Pro-Tech CHEF

Slush machine, 500W Pro-Tech CHEF slush maker



Instructions for use

Translation of the original instructions

Important safety precautions

1. General safety instructions.

Please read these instructions carefully before using the product.

- Avoid using the product outdoors. Exposure to rain may cause an electric current leak or electric shock.
- Never place the product in a location where it could get wet or where water might splash onto it. If the insulation material is damaged, this may cause an electrical leak or even an electric shock.
- Never spray water directly onto the product. Moisture on the product may result in electric shock or a short circuit.
- Ensure that you do not pour any volatile or flammable liquids into the product's tank(s), as this may lead to explosions or fires.
- The product must only be installed by trained technicians or maintenance staff. Attempting to install it yourself may cause a gas or liquid leak, electric shock or fire.
- Never insert metal objects, such as iron needles or wires, into any openings on the product. This could result in electric shock or injury due to accidental contact with moving parts.
- Ensure that you place the product on a stable and firm surface. An unstable surface may cause damage if the product tips over or falls.
- Always use the power supply specified for the product on the label. Using extension cables may cause a fire.
- Before inserting the plug into the socket, clean it thoroughly to remove any dust. Dusty sockets or a plug that is not inserted properly may cause a fire.
- Use a grounded socket to avoid electric shock. If a grounded socket is not available, a grounding device must be installed by qualified engineers and technicians, and the socket should be easily accessible.
- Avoid using the product in areas with high sulphuric acid content, such as thermal springs, or in environments with high salt content, such as coastal areas, as this may lead to internal corrosion and possible product failure.
- Do not damage the cooling circuit.
- If any fault occurs with the product, disconnect the power cable. Continuing to operate the product in an abnormal state may result in electric shock or fire.
- Avoid damaging, processing, tying, stretching, bending or twisting the power cable. Failure to do so may result in damage, electric shock or a fire hazard.
- Ensure there are no obstacles near the appliance and do not block the ventilation openings.
- Before cleaning, maintaining or inspecting the product, disconnect the power supply to prevent electric shock or injury.
- As some models use flammable refrigerants and flammable blowing agents, care must be taken to prevent the risk of fire. In the event of a product fault, it must be repaired by qualified personnel or an authorised service centre.
- This product is not intended for use by persons with physical disabilities, impaired reactions, or mental disorders (including children), unless they are under the guidance or supervision of a legal guardian. Children should be supervised to prevent them from playing with the product.

2. Safety precautions regarding electricity

- Check the recommended voltage range for the ice crusher. If your voltage is not within this range, please purchase a voltage regulator with a capacity of over 2000 W.
- Ensure proper earthing and do not connect the earth wire to the water supply pipe or the waste water pipe.
- To protect the compressor, wait 10 minutes after a power cut before restarting the slush machine.
- Do not use the same socket for other electrical appliances.
- If the power cables are damaged, contact the manufacturer's authorised personnel or qualified specialists to have them replaced and thus avoid any danger.
- The electrical control system of this product operates at a voltage exceeding 36 V; do not approach or touch the control system whilst the machine is in operation. For maintenance, seek assistance from the manufacturer or qualified technicians.

3. Warnings

- Do not use the product if there is a gas leak at the place of operation. Sparks generated when unplugging the machine or when starting/stopping it may cause a fire. In such situations, disconnect the power supply, open the windows and ensure adequate air circulation.
- Always use an earthed plug to connect the product to prevent electric shock in the event of a current leak.
- Avoid using water pipes as earth terminals, as plastic pipes are commonly used in plumbing installations and may not provide a proper earth connection.
- Do not earth the product via gas pipes, as this may lead to significant risks.
- Never earth the product via telephone lines or lightning protection. During thunderstorms, this method of earthing is extremely dangerous due to the possibility of high currents.
- When installing the product in a damp environment, it is essential to install a circuit breaker and earth the equipment. The circuit breaker should be installed in the power cable. For further guidance, we recommend consulting an electrician.
- Make sure that nothing falls into the area where the product is stored.

