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› FOHERE Commercial Slushy Machine 8Gal/30L (Model 300A-S) Instruction Manual

FOHERE 300A-S

FOHERE Commercial Slushy Machine 8Gal/30L (Model 300A-S) Instruction Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your FOHERE Commercial Slushy Machine, Model 300A-S. Please read all instructions carefully before use and retain this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the machine is placed on a stable, level surface.
- Do not operate the machine with damaged cords or plugs.
- Keep hands clear of moving parts during operation.
- Unplug the machine before cleaning or performing any maintenance.
- Ensure proper ventilation around the machine to prevent overheating.
- Minimum sugar content in liquid must not be less than 13%. For liquids with alcohol, the temperature needs to be set around -9°C.
- Always add liquid over the white plastic beater (minimum water level).

3. PACKAGE CONTENTS

Your FOHERE Commercial Slushy Machine package includes:

- Commercial Slushy Machine (Main Unit)
- Dual 15L Food-Grade Tanks with Lids
- Helical Augers (Mixing Shafts)
- Drip Trays
- Instruction Manual

4. SETUP INSTRUCTIONS

4.1 Unpacking and Placement

Carefully remove all packaging materials. Place the machine on a sturdy, level countertop with adequate ventilation space around it.

4.2 Assembly

Before first use, ensure all removable parts are clean and properly assembled.

1. Place the sealing ring onto the stainless steel cylinder.
2. Insert the stainless steel cylinder into the tank.
3. Attach the helical auger onto the shaft inside the cylinder.
4. Push the tank firmly onto the base, ensuring it aligns with the seal.
5. Place the lid securely on top of the tank.
6. Install the drip trays below the dispensing spouts.

Video: Assembly of the slush machine. This video demonstrates the correct steps for assembling the tanks, augers, and lids onto the main unit.

5. OPERATING INSTRUCTIONS

5.1 Filling the Tanks

Open the tank lids and pour your desired beverage mixture into each tank. Ensure the liquid level is above the minimum water level mark on the tank to prevent damage to the machine. Close the lids securely.

SIMPLE Cleaning and Maintenance

Only 4 Parts need to be disassembled and cleaned

Daily Quick Cleaning:
Run the mixing function with water for routine cleaning



Deep Cleaning:
Disassemble and clean the 4 parts



Image: Easy-fill tanks. This image shows the transparent tanks being filled with liquid, highlighting the convenience of refilling.

5.2 Control Panel Overview

The control panel allows you to manage the machine's functions. It features buttons for mixing, cold drink mode, slush mode, lighting, and temperature settings.

Video: Control Panel Description and Function (Single Tank). This segment explains the various buttons and their functions on the control panel for a single-tank machine, which is similar to the dual-tank model's individual controls.

Video: Control Panel Description and Function (Dual Tank). This segment details the control panel operations for a dual-tank machine, including individual tank controls.

5.3 Making Slushies/Cold Drinks

1. Ensure the machine is plugged in and the power switch is ON.
2. Press the 'MIXING' key to activate the mixing function for each tank.
3. Select 'SLUSH' mode for frozen beverages or 'COLDDRINK' mode for chilled beverages.
4. Adjust the temperature using the 'TEMPSETTING' or 'SET' and 'ADD/SUBTRACT' keys as needed.
5. Wait for the machine to reach the desired consistency (approx. 25-30 minutes for slushies).
6. Dispense by pulling the handle on the front of each tank.

SELF-SERVE Handle with Drip-Free Pour Spout

Convenient, ergonomically designed comfort handle with a no-drip, no-mess pour spout.



Image: Self-serve handle with drip-free pour spout. This image illustrates the ergonomic design of the handle for convenient and mess-free dispensing.

5.4 Adjusting Minimum Temperature

To adjust the minimum temperature for slush mode:

1. Press 'SET' and 'ADD' simultaneously until 'P00' appears on the screen. Release both buttons.
2. Press 'LIGHTING' to cycle through 'P00' to 'P02'.

3. Once 'P02' is displayed, press 'SUBTRACT' to adjust the temperature to -15°C.
4. The machine will automatically save the setting after a few seconds of inactivity.

