

HICOZY

USER MANUAL

SLUSHIFY F3 SLUSHIE MACHINE

HIC-F3



VERSION: 1.2

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Introduction

The HiCOZY Slushify F3 Slushie Machine is a versatile device for making slushies, cold drinks, and ice cream. Simply add juice, milk, coffee, and more of your favorite sugary beverages. Perfect for home use, parties, and gatherings, it brings restaurant-quality beverages to your everyday life!

Please read the instructions carefully before use to ensure safety and optimal performance. Keep this manual for further reference.

Thank you again for choosing HiCOZY! If you have any questions or concerns regarding your product, please contact us at **1-866-444-2699** or support@hicozy.com.



Read operator's manual



For indoor use only



Warning: Risk of fire/flammable materials.



Warnings

- Before use, always ensure that the power source's voltage range matches the one specified on the machine's nameplate, that power cord plug matches the socket, and that the socket is properly grounded.
- Do not use this product if the power cord or socket is damaged, or if any other electrical components are faulty.
- Do not use an extension cord to connect this product.
- Do not pour liquid in and turn on the Power Button without properly installing the vessel assembly and inserting the auger.
- Limit the frequency of starting the product to at least 5-min intervals. Excessive restarting will damage the compressor.
- Do not place this product upside down or tilt it over 45°.
- Do not repair or disassemble this product by yourself; This machine should only be serviced by a qualified technician.
- Do not expose the power cord plug or air outlet to water. Never immerse the machine in water or other liquids, doing so may cause an electric shock and damage the machine.
- Always keep your hands dry when plugging in or operating the product.
- Disconnect the power plug when the product is not in use or while cleaning. To prevent injury or damage, please hold the plug, not the cord, when unplugging it.
- Keep the product away from ovens, electric stoves, and other heat sources to prevent accidents.
- Do not attempt to speed up the defrosting process using other machines or methods.

- For effective heat dissipation, ensure the product is kept at least 3in away from other items or surfaces.
- Use only recommended or specified accessories, do not use this machine for purposes other than those specified.
- Before starting the machine, ensure the vessel only contains the beverage and no other foreign matter.
- To prevent accidents, avoid disassembling the vessel while the machine is running.
- This product is intended for home or indoor use only and should not be operated outdoors.
- For consistent operation and results, maintain an ambient room temperature between 41°F-95°F (5°C and 35°C.)
- Never insert metal sheets or other conductive materials into the machine. Doing so may cause a fire or short circuit.
- Only clean the product with non-chemical solutions and avoid using hard tools. The host unit should never come into contact with water.
- Do not pour dangerous or hazardous liquids into the vessel.
- Keep the vessel's top cover closed as much as possible during use and storage; this reduces the likelihood of harmful contamination.
- It is normal for the auger to make a slight noise when it contacts the evaporator at startup if the machine is not full.
- This machine should not be operated by individuals (including children) with poor physical strength, reduced mental faculties, or lack of experience and knowledge unless they are under appropriate supervision or instruction.
- Keep hair and clothes away from the machine when loading, unloading, and operating it.

- If the evaporator freezes or the auger makes unusual noises, immediately turn off the machine and adjust the amount of sugar or alcohol in the beverages.
- Do not add ice cubes or solid ingredients like nuts, candies, or diced fruits. Fresh juice needs to be filtered before adding to avoid short circuits.
- Do not add hot ingredients to the unit. Ensure that the temperature of any liquid added to the vessel is between 35.6°F-95°F (2°C and 35°C).
- All inputs must contain a minimum of 6% sugar. Otherwise, it may prevent proper formation. This guideline does not apply to low-calorie, sugar-free, or diet drinks.
- All alcoholic inputs must contain between 3% and 16% alcohol. Alcohol content outside of this range may prevent proper freezing.
- Do not add water directly to the unit to make a slushie, as this can cause the evaporator to freeze.
- Please carefully monitor the water level line when adding beverages. If the level is too far below the minimum, the machine will not be able to produce slushies. However, if it exceeds the maximum level, the slushies may overflow.
- Ensure that the ingredients include heavy cream and sugar to prevent the auger from getting stuck when using Milk Shake Mode. We recommend following the recipe for making milkshakes.
- To speed up the slushie-making process of making slushies, we recommend using cold beverages (cool them in the refrigerator in advance, but do not freeze them).
- Do not knock or bump the surface or edge of the vessel when removing the slushies. Doing so may damage the vessel.

Tips & Trick



All inputs must contain a minimum of 6% sugar. Otherwise, it may prevent proper formation. This guideline does not apply to low-calorie, sugar-free, or diet drinks.



All alcoholic inputs must contain between 3% and 16% alcohol. Alcohol content outside of this range may prevent proper freezing.



Do not add water directly to the unit to make a slushie, as this can cause the evaporator to freeze.



