

- Manuals.plus /
- › CHIVALZ /
- › CHIVALZ Slush Machine AD03 User Manual

CHIVALZ AD03

CHIVALZ Slush Machine AD03 User Manual

Model: AD03

1. INTRODUCTION

Thank you for choosing the CHIVALZ Slush Machine AD03. This appliance is designed to create a variety of frozen beverages, including slushies, ice cream, milkshakes, and frappes, without the need for pre-chilling or ice. Please read this manual thoroughly before operation to ensure safe and efficient use.



Image: The CHIVALZ Slush Machine AD03, showcasing its sleek design and a prepared orange slushy drink.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Ensure the appliance is placed on a stable, flat surface.
- Do not immerse the main unit in water or other liquids.
- Keep hands and utensils out of the vessel during operation to prevent injury.
- Unplug the machine from the outlet when not in use, before assembling or disassembling parts, 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.
- For best results, ensure sugar content is over 4%, and alcohol content is between 2.8%-16%.
- **Never add ice, solids, or hot liquids directly into the vessel.**

3. WHAT'S IN THE BOX

Upon unpacking, please verify that all items listed below are included:

- CHIVALZ Slush Machine AD03
- Recipe Book
- User Manual (this document)
- Cleaning Brush
- Drip Tray

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.

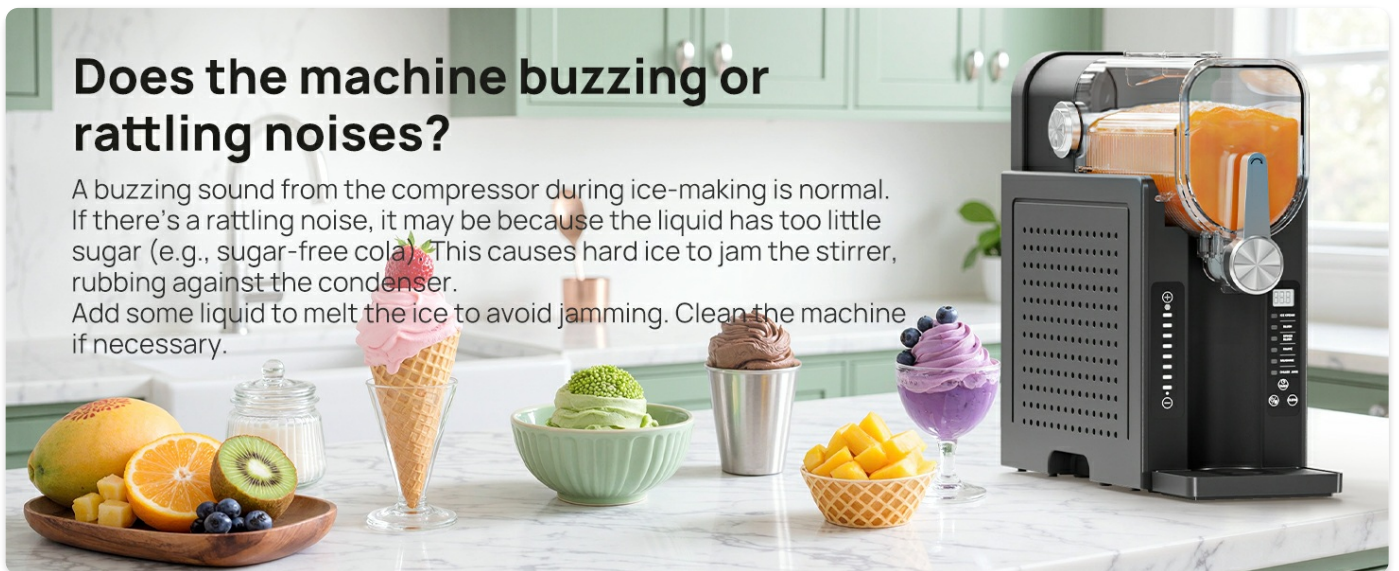


Image: Contents of the CHIVALZ Slush Machine AD03 package.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging.
2. **Initial Placement:** Place the machine in a stationary, upright position for at least 2 hours before first use. This allows the compressor fluids to settle.
3. **Cleaning:** Before initial use, clean all removable parts (vessel, auger, drip tray) with mild soap and water or in a dishwasher. Wipe the main unit with a soft, damp cloth. Ensure all parts are completely dry before reassembly.
4. **Assembly:** Reassemble the auger, vessel, and drip tray onto the main unit. Ensure the vessel is securely locked in place.

