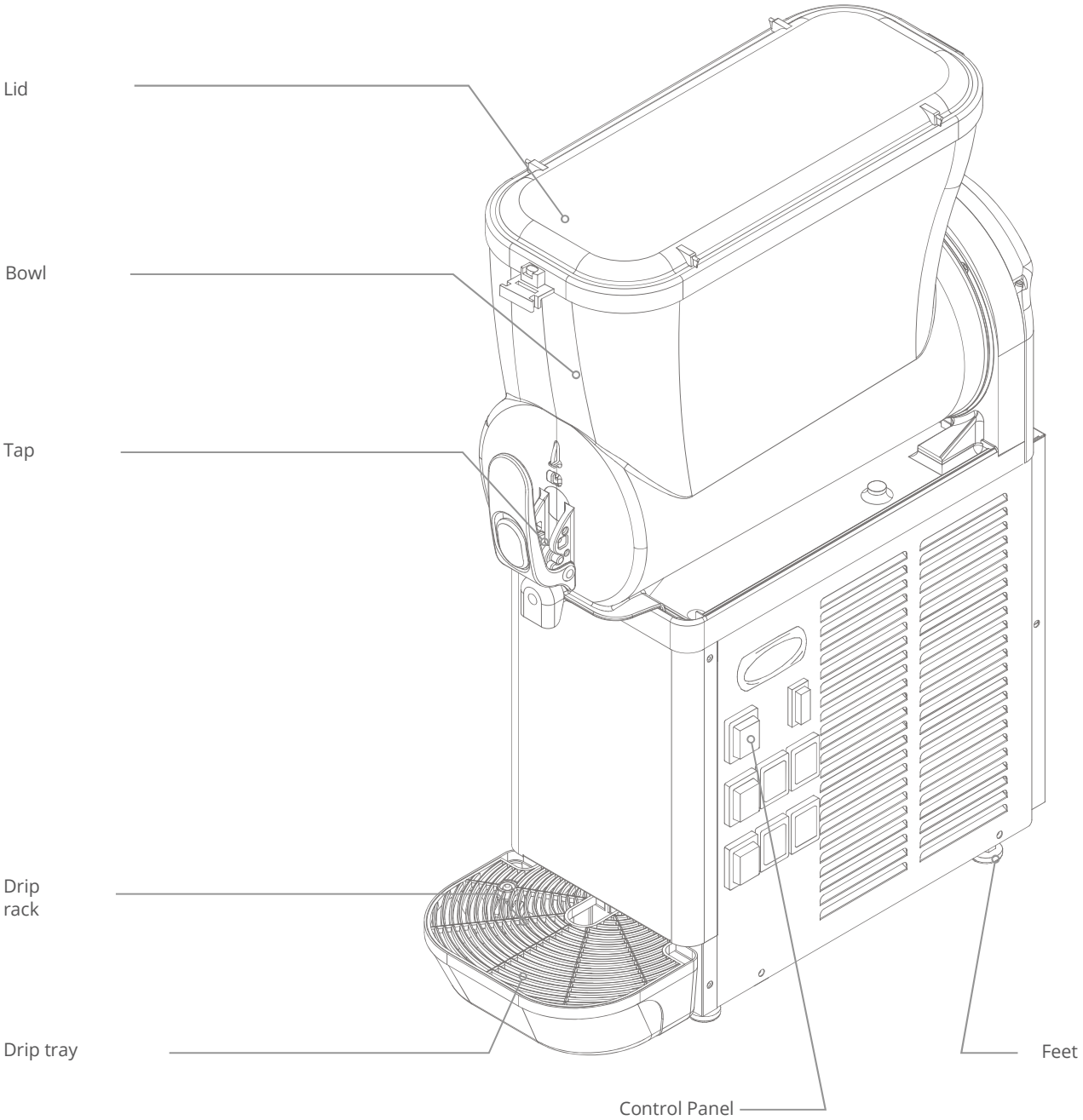
NET WEIGHT	26kg - 57.3 lb
VOLTAGE	See data plaque
WATT	
SOUND PRESSURE	<<70dBa
CLASS	N
OPERATING TEMP.	Min.16ºC - Max.32ºC Min.61ºF - Max.89ºF

Each machine has a data plaque with the following information:



QR - Code - Instruction manual.

2.2 Parts list



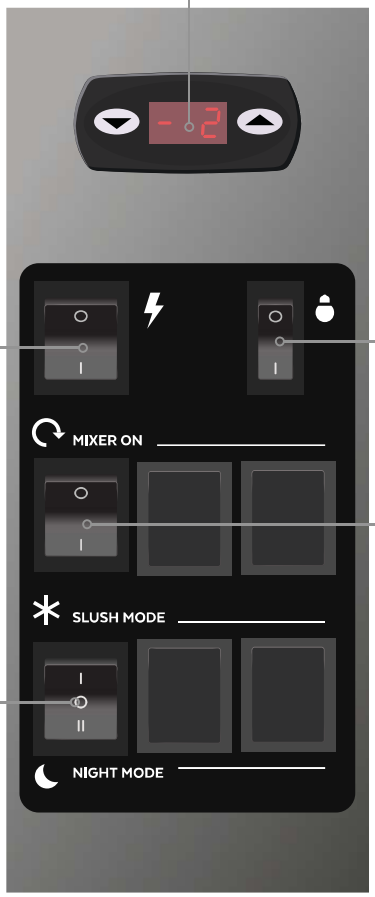
2.3 Accessories



To lubricate all of the parts indicated in this manual after washing and sanitization operations.

DISPLAY

- It shows the T° of the product in the deposit.



MAIN SWITCH

- Turn ON/OFF the machine.

LIGHT

- Turn ON/OFF the light on the bowls.

MIX

- Turn ON/OFF the mixer in the bowls

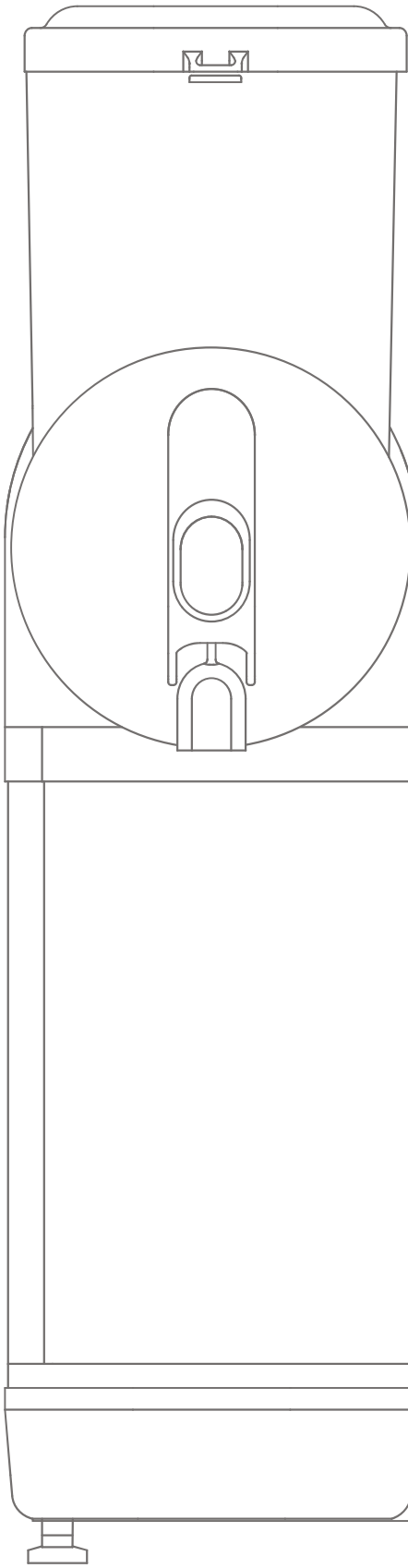
SLUSH

- Is used to cool or stop the cooling of the product in the bowl:
  - Pos. "I": Slush
  - Pos. "II": Cold drink/Maintenance
  - Pos. "0": Refrigeration deactivated

MODES

SLUSH	Chills the product to get slush.
COLD DRINK/ MAINTENANCE	Chill the product to obtain a cold drink. Maintains the product at the right preservation temperature and saves electrical energy. Recommendable when the establishment is closed.
MIX	Mix the product.

2.1 Specifications



DEPOSIT CAPACITY

2 X 12 LITRES of slush.
2 X 3.17 GAL of slush.

WHAT CAN PREPARE?

