

SALTER

1760

Slushie Maker User Manual

Fill, chill
& serve.
From preset to
perfect, with
ZERO ice!



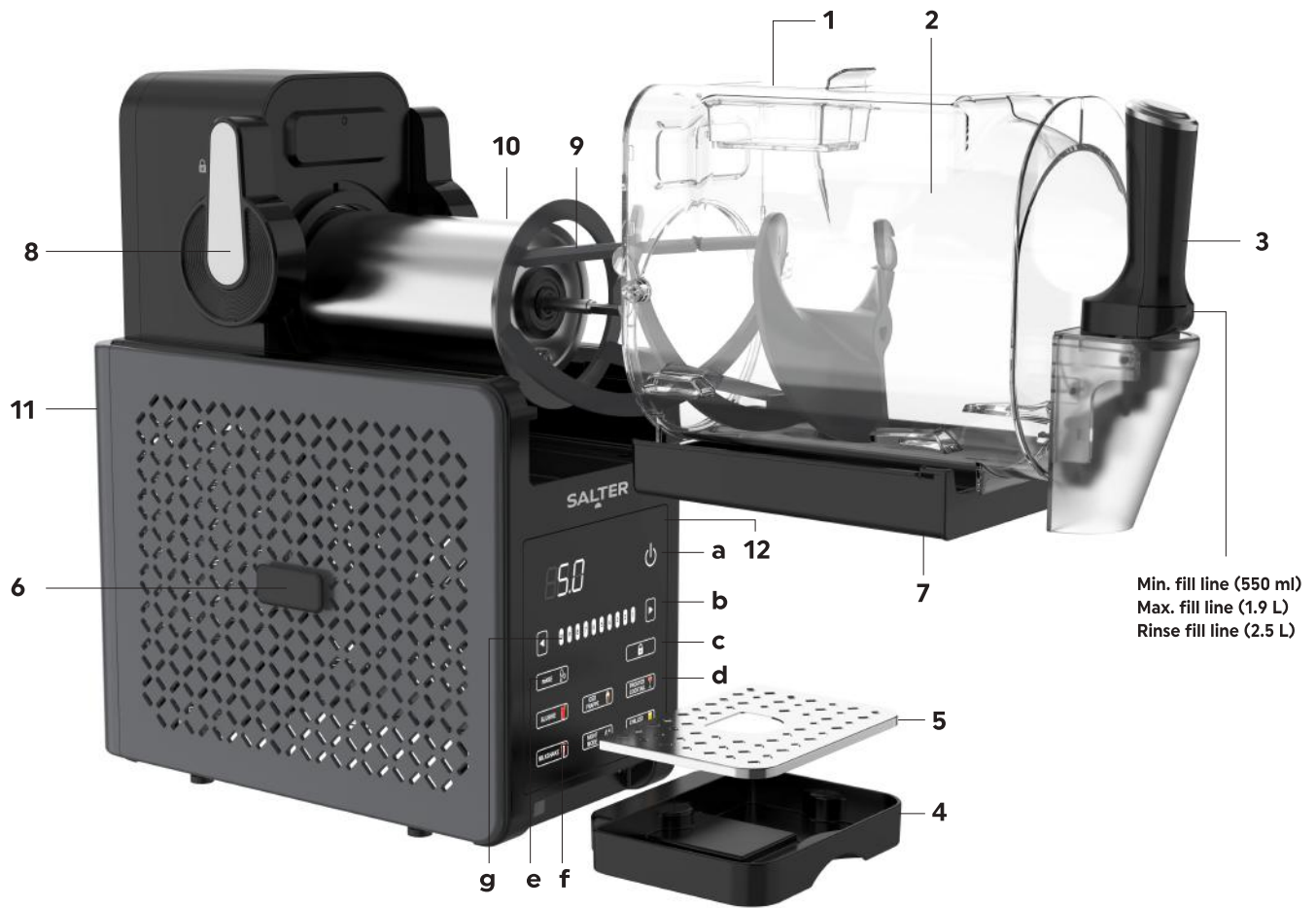
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Description of parts