4. Environmental conditions

This product is designed in accordance with the following conditions:

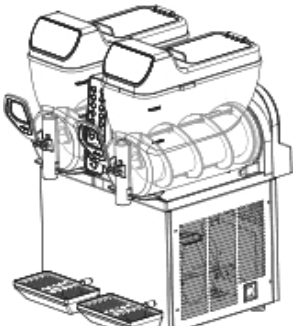
- Intended for indoor use.
- Suitable for use at altitudes up to 2000 metres.
- Operate within an ambient temperature range of 10 °C/50 °F to 32 °C/89.67 °F.
- Provided the temperature does not exceed 31 °C/87.87 °F, the maximum relative humidity is 80%. The maximum relative humidity decreases linearly as the temperature rises.
- Voltage fluctuations in the mains supply should not exceed * 1096% of the rated voltage. Transient overvoltages in accordance with the installation level of the equipment (overload level).
- This appliance is intended for use in environments such as:

- Kitchen areas in shops, offices or other workplaces.
- Customers of agricultural businesses, hotels, motels and residential facilities.
- Catering and similar non-retail establishments.

5. Safety precautions during installation

1. Transport and handling requirements:
- Keep the box in an upright position and limit its tilt to a maximum of 45°.
- Avoid tipping it over or laying it on its side.
2. To open the product correctly and ensure optimal performance, place it in an environment that meets the following conditions:
- On a firm, level surface
- Keep it away from sources of heat. Do not place the device near heat sources such as gas flames or cookers, as heat can reduce the device's cooling efficiency.
- Avoid direct sunlight. Direct exposure to sunlight may cause operational faults and shorten the unit's lifespan.
- In a dry environment. Keep the device in a dry environment and avoid placing it near damp areas, such as taps or washbasins.

What's in the box



BS-2XR



Drip trayTray

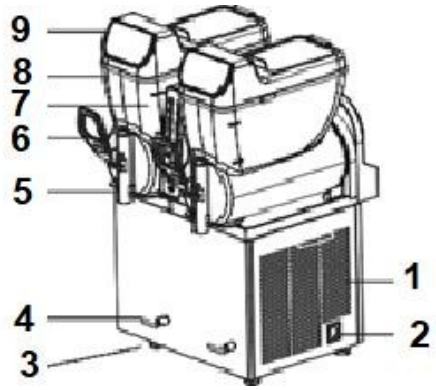


Mini-size replacement sealing ring (for replacing the sealing ring in the dispensing handle)

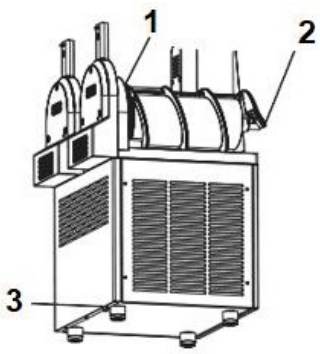


Replacement sealing ring, medium size (for replacing the sealing at the end of the white spiral mixer)

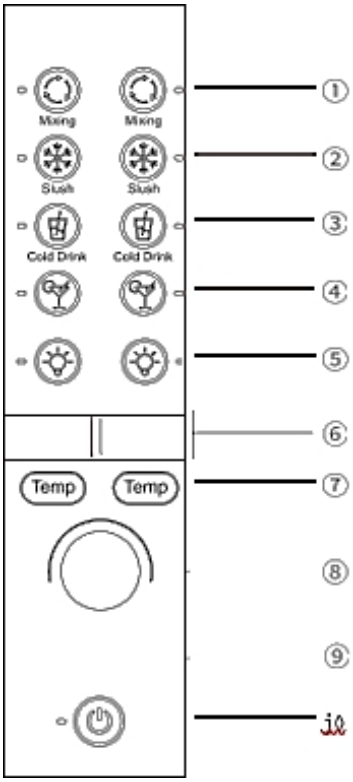
Individual machine parts:



1. Ventilation hole
2. Power switch
3. Base
4. Drain hole
5. Drink spout
6. Dispensing handle
7. Control panel
8. Tank
9. Tank cover



1. Sealing ring
2. Mixing impeller
3. Power cable

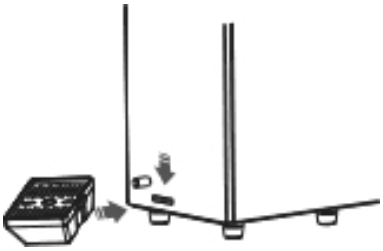


1. Mixing
2. Slush
3. Cold drink
4. Alcohol
5. Container lighting
6. Temperature display
7. Temperature setting
8. Temperature control knob
9. Beverage indicator light (manual mode)
10. Power button

