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Fesoiu Slushie Machine User Manual

Model: Slushie Machine

INTRODUCTION

Thank you for choosing the Fesoiu Slushie Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the main unit in water or other liquids.
- Ensure the power supply matches the voltage specified on the appliance.
- Keep hands and utensils out of the barrel during operation to prevent injury.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only.
- Ensure proper ventilation around the machine during operation.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the components of your Fesoiu Slushie Machine.



Figure 1: Front view of the Fesoiu Slushie Machine with a prepared slushie in a glass, showcasing its sleek design and user interface.

3X Faster Freezing, No Ice Needed



Fast Cooling



360° Uniform cooling



Low Noise



Figure 2: Diagram illustrating the internal cooling system and 360-degree uniform cooling technology, highlighting the rapid freezing capability without the need for ice.

Key Components:

- **Main Unit:** Houses the motor, cooling system, and control panel.
- **Transparent Barrel:** 88oz (2.6L) capacity for mixing and freezing beverages.
- **Mixing Fan Blades:** Ensures even freezing and consistent texture.

- **Dispensing Spout:** For serving the frozen beverage.
- **Control Panel:** Features power button, preset mode selections (Slush, Milkshake, Frozen Juice), and texture control levels.
- **Drip Tray:** Collects any spills for easy cleanup.
- **Lid:** Covers the barrel during operation.

SETUP

1. **Unpack:** Carefully remove all packaging materials and inspect the machine for any damage.
2. **Clean Before First Use:** Wash the transparent barrel, lid, mixing fan blades, and drip tray with warm, soapy water. Rinse thoroughly and dry completely. The barrel, lid, and drip tray are dishwasher-safe.
3. **Assemble:** Place the mixing fan blades inside the transparent barrel. Secure the barrel onto the main unit. Ensure the lid is properly seated. Position the drip tray under the dispensing spout.
4. **Placement:** Place the slushie machine on a stable, flat, and dry surface, away from direct sunlight or heat sources. Ensure adequate ventilation around the unit.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

The Fesoiu Slushie Machine features 3 smart preset modes and 10 levels of texture control for versatile frozen drink preparation.

As Simple as 1-2-3



Add Drinks



Select a
Program



Wait for the
Smoothie



Figure 3: Simple 3-step operation: Add your desired beverage, select a program, and wait for your frozen treat.

1. **Prepare Your Mixture:** Pour your desired beverage into the transparent barrel. The maximum liquid capacity is 62oz, and the minimum is 16oz.

- For optimal consistency, ensure your mixture has a **minimum 5% sugar content**. Sugar substitutes or artificial sweeteners are not recommended as they may affect freezing.
- For alcoholic slushies, maintain an **alcohol by volume (ABV) between 2.8% and 16%**.
- Always stir your mixture thoroughly before pouring it into the machine.

2. **Select a Program:** Use the control panel to choose one of the three preset modes:

- **Slush:** Ideal for fruit slushies, frozen margaritas, and other icy drinks.
- **Milkshake:** Perfect for creamy, thick milkshakes.
- **Frozen Juice:** For making juice smoothies with a smooth texture.



Figure 4: Visual guide to the three smart preset modes and their typical applications, such as transforming wine into frozen margaritas or milk into strawberry milkshakes.

3. **Adjust Texture (Optional):** Use the 10-level texture control to fine-tune the consistency of your frozen drink, from softer to harder.
4. **Start Operation:** Press the start button. The machine will begin the freezing and mixing process. Preparation time typically ranges from 15 to 45 minutes, depending on the selected mode and desired texture.
5. **Serve:** Once the program is complete, dispense your frozen beverage by operating the spout.

Sugar and Alcohol Content Guidelines:

Adhering to these guidelines ensures proper freezing and delicious results.

Tips of Sugar & Alcohol Content

>5%
Sugar content

2.8-16%
Alcohol content

Amount of Raw Material	Minimum Sugar Content
8 oz (240 ml)	24g
12 oz (355 ml)	36g
20 oz (591 ml)	60g

Amount of Raw Material	Minimum Alcohol Content
3 cups (24 oz)	½ cup (4 oz)
4.5 cups (36 oz)	¾ cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)



- Using unsuitable ingredients may cause damage.
- Sugar-free substitutes or artificial sweeteners cannot meet the minimum or maximum sugar content requirements. Diet drinks are not suitable for use in this machine.
- If the sugar content is too low, the machine will detect it and trigger an alarm. The mode indicator lights will flash as a reminder.

