



Powerology

ICE-LAND
Fresh Slush & Ice Cream

SKU: PWISC1523AWH

Table of Contents

Product Overview	2
Important Notices	2
Specifications	4
Features	4
Product Instructions	5
Operation Instructions	6
Operations Steps	7
Protection Functions	8
Tips	9
Cleaning	10
Electrical Diagram	12
Maintenance	12
Troubleshooting	13
Recipes	14
Disposal	15
Warranty	16
Contact Us	16

Product Overview

The ICE-LAND Fresh Slush & Ice cream is a versatile kitchen appliance designed to create smooth ice cream, refreshing slushies, milkshakes, and frozen beverages with ease. Featuring multiple operating modes, adjustable texture settings, and an intuitive control panel, it delivers convenient and consistent results for a variety of frozen treats. Its transparent removable barrel, detachable components, and easy-clean design provide both practicality and convenience, while the compact and modern construction makes it suitable for everyday home use and entertaining.

Important Notices

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

- 1.**Read all the instructions before using.
- 2.**Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the earthing of the socket is in good condition.
- 3.**Do not upend this product or incline it over a 45° angle.
- 4.**To protect against risk of electric shock, do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
- 5.**Keep the appliance 10cm from other objects to ensure the good heat releasing.
- 6.**Do not the appliance close by flames, hot plates or stoves.

- 7.** Do not switch on the power button frequently (ensure 5min. interval at least) to avoid the damage of compressor.
- 8.** Metal sheet or other electric substance are not allowed to be inserted into the appliance to avoid fire and short circuit.
- 9.** The initial temperature of the ingredients is 20 ± 3 C. Do not put the ingredients into freezer for pre-freeze, as it will easily make the blender blade blocked before the ice cream is in good condition.
- 10.** Do not remove the blender blade when the appliance is on working.
- 11.** Do not use outdoors.
- 12.** Never clean with scouring powder or hard implements.
- 13.** Do not put your fingers into the discharge opening as this may cause danger.
- 14.** To avoid contamination of food , please respect the following instructions:
 - Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
 - Clean regularly surfaces that can come in contact with food and accessible drainage systems.
 - If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing within the appliance.
- 15.** Do not remove the blender blade when the appliance is on working.
- 16.** Do not use outdoors.
- 17.** Never clean with scouring powders or hard implements.
- 18.** Please keep the instruction manual.
- 19.** When service personnel during service operations, if it is possible to touch the motor metal enclosure/electrical control box cover, please power off for service operations.

Specifications

Rated Power	180W
Rated Voltage	AC 220–240V
Rated Frequency	50Hz
Capacity	1.5L (Usable Capacity Ice Cream 0.7L), 1.5L (Usable Capacity Slushie 1.0L)
Creating drinks Time	35 Minutes (36oz slushie), 30 Minutes (620g Ice Cream)
Preset Settings	3 Preset Modes
Power Plug	UK-Plug
Product weight	7kg
Product size	380 x 147 x 373mm
Model Number	PWISC1523A

