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› Koalalko Commercial 2x15L Slushy Machine (Model KOUS-2X15LSLUSH-W) Instruction Manual

Koalalko KOUS-2X15LSLUSH-W

Koalalko Commercial 2x15L Slushy Machine (Model KOUS-2X15LSLUSH-W) Instruction Manual

Model: KOUS-2X15LSLUSH-W

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Koalalko Commercial 2x15L Slushy Machine, Model KOUS-2X15LSLUSH-W. Please read this manual thoroughly before initial use and retain it for future reference.



Image 1.1: Front view of the Koalalko Commercial 2x15L Slushy Machine.

2. SAFETY INSTRUCTIONS

To prevent injury or damage, always adhere to the following safety precautions:

- Ensure the machine is connected to a grounded 110V 60Hz power outlet.
- Do not operate the machine with a damaged power cord or plug.
- Keep hands and foreign objects away from moving parts during operation.
- Do not immerse the main unit in water or other liquids.
- Always unplug the machine before cleaning or performing maintenance.
- Use only food-grade ingredients in the tanks.
- Keep the machine out of reach of children.
- Ensure adequate ventilation around the machine to prevent overheating.

3. PRODUCT OVERVIEW AND COMPONENTS

The Koalalko Commercial 2x15L Slushy Machine features two independent 15-liter tanks for preparing frozen beverages. Key components include:

- **Transparent Tanks:** Two 15L tanks made of durable PC (Polycarbonate) material, resistant to

high/low temperatures, unbreakable, and removable for cleaning.

- **Control Panel:** Features power switches, freeze switches for each bowl, mixer switches for each bowl, and hardness adjustment knobs.
- **Dispensing Faucets:** Food-grade plastic faucets with large diameter for efficient dispensing, equipped with a spring for automatic self-returning.
- **Evaporator and Auger:** Stainless steel evaporator with copper tubing and a plastic auger for continuous mixing and freezing.
- **Drip Trays:** Detachable trays located below the faucets to catch spills and maintain cleanliness.
- **Cooling System:** Features a copper condenser, large exhaust holes, and a cooling fan for efficient heat dissipation.



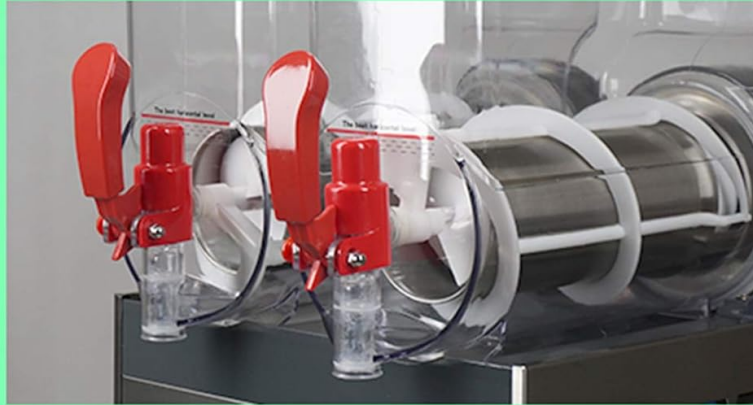
Image 3.1: Angled view highlighting the dual tanks and dispensing mechanisms.

Intelligent Control System

Slush Hardness Adjustable, To Control the Slush Forming Better.

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Model: XRJ15Lx2



Handle With Spring Automatic Self-Returning

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Model: XRJ15Lx2

Bigger Water Box Easier to Operate

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Model: XRJ15Lx2



Image 3.2: Close-up of the control panel and internal tank mechanisms.

4. SETUP

1. **Unpacking:** Carefully remove the machine from its packaging. Inspect for any shipping damage.
2. **Placement:** Place the machine on a stable, level surface. Ensure there is sufficient space around the machine (at least 6 inches on all sides) for proper ventilation. Avoid placing it near heat sources or in direct sunlight.
3. **Initial Cleaning:** Before first use, thoroughly clean all parts that will come into contact with beverages. This includes the tanks, lids, augers, and dispensing faucets. Use mild soap and warm water, then rinse thoroughly. Ensure all parts are completely dry before reassembly.
4. **Power Connection:** Plug the machine into a dedicated 110V 60Hz grounded electrical outlet.