4.1. Replacing Knob Accessories (Left Side)

1. **Remove Foil Sticker:** Use tweezers to pry off the foil sticker on the left handle.
2. **Unscrew & Remove Old Handle:** With a Phillips-head screwdriver, remove the screw under the sticker. Pull out the old left handle.
3. **Install New Handle & Reattach Sticker:** Align the new handle base and secure it with the screw and screwdriver. Place the new foil sticker over the screw and press firmly. Test the handle to ensure it's secure.

4.2. Replacing Red Lock Handle (Right Side)

1. **Remove Foil Sticker:** Use tweezers to pry off the foil sticker on the right handle.
2. **Unscrew & Remove Old Handle:** With a Phillips-head screwdriver, remove the screw under the sticker. Pull out the old right handle.
3. **Install New Handle & Reattach Sticker:** Align the new handle base and secure it with the screw and screwdriver. Place the new foil sticker over the screw and press firmly. Test the handle to ensure it's secure.

4.3. Replacing Auger and Vessel

1. Remove the vessel by unlocking the red handle on the right side and lifting it off.
2. Carefully remove the auger from the vessel.
3. Place the new auger into the vessel, ensuring it sits correctly.
4. Reattach the vessel to the main unit, ensuring it clicks into place and the red handle is locked.

4.4. Replacing the Drip Tray

1. Simply slide the old drip tray out from the base of the machine.
2. Slide the new drip tray into the designated slot at the base until it is securely in place.

4.5. Replacing the Rubber Ring at the Water Valve Port

1. **Turn Water Tank Upside Down:** Invert the water tank of the blender.
2. **Remove Old Valve:** Locate the four screws at the water valve and use a suitable screwdriver to remove them. Take off the old water valve.
3. **Install New Rubber Gasket:** Align the new rubber gasket at the bottom of the new valve tightly with the water outlet. Make sure it's properly fitted to avoid leaks.
4. **Install New Valve:** Put the new valve in place, then reinsert and tighten the four screws firmly.

Your browser does not support the video tag.

Video: Detailed guide on replacing parts of the CHIVALZ Slush Machine, including handles, auger, vessel, drip tray, and water valve rubber ring.

5. OPERATING INSTRUCTIONS

5.1. Control Panel Overview

One-Touch Simple Press

Enjoy Creamy and Dreamy Ice Cream



Image: The control panel of the CHIVALZ Slush Machine AD03.

- **Power On/Off:** Hold the power button for 3 seconds.
- **Select Mode:** Press the 'M' button repeatedly to cycle through modes: Ice Cream, Slush, Spiked Slush, Frappe, Milkshake, Chilled Juice.
- **Temperature Control:** Use the '+' and '-' buttons to adjust the desired temperature for your beverage. The LED display shows the current temperature.
- **Schedule Start:** Press the 'TIMER' button to choose a delayed start time (1-12 hours).
- **Self-Clean:** Press the 'CLEAN' button and wait 180 seconds for the self-cleaning cycle.

5.2. Making a Frozen Beverage

1. **Prepare Liquid:** Ensure your liquid mixture meets the recommended sugar and alcohol content (see Usage Tips section).
2. **Fill Vessel:** Pour your liquid into the transparent vessel. Do not exceed the 54 oz safe fill mark.

Easy-fill Vessel



For best results:

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

Image: Easy-fill vessel with clear fill lines.

