

## SOZT KMBS02

# SOZT 2-in-1 Slush & Ice Cream Maker User Manual

Model: KMBS02

This manual provides instructions for the safe and efficient operation of your SOZT 2-in-1 Slush & Ice Cream Maker.

## 1. IMPORTANT SAFEGUARDS

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Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the unit is securely installed before turning on the machine.
- Add liquids only. Do not add ice, solid, or hot ingredients directly into the freezing chamber.
- Do not put your hand into the mixing drum to avoid injury during operation.
- Ensure proper ventilation around the machine during operation.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Keep the appliance out of reach of children.

## 2. PRODUCT OVERVIEW

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### Key Features

- **2-in-1 Versatility:** Enjoy creamy ice cream or refreshing slushies with a single appliance.
- **Advanced 360° Surround Cooling:** Ensures consistent texture and flavor without the need for added ice.
- **No Ice Needed:** Prevents dilution and preserves the richness of your drinks and desserts.
- **Wide Beverage Compatibility:** Works with juice, soda, chocolate milk, coffee, wine, and more.
- **One-Touch Auto Cleaning:** Simplifies maintenance with a built-in cleaning mode.
- **Double-Layer Tank:** Provides insulation to keep contents cool.

### Components

Familiarize yourself with the main parts of your SOZT 2-in-1 Slush & Ice Cream Maker:

- Main Unit (housing the compressor and control panel)
- Transparent Freezing Bucket

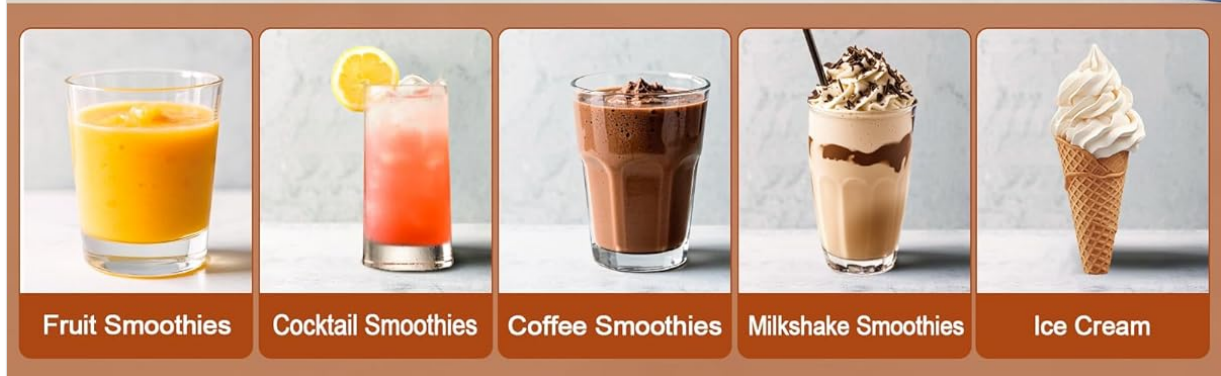
- Mixing Paddle/Stirrer
- Dispensing Handle
- Removable Drip Tray
- Control Panel with LED Display and Mode Selection
- Ice Cream Cone Holder (integrated on the side)

## Slush Machine & Ice Cream Machine **2-IN-1**



Figure 2.1: Overview of the SOZT 2-in-1 Slush & Ice Cream Maker with its main features.

# Customize Your Slush & Ice Cream: Diverse Flavor Choices



Fruit Smoothies

Cocktail Smoothies

Coffee Smoothies

Milkshake Smoothies

Ice Cream

Figure 2.2: All detachable components of the machine for easy cleaning and assembly.

## 3. SETUP

### Unpacking

- Carefully remove all packaging materials.
- Check that all components listed in the manual are present and undamaged.

### Initial Cleaning

Before first use, clean all removable parts thoroughly.

- Wash the transparent freezing bucket, mixing paddle, and dispensing handle with warm, soapy water.