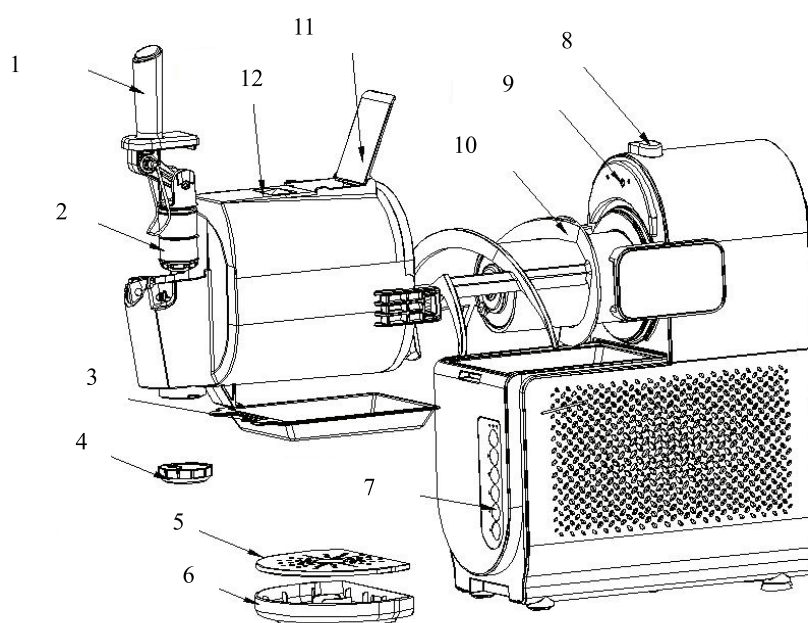
Features

- 1.Refreshing Slushy Drinks:** Creates smooth, icy slushies with a refreshing texture, ideal for preparing cold fruit drinks, soda slushies, and frozen beverages at home with consistent results.
- 2.Fast Frozen Drink Preparation:** Prepares slushies and ice cream in approximately 35 minutes, depending on ingredient type, starting temperature, and recipe consistency.
- 3.Adjustable Texture control:** The thickness adjustment function helps customize the final texture, making it easier to achieve a smoother or thicker consistency based on preference.

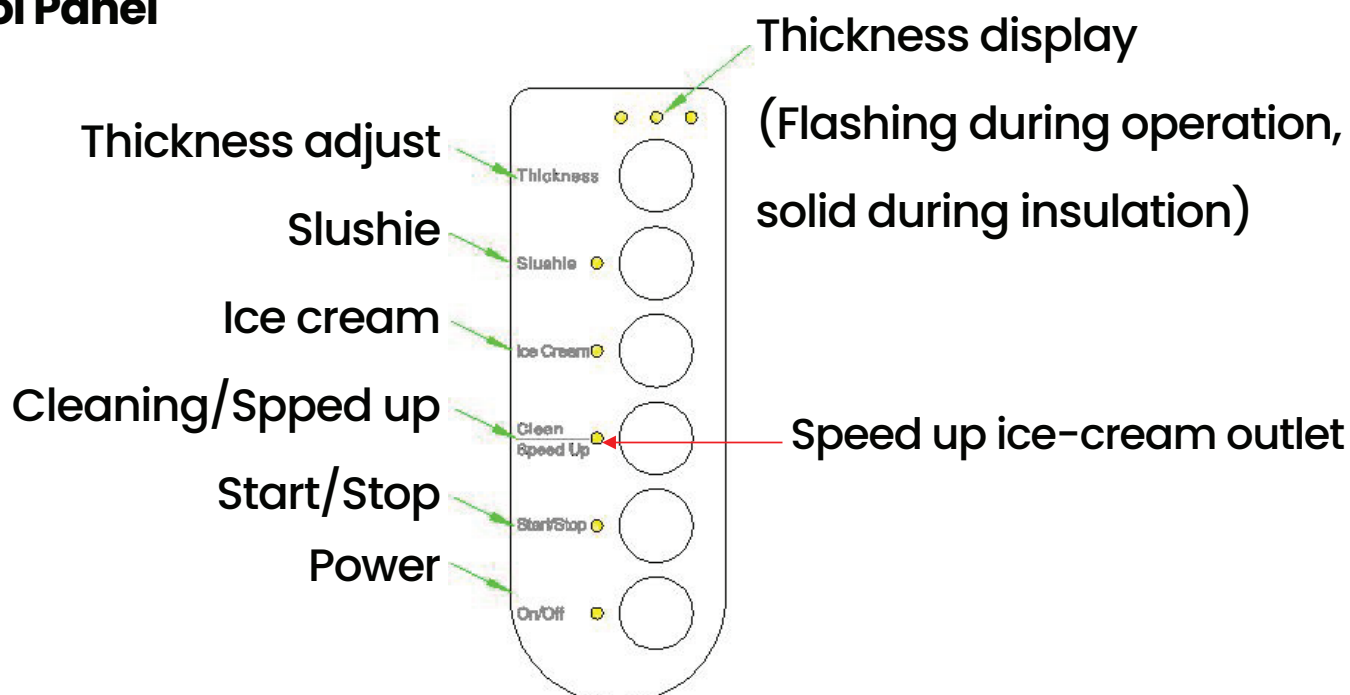
Product Instructions

Structure

- 1.Handle
- 2.Outlet port seal seat
- 3.Water tray
- 4.Ice-cream star-shaped port
- 5.Drip tray trim plate
- 6.Drip tray
- 7.Control panel
- 8.Button
- 9.Micro switch
- 10.Stirring blades
- 11.Charging barrel top lid
- 12.Charging barrel