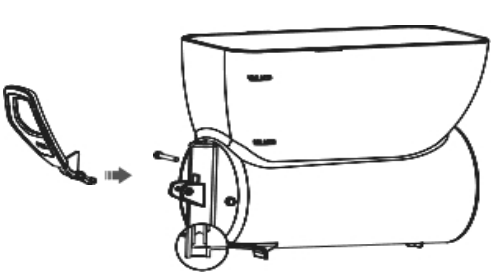
PREPARATION

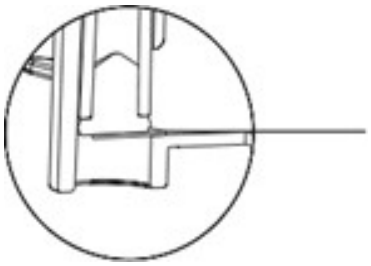
1. Upon delivery of the slush machine, remove all packaging materials and place it on a flat surface. Leave it undisturbed for 24 hours to allow the compressor lubricating oil to settle before use.
Ensure that the slush machine is placed on a flat, level surface.
Place the machine in a well-ventilated area to facilitate air circulation for its cooling system. Avoid exposure to direct sunlight, rain, extreme temperatures, or heat sources.
Leave at least 30 cm of free space on all sides of the machine to ensure proper ventilation.

2. Insert the drip tray(s) into the designated slots in the ice shaver.



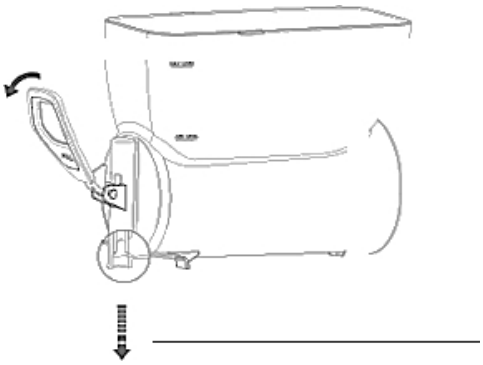
3. Attach the handle to the body of the machine and tighten it securely with the screw





Plug

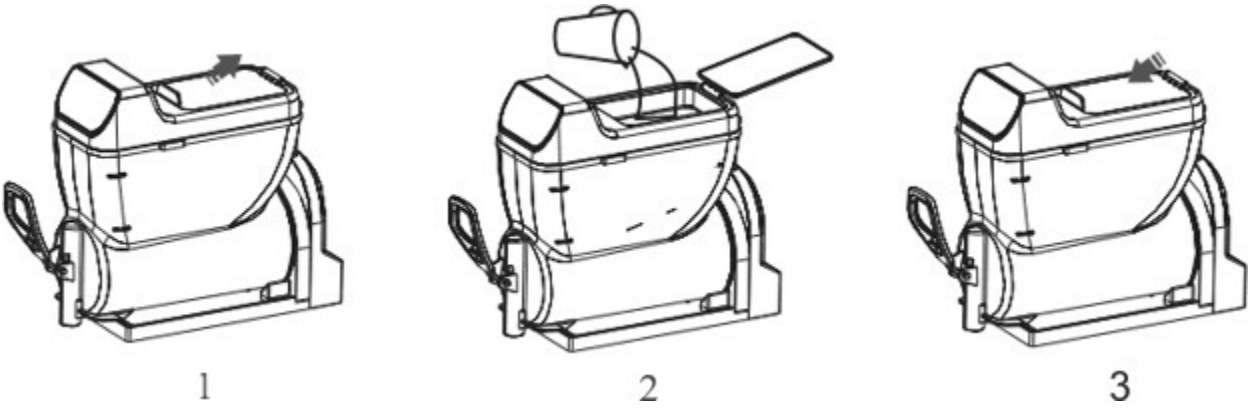
After assembly, press the handle and pull the plug out through the sealing ring



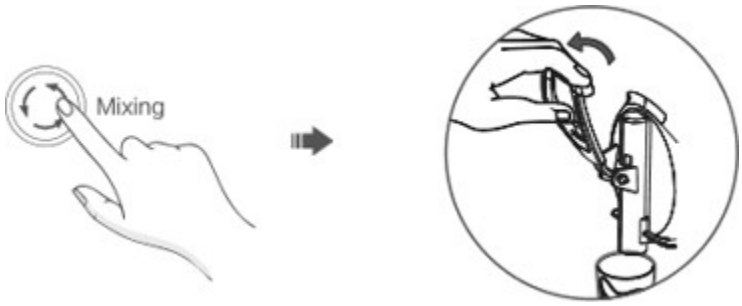
Remove the ice plug

4. Clean the machine before first use.

Step 1:
Open the tank cap(s), pour an appropriate amount of cleaning water into the tank(s) using a container, and securely close the tank cap(s). Ensure that the water level does not exceed the maximum level marked on the tank(s).



