

Before making slush, please read all information and tips included on this sheet... ENJOY!

## IMPORTANT ELECTRICAL INFORMATION

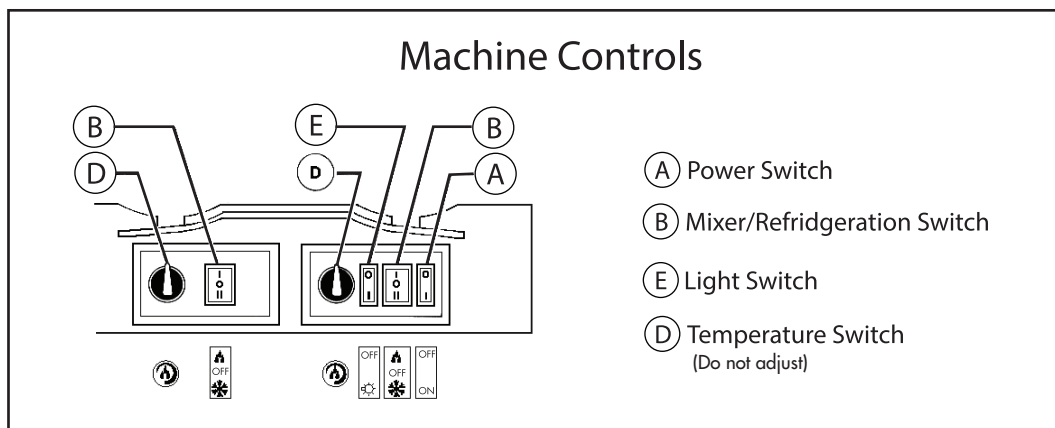
Do not use an extension cord with this item.

Plug directly into a dedicated outlet with no other equipment running on the same outlet.

Ensure a 5" clearance around machine for proper air flow.

## PREPARING SLUSH

1. Please follow recipe/ratio on the bottle. If using your own drink base ensure it has a high sugar content. Do not use alcohol when preparing drink base (see below).
  2. Fill each side with prepared drink to the fill line.
  3. Set the Power Switch (A) on the right side to position "I".
  4. Set the Mixer/Refrigeration Switches (B) on both sides to position "II" to prepare Slush on both sides.
  5. Set the Light Switch (E) to position "I".
- \*Do not adjust the Temperature Switch (D).



## IMPORTANT TIPS TO REMEMBER

Allow 1 hour for drink base to fully freeze into slush before serving.

If you are serving alcoholic drinks, add the alcohol to the already prepared and poured slush.

Always keep the barrels filled above the slush turning mechanism. As drinks are served and level lowers, add more prepared drink mix to refill. When product level falls below the turning mechanism, turn off the Mixer/Refrigeration Switches. Dump and clean drip trays as needed.

Never adjust the 2 grey temperature knobs which have been pre-set.

Never use a dishwasher to clean any parts as it will damage them. Please use serving levers to empty any remaining product from machine for pick-up. Machine does not need to be cleaned for return.

**WARNING: MAY CAUSE BRAIN FREEZE!**