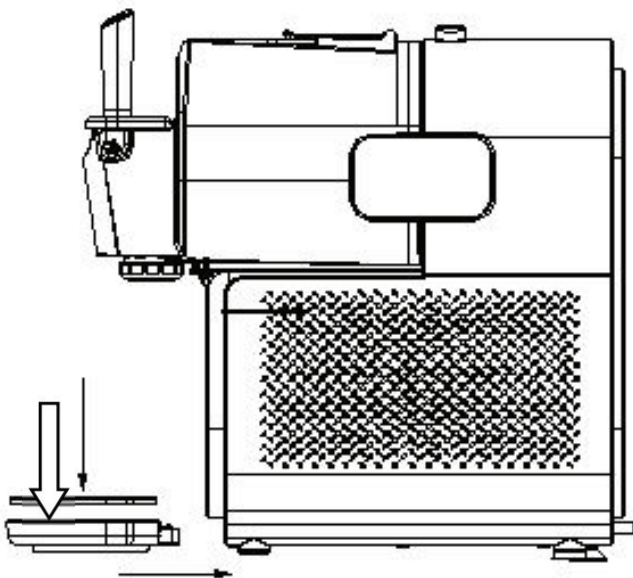
Control Panel



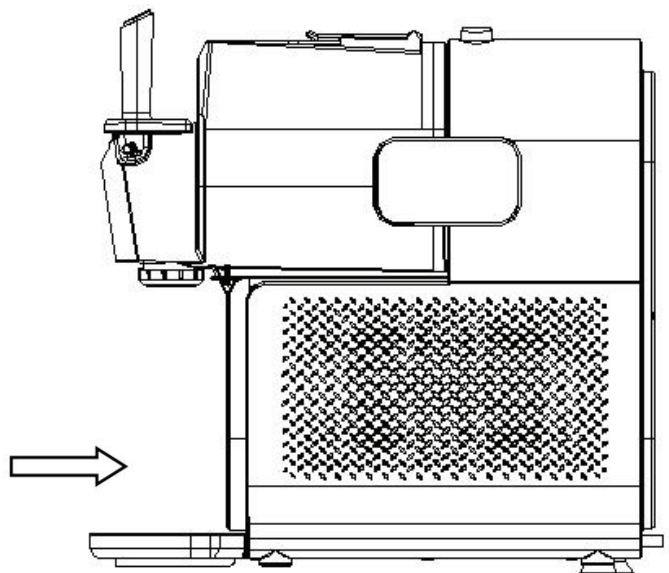
Operation Instructions

NOTE: Before use, please thoroughly wash and wipe off all components that come into contact with liquid, including evaporator, charging barrel, mixing blade, etc. Before cleaning, it is necessary to ensure that the power cord plug is disconnected from the socket. When using the machine, please keep it flat on a horizontal surface to ensure that the compressor of the machine is working properly.

a. Please install the drip tray when using it for the first time, as shown in the below figure.



