



Frozen Drink Machine

WHAT YOU WILL NEED TO OPERATE THIS MACHINE:

1. If serving this product in large quantities (200+ people) it is best to prepare your mix in a sanitized 5 gallon bucket per flavor. This will allow you to store and add additional mix throughout the event. If you are serving less than 200 people, you can mix directly in the machine hopper.
2. Water and Slush Mix
3. Clear plastic wrap
4. Pitcher
5. Alcohol if desired. See below for specific mixing instructions. Improper mixing will result in the failure of this product producing slush.

Operating tips: the hopper will hold 2.5 gallons of slush mix. This will expand to 3 gallons once it starts to freeze. Serves approximately 72 punch cup size servings.

To prepare WITHOUT ALCOHOL:

Use ½ gallon of slush mix to 2 gallons of water, however; do not reduce the mixture for less than the recommended mix.

To prepare WITH ALCOHOL:

If you desire to add alcohol, you must replace an EQUAL amount of slush mix with the alcohol. Because alcohol contains a lot of sugar, it causes the product to act like antifreeze, so please adjust accordingly.

EXAMPLE:

If you put ½ gallon of slush mix = 64 oz. and 2 gallons of water, your alcohol can be figured as follows:

If you put half of a fifth into your mix = 14 oz., then you must reduce the amount of slush mix by 14 oz.

$$\begin{array}{r} 64 \text{ oz. of slush mix (1/2 gallon pre measured mix)} \\ - 14 \text{ oz. alcohol (1/2 fifth alcohol)} \\ \hline 50 \text{ oz. adjusted slush mix is required} \end{array}$$

When using alcohol in the unit, keep in mind that alcohol resists freezing. The total slush producing time will increase to 2 hours.

TIP:

Add alcohol about 1 hour later after the “slush” starts to form.

LET'S GET STARTED!

1. Place machine on sturdy surface. Machine should be lifted by 2 people to maintain balance. Legs are adjustable for leveling.
2. Plug machine into power outlet. A heavy gauge extension cord is being provided for your convenience - this is the maximum length approved for use on this machine. No additional cords are permitted.
3. Make sure machine has at least 3” of clearance of all sides for air flow.
4. Open the switch panel door located on the right side of the machine. See opposite page for control switch detail.
5. Press main power switch and agitator switch to “ON” position.

Note: The agitator switch must be set to “ON” position before setting to liquid or slush mode.

6. For slush, press the cooler switch to the bottom position.
7. For cold liquid, press the cooler switch to the up position.
8. Mix accordingly the slush water (and alcohol if desired) directly into sanitized bucket for serving a large volume of product, or directly into hopper for smaller portions.

NEVER ADD ICE TO THE MACHINE, THIS WILL RESULT IN BLADE DAMAGE

9. Pour up to 2.5 gallons of the mixed product into hopper. Do not over or under fill hopper. Store any unused mix at chilled temperature in sanitized bucket covered with clear plastic wrap.

10. As mix starts to freeze in machine and form slush, the product will expand to 3 gallons. It will take 45 minutes to 1 ½ hours to produce slush without alcohol, and up to 2 hours with alcohol.
11. Keep bowl as full as possible during the event. Add fresh product frequently. Never let the level drop below the “minimum” line and never fill over the “maximum” line.

CLEANING:

Turn off cooler switch. Empty the unused product from the hopper through the spigot. Fill tank to “maximum” level with warm water only. Let machine run with the agitator on for about 5 minutes and then empty contents. We will do a thorough cleaning after the machine is returned. The front drop tray should be removed for transport.