INSTRUCTIONS FOR FROZEN DRINK MACHINE

DO NOT USE EXTENSION CORDS TO CONNECT DISPENSER
DO NOT OBSTRUCT AIR INTAKE AND DISCHARGE OPENINGS
DO NOT PUT OBJECTS OR FINGERS IN PANELS, LOUVERS, FAUCET OR OUTLETS
DO NOT PUT MACHINE IN DIRECT SUN

NEVER PUT ICE IN THE MACHINE

DO NOT CHANGE SETTINGS - THEY ARE AT THEIR OPTIMAL SETTINGS

1. MIX ONE CONTAINER (1/2 GALLON OF CONCENTRATE) PLUS 4 CONTAINERS (2 GALLONS) OF WATER TOGETHER IN A BUCKET OR CONTAINER. THE MACHINE TAKES APPROXIMATELY 1 HOUR TO FREEZE. IT IS BEST TO START 1 & 1/2 HOURS BEFORE YOU WANT TO START SERVING DRINK. ONE CONTAINER MAKES APPROXIMATELY 40 - 8 OZ SERVINGS.
2. WHEN ADDING ALCOHOL (ALCOHOL SLOWS THE FREEZING PROCESS) YOU EITHER: ADD AFTER YOU HAVE SERVED THE DRINKS OR ADD TO THE MACHINE AFTER 1 HOUR OF MIXING.
3. POUR MIXTURE INTO THE MACHINE'S BOWL UP TO THE MAXIMUM FILL LINE. DO NOT OVERFILL!
4. PUT THE COVER ON AND CHECK THAT IT IS CORRECTLY PLACED OVER THE BOWL. THE DISPENSER MUST ALWAYS RUN WITH THE COVER IN PLACE TO PREVENT POSSIBLE CONTAMINATION OF THE PRODUCT.

DO NOT TAKE MACHINE APART
USE OF PRODUCT OTHER THAN THAT WHICH IS SUPPLIED BY US MAY RESULT IN INCONSISTENT FREEZING DUE TO IMPROPER SUGAR CONTENT.

TO OPERATE UNIT:

1. MAKE SURE BARREL (CONTAINER) IS CORRECTLY SNAPED IN.
2. SET THE POWER SWITCH TO THE "1" POSITION.
3. SET THE MIXER / REFRIGERATION SWITCHES TO THE "II" POSITION.

WHEN REFILLING: TO EXPEDITE FREEZING OF NEXT BATCH, FOLLOW STEP 1 AND KEEP REFRIGERATED - BUT DO NOT FREEZE.

WHEN FINISHED:
1. EMPTY CONTENTS BY PULLING LEVER.
2. ADD 1 GALLON WARM CLEAN WATER TO BOWL AND DRAIN AGAIN.
3. REPEAT STEP 2 - 2 TIMES.