Slush
Cold drink

CAN WORK WITH:

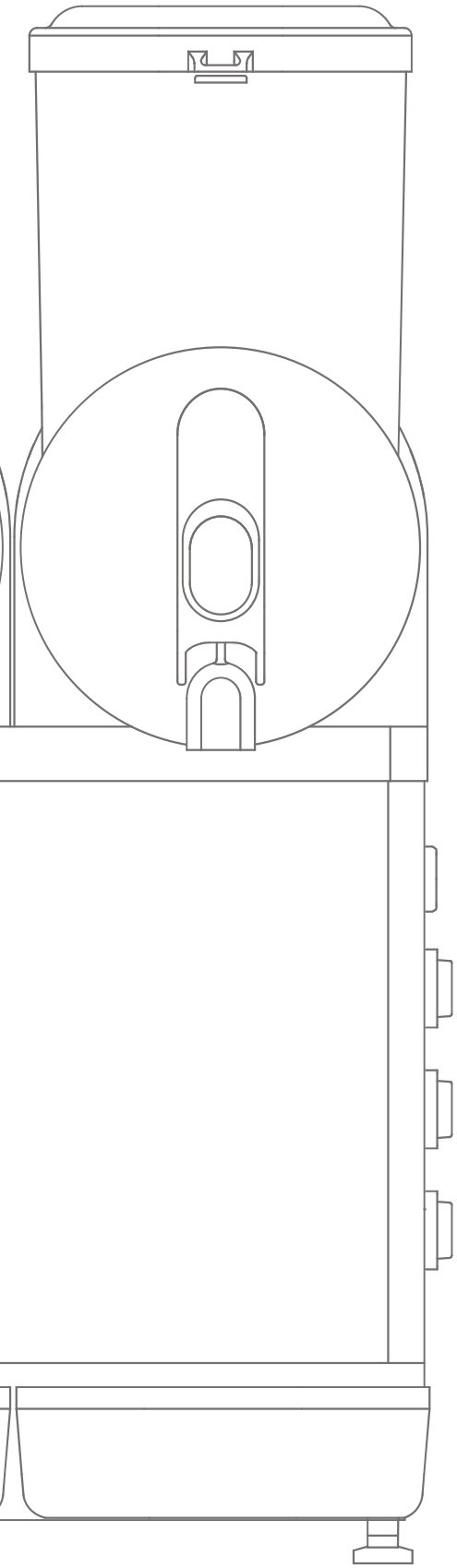
Liquid concentrate
Powder concentrate
Alcohol
Filtered fruit based product
Dairy product

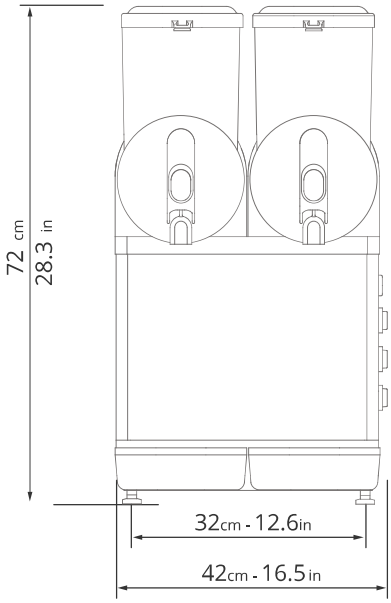
OPERATING BRIX

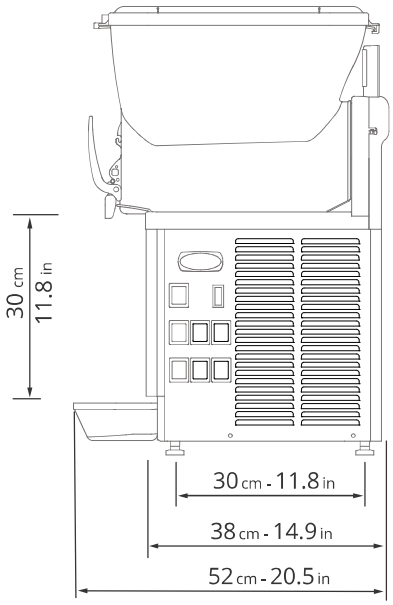
11-20 BRIX

DIMENSIONS

(Machines with adjustable feet can reach 10cm (4in) more in height)

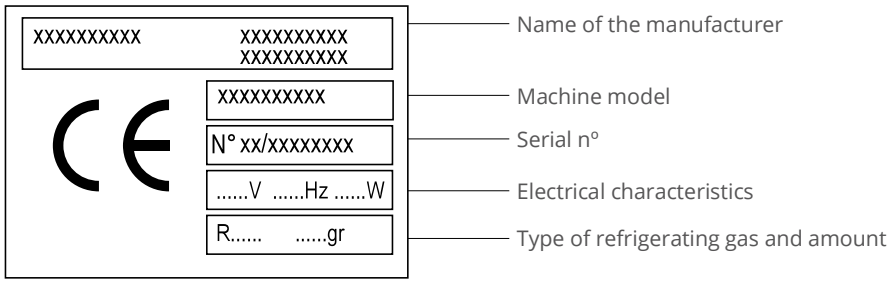






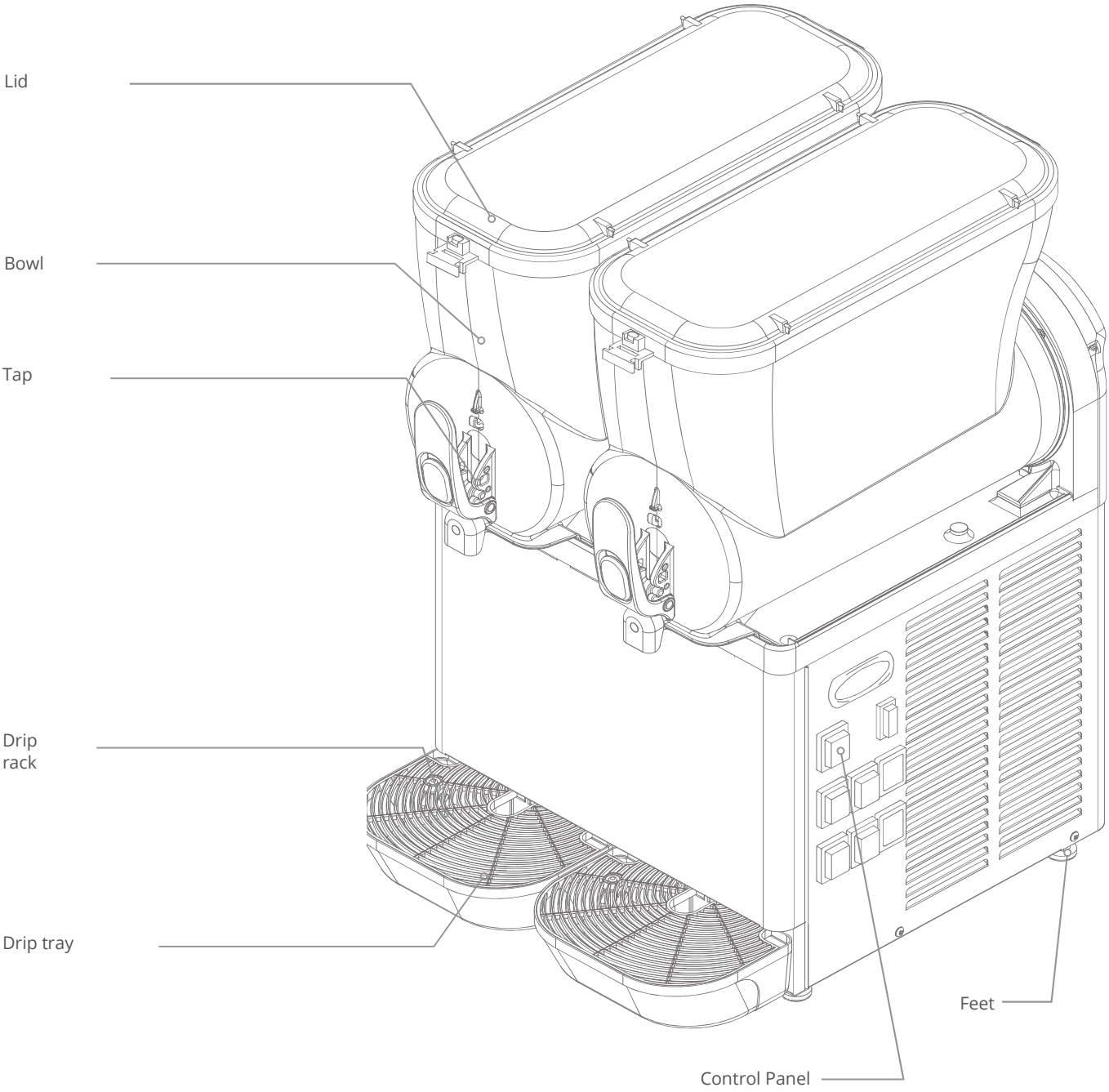
NET WEIGHT	45kg - 99 lb	
VOLTAGE / **WATT**	See data plaque	
SOUND PRESSURE	<<70dBa	
CLASS	N (50Hz Machine)	T (60Hz Machine)
OPERATING TEMP.	Min.16ºC - Max.32ºC Min.61ºF - Max.89ºF	Min.16ºC - Max.43ºC Min.61ºF - Max.109ºF

Each machine has a data plaque with the following information:

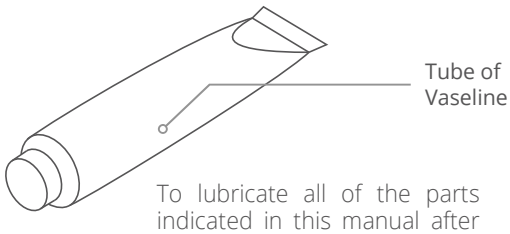


QR - Code - Instruction manual.

2.2 Parts list



2.3 Accessories



To lubricate all of the parts indicated in this manual after washing and sanitization operations.

2.4 Display

DISPLAY

- It shows the T° of the product in the deposit.



MAIN SWITCH

- Turn ON/OFF the machine.

LIGHT

- Turn ON/OFF the light on the bowls.

