





Helpful Information for a Successful Slushy Machine Rental




- Whether liquid concentrate or granulated powder, all product must be thoroughly mixed BEFORE adding it to the hoppers.
- For best results with granita-type products, use only products with an apparent brix of 12 or higher. Using products with a brix lower than 12 may cause physical damage to the equipment drive system.
- Keep the pre-mixed liquid product refrigerated. This reduces cooling/freezing time in the dispenser.
- Keep the hoppers topped-off during peak serving periods. **Add about 2 quarts pre-mixed liquid product as each 2 quarts or so are dispensed. This reduces the cooling/freezing time and assures you of always having product ready to dispense.**
- Keep the product level in the hoppers higher than the auger. If the auger is exposed, air will become entrapped in the mixture resulting in a clouded foamy consistency. This condition could also cause physical damage to the equipment drive system.
- Some products freeze at a lower temperature than others. You may notice frost or ice on the hoppers. This is normal and should not be a concern
- Humidity in the air may cause sweating on the outside surfaces of the hoppers. This is to be expected and should not be a concern. The drip trays beneath the hoppers will capture this and cause it to flow to the lower drip tray for disposal.

USING THE DISPENSER FOR SLUSHY TYPE PRODUCTS




1. Lift the lid slightly for the selected hopper and slide back to gain access to the hopper.
2. Place the **pre-mixed liquid product** in the selected hopper.
3. a. Press and release the (ON/OFF)  switch to power on the machine.
- b. Press and release the (ON/OFF)  switch to start the Auger Motor for the selected hopper.
- c. Press and release the (OFF/ICE/CHILL)  switch and select **ICE** to begin the cooling process for the selected hopper.
4. Wait for the liquid to freeze to the desired consistency. This may take 1.5 – 2 hours. The ice granules will get too large and a consistent product is difficult to maintain if mixture is left frozen for an extended period of time. Do Not leave machine run on ICE overnight. If using the machine two days in a row either switch it to chill by pressing and releasing the (OFF/ICE/CHILL)  until CHILL is selected; or turn machine off and restart process the next day. If using a milk-based product and you turn the machine off for an extended period of time, the machine will need to be sanitized before using again.

USING THE DISPENSER FOR SHAKE/MALT/MILK BASED PRODUCTS

You need to sanitize the machine as stated below before using the machine & when you are done using the machine.




1. Prepare one gallon of sanitizing solution as follows:
In a clean 2 gallon or larger container, mix one pre-measured packet of sanitizing powder with 2 gallons of WARM water.
2. Press and release the (ON/OFF)  switch to power on the machine.
3. Pour half of the sanitizing solution in each bin and allow it to flow by turning on ONLY THE  AUGERS for 2 minutes. **DO NOT TURN ON THE CHILL OR FREEZE**  button at this time.
4. Place an empty pail beneath the spout and drain ALL the solution out of each bin.
5. Prepare your soft serve mix according to manufacturer's directions. Never put dry powder or just water in the bins – Product needs to be mixed in a separate container and then added to the bins. Fill the bins and draw off about ½ cup to clear any sanitizing solution that may not have drained out previously.
6. Continue with instructions for **USING THE DISPENSER FOR SLUSHY TYPE PRODUCTS.**

USING THE DISPENSER FOR COLD LIQUID PRODUCTS

1. Lift the lid slightly for the selected hopper and slide back to gain access to the hopper.
2. Place the pre-mixed liquid product in the selected hopper.
3. Press and release the (ON/OFF)  switch to power on the machine.
- b. Press and release the appropriate (ON/OFF)  switch to start the Auger Motor.
- c. Press and release the (OFF/ICE/CHILL)  switch and select **CHILL** to begin the cooling process for the selected hopper.
4. Wait for the liquid to cool.

When you are done using the machine

Please **DO NOT DISASSEMBLE THE MACHINE.**

1. Press and release the (OFF/ICE/CHILL)  button until OFF is selected.
2. Draw as much product out of the machine as possible.
3. Rinse the machine by running warm water through it until it runs clear.
4. If you used a milk-based product you must sanitize the machine, at this time, following instructions under **USING THE DISPENSER FOR SHAKE/MALT/MILK BASED PRODUCTS.**
5. Press and release the auger  switch until OFF is selected. Press and release the (ON/OFF)  switch to power off the machine.