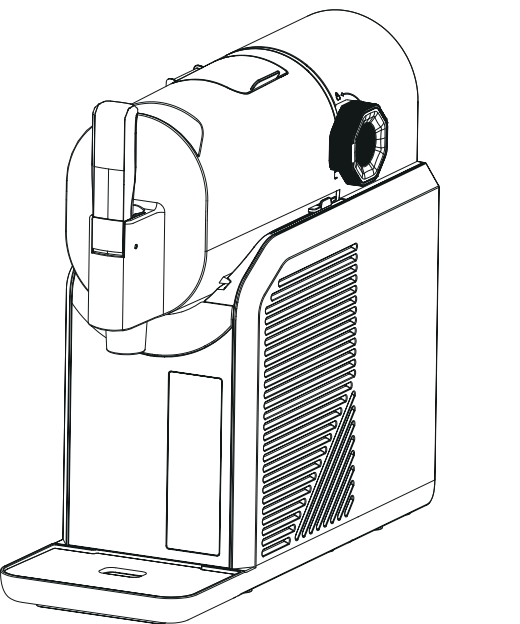


# SLUSHIE MACHINE INSTRUCTION MANUAL



## Product Features:

Product model: GR-FDK001  
Operating voltage: 120 VAC, 60 Hz  
Climate type: N/SN  
Power: 200W  
Net weight: 10.4 kg (22.93 lbs)  
Gross weight: 11.4 kg (25.13 lbs)  
Current: 2.3A  
Effective volume: 2L (67.63 oz) (cold drinks), 1.5L (50.72 oz) (slush)  
Anti-electric shock protection category: I  
Maximum dimensions: 431 (L) x169 (W) x408 (H) mm (16.97x6.65x16.06 in)  
Maximum packaging dimensions: 453 (L) x228 (W) x465 (H) mm (17.83x8.98x18.31 in)

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## 01/ Cautions And Warnings

- ALWAYS** read the instruction manual thoroughly before operating the machine.
- Verify that the voltage matches the nameplate specifications. Use a compatible power cord plug and ensure the socket is properly grounded.
- Keep the air vents at least 3 inches away from other objects during use. Ensure vents and casing remain unobstructed for optimal cooling performance.
- Only use manufacturer-recommended accessories.
- Children or individuals with disabilities should **NEVER** operate the machine unsupervised.
- Keep the machine away from high-temperature environments, gas sources, or electric heaters to avoid hazards.
- Avoid frequent cycling on and off of the compressor. Wait at least 5 minutes between uses to protect the compressor.
- When removing slush, **DO NOT** hit the container's surface or edges to avoid damage.
- DO NOT** activate the power button unless the container is correctly installed and the mixing blade is fully seated.
- NEVER** add pre-frozen mixtures to the machine, as this can overload the motor and activate the protection circuit.
- DO NOT** open the knob or remove the container during operation.
- This appliance is designed for indoor use only.
- Clean the cooling bucket with mild solutions only. **DO NOT** use harsh chemicals, abrasive tools, or direct water spray. Air-dry naturally.
- ALWAYS** unplug the power cord immediately after use.
- It is normal to hear a slight noise from the stirring blade scraping against the cooling bucket when the snow melting machine starts without ingredients.

- Keep the instruction manual in a safe place.
- Take care to keep hair and clothing away from the container while operating the machine.
- DO NOT** add frozen fruits, vegetables, or ice cubes into the container.
- Ensure all utensils are removed from the container before operating to prevent damage that could cause injury or property loss.
- After unpacking for the first time, allow the appliance to sit upright for at least 4 hours so the refrigerant can settle and ensure optimal performance.
- Avoid exposing the power cord and air outlet to water or other liquids. **NEVER** immerse the machine in water to prevent electrical hazards.
- Stop using the product immediately if the power cord, socket, or any electrical components are damaged. Instead, contact an authorized service center for repairs or replacements.
- DO NOT** place the machine upside down or at an angle.
- ALWAYS** unplug the power cord when the machine is not in use or during cleaning.
- NEVER** insert metallic or conductive materials into the machine to prevent fire hazards or short circuits.
- If the power cord is damaged, it must be replaced by qualified personnel, such as the manufacturer or authorized service agents, to avoid risks.
- This appliance is not intended for use by individuals, including children, with reduced physical, sensory, or mental capabilities, or by those lacking experience and knowledge, unless they are supervised or instructed on its safe use by a responsible person. Children must be closely supervised to ensure they **DO NOT** play with the appliance.