1. Easy-pour inlet
2. Vessel
3. Dispensing handle
4. Drip tray
5. Drip tray cover
6. Drip tray holder

7. Condensation tray
8. Locking arms
9. Auger
10. Evaporator
11. Power switch
(at the rear of the
main unit)

12. Digital control panel

- a. Power button
- b. Temperature adjustment buttons
- c. Child lock button
- d. Preset function buttons
- e. Rinse function button
- f. Night mode function button
- g. Temperature indicator lights

Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- Nominal voltage is still present in this product as long as the product is connected to the electrical source.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of this appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use the appliance near petrol, paints, flammable gases, ovens or other heating sources.
- Do not allow water or other liquids to run into the interior of the appliance, as this could create a fire and/or electrical hazard.
- Do not use mechanical devices to accelerate the appliance's defrosting process.
- Do not use this appliance outdoors.
- Do not expose the appliance or store it in direct sunlight, near heat sources or extreme cold.
- Do not move the appliance whilst it is in use.
- Do not touch any sections of the appliance that may become hot during use, as this could cause injury.
- Do not cover, obstruct or push objects into the vents and opening of the appliance, as this may cause an electric shock, fire or damage the appliance.
- To avoid a circuit overload when using this appliance, do not operate another high-wattage appliance on the same electrical circuit.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not permitted.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.

SPECIFIC INFORMATION REGARDING R290 REFRIGERANT GAS

This appliance contains 26 g of R290 refrigerant gas.

R290 is a refrigerant gas that complies with the European directive on the environment.



CAUTION: R290 refrigerant is odourless and does not have the odour normally associated with natural gas and propane tanks.

Do not puncture any part of the refrigerant circuit.

The appliance must be placed in an area without any continuous sources of ignition such as open flames, gas, or electrical appliances in operation.

Do not puncture and do not burn.

If the appliance is installed, operated or stored in a nonventilated area, the room must be designed to prevent the accumulation of refrigerant leaks resulting in a risk of fire or explosion due to ignition of the refrigerant caused by electric heaters, stoves, or other sources of ignition.

The appliance must be stored in such a way as to prevent mechanical failure.

Individuals who operate or work on the refrigerant circuit must have the appropriate certification issued by an accredited organisation that ensures competence in handling refrigerants according to a specific evaluation recognised by associations in the industry.

Maintenance and repairs that require the assistance of other qualified personnel must be performed under the supervision of an individual specified in the use of flammable refrigerants.

Dos and don'ts



Clean the slushie maker regularly using the **'RINSE'** function.
Keep the slushie maker in an upright position.
Ensure all slushie ingredients are kept within the required sugar and/or alcohol guidelines.
Ensure the ingredients are above the min. fill line.



Do not place anything on top of the slushie maker.
Do not open the easy-pour inlet during use, as this will hinder the slushie-making process.
Do not operate the slushie maker without liquid.
Never add hot, solid or frozen ingredients into the slushie maker.
Never exceed the max. fill line.



WARNING: ENSURE THAT THE SLUSHIE MAKER HAS AT LEAST 50 CM OF FREE SPACE IN ALL DIRECTIONS BEFORE USE.

Care and maintenance

STEP 1: Switch off and unplug the slushie maker from the mains power supply and allow it to fully cool before attempting any cleaning or user maintenance.

STEP 2: Wipe all components of the slushie maker with a soft, damp cloth and dry thoroughly.

STEP 3: When it is empty, disassemble the slushie maker for deeper cleaning by pulling the locking arms towards the front of the slushie maker main unit and gently removing the vessel. The auger and evaporator can now be cleaned with a soft, damp cloth. Dry thoroughly before reassembling.

STEP 4: Reassemble the slushie maker following the instructions in the section entitled **'Assembling the slushie maker'**.

STEP 5: Regularly empty the drip tray and condensation tray to prevent overflowing.



NOTE: Never use harsh or abrasive cleaning detergents or scourers to clean the slushie maker, as this could cause damage.
The slushie maker should be cleaned thoroughly after each use. Use the rinse function to rinse the inside of the vessel.

Instructions for use

Assembling your slushie maker

STEP 1: Ensure all parts of the slushie maker are cleaned following the instructions in the section entitled **'Care and maintenance'**.

STEP 2: Attach the condensation tray by sliding it under the evaporator using the rail grooves.

STEP 3: Attach the auger by sliding it over the evaporator and rotating until it secures into place.

STEP 4: Ensure the locking arms are in the '⊕' position, then slide the vessel over the auger and evaporator.