MIX

- Turn ON/OFF the mixer in the bowls

SLUSH

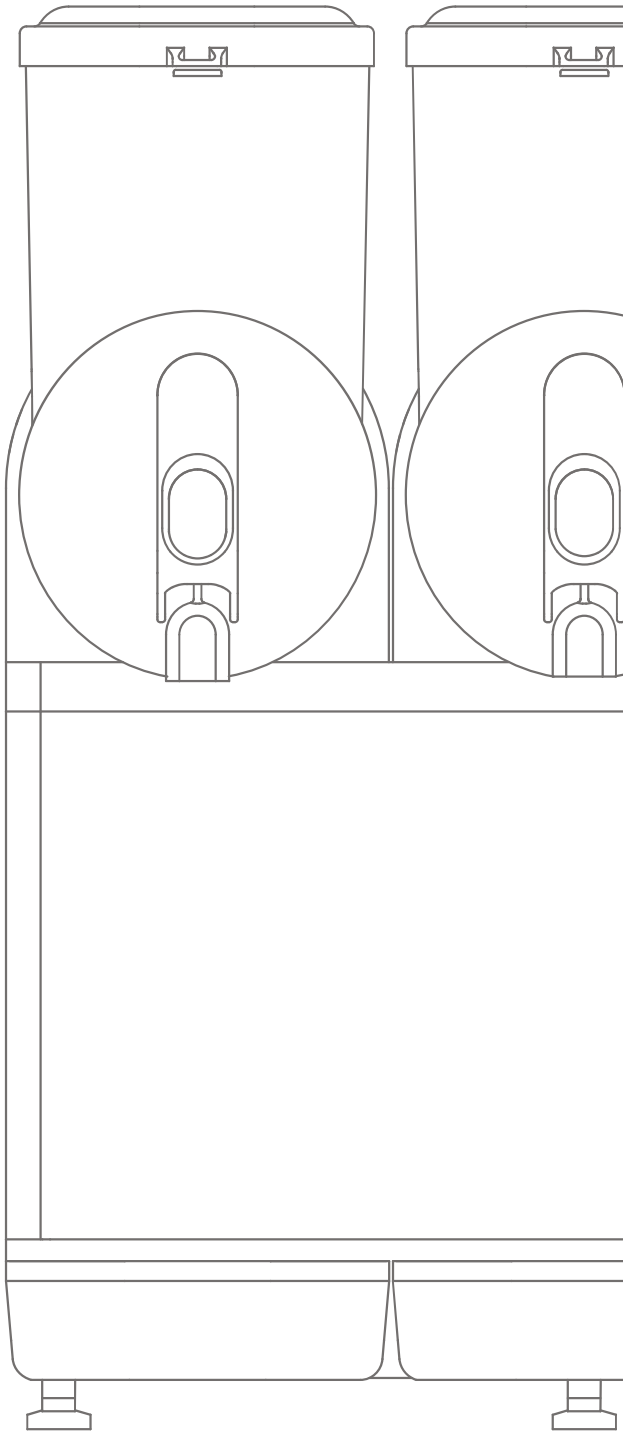
- Is used to cool or stop the cooling of the product in the bowl:
  - Pos. "I": Slush
  - Pos. "II": Cold drink/Maintenance
  - Pos. "0": Refrigeration deactivated

MODES

SLUSH	Chills the product to get slush.
COLD DRINK/ MAINTENANCE	Chill the product to obtain a cold drink. Maintains the product at the right preservation temperature and saves electrical energy. Recommendable when the establishment is closed.
MIX	Mix the product.

DEPOSIT CAPACITY

3 X 12 LITRES of slush.
3 X 3.17 GAL of slush.



WHAT CAN PREPARE?

Slush
Cold drink

CAN WORK WITH:

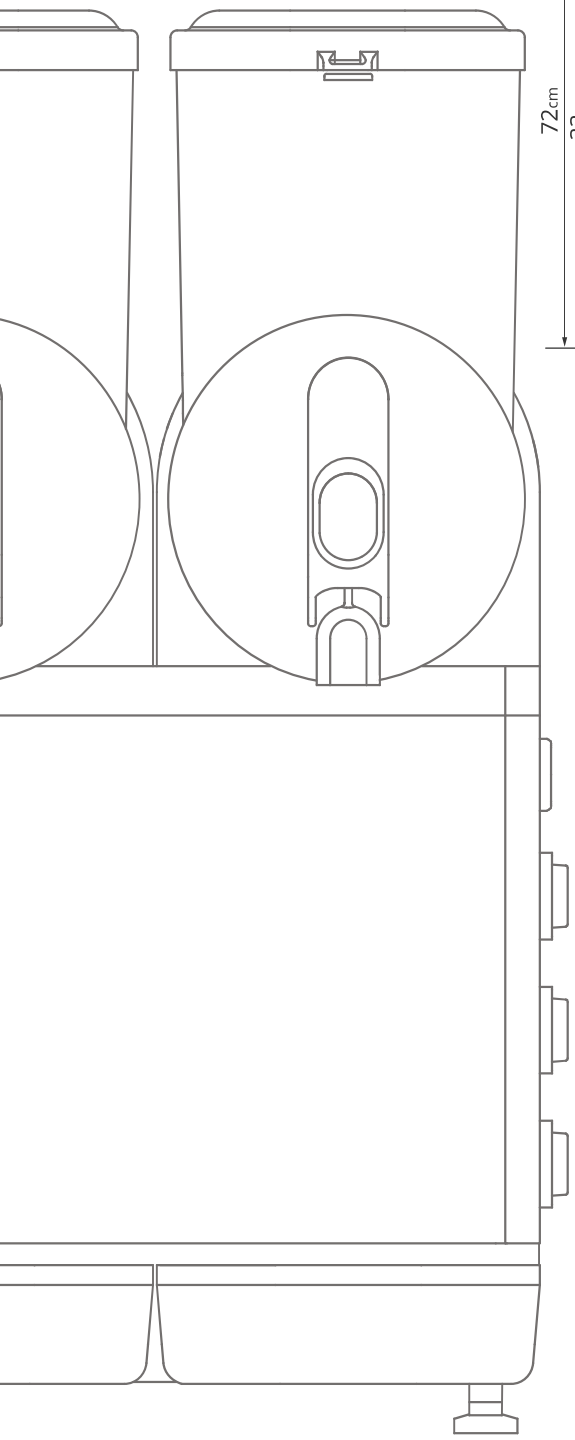
Liquid concentrate
Powder concentrate
Alcohol
Filtered fruit based product
Dairy product

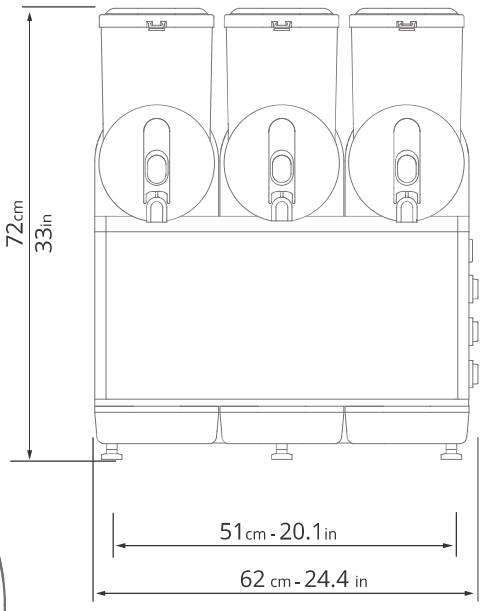
OPERATING BRIX

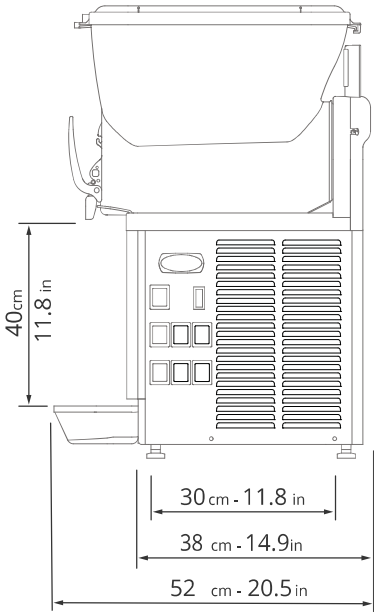
11-20 BRIX

DIMENSIONS

(Machines with adjustable feet can reach 10cm (4in) more in height)

