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OYLUS SBL-2408B

OYLUS SBL-2408B No-Ice-Needed Slushie Machine Instruction Manual

Model: SBL-2408B

Introduction

Welcome to the OYLUS No-Ice-Needed Slushie Machine. This appliance is designed to create a variety of frozen beverages quickly and conveniently without the need for ice cubes. Please read this manual thoroughly before use to ensure safe and optimal operation.

Important Safety Information

- Read all instructions before use.
- Do not immerse the main unit in water or other liquids.
- Keep out of reach of children.
- Ensure the unit is unplugged before cleaning or maintenance.
- Only use attachments recommended by the manufacturer.
- Ensure proper ventilation around the unit during operation.

Package Contents

- OYLUS Slushie Machine (Main Unit)
- Removable Vessel
- Stirrer Blade
- Drip Tray
- Cleaning Brush
- User Manual (this document)

Product Overview

Familiarize yourself with the components of your OYLUS Slushie Machine.



This image displays an exploded view of the OYLUS Slushie Machine, highlighting its various parts. Key components include the vessel, stirrer blade, evaporator, condensation catch, mesh, handle, discharge hole, temperature LED display, base, and drip tray.

1. Vessel
2. Fill Port & Cover
3. Stirrer Blade
4. Evaporator
5. Condensation Catch
6. Mesh
7. Container Lock Handle
8. Handle
9. Discharge Hole
10. Temperature LED Display
11. Base
12. Drip Tray

Initial Setup

1. Unpack all components and remove any packaging materials.
2. Clean the removable parts (vessel, stirrer blade, drip tray) with warm, soapy water. Rinse thoroughly and dry.
3. Assemble the stirrer blade inside the vessel.
4. Place the vessel onto the main unit, ensuring it is securely locked in place with the container lock handle.
5. Insert the drip tray into its designated slot at the base of the machine.
6. **Important**: Before plugging in, let the unit sit upright for at least 2 hours to allow the refrigerant to settle. This ensures optimal performance and longevity of the appliance.



The image shows the OYLUS Slushie Machine on a countertop, with a sticker indicating to let the unit sit upright for 2 hours before plugging in to allow the refrigerant to settle.

Operating Instructions

Your OYLUS Slushie Machine features a user-friendly interface with preset programs and temperature control.

General Operation

1. Ensure the machine is properly assembled and plugged into a grounded electrical outlet.
2. Open the fill port cover on top of the vessel.
3. Pour your desired liquid into the vessel. Ensure the liquid level is between the MIN FILL (17 oz) and MAX FILL (54 oz) lines. For ice cream, the MAX FILL is 34 oz.



This image provides a close-up view of the slushie machine's vessel, indicating the maximum fill line at 54 oz and the minimum fill line at 17 oz. It also shows a specific maximum fill line for ice cream at 34 oz.

4. Close the fill port cover.
5. Press and hold the Power (O/M) button for 3 seconds to turn on the machine. The LED display will show "OFF".
6. Press the Mode (O/M) button repeatedly to cycle through the 6 preset programs until your desired program is selected.



The image shows a close-up of the control panel of the OYLUS Slushie Machine, highlighting the 6 preset programs: Ice Cream, Slush, Spiked Slush, Frappe, Milkshake, and Chilled Juice.

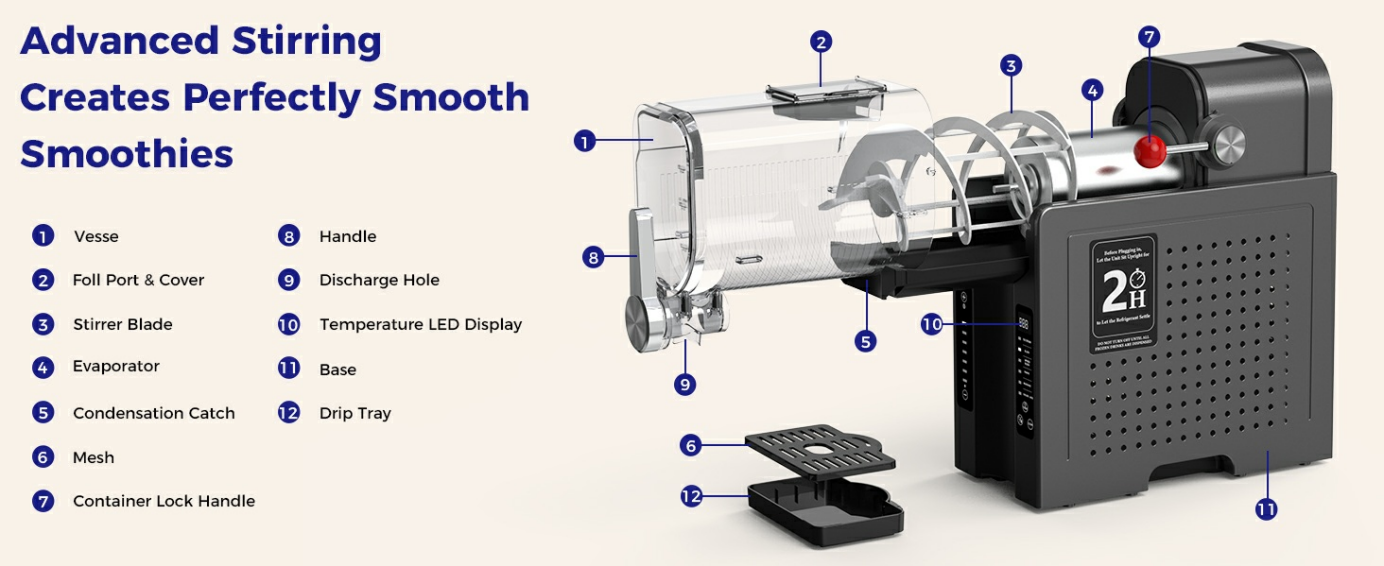
7. The machine will automatically begin the freezing process. The real-time temperature will be displayed on the LED screen.
8. Once the program is complete, the machine will beep. Rotate the dispense handle 90 degrees to pour your frozen drink into a cup.