STEP 5: Lock the vessel in place by rotating the locking arms to the '⊕' position.

STEP 6: Insert the drip tray in front of the main unit until it clicks into place.

Before first use

Before connecting the slushie maker to the mains power supply, clean all parts and assemble the slushie maker following the instructions in the sections entitled **'Care and maintenance'** and **'Assembling the slushie maker'**.



NOTE: When using the slushie maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the slushie maker during use.



WARNING: When switching on the slushie maker for the first time or after long term storage, open the easy-pour inlet and allow the slushie maker to stand for at least 2 hours for the refrigerant to settle.

Using the control panel

When the slushie maker is plugged in, switched on at the mains power supply and the main switch is in the on position, it will beep and '⊕' will illuminate to indicate that it is being powered. Press '⊕' to switch on the slushie maker.

Using the rinse function

STEP 1: Dispense any remaining slushie or frozen drink.

STEP 2: Fill the vessel with clean, warm water, ensuring the rinse fill line is not exceeded.

STEP 3: Press **'RINSE'**. The auger will start to spin, moving the water around the vessel.

STEP 4: Dispense the water by gently pulling the handle until the vessel is empty.

STEP 5: If required, repeat steps 2–4 until the evaporator and vessel are clear of any slushie or frozen drink.

STEP 6: Stop the rinse cycle by pressing **'RINSE'**.



NOTE: Ensure there is a large container underneath the dispensing handle before using the rinse function, as the liquid will be dispensed quickly.

Using the night mode function

The night mode function can be used to keep the slushie or frozen drink between 3 °C and 4 °C overnight so that it is ready to be used the next day.

STEP 1: Press '**NIGHT MODE**'. The auger will continue to rotate and the temperature will be regulated by the refrigerant.

STEP 2: When the slushie or frozen drink is ready to be used again, press the relevant preset function button.



NOTE: Ensure there is an adequate amount of slushie or frozen drink in the vessel before selecting night mode; this must be between the min. and max. fill lines.

Child lock function

STEP 1: Press and hold '⏻' for approx. 4 seconds to activate the child lock. When this is activated, '⏻' will illuminate and none of the other buttons can be pressed.

STEP 2: To deactivate the child lock, press and hold '⏻' for approx. 4 seconds. The slushie maker can now be used as normal.

PRESET FUNCTIONS

STEP 1: Press the desired preset function button. The preset temperature indicator lights will be displayed. The table below outlines the 5 preset target temperatures and recommended uses. The desired target temperature can be adjusted manually by pressing '◀/▶' if required.



NOTE: Refer to the recipe booklet for additional information and guidelines. '⏻' will remain illuminated whilst the slushie maker is plugged in.

Preset	Why choose this preset...	Preset temperature indicator
'SLUSHIE'	Turn your favourite soft drinks into perfectly smooth slushies – cola, orange soda, ginger ale and more.	
'ICED FRAPPE'	Enjoy chilled, creamy barista-style treats, with or without dairy.	
'FROSTED COCKTAIL'	Transform alcoholic beverages - try frosé, frozen daiquiris and frozen margaritas. A night out... at home! Ensure the alcohol guidelines are followed.	
'MILKSHAKE'	Thick, ultra smooth and ultra tasty – luxurious takes on classic favourites... try with or without dairy!	
'CHILLED JUICE'	Fresh to frozen – transform natural juices into refreshing slushies. Try lemonade, pineapple juice or tropical slush...	

Using the slushie maker

STEP 1: Open the easy-pour inlet and place the slushie or frozen drink ingredients into the vessel.

STEP 2: Plug in and switch on the slushie maker at the mains power supply and ensure the main switch is in the on position. The slushie maker will beep and 'U' will illuminate to indicate that it is being powered and ready to be programmed.

STEP 3: Following the instructions in the section entitled 'Using the control panel', use the digital control panel to set the function required for the ingredients. The preset temperature indicator lights will be displayed. The desired target temperature can be adjusted manually by using '◀▶' if required.

STEP 4: During the slushie-making process, the temperature indicator lights will gradually illuminate consecutively to display the progress of the slushie or frozen drink.

STEP 5: Once the target temperature has been reached, the slushie maker will beep and all the relevant temperature indicator lights will be illuminated.