Do not add hot ingredients to the unit. Ensure that the temperature of any liquid added to the vessel is between 35.6°F-95°F (2°C and 35°C).



To ensure stable compressor operation, keep the product standing for 3 hours before use if it has been overturned or tilted.



Do not add ice cubes or solid ingredients like nuts, candies, and diced fruits. Fresh juice needs to be filtered before adding to avoid short circuits.

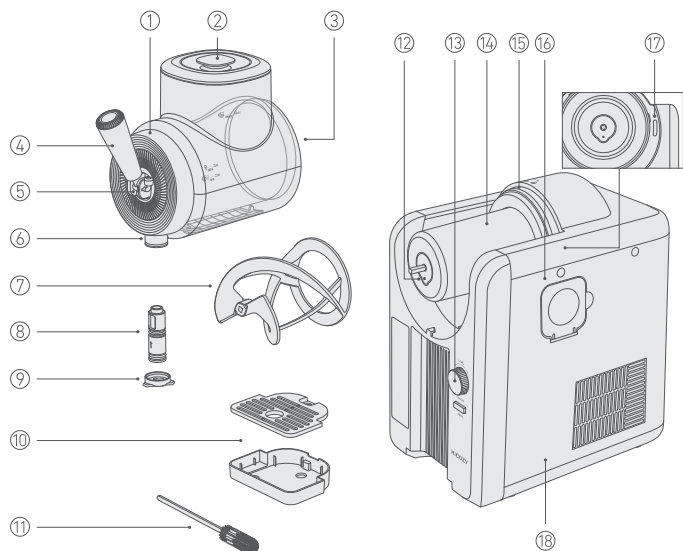
Specifications

Product Name	Slush and Ice Cream Maker
Model	HIC-F3
Duration of Manufacturing	15 ~ 60 minutes
Capacity	41oz
Working Voltage	AC 120V/60Hz/2.3A (US/CA/MX) AC 220 - 240V/50Hz/0.8A (UK/DE/FR/AE/AU)
Power	150W
Weight	24.7lb (11.2kg)
Refrigerant Amount	R290/0.7oz (20g)
Dimension	17.1 (L) × 8.9 (W) × 17.4 (H) in (43.5 × 22.6 × 44.2cm)

Package Includes

Slushie Machine	× 1	Guidebook	× 1
Drip Tray	× 1	Cleaning Brush	× 1
User Manual	× 1	Cake Decorating Nozzle	× 1
After-Sales Card	× 1		

Diagram



① Trim Cover

② Top Cover

③ Vessel

④ Handle

⑤ Handle Pin

⑥ Pour Spout

⑦ Auger

⑧ Piston

⑨ Cake Decorating Nozzle

⑩ Drip Tray & Drip Tray Lid

⑪ Cleaning Brush

⑫ Temperature Sensor

⑬ Control Panel

⑭ Evaporator

⑮ Sealing Ring

⑯ Cone Holder

⑰ Safety Switch

⑱ Main Unit

Note:

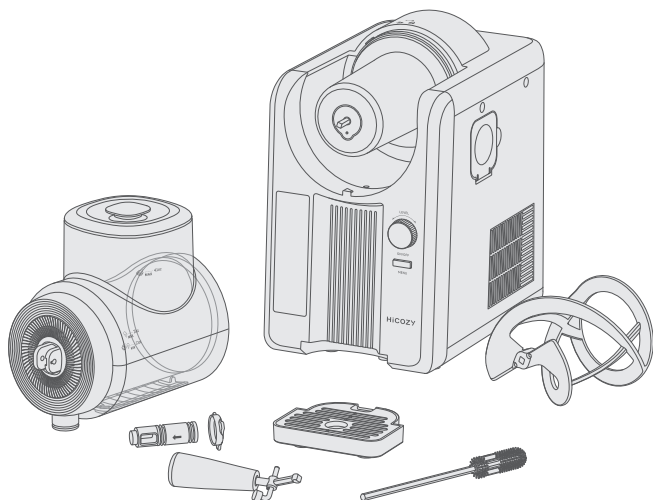
- 22oz minimum liquid capacity.
- 41oz maximum liquid capacity. (25oz maximum Ice-cream capacity.)

Installation

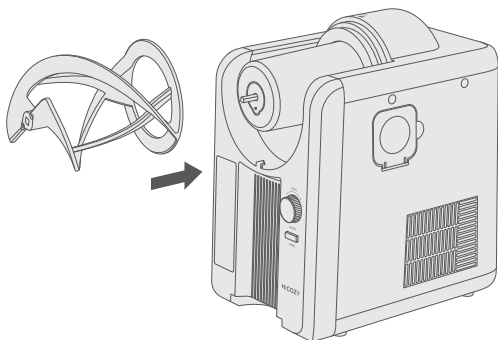
Note:

- Keep the unit upright for 3 hours before using it. Do not place this product upside down or tilt it over 45°.
- Keep the slushie machine on a flat surface to ensure stable compressor operation while working.