5. OPERATING INSTRUCTIONS

1. **Prepare Mixture:** For optimal slush consistency, use a mixture of water and white sugar in a ratio of 10kgs water to 1.5kgs white sugar. Ensure the sugar content is sufficient to prevent freezing solid.
2. **Fill Tanks:** Pour the prepared beverage mixture into the transparent tanks. Do not overfill; ensure the

liquid level is below the maximum fill line.

3. **Power On:** Turn on the main power switch located on the control panel.
4. **Activate Mixing:** Turn on the "MIXER" switch for each bowl you intend to use. This will start the augers, ensuring the mixture is continuously stirred.
5. **Activate Freezing:** Turn on the "FREEZE" switch for each bowl. The machine will begin the freezing process. The working temperature range is typically -2°C to -5°C .
6. **First Batch Time:** For the first batch, allow at least 30 minutes for the slush to form. Subsequent batches may take less time.
7. **Adjust Hardness:** Use the "SOFT/HARD" knobs on the control panel to adjust the slush consistency. There are 4 gears to control the softness and hardness. Turn towards "HARD" for a firmer slush, and "SOFT" for a more liquid consistency.
8. **Dispensing:** To dispense slush, pull the dispensing faucet handle forward. Release the handle to stop dispensing.



Image 5.1: Illustration of key features including tank material, evaporator, and individual tank controls.

6. MAINTENANCE

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

machine.

- **Daily Cleaning:**

- a. Unplug the machine from the power outlet.
- b. Empty any remaining beverage from the tanks.
- c. Remove the tanks, lids, augers, and dispensing faucets.
- d. Wash all removable parts by hand using mild soap and warm water. Rinse thoroughly and allow to air dry completely.
- e. Clean the exterior of the machine with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- f. Empty and clean the detachable drip trays.

- **Condenser Cleaning:** Periodically check the condenser fins for dust and debris. Use a soft brush or vacuum cleaner to gently remove any buildup. Ensure the machine is unplugged before cleaning the condenser.

- **Storage:** If storing the machine for an extended period, ensure it is thoroughly cleaned and dried. Store in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power switch off; circuit breaker tripped.	Check power connection; ensure power switch is on; reset circuit breaker.
Slush is too watery.	Insufficient sugar content; hardness setting too soft; ambient temperature too high.	Increase sugar ratio (10kgs water to 1.5kgs sugar recommended); adjust hardness setting towards "HARD"; ensure proper ventilation.
Slush is too hard/frozen solid.	Excessive sugar content; hardness setting too hard.	Reduce sugar ratio; adjust hardness setting towards "SOFT".
Machine is noisy or vibrating excessively.	Machine not level; internal component issue.	Ensure machine is on a level surface; contact customer support if problem persists.
Leaking from faucets.	Faucet seal worn or improperly installed.	Inspect and re-seat faucet seals; replace if damaged.

8. SPECIFICATIONS

Brand	Koalalko
Model Name	KOUS-2X15LSLUSH-W
Capacity	2 x 15 Liters (30 Liters total)
Power	600W
Voltage/Frequency	110V 60Hz (US Standard)
Working Temperature Range	-2°C to -5°C
Material	Stainless Steel (body), PC (tanks)
Product Dimensions (L x W x H)	17" x 15" x 32" (43.2 cm x 38.1 cm x 81.3 cm)
Net Weight	45 KGS (approx. 99 lbs)
Operation Mode	Automatic
Product Care Instructions	Hand Wash (removable parts)



Image 8.1: Diagram showing the dimensions of the slushy machine.

9. WARRANTY AND SUPPORT

For information regarding warranty coverage, technical support, or replacement parts, please contact Koalalko customer service directly. Refer to the product packaging or the manufacturer's website for contact details.

Manufacturer: Koalalko

Model: KOUS-2X15LSLUSH-W

