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> TECSPACE 8 Gallon Commercial Slushy Machine Instruction Manual

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Model: 8 Gallons Commercial Slushy Machine

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and care of your TECSPACE 8 Gallon Commercial Slushy Machine. Please read this manual thoroughly before initial use and retain it for future reference. This commercial-grade machine is designed for preparing frozen beverages such as slushies, margaritas, cocktails, and daiquiris.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the machine is placed on a stable, level surface to prevent tipping.
- Do not operate the machine with damaged cords or plugs.
- Keep hands and foreign objects away from moving parts during operation.
- Ensure proper ventilation around the machine to prevent overheating.
- Always unplug the machine before cleaning or performing maintenance.
- Do not immerse the main unit in water or other liquids.
- Use only food-grade ingredients and lubricants.
- Maintain a minimum of 14% sugar content in your beverage mix to prevent damage to the machine's internal components.

WHAT'S IN THE BOX

Your TECSPACE Slushy Machine package includes the following items:

- 1 x TECSPACE Slushy Machine (Main Unit)
- 1 x Food Grade Lubricant
- 1 x Stirrer
- 1 x Pivot
- 2 x Seal-Draw Valve
- 1 x Measuring Cup
- 1 x Plastic Nozzle
- 4 x Draw Valve O-ring
- 1 x User Manual



Figure 1: Included Accessories

SETUP INSTRUCTIONS

- 1. Uncrating and Placement:** Carefully remove the machine from its wooden crate and packaging materials. It is recommended to retain the crate and packaging for potential future use. Due to the machine's weight, two people are recommended for lifting and placement. Place the machine on a sturdy, level counter or table.
- 2. Remove Protective Film:** Peel off any protective white film from the stainless steel surfaces to reveal the finished exterior.
- 3. Install Dispensing Handles:**
 - Apply a small amount of the provided food-grade lubricant to the O-rings and internal components of the dispensing handles.
 - Insert the handles into the dispensing mechanism on the front of each tank.
 - Secure the handles by inserting the small pin through the designated holes and attaching the nozzle part.