Figure 5: Detailed table outlining the minimum sugar content required based on raw material volume, and minimum alcohol content for alcoholic beverages. Note: Sugar-free substitutes are not recommended.

Important Note: If the sugar content is too low, the machine may detect it and trigger an alarm, as it can cause damage to the unit.

MAINTENANCE AND CLEANING

Regular cleaning ensures hygiene and extends the lifespan of your Fesoju Slushie Machine.

Zero Mess, 90s Self-Cleaning



Figure 6: Illustration of the machine's self-cleaning function and the ease of cleaning detachable parts, including dishwasher-safe components.

Auto-Cleaning Function:

The machine features a convenient one-touch Rinse cycle for quick cleaning.

1. After use, empty any remaining liquid from the barrel.
2. Fill the barrel with clean water up to the maximum liquid line.

3. Select the "Rinse" mode on the control panel. The machine will circulate water to clean the internal components.
4. Once the cycle is complete, drain the water.

Deep Cleaning and Disassembly:

For thorough cleaning, especially after preparing sugary or alcoholic beverages, disassemble the relevant parts.



Figure 7: Step-by-step guide for disassembling the machine's components for comprehensive cleaning, including unscrewing the knob, removing the ingredient bucket, mixing fan blades, sealing ring, water box, and water collection tray.

1. Unplug the machine from the power outlet.
2. Unscrew the knob on the side of the barrel.
3. Carefully remove the transparent barrel (ingredient bucket).
4. Remove the mixing fan blades from inside the barrel.
5. Remove the sealing ring.
6. Remove the water box and water collection tray.
7. Wash all detachable parts (barrel, lid, mixing fan blades, sealing ring, water box, drip tray) with warm, soapy water. These parts are dishwasher-safe.
8. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
9. Ensure all parts are completely dry before reassembling.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker.
Liquid is not freezing or not slushy enough.	Insufficient sugar content; too much alcohol; ambient temperature too high; machine overloaded.	Ensure mixture has at least 5% sugar content. Adjust alcohol content to 2.8-16% ABV. Operate in a cooler environment. Do not exceed 62oz max liquid capacity. Try a harder texture setting.
Machine makes unusual noise.	Improper assembly of parts; foreign object in barrel.	Ensure all detachable parts are correctly assembled. Unplug and check for any obstructions in the barrel or mixing mechanism.
Liquid leaks from the machine.	Sealing ring not properly installed; barrel not seated correctly; drip tray full.	Check and re-install the sealing ring. Ensure the barrel is securely attached to the main unit. Empty the drip tray regularly.
Mode indicator lights flash.	Sugar content too low.	This is an alarm indicating insufficient sugar content. Add more sugar to your mixture or use a different recipe.

SPECIFICATIONS

Feature	Detail
Brand	FesoIU
Model Number	Slushie Machine
Item Weight	9 Pounds
Barrel Capacity	88 oz (2.6 L)
Max Liquid Capacity	62 oz
Min Liquid Capacity	16 oz
Preset Modes	Slush, Milkshake, Frozen Juice
Texture Control	10 Levels Adjustable
Cleaning	One-touch Rinse cycle, Dishwasher-safe detachable parts
First Available Date	March 26, 2025

Dimensions



Figure 8: Dimensional overview of the Fesoiu Slushie Machine, including height, width, and depth measurements, along with a visual of included extra parts.

WARRANTY AND SUPPORT

Your Fesoiu Slushie Machine is designed for durability and performance. While specific warranty details are not provided in this manual, please refer to your purchase documentation for warranty information. For any assistance, troubleshooting beyond this guide, or inquiries, our expert support team is available to help you.

Please contact customer support via the retailer's platform or the contact information provided with your purchase.

Return Policy: This product typically includes a 30-day refund/replacement policy. Please check with your seller for specific terms.