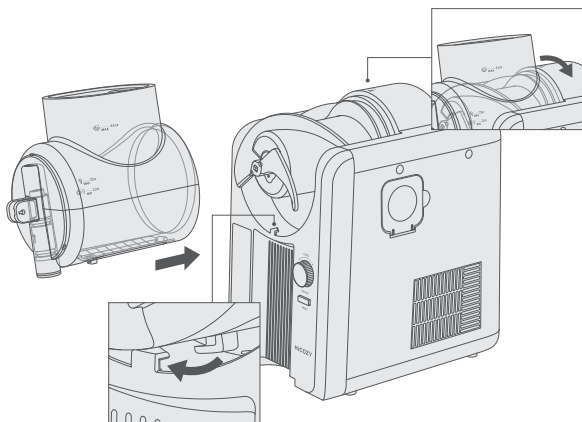
1. Ensure all parts are fully cleaned and the slushie machine is placed on a flat, solid surface.



2. Install the auger and ensure it is properly aligned with its designated hole during installation. Tightly press the auger to prevent looseness.

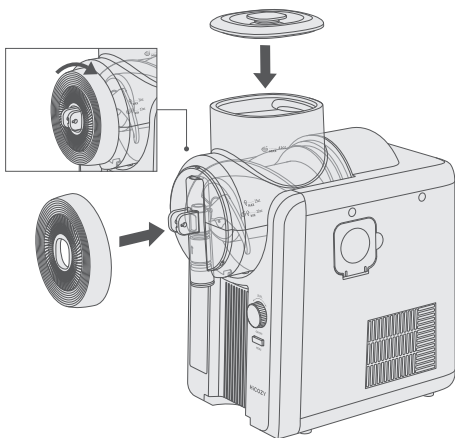


3. Install the vessel. Note where it is fastened to the machine; tilt the vessel to the left. Then, slide the bottom of the vessel from the part below the auger for installation. Rotate it to the locked position to secure the vessel.

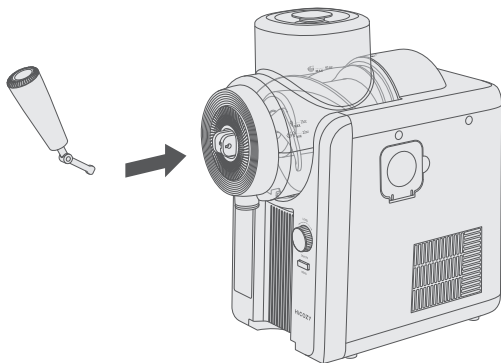


4. Install the top cover and trim cover.

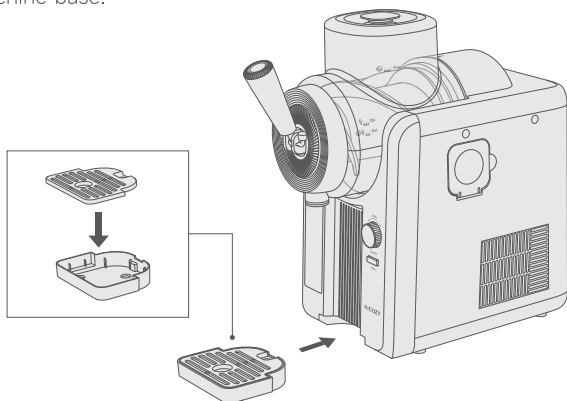
Note: Secure the trim cover by rotating it clockwise.