Before installation

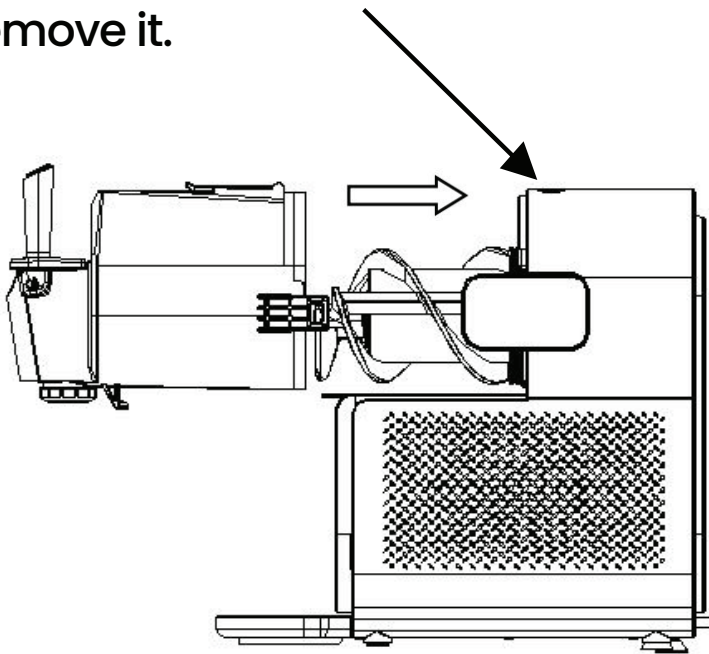


After installation

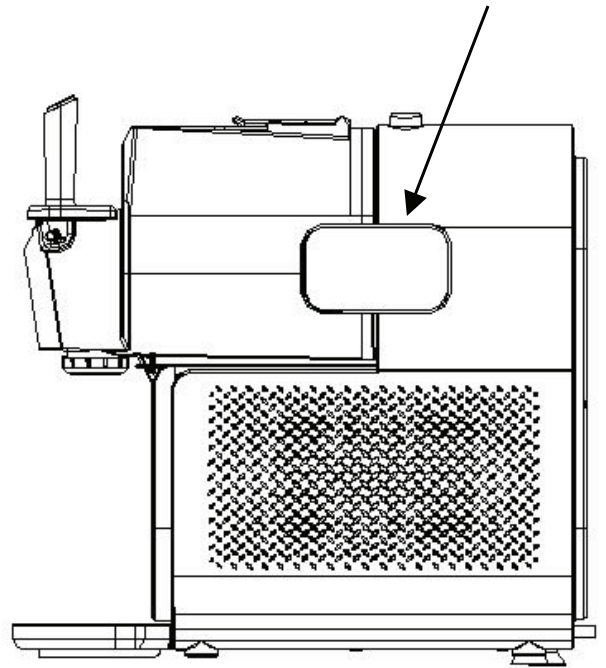
Once the tray cover is attached to the drip tray, push it to the right into the bottom position as shown

b. Before discharging and operation, the mixing fan blade and the charging barrel must be assembled and locked, as shown in the figure below.

Press the button to unlock the charging barrel switch; slide the barrel to the left to remove it.

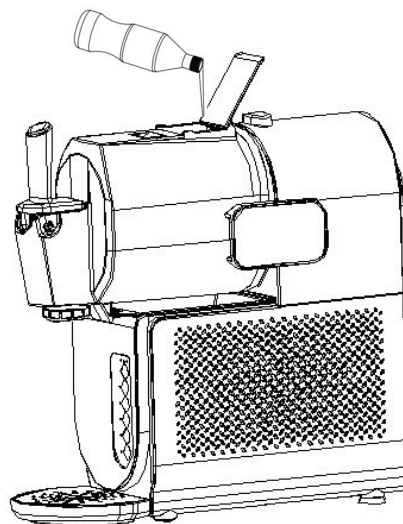


The button returns to its normal position, and the barrel switch is locked.



Operation Steps

1. Check the charging barrel before pouring the material in to ensure that the charging barrel is installed in place. (See the "cleaning" part for the disassembly and assembly steps, please install the drip tray and handle before using it for the first time), open the top cover of the charging barrel, and then slowly pour the material into the charging barrel (as shown in Figure below). Please note that the maximum production weight for ice cream is 697g, and the maximum production weight for slushy 1050g.



2. Then close the top lid of the charging barrel.

3.a. Plug in the power cord. The buzzer will sound once, and the indicator light at the On/Off switch will flash.

b. The ice cream star-shaped port must be removed when making smoothies. In standby mode, press the "On/Off" button, then press the "Slushie" button to enter slushy mode. Press 'Thickness' to adjust softness, then press "Start/Stop" to begin slushy making. During operation the (○ • ○) indicator flashes. Upon completion, three beeps sound, the (○ • ○) indicator stays lit, and the machine enters insulation mode.

After 12 hours, the machine returns to standby mode.

c. In standby mode, press the "On/Off" button, then press the "Ice Cream" button to enter ice cream mode. Press 'Thickness' to adjust softness, then press "Start/Stop" to start ice cream making. During operation, the (○ • ○) indicator flashes. Upon completion, three beeps sound, the (○ • ○) indicator stays lit, and the machine enters insulation mode. After 30 minutes, the machine enters standby mode.

