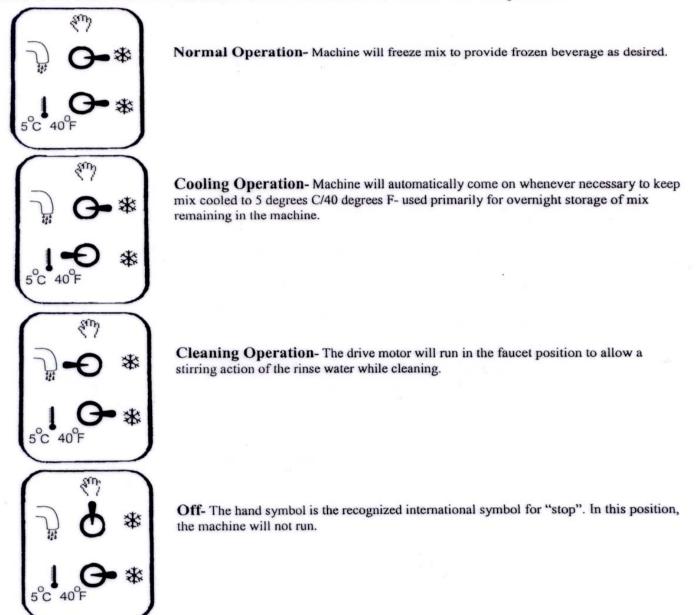


### **Slush Machine Operation Chart**

Refer to the chart below for functions available with various combinations of switch positions.



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# **Slush Machine Quick Start Instructions:**

(Please refer to the manufacturer manual as an additional reference)

The slush/margarita machine (that we offer as a rental) is of the highest quality manufactured. When used properly, the machine can help turn an ordinary gathering into a fun and memorable event. **Please note, that you must be using Canton Chair Rental slush mix in this unit.** 

However, because this equipment is susceptible to a number of external conditions that may alter its performance (room temperature, humidity, proximity to other equipment, alcohol content and operator error) we cannot guarantee that it will produce the exact consistency you may be expecting. We do however insure that the machine is operating within factory specifications and is properly assembled and maintained. Please read and follow the instructions carefully that will be provided with the machine. We recommend that you set the machine up at least 2-3 hours prior to your event.

If for some reason you do experience difficulties with the unit, and you have tried all the troubleshooting techniques listed below, you will need to contact us at 330-477-7719 or 1-800-686-4331. If you encounter a problem outside our normal business hours, a Canton Chair Rental Representative can be reached by pager at 330-966-4308. When you call that number, please put in the phone # you can be reached at after the message, and we will return your call.

- 1. This slush machine has a <u>3-prong grounded plug</u> and it must be plugged into a <u>3-prong outlet</u> that is on its <u>own dedicated 20-amp circuit</u>. Often we find that there is not ample power at the location to run the machine. You cannot run any other equipment on the same circuit. This unit draws <u>12 amps alone</u>. You will need to make sure the unit is plugged into the power booster provided (the small black box). If for some reason the booster pops its own circuit (in the back of the small black box), or the circuit breaker at the facility is blown, please see if there is anything else on that circuit that can be removed. Then reset the circuits and try again. If that does not solve the problem try another outlet. If the problem still persists, the facility is more than likely not equipped with proper power for the needs of this machine.
- 2. **Make sure there is plenty of airflow around the machine.** There needs to be at least an 8" clearance on all sides of the machine. Without proper ventilation, the mix will not freeze properly.
- 3. Make sure you are using the proper amount of alcohol. If you put in more than 25% alcohol, it will not freeze properly. Also, you must be using Canton Chair Rental slush mix. Our machine is set for the brix (sugar) content of our mix. If you use a mix with different sugar content, it will not freeze properly.
- 4. Make sure the switches are both set to the right- "the snowflake" position.
- 5. If you have reviewed all of the above suggestions and you are still not getting satisfactory results, you must contact Canton Chair Rental immediately. If it is during business hours, please call our direct line at 330-477-7719, or 1-800-686-4331. If it is after hours, please dial 330-966-4308. After the message, type in your phone number that you can be reached at. Someone will return your call shortly. If you are having a problem with the machine, and you
- 6. If you are having a problem with the machine, and you do not contact us immediately, we will be unable to adjust your invoice after the fact. Keep in mind our unit is tested with mix each and every time prior to a rental.



#### ATENTION: You must use Canton Chair Rental slush mix in this unit. Slush Machine (115 volt, 12 amps)

The following accessories come with each slush machine rental:

Small black electrical "booster" box, 5 gal mixing pail, mixing spoon, pitcher -to load mix into machine, drip tray

**PLACEMENT**: Locate the machine in an area that allows a minimum of eight inches of clearance on all sides. **If the unit is up against a wall it will not ventilate properly, which will prevent liquid from freezing.** Do not place the machine in direct sun or near cooking facilities, this will reduce its performance. The machine must be placed on a sturdy base that can support 150 pounds. Please secure the machine so it is out of reach of children and position it so it cannot be easily tipped. Level the machine by turning the adjustable part of the leg. The machine must be level front to back as well as left to right. Put the unit near a 20 amp grounded\_outlet. Each unit MUST have it's own dedicated 20-amp circuit. The electrical cord furnished has a three-prong grounding type plug. The use of an extension cord is not recommended. If one must be used, refer to the national and local electrical codes. **Do not use** an adapter to get around grounding requirements. Do not attempt to alter the electrical plug. Serious injury or electrocution may result. Do not plug anything else into the circuit. This unit includes a small black "booster" box. This box helps boost up the power provided at the outlet to help give the slush machine proper voltage to run. You should be using this booster box indoors only and you need to allow maximum air circulation.