- Make sure the appliance is placed in a well-ventilated area, away from heat sources and flammable materials.
- Verify that the power supply matches the appliance's specifications by using the appropriate power outlets and circuit breakers.
- When handling the appliance, avoid contact with open flames or hot surfaces.
- If you suspect a refrigerant leak, immediately turn **OFF** the power and contact a professional to handle it.
- If any malfunction or unusual situation occurs, stop using the appliance immediately and contact authorized service personnel for inspection and repair.
- When the appliance reaches the end of its useful life or needs replacement, contact a professional agency for environmentally friendly recycling and disposal.
- DO NOT** attempt to disassemble the appliance yourself to avoid refrigerant leaks or other safety hazards.
- Follow local laws and regulations regarding the disposal of waste electrical and electronic equipment.
- DO NOT** use mechanical devices or other methods to speed up the defrosting process, except those recommended by the manufacturer.
- Avoid damaging the refrigerant circuit; this applies only to appliances with refrigerating circuits accessible to the user.
- DO NOT** use electrical appliances inside the food storage compartments of the appliance unless they are of the type recommended by the manufacturer.
- Avoid storing explosive substances in this appliance, such as aerosol cans containing flammable propellants.

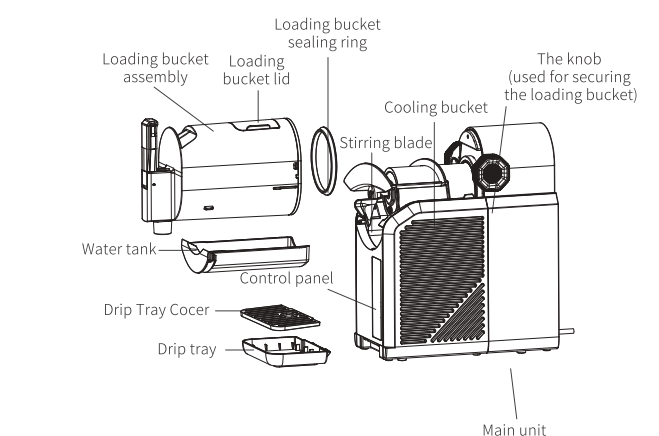
- This product is suitable for home and similar uses, including:
  - Employee kitchen areas in stores, offices, and other workplaces;
  - Farms and customers in hotels, motels, and other residential-type settings;
  - Bed and breakfast establishments;
  - Catering and similar non-retail applications.
- When placing the appliance, ensure that the power cord is not pinched or damaged.
- DO NOT** place multiple portable power strips or mobile chargers behind the appliance.
- Supervise children to ensure they **DO NOT** play with the appliance.
- Keep ventilation openings in the appliance enclosure or built-in structure clear of obstructions.
- The refrigerant and insulation blowing gas are flammable. When disposing of the appliance, do so only at an authorized waste disposal center. **DO NOT** expose it to flames.



**Warning: Risk of Fire/Flammable Materials**

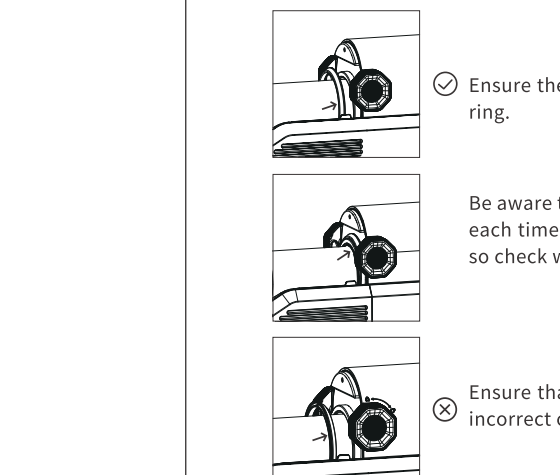
## 02 / Product Overview

### 1. Schematic of the Overall Machine Structure:



Images provided are for reference only; actual product may vary from depictions.

