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> [GSEICE Commercial Slushy Machine \(Model B0BTV46ZRF\) Instruction Manual](#)

GSEICE B0BTV46ZRF

GSEICE Commercial Slushy Machine

MODEL: B0BTV46ZRF

Instruction Manual

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1. Safety Instructions

Please read all safety instructions carefully before operating the GSEICE Commercial Slushy Machine. Failure to follow these instructions may result in electric shock, fire, or serious injury.

General Safety

- Keep the machine on a stable, level surface to prevent tipping.
- Ensure adequate ventilation around the machine to prevent overheating.
- Do not operate the machine with wet hands or in wet conditions.
- Keep children and unauthorized personnel away from the machine during operation.
- Always unplug the machine before cleaning or performing any maintenance.

Electrical Safety

- Connect the machine to a properly grounded electrical outlet with the correct voltage (refer to specifications).
- Do not use extension cords or adapters unless absolutely necessary and rated for the machine's power requirements.
- Inspect the power cord regularly for damage. Do not operate if the cord is damaged.
- Never immerse the machine's electrical components in water.

2. Product Overview

The GSEICE Commercial Slushy Machine is designed for efficient production of frozen beverages. It features a durable stainless steel construction, a user-friendly LCD touch display, and a single 3.2-gallon capacity hopper.

5-inch LCD Display

hopper temp °F
slush shift shift
number of cup cup

molding ratio %

cylinder temp °F
voltage V
speed rmp

SLUSH COLD DRINK CLEAN

Frozen Slushy: **18** min Alcohol Slushy: **24** min

Front view of the GSEICE Commercial Slushy Machine, showcasing its stainless steel body and clear beverage hoppers.

Key Features

- **5-inch LCD Touch Display:** Intuitive control panel for monitoring and adjusting settings.
- **Single 3.2 Gallon Hopper:** Ideal for producing a single flavor of slushy or frozen drink.
- **Quick Molding Time:** Produces frozen slushies in approximately 18 minutes and alcohol slushies in

24 minutes.

- **Shortage Alarm:** Alerts when the liquid level in the hopper is low.
- **Keep Fresh at Night Mode:** Maintains beverage freshness during off-hours.
- **Easy Cleaning:** Designed for simple and efficient cleaning procedures.
- **Password Protection:** Secures settings from unauthorized changes.
- **Replaceable Light Sign:** Customizable front display for branding or promotions.

Included Accessories



Image showing the machine's dimensions (24.2 x 11.4 x 33.86 inches) and a list of included accessories.

The following accessories are typically included with your machine:

- Various O-rings and seals
- Food-grade lubricant

- Agitator blades
- Measuring pitcher
- Whisk

3. Setup

Before first use, ensure the machine is placed on a sturdy, level surface with adequate clearance for ventilation. Clean all parts that will come into contact with beverages according to the cleaning instructions.

Initial Preparation

1. Unpack the machine and all accessories.
2. Remove any protective films or packaging materials.
3. Clean the hopper, lid, and dispensing tap thoroughly with warm, soapy water. Rinse and dry completely.
4. Ensure the agitator is correctly installed in the hopper.
5. Connect the power cord to a grounded electrical outlet.

Powering On

Locate the main power switch, typically on the side or back of the machine. Flip the switch to the 'ON' position.

Your browser does not support the video tag.

Video demonstrating the initial setup, power-on sequence, and basic operation of the GSEICE Commercial Slushy Machine, including filling the hopper and dispensing drinks.

4. Operating Instructions

The GSEICE Slushy Machine features an intuitive 5-inch LCD display for easy control.

Understanding the Control Panel



Detailed view of the 5-inch LCD control panel, showing options for hopper temperature, molding ratio, voltage, speed, slush shift, and cup count. It also displays buttons for SLUSH, COLD DRINK, and CLEAN modes.

The LCD display allows you to monitor and adjust various parameters:

- **Hopper Temp:** Displays the temperature of the liquid in the hopper.
- **Cylinder Temp:** Displays the temperature of the freezing cylinder.
- **Molding Ratio:** Adjusts the consistency of the slush.
- **Voltage/Speed:** Displays operational voltage and agitator speed.
- **Slush Shift:** Adjusts the slush production cycle.
- **Number of Cups:** Tracks the number of servings dispensed.

Buttons for **SLUSH**, **COLD DRINK**, and **CLEAN** modes are available for quick selection.

Making Slushies



Visual guide illustrating the three steps for making slushies.

1. **Prepare Mixture:** Mix your desired syrup concentrate with water in the provided measuring pitcher according to the syrup's instructions. Stir thoroughly with the whisk.
2. **Fill Hopper:** Pour the prepared mixture into the machine's hopper. Ensure the liquid level is sufficient to cover the agitator and clear any 'shortage alarm' indicators.
3. **Start Slush Mode:** On the LCD display, select the 'SLUSH' mode. The machine will begin the freezing process.
4. **Wait for Molding:** The first batch of frozen slushy typically takes about 18 minutes. For alcohol slushies, allow approximately 24 minutes due to the lower freezing point of alcohol.
5. **Dispense:** Once the slush is ready, pull the ergonomic dispensing handle to serve.

Password Protection for Settings

Slushy Machine Cleaning Steps:



Screenshot of the machine's display showing a password input screen, indicating protection for user settings to prevent unauthorized changes.

The machine features a password protection system to prevent accidental or unauthorized changes to operational settings. Access to advanced settings requires entering a password, typically set by professional staff or the administrator.