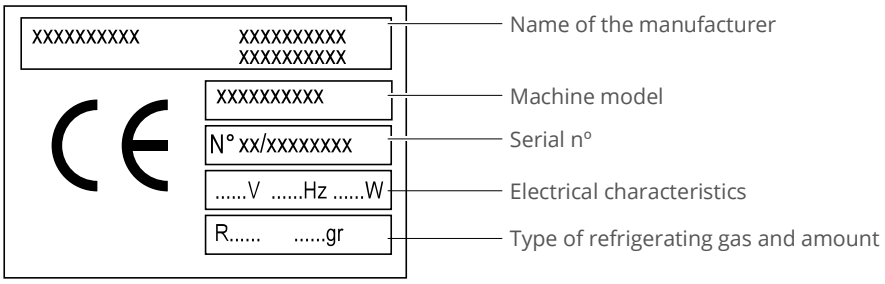






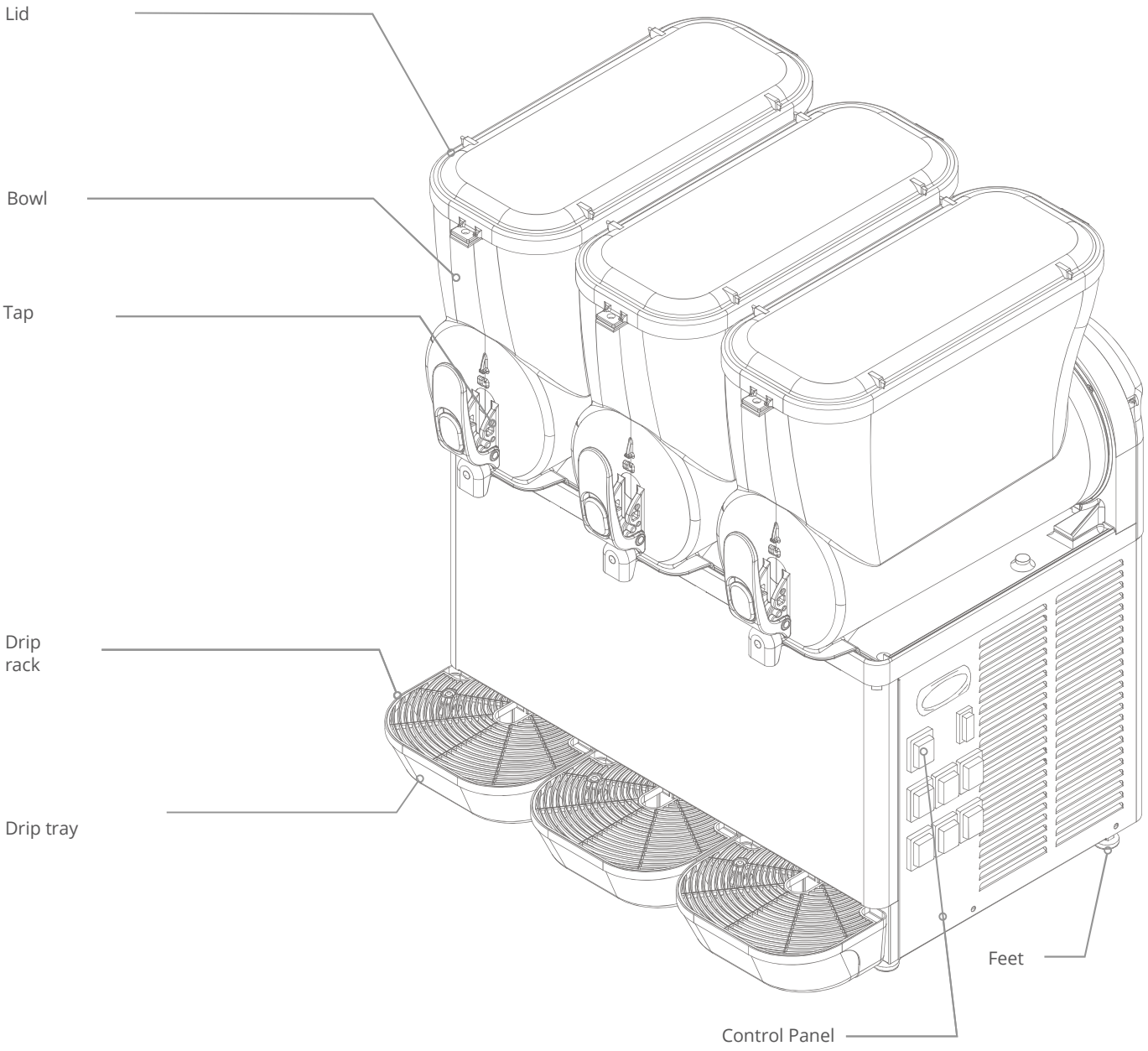
NET WEIGHT	60kg - 132 lb	
VOLTAGE / **WATT**	See data plaque	
SOUND PRESSURE	<<70dBa	
CLASS	N (50Hz Machine)	T (60Hz Machine)
OPERATING TEMP.	Min.16ºC - Max.32ºC Min.61ºF - Max.89ºF	Min.16ºC - Max.43ºC Min.61ºF - Max.109ºF

Each machine has a data plaque with the following information:

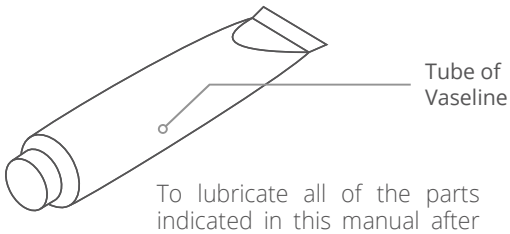


QR - Code - Instruction manual.

2.2 Parts list



2.3 Accessories



To lubricate all of the parts indicated in this manual after washing and sanitization operations.

DISPLAY

- It shows the T° of the product in the deposit.



MAIN SWITCH

- Turn ON/OFF the machine.

LIGHT

- Turn ON/OFF the light on the bowls.

MIX

- Turn ON/OFF the mixer in the bowls

SLUSH

- Is used to cool or stop the cooling of the product in the bowl:
  - Pos. "I": Slush
  - Pos. "II": Cold drink/Maintenance
  - Pos. "0": Refrigeration deactivated

MODES

SLUSH	Chills the product to get slush.
COLD DRINK/ MAINTENANCE	Chill the product to obtain a cold drink. Maintains the product at the right preservation temperature and saves electrical energy. Recommendable when the establishment is closed.
MIX	Mix the product.

3.1 Place of installation

All of the operations illustrated in this section are to be exclusively carried out by specialised technicians, those who have to organise the different operative sequences and the use of suitable means to act at all times within the rigorous application of current standards regarding this matter

This appliance is intended for use in enclosed environments and for commercial use, such as ice cream shops, pastry shops, restaurants, hotels,... The appliance shall not be installed in public corridors or lobbies. Appliances that use a flammable refrigerant is to be installed in accordance with applicable safety standards (Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15 for the U.S.A.).

The following requirements must be met before installing the machine in the establishment:

That the network voltage coincides with the one indicated on the identification label.

It must be placed horizontally. Solid, flat and stable surface.

Operating room temperature

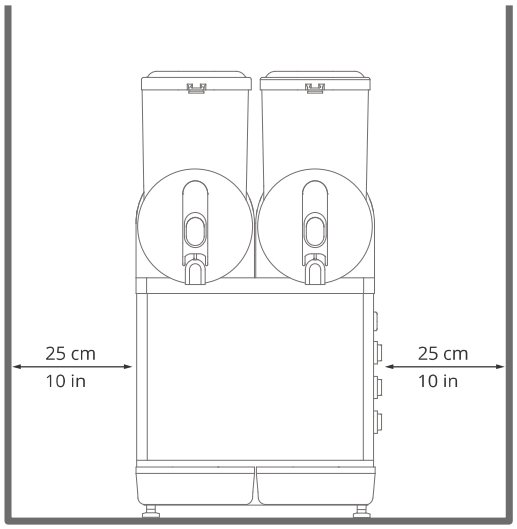
	50 Hz Machine	60 Hz Machine
EASY SLUSH 1	16ºC - 32ºC 61ºF - 89ºF	
EASY SLUSH 2	16ºC - 32ºC 61ºF - 89ºF	16ºC - 43ºC 61ºF - 109ºF
EASY SLUSH 3		

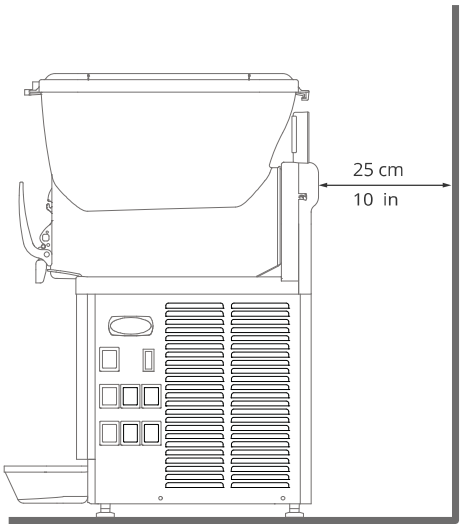
Easy access to the plug.

Must be installed in a place where it can be monitored by qualified personnel.

That the laws and current technical standards are complied with when carrying out the installation.

Lateral separation distance:





3.2 Moving and Unpacking

Once the machine has been received, it must be moved to the place where it will be installed:

1



Before moving

Make sure that nobody is within the lifting and load movement operation radius and, in particularly difficult situations, use personnel who control the movements to be carried out.

2



Lifting and moving

Moving the machine must be done by at least two people in a vertical position.

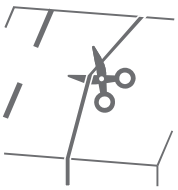
3



Control the route

Avoid bumpy routes, paying attention to the dimensions and possible protruding parts.

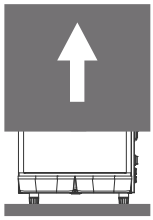
4



Cut the nylon straps

It is prohibited to make additional cuts in the packaging.

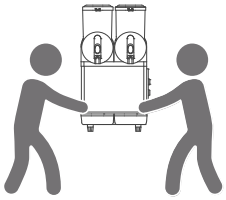
5



Lift the cover

Try not to damage the packaging as it could be used again in the future.

6



Placing

In the established place and to connect to the network.
Do not manipulate the machine by taking from the evaporators..

