

CONCESSIONS



FROZEN DRINK MACHINE



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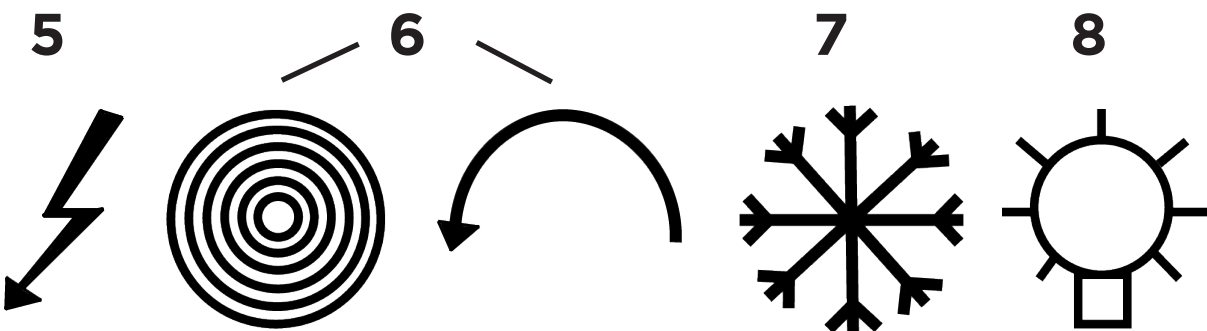
BEFORE YOU BEGIN:

- The unit is very heavy. Use 2 people to move the machine by holding onto the metal frame; do not lift by the clear hopper bowls.
- Be sure it is on a level surface, slight adjustments may be made with the legs. If the machine was horizontal for transportation, the machine must sit vertical before use for at least two hours.
- The unit should be plugged directly into a wall outlet if possible, no extension cords please.
- If using the machine outdoors, make sure it is not in direct sunlight. (Caution: may not freeze fully if placed outside during very hot weather)
- Important: the mixers must NOT be turned off when frozen product is in the bowl, if not kept agitating the product may freeze into a block of solid ice. Never add hot water to the hopper bowls, if you must thaw the mix, use cold water.

OPERATING THE MACHINE:

Approximately 2 hours before use (or 3 if it has alcohol):

1. Pour 1/2 mix into hopper bowl.
2. Add 2 gallons of water into bowl - do not overfill (if using alcohol see tips below).
3. Plug machine into outlet.
4. All controls for the machine are behind the panel on the right side of the machine with separate controls for left and right hoppers.
5. Turn on machine (switch that looks like a lightning bolt).
6. Turn on blades (switch that looks like a curved arrow for blue machine, or a swirl for black machine).
7. Turn on cooler (switch that looks like a snowflake).
8. Make sure switches are turned on for both hoppers. Turn on lights (switch that looks like light bulb)
9. Attach drip trays in front of unit. Wait for mix to freeze.



CLEANING THE MACHINE:

1. Turn off cooler - wait for mix to melt
2. Once mix is all melted to liquid state, empty mix out of bowl
3. Flush twice with water (water will freeze if cooler isn't turned off and this will do damage to machine)

TIPS:

- If using natural products as a base (lemon juice, coffee, orange juice, etc) it is required that 5-7oz of sugar be added per gallon.
- If using alcohol:
 - For best results, add liquor to each glass and then pour frozen mix into glass.
 - If you want to do all in one: start with two gallons of cold water and 1/2 gallon of chilled mix. Once the machine has achieved slush consistency, add up to 1/2 gallon of cold alcohol. It will take approximately 1 additional hour to re-slush the mixture. Be aware that the slush consistency will be different with alcohol.
- If serving large groups, we suggest premixing the extra mix in a separate container and chilling it for refilling the machine. You can be assured then that the ratio is correct and the mix will freeze faster.