3. **Select Mode:** Power on the machine and select your desired program (e.g., Slush, Ice Cream) using the 'M' button.

Ice-Free Blending

Three Simple Steps to Savor
Your Perfect Slushie!
(DO NOT ADD HOT INGREDIENTS,
ICE, OR SOLID INGREDIENTS)



1. Liquid In



2. Select
Ice Cream



3. Slushy
Time



Image: Three simple steps to make a perfect slushy.

4. **Start Process:** The machine will begin the freezing process. The LED display will show the current temperature.
5. **Dispense:** Once the desired consistency is reached (indicated by the temperature and visual appearance), place a cup under the dispenser and pull the lever towards you to dispense.

5.3. Pre-Scheduling Feature

The CHIVALZ Slush Machine AD03 features a 12-hour pre-scheduling function:

1. Prepare your liquid mixture and pour it into the vessel.
2. Press the 'TIMER' button and select the desired delay time (1-12 hours).
3. The machine will automatically start the freezing process after the set delay, ensuring your beverage is ready when you want it.



Image: Illustrating the 12-hour pre-scheduling function.

6. USAGE TIPS FOR OPTIMAL RESULTS

6.1. Sugar Content

For best results, use liquids with **more than 4% sugar** (e.g., juice, milk). If sugar content is less than 4%, add 1-2 tablespoons of sugar per batch. Stir mixtures well before pouring into the machine.



Image: Guidelines for optimal sugar content in beverages.

6.2. Alcohol Content

The ideal alcohol concentration for frozen cocktails is **2.8% - 16%**. For high-proof alcohol, dilute with 1/4 cup non-alcoholic liquid per batch. Refer to the recipe book for specific cocktail recipes.



Image: Guidelines for optimal alcohol content in beverages.

7. MAINTENANCE & CLEANING

7.1. Self-Cleaning Function

The machine includes a self-cleaning function for convenience:

1. Ensure the vessel is empty.
2. Fill the vessel with clean water up to the 'MIN FILL' line.
3. Press the 'CLEAN' button on the control panel.
4. Wait for 180 seconds for the cycle to complete.
5. Dispense the water and wipe the vessel dry.

7.2. Cleaning Removable Parts

Removable parts such as the water tank (vessel), condensate collector, stirrer (auger), and drip tray can be cleaned with dish soap and water or in the dishwasher. **Do not use the heated drying function for cleaning these parts.**

7.3. Cleaning 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 base is completely dry before further use.



Image: Self-clean and dishwasher-safe features for easy maintenance.

8. TROUBLESHOOTING

8.1. Machine Won't Run / Shows E0 Error

If the machine displays an 'E0' error or does not run:

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

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: Troubleshooting guide for 'E0' error.

8.2. 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.

8.3. Liquid Not Freezing / Slush Not Forming

- Check if the liquid sugar content is over 4%. If lower, add 1-2 spoons of sugar.
- Lower the set temperature for better results.
- Do not exceed the max liquid line, as it lengthens slush-making time.

9. SPECIFICATIONS

Feature	Detail
Model Number	AD03
Product Dimensions	17.32 x 17.13 x 8.28 inches
Weight	26.87 Pounds
Color	Black
Capacity	64 Fluid Ounces (Max Liquid Capacity), 54 Fluid Ounces (Safe Fill)
Special Features	Automatic Clean, Digital Display, 6 Preset Programs, 12H Pre-Scheduling
Material	Stainless Steel
Manufacturer	CHIVALZ

Large Capacity & Compact Size

Makes More Slushies in Less Space

 OR  = **64 oz**
Liquid Capacity

54 oz Safe
Liquid Capacity

Perfectly Fits A
Standard **7.5"**
Margarita Glass



16.5"

16.5"

7.7"

Image: Dimensions and capacity details of the CHIVALZ Slush Machine AD03.

10. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the contact details provided in your product packaging or visit the official CHIVALZ website. Keep your purchase receipt for warranty claims.

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.

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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

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