Rinse thoroughly and dry.

- Wipe the main unit with a damp cloth. Do not immerse the main unit in water.

## Assembly

- Place the main unit on a stable, level surface.
- Insert the mixing paddle into the freezing bucket.
- Attach the freezing bucket assembly to the main unit, ensuring it locks securely into place.
- Attach the dispensing handle to the front of the freezing bucket.
- Place the drip tray at the base of the dispensing area.



Figure 3.1: Quick and easy steps for preparing your frozen treats.

## 4. OPERATING INSTRUCTIONS

### Control Panel

The control panel features an LED display, On/Off button, Menu button, and a Level knob to adjust settings.



Figure 4.1: The control panel offers 6 preset modes for various frozen creations.

### Making Slushies

1. Ensure the machine is assembled correctly and plugged in.
2. Pour your pre-mixed liquid into the transparent freezing bucket. Do not exceed the MAX fill line.
3. Press the 'Menu' button to select the 'Slushie' mode.
4. Adjust the 'Level' knob to your desired consistency (e.g., LEO4 for standard slushie).
5. Press the 'On/Off' button to start the freezing process.
6. Wait for approximately 15-45 minutes until the slushie reaches the desired consistency.
7. Pull the dispensing handle down to serve.

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Video 4.1: Demonstration of the 2-in-1 machine making slush, highlighting the pouring and dispensing process.

### Making Ice Cream

1. Prepare your ice cream mixture according to your recipe.
2. Pour the mixture into the transparent freezing bucket. Do not exceed the ICE CREAM MAX fill line.
3. Press the 'Menu' button to select the 'Soft Ice Cream' mode.
4. Adjust the 'Level' knob for desired firmness.
5. Press the 'On/Off' button to start the freezing process.
6. Wait for approximately 30-60 minutes until the ice cream reaches the desired soft-serve consistency.
7. Pull the dispensing handle down to serve into cones or bowls.

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Video 4.2: A user demonstrates making soft-serve ice cream with the machine, showing the pouring of liquid and dispensing of the finished product.

### Using Different Modes

The machine offers various modes for different frozen treats:

- **Slushie:** For frozen beverages like fruit slushies or margaritas.

- **Soft Ice Cream:** For creamy, soft-serve style ice cream.
- **Spiked Slushie:** Optimized for alcoholic frozen drinks (supports 2.8%–16% alcohol content).
- **Cold Drink:** For chilling beverages without freezing them.
- **Milkshake:** For thick and creamy milkshakes.
- **Extrude/Clean:** Used for dispensing and the self-cleaning function.



Figure 4.2: Examples of customized frozen treats, including fruit smoothies, cocktails, coffee, milkshakes, and ice cream.

## 5. RECIPES AND TIPS

### Important Tip for Best Results

To ensure proper freezing and texture, use beverages that contain at least 13% sugar. Sugar-free or

artificially sweetened drinks may not freeze correctly. Refer to the included recipe guide for sweetening tips and flavor ideas.

### Homemade Ice Cream Base (Vanilla)

This simple recipe provides a delicious vanilla soft-serve base:

- 2 ½ cups whole milk
- ½ cup heavy cream
- 4 oz granulated sugar
- 1 tbsp real vanilla extract

**Instructions:** Stir all ingredients together until the sugar dissolves. Pour into the machine and select 'Soft Ice Cream' mode. Serve when desired consistency is reached.