Video: How to Adjust Minimum Temperature for Slush Machine. This video demonstrates the steps to access and modify the minimum temperature setting on the control panel.

6. MAINTENANCE

6.1 Daily Cleaning

1. Turn off the slush function and dispense any remaining material.
2. Pour water into the tanks and stir for approximately 1 minute, then drain the water.
3. Turn off the lighting and mixing functions, then switch off the main power.

Video: How to Clean Slush Machine. This video demonstrates the daily cleaning process for the slush machine.

6.2 Deep Cleaning

For deep cleaning, disassemble the tanks, augers, and seals. Wash them thoroughly with detergent and warm water. Ensure all parts are completely dry before reassembly.

6.3 Seal Replacement

If you notice any leakage, the seals may need replacement. Remove the pin and piston from the dispensing handle, take off the old seal, and replace it with a new one. Reinstall the components.

Video: Replacement of Seals. This video guides you through the process of replacing the seals on the dispensing mechanism.

6.4 Handle Replacement

To replace a damaged handle, first remove the existing handle by pressing the pin. Check the seal for damage and replace if necessary. Install the new handle by aligning the pin and pushing it into place.

Video: Replacement of the Handle. This video demonstrates how to remove and replace the dispensing handle.

6.5 Motor and Shaft Replacement

If the motor or shaft requires replacement, carefully unscrew the back panel and the motor screws. Disconnect the old motor and install the new one, ensuring all connections are secure.

Video: Replacement of Motor and Shaft. This video provides detailed instructions for replacing the motor and shaft components.

6.6 Temperature Sensor Replacement

To replace the temperature sensor, unscrew the side panel, unplug the old sensor wire, and carefully remove the sensor. Install the new sensor and reconnect the wiring.

7. TROUBLESHOOTING

Issue	Possible Cause & Solution
Error Code "LLL"	Indicates a low voltage alert. Check the operating voltage. If regular, contact after-sales service.
Mixture Leakage	Remove the material cylinder and mixing shaft. Adjust the placement of the sealing ring or use a new one. Ensure the material cylinder is pressed against the seal and the front is jammed to prevent dislodging.
Display Does Not Light Up (Powered On)	Check the wires connecting to the plastic switch for looseness. Re-check wires on the power switch for looseness. Confirm motherboard wires are secure. Check connecting wires between motherboard and display.
Display Shows 'rh'	This error indicates a potential issue with the solenoid valve. Remove the screw on the solenoid valve with a screwdriver and energize the machine. Lift the solenoid valve upward by hand; normally there is resistance and a “zip” sound. If it lifts easily and makes no sound, it's faulty. (Note: Test must be conducted with the display energized to be effective).
Machine Can't Mix	Check the 3 wires on the motherboard for looseness or disconnection. Open the black rear cover panel and check the wires on the motor for any dislodged connections; try plugging them back in.
1 or 2 Tanks Not Dropping Temperature	Locate the 2 wires on the motherboard for the affected tank and check for loose or disconnected wires.
Fan Blades Not Turning in 'SLUSH' Mode	Locate the 2 wires for the fan on the motherboard and check for loose or disconnected wires.
No Start-Up Sound from Compressor in 'SLUSH' Mode	Locate the 2 wires for the compressor on the motherboard and check for loose or disconnected wires.

Video: Comprehensive Troubleshooting Guide. This video covers various troubleshooting steps for common issues, including electrical problems, leakage, and component replacements.

8. SPECIFICATIONS

Feature	Detail
Brand	FOHERE
Model Number	300A-S
Color	Silver
Capacity	30 Liters (2 x 15L Tanks)
Material	Stainless Steel
Included Components	Slushie Machine
Item Dimensions (L x W x H)	21.65"L x 16.3"W x 32.28"H
Item Weight	134.92 Pounds
Operation Mode	Automatic
Product Care Instructions	Hand Wash

9. WARRANTY AND SUPPORT

The FOHERE Commercial Slushy Machine is ETL certified and approved for commercial use, ensuring high quality and reliability. For any issues or support, please refer to the troubleshooting section or contact FOHERE customer service. Warranty details are typically provided with your purchase documentation.

Contact Information: Please refer to your product packaging or the official FOHERE website for the most up-to-date customer support contact details.