Step 2:
Connect the power cable to the ice crusher and switch on the power switch on the side of the machine.



Step 3:

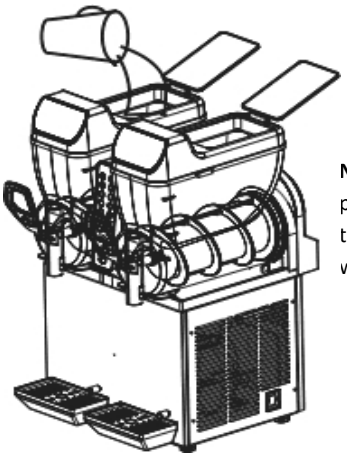
Press the mixing button to allow the machine to mix for approximately 5 minutes. Then, using the container, drain the water by pulling the dispensing handle.

Tips:
To prevent damage, do not pour water directly onto the machine. If you do not use the machine for a long time, run it once a month for 4 to 6 hours.

Step 4:
Turn off the power switch and unplug the machine from the mains to prepare it for making crushed ice.
Note: Repeat steps 1 to 4 at least 2 to 4 times to clean the machine thoroughly.

Preparing the ingredients
Step 1:
Dilute the concentrate in a suitable container according to the manufacturer's instructions. Ensure the sugar content is at least 139 g to prevent possible damage to the machine.

Step 2:
Open the tank lid, pour the diluted concentrate into the tank and close the lid securely.



Note: Only pour in the concentrate when the machine is switched off or disconnected from the mains. Do not pour hot liquids with a temperature higher than 24 °C/75.2 °F into the tank. Keep the liquid level in the tank between the marked minimum and maximum levels. Avoid inserting any part of your body into the machine whilst it is in operation.

Connecting to the power supply

Plug the power cable into a suitable socket and then switch on the main switch. The LED panels will display the current tank temperature.

Mixing function

Press the Mixing button on the control panel to start mixing the ingredients in the tanks. The left button is for the left tank, the right button is for the right tank.

Slush function

Press the Slush button to prepare slush. The left button is for the left tank, the right button is for the right tank.

Cold Drinks Function

Press the Cool Drink button to prepare cold drinks. Left button for the left tank, right button for the right tank.

Alcohol function

Press the Alcohol button to prepare an alcoholic slush. The left button is for the left tank, the right button is for the right tank.
Notes: Suitable for making alcoholic slush.

Defrosting

During operation, the machine will automatically defrost. At this point, the display will show the flashing message “deic”. Once defrosting is complete, the machine will resume normal operation.

Notes:

• The defrost mode starts automatically without any intervention.
Adjusting the drink composition, for example by increasing the sugar or alcohol content, reduces the risk of freezing.

Raw ingredient tank lighting

Press the Lighting button to switch the lights on and off and cycle through red, green, blue and white. The left button controls the left tank, the right button controls the right tank.

Temperature settings

In “Slush”, “Cold Drink” or “Alcohol” mode, press the TEMP temperature setting button to set the preset temperature for the ingredients. The left button controls the left tank, the right button controls the right tank.

Temperature control knob

When the temperature setting button is pressed, the LED display will start flashing and the temperature can be adjusted using the rotary knob
Notes:
The temperature for each function is preset and does not usually need to be adjusted.
The default temperature for the Slush function is −2.0 °C (the temperature can be set within a range of −5 °F to 0 °F).
The default temperature for cold drinks is 6.0 °C (the temperature range can be set from 6 °C to 10.0 °C). The default temperature for alcohol is -5.0 °C (the temperature range can be set from -15.0 °C to 0.0 °C).
- Adjust the temperature if you need to adjust the density of the result.
- Set the temperature according to the current concentration. If the alcohol content is low, increase the temperature to prevent the rotation from jamming.

