ICEWAVE HOME COLLECTION

SLUSH MACHINE

USER MANUAL

Home-use model | SMH-2A



SLUSH DRINKS

SMH-2A

EASY CLEANING

Please read this manual carefully before use.

ICEWAVE

WELCOME

A clearer way to serve slush

This ICEWAVE edition reorganizes the original SMH-2A instructions into a practical reference.

READ BEFORE USE

Read the safety pages before plugging in the machine. Keep ingredients within the stated fill lines and follow the sugar, soda and alcohol guidance.

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MODEL SNAPSHOT

Model	Climate	Refrigerant	Power
SMH-2A	SN. ST	R290	180 W / 1.1 A

01 / SAFETY

Safety principles

Safe operation starts before the first pour.

WARNING

Unplug the machine before cleaning, disassembly or service. Keep moving parts, liquids and hot surfaces under control.

1. Carefully observe and follow all warnings and instructions, including electrical connections and moving parts.
2. Inventory all contents to ensure that you have all parts needed to operate the unit properly.
3. Unplug the unit from the electrical outlet when not in use.
4. Keep drinks and food in the area specified in the instructions.
5. Do not operate the machine when it is faulty or damaged. Contact after-sales service for repair.
6. The plug is marked. Do not replace the power cord privately.
7. Do not use a power extension cord with this device.
8. Do not allow the power cord to come into contact with liquids.
9. Do not press or wrap the cord around the machine. Keep equipment and cords away from hot surfaces, stoves and heating appliances.
10. Always use the appliance on a dry and level surface.
11. Do not allow children to operate this appliance. Close supervision is required near children.
12. Use with caution by persons with reduced sensory or mental abilities or limited experience unless supervised or instructed by a responsible person.
13. Use only accessories and fittings supplied with the product or recommended by the manufacturer.

02 / SAFETY

Safety, placement and ingredients

Placement, ventilation and ingredient limits protect the machine.

WARNING

Unplug the machine before cleaning, disassembly or service. Keep moving parts, liquids and hot surfaces under control.

14. Avoid contact with moving parts when operating or handling the appliance. Do not microwave containers or accessories supplied with the appliance.
15. Keep ventilation openings in the appliance enclosure or built-in structure clear.
16. Do not damage the refrigerant circuit.
17. Do not add solid hard objects such as frozen fruit, frozen vegetables or ice to an operating machine.
18. Do not add hot ingredients.
19. Do not fill containers beyond the maximum fill line or below the minimum fill line.
20. Keep the rear and sides of the unit ventilated.
21. Keep the sides and back at least 4 inches (10.2 cm) from the wall during use.
22. Follow the ingredient recipe guidance. Sugar must be more than 10%, soda more than 16%, and alcohol (wine, beer, etc.) between 2.8% and 16% to avoid abnormal operation or damage.
23. Do not place the machine upside down during transportation. The tilt angle should not exceed 45 degrees.
24. If the machine is tipped over, place it upright for 2 hours before starting.
25. Install the machine on a level, dry, dust-free, well-ventilated surface away from direct sunlight. Ambient temperature should not exceed 32 C.
26. When carrying the machine, support it from the bottom and place it gently on the countertop.

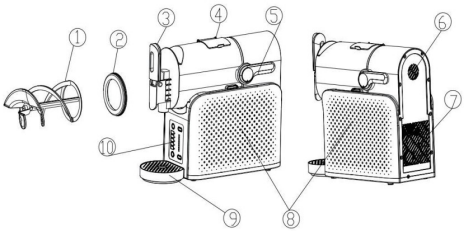
PLACEMENT CHECK

Keep the rear and sides ventilated. Leave at least 4 inches (10.2 cm) from the wall and never operate below the minimum or above the maximum fill line.

03 / PARTS

Know the machine before assembly

Use the numbered view to identify every user-serviceable area.



PARTS AND PURPOSE

No.	Part
1	Stirring screw
2	Sealing silicone sleeve
3	Handle
4	Transparent barrel
5	Rotary latch
6	Rear cover
7	Air outlet
8	Left and right side panels
9	Water receiver box
10	Operating panel

BEFORE DISASSEMBLY

Unplug the machine and allow the moving parts to stop completely before removing the barrel, stirring screw, catch basins or panels.

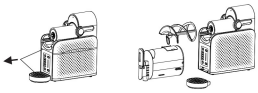
04 / INSTALLATION

Remove, clean and reinstall

Follow the illustrated order and reverse the sequence when reassembling.



1. Turn the latch handle upward.
2. Hold the port of the clear bucket and pull it out in the direction of the arrow.
3. Remove the mixing rod in the direction of the arrow.

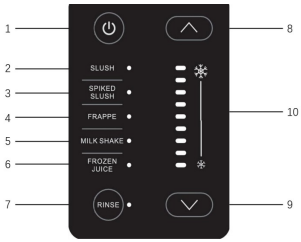


4. Remove the two catch basins in the direction of the arrows.
5. Clean the disassembled parts and put them back in reverse order.

05 / CONTROLS

One panel, five drink modes

Use the mode buttons for texture and the arrow buttons for thickness.



CONTROL KEYPAD

No.	Name	Function
1	ON/OFF	Power on/off
2	Slush	Make slush
3	Spiked Slush	Make slush with alcohol etc.
4	Frappe	Make slush with more ice
5	Milk Shake	Make milk shake
6	Frozen Drink	Make cold drink
7	Rinse	Clean the machine
8	Harder	Make more ice in slush
9	Softer	Make less ice in slush
10	Light	Show the level

06 / OPERATION

Set the texture with confidence

The machine protects itself when the clear barrel is removed or when the drum has no material.