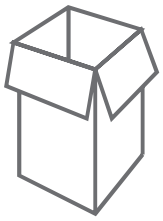
Damages that the machine may suffer during transport and moving are not covered by the GUARANTEE. Repair and replacement of parts that may get damaged must be paid for by the client.

Treatment of the packaging.



Recycling

On the one hand, it can be subdivided according to the type of materials of which it is made up and they can be treated according to the provisions of the rules in force in the country where the machine is located.



Conserve for future use

On the other hand, it is possible to conserve the packaging as it might be useful for future movements or transport of the machine.

3.3 Setting up

Before the first start-up:

1



Washing and sanitisation

It is recommendable to carry out careful cleaning and sanitisation of the machine. (See Cleaning section)

2



Parameter Configuration

Configure the parameters required. Consult “Settings” section.

4.1 Wich product to use?

Which product to use?

- Water + Liquid Concentrate
- Water + Powder Concentrate
- Alcohol
- Filtered fruit based product

IN ANY CASE, THE AMOUNT OF SUGAR MUST BE BETWEEN:

11% - 20%

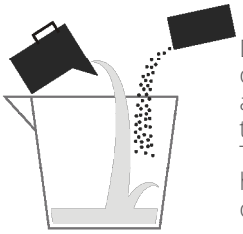
A lower concentration may damage the spiral beaters and/or the motors.

EASY SLUSH 4.Operation

4.2 Filling

1

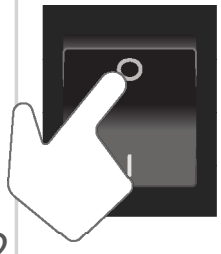
Prepare product



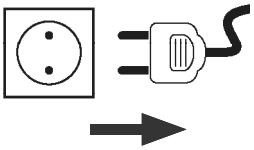
Dilute and mix the concentrate or the poweder with water in a suitable container, following the manufacturer's directions. The mixture obtained must have a minimum sugar content of 13 °Brix.

2

Turn off and unplug

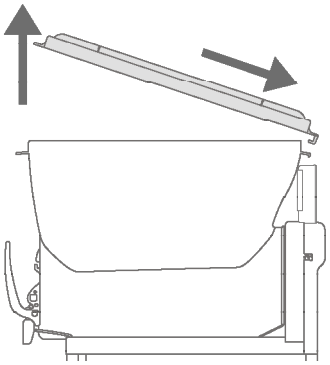


Turn off all the switches and unplug the machine from the mains.



3

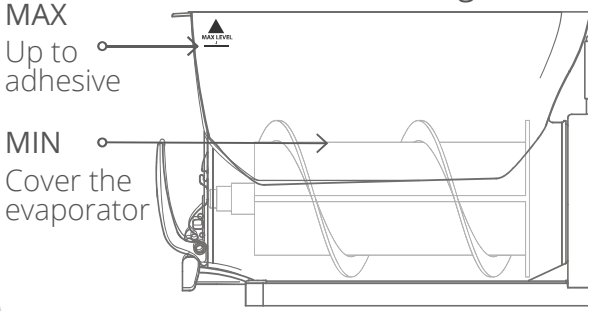
Open the lid



Lift the front part

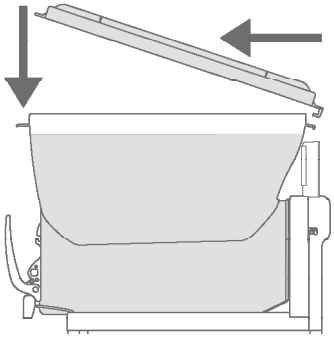
4

Filling level



5

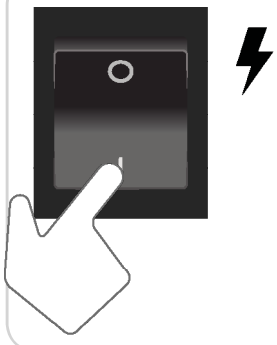
Close lid

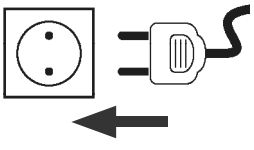


Do not use liquids with temperatures over 25ºC / 77ºF

6

Connect



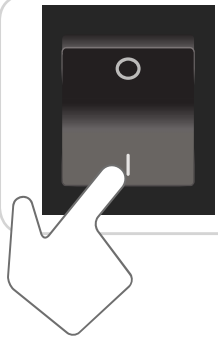


Connect the machine to the mains supply.

4.3 Preparation of slush or cold drink

For the sake of simplicity only the operation of one bowl will be illustrated.

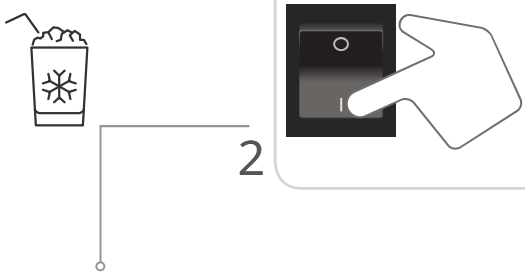
1



Start the machine

Press the Main switch (position "I"): Machine powered.

2



Mix

Press the Mix switch (position "I"): Mixer on.

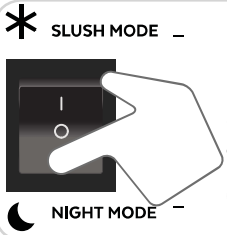
3.1



Obtain Slush

Press the Refrigeration switch (position "I"): Refrigeration system on Slush mode.

3.2



Obtain Cold drinks/ Maintenance mode

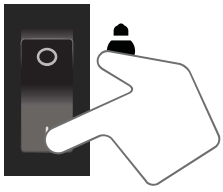
Press the Refrigeration switch (position "II"): Refrigeration system on Cold drinks/Maintenance mode (The mixture keeps cool, but does not freeze).

While the machine is preparing the product it is also possible:



Deactivate refrigeration

Press the Refrigeration switch (position "0"): Refrigeration system is deactivated (Only mix).

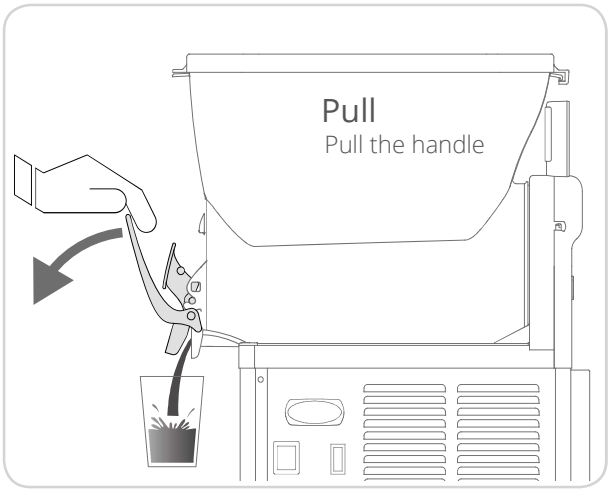


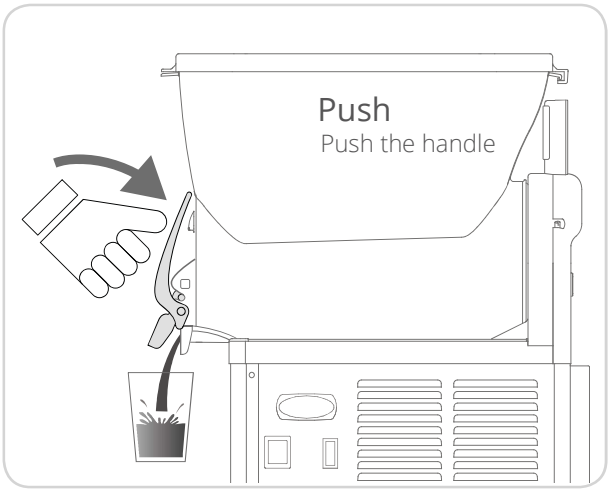
Light up the lid

Press the Light switch (position "I"): To turn on the machine lid light.

4.4 Serving the product

To serve the product:



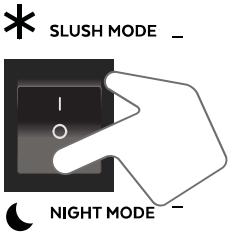


4.5 Close Premises (Stand by Mode)

During the periods of closure of your establishment it is possible to put the machine into maintenance mode. In this way, you will save a considerable quantity of electricity as the compressor works only for the time that is strictly necessary to conserve the product at the proper temperature (max. 4º C).

1

Cold drinks/Maintenance mode



Press the Refrigeration switch (position "II"): Refrigeration system on Cold drinks/Maintenance mode.

The temperature display serves to:

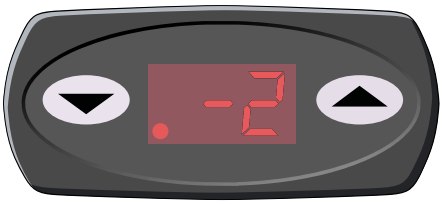
Show the temperature of the product inside the tank.

Show information regarding the functions of the machine.

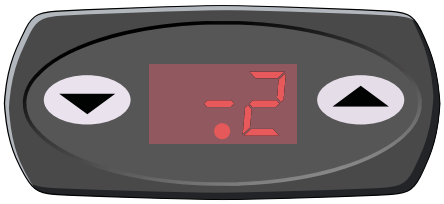
View temperature

The temperature display shows the temperature of the product in the tank cyclically (every 3 seconds).