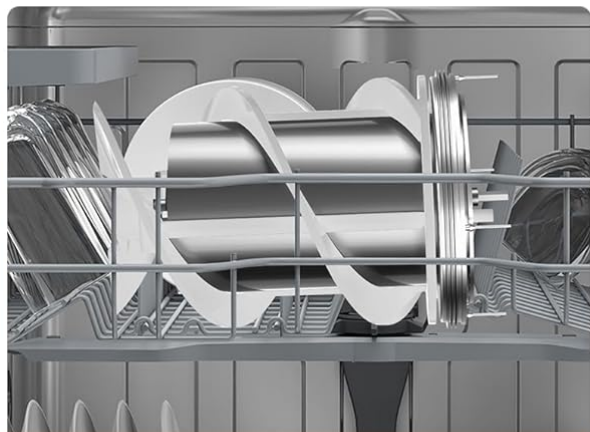


## Clean In A Snap

User-Friendly Disassembly for Ultimate Convenience



Manual Cleaning



Dishwasher Cleaning

## 6. CLEANING AND MAINTENANCE

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### Auto-Clean Mode

The machine features a convenient one-touch auto-clean mode:

1. After dispensing, add clean water to the freezing bucket.
2. Select the 'Extrude/Clean' mode from the control panel.
3. Allow the machine to run for a few minutes to rinse the internal components.
4. Pull the dispensing handle to drain the water. Repeat if necessary.

### Manual Cleaning

For thorough cleaning, disassemble the removable parts:

1. Unplug the machine.
2. Remove the dispensing handle, freezing bucket, and mixing paddle.
3. Wash these parts with warm, soapy water. They are dishwasher safe.
4. Use the included cleaning brush to remove any stubborn residue.
5. Wipe the exterior of the main unit with a damp cloth.
6. Ensure all parts are completely dry before reassembling or storing.



Figure 6.1: The condensation-free design collects moisture internally, and the double-layer structure locks in cold and isolates external heat.



Figure 6.2: User-friendly disassembly allows for both manual and dishwasher cleaning of components.

## 7. TROUBLESHOOTING

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If you encounter any issues with your SOZT 2-in-1 Slush & Ice Cream Maker, please refer to the following common problems and solutions:

- **Machine not turning on:** Ensure the power cord is securely plugged into a working outlet. Check the On/Off button.
- **Liquid not freezing:** Verify that the correct mode is selected and the 'Level' knob is set appropriately. Ensure the liquid contains sufficient sugar (at least 13%).
- **Liquid too thin/watery:** Increase the 'Level' setting for a colder temperature. Add 1-2 tablespoons of sugar, syrup, or honey per cup to thicken it.
- **Rubbing noise during operation:** If the liquid is too thin, the stirrer may make a rubbing noise. Thicken the liquid as suggested above.
- **Machine stops unexpectedly:** Check for error codes on the LED display and consult the detailed troubleshooting section in the full manual.

For more detailed troubleshooting, please consult the comprehensive instruction manual included with your product.

## 8. SPECIFICATIONS

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Technical details for the SOZT 2-in-1 Slush & Ice Cream Maker (Model KMBS02):

<b>Specification</b>	<b>Detail</b>
Brand	SOZT
Model Name	KMBS02
Capacity	4.7 Pounds (approx. 75 oz)
Product Dimensions	17.26"L x 8.75"W x 17.41"H
Item Weight	24.69 Pounds
Material	PE
Special Feature	Automatic Clean, Double Insulated Freezer
Operation Mode	Automatic
Product Care Instructions	Dishwasher Safe (for removable parts)

# Enhanced Volume Slush Maker Meet the Needs of Crowds



**6-8** Cups/Round  
**250** ml/Cups



Figure 8.1: The machine's dimensions and capacity, indicating 6-8 cups per round (250 ml/cup).

## 9. WARRANTY AND SUPPORT

Your SOZT 2-in-1 Slush & Ice Cream Maker comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

### Included Components:

- User Manual
- Cleaning Brush
- Ice Cream Shaping Nozzle

For technical support or customer service, please contact SOZT-US directly. Contact information can be

found in your product packaging or on the official SOZT website.

## **Professional Customer Service Team**

We have a professional customer service team to provide the most professional and friendly service for your after-sales. We promise that we will provide our best service to satisfy you.



Figure 9.1: SOZT is committed to providing professional customer service and support.