

CHIVALZ AD03

CHIVALZ Slushie Machine User Manual

Model: AD03
Brand: CHIVALZ

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your CHIVALZ Slushie Machine, Model AD03. Please read this manual thoroughly before first use and retain it for future reference.

IMPORTANT SAFETY INFORMATION

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.

- Read all instructions before operating the appliance.
- Do not immerse the main unit (base) in water or other liquids. Only removable components are washable.
- Ensure the appliance is placed on a stable, level surface away from heat sources.
- Keep hands and utensils out of the container during operation to prevent injury and damage to the machine.
- Unplug the machine from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not add ice cubes, solid ingredients (e.g., whole fruits, large chunks), or hot liquids to the machine. This can damage the internal components.
- Ensure the sugar content of liquids is above 4% for optimal freezing. Low sugar content can lead to hard ice formation and potential damage.
- For alcoholic beverages, ensure the alcohol content is between 2.8% and 16%. Higher alcohol content may prevent proper freezing.
- Supervise children closely when the appliance is in use. This appliance is not intended for use by children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

WHAT'S IN THE BOX

Upon opening your CHIVALZ Slushie Machine package, you should find the following items:

- CHIVALZ Slushie Machine (Main Unit)
- Recipe Book
- User Manual (this document)
- Cleaning Brush
- Drip Tray

Note: The drip tray and cleaning brush are typically placed separately in the packaging box.

Tips on Cleaning Slushie Machine

Q: Can I clean my blender with dish soap or in the dishwasher?

A: Removable parts such as the water tank, condensate collector, stirrer, and drip tray can be cleaned with dish soap or in the dishwasher.

Note that you should not use the heated drying function for cleaning.

Q: Can I clean the evaporator and base of the machine?

A: The condensation evaporator and the machine base cannot be cleaned by putting them in water. It is recommended to wipe them clean with a soft cloth and ensure the machine is dry before use.

Image: Overview of the CHIVALZ Slushie Machine and its included accessories, demonstrating the packaging list.

PRODUCT COMPONENTS AND ASSEMBLY

Familiarize yourself with the main components of your slushie machine and how to assemble them.



Image: Exploded view diagram illustrating the simple rotation-based assembly of the slushie machine's main components.

Initial Setup

1. Carefully unpack all components from the box.
2. Before first use, wash all removable parts (transparent bucket, stirring rod, lid, drip tray) with warm soapy water or place them in the dishwasher. Do not use the heated drying function.

3. Wipe the main unit (base) with a soft, damp cloth. Ensure it is completely dry before plugging in.
4. Assemble the stirring rod into the transparent bucket, then attach the bucket to the main unit by rotating it until it locks into place.
5. Place the lid securely on top of the transparent bucket.
6. Position the drip tray at the base of the machine.
7. Place the assembled machine on a stable, flat, and dry surface.
8. Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Your CHIVALZ Slushie Machine is designed for ease of use, featuring flash freezing technology and preset programs.

General Operation



Image: The top-fill design allows for quick and easy pouring of liquids directly into the machine.

1. Ensure the machine is clean and properly assembled.
2. Prepare your liquid mixture. Remember:
 - Sugar content must be more than 4%. If less, add 1-2 tablespoons of sugar per batch.
 - Alcohol content for alcoholic beverages should be between 2.8% and 16%.
 - Do NOT add ice, solid ingredients, or hot liquids.
 - Stir the mixture well before pouring it into the container.
3. Pour the prepared liquid into the transparent bucket. Do not exceed the 54 fluid ounce safe capacity mark, though the maximum liquid filling capacity is 64 fluid ounces. Exceeding the safe capacity may lengthen slush-making time.
4. Close the lid securely.
5. Select your desired program using the control panel.
6. The machine will begin processing. The LED display will show the temperature and progress.
7. Once the program is complete, dispense your frozen beverage using the tap.

6 Preset Programs & LED Display

The machine features an intuitive LED display and 6 convenient preset programs for various frozen treats:

Smart Interface Precision LED Control

6 Pre-Set Beverage Programs



Image: The smart interface with precision LED control allows selection of 6 pre-set beverage programs.