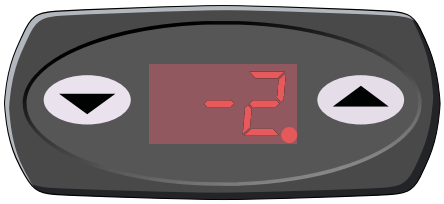
To see which tank is referred to with the temperature reading, it is necessary to check which decimal point is being shown:



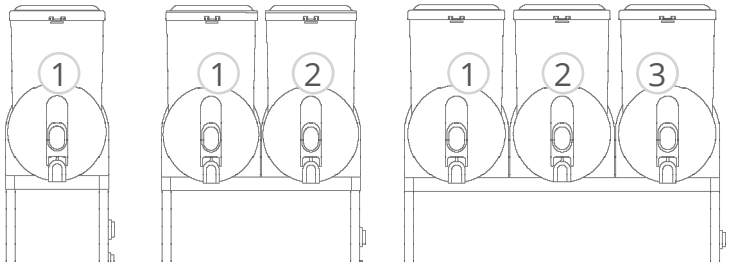
If the decimal point viewed is on the left, the temperature reading refers to the tank 1.



If the decimal point viewed is in the centre, the temperature reading refers to the tank 2.



If the decimal point viewed is on the right, the temperature reading refers to the tank 3.



The display warns about the possible problems in each deposit:

The alarm remains on the screen until the problem is solved.

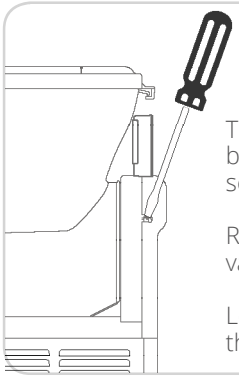
LIST OF ALARMS:

The screen shows the following alarm messages:

ALARM	
A1	Tank 1 probe disconnected.
A2	Tank 1 probe short circuit.
A3	Tank 2 probe disconnected.
A4	Tank 2 probe short circuit.
A5	Tank 3 probe disconnected.
A6	Tank 3 probe short circuit.

6.1 Consistency setting

Adjusting consistency.

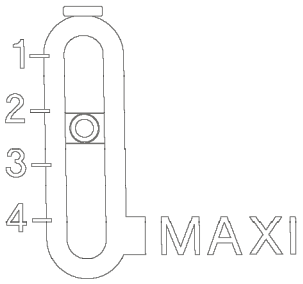


Standard machines

The consistency of the slush may be adjusted by means of the screw shown in the figure:

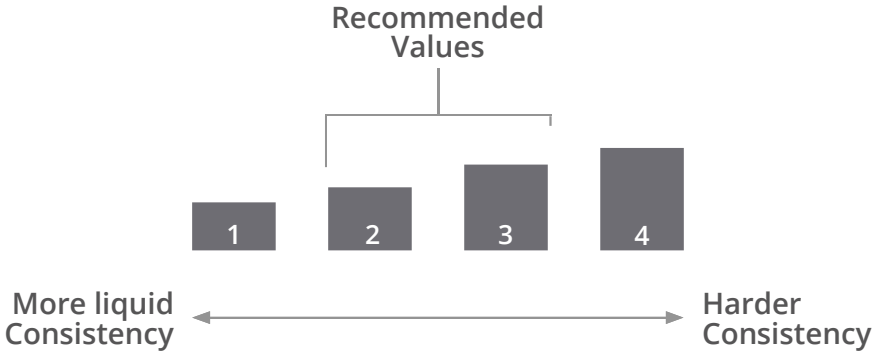
Raise the consistency (+): turn the valve anticlockwise.

Lower the consistency (-): turn the valve clockwise.



CONSISTENCY VALUES.

THE VALUES RANGE FROM 1 TO 4



Hardness also depends on the product used and the proportion of sugar and total dissolved solids.

7.1 When to clean the machine?

When to clean the machine?

24h

Daily cleaning is recommended for the parts that are in contact with the product.

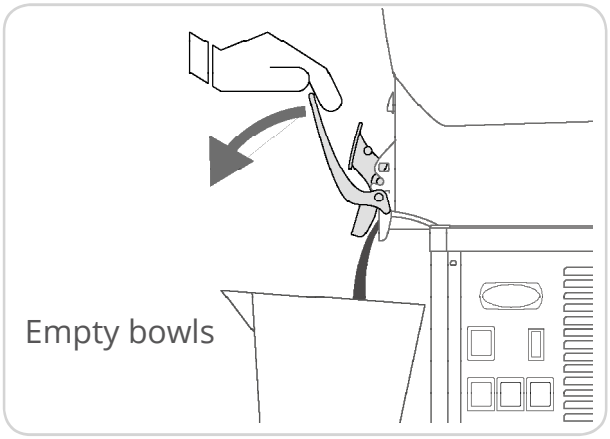
It has to be done by a qualified operator
CAUTION: Danger of moving parts. Turn off the main power switch before cleaning.
Wear protective goggles and gloves when cleaning and maintaining the machine.

CLEANING PROCESS The cleaning process consists of 5 phases:

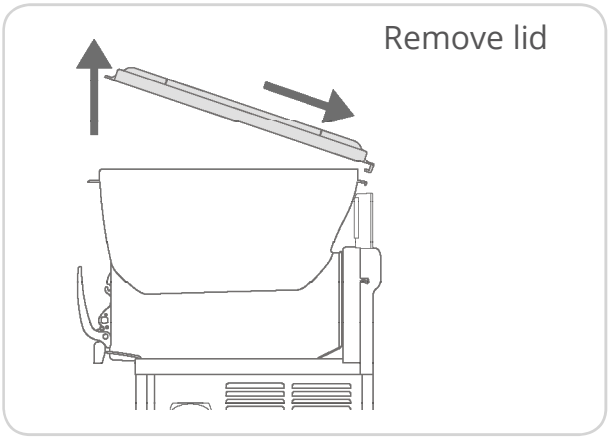
1. Emptying
2. Dismantling
3. Cleaning
4. Assembly
5. Rinse cycle