4. Clean the machine: If you want to clean the machine, please pour clean water into the charging barrel to the maximum water level, the water temperature should not exceed 50 degree celsius or 122 degrees Fahrenheit, and select the cleaning mode to clean the machine after turning on the machine. After cleaning, drain the water in the barrel. If the barrel is not clean after one cleaning, the operation can be repeated.

Protection Function

a. Motor protection function: During the working process of the machine, in order to prevent the blending motor from stalling due to the slushy becoming harder and harder, the software will monitor the motor and stop the motor working automatically when necessary to ensure the life of the stirring motor.

b.Compressor protection function: In order to prevent the compressor from starting frequently, during the refrigeration process, if the compressor is turned on again within less than 3 minutes after working and turned off, the compressor may have about 3 minutes of protection time. However, if you unplug the power cord for more than 20 seconds and then plug it in, and then start the machine, it will start again by default and there is no delay.

c.Charging barrel assembly falling off protection device: In order to prevent the operation of the compressor and stirring motor from abnormally or causing injury to the human body after the charging barrel falls off or is taken out, the charging barrel assembly has a contact switch with the main body of the machine. The machine cannot be started and after the charging barrel assembly falls off or is taken out.

Tips

1.Do not fill ingredients above the maximum water level marked for each mode. For best slushy or ice cream results, it is recommended to use the maximum capacity level.

2.Preparation time may vary depending on room temperature, ingredient temperature, sugar content, and texture settings.

3.Using pre-chilled ingredients can help the machine work faster and more efficiently.

4.When using fresh fruit juice, strain it first to remove pulp or solid pieces that may block the dispenser.

5.Do not stop the mixing motor while making slushies, as the mixture may freeze and prevent proper mixing when restarted.

6.Water droplets or condensation on the outside of the container are normal, especially in humid weather or during long periods of use.

Cleaning

1. Disassemble:

a. Before cleaning, fill the machine with clean tap water and run the cleaning cycle for about 30 minutes. Then drain all the water from the mixing bowl.

b. Unplug the power cord before cleaning. Press the release button, remove the charging barrel, then take out the mixing paddle. Wash all parts thoroughly and dry them with a soft towel.

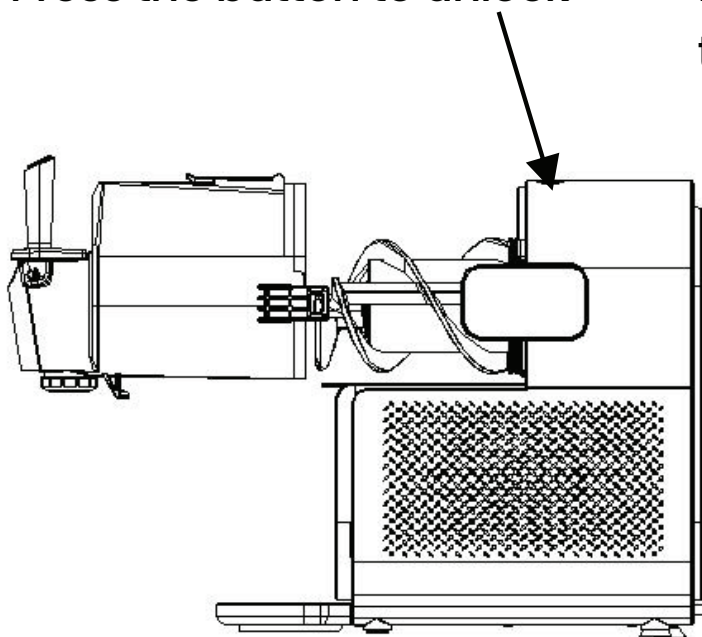
c. Remove the drip tray and water tray, empty any liquid inside, wash them thoroughly, and dry them completely.

d. To clean the ice cream nozzle, rotate it counterclockwise to remove it. Wash thoroughly and dry before reinstalling.

