Pro-Tech CHEF

Slush machine, 200W Pro-Tech TOOLS slush maker



Instructions for use

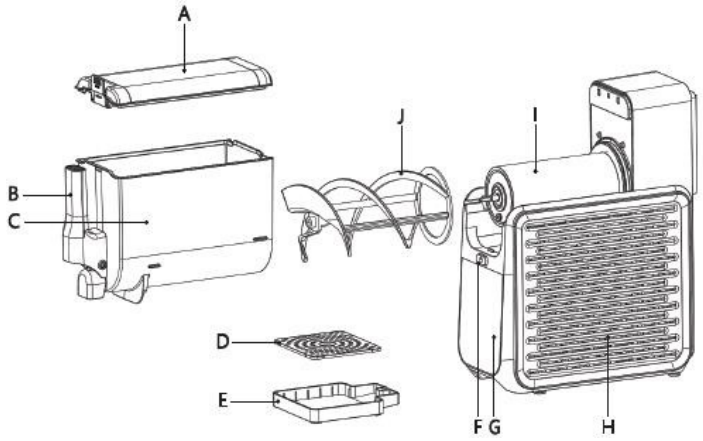
Translation of the original instructions

IMPORTANT SAFETY WARNINGS

DANGER: Risk of fire or explosion. Contains flammable refrigerant. DO NOT PUNCTURE refrigerant hoses. Dispose of the product in accordance with applicable federal or local regulations regarding flammable refrigerants.
WARNING: To reduce the risk of injury, fire, electric shock or property damage, always follow
basic safety precautions, including the numbered warnings and instructions that follow. DO NOT use the appliance for any purpose other than that for which it is intended.
1. Please read all instructions before using the appliance and its accessories.
2. Read and follow all warnings and instructions carefully. This unit contains electrical connections and moving parts that may pose a risk to the user.
3. Check the contents of the package to ensure you have all the parts required for the correct and safe use of the appliance.
4. SWITCH OFF the appliance and then unplug it from the socket when not in use, before assembling or dismantling parts, and before cleaning. To unplug the appliance, grasp the plug by the body and pull it out of the socket. NEVER unplug by grasping and pulling on the flexible cable.
5. Before use, wash all parts that may come into contact with food. Follow the washing instructions given in this user manual.
6. DO NOT operate any appliance with a damaged cable or plug, or following a fault, a fall, or any other damage. This appliance has no parts that can be repaired by the user. If it is damaged, contact customer service.
7. This appliance has important markings on the plug. The entire power cable is not suitable for replacement. In the event of damage, contact customer service.
8. Extension leads MUST NOT be used with this appliance.
9. To avoid the risk of electric shock, DO NOT immerse the appliance in water or ALLOW the power cord to come into contact with any liquid.
10. DO NOT allow the cable to hang over the edges of tables or worktops. The cable may become caught and pull the appliance off the work surface.
11. DO NOT allow the appliance or the cable to touch hot surfaces, including cookers and other heating appliances.
12. ALWAYS use the appliance on a dry, level surface.
13. DO NOT allow children to operate this appliance or use it as a toy. Strict supervision is required when using any appliance in the presence of children.
14. This appliance is NOT intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instructions on how to use the appliance by a person responsible for their safety.
15. Use ONLY the accessories supplied with the product. Failure to do so may result in fire, electric shock or injury.
16. When loading and operating the appliance, keep your hands, hair and clothing away from the container.
17. Avoid contact with moving parts when operating or handling the appliance.
18. DO NOT heat containers or accessories supplied with the appliance in the microwave oven.
19. ALWAYS keep the ventilation openings in the appliance housing or built-in structure clear.
20. DO NOT use mechanical devices or other means to speed up the defrosting process, except those recommended by the manufacturer.
21. DO NOT DAMAGE the cooling circuit. This warning applies only to appliances with cooling circuits to which the user has access.
22. DO NOT use electrical appliances inside the food compartments of the appliance unless they are of a type recommended by the manufacturer.
23. DO NOT place frozen fruit, frozen vegetables or ice cubes in the appliance.
24. DO NOT place hot items in the appliance.
25. DO NOT IMMERSE the motor base or control panel in water or other liquids.
26. DO NOT FILL the container above the MAX FULL mark.
27. NEVER leave the appliance unattended whilst in use.
28. Before use, ensure that all utensils have been removed from the containers. Failure to remove utensils may result in the containers breaking, potentially causing personal injury and damage to property.
29. DO NOT carry the appliance by the handle. Hold the appliance by gripping both sides of the unit below the motor base.
30. DO NOT process hard, loose ingredients or ice. This appliance is not designed to process loose frozen fruit, blocks of solid ice or ice cubes.
31. ALWAYS keep the appliance in an upright position.
32. After unpacking the appliance for the first time, ensure it is kept in an upright position for at least 2 hours before use to allow the cooling oils to settle in the refrigeration system for optimum performance.
33. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or who lack experience and knowledge, unless they are supervised or have been given instructions on how to use the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
34. The power cord cannot be replaced.
35. Keep the rear and sides of the unit clear to ensure the compressor operates correctly and does not overheat.
36. Keep the ventilation openings in the appliance housing or built-in structure clear.
37. DO NOT use mechanical devices or other means to speed up the defrosting process, except those recommended by the manufacturer.
38. DO NOT DAMAGE the cooling circuit. This warning applies only to appliances with cooling circuits to which the user has access.
39. When using the appliance, ensure that both sides and the rear are at least 10 cm away from the walls.