7.2 How to clean the machine?

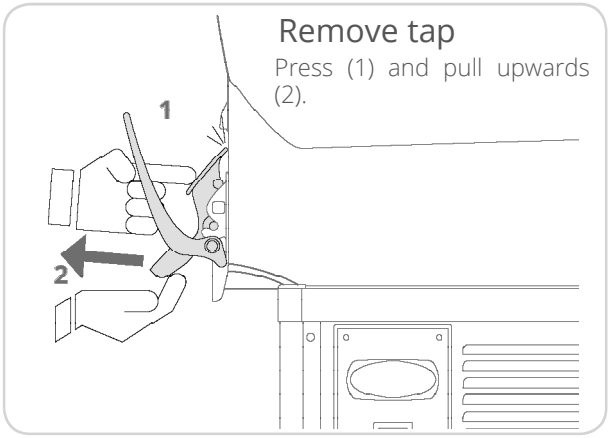
1



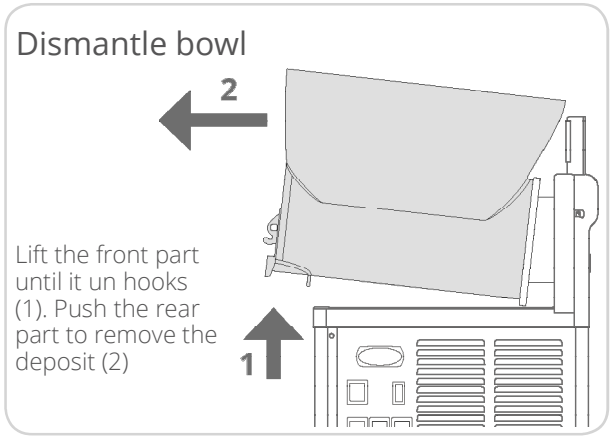
2.1



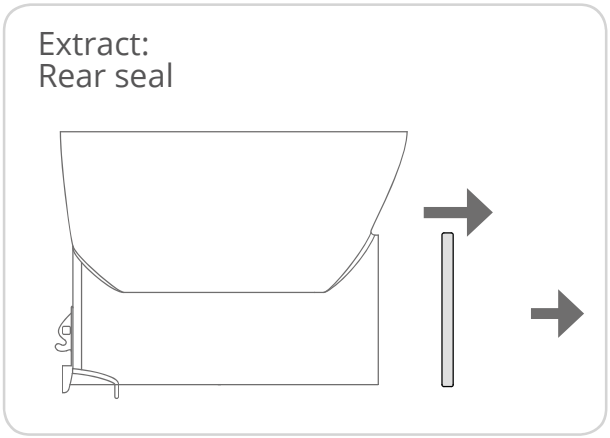
2.2



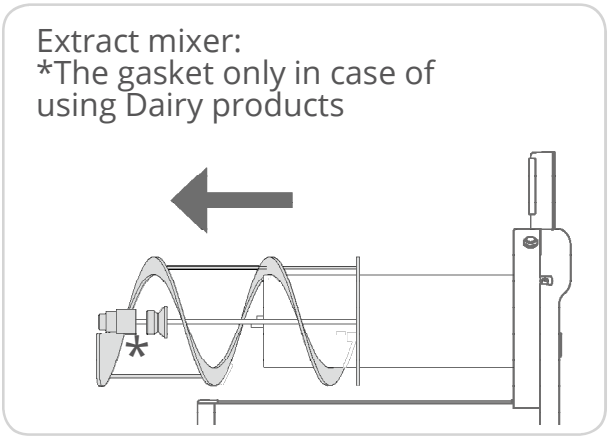
2.3



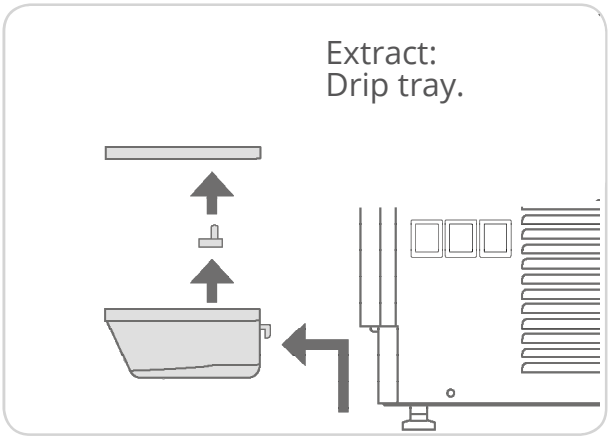
2.4



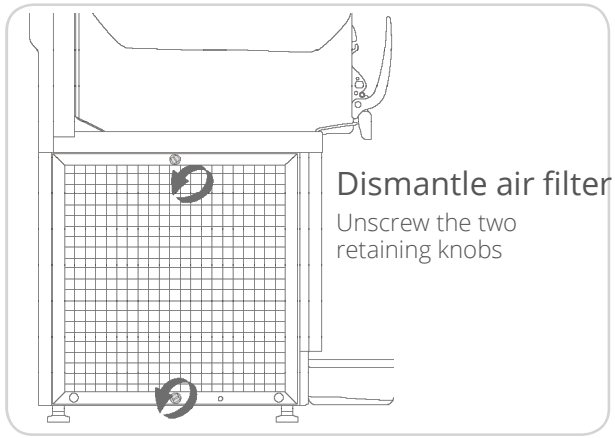
2.5



2.6

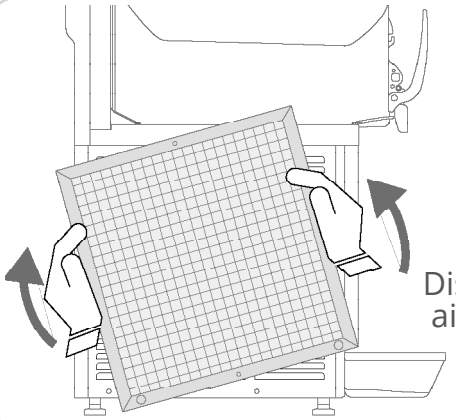


3.1



7.2 How to clean the machine?

3.3

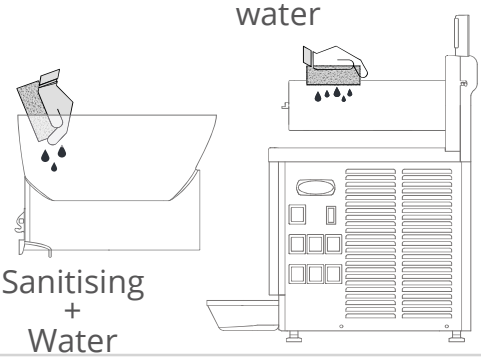


Dismantle air filter

4.1

(2% of sodium hypochlorite in solution with water)

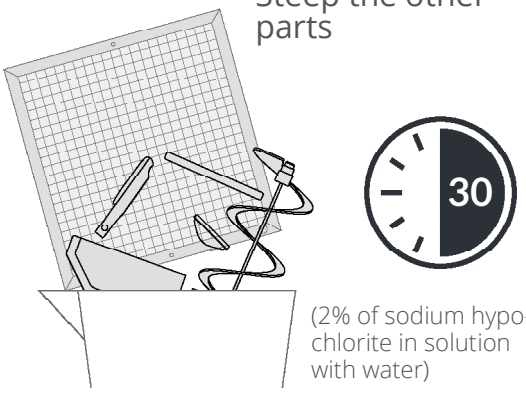
Clean with disinfectant, rinse with water



Sanitising + Water

4.2

Steep the other parts

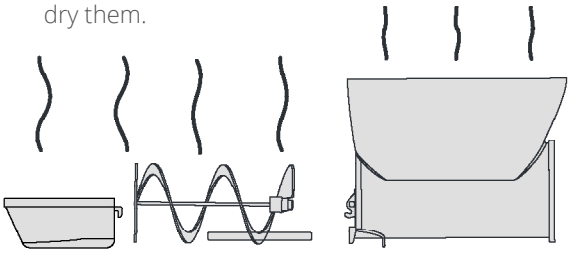


(2% of sodium hypochlorite in solution with water)

4.3

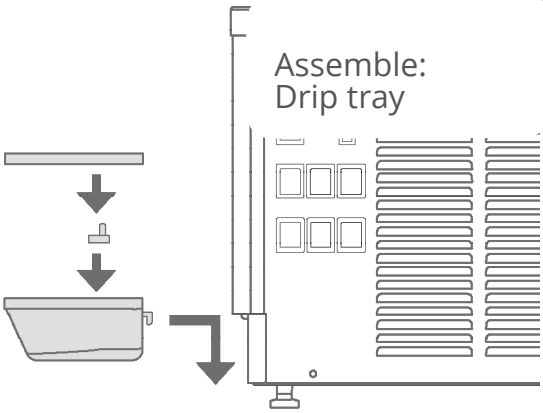
Leave to dry

Place the components on a clean surface and dry them.

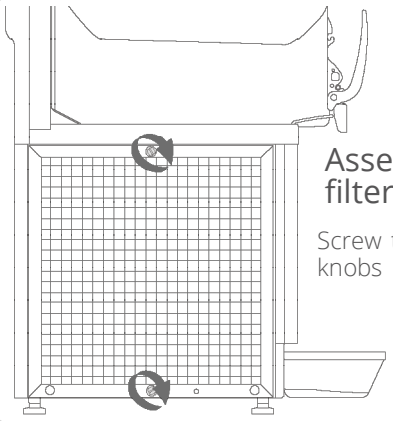


4.4

Assemble: Drip tray



4.5

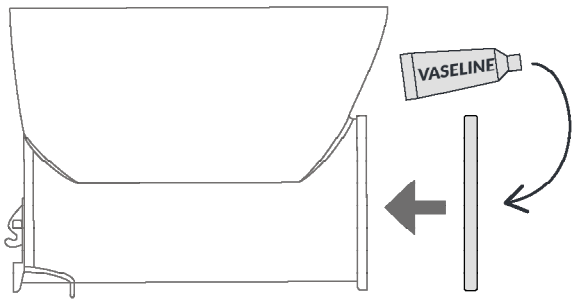


Assemble the air filter

Screw the two retaining knobs

4.6

Assemble and lubricate the seal

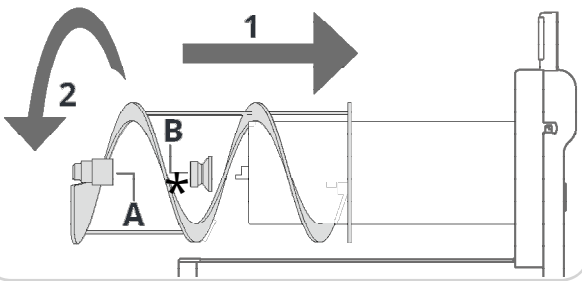


4.7

Assemble mixer

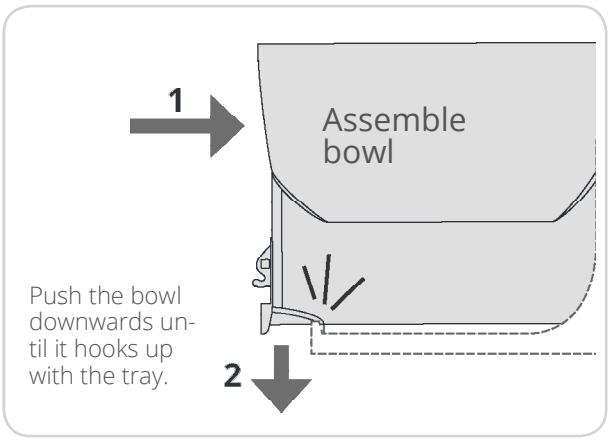
Insert the mixer and rotate till head (A) hooks with seal (B).

* Check if the gasket is its place if you disasbled it to clean.

