

Mojgar 5699036

Mojgar 45L 1300W Commercial Slushy Machine Instruction Manual

Model: 5699036

Brand: Mojgar

1. INTRODUCTION

Thank you for choosing the Mojgar 45L 1300W Commercial Slushy Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before initial use and retain it for future reference.

This commercial-grade slushy machine is designed for creating a variety of frozen beverages, including slushies, margaritas, and cold drinks. It features an extra-large 45L (12-gallon) capacity, powerful 1300W pure copper compressor for rapid cooling, and an intelligent temperature sensing system to maintain consistent slush texture. The unit is constructed with a durable 304 stainless steel body and high-hardness food-grade PC tanks, ensuring product quality and safety.

2. SAFETY INSTRUCTIONS

- Always connect the machine to an independent power socket to prevent circuit overload.
- Ensure the machine is placed on a stable, level surface to prevent tipping.
- Operate the machine in a well-ventilated area. Avoid direct sunlight and rain.
- Maintain at least 30cm of clear space around the machine for proper heat dissipation.
- Do not immerse the main unit in water or other liquids.
- Keep hands and foreign objects away from moving parts during operation.
- For slushy beverages, ensure the sugar content of the mixed liquid exceeds 13% to prevent ice formation and potential damage to the machine.
- For alcoholic slushies, the alcohol content should be below 13%.
- Unplug the machine before cleaning or performing any maintenance.

3. PRODUCT COMPONENTS

Your Mojgar Slushy Machine consists of the following main components:

- **Main Unit:** Houses the compressor, control panel, and drip trays.
- **Transparent Tanks (3x):** 15L capacity each, made of food-grade PC.
- **Lids (3x):** With efficient seals to prevent leaks.
- **Mixers/Augers (3x):** For stirring and slush formation.
- **Dispensing Handles (3x):** For serving beverages.
- **Drip Trays (3x):** Detachable for easy cleaning.
- **Control Panel:** Digital display and buttons for mode selection and temperature adjustment.



Figure 1: Overview of the Mojgar 45L Commercial Slushy Machine.

4. SETUP

4.1 Unpacking and Initial Inspection

- Carefully remove the machine from its packaging.
- Check for any visible damage during transit. Contact customer support immediately if damage is found.
- Ensure all accessories are present as per the packing list.

4.2 Initial Cleaning (Sterilization)

Before first use, perform a sterilization cycle:

1. Add clean water to each tank up to the MAX line.
2. Turn on the machine using the main power switch.
3. Select the 'Clean' mode for each bowl on the control panel.
4. Allow the machine to run in 'Clean' mode for 10 minutes.
5. Drain the water from the tanks. If the tanks are not clean, repeat the process.

4.3 Assembly of Removable Parts

Refer to the disassembly/assembly video for visual guidance. Ensure all sealing rings are properly lubricated with food-grade lubricant before assembly to prevent leaks and ensure smooth operation.

Video 1: Commercial Slushy Machine Operation Demonstration. This video demonstrates the assembly and disassembly process.

- Install the white sealing rings onto the evaporator cylinders.
- Place the white rubber pads onto the mixer shafts.
- Insert the mixers/augers into the tanks.
- Carefully slide the transparent tanks onto the main unit, ensuring they are securely seated.
- Install the dispensing pillars and handles.
- Attach the drip trays to the front of the machine.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