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GET TO KNOW YOUR MACHINE



A Container cover
B Handle
C Container
D Drip tray, part 1
E Drip tray, part 2
F Unlock button
G Control panel
H Air intake
I Evaporator (attached to the motor base) J Screw

* Minimum liquid capacity 0.75 l/24 oz (maximum liquid capacity for soft ice cream. Maximum liquid capacity for milkshakes 1.2 l/41 oz. Maximum liquid capacity 2.8 l/96 oz.

BEFORE FIRST USE

1. Remove all packaging materials from the unit.
2. Wash all parts in warm soapy water.
3. Rinse all parts thoroughly and leave to air dry.
4. Wipe the control panel, motor base and evaporator with a soft cloth. Allow to dry completely before use.
5. Before use, place the unit on the kitchen worktop for at least 2 hours. This allows the coolant to settle in the condenser for optimal and safe use.

NOTE: All accessories are BPA-free. The accessories are dishwasher-safe but SHOULD NOT be cleaned in a dry cycle with a heated drying function.

USING THE CONTROL PANEL POWER
• Press to switch the appliance on and off.
RINSE CYCLE
• This cycle rinses the appliance by stirring without cooling.
PRESETS
• 5 unique presets use RapidChill technology to determine the ideal temperature for the perfect chilled drink.
TEMPERATURE CONTROL SETTINGS
• Each setting starts at the default/optimal temperature for the ideal texture. If necessary, adjust the temperature to achieve the perfect texture for your
frozen drink.
• For slushies to sip, increase the temperature by pressing the arrow on the left-hand side of the control panel.
• For thicker, colder frozen drinks, lower the temperature by pressing the arrow on the right-hand side of the control panel.
IS THE RECIPE NOT ACHIEVING THE DESIRED TEXTURE?
• If your recipe hasn't reached the desired texture after 60 minutes, lower the temperature by 1 °C. Wait 10–15 minutes before testing the texture of the recipe. If it's still not as desired, lower the temperature by another 1 °C. Repeat until you achieve the desired texture.



PRESETS

Each preset starts at the default/optimal temperature for the ideal texture. If necessary, adjust the temperature to achieve the perfect texture for your frozen drink.

Presets	Default temperature	Temperature range	Designed for	Recipe examples
Slush	-2.0 °C	-5 °C – 0 °C	We transform your everyday drinks	Coke, soda, lemonade
Smoothies with alcohol	-7.0 °C	-10.0 °C – 3.0 °C	Alcoholic drinks	Margarita, rosé wine

Iced coffee Frappe	-2.0 °C	-3 °C – 0.5 °C	We transform your everyday drinks	Frappe Coffee
Milk shake	-2.0 °C	-3 °C – 0 °C	Drinks based on dairy products and cream (minimum volume 1.2 l)	Milk shake with chocolate milk
Soft-serve ice cream	-3.0 °C	-3.5 °C – 1.5 °C	Ice cream (minimum volume 0.75 l)	Soft-serve ice cream
Rinsing	The motor will stop after 24 hours of operation			

REQUIRED SUGAR CONTENT

Too little sugar or too much alcohol will prevent the resulting slurry from freezing properly. For a perfect slurry, always follow the instructions below. All inputs must contain at least 4% sugar.