Beverage indicator light (manual mode)

Press the Mode button (manual mode) to activate the drink mode indicator on the screen.

Power switch

Press the power button to switch between standby mode and power off.

Tips:

- During the condensation cooling process, water may accumulate under the rear part of the cylinder. This condensation is automatically drained into the water tank. The water tank should be cleaned regularly.
- If the indicator lights are flashing or not lit, gently slide the top cover so that the rear aligns with the three contacts at the end of the cylinder body.
- When dispensing a smoothie, a small amount of water may accumulate at the spout. Once melted, this will automatically drip into the drip tray.
- Do not block the outlet of the appliance, as this will affect heat dissipation.
- High heat dissipation at the outlet is normal.
- Do not set the temperature too low, as this may cause the machine to become blocked with ice, which could damage it. If the machine becomes blocked, switch off the power, wait for the ice to melt, and then restart the machine at a suitable temperature.
- When adding ingredients to the machine, take care not to spill them to prevent water from entering, which could cause damage.
- After switching off the appliance, wait 3 minutes before switching it on again. This is due to the compressor's safety mechanism
- After 1 hour of continuous operation, the compressor will pause for 3 minutes and then resume operation.
- The cooling speed and consistency of the ice may vary depending on factors such as the machine's capacity, temperature, design, sugar consumption and the type of cylinder body. This is a normal occurrence.

CLEANING AND MAINTENANCE

Important notes before cleaning

"Before cleaning or maintaining any parts of the machine, ensure that the power switch is turned off and the power cable is unplugged from the socket. Follow these instructions when cleaning and maintaining the machine:

Preparation before cleaning:

- Clean tools (containers, soft brushes, soft cloths).
- The temperature of clean, hot water should not exceed 50 ℃.
- A neutral cleaning agent suitable for use with food.
- Disinfectant suitable for contact with food.
- Lubricant suitable for contact with food (e.g. Vaseline).

Steps during cleaning and maintenance:

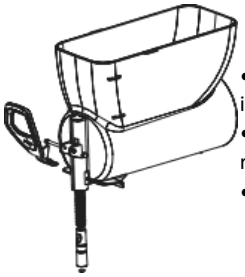
- Wear protective gloves.
- Avoid using strong acids, alkalis or flammable substances.
- Do not use abrasive materials or metal sponges to clean parts of the machine.
- Take care not to spill cleaning agents onto the surrounding area.
- Avoid cleaning the inside of the tank.
- Do not immerse the entire machine in water.
- After cleaning, ensure that all parts are correctly reassembled to guarantee safety and proper functionality.
- Maintaining cleanliness and hygiene is essential to ensure the quality of beverages and compliance with health regulations.

Dispose of the removed material in accordance with local health and safety regulations. Follow these instructions:

- Dilute a neutral cleaning agent with water in a container.
- Use a soft cloth soaked in the diluted solution to clean the parts. Rinse with water.
- In another container, dilute a food-grade disinfectant with water.
- Soak the parts in the diluted disinfectant for 30 minutes, then rinse with clean water.
- Leave the disinfected parts to air dry in a clean area.

Note: Clean the tank(s) at least once a day, or in accordance with the hygiene standards applicable in your country. You can adjust the cleaning frequency according to actual usage. Inadequate cleaning may lead to the growth of bacteria. If the device is not in constant use, wipe the exterior with a soft cloth.

1. Cleaning the dispenser parts



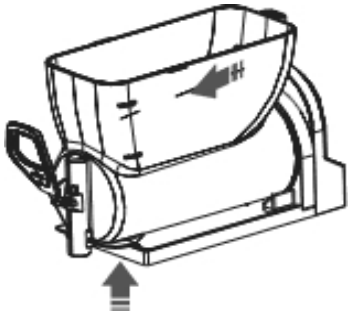
- Switch on the mixing function and place a container under the dispenser. Pull the dispenser handle to dispense the ingredients or liquid from the tank. Once emptied, switch off the machine and unplug it from the socket.
- Loosen the nut on the handle spindle by turning it anticlockwise, then remove the spindle and handle. Next, remove the top cover and spring. Finally, remove the valve rod.
- Rinse the removed parts with clean water in accordance with the instructions in the section 'Important note before cleaning'.