- **Ice Cream:** For creamy, soft-serve ice cream.
- **Slush:** Ideal for classic fruit slushies or sodas.
- **Spiked Slush:** Optimized for alcoholic frozen drinks like margaritas.
- **Frappe:** For coffee-based or other thick, icy blended drinks.
- **Milkshake:** For smooth and rich milkshakes.
- **Chilled Juice:** To perfectly chill and slightly thicken juices.

The LED display allows for precise temperature control, enabling you to customize the texture of your drinks from thick and creamy to light and refreshing.

12-Hour Preset Timer

The built-in timer allows you to schedule your frozen drinks up to 12 hours in advance, ensuring your beverage is ready exactly when you want it.

12-HOUR PRESET

Set It & Forget It –
Perfect Slushies Anytime

12.0 H



Image: Set the machine to prepare your slushie up to 12 hours ahead, perfect for planning.

No Ice Needed Technology

This machine utilizes flash freezing technology to transform liquids into icy beverages without the need for pre-crushed ice. Simply add your liquid mixture, and the machine does the rest.

NO ICE NEEDED

Simply Add Liquid for
Perfect Slushies



Image: The machine operates without the need for added ice, simplifying the process.

RECIPES AND LIQUID GUIDELINES

Achieving the perfect frozen consistency depends on the liquid composition. Follow these guidelines for best results.

Sugar Content Guidelines

For optimal slushie consistency, the liquid's sugar content should be above 4%. Low sugar content can result in the liquid freezing too hard, potentially jamming the stirrer.

Does the machine buzzing or rattling noises?

A buzzing sound from the compressor during ice-making is normal. If there's a rattling noise, it may be because the liquid has too little sugar (e.g., sugar-free cola). This causes hard ice to jam the stirrer, rubbing against the condenser. Add some liquid to melt the ice to avoid jamming. Clean the machine if necessary.



Image: Guidelines for sugar content to ensure proper freezing and consistency.

If your liquid has less than 4% sugar, add 1-2 tablespoons of sugar per batch. Stir thoroughly before pouring into the machine. You can also use liquid sweeteners (syrops, juice, honey) or granular sugars (coconut, date, regular sugar) mixed with water.

Alcohol Content Guidelines

When making alcoholic frozen beverages, the ideal alcohol concentration is between 2.8% and 16%. Higher alcohol content can inhibit freezing.

Slushie Machine Capacity and Packaging List

Q: Why is it advertised as 88oz, but the machine I received is 54oz?

A: 88oz is the maximum storage capacity of the water tank, and 54oz is the maximum safe capacity for adding liquid.

Q: What accessories are included with the package?

A: Our product includes the slushie machine, instruction manual, user guide, recipe book, cleaning brush, etc.



Note: The drip tray and cleaning brush are placed separately in the packaging box.

Image: Guidelines for alcohol content in frozen beverages.

For high-proof alcohol, dilute with 1/4 cup non-alcoholic liquid. If a drink is too strong or not freezing properly, you can:

1. Reset: Hold the power button to pause.
2. Dilute: Mix in 1/4 cup liquid (water, soda, or tea).
3. Restart: Hold the power button and tap the SPIKED SLUSH program again.

CLEANING AND MAINTENANCE

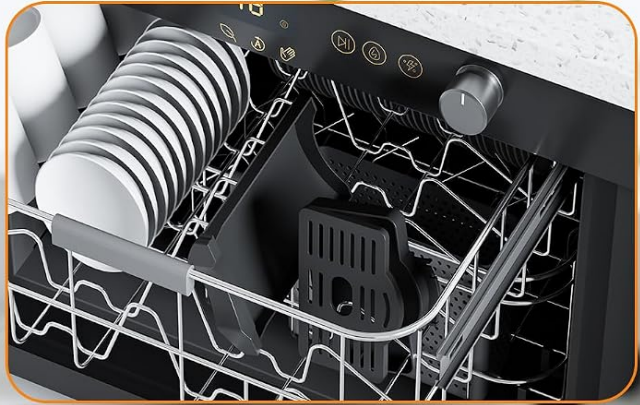
Regular cleaning ensures optimal performance and longevity of your slushie machine.

Self-Cleaning Function

The machine features a convenient 3-minute self-cleaning function.