GUIDELINES FOR SUGAR CONTENT

Check the nutritional information on the drink/liquid label to ensure that the sugar content meets the recommended minimums listed below:

Serving size	Minimum total sugar content
240 ml	8 g
355 ml	11 g
591 ml	18 g

Warning: low sugar content

If the sugar content in the input is too low, the unit will detect this and display a warning.
If the drink does not meet the minimum requirements for total sugar content
Add 1–2 tablespoons of flavoured syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Mix the additional sugar into the base before pouring it into the unit.
Reset the unit by pressing the preset button. Restart it by pressing the preset button again.
NOTE: Sugar substitutes or artificial sweeteners will not help meet the overall minimum or maximum sugar requirements.

INSTRUCTIONS FOR ALCOHOL

The perfect balance for your favourite frozen cocktails at home.
When using the SPIKED SLUSH preset, all prepared ingredients (wine, beer, etc.) must have an alcohol content of between 2.8% and 16%.
GUIDELINES FOR SPIRITS
If you wish to make frozen cocktails, please refer to the table below for the maximum amount of spirits (vodka, tequila, etc.) per total recipe size.

Total quantity	Maximum alcohol content
3 cups	½ cup
4.5 cups	¾ cup
6 cups	1 cup

The table above is a guide ONLY for adding spirits (35% and above).

Warning: low alcohol content

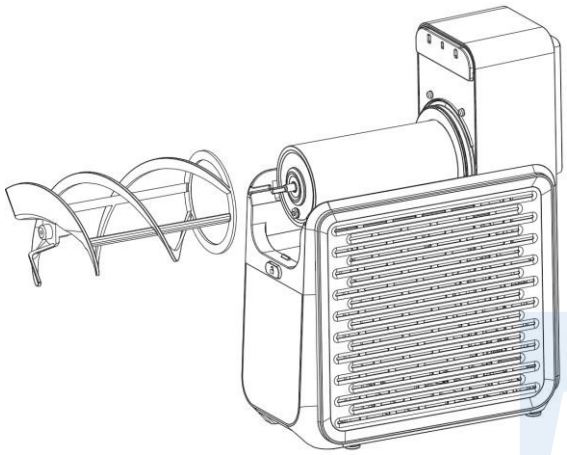
If the alcohol content of the drink is too high, the device will detect this and display
a warning. If the drink exceeds the maximum alcohol limit
Add 1/4 cup of juice; water; non-alcoholic mix; soda; tonic; or plain, chilled coffee/tea per serving to dilute the drink. Reset the unit by pressing the preset button.
Restart by pressing the preset button again.

TIPS AND TRICKS

- Before first use, leave the unit in an upright position for at least 2 hours.
- DO NOT add hot ingredients.
- DO NOT ADD ice or solid ingredients such as fruit, ice cream, or frozen fruit.
- DO NOT ATTEMPT to blend or macerate non-liquids.
- All ingredients must contain at least 4% sugar.

• When using the Spiked Slush preset, all pre-prepared ingredients must contain between 2.8% and 16% alcohol.
• For best results, allow liquid or blended ingredients to chill before adding them to the machine.
• For the coldest results, allow the glasses to chill before dispensing the frozen drink.
• Use the temperature setting to achieve the ideal texture for the frozen drink.
• When using the Milkshake or Frappé preset, dispense the contents within 30 minutes of the preset ending to prevent foam from forming.
• For the best serving experience, fill the unit to the maximum fill line (96 oz).
• You can use the unit for up to 12 hours. (Please note that after 12 hours of continuous operation, the screen will automatically switch off and the unit will enter standby mode.)
• All parts except the motor base, including the evaporator, are dishwasher safe, but should NOT be cleaned on a dry cycle with a heated setting.