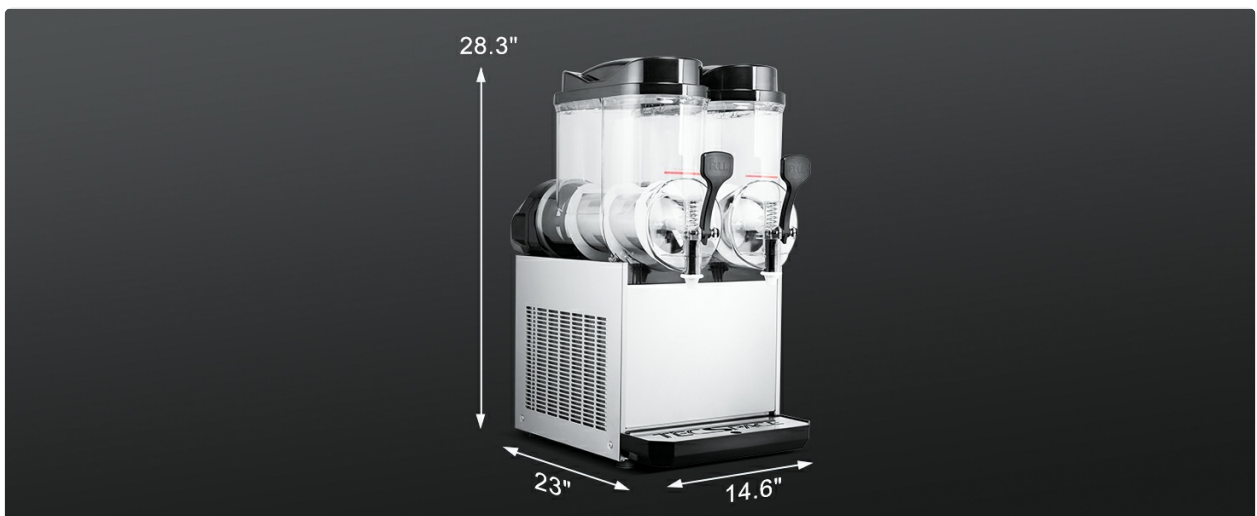


Figure 2: Handle and Drip Tray Assembly

- 4. Attach Drip Tray:** Slide the detachable drip tray into place at the bottom front of the machine. Ensure the drip tube from the machine is inserted into the drip tray. Place the TECSPACE metal plate on top of the drip tray.
- 5. Initial Cleaning (Wash Mode):** Before first use, clean the tanks and internal components.
 - Fill both tanks with clean water.
 - Plug the machine into a grounded power outlet.
 - Turn on the main power switch (red switch).
 - On the control panel, press the blue function button (usually labeled with a snowflake/sun/water droplet icon) until the display shows "C" or "Wash Mode" (indicated by the water droplet icon). This activates the spiral motor for cleaning.
 - Allow the water to circulate for a few minutes.
 - Dispense the water from both tanks using the handles.
 - Repeat with fresh water if necessary.

OPERATING INSTRUCTIONS

1. **Prepare Beverage Mix:** Ensure your beverage mix has a sugar content of at least 14% to prevent damage to the freezing cylinder. Use the provided measuring cup for accurate proportions.
2. **Fill Tanks:** Pour the prepared beverage mix into the clear tanks. Do not overfill; observe the maximum fill line.
3. **Power On:** Turn on the main power switch (red switch) and the individual bowl control switches (red switches for each tank).
4. **Select Operating Mode:** On the control panel, press the blue function button to cycle through the modes:
 - **Slushy Mode (Snowflake icon):** Mixture temperature will be 26.6~30.2°F (-3~-1°C). This mode continuously freezes and stirs the beverage to create a slushy consistency.
 - **Drink Mode / Night Mode (Sun/Moon icon):** Mixture temperature will be 37.4~44.6°F (3~7°C). This mode keeps the drink chilled without freezing, ideal for maintaining freshness overnight or for non-frozen beverages.
 - **Wash Mode (Water droplet icon):** Only the spiral motor operates for rapid automatic cleaning.