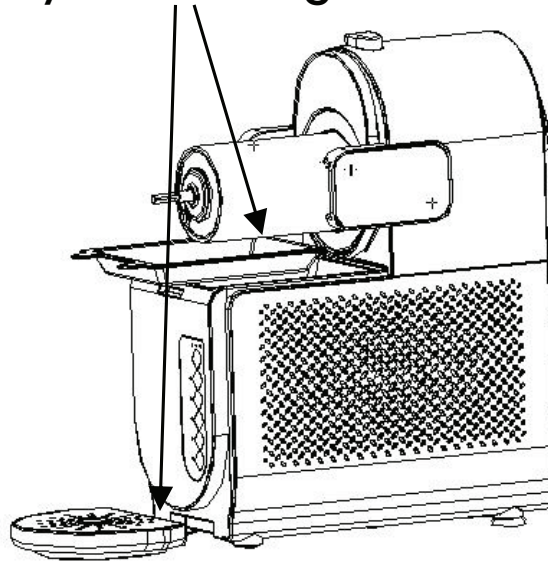
e. To clean the dispensing handle, rotate it slightly forward, push it fully forward, then lift it upward to remove it. Wash thoroughly and reinstall in the reverse order.

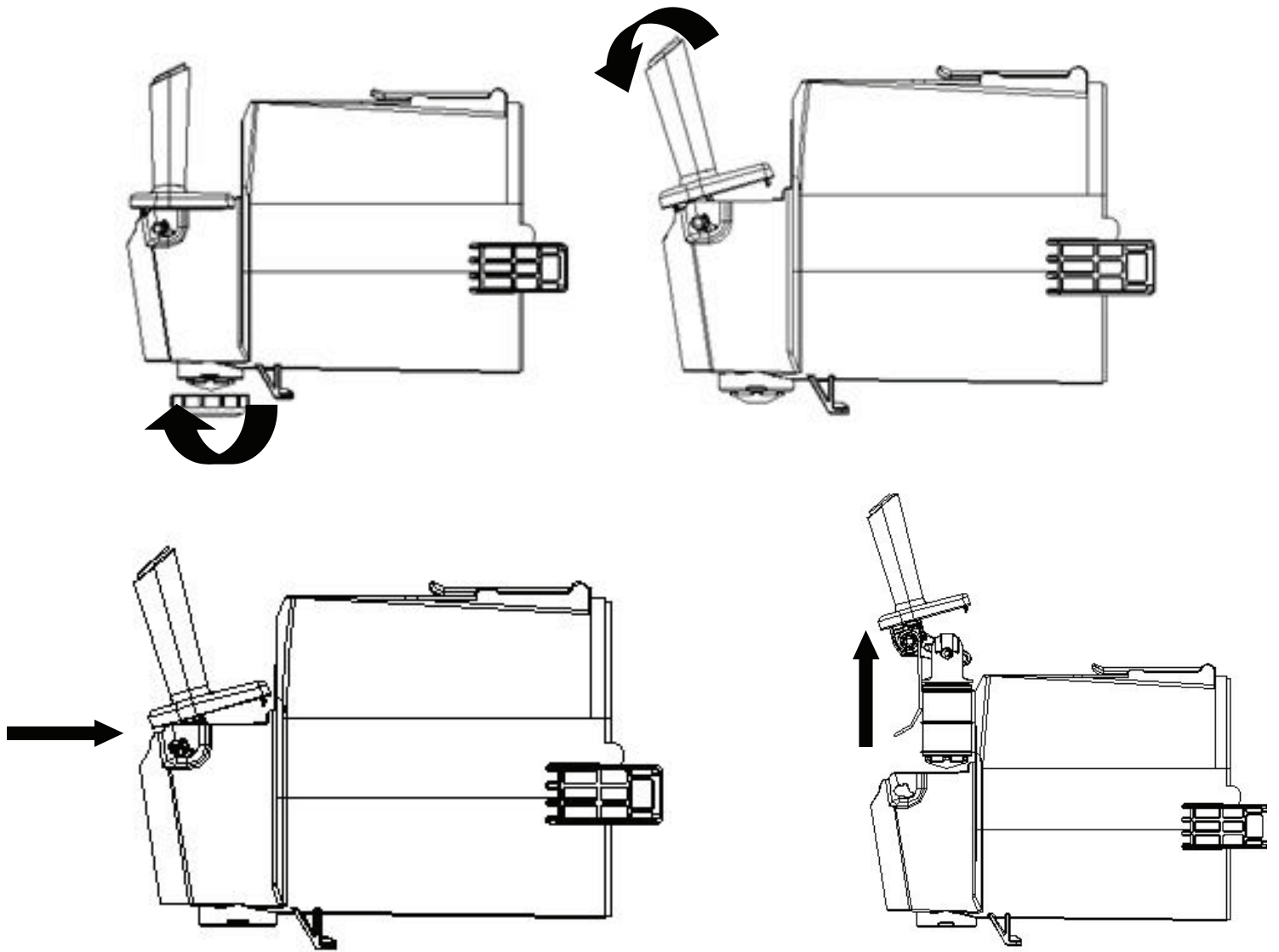
f. Wipe the evaporator and rear seal ring with a clean, dry towel. Do not remove or pull the seal ring forcefully, as this may damage it and cause leaks.