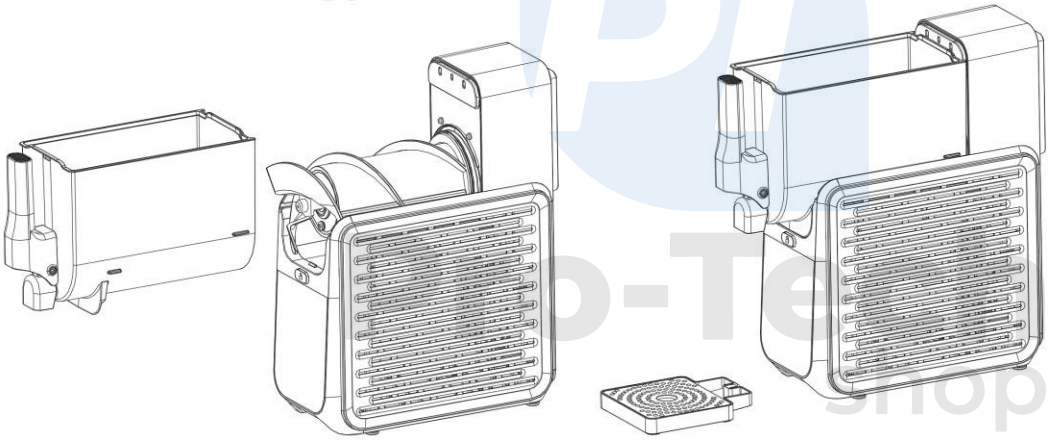
1. Make sure that all parts are thoroughly cleaned and that the motor base is positioned horizontally on a flat, firm surface.
2. Install the threaded sleeve by sliding it onto the evaporator and turning it until it clicks into place on the pin.



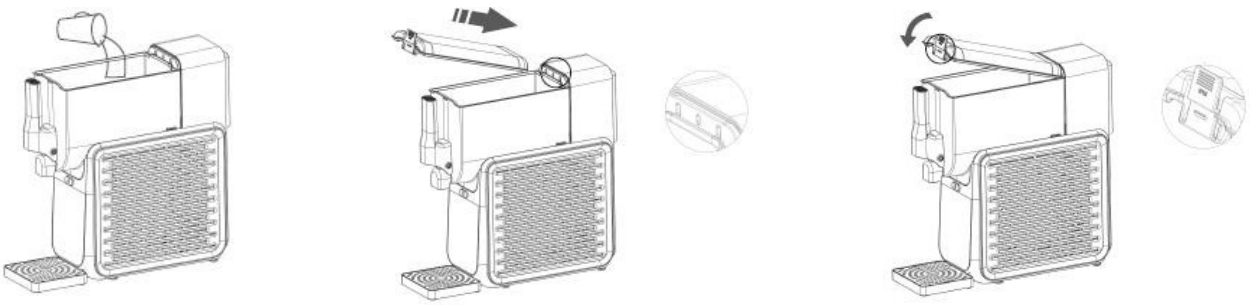
* Please note that if the mixing blade is not installed correctly, it will affect the machine's operation and cause abnormal noise.

3. Slide the container over the installed screw conveyor and evaporator until you hear the clip click into place.

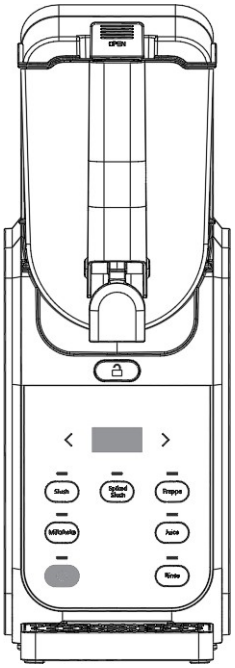
4. Place the drip tray in front of the motor base until it clicks into place.



NOTE: Before using the appliance for the first time, ensure that it has been standing upright on the kitchen worktop for at least 2 hours to allow the refrigerant to settle in the condenser, ensuring optimal and safe operation.