ATTENTION

Do not turn on a making mode when there is no material in the drum. The machine may be damaged. A blinking panel light indicates protection mode when the clear pail is removed.

- The five modes can be switched as needed; each mode can be adjusted separately for the desired softness.
- The indicator flashes while refrigeration is in progress and stays on when production is successful.

KEYPAD OPERATION

Add ingredients before selecting a mode. The lowest fill position is halfway up the stainless-steel cylinder; the highest position is 3 cm (1.2 inches) from the top.

1. ON/OFF: When connected to power, all lights flash once. Press the switch to enter standby; press it again to exit standby. When running, press ON/OFF to stop operation and return to standby.
2. Working mode: The five working modes have their own temperatures. After plugging in, choose a mode to start.
3. Thickness control: Each mode has an optimal texture temperature. Adjust hardness with the up and down arrows when required.
4. Rinse: In standby, tap RINSE to rotate the stirring bar. Tap RINSE or ON/OFF to stop. The cleaning mode runs for 10 minutes and then returns to standby if there is no operation.

07 / MAKING SLUSH

Four steps from blend to serve

Use a blended beverage and keep the fill level within the marked range.



01 Open the top lid, add the blended beverage and close the lid.



02 Turn on the power and press the power button to enter standby mode.



03 Select the mode to start. Adjust hardness with the up and down arrows if needed.



04 Place a cup at the faucet and slowly pull the handle to pour the drink.

SERVE SAFELY

Use a clean cup and keep hands clear of the stirring screw, barrel and faucet mechanism while the machine is operating.

08 / INGREDIENTS

Build the right texture

Ingredient ratios affect freezing performance, mouthfeel and machine protection.

FINAL SHAPE REFERENCE

Type	Smoothie particle ratio	Ingredients
Frozen Drink	30%	Sugar / soda / alcoholic beverages
Slush	60%	Sugar / soda / alcoholic beverages
Milk Shake	100%	Dairy products and cream-based beverages

SUGAR CONTENT STANDARD

Refer to the beverage or liquid proportioning label. The sugar content should meet the criteria shown in these examples.

Amount of ingredients (example)	Sugar content
100 ml Classic Coca-Cola	Labeled sugar content: 10.6 grams
100 ml Orange juice	Labeled sugar content: 10.9 grams

ATTENTION

For slushes, the added beverage must contain 10% sugar or more and 16% soda or more. Failure to meet this guidance may damage the machine.

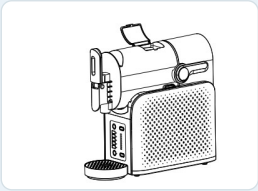
MATERIAL REQUIREMENTS

- Suitable materials include flavored syrups, fruit juices, sugar, coconut sugar, agave, simple syrup, maple syrup and honey.
- Various sweeteners and additives should not be used as sugar substitutes without checking the recipe.
- For alcohol-containing slushes, use wine or beverages with an alcohol content between 2.8% and 16%.

09 / CLEANING

Rinse first, then deep clean

Switch off and unplug before cleaning or disassembly.



1. Stop the machine with ON/OFF and enter standby.
2. Press RINSE.
3. Place a larger container under the faucet and pull the handle to drain remaining smoothie.
4. Fill water from the top inlet; water must not exceed 70 C (160 F).
5. Wait about five minutes for the smoothie to dissolve, then pull the handle to release the liquid.
6. Repeat steps 3-5 two or three times until the bucket is completely clean.

DEEP CLEAN

For deep cleaning, use the machine removal and installation sequence to remove the parts. Use water no hotter than 70 C and run the cleaning function before disassembly.

COMMON USE PROBLEMS

Problem	Reason	Solution
Leaking water	Upper catch pan overflow	Remove the bucket and catch pan, pour out the water and reinstall.
Stirring stick stuck	Too little sugar or alcohol; icing becomes too hard	Allow the ice to melt naturally, then reconstitute the drink.
Slush does not form for a long time	Too much sugar or alcohol	Add some water.
Liquid with correct ingredients never gets cold	Problems with machine cooling	Contact a professional or after-sales service for inspection.

10 / MAINTENANCE

Keep the machine ready

Regular care protects the surface, interior, cooling system and food-contact areas.

CLEANING RULE

Regularly clean the surface and interior, wiping away dust and adhesions. Use a rag or brush, but do not use water inside the machine. Turn off the power and disconnect the plug before interior cleaning.

MACHINE PARAMETERS

Parameter	Value
Model No.	SMH-2A
Climate type	SN. ST
Protection class	I
Refrigeration	R290
Machine dimension	180 x 440 x 390 mm
Package dimension	225 x 465 x 441 mm
Net weight	9.3 kg
Gross weight	10.6 kg
Power / Amps	180 W / 1.1 A

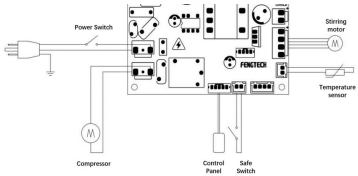
SERVICE NOTE

The source manual identifies R290 refrigeration, protection class I and SN. ST climate type. Electrical or refrigeration-system service should be performed by qualified personnel.

11 / REFERENCE

Circuit schematic

For service reference only. Do not open the machine unless qualified to work on electrical and refrigeration systems.



SERVICE CAUTION

The schematic identifies the power switch, control board, compressor, condenser fan, stirring motor, temperature sensor, control panel and safe switch. Disconnect power before inspection.

KEEP THIS MANUAL

For replacement parts, troubleshooting or service, provide the model number SMH-2A and describe the symptom clearly. Product appearance may vary from the illustrations depending on production revision.

ICEWAVE | MAKE EVERY MOMENT COOLER