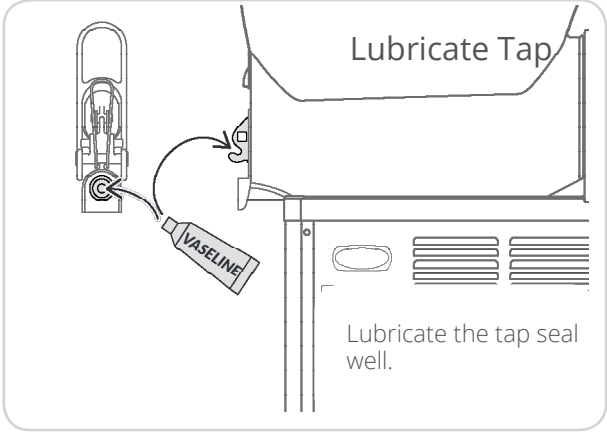


7.2 How to clean the machine?

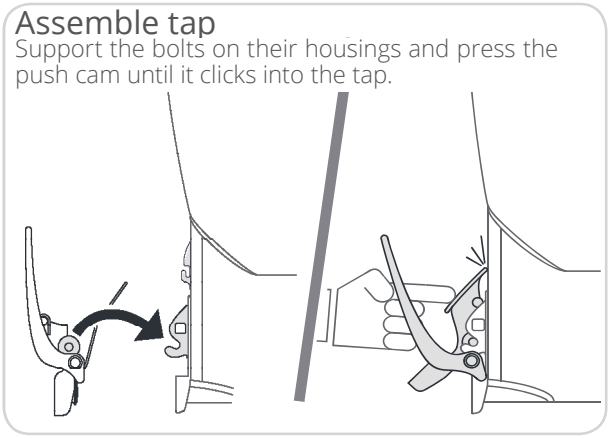
4.8



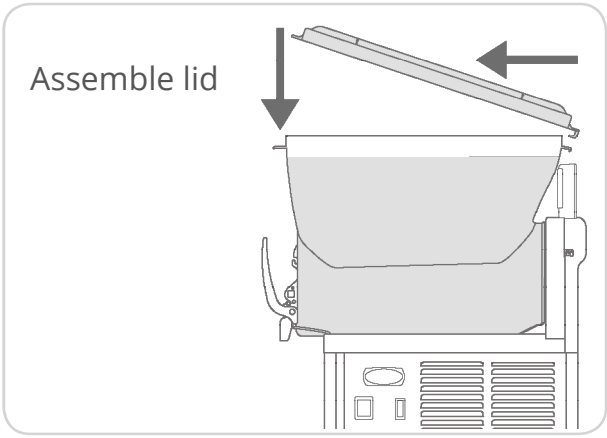
4.9



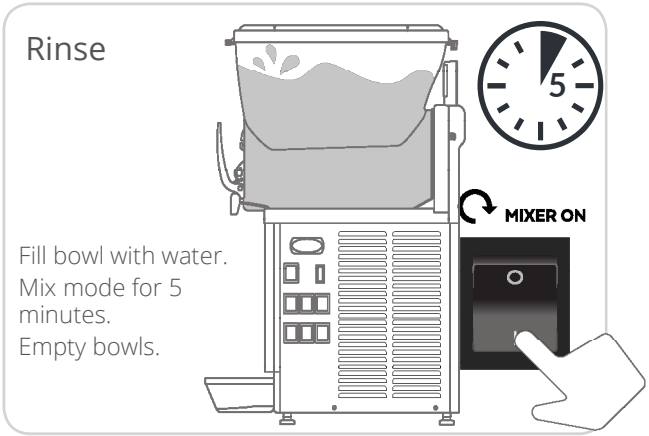
4.10



4.11



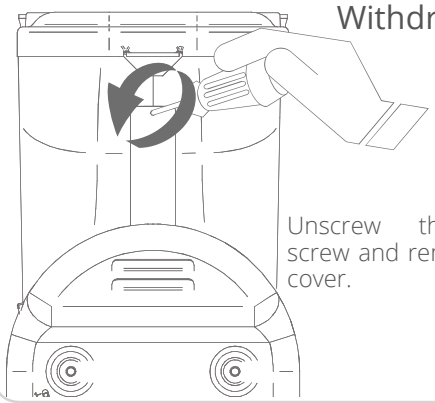
5.1



8.1 LED replacement

All of the operations illustrated in this section are to be exclusively carried out by specialised technicians.

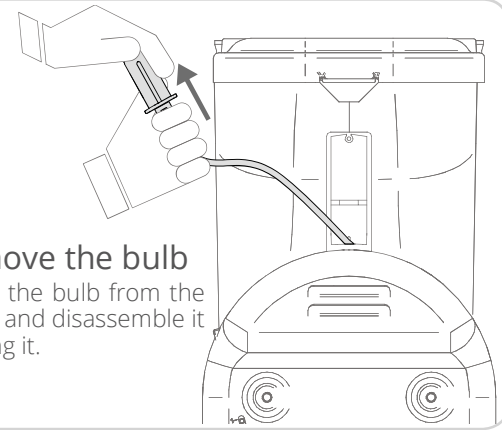
8.1



Withdraw the lid

Unscrew the retaining screw and remove the rear cover.

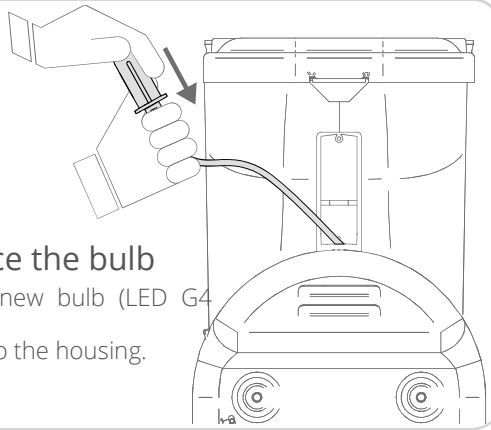
8.2



Remove the bulb

Remove the bulb from the housing and disassemble it by pulling it.

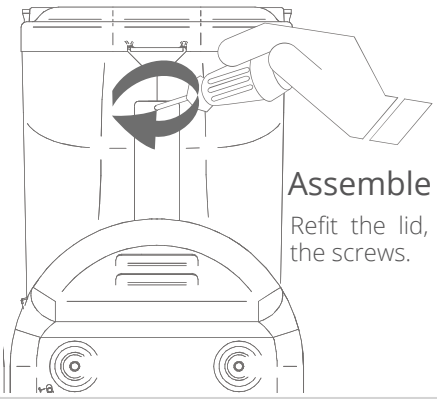
8.3



Replace the bulb

Insert a new bulb (LED G4 type)
Put in into the housing.

8.4



Assemble lid

Refit the lid, and tighten the screws.

8.2 Periodic maintenance

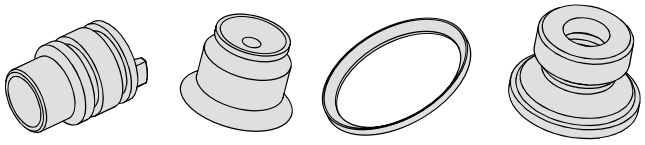
The machine must be examined every six months (which is repeated every six months) and periodically (at least once a year) by a specialized technician. This periodic verification serves to keep the security level of all installed components and the machine itself high. In case a component is worn, it must be replaced by a new original spare part.

It is forbidden to use the machine when only one of its components is defective or worn. Periodic maintenance is prohibited to the operator.

Spare joints kit codes:

Should be replaced every 3 months
· SL310R03M01

Should be replaced every year
· SL310R1GN01



Wathertight + O-Rings | Tap joint | Bowl joint | Mixer joint

At the end of the season, or if you notice the machine's performance seems to be dropping off, we recommend you clean the air condenser.

The condenser may be cleaned solely by a specialized technician, who must organize all of the operational sequences and use suitable equipment, in strict compliance with the applicable regulations currently in force.

9.1 Disposal

Electrical and electronic apparatus must be eliminated according to European Directive 2012/19/UE. This equipment CANNOT be eliminated according to the normal flow of urban solid waste but must be collected separately so as to optimize the recovery and recycling of the materials.



The symbol of the crossed-out waste-paper-bin appears on all the products to remind you of the obligation of selective collection. Observing correctly all the provisions relating to the elimination of old products, you will contribute to protecting the environment.

10.1 Troubleshooting

Problems	Causes	Remedies
The machine does not turn on.	The main switch is OFF (Position “0”).	Press the main switch into position “I”
	The machine is not plugged in.	Insert the plug in a suitable outlet
The tap leaks.	The tap plug is not lubricated.	Lubricate the plug
	The plug is defective.	Replace the plug
Product leaks from the rear part of the bowl.	The bowl is not fitted correctly in place.	Check the positioning of the bowl
	The bowl seal is not lubricated.	Lubricate accordingly
	The seal is defective.	Replace the seal
Product in the drip tray.	Defective shaft seal or not fitted correctly.	Call in a specialized technician to clean inside the evaporator.
	Worn axle.	
The mixer does not turn.	The switch is positioned on “0”.	Press the switch into position “I”
	Blocks of ice inside the bowl.	Switch off the machine, allow the bowl contents to melt and check that the product has been correctly diluted.
The machine does not make granita.	The switch is positioned on “0”.	Press the switch into position “I”
	The machine is near sources of heat.	Install the machine in a suitable place.
	There is insufficient ventilation.	
	The condenser is dirty.	Call in a specialized technician to clean the condenser.
	Consistency is not adjusted correctly.	Correctly adjust the consistency
The mixer is noisy.	Front seal has been applied incorrectly	Check that the seal is applied correctly
	The seal is not lubricated	Lubricate the seal accordingly
	There is not enough product in the bowl	Fill the bowl
The display shows an alarm.	Probe failure or malfunction	See pag 23 or call in a technician.
If the machine malfunctions due to causes other than those listed in this table or the proposed remedies do not solve the problem, contact a specialized technician.		