STEP 6: Ensure a suitable cup or container is placed on top of the drip tray cover, directly underneath the dispensing handle.

STEP 7: Whilst the auger is still rotating, gently pull the handle to dispense the slushie or frozen drink. To stop dispensing, release the handle back in place.

STEP 8: When all of the slushie or frozen drink has been dispensed, press 'U' to turn the slushie maker off.

STEP 9: Return the main switch to the off position. Switch off and unplug the slushie maker from the mains power supply.



NOTE: Creating drinks can take from 15–60 minutes depending on ingredients, volume and starting temperature.



WARNING: To permanently switch off the slushie maker, switch off and unplug from the mains power supply.

Required sugar content

Too little sugar will prevent proper freezing, meaning a slushie result cannot be achieved. All slushies and frozen drinks must contain at least 5 g of sugar per 100 ml (5% sugar content).

Recommended sugar guidelines

Serving size	Minimum total sugar amount
700 ml	29 g
1500 ml	62 g
1800 ml	75 g

Low sugar alert

If there is insufficient sugar in the drink mixture, the temperature control LEDs will run from left to right and the preset LEDs will flash. The display will show an 'E1' error code and the slushie maker may beep every minute for 15 minutes.

If a pre-made drink does not meet the total sugar requirement, simply add 1–2 tablespoons of sugar or natural sweeteners such as honey, agave or sugar syrups per serving.

Freshly squeezed or pressed juices like apple and orange contain enough natural sugar to freeze perfectly in the machine.



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

Alcohol content guidelines

When using the frozen cocktail preset, the total alcohol content of all ingredients must be between 2.8–16%.

For hard alcohol/spirits (35% ABV or higher), it should make up no more than 1/3 of the entire mix.

Recommended hard alcohol/spirit guidelines

Serving size	Maximum alcohol amount (35%+ ABV)
700 ml	120 ml
1500 ml	255 ml
1800 ml	300 ml

The guidelines above apply when using spirits above 35%. For other alcoholic beverages such as wine, beer and pre-made cocktails, please use the preset as normal.

High alcohol alert

If the alcohol content is too high, the temperature control LEDs will run from right to left and the preset LEDs will flash. The display will show an 'E7' error code and the slushie maker may beep every minute for 15 minutes.

Simply dilute the mixture with 65 ml of water per serving. Press '⏻' to reset the slushie maker, then press again to restart.

Storage

Check that the slushie maker is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the slushie maker; wrap it loosely to avoid causing damage.

The drip tray can be hooked onto the drip tray holder for easier storage.

Troubleshooting

Problem	Possible cause	Solution
The slushie maker will not power on.	The slushie maker is not connected to the mains power supply.	Plug in and switch on the slushie maker at the mains power supply.
	The fuse has blown.	Replace the fuse with one of the same rating.
	The main switch at the rear of the main unit is in the off position.	Ensure the main switch is in the on position.
The texture of the drink produced is not a slushie or frozen drink texture.	The desired temperature is not cold enough.	Increase the target temperature by one level with the temperature adjustment buttons. If the desired texture has still not been produced after 15 minutes, increase it by another level.
'E1' is shown on the LED display.	The sugar content is too low.	Turn the slushie maker off, then add 5 g of sugar per 100 ml of liquid. Press '⏻' again, then reprogramme the slushie maker.
'E2' is shown on the LED display.	The slushie maker has been overfilled.	Ensure the ingredients are not exceeding the max. fill line.
	The motor is jammed.	Allow the ingredients to melt for a period of time before restarting the slushie maker.
'E3' is shown on the LED display.	There is a potential motor fault.	Turn the slushie maker on and off again. If 'E3' is still shown on the LED display, cease using the slushie maker.
'E4' is shown on the LED display.	The slushie maker has been tilted over 30°.	Place the slushie maker on a stable, flat surface.
'E5' is shown on the LED display.	There is a potential temperature sensor fault.	Turn the slushie maker on and off again. If 'E5' is still shown on the LED display, cease using the slushie maker.
'E6' is shown on the LED display.	There isn't enough liquid in the vessel.	Add liquid to the vessel ensuring it is over the min. fill line, then restart the slushie maker.
'E7' is shown on the LED display.	The alcohol content is too high.	Turn the slushie maker off, then add 60 ml of water, juice or soda to reduce the overall alcohol content. Press '⏻' again, then reprogramme the slushie maker.
'E8' is shown on the LED display.	There is a potential unit malfunction.	Turn the slushie maker on and off again. If 'E8' is still shown on the LED display, cease using the slushie maker.