Self-Clean & Dishwasher-Friendly

One-Click Cleaning,
Easy Maintenance



3-minute self-cleaning

Image: The self-clean function simplifies daily maintenance, and removable parts are dishwasher-friendly.

To use the self-cleaning function, ensure the transparent bucket is empty, then add a small amount of water and select the clean program.

Manual Cleaning of Components

Low Sugar Tips

»» For Best Results:

- Use liquids with >4% sugar (e.g., juice, milk).
- If sugar <4%, add 1-2 tbsp sugar per batch.

Refer to drink / liquid nutrition label to ensure sugar content meets the recommended minimums below:

Listed Serving Size	Minimum Total Sugar Amount
8 oz (240 ml)	8g
12 oz (355 ml)	11g
20 oz (591 ml)	18g

Sugar Percentage

TO MAKE SLUSHIE

sugar shall be above this limit



»» Sweetness Boost Needed?

- 1 Mix in 1-2 spoons of: Liquid sweeteners (syrops / juice / honey) or Granular sugars with water
- 2 (coconut / date / regular sugar)
- 3 Stir thoroughly before pouring into machine
Restart mode to refresh settings Think of it like seasoning - adjust to your taste!

Image: Cleaning instructions for various parts of the slushie machine.

- **Removable Components:** The water tank (transparent bucket), condensate collector, stirrer, and drip tray are dishwasher-safe. They can also be cleaned with dish soap and warm water. Do not use the heated drying function in the dishwasher.
- **Evaporator and Machine Base:** The condensation evaporator and the machine base cannot be cleaned by immersing them in water. It is recommended to wipe them clean with a soft, damp cloth. Ensure the machine is completely dry before next use.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

E0 Error Displayed



Image: Explanation for the E0 error code on the slushie machine.

If the machine displays an "E0" error and does not run:

- **First Use:** The transparent bucket lid may have been missing at shipment. Contact the seller for a replacement.
- **After Use/Cleaning:** You likely forgot to reinstall the lid when disassembling the water tank. Check that all accessories are properly reinstalled.

Buzzing or Rattling Noises



Outdoor party

Image: Information regarding unusual noises from the slushie machine.

- A buzzing sound from the compressor during ice-making is normal.
- If there's a rattling noise, it may be because the liquid has too little sugar (e.g., sugar-free cola). This causes hard ice to jam the stirrer, rubbing against the condenser. Add some liquid to melt the ice to avoid jamming. Clean the machine if necessary.

Liquid Not Freezing or Slush Not Forming



Vanilla Ice Cream Light & Refreshing

Denser than clouds, lighter than cream.
A simple and classic treat for all ages.
Experience unprecedented soft serve
ice cream.

Image: Troubleshooting tips for when the machine is not producing slush or ice effectively.

- **Sugar Content:** Check if the liquid sugar content is over 4%. If lower, add 1-2 spoons of sugar.
- **Temperature Setting:** Lower the set temperature for better results.
- **Liquid Volume:** Do not exceed the maximum safe liquid line (54oz), as it can lengthen slush-making time.
- **Alcohol Content:** Ensure alcohol content is within the recommended range (2.8%-16%).

SPECIFICATIONS

Feature	Detail
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Model Number	AD03
Product Dimensions	17.32 x 17.13 x 8.27 inches
Item Weight	26.4 Pounds
Manufacturer	CHIVALZ
Maximum Liquid Capacity	64 fluid ounces (approx. 1.89 Liters)
Recommended Safe Capacity	54 fluid ounces (approx. 1.6 Liters)
Preset Programs	6 (Ice Cream, Slush, Spiked Slush, Frappe, Milkshake, Chilled Juice)
Timer Function	Up to 12 hours preset
Cleaning	Self-cleaning function, dishwasher-safe removable parts

Large Capacity & Compact Size

Makes More Slushies
in Less Space

1.6L

Large Capacity



6-8 CUPS



Image: Dimensions and capacity details of the CHIVALZ Slushie Machine.

WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about replacement parts, please contact CHIVALZ customer service or the retailer from whom you purchased the product. Keep your purchase receipt as proof of purchase for warranty claims.

You can often find contact information on the manufacturer's official website or through your Amazon order details.

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This manual is for informational purposes only. Specifications are subject to change without notice.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question

and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question