

Slushie Hire Instructions

DO NOT use any ice in the machine

DO NOT use any liquid that contains pulp, seeds ect.

DO NOT use only water

DO NOT continue to run machine with no liquid or low amount in the bowl

1. Sugar content must be correct! Too little sugar will result in ice buildup on the barrel and severe damage will occur. Too much sugar will result in lack of freezing.
2. Machine must be placed on level and sturdy surface
3. Must have proper ventilation around the machine when in use.
4. Do not place the machine in direct sunlight, direct heat or rain
5. Machine must be undercover / roof at all times
6. To start the machine all buttons must be turned on
7. Pour 2lt of slush mix and 8lt of water into EACH bowl. This will make 10 litres, it becomes 12 when ice expands
8. If you are adding alcohol, wait for the machine to achieve complete slush condition before adding one bottle of alcohol of choice per bowl. Alcohol does not have a freezing point and adding more will defrost your slush. We recommend adding additional alcohol to your cup if needed.
9. When mixture is below the minimum level turn the slush / freezing switch off and keep on cooling mode until empty

TOO MUCH ALCOHOL WILL RESULT IN LACK OF FREEZING

TURN MACHINE OFF IMMEDIATELY IF CLUNKING IS HEARD OR LARGE CHUNCKS OF ICE ARE SEEN

If having difficulty or machine fails to operate, please contact 0415 308 134. Do not attempt any repairs

Machine Cleaning:

1. Fill each barrel with warm soapy water and dispense through leaver until thoroughly rinsed
2. With soft cloth wipe down all sides inside and out of machine