Specifications

Product code: EK6756

Input: 220–240 V ~ 50 Hz

Input current: 0.91–1 A

Power: 170–200 W

Power consumption (off mode): 0 W

Power consumption (standby mode): 0.76 W

Refrigerant: R290 (26 g)

Refrigerant safety group: A3

Net weight: 10.9 kg



Shhh!
Slushie
secrets
made for
sharing.

Tips & Tricks

We've tried, we've tested and now we're sharing. These top tips will make it super easy to enjoy a delicious slushie treat.



Let it settle

Keep the slushie maker upright for at least 2 hours before first use.



Perfect balance

All inputs must contain at least 10 g of sugar per serving (233 ml). When using the **'FROSTED COCKTAIL'** preset function, all inputs must contain between 2.8% and 16% alcohol.



Sip it quick

When using the **'MILKSHAKE'** or **'ICED FRAPPE'** preset, dispense contents within 30 minutes of the cycle ending to avoid foaming.



Smooth & chill

DO NOT add ingredients that are hot or solid e.g. ice, frozen fruit, ice cream etc.



Keep it chilled

Chill all pre-made ingredients before pouring.
Chill your glasses before serving to maintain frostiness.



Clean smart

Accessories are dishwasher safe but skip the heated dry cycle - let them air dry instead.

No-prep slushies with one-touch operation

Add in your drink of choice and pick your preset.

Preset	Serving			Pre-made drink	Directions
	1-3	4-6	6-8		
	Time (minutes)				
'SLUSHIE'	20	30	45	Soft drinks, energy drinks, iced tea	Select ' SLUSHIE '. The preset function will set to default.
'FROSTED COCKTAIL'	30	40	50	Seltzers	Select ' FROSTED COCKTAIL '. Adjust the temperature bar so that it is set to 3.
				Beer: lager, IPA, cider	Select ' FROSTED COCKTAIL '. Adjust the temperature bar so that it is set to 4.
				Pre-made cocktails: margaritas, mojitos, gin and tonic	Select ' FROSTED COCKTAIL '. Adjust the temperature bar so that it is set to 6.
				Wine, rosé, sparkling wine, champagne, pre-made rum and coke, gin and tonic, vodka mixers	Select ' FROSTED COCKTAIL '. Adjust the temperature bar so that it is set to 9.
'CHILLED JUICE'	20	25	35	Orange juice, tropical juice, mango juice, iced tea	Select ' CHILLED JUICE '. The preset function will set to default.
				Apple juice, cranberry juice	Select ' CHILLED JUICE '. Adjust the temperature bar so that it is set to 2.
				Pre-made smoothies, pineapple juice	Select ' CHILLED JUICE '. Adjust the temperature bar so that it is set to 3.
				Pomegranate juice, grape juice	Select ' CHILLED JUICE '. Adjust the temperature bar so that it is set to 5.

Juice-based cocktails

Cocktail	Alcohol	Serving			Juice	Serving			Directions
		1-3	4-6	6-8		1-3	4-6	6-8	
Screwdriver	Vodka	120 ml	255 ml	300 ml	Cranberry	580 ml	1245 ml	1500 ml	Select 'FROSTED COCKTAIL' . The preset function will set to default.
Tequila Sunrise	Tequila								
Greyhound	Gin or vodka								
Cape Codder	Vodka								
Bloody Mary	Vodka								
Bucks Fizz	Prosecco								
Bellini	Prosecco								
					Peach				

Soft drink-based cocktails

Cocktail	Alcohol	Serving			Soft drink	Serving			Directions
		1-3	4-6	6-8		1-3	4-6	6-8	
Vodka Lemonade	Vodka	120 ml	255 ml	300 ml	Lemonade	580 ml	1245 ml	1500 ml	Select 'FROSTED COCKTAIL' . The preset function will set to default.
Highball	Whiskey								
Whiskey Ginger	Whiskey								
Cuba Libre	Rum								
Gin and Tonic	Gin								
Pink Gin and Lemonade	Pink Gin								
					Soda water				
					Ginger ale				
					Cola, splash of lime				
					Tonic, not slimline				
					Lemonade				