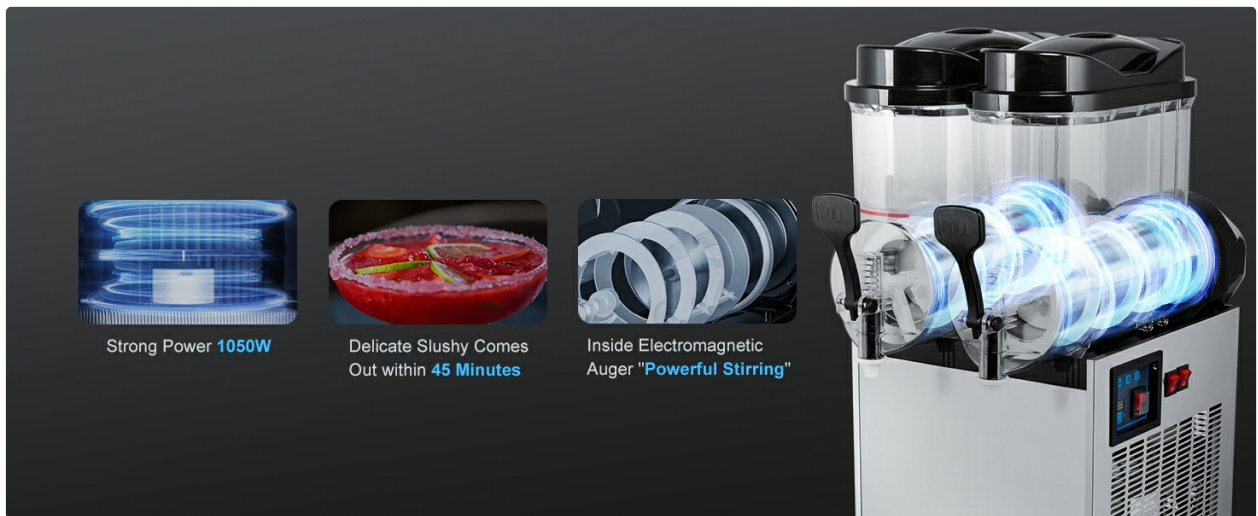


Figure 3: Control Panel Overview

5. **Adjust Slushy Viscosity:** In Slushy Mode, you can adjust the viscosity (thickness) of the slush. Use the "A", "B", "C" buttons on the control panel to increase or decrease the viscosity level. Higher numbers result in thicker slush, lower numbers result in more watery slush.
6. **Dispensing:** Once the desired consistency is reached (approximately 45-90 minutes depending on mix and settings), pull down the dispensing handle to serve.

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Video 1: TECSPACE Commercial Slushie Machine in operation, demonstrating filling, mode selection, and dispensing.

CLEANING AND MAINTENANCE

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

1. **Drain Remaining Liquid:** After use, drain any remaining beverage mix from the tanks.
2. **Wash Cycle:** Fill the tanks with clean water and activate the "Wash Mode" on the control panel. Allow it to run for a few minutes, then drain the water.
3. **Disassembly for Deep Cleaning:**
 - Unplug the machine.
 - Remove the dispensing handles and their pins/nozzles.

- Carefully lift and remove the clear beverage tanks.
 - Remove the spiral stirring mechanisms from inside the freezing cylinders.
 - Disassemble any other removable parts as shown in the user manual.
4. **Clean Components:** Wash all removable parts (tanks, handles, stirrers, etc.) with warm, soapy water. Rinse thoroughly and allow them to air dry completely.
 5. **Clean Main Unit:** Wipe down the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or immerse the unit.
 6. **Condenser Cleaning:** Regularly clean the condenser fins on the back of the machine with a soft brush or vacuum cleaner to ensure efficient cooling.
 7. **Lubrication:** Before reassembly, apply a thin layer of the provided food-grade lubricant to the O-rings and moving parts of the dispensing mechanism and stirring shafts to ensure smooth operation and prevent wear.
 8. **Reassembly:** Reassemble all parts in reverse order of disassembly, ensuring all components are securely in place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine not turning on	Power cord unplugged, power switch off, circuit breaker tripped.	Check power connection, ensure switches are on, reset circuit breaker.
Slushy not freezing or too watery	Insufficient sugar content in mix, incorrect mode selected, viscosity setting too low, ambient temperature too high.	Increase sugar content (min 14%), select Slushy Mode, increase viscosity setting, ensure proper ventilation.
Slushy too thick or icy	Viscosity setting too high.	Decrease viscosity setting.
Leaking from dispensing tap	Improperly installed O-rings or seals, worn seals.	Reassemble dispensing tap correctly, replace worn O-rings/seals (use included spares).
Unusual noise during operation	Obstruction in stirring mechanism, machine not level, internal component issue.	Check for obstructions, ensure machine is level. If noise persists, contact customer support.

SPECIFICATIONS

- **Brand:** TECSPACE
- **Model Name:** 8 Gallons Commercial Slushy Machine
- **Capacity:** 8 Gallons (2 tanks, 4 gallons each)
- **Power:** 1060 W

- **Material:** Food-grade 304 Stainless Steel, Food-grade PC (Polycarbonate)
- **Product Dimensions:** 14.6"L x 23"W x 28.3"H
- **Item Weight:** 83.8 Pounds
- **Operation Mode:** Automatic
- **Special Features:** Automatic Clean, Built-In Compressor, Digital Display, Keep Cool Function, Low Noise
- **Slushy Mode Temperature:** 26.6~30.2°F (-3~-1°C)
- **Drink Mode / Night Mode Temperature:** 37.4~44.6°F (3~7°C)



Working mode between Slush Mode Juice Mode and Wash Mode by pressing the function button