5. Install the handle by inserting it into the piston hole. Put on the handle pin and turn it upward to secure it.

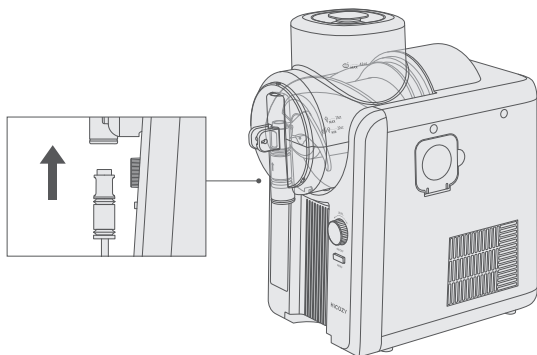


6. Install the drip tray lid onto the drip tray and insert them into the machine base.

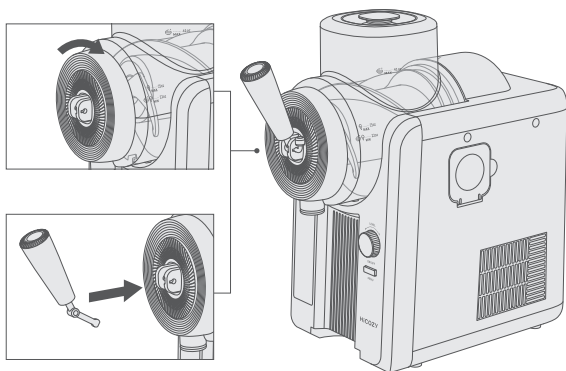


Installation Diagram of Handle

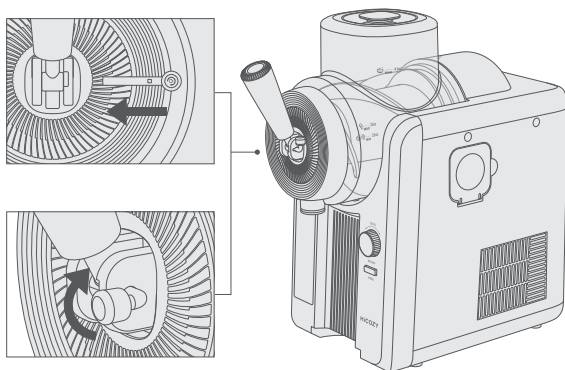
- Step 1: Turn the piston hole toward the front of the machine and push it into the pour spout pipe. Then, using a cleaning brush, make it into a proper place to align the holes on the machine. (For the first installation, the piston is already mounted on the body)



Step 2: Install the trim cover and secure it by rotating it clockwise; insert the handle into the piston hole.



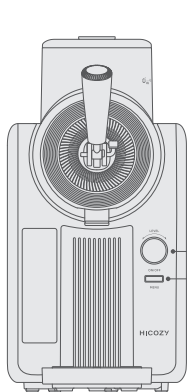
Step 3: Align the handle with both holes on both sides of the pour spout pipe. Then, put on the handle pin and turn it upward to secure it.



Settings and Control Panel

Preset	Default/Ideal Working Gear	Design for	Adjustable Level Range/ Default Working Time
Slushie	LE: 04	Everyday Beverages	<p>Gear 1-9</p> <p>The lower the gear, the softer the smoothie texture or vice versa.</p> <p>Gear 1-2 are recommended for low-sugar drinks.</p>
Soft Ice Cream	LE: 04	Ice Cream-Inspired Treats	<p>Gear 1-6</p> <p>The lower the gear, the softer the ice cream texture or vice versa.</p>
Spiked Slushie	LE: 04	Beverages with Alcohol Content	<p>Gear 1-8</p> <p>The lower the gear, the softer the smoothie texture or vice versa.</p>
Cold Drink	LE: 02	Refreshing Cold Beverages	<p>Gear 1-6</p>
Milk Shake	LE: 03	Dairy and Cream-Based Beverages	<p>Gear 1-4</p> <p>The lower the gear, the softer the smoothie texture or vice versa.</p>
Extrude/ Clean	/	/	<p>Default working time under "Clean Mode": 5mins</p>

- Each preset will start at a default/optimal temperature for ideal texture.
- To switch to other preset modes, long press the knob to turn off the machine, then press any button to activate it and use the Menu Button to select your desired mode.



Knob:

One press to awaken, start, or pause the machine; long press to turn it off. Rotate the knob to adjust the gear.

Menu:

Click to awaken the machine or switch to different set modes.

Note:

- Do not add ice cubes or solid ingredients like nuts, candies, and diced fruits. Fresh juice needs to be filtered before adding to avoid short circuits.
- Do not add liquids outside the temperature range of 35.6°F-95°F into the vessel.

Sugar & Alcohol Guidelines

Sugar Guidelines

All inputs must contain at least 6% sugar for proper formation.

If not, add one of the following to increase sugar: white sugar, coconut sugar, honey, maple syrup, chocolate syrup, or caramel sauce. Stir in the sugar before pouring into the vessel.

Please refer to the nutrition label to ensure the sugar meets the recommended minimums.

Serving Size	Minimum Total Sugar Amount
22oz (651ml)	39g
41oz (1213ml)	73g

EXAMPLE: Cola

Nutrition Facts	
Serving Size	1 Can
Amount Per Serving	
Calories	140
% Daily Value	
Total Fat 0g	0%
Sodium 45mg	2%
Total Carbohydrate 39g	14%
Total Sugars 39g	
Includes 39g added Sugars	78%
Protein 0g	
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.	

Serving Size
1 can=12oz

Total Sugars
39g meets the minimum
sugar content requirements

Troubleshooting Tips

- **Motor Alerts:** When the evaporator is frozen, the motor will stop operating, and the screen displays “EEE”.
- **Temperature Sensor Alerts:** If the temperature sensor malfunctions, the screen will display “Err”.
- **Vessel Connection Alert:** The screen will flash if the vessel is not installed correctly.