### 2. Diagram of the Control Panel:



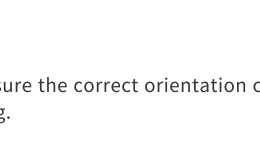
Images provided are for reference only; actual product may vary from depictions.

## 03 / How to Make Slush

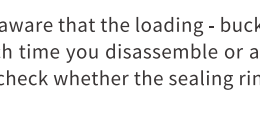
### NOTE:

Before use, thoroughly clean all components that will come into contact with the slush. This includes the cooling bucket, loading bucket assembly, mixing blade, and loading bucket sealing ring. Ensure the power cord is unplugged before cleaning. When making slush, place the machine on a flat, stable surface to ensure proper operation of the compressor. Steps for Making Slush: Prepare your slush ingredients according to your personal recipe. There is no need to pre-freeze the ingredients in the refrigerator, as the machine comes with a built-in compressor that can directly freeze the ingredients to create slush.

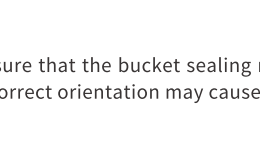
- After cleaning the parts, assemble the machine in the following order and pay special attention to the following details:



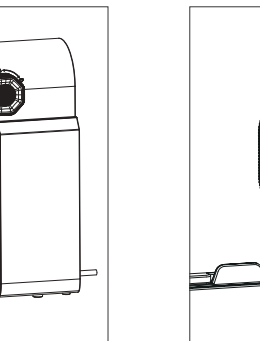
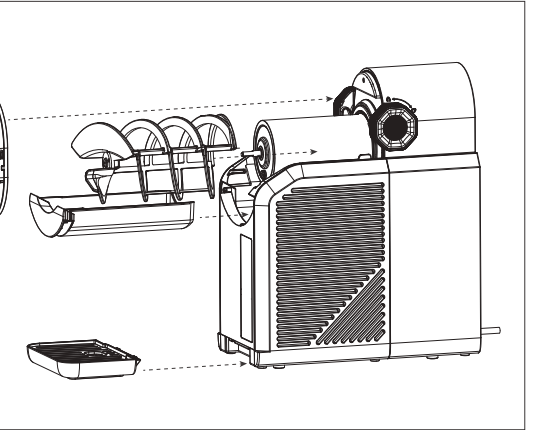
Ensure the correct orientation of the loading bucket sealing ring.



Be aware that the loading - bucket sealing ring may come off each time you disassemble or assemble the loading bucket, so check whether the sealing ring is properly installed.



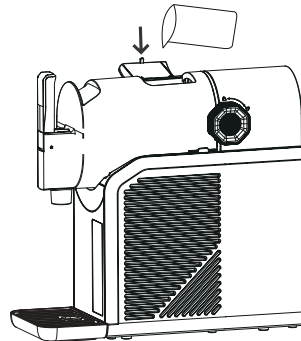
Ensure that the bucket sealing ring is oriented correctly; an incorrect orientation may cause leakage.



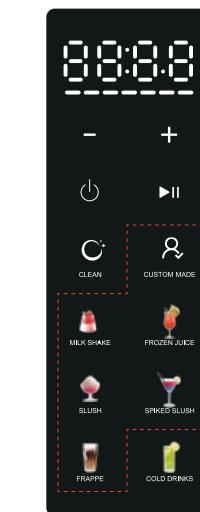
Fully Assembled Unit Condition

The knob must be turned to the "lock" position; otherwise, the loading bucket may detach and cause leakage.

- Prepare the smoothie ingredients and mix them well. Open the lid of the loading bucket, pour the ingredients into the bucket, and then close the lid.



- Plug in the power supply, press the power button to turn on the machine. Then, select an appropriate slush function and density according to the ingredients (the default setting is recommended). Finally, press the start button to officially activate the machine for making slush.



Step 2: Use the "+" and "-" buttons to select the desired slush density.