5. Maintenance

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your GSEICE Slushy Machine.

Daily Cleaning



Visual guide illustrating the three steps for cleaning the slushy machine.

1. **Empty Hopper:** Ensure the hopper is empty of any beverage mixture.
2. **Add Clean Water:** Pour clean, potable water into the hopper.
3. **Activate Stirring:** Select the 'CLEAN' mode or activate the stirring function on the control panel for 3-5 minutes. This helps to dislodge any residue.
4. **Drain Water:** Keep the stirring mode on and open the dispensing tap to pump out the water from the tank. Repeat this process until the water runs clear.

5. **Disassemble and Hand Wash:** For a thorough clean, disassemble the hopper, agitator, and dispensing tap. Wash these parts with warm, soapy water, rinse thoroughly, and allow them to air dry completely before reassembling.

Keep Fresh at Night Mode

Comfortable Caring Design

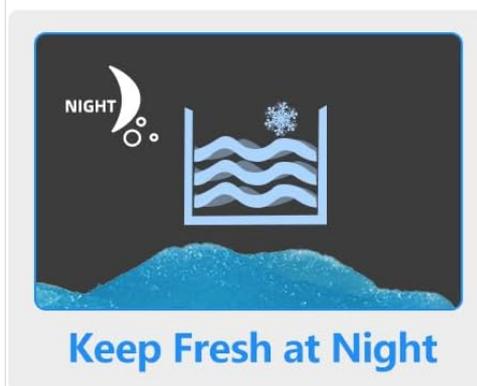
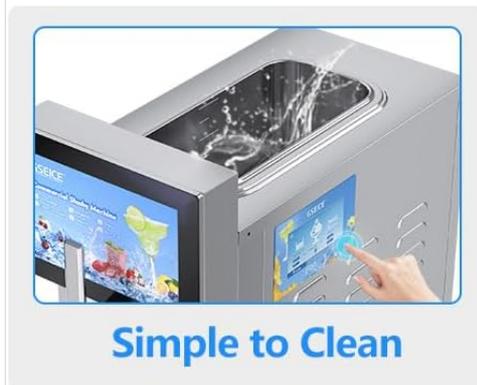


Image highlighting key design features including the 'Keep Fresh at Night' mode.

To preserve unused beverage mixture overnight, activate the 'Keep Fresh at Night' mode. This feature maintains a refrigerated temperature in the hopper, preventing spoilage and reducing waste. Ensure the hopper is adequately filled before activating this mode.

General Care

- Regularly wipe down the exterior stainless steel surfaces with a soft, damp cloth. Avoid abrasive cleaners.
- Check and clean the air filter (if accessible) periodically to ensure proper airflow to the compressor.
- Lubricate seals and O-rings as needed with food-grade lubricant to maintain proper sealing and prevent leaks.

6. Troubleshooting

If you encounter issues with your GSEICE Slushy Machine, refer to the following common problems and solutions. For more complex issues, contact customer support.

Problem	Possible Cause	Solution
Machine does not power on	No power supply; Power switch off; Faulty power cord	Check power outlet; Ensure power switch is ON; Inspect power cord for damage.
Slush is too thin/watery	Incorrect molding ratio; Insufficient freezing time; Mixture too diluted	Adjust molding ratio on LCD; Allow more freezing time; Ensure correct syrup-to-water ratio.
Slush is too thick/icy	Molding ratio too high; Over-freezing	Decrease molding ratio on LCD; Monitor freezing process.
Machine making unusual noise	Loose parts; Obstruction in agitator; Motor issue	Turn off and unplug. Check for loose parts or obstructions. If noise persists, contact support.
Liquid not dispensing	Dispensing tap clogged; Hopper empty; Slush too thick	Clean dispensing tap; Refill hopper; Adjust molding ratio.
Shortage alarm active	Low liquid level in hopper	Refill the hopper with beverage mixture.

7. Specifications

Refer to the following technical specifications for the GSEICE Commercial Slushy Machine (Model B0BTV46ZRF).

5 Inch Display Screen

The number of cups can help you more easily count the day's operating income, temperature and molding ratio to help you understand the working status of the machine.

An illustration of the slushy machine highlighting its 1550W total power and 1050W compressor.

Feature	Detail
Model	B0BTV46ZRF
Product Dimensions	24.2 x 11.4 x 33.86 inches
Item Weight	142.7 pounds
Hopper Capacity	3.2 Gallons (approx. 12 Liters)
Freezing Cylinder Capacity	1.06 Gallons (approx. 4 Liters)
First Molding Time (Frozen Slushy)	Approx. 18 minutes
First Molding Time (Alcohol Slushy)	Approx. 24 minutes
Total Power	1550W
Compressor Power	1050W
Display	5-inch LCD Touch Screen
Material	Food-grade 304 Stainless Steel

Password Input Protection

Password protect the settings to prevent the parameters of the machine from being accidentally changed, which is more worry-free.

Diagram showing the machine's output capacity: 4 gallons per hour for alcohol slush and 5.3 gallons per hour for frozen slushy, with internal tank volumes.

8. Warranty and Customer Support

GSEICE is committed to providing quality products and customer satisfaction. For any questions, technical assistance, or warranty claims, please contact our customer support team.

Contact Information

Please refer to the contact details provided with your purchase documentation or visit the official GSEICE website for the most up-to-date support information.

When contacting support, please have your product model (B0BTV46ZRF) and purchase date available.
