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Garvee 4vf1f8MiV-9WsoNeezcC_AK6Bo3i

Garvee Slushie Machine User Manual

Model: 4vf1f8MiV-9WsoNeezcC_AK6Bo3i

1. Introduction

Thank you for choosing the Garvee Slushie Machine. This appliance is designed to create a variety of frozen beverages, including slushies, milkshakes, frappés, and ice cream, without the need for pre-chilling or ice. Please read this manual thoroughly before operation to ensure safe and efficient use.
For additional support or product information, please visit theGarvee Store.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, level surface during operation.
- Do not add ice cubes, solid ingredients, or hot liquids directly into the freezing chamber as this can damage the machine.

3. Product Components

Familiarize yourself with the main parts of your Garvee Slushie Machine.



Image 3.1: Overview of the Garvee Slushie Machine and its 6 preset modes.

- **Main Unit:** Houses the compressor and control panel.
- **Freezing Chamber/Bowl:** Where ingredients are transformed into frozen drinks.
- **Dispensing Handle:** For serving your frozen creations.
- **LED Display:** Shows temperature and program settings.
- **Control Buttons:** For selecting programs, adjusting temperature, and setting the timer.
- **Drip Tray:** Collects any spills for easy cleanup.

4. Setup and First Use

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the freezing chamber, lid, and dispensing handle with warm, soapy water. Rinse

thoroughly and dry completely. Wipe the main unit with a damp cloth.

3. **Assemble:** Place the freezing chamber securely onto the main unit. Ensure the dispensing handle is correctly attached.
4. **Placement:** Position the machine on a stable, level, and dry surface, away from direct sunlight or heat sources. Ensure adequate ventilation around the unit.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The LED display will illuminate.



Image 4.1: Preparing the Garvee Slushie Machine by adding liquid ingredients.

5. Operating Instructions

5.1 Preparing Your Mixture

- Ensure your liquid mixture has a sugar content of at least 4% for optimal slush consistency.
- For alcoholic beverages, the alcohol content should be between 2.8% and 16%. Higher alcohol content may prevent proper freezing.
- Stir your mixture well before pouring it into the freezing chamber.

- Do not add ice, solid ingredients (like whole fruits or large chunks), or hot liquids directly into the freezing chamber.
- The maximum capacity is 88 oz, but the recommended safe fill is 54 oz to prevent overflow during freezing.



Image 5.1: The process of making frozen drinks with the Garvee Slushie Machine.

5.2 Using Pre-Set Programs

The Garvee Slushie Machine features 6 one-touch pre-set modes for various frozen drinks:

- **Ice Cream:** For thicker, creamy frozen desserts.
- **Slush:** Ideal for classic fruit slushies or sodas.
- **Spiked Slush:** Optimized for alcoholic slushies like margaritas.
- **Chilled Juice:** For lightly chilled, non-frozen beverages.
- **Milkshake:** For smooth, blended milk-based drinks.
- **Frappés:** Perfect for coffee-based or other blended frozen drinks.

To select a program, simply press the corresponding button on the control panel. The machine will automatically adjust to the optimal temperature and mixing cycle for your chosen drink.



Image 5.2: The rapid freezing technology of the Garvee Slushie Machine.

5.3 Temperature Control and Timer Function

- **LED Display:** The LED display shows the current temperature, allowing for precise adjustments to achieve your desired texture.
- **Temperature Adjustment:** Use the temperature control buttons to fine-tune the freezing process. Lower temperatures result in thicker consistency, while higher temperatures yield a softer slush.
- **12-Hour Timer:** The built-in timer allows you to schedule drink preparation up to 12 hours in advance. Prepare your mixture, set the timer, and the machine will start at the designated time.



Image 5.3: The LED display showing temperature and the rapid cooling system.