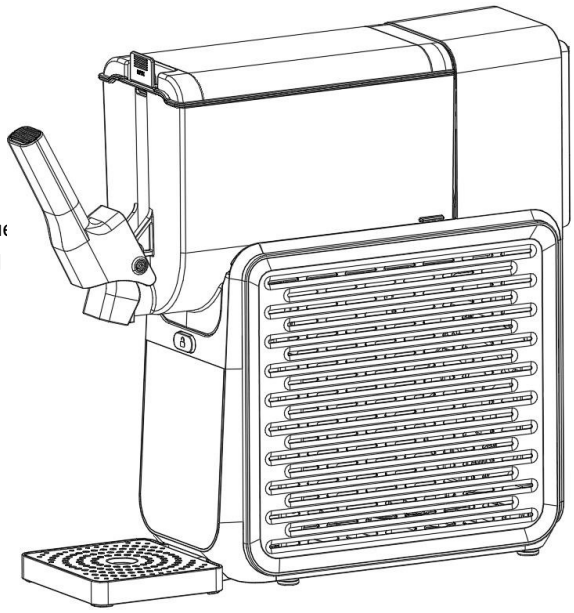


5. Connect the power supply.
6. Add the liquid(s) and/or blended ingredients to the container.
7. Place the container lid on top and click it into place.
a. Insert the container lid into the positioning slot
b. Cover the container lid and secure it to the container



8. Select the desired preset.
9. The preset will start at the default/optimal temperature for the ideal texture. If necessary, adjust the temperature for the perfect texture of your frozen drink.

NOTE:



• The temperature setting LEDs will flash whilst the frozen drink is being chilled to the set temperature. When the frozen drink reaches the desired temperature, the appliance
will beep three times. The appliance will continue to operate to keep your frozen drink at the ideal temperature and ready for serving.

• Beverage preparation can take between 15 and 60 minutes, depending on the ingredients, volume and initial temperature.

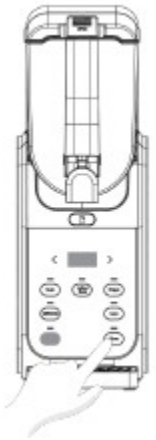
10. Place a cup on the drip tray beneath the handle.
11. To dispense, slowly pull the handle. To stop, release the handle back into place.
12. Enjoy your latest frozen drink.
13. Leave the machine to run for up to 12 hours.

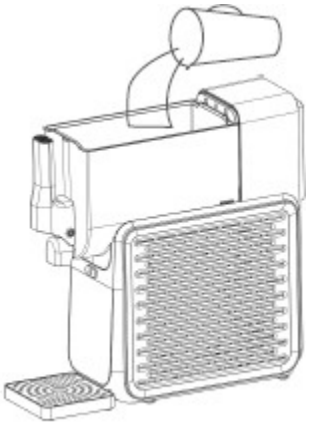
NOTE: DO NOT turn off the machine until all the frozen drink has been dispensed.

CARE AND MAINTENANCE USING THE

RINSE CYCLE

NOTE: The rinse water drains quickly from the container's spout. Use a large glass or bowl to catch this water.
This cycle rinses the unit by agitating it without cooling. After using the Rinse cycle, wash all parts by hand or in the dishwasher to ensure the unit is thoroughly cleaned after each use.
1. Pour away any remaining frozen drink.
2. Stop the current preset. Press the RINSE button.
3. Add hot water up to the maximum fill line on the container (96 oz).
4. Immediately after filling, slowly drain the water from the unit.
5. Stop the Rinse cycle by pressing the RINSE button again.
6. Press the power button to switch off the unit.





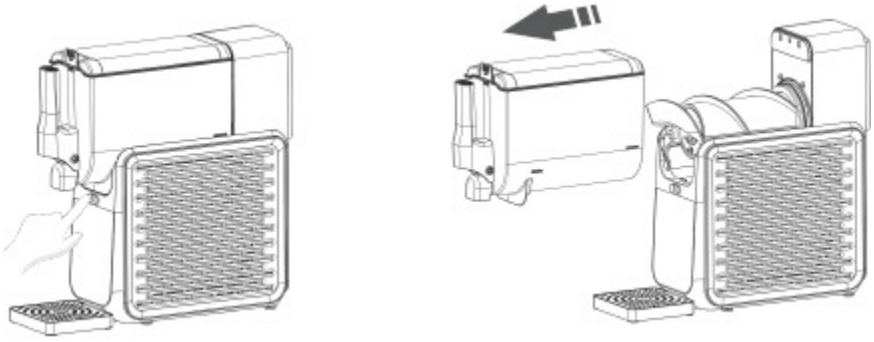
NOTE: If necessary, repeat until the frozen drink has been flushed out of the evaporator.