Step 3: Press the start button.

Step 1: According to the properties of the ingredients, choose the suitable slush function.

## For customer service and warranty, contact us as follows:

+1 - 888 - 369 - 2169  
support@greeneverhome.com  
www.greeneverhome.com

If the issue remains unresolved after contacting our customer service team and a return or exchange is required due to a verified product - quality issue, please email us at support@greeneverhome.com before initiating the return.

## Please send your return to the following address:

**Return Address:** 8535 Utica Ave, Rancho Cucamonga, CA 91730  
**Recipient:** ZXD-XRJ  
**Phone:** 909-552-6738

We strive to make the return process as smooth as possible and appreciate your cooperation.

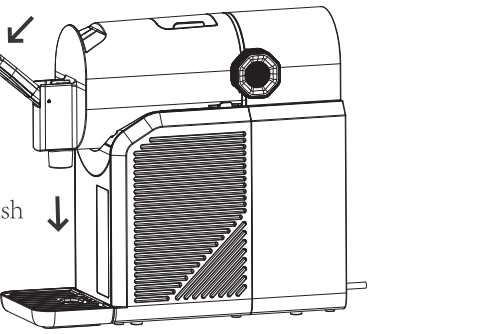
Thank you very much for using our products. Please read the user manual carefully before use and keep it for future reference.



4. Once the slush is ready, the machine enters an insulating state, and the control - panel displays "COOL" (indicating that the slush is made).



5. Keep the machine in the "COOL" state without turning it **OFF**. Then, rotate the handle to dispense the slush.



6. After enjoying your slush, it's recommended to pour 2L of clear water and activate the cleaning function. After 5 minutes, drain the water. (If needed, repeat this step until the frozen beverages are completely flushed from the evaporator.)

7. Press the power button to turn **OFF** the machine and unplug it. Hand - wash all parts or clean them thoroughly in a dishwasher after each use. (**DO NOT** use the heated dry cycle cleaning function.) Finally, reassemble the components into the main unit.

## 04 / Instructions

1. Connect to Power Supply:

Plug the power cord into a suitable socket, ensuring that the socket's shape and voltage match the specifications indicated in the instructions.

2. Button Control Functions:

(1) Custom - Made Function:

This function allows users to set the temperature. Use the "+" and "-" buttons to adjust the desired temperature mode (displaying "COOL"). After setting the temperature, press the "Start" button to start making the slush. If you press the "Pause" button during the process, you can switch to other functions or temperatures. Once the slush is made, the machine will automatically switch to the insulation mode (displaying "COOL").

NOTE: If the temperature is set too low, it may cause the motor to stall or the slush to overflow.

(2) Cold Drinks Function:

Touch the button to access the cold - drinks function. Use the "+" and "-" buttons to adjust the desired level. After setting the temperature, press the "Start" button to start making the cold drinks. If you press the "Pause" button during the process, you can switch to other functions or temperature levels. Once the cold drink is made, the machine will enter the insulation mode (displaying "COOL").

Temperature level	1-level	2-level	3-level	4-level	5-level	6-level	7-level
Corresponding temperature	48.2°F	46.4°F	44.6°F	42.8°F	41°F	39.2°F	37.4°F

(3) Slush Function:

Choose the appropriate slush function according to the properties of the ingredients. Use the "+" and "-" buttons to adjust the slush density (the default setting is recommended). After setting, press the "Start" button to start making the slush. If you press the "Pause" button during the process, you can switch to other functions.

Or other slush thickness levels. Once the slush is made, the machine will enter the insulation mode (displaying COOL). Below are the introductions for each menu option:

PROGRAM	DEFAULT TEMPERATURE	DESIGNED FOR	EXAMPLES	DO NOTS
SLUSH	3-level	Turns everyday beverages into slush	Sugar content must be over 8%: sport drinks, soda, slush drinks, lemonade, iced tea, fruit punch, energy drinks, Kombucha and freshly squeezed juice.	Diet sodas Seltzers
SPIKED SLUSH	5-level	Drinks containing 2.8% to 16% alcohol	White or rosé wine, premixed margaritas, hard ciders, spiked seltzers, sugar-containing hard seltzers, or cocktails diluted accordingly.	The recommended max capacity for spiked slush is 32 oz; otherwise, it'll overflow.
FRAPPE	5-level	Designed for coffee shop lovers to make frozen treats	Recipe 1: 95.7% store-bought sweetened coffee (sugar content is about 10%) + 4.3% heavy cream. Recipe 2: 60% unsweetened coffee + 15% whole milk + 15% heavy cream + 10% sugar (either white sugar or caramel sauce or chocolate syrup).	Sugar-free beverages
MILK SHAKE	6-level	Dairy and creamier-based beverages	Recipe 1: 8.6% flavored syrup/sauce + 56% whole milk + 30% cream + 4.4% white sugar. Recipe 2: 16% powdered drink (sugar-containing) + 70% whole milk + 14% heavy cream. Recipe 3: 70% flavored milk + 14% heavy cream + (7%-16%) white sugar.	Yogurt drinks
FROZEN JUICE	1-level	For sweetened beverages and Freshly-squeezed juice	Sugar content must be over 8%: sport drinks, soda, slush drinks, lemonade, iced tea, fruit punch, energy drinks, Kombucha and freshly squeezed juice.	Sugar-free juices
COLD DRINK	6-level	everyday beverages	Achieve desired smoothie texture by adjusting preset temperatures.	Sugar-free beverages
CUSTOM MODE		Favorite drink	Achieve desired smoothie texture by adjusting preset temperatures.	Sugar-free beverages

(4) Cleaning Function:  
Pour warm water into the mixing bucket. press the "Clean" button to select the cleaning function. Press the "Start" button to activate the mixing motor. Once the process is finished, press the "Power" button to turn **OFF** the machine.

**NOTE:** If needed, you can add 1 - 2 drops of food - grade detergent, wait for 2 minutes, and then start the cleaning.

3. Insulation Function:

Entering the "COOL" (insulation) mode means the slush is done. To keep the slush from melting when you might be away during slush - making and can't consume or store it in time after it's ready, we've added this user - friendly feature: if there's no operation after the slush is made, the machine will activate the cooling function at regular intervals to maintain the slush's freshness and texture. The insulation period lasts for 4 hours. After that, the machine will emit 10 short beeps and then shut **OFF** automatically.

6. Bucket - Securement Safety Function:

(1) If the loading bucket isn't installed properly, pressing the "Start" button won't activate the compressor, fan, or mixing motor, and a warning will sound.  
(2) If the loading bucket detaches during operation, the compressor, fan, and mixing motor will pause, and a warning will sound.

4. Motor Speed - Loss Alarm Function:  
The motor has a blockage - protection feature. If the motor detects a speed loss during operation, the machine will sound an E1 alarm, and both the compressor and the motor will stop working temporarily. This function is meant to prevent damage to the motor's drive system. If this situation happens unintentionally, follow these steps to fix the issue:

- (1) Unplug the machine.
- (2) Take out the food mixture.
- (3) Let the machine cool down for about 15 minutes.
- (4) Disassemble all components and attachments to make sure no ingredients are stuck in the mixing blades.
- (5) Plug the machine back in, reassemble all parts, and start using the machine again.

Important:

(1) Make sure not to exceed the maximum capacity. This is the most common cause of overloading the appliance.  
(2) Don't add solid ice cubes or solid ingredients.

5. Compressor Protection Function:

(1) After switching from the slush or cold - drink mode to the power - **OFF** mode, if you restart the slush or cold - drink mode, the compressor will have a protection period of about 3 minutes. However, if you unplug and re - plug the power cord before restarting the machine, it resets to a fresh start, and there won't be any delay when you select the slush or cold - drink mode again.  
(2) When switching from the working mode to the pause state, the compressor will delay shutting down for about 3 minutes.

6. Bucket - Securement Safety Function:

(1) If the loading bucket isn't installed properly, pressing the "Start" button won't activate the compressor, fan, or mixing motor, and a warning will sound.  
(2) If the loading bucket detaches during operation, the compressor, fan, and mixing motor will pause, and a warning will sound.