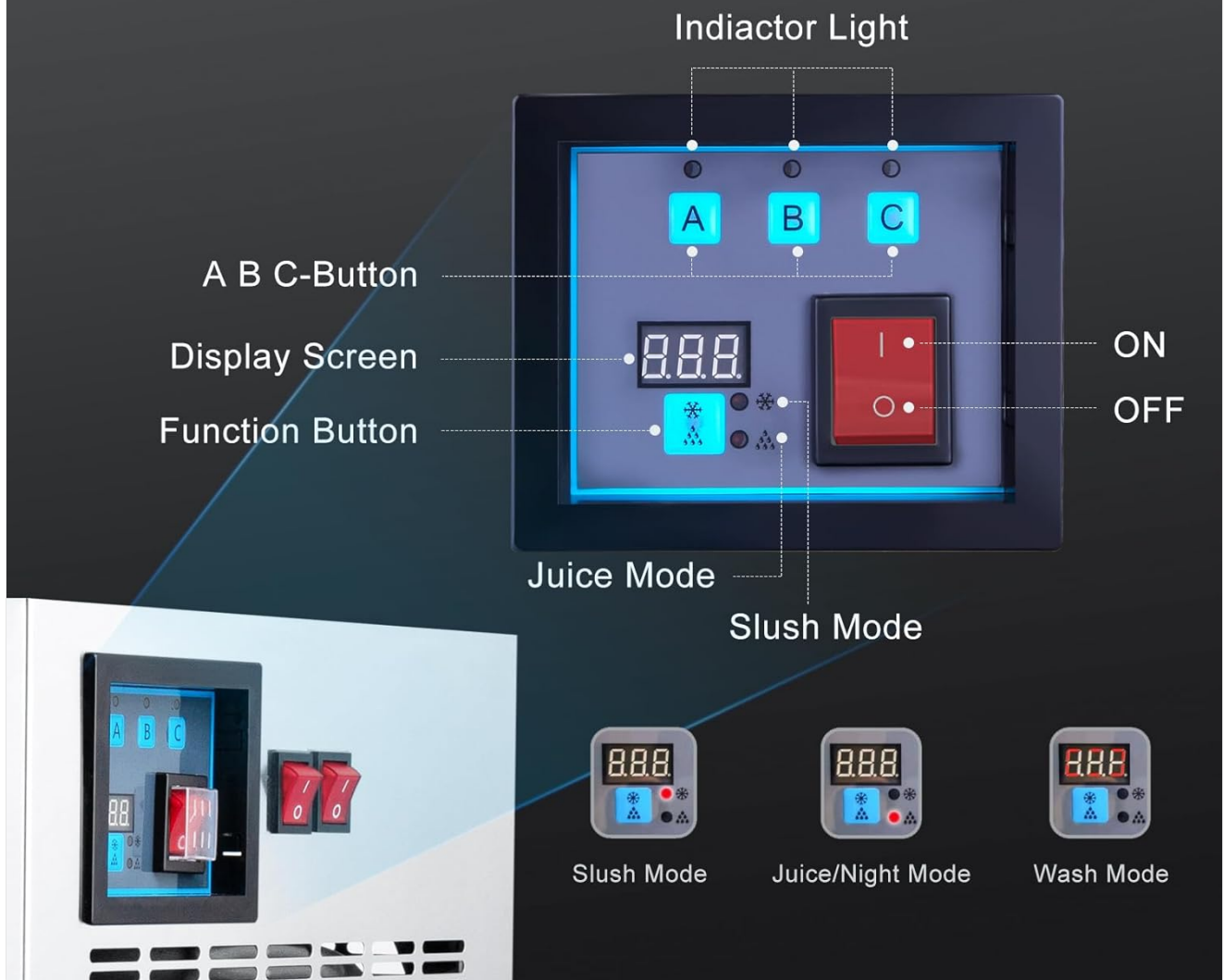


Figure 4: Side and Back Views of the Slushy Machine



Figure 5: Product Dimensions

WARRANTY AND SUPPORT

Your TECSPACE Commercial Slushy Machine comes with an **18-month warranty period**. For any issues or support needs, please contact TECSPACE customer service directly. They are committed to resolving issues within 8 hours.

When contacting support, please have your model number and purchase information readily available.