Note: If there is a significant amount of residue or liquid remaining in the tank(s), empty the tank first before dismantling the dispenser or the tank trays.

2. Clean the tank and agitators

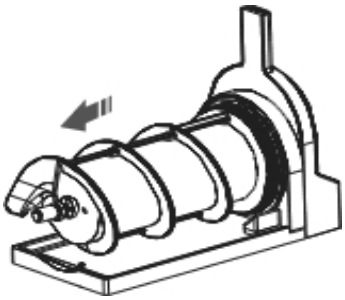
- Press one side of the cylinder block inwards, turn the top cover outwards and remove it.

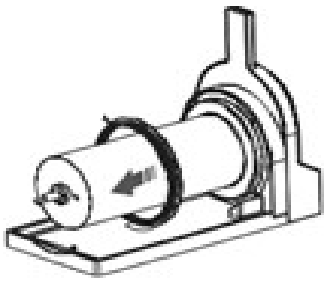




- Lift the tank upwards and then pull it out firmly

Remove the white spiral mixing attachment and remove the large sealing ring

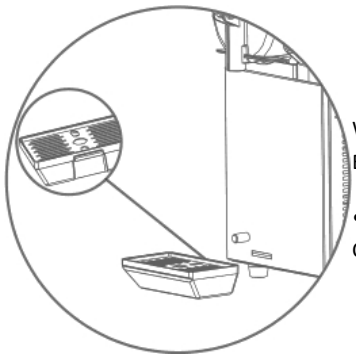




- Rinse the removed parts with clean water, following the instructions in the 'Important notes before cleaning' section.

3. Clean the drip tray

Carefully lift the drip tray and remove it. Inside, you will find a clip that secures it into the opening on the appliance.

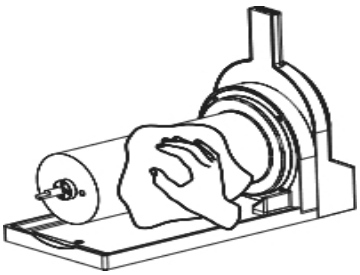


When removing the drip tray, do not pull too hard on the remaining hose in the groove, as this may damage it. Empty and clean the drip tray every day

- Rinse the removed parts in clean water following the instructions in the section Important Notes Before Cleaning.

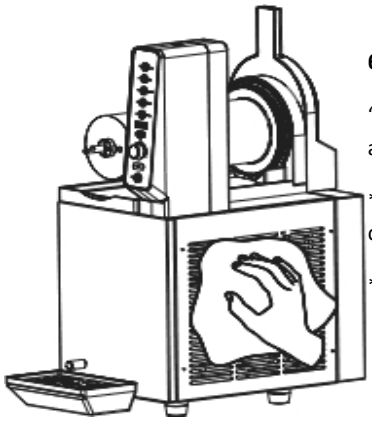
4. Clean the evaporator

1. After removing the white spiral impeller and the large sealing ring, clean the surface of the evaporator and the base with a soft cloth dampened with a mild cleaning solution.
2. Wipe the surfaces 2–3 times with a clean, damp cloth.
   - Then use a soft cloth soaked in diluted disinfectant and leave it to work on the surfaces.
   - After 30 minutes, thoroughly wipe the evaporator surface and base with a clean, damp cloth.



5. Cleaning the main unit

Use a clean, damp, soft cloth with diluted cleaning solution to wipe the body. Wipe the body with a soft, damp cloth soaked in clean water. Wipe the body with a clean, dry cloth.

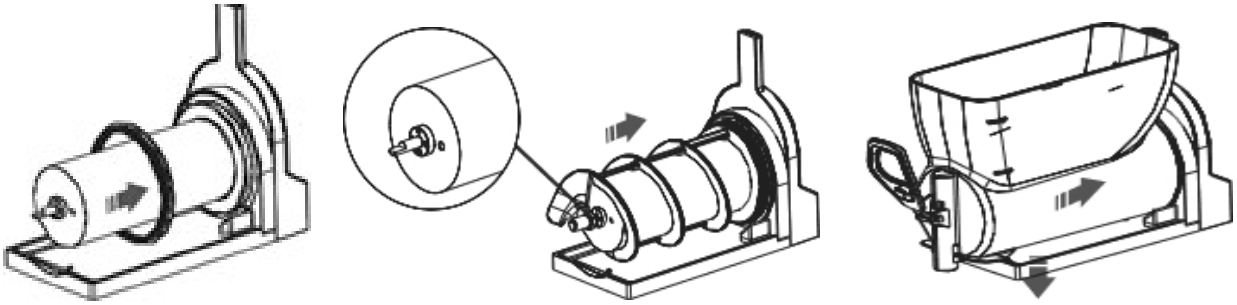


6. Clean the condenser

"After a certain period of operation, dust may accumulate on the condenser, which affects heat dissipation and cooling efficiency (e.g. reduced slush output or difficulties with shaping).