Easy to Use

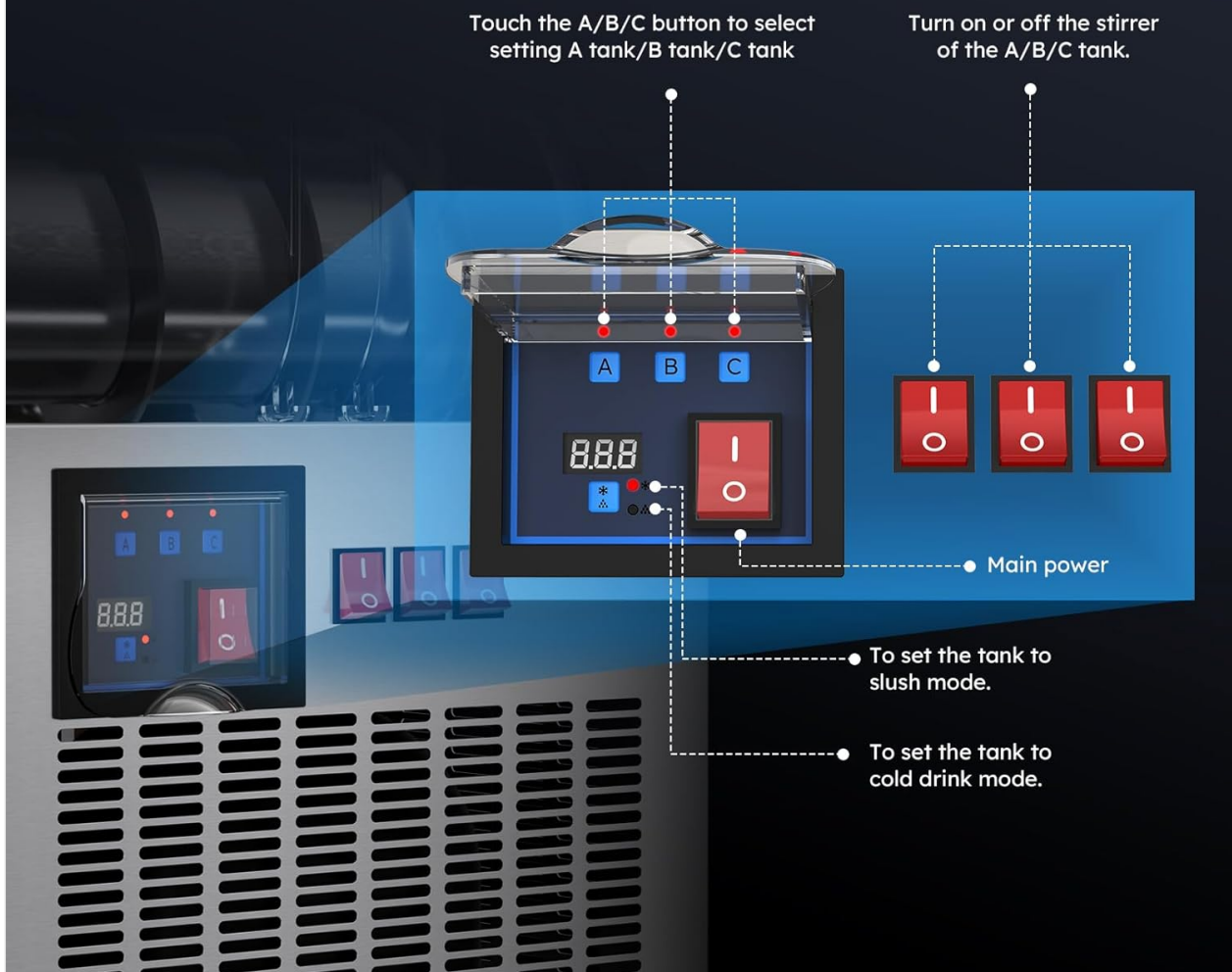


Figure 2: Detailed view of the control panel.

- **Digital Display:** Shows current temperature.
- **Bowl I, II, III Buttons:** Independently control each tank.
- **Clean Button:** Initiates cleaning mode for the selected tank.
- **Slush/Cold Drink Toggle:** Press once for slush mode (blue light), press again for cold drink mode (blue light).
- **Lamp Button:** Controls internal LED lighting.
- **SET Button:** Enters temperature setting mode (press and hold for 5 seconds).
- **'+' / '-' Buttons:** Adjust temperature parameters.

5.2 Preparing Beverages

1. Ensure the machine is clean and all parts are correctly assembled.
2. Pour your prepared beverage liquid into the tanks. Ensure the liquid level is above the MIN line and below the MAX line.
3. Close the lids securely.