Tips

- Do not add water directly to the unit to make a slushie, as this can cause the evaporator to freeze.
- Sugar-free alternatives or artificial sweeteners with low sugar content may not produce frozen drinks directly.
- If the evaporator freezes, choose a lower gear. If you set it to the lowest level and the issue persists, you will need to add extra sugar to the already-poured liquid to meet the required sugar content.

Note: Do not rotate the vessel while the machine is running to avoid leakage or danger.

Alcohol Guidelines

All pre-made inputs (such as wine, beer, etc.) must contain between 3% and 16% alcohol. Alcohol content outside of this range may prevent proper freezing.

If the alcohol content of a drink exceeds 16%, you can dilute it by adding one of the following ingredients: juice, soda, tonic water, non-alcoholic mixed drinks, coffee, or tea.

Please refer to the chart below to see the maximum allowable content of hard alcohol or spirits (such as vodka, tequila, etc.) per total recipe size.

Total Recipe Size	Maximum Alcohol Amount
3 Cups (24oz)	½ Cup (4oz)
5 Cups (40oz)	¾ Cup (6oz)

Troubleshooting Tips

If the machine fails to make the slushie, you can try increasing the gear. If you set it to the highest level and the issue persists, you may need to add extra diluted liquids to the already poured liquid to meet the required alcohol content.

Note: Do not rotate the vessel while the machine is running to avoid leakage or danger.

Using the Machine

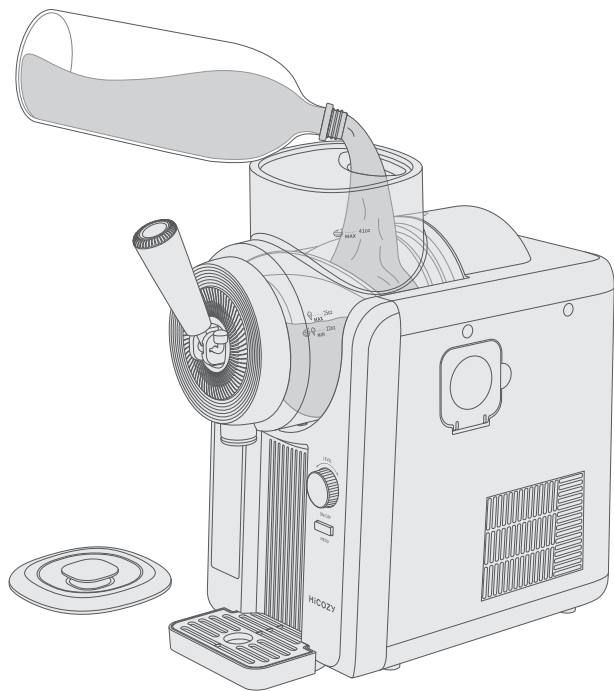
Before Use

- To ensure stable compressor operation, keep the product standing for at least 3 hours before use if it has been overturned or tilted.
- Ensure the power supply voltage range matches the value on the machine's nameplate specifications.
- Keep the slushie machine on a flat surface to ensure stable compressor operation.
- Do not add ice cubes or solid ingredients like nuts, candies, and diced fruits. Fresh juice needs to be filtered before adding.
- Do not add hot ingredients to the unit. Ensure that the temperature of any liquid added to the vessel is between 35.6°F-95°F (2°C and 35°C).
- Do not add water directly to the unit to make a slushie, as this can cause the evaporator to freeze.
- Thoroughly wash all parts that may contact the slushies before use. Install all parts and ensure that the vessel is securely locked by referring to the “Installation” section for assembly instructions.

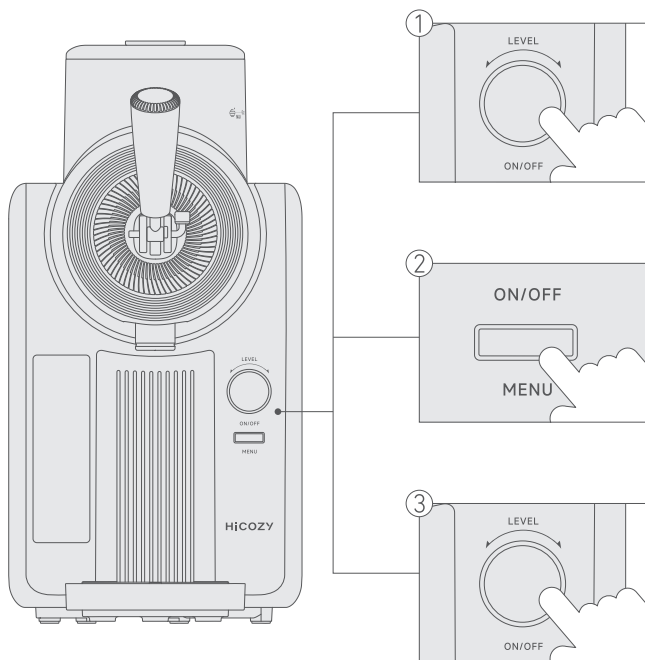
- Clean the Machine properly before use. Do not wash or submerge the unit directly into water.
- Minimum Input =3 Cups (22oz)
- Maximum Input =5 Cups (41oz) (25oz maximum Ice Cream capacity.)