Milkshakes and frappés

Pre-made milkshakes and frappés	Flavour	Serving			Directions		
		1-3	4-6	6-8	Mix	Setting	Serve
Flavoured milk	Strawberry, chocolate, vanilla, banana	700 ml flavoured milk, 3 tbsp double cream	1500 ml flavoured milk, 5 tbsp double cream	1800 ml flavoured milk, 7 tbsp double cream	Whisk all ingredients together in a jug	Pour the mixture into the slushie maker. Select 'MILKSHAKE' .	Dispense
Flavoured milk powder		700 ml flavoured milk, 3 tbsp double cream, 4 tbsp milk powder	1500 ml flavoured milk, 5 tbsp double cream, 8 tbsp milk powder	1800 ml flavoured milk, 7 tbsp double cream, 10 tbsp milk powder			
Coffee drinks	Sweetened ice coffee drinks, frappés, mochas, matcha lattes	700 ml liquid, 3 tbsp double cream	1500 ml liquid, 5 tbsp double cream	1800 ml liquid, 7 tbsp double cream		Pour the mixture into the slushie maker. Select 'ICED FRAPPE' .	

Let's get slushing...

1

ADD & PICK

Add in your drink of choice and pick your preset.

2



CHILL & SLUSH

Watch your drink turn into a delicious & tasty frozen treat.

3



POUR & ENJOY

Use the self-serve handle to easily pour a smooth slush.

1-3 servings

700 ml

4-6 servings

1500 ml

6-8 servings

1800 ml

Classic Cola Slush



1. Add cola (full sugar) to the slushie maker.
2. Pick '**SLUSHIE**'.
3. Once the slushie is ready to drink and the target temperature has been reached, the slushie maker will beep and the relevant temperature indicator lights will be illuminated.
4. Pour and enjoy your smooth slush.

1-3 servings	4-6 servings	6-8 servings
700 ml	1500 ml	1800 ml

Simple slushie drinks from your favourite fizzy drinks & sodas



Watermelon Vodka Freeze

1. Mix all ingredients in a jug.
2. Add the mixture to the slushie maker.
3. Pick '**FROSTED COCKTAIL**'.
4. Once the frosted cocktail is ready to drink and the target temperature has been reached, the slushie maker will beep and the relevant temperature indicator lights will be illuminated.
5. Enjoy your tasty watermelon vodka freeze - refreshing!

Serving	Ingredients
1-3	120 ml vodka 350 ml watermelon juice 80 ml fresh lime juice 60 ml sugar syrup or 50 g caster sugar 90 ml soda water
4-6	250 ml vodka 750 ml watermelon juice 170 ml fresh lime juice 130 ml sugar syrup or 100 g caster sugar 193 ml soda water
6-8	300 ml vodka 900 ml watermelon juice 200 ml fresh lime juice 150 ml sugar syrup or 120 g caster sugar 230 ml soda water



Frappé Latte

1. Mix all ingredients in a jug.
2. Add the mixture to the slushie maker.
3. Pick '**ICED FRAPPE**'.
4. Once the frappé is ready to drink and the target temperature has been reached, the slushie maker will beep and the relevant temperature indicator lights will be illuminated.
5. Enjoy your caffeine hit!

Serving	Ingredients
1-3	350 ml whole milk 1 tbsp double cream 350 ml black coffee 60 g caster sugar
4-6	750 ml whole milk 2 tbsp double cream 750 ml black coffee 120 g caster sugar
6-8	900 ml whole milk 3 tbsp double cream 900 ml black coffee 150 g caster sugars

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Disposal of Waste Batteries and Electrical and Electronic Equipment



This product is labelled with this crossed out wheel bin symbol in accordance with European Directive 2012/19/EC to indicate that it must not be disposed of with your other household waste. Due to the presence of hazardous substances, mixtures or components, electrical and electronic devices that are not subject to selective sorting are potentially dangerous to the environment and human health. Please check your local city office or waste disposal service for the return and recycling of this product.

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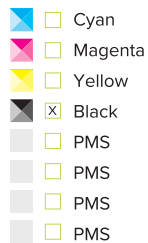
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