* It is recommended to have the condenser cleaned by a professional once a month (or more frequently in demanding conditions).

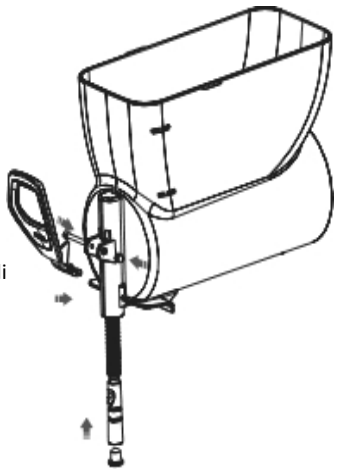
* Switch off the power before cleaning and take care not to damage the condenser.



7. Reassemble all parts

1. Place the large sealing ring onto the evaporator.

2. Align the medium-sized sealing ring with the metal rod on the evaporator so that you can insert the white spiral mixer. Once inserted, turn it gently clockwise to ensure it is securely fastened.



3. Place the tank onto the atomiser, then lift it up and press it inwards until the plastic clip on the underside of the tank clicks into the atomiser base.

4. Reassemble the dispenser parts.

First attach one side of the cylinder block clip, then turn the top cover inwards and press the other side of the cyli block clip into place.

5. After cleaning the condenser, reassemble it in the reverse order to that in which you dismantled it.

EXPLANATION OF ERROR CODES

Error code	Explanation	Solution
Err1	Temperature sensor is open	The cooling function will be deactivated, whilst the crushed ice function remains unaffected. Contact customer service for further assistance.
Err2	Temperature sensor short circuit	
Err3	Mixer motor jam	Make sure the sugar content is less than 13%. If there is enough sugar, increase the temperature.
Err4	High voltage	The machine is not working. Switch off the power and check for a power supply issue. Once the voltage has stabilised, switch the machine back on. If this problem occurs frequently, consider installing transformers.
Err5	Low voltage	

TROUBLESHOOTING GUIDE

Fault	Possible causes	Solutions
The machine will not switch on	No power supply	Plug the power cable into a suitable socket or try another one
	The power switch won't turn on .	Turn on the power switch
Ice slush or drink is leaking from the back of the tank	The tank(s) is/are not installed	Refit the tank(s) securely
	The sealing rings are not securely installed	Replace the sealing ring(s)
The white spiral agitators are not rotating	The tank(s) is (are) not installed	Refit the tank(s) securely
	The evaporator surface(s) is (are) removed	Switch off the power and allow the ice to melt
The machine cannot produce crushed ice	The sugar content is less than 13%	Add more sugar
	The power switch is not turned on	Switch on the power
	The crushed ice button has been turned off	Activate the crushed ice function
	The condenser(s) is (are) too dirty	Clean the condenser(s)
	The machine is located near a heat source a heat source with poor heat dissipation	Position the machine correctly
Excessive noise from the mixer(s)	The sealing rings in the mixer with the white coil are not fitted correctly	Ensure the sealing rings are fitted correctly
	The slushie is too thick	Switch off the power and allow the ice to melt
	The sealing rings in the mixer with the white spiral are not lubricated or are damaged	Apply lubricant or replace the seals with new ones
	The sugar content is less than 13%	Adjust the ratio; avoid replacing sugar with a sweeter alternative
Dispenser (dispensers) malfunction – cannot dispense crushed ice or drinks	Too much ice in the bin(s)	Remove excess ice from the bin(s)
Presence of black spots in the crushed ice	The tank(s) is (are) not clean	Clean the tank(s) according to the instructions
	Contaminated sealing rings in the dispenser(s) or white spiral mixer (mixers)	Clean the sealing ring
	Damaged sealing rings in the dispenser(s) or in the white spiral mixer(s)	Replace the damaged seal(s) with new seals