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> TECSPACE Slushy Machine 1 Tank 4 Gallons, Commercial Slushy Machine 600 W, 15L Slushy Maker for Margarita, Cocktail, Wine, Daiquiri User Manual

TECSPACE slushy machine

TECSPACE Slushy Machine User Manual

Model: Slushy Machine (1 Tank, 4 Gallons)

1. INTRODUCTION

Thank you for choosing the TECSPACE Commercial Slushy Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before use and keep it for future reference.

This machine is designed for commercial use, ideal for making slushies, margaritas, cocktails, wine, and daiquiris. Its robust construction and intelligent features ensure consistent performance and ease of use.

2. PRODUCT OVERVIEW

The TECSPACE Slushy Machine features a single 4-gallon tank, a powerful 600W motor, and a user-friendly control panel. It is constructed from food-grade 304 stainless steel and PC material for durability and hygiene.

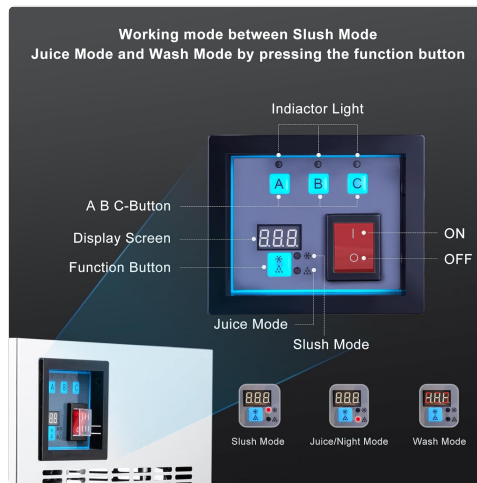
Key Features:

- **Food-Grade Materials:** Superior 304 stainless steel and smooth food-grade polycarbonate (PC) bowl ensure purity and easy cleaning.
- **Multiple Operating Modes:**
 - Slushy Mode: Mixture temperature 26.6~30.2°F (-3~-1°C) for perfect slush.
 - Drink Mode / Night Mode: Mixture temperature 37.4~44.6°F (3~7°C) to keep drinks fresh.
 - Wash Mode: Spiral motor operates for rapid automatic cleaning.
- **Adjustable Viscosity:** Customize slush thickness by adjusting the viscosity level.
- **Quick Refrigeration & Blend:** Double-sided refrigeration system and powerful copper-wire compressor for swift freezing and efficient blending.
- **Leak-Proof Design:** Rubber bowl gasket and durable tap with spring, draw valve, and dispensing nozzle prevent leaks.
- **Digital Display:** Easy-to-read digital display for temperature and mode settings.

Product Components:



The TECSPACE Slushy Machine with included accessories and examples of beverages it can create.



Detailed view highlighting key features such as food-grade PC material, 4-gallon tank, intelligent temperature system, air vents, supporting feet, and detachable drip tray.



The control panel showing the display screen, function buttons (A, B, C), indicator lights, and ON/OFF switch.



Product dimensions for placement and space planning.



All included accessories for setup and maintenance.

3. SETUP

Before first use, ensure all packaging materials are removed and the machine is placed on a stable, level surface with adequate ventilation around the air vents.

Initial Steps:

1. **Unpacking:** Carefully remove the machine from its packaging. Keep the crate and other packing materials for possible future use, especially for warranty claims or returns.
2. **Inspection:** Check all parts for any damage during transit. If any issues are found, contact customer support immediately.
3. **Placement:** Position the machine on a sturdy, flat surface. Ensure there is sufficient space around the machine for proper air circulation, especially near the air vents.
4. **Drip Tray Assembly:** Ensure the detachable drip tray is correctly assembled and the drip tube is inserted into it.
5. **Handle Assembly:** Verify the handle assembly is securely in place.
6. **Cleaning:** Before adding any ingredients, perform an initial cleaning cycle using the 'Wash Mode' with clean water.

4. OPERATING INSTRUCTIONS

Follow these steps to operate your TECSPACE Slushy Machine and create delicious frozen beverages.