A person is shown dispensing a vibrant red slushie from the OYLUS Slushie Machine into a glass, demonstrating the ergonomic handle for easy serving.

Liquid Requirements

For optimal results and to prevent damage to the machine, adhere to the following liquid requirements:



This diagram illustrates the recommended sugar and alcohol content limits for various beverages when using the slushie machine. For non-alcoholic drinks, a minimum of 4% sugar is required. For alcoholic drinks, the alcohol content should range from 2.8% to 16%.

- **Sugar Content:** All ingredients must have a sugar content of at least 4%. Liquids that are too thin may cause a rubbing noise from the stirrer. Add 1-2 tablespoons of sugar, syrup, or honey per cup to thicken if needed. Sugar-free substitutes or artificial sweeteners will not meet the minimum sugar requirements.
- **Alcohol Content (for Spiked Slush):** When using the "Spiked Slush" preset, all premade ingredients (such as wine, beer, etc.) must have an alcohol content ranging from 2.8% to 16%. Too much alcohol (over 16%) can prevent the slushie from freezing. For best results, add more juice, soda, or water to dilute it and improve freezing.

6 Preset Programs

Choose from the following programs for perfect results:



This image displays the control panel with its 6 preset programs: Ice Cream, Slush, Spiked Slush, Frappe, Milkshake, and Chilled Juice, each accompanied by an image of the resulting drink.

- **Ice Cream:** For creamy homemade ice cream.
- **Slush:** Ideal for fruit slushies, sodas, or juices.
- **Spiked Slush:** Perfect for alcoholic frozen cocktails like margaritas.
- **Frappe:** For coffee-based or other blended frappes.
- **Milkshake:** For thick and creamy milkshakes.
- **Chilled Juice:** To quickly chill beverages without freezing.

Adjustable Thickness

Use the +/- buttons on the control panel to adjust the thickness of your frozen drink. Higher settings result in a thicker consistency, while lower settings produce a thinner drink.

12-Hour Delay Start (Reservation Function)

The machine features a reservation function allowing you to set a delay start from 1 to 12 hours.



The image shows a close-up of the machine's LED display, which reads "04H", indicating a 4-hour delay start has been set.

1. After adding ingredients and selecting a program, press the "TIMER" button.
2. Use the +/- buttons to set the desired delay time (1-12 hours).
3. The machine will start automatically after the set delay time.

Maintenance and Cleaning

Regular cleaning ensures hygiene and extends the lifespan of your slushie machine.

Self-Cleaning Function

1. After dispensing your drink, ensure the vessel is empty.
2. Add approximately 20-30 oz of clean water to the vessel.
3. Press the "CLEAN" button on the control panel. The machine will automatically run a cleaning cycle.
4. Once the cycle is complete, drain the water by rotating the dispense handle.

Your browser does not support the video tag.

This video demonstrates the self-cleaning function of the OYLUS Slushie Machine. It shows water being added to the vessel and the machine running a cycle to clean itself, followed by draining the water.

Manual Cleaning and Disassembly

1. Unplug the machine from the power outlet.
2. Lift the container lock handle to release the vessel. Carefully remove the vessel from the main unit.
3. Disassemble the stirrer blade from inside the vessel.
4. Remove the drip tray from the base.



The image shows hands disassembling the OYLUS Slushie Machine. The clear vessel is being removed from the main unit, and the internal stirrer components are visible, indicating preparation for manual cleaning.

5. Wash all removable parts (vessel, stirrer blade, drip tray) with warm, soapy water using the provided cleaning brush. Rinse thoroughly and dry completely before reassembling.



This image shows a person using a cleaning brush to clean the interior of the clear vessel of the OYLUS Slushie Machine under running water, demonstrating the ease of manual cleaning.

6. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
7. Ensure all parts are dry before reassembly and storage.

Troubleshooting

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power button not held long enough.	Ensure unit is plugged in. Press and hold Power button for 3 seconds.
Liquid not freezing or too thin.	Insufficient sugar content; Too much alcohol (for spiked drinks); Liquid not pre-chilled.	Add 1-2 tablespoons of sugar/syrup per cup. Dilute alcoholic drinks if over 16% ABV. Use pre-chilled liquids for faster results.
Rubbing noise during operation.	Liquid too thin.	Increase sugar content as per liquid requirements.
Dispense handle is stuck.	Frozen mixture is too thick.	Allow mixture to slightly thaw or use a lower thickness setting next time.

Specifications

Brand: OYLUS

Model Name: Slushie Machine

Model Number: SBL-2408B

Color: Gray

Capacity: 70 oz (Vessel), Max 54 oz (Smoothies), Max 34 oz (Ice Cream)

Material: Stainless Steel

Special Features: Auto Cleaning, Low Noise, RapidChill Technology, 12-Hour Delay Start

Operation Mode: Automatic

Item Weight: 23.3 Pounds

Product Dimensions: 16.02 x 6.93 x 16.1 inches

UPC: 607609477389

Warranty and Support

For warranty information, technical support, or customer service inquiries, please refer to the contact details provided on the product packaging or visit the official OYLUS website. Keep your purchase receipt as proof of purchase.

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