7. Fault Display:

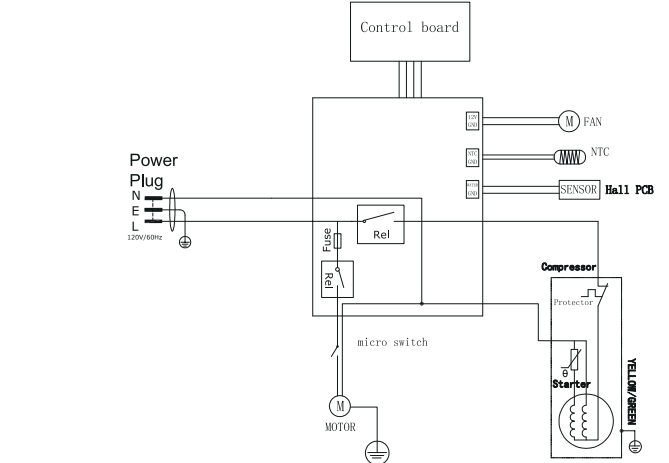
When the slush - maker has an issue, the display will show an error code to indicate the specific problem. The error codes and their descriptions are as follows:

Error code	Description
E1	Loose Loading Bucket Fault, Mixer Motor Stalling, or Hall Sensor Communication Failure
E2	Temperature Sensor Open/Short Circuit
E3	Condenser Fan Failure (Open Circuit or Over-current)
E4	Low sugar alarm
E5	High alcohol alarm
E6	Control board and power board communication anomaly

8. Fahrenheit (°F)/Celsius (°C) switching operation :

After turning on the power, tap the on-screen switch to turn on the display. Then, press and hold the three mode buttons (🍹 + 🍷 + 🍷) located in the lower right corner of the display for 2 seconds to toggle between Celsius and Fahrenheit. When switching, "C" will be shown for 3 seconds, indicating that the Celsius system has been entered, and "F" will be shown for 3 seconds, indicating that the Fahrenheit system has been entered.

## 05 /Circuit Diagram



## 06 / Maintenance

## 07/Troubleshooting

NO	Problems	Analysis	Solution
1	Leakage at the back of the loading bucket.	The knob is not turned to the "lock" position.  The sealing ring is loose or installed upside down or missing.	Turn the knob to the "lock" position.  Before installing the charging barrel, you need to ensure that the sealing ring is correctly installed in place.
2	Loading bucket lifts by the stirring blade, unable to lock in place.	The stirring blade is not placed correctly and needs to be fitted onto the shaft.	Place the stirring blade correctly.
3	Initial operation results in loud scraping or jamming of the stirring blade.	Improper use of the stirring blade leading to deformation.	Purchase a new stirring blade from the repair center.
4	At the end of making slush, the blender blades are scratched or stuck, causing E4 or E1 to be displayed.	The ingredient contains less than 6% sugar.	Add one of the following: white sugar, coconut sugar, honey, maple syrup, agave nectar, flavored syrup, or fruit juice. Then, power off and reset the machine. After waiting for 10 minutes, turn it on again to proceed with making the slush. Note: Before pouring, mix the additional sugar with the existing ingredients.
5	Inability to make a slush using the SPIKED SLUSH function, causing the display to show E5.	The mixture has an alcohol content that is too high.	Ensure the alcohol content is between 2.8% and 16%. Therefore, you need to add water, soda water, tonic water, or coffee (one of them) to dilute the alcohol content. After that, power off and reset the machine. Turn it on again to proceed with making the drink.
6	Error code E1 is displayed.	Knob detachment.	It is possible that the user forgot to tighten the knob before turning on the machine. In this case, retighten the knob and then restart the production.

## 08/GreenEver Extended Warranty Program

**1. Warranty Period**  
GreenEver provides limited warranty service and official customer support. GreenEver products have a one-year warranty and 30-Day Money-Back Guarantee, which only apply to new and certified refurbished products purchased from the GreenEver official website, official GreenEver stores on Amazon etc.

When you register your GreenEver product during the original warranty period, you will receive a 6-month extended warranty beyond the original warranty period. The extended warranty period starts from your invoice date.