DISASSEMBLY AND CLEANING

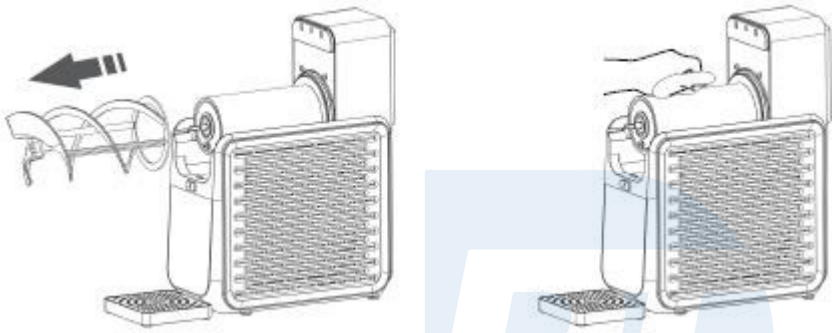
For best results, run the Rinse cycle before disassembling and cleaning all parts.

1. Press and hold the release button and gently pull the container out of the unit.

Ensure the container is tilted downwards to prevent any remaining liquid from spilling out of the back of the container. Set it aside.



2. Remove the screw cap from the evaporator. Set it aside.
3. Wipe the evaporator with a disinfected or warm, damp cloth.



4. Wipe the unit beneath the evaporator with a disinfected or warm, damp cloth.
5. If necessary, remove the drip tray.

NOTE: The drip tray cover can be removed for easy cleaning.

6. Remove the drip tray if necessary.

NOTE: All parts except the motor base and evaporator are dishwasher-safe on the bottom rack and SHOULD NOT be cleaned using a hot-air dry cycle.

7. Wipe the motor base with a disinfected or warm, damp cloth.
8. Allow all parts to dry thoroughly before reassembling and/or storing the unit.

STORAGE

1. Store the unit in an upright position and keep all parts assembled.
2. When moving the unit, lift it by the bottom of the motor base.
3. DO NOT STORE ingredients inside the container.

MOTOR RESET

This unit is equipped with a unique safety system that prevents damage to the motor and drive system should you accidentally overload it. If the unit is overloaded, the motor will temporarily shut down. If this happens, follow the reset procedure below.

1 Unplug the unit from the mains socket.
2 Allow the unit to cool down for approximately 15 minutes.
3 Remove all parts and accessories. Ensure that no debris is blocking the auger.

IMPORTANT:

- Make sure you do not exceed the maximum capacity. This is the most common cause of the appliance becoming overloaded.
- DO NOT process solid blocks of ice or ice cubes.
- DO NOT process smoothies or hard, loose ingredients.

TROUBLESHOOTING GUIDE

WARNING: To reduce the risk of electric shock and accidental start-up, switch off and unplug the unit before troubleshooting.

The unit is difficult to remove from the kitchen unit for storage.

- Place your hands under both sides of the motor base and gently pull it upwards and towards you. Can I add frozen fruit or ice?
- No. DO NOT add frozen ingredients or ice whilst using this unit.

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“Container lid not in place” alarm: If the container lid is not in place, the unit will detect this and trigger an alert. “OPEN” will appear on the digital display.
• Move the container over the installed screw conveyor and evaporator until you hear the clip snap into place.
• Close the container lid and click it into place.
• This unit is equipped with a unique safety system that prevents damage to the motor and drive system.
• Press the power button to switch on the unit and the preset LEDs will light up, indicating that the unit is ready for use. Low sugar warning: Motor stop warning: If the motor stops during operation, the unit will detect this and display a warning. ‘ICE’ will appear on the digital display if you accidentally overload it. If the unit is overloaded, the motor will temporarily switch off.
• Unplug the unit from the mains socket.
• Allow the unit to cool down for approximately 15 minutes.
• Remove all parts and accessories. Ensure that no ingredients are blocking the auger.
• Plug the unit back into the mains and reassemble all parts so that you can use it again.
Low sugar warning: Unit fault warning: If a fault occurs, the unit will detect it and display a warning.
• If the device is not working properly, please contact customer service.

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