5.3 Making Slushies

- Turn on the main power switch.
- For each tank you wish to make slush, press the corresponding Bowl button until the 'Slush' indicator light is on.
- To adjust the slush forming temperature (default -3°C to -1°C), press and hold the 'SET' button for 5 seconds. Use '+' or '-' to set the desired temperature. The machine automatically saves settings.
- Slush production typically takes 20-60 minutes, depending on the liquid and ambient temperature.
- To adjust slush hardness, locate the small black gear on the side of the dispensing handle. Rotate clockwise to reduce hardness, and counter-clockwise to increase hardness.



Figure 3: Internal components for efficient slush making.

5.4 Making Cold Drinks

- Turn on the main power switch.
- For each tank, press the corresponding Bowl button until the 'Cold Drink' indicator light is on.
- To adjust the cold drink temperature (default 3°C to 5°C), press and hold the 'SET' button for 5 seconds. Use '+' or '-' to set the desired temperature.

Enjoy Cold Drinks & Slushies at the same time

The 3 tanks can be independently selected as slush or cold drink mode, enriching your drink options.



Figure 4: Enjoying cold drinks and slushies simultaneously.

6. MAINTENANCE & CLEANING

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

6.1 Daily Cleaning (One-Touch Cleaning)

- After each day's use, empty any remaining beverage.
- Add clean water to each tank.
- Select the 'Clean' mode for each tank on the control panel.
- Allow the machine to run for a few minutes to rinse the internal components.
- Drain the water.

6.2 Thorough Cleaning (Disassembly)

It is recommended to disassemble all parts for thorough cleaning after using for a period of time (e.g., weekly or bi-weekly, depending on usage). Refer to the operation video for detailed disassembly and assembly steps.

Video 2: Commercial Slushy Machine Disassembly and Cleaning. This video provides a visual guide for thorough cleaning.

1. Turn off and unplug the machine.
2. Remove the drip trays.
3. Disassemble the dispensing handles, pillars, and nozzles.
4. Lift the bottom of each tank slightly and shake it left and right to detach it from the main unit.
5. Remove the mixers/augers, sealing rings, and any other removable parts from the tanks.
6. Wash all disassembled parts with warm, soapy water. Rinse thoroughly and allow to air dry completely.
7. Clean the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
8. Before reassembly, apply food-grade lubricant to all sealing rings to ensure a tight seal and prevent leaks.

7. TROUBLESHOOTING

If you encounter issues with your machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on	No power, power switch off	Check power connection, ensure main power switch is on.
Liquid not freezing/slush not forming	Incorrect temperature setting, low sugar content, ambient temperature too high	Adjust temperature to slush mode, ensure sugar content >13%, move machine to cooler area.
Liquid leaking from tanks	Improperly installed sealing rings, damaged sealing rings, loose lid	Reinstall/lubricate sealing rings, replace damaged rings, ensure lids are secure.
Error Code on Display	Refer to control panel for specific error codes (e.g., Frozen Tank(s), Temperature Sensor Issue, Low Voltage Warning)	Consult the machine's attention sticker or contact customer support for specific error code solutions.

For further assistance, please contact Mojgar customer support.

8. SPECIFICATIONS

Feature	Specification
Model Number	5699036
Total Capacity	45L (12 Gallons)
Power	1300W
Voltage	110V
Dimensions (L x W x H)	28.3 x 21.5 x 18.7 inches
Item Weight	120 pounds

Feature	Specification
Material	304 Stainless Steel Body, Food-Grade PC Tanks
Slush Production Time	20-60 minutes (approx.)
Slush Temperature Range	-3°C to -1°C (26.6°F to 30.2°F)
Cold Drink Temperature Range	3°C to 5°C (37.4°F to 41°F)
Margarita Temperature Range	-12°C to -6°C (10.4°F to 21.2°F)

9. WARRANTY AND SUPPORT

Your Mojgar Slushy Machine comes with a 30-day easy return policy. For any product questions, technical support, or warranty inquiries, please contact Mojgar customer support. You can reach us via our after-sales website or by phone:

- **After-sales website:** [Callsupport.com](https://callsupport.com)
- **Phone:** +1 888-999-7957 (US) 9AM-5PM EST