Preparation:

1. **Prepare Mixture:** Mix your desired beverage concentrate with water according to the recipe. For optimal slush consistency and to prevent machine damage, ensure the mixture has a Brix reading of at least 14% (sugar or alcohol content). A refractometer can be used for precise measurement.
2. **Fill Tank:** Pour the prepared liquid into the tank, ensuring it is above the waterline indicator but below the maximum fill line.

Operation:

1. **Power On:** Turn on the main power switch located on the control panel.
2. **Tank Control:** Turn on the individual control switch for the tank you wish to operate.
3. **Select Mode:** Press the function button on the control panel to cycle through the operating modes:
 - **Slush Mode (Snowflake icon):** For making frozen slush. The display will show the current temperature.
 - **Juice/Night Mode (Water droplet icon):** For chilling liquids without freezing.
 - **Wash Mode (Water spray icon):** For cleaning the tank.
4. **Adjust Viscosity (Slush Mode only):** If in Slush Mode, you can adjust the viscosity level. Increase the viscosity level for a thicker slush, and decrease it for a more watery slush.
5. **Dispensing:** Once the desired consistency is reached (for slush) or the liquid is chilled, pull the dispensing handle forward to pour the beverage.

Demonstration Video:

This video demonstrates the process of filling the tanks, setting the machine to slush mode, and dispensing the finished frozen beverages. It showcases the ease of use and the quality of the output.

5. MAINTENANCE

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your slushy machine.

Daily Cleaning:

1. **Empty Tank:** After use, empty any remaining liquid from the tank.
2. **Wash Mode:** Fill the tank with clean water and activate the 'Wash Mode' to rinse the internal components. Repeat if necessary.
3. **Disassemble and Clean:** Disassemble the dispensing tap and auger components. Wash them thoroughly with warm, soapy water. The smooth PC material of the bowl makes residue easy to clean.
4. **Wipe Down:** Wipe down the exterior of the machine with a damp cloth. Ensure the drip tray is emptied and cleaned.
5. **Lubrication:** Periodically apply the provided food-grade lubricant to the moving parts of the dispensing mechanism and seals to ensure smooth operation and prevent wear.

Periodic Maintenance:

- Inspect the rubber bowl gasket and O-rings for any signs of wear or damage. Replace if necessary to prevent leaks.
- Ensure air vents are clear of dust and debris to maintain proper heat dissipation and cooling efficiency.

6. TROUBLESHOOTING

If you encounter any issues with your TECSPACE Slushy Machine, refer to the common problems and solutions below. If the problem persists, contact customer support.

Common Issues:

- **Machine Not Freezing:**
 - Check if the machine is in 'Slush Mode'.
 - Ensure the ambient temperature is not excessively high.
 - Verify the mixture's Brix level is at least 14%. Low sugar content can prevent proper freezing.
 - Check for proper ventilation around the machine.
- **Liquid Leaking:**
 - Inspect the rubber bowl gasket and O-rings for proper seating or damage.
 - Ensure the dispensing tap is fully closed and correctly assembled.
- **Machine is Noisy:**
 - Some operational noise from the compressor and fan is normal.
 - Ensure the machine is on a stable, level surface.
 - Check for any loose parts or obstructions.
- **Slush is Too Thin/Thick:**
 - Adjust the viscosity setting on the control panel.
 - Verify the mixture's Brix level.

7. SPECIFICATIONS

Feature	Specification
Brand	TECSPACE
Model Number	slushy machine
Capacity	4 Gallons (15 Liters)
Color	Sliver
Material	Stainless Steel
Special Features	Keep Cool Function, Digital Display, Automatic Clean, Built-In Compressor, Low Noise

Package Dimensions	35.8 x 26 x 16.5 inches
Item Weight	61.73 Pounds
Manufacturer	TECSPACE
Country of Origin	China

8. WARRANTY AND SUPPORT

TECSPACE is committed to providing high-quality products and excellent customer service.

Warranty Information:

This TECSPACE commercial margarita machine comes with an **18-month warranty period**. Please retain your purchase receipt as proof of purchase.

Customer Support:

If you have any questions, concerns, or require assistance with your machine, please do not hesitate to contact TECSPACE customer support. You can reach us via email, and we aim to resolve issues within 8 hours. For more information or to contact support, please visit the official TECSPACE store on Amazon or refer to the contact details provided with your purchase.