Instruction

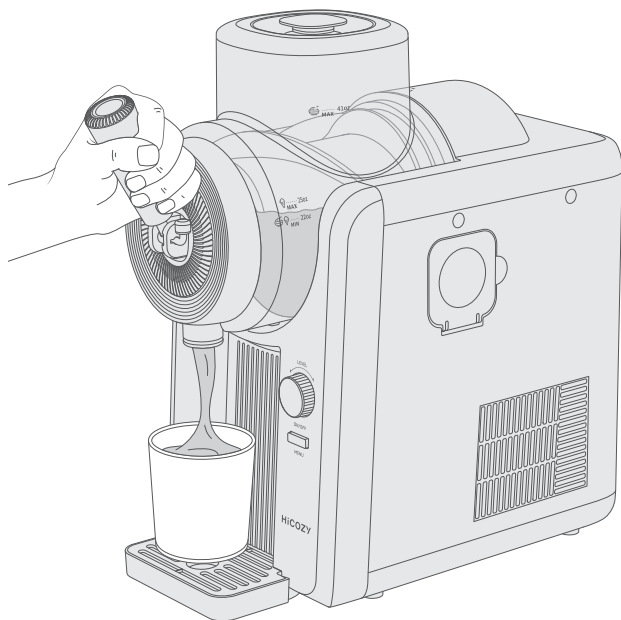
1. Connect the power supply and ensure that the vessel is locked.
(Please refer to the Installation page and determine whether the vessel is locked).
2. Open the top cover of the vessel and slowly pour the stirred beverages into it. Do not exceed the maximum water level for slushies/ice cream making.
3. Close the top cover of the vessel.



4. Press the knob or Menu Button to wake up the machine.
5. Press the Menu Button to select the preset mode based on the liquid's properties. Then, press the knob and the machine will start working.



6. After the machine finishes working, the screen will display "COOL" as a reminder and enter insulation after buzzing 3 times. At this time, the machine will continue to run; please do not turn it off.
7. Place the cup under the pour spout and pull the handle to enjoy the drink. Push the handle upward to its original place to stop the flow.
8. Clean the machine immediately after dispensing the beverage to make cleaning easier.



Alert

All inputs must contain at least 6% sugar content or 3%-16% alcohol content. Improper ratios may interfere with formation.

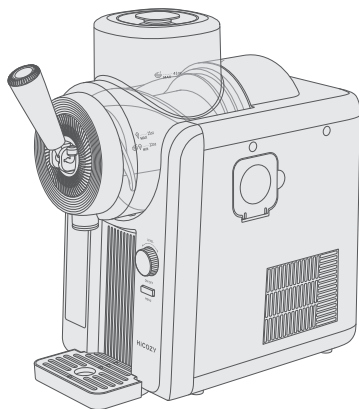
Note:

- During the production process, you can press the knob once to pause the machine to add additional ingredients, or rotate the knob to adjust the gear.
- Make sure that the drink does not exceed the corresponding maximum water level based on the liquid's properties.
- **Insulation function:** After finishing making the beverage, the machine will buzz 3 times and then enter insulation state. In this function, it will continue to run 2 hours to keep your frozen beverage at the ideal temperature and to get ready for dispensing. After the insulation period ends, the machine will enter standby mode. To use the machine again, press the knob or Menu Button to wake up the machine.
- Do not add pure water directly to the unit; this can cause the evaporator to freeze.
- Do not turn off the preset until all the slushies/ice cream/cold drinks has been dispensed.

Using the Cleaning Mode

To maintain the fresh taste of finished drinks and the cleanliness of the maker, we recommend using the cleaning function 1 or 2 times after each use.

1. Make sure the machine is not in any drink making-mode before adding water.
2. Before activating the cleaning function, please pour fresh water into the vessel until it reaches the maximum water level.
3. Press the Menu Button to select "Clean/Extrude" Mode.
4. Press the knob to activate the Clean mode. The default cleaning time is 5 minutes. (After finishing using the machine, pour out the remaining liquid. Fill with clean water. Then, press and hold the knob to exit the current program; press the Menu Button to enter Clean/Extrude Mode. Then, press the knob again to start "Clean" Mode.)
5. After the cleaning, press the handle to empty the water from the vessel.
6. If the vessel remains dirty after the initial cleaning, repeat the steps outlined above.



Note: If draining water by pulling the handle, water will flow out quickly. Be sure to use a large cup or bowl to catch the outflow.