Press the button to unlock



Remove the drip tray and water tray for cleaning



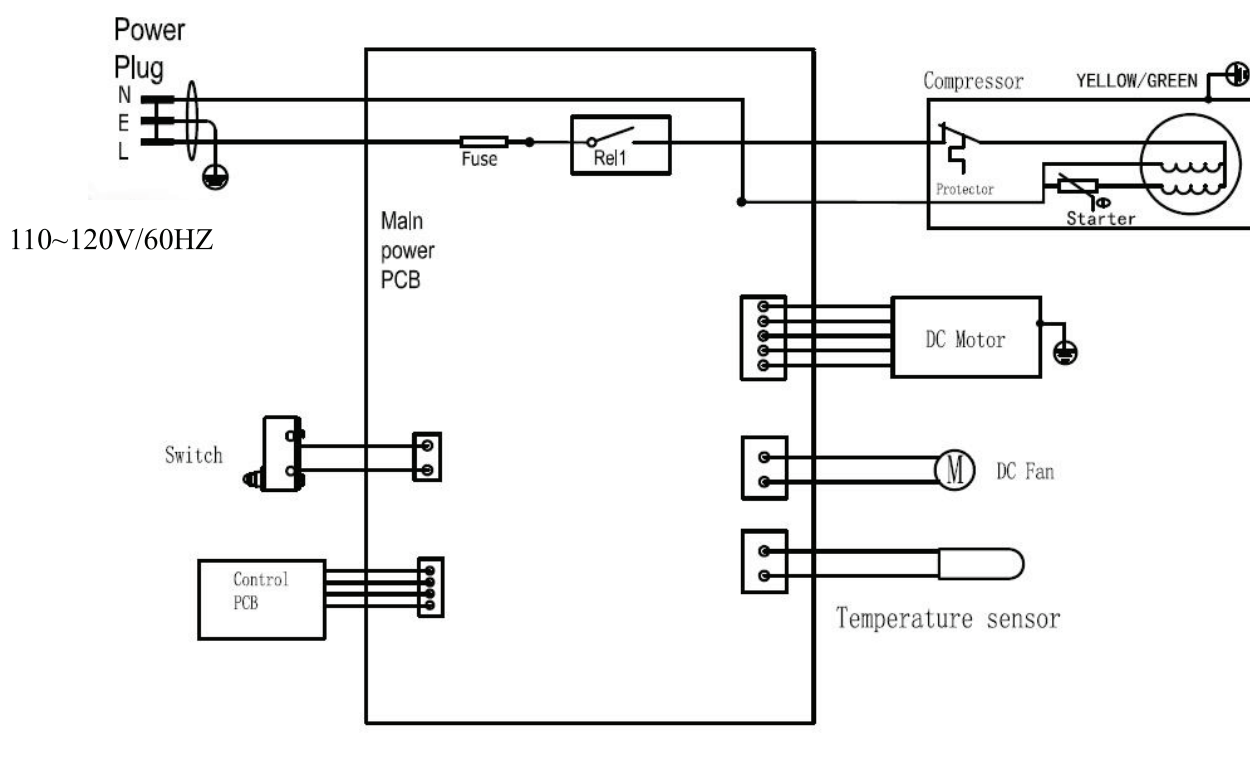


2.Cleaning:

The filling barrel, mixing blades, and drip tray are dishwasher safe. You can also clean them by hand using the steps below:

- a.** Prepare about 8L of warm water (40–50°C) with a suitable cleaning detergent. Follow the detergent instructions carefully to avoid damaging the parts.
- b.** Use a soft brush to thoroughly clean all parts that come into contact with ingredients.
- c.** Rinse all cleaned parts with clean running water.
- d.** Use a soft brush to gently clean the evaporator cylinder and the rear sealing ring.
- e.** Dry all parts completely with a soft towel or allow them to air dry before reassembling the machine.