You can extend the warranty by clicking the link below to the warranty page of the official website:  
<https://www.greeneverhome.com/>

**NOTE,**  
Chargers and lithium batteries do not enjoy extended warranty service.  
Notwithstanding the foregoing clause, GreenEver does not exclude, limit or suspend the minimum legal warranty period imposed by applicable law.

**2. Warranty Forfeiture**  
The warranty will be void in the following situations:

## 09/Accessories Included

Subject to the Actual Product:

Stirring Blade	1 piece	Instruction Manual	1 copy
Water Box	1 piece	Drip Tray	1 piece
Decorative Cover of the Drip Tray			1 piece

7	When using FRAPPE (coffee slush) or MILK SHAKE (milk shake slush), no slush appears or E4 or E1 is displayed.	The recipe lacks heavy cream or sugar.	Follow the recommended recipe, add heavy cream or sugar, and then shut down and reset. Wait 10 minutes and restart the machine to make it. Note: Mix the extra heavy cream or sugar with the old ingredients before pouring.
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## 10 / Ingredient Precautions

**1.** Don't use sugar - free or low - sugar beverages (sugar content must be at least 8%). These can freeze into solids and potentially damage the appliance. Examples include sugar - free soda, soda water, sugar - free juice, black coffee, and energy water. If the sugar content is below 8%, you can add one of the following: white sugar, coconut sugar, honey, maple syrup, agave nectar, flavored syrup, fruit juice.  
**2.** The minimum capacity is 0.5L (16.91 oz). The maximum capacity for the slush function is 1.5L (50.72 oz), and the maximum capacity for the cold-drink function is 2.0L (67.63 oz).  
**3.** Don't add ice cubes or other solids like fruit chunks, ice-cream mixes, or frozen fruits. These can damage the appliance.  
**4.** When using the SPIKED SLUSH function, the alcohol content of the liquid used must be between 2.8% and 16%. If the alcohol content exceeds 16%, you can add one of these: fruit juice, soda water, tonic water, coffee, tea, or non-alcoholic mixers.  
**5.** When using the FRAPPE (coffee slush) and MILK SHAKE (milk shake slush) functions, heavy cream and sugar are a must in the recipe. Otherwise, the stirring blades are likely to get stuck. It's recommended to make slush according to the recommended recipes.

**4. Customer Support**  
If you have any questions or need assistance with your warranty, please contact our customer support team:  
Email: [info@greeneverhome.com](mailto:info@greeneverhome.com)  
Phone: +1 (802) 694-0466 (Mon - Fri PST 9:00-21:00)

**NOTE,**  
Chargers and lithium batteries do not enjoy extended warranty service.  
Notwithstanding the foregoing clause, GreenEver does not exclude, limit or suspend the minimum legal warranty period imposed by applicable law.

**2. Warranty Forfeiture**  
The warranty will be void in the following situations:

- Defective product caused by drop, abuse, misuse, abnormal use (including failure to follow instructions relating to GreenEver Product's usage)
- Costs or expenses made for removal or re-installation of the products
- Sample products
- Failure caused by nature, for example, fire, flood, lightning strike, earthquake or other external causes
- Indirect, special or consequential damages (such as but not limited to loss of revenue/profits or damage to property)
- Batteries (Except where warranty service is expressly provided)

**3. Limitation of Damages**  
GreenEver is not responsible for warranty or commitment promised by resellers, agents, distributors or any other third parties. If they promised you some extra commitment or warranty, please ask for written documents to protect your rights and interests. Whether otherwise agreed or not, in no event will GreenEver be responsible for any consequential, incidental, exemplary, or special damages, including any damages for lost data or lost profiles, arising from or relating to this limited warranty or the product, and GreenEver's total cumulative liability arising from or related to this limited warranty or the product will not exceed the amount actually paid for the product by you

**4. Customer Support**  
If you have any questions or need assistance with your warranty, please contact our customer support team:  
Email: [info@greeneverhome.com](mailto:info@greeneverhome.com)  
Phone: +1 (802) 694-0466 (Mon - Fri PST 9:00-21:00)

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