Note:

- In Clean Mode, the auger continues to rotate, but the evaporator does not work. To ensure the machine is fully cleaned, clean all the other parts after each use.
- In Clean Mode, clean water can be repeatedly added for repeated cleaning.
- You can stop cleaning by pressing and holding the knob.
- For a better cleaning effect, HiCOZY recommends using warm water 104°F-122°F (40°C-50°C) and an appropriate amount of detergent for cleaning.

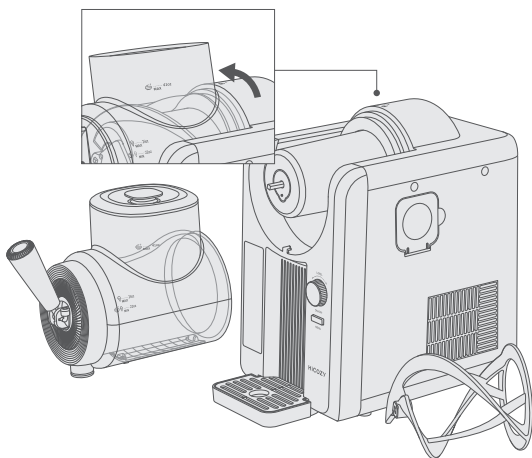
Please refer to the next page for detailed instructions on cleaning parts after using the Clean Mode.

Disassembly & Cleaning

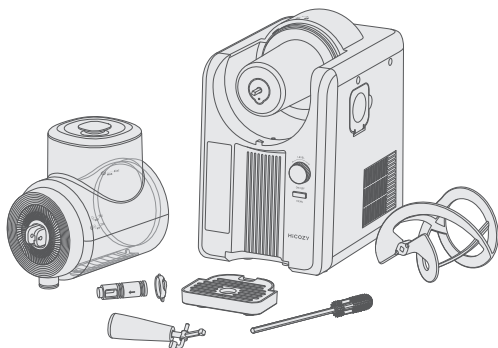
Warning:

- ALWAYS ensure the machine is unplugged before attempting to clean any part of it.
- For the best results, start by using the Clean Mode before disassembling and cleaning all parts.

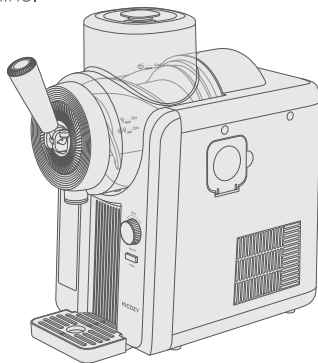
1. Unplug the power supply, rotate the vessel to the unlocked position and remove the vessel.
2. Remove the auger.
3. Clean dirty parts, such as the evaporator and body, with a damp cloth. Any remaining liquid during the scrubbing process will flow into the drip tray through the small hole under the evaporator.



4. Remove the drip tray & drip tray lid to pour out the liquid.
5. If necessary, remove the handle, trim cover and piston and thoroughly clean the pour spout. See the schematic diagram at the bottom of this page for specific disassembly steps.



6. All removed parts can be washed directly with tap, wiped clean with a damp cloth, or soaked in a container.
7. Once the cleaned parts are air-dried or dried with a towel, reinstall them in the machine.

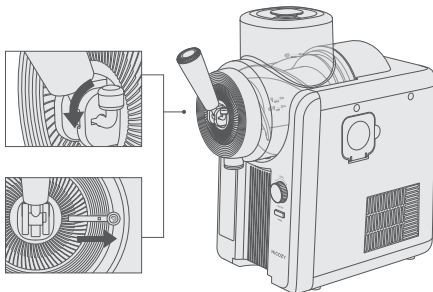


Note:

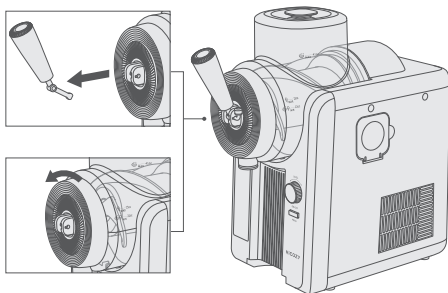
- Use a soft brush and soap to clean stubborn stains and grease that are difficult to remove. Please make sure to thoroughly rinse off any residues.
- Please clean the machine promptly after use to avoid unpleasant odors and health risks. Refer to Page 11 for the installation steps.
- Do not scrub with abrasive cleaning balls or flush the evaporator and body directly with water. Refrain from immersing the body in water or get the side air outlet/inlet wet, or it may cause water ingress and potential damage to the unit.

Disassembly Diagram of Handle

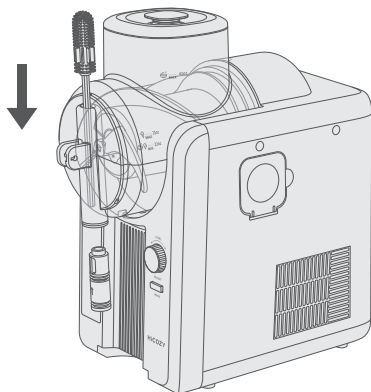
Step 1: Turn the handle pin downward and remove.