Electrical Diagram



Maintenance

Caution: The plug must be removed before cleaning to avoid electric shock.

1. Clean the charging barrel components, water tray, mixing blades, etc. in a timely manner after use to avoid odor.
2. When cleaning, please use a damp cloth to scrub, do not use abrasive cleaning ball to scrub.
3. Wipe the transparent lid with a dampened cloth. Remove the dirty on the body or other places with a dampened cloth, and do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
4. Allow drying thoroughly with a dry cloth, then return the component to the home position.

Troubleshooting

No	Problem	Reason	Solution
1	All indicator lights are off, and the machine is powered down	The charging barrel is not properly installed, or there is no power	Reassemble the charging barrel, ensuring that the mixing blade is properly installed before loading the barrel. Double-check that power is supplied to the unit. If the problem persists, please take it to a professional repair center for service.
2	The "Level 3" indicator light is flashing and the compressor has stopped	Temperature Sensor Malfunction	Turn off the device, unplug it, then plug it back in and turn it on. If the problem persists, please take it to a professional repair center for service.
3	The "Level 1" light is flashing	Motor locked or Hall sensor malfunction	Turn off the device, unplug it, then plug it back in and turn it on. If the problem persists, please take it to a professional repair center for service.
4	The temperature is maintained at 4-5°C, with no visible settings.	This is caused by using ingredients with a low sugar content	Switch to ingredients with a higher sugar content



Recipes

1. Ice Cream (Cream Recipe)

Standard Ingredients:

Dairy Full-Fat Milk: 400g

Cream: 170g

Sugar: 127g

Thoroughly mix the above ingredients until well combined. Pour into the machine, select the ice cream mode, and start the machine. At an ambient temperature of 20–25°C and with ingredients at 20–25°C, ice cream will be ready in approximately 35 minutes. Lower ingredient temperatures will reduce working time.

2. Ice Cream & Slushy Maker Ice Cream Mix Recipe

(**Note:** Ice cream mix must be refrigerated for 20 minutes before testing):

Standard Ingredients:

170g Vanilla Ice Cream Mix, 430g purified water

Thoroughly mix the above ingredients (refrigerate for 20 minutes), pour the mixture into the machine, select the ice cream mode, and start the machine. At an ambient temperature of 20–25°C and an ingredient temperature of 20–25°C, ice cream will be ready in approximately 35 minutes. Lower ingredient temperatures will reduce working time.

3. Cola Slushy:

Standard Ingredients: Coca-Cola Add 1050 g Coca-Cola (fill to MAX level on the charging barrel). Select the slushie mode, start the machine. At an ambient temperature of 20–25°C and an ingredient temperature of 20–25°C, the smoothie will be ready in approximately 35 minutes. Lower ingredient temperatures will reduce operation time.

4.Coffee Slushy

Standard Ingredients: Starbucks Coffee Add 1050 g Starbucks coffee (to MAX mark on charging barrel), select slushy mode, start machine. At ambient temperature 20–25°C and ingredient temperature 20–25°C, cocktail slushy will be ready in approximately 35 minutes. Lower ingredient temperatures will reduce preparation time.

Disposal

This product and the battery inside should not be disposed of with household waste. Please ensure you dispose of or recycle them in accordance with local rules and regulations.



Warranty

Products that you buy directly from our **Powerology** website or shop come with a 24-month warranty.

The 24-month warranty applies to products purchased directly from our **Powerology** website or store. If **Powerology** products are bought from any of our verified retailers, then the product is eligible for only a 12-month warranty. To extend your product's warranty, visit our website **powerology.me/warranty** and fill in your details in the provided form along with an uploaded picture of the product to process your request. Once approved, you will receive a confirmation email of the extended product warranty. Upload the required information within 48 hours of purchase to be eligible for a 24-month warranty period.

For more info, please check:
powerology.me/warranty

Contact Us

If you have any questions about this Privacy Policy, please contact us at: **hey@powerology.me**

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