

SLUSH MACHINE

Includes: Lid for Reservoir, Drip Tray with Cover



INSTRUCTIONS

STEP 1

Begin 1 hour before serving time.

STEP 2

Fill the reservoir until desired product is about 1 inch from the top, approximately 3-4 gallons of liquid. The liquid should have at least 32g of sugar per 8 oz serving to ensure proper freezing. If using alcohol, the freezing process will be affected. There should not be more than 25% alcohol in any mixture.

STEP 3

Put lid on reservoir.

STEP 4

Turn both switches to the snowflake symbol position.

STEP 5

It will be approximately 1 hour until the mixture is ready to serve.

STEP 6

Dispense the product by gently pulling the white faucet knob.

STEP 7

To shorten recovery time and increase production, the white float in the reservoir should always be covered. If the beverage is below the float, a red light will light on the front of the machine.

AFTER HOURS:

Contact your local branch.



WARNING

DO NOT use an extension cord.

Use on a 20-amp circuit by itself.

Make sure there are at least 8 inches of clearance on all sides of the machine for proper ventilation. The liquid will not freeze without proper ventilation. Do not place fingers or any other objects into the reservoir or feed hole while the machine is operating.

NOTE

DO NOT attempt to freeze water. It will cause severe damage to the machine.

DO NOT attempt to disassemble or clean the unit after use.