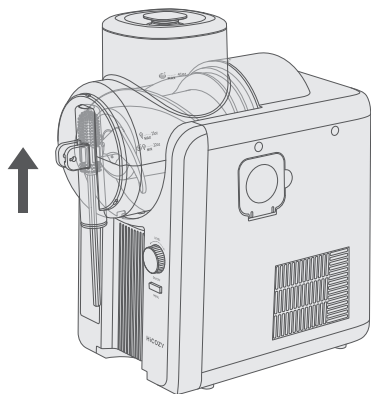
Step 2: Remove the handle, turn counterclockwise to remove the trim cover.



Step 3: Insert the cleaning brush from the top of the pour spout and push out the piston.



Step 4: Clean the pour spout pipe with the cleaning brush provided and clean the removed parts.



Troubleshooting/FAQ

This manual provides solutions to common problems, enabling you to troubleshoot and resolve some common faults on your own. If the issues persist after trying these solutions, please feel free to contact our customer service team at [1-866-444-2699](tel:1-866-444-2699), or at support@hicozy.com.

WARNING: Turn off the power and unplug the unit before troubleshooting to reduce the risk of electric shock and unintended operation.

Screen Fault Codes and Solutions

Fault Code	EEE
Cause	Frozen Evaporator - Caused Motor Stall
Solution	The evaporator will freeze if the sugar content is below 6%. Please add sugary ingredients to increase the sugar content. If the screen continues to display “EEE”, feel free to contact customer service.

Fault Code	Err
Cause	Faulty Temperature Sensor
Solution	Check for any objects obstructing the temperature sensor and clean it promptly. Please Contact HiCOZY Customer Support if the alert persists.

Fault Code	Screen Flashes
Cause	Incorrect Vessel Installation
Solution	<ul style="list-style-type: none">• Double check if the vessel installed correctly.• Check if the safety switch defective.

The Junction of the Vessel is Leaking

Check whether the vessel is installed in place and that the lock is locked.

The Auger Makes Unusual Sounds

- If you use materials with low sugar content or set the temperature too low, the evaporator may freeze, resulting in harder slushies and unusual sounds. Try adding sugar or switching to drinks with a higher sugar content.
- Check whether the auger is properly assembled and free of deformation. If any issues are found, assemble the auger correctly.
- If the auger is deformed, please contact HiCOZY customer support.

The Evaporator is Not Functioning

- Check whether the power plug is properly connected to the power supply.
- Check whether both the fan and compressor start. If not, please contact customer support.
- Check whether there is sufficient cooling space around the machine (greater than 3in).

Auger is Unable to Run

- Check whether the auger is properly assembled.
- Check the vessel for any caked residue from the beverage. If residue is present, melt it before restarting the machine.

Pour Spout Leakage

- Check whether the pour spout seal ring is damaged.
- Check whether the handle is closed.
- It is normal that a small amount of condensate water drips from the exterior of the pour spout.

The Slushies Are Unable to be Shaped

- If the slushies are still too soft to be shaped after 60 minutes, rotate the knob to increase the gear for a firmer texture.
- Check whether the added beverages contain less than 6% sugar or have an alcohol content either higher than 16% or less than 3%. Beverages that do not meet these criteria cannot be shaped.

Recycling

This product contains a refrigerant that must be removed before disposal, as required by Federal Law. Please ensure the product is disposed of in accordance with local regulations.

Warranty Period

1-year warranty and returns within 30 days (shipping fees required).

If the slushie machine malfunctions due to a defect in material or workmanship during the 1-year limited warranty, HiCOZY will, at its sole discretion, either replace your product with a new one or issue a refund of the purchase price.

The warranty service shall not cover the following:

- Service trips to your home.
- Improper maintenance.
- Replacement of house fuses or resetting of circuit breakers.
- Incidental or consequential damage resulting from possible defects in the appliance.
- Labor and other charges related to the installation and/or removal of the product.
- Any damage due to private disassembly.

Each HiCOZY Slushie Machine is guaranteed to be free from defects in materials and workmanship. This warranty does not cover damage resulting from neglect, misuse, contamination, alteration, accident, or abnormal operating or handling conditions. It only applies to the original purchaser and is non-transferable.

Thank You for Your Purchase!

HiCOZY is always looking forward to providing our customers with excellent products and customer services.

For any questions or concerns, please contact us.

We are glad to help you!

Get in Touch

Call us: 1-866-444-2699

Mon to Fri, 9:00am to 5:00pm, PST

Email: support@hicozy.com

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tips and tricks, FAQs, and how-to videos.

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Questions or Problems?

Call Us: 1-866-444-2699,
Mon to Fri, 9:00am to 5:00pm, PST
E-Mail: support@hicozy.com