- Booster Box Connection/Disconnection:
- 1. Turn off the switches on both the regulator and the slush machine.
- 2. Plug the regulator into a 120 volt wall socket.
- 3. Do not connect other equipment to this circuit.
- 4. Plug the appliance into the regulator.
- 5. Turn on the regulator first, then turn on the slush machine.
- 6. To disconnect, switch off the slush machine, then switch off the regulator.

**MIXING**: Pre-cooling the mix will reduce freeze time. Example: mix at 40 degrees F will freeze in half the time of mix at 80 degrees F. Pour two  $\frac{1}{2}$  gallon (64oz) carton of mix into bucket. Using the empty mix cartons, pour six  $\frac{1}{2}$  gallon (64oz) cartons of water into the mixing pail. If desired add three **quarts** of alcohol or any other quantity as long as it is less than 25% (one gallon) of the total. **The amount of alcohol in the recipe will affect the freezing process**. This results in four and three quarter gallons of mix. Stir thoroughly with the mixing spoon. Note: this recipe can be cut in half.

**LOADING:** Install drip tray in front of machine. Then using the pitcher, load the mix into the hopper at the top of the machine to a level no higher than one inch from the top. Reload mix frequently to keep the product level above the white float. The lower you allow it to fall, the longer it will take to freeze new mix.

**STARTING:** Turn the machine on by moving the toggle switches on the front panel to the right-the "snowflake" position.

**CYCLE TIME**: We recommend that you locate the proper power source 2-3 hours before your event starts and get the machine running so you are sure to not have any surprises.

**SERVING:** Once the mix is frozen, dispense the product by pulling the faucet knob out.

**MAINTAINING:** Keep the mix in the hopper at a level above the white float. If mix is too low the RED light comes on. Immediately reload the mix to prevent air from entering the cylinder. Allowing air into the cylinder will cause a gentle rocking motion of the machine. If the mix is not yet frozen the air will escape if the machine is turned off for 20-30 seconds. If no product comes out when faucet handle is pulled while unit is running, there is frozen product blocking the "feed hole". Turn machine off, then clear ice plug from feed hole. **WARNING: Never under any circumstances, place your fingers or any objects into the hopper or feed hole while machine is in operation. Serious personal injury may occur.** If product freezes to much, be sure that the cylinder is full of mix.



If dispensing is stopped for a long period or overnight, set up the cooling operation by moving the bottom switch to the left (thermometer) as outlined on attached sheet, which will keep the mix cold. To resume dispensing move both switches to the right (snowflake) position and allow mix to refreeze.

**CLEAN UP:** When finished, shut down the unit by emptying the mix, and turning the top switch to the off (hand) position. Fill the hopper with two gallons of cool water. Place the top switch to the left (faucet) position and the bottom switch to the right (snowflake) position and let the machine stir for 2 minutes. Turn machine "OFF", drain and dispose of the rinse water through the dispenser. **Repeat this procedure until the water is clear.** 

Rinse out and clean the mixing pail, spoon and pitcher.

Please return all parts supplied with machine to avoid additional charges!! Small black "booster" box, mixing pail, stir spoon, plastic pitcher, drip tray.

# Using Slush Machine Mix Purchased From Canton Chair Rental

## WARNING: Never under any circumstances, place your fingers or any objects into the hopper or feed hole while machine is in operation. Serious personal injury may occur.

### Strawberry Daiquiri or Pina Colada

In a 5 gallon bucket mix:

1 gallon (128oz) of Strawberry or Pina Colada mix=2-1/2 gallon (64 oz) cartons of Canton Chair Rental mix 3 gallons of water=after emptying the mix, fill one empty container 6 times with water

3 quarts of rum

### \*For non-alcoholic, do not add rum

### Margaritas

In a 5 gallon bucket mix:

1 gallon (128oz) of Margarita mix=2-1/2 gallon (64oz) cartons of Canton Chair Rental mix 3 gallons of water=after emptying the mix, fill one empty container 6 times with water 3 quarts of tequila

\*For non-alcoholic, do not add tequila

\*One of these batches will serve about 60-70 7oz non-alcoholic drinks or 70-80 7oz alcoholic drinks (Keep in mind that you can cut this batch in half.)

You must use Canton Chair Rental products in this machine. Using any other product besides what is provided by Canton Chair Rental may result in unsatisfactory conditions. We will be unable to refund your rental fee for unsatisfactory results if our product was not used.

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