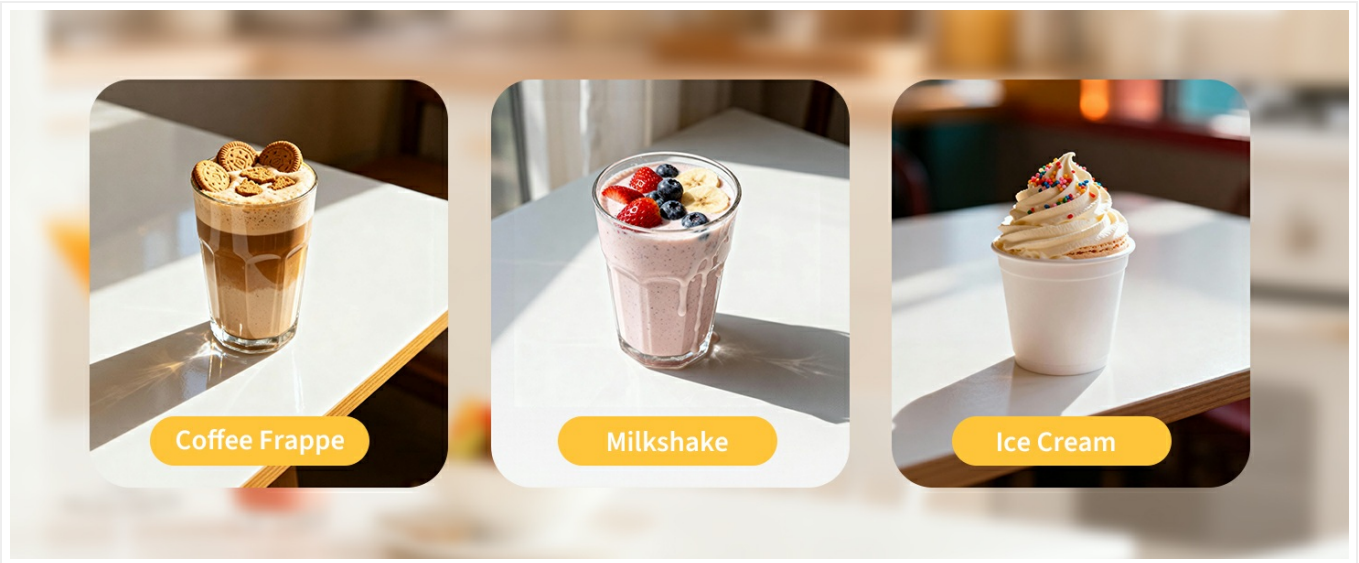


Image 5.4: The 12-hour timer function for scheduled drink preparation.

5.4 Sugar and Alcohol Content Guidelines

Proper sugar and alcohol content are crucial for achieving the desired frozen consistency. Refer to the tables below:



Image 5.5: Slushie Maker Machine Recipe Presets and Optimal Temperatures.



Image 5.6: Sugar and Hard Alcohol Guidelines for optimal freezing.

Note: Sugar-free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements for freezing.

6. Maintenance and Cleaning

Regular cleaning ensures the longevity and hygienic operation of your Garvee Slushie Machine.

6.1 Self-Cleaning Function

1. After use, empty any remaining liquid from the freezing chamber.
2. Pour 1 liter of clean water into the freezing chamber, up to the max fill line.
3. Press the dedicated self-clean button (rinse cycle) on the control panel. The machine will agitate the water to clean the interior.
4. Once the cycle is complete, dispense the water and rinse the chamber.



Image 6.1: The self-cleaning function in action.

6.2 Manual Cleaning and Disassembly

- Unplug the machine from the power outlet before disassembling or cleaning.
- The freezing chamber and dispensing handle are designed for easy removal. Unlock the containers as instructed in the assembly section.
- Wash removable parts with warm, soapy water. These parts are food-grade and can be cleaned safely.
- Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
- Ensure all parts are completely dry before reassembling and storing the machine.



Image 6.2: Overview of self-cleaning and food-grade safety features.

7. Troubleshooting

If you encounter issues with your Garvee Slushie Machine, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet malfunction; power switch off.	Ensure the power cord is securely plugged into a working outlet. Check the power switch.
Mixture is not freezing.	Insufficient sugar content; excessive alcohol content; ambient temperature too high; machine malfunction.	Verify sugar content (min 4%). Check alcohol content (max 16%). Ensure machine is in a cool, well-ventilated area. Contact support if problem persists.
Mixture is too thick/hard.	Temperature setting too low; mixture left too long.	Adjust the temperature setting higher. Dispense immediately once desired consistency is reached.
Loud noise during operation.	Machine not on a level surface; internal component issue.	Ensure the machine is on a stable, level surface. If noise persists, contact customer support.
Liquid leaking from the machine.	Freezing chamber not properly seated; dispensing handle not correctly installed; overfilling.	Check that the freezing chamber and dispensing handle are securely in place. Do not exceed the maximum fill line (54 oz recommended).

8. Specifications

Feature	Detail
Brand	Garvee
Model Number	4vf1f8MiV-9WsoNeezcC_AK6Bo3i

Feature	Detail
Capacity	88 oz (Max), 54 oz (Recommended Fill)
Item Weight	20 Pounds
UPC	822255411833
Included Components	Slushie machine, recipe booklet, user manual



Image 8.1: Dimensions and capacity details of the Garvee Slushie Machine.

9. Warranty and Support

9.1 Warranty Information

Garvee products are manufactured to high-quality standards and are warranted against manufacturing defects. Please refer to the warranty card included with your product for specific terms and conditions, including the warranty period and coverage details. Keep your purchase receipt as proof of purchase.

9.2 Customer Support

For technical assistance, troubleshooting not covered in this manual, or warranty claims, please contact Garvee customer support. You can typically find contact information on the Garvee website or through your retailer's support channels.

For online resources, visit the official Garvee Store on Amazon.

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