

MARGARITA MACHINE RENTAL INSTRUCTIONS

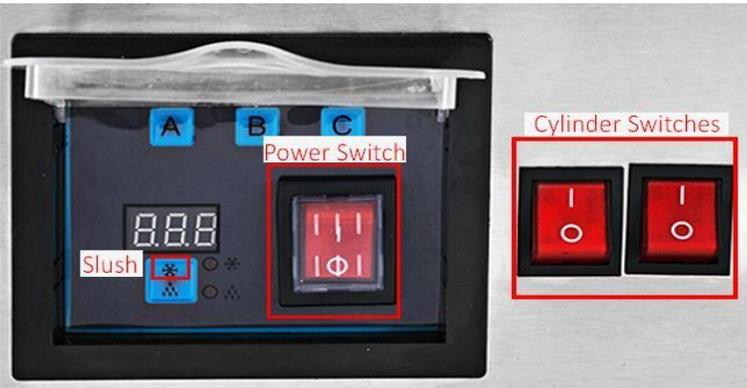
To prevent damage to the margarita machine please read carefully.

 Operating Tips	 ELECTRICAL WARNING!	 NEVER
<p>Start the process at least 1.5 hours prior to the party.</p>	<p>The machine must be plugged into a 110 V dedicated circuit, with nothing else plugged in.</p>	<p>Never run the machine while empty.</p>
<p>Keep all ingredients cold. The colder the mix, the faster it will freeze.</p>	<p>Never use an extension cord to power the machine.</p>	<p>Never run the machine with just water.</p>
<p>Room Temperature must be 77 degrees – 90 degrees.</p>	<p>Proper grounding required to prevent serious risk of electric shock.</p>	<p>Never add hot contents into the machine.</p>

PART 1. PREP MIX

Step 1	Step 2	Step 3
<p>Place the machine on a flat surface.</p>	<p>Pour 2 gallons of the provided ready-to-use margarita mix into the <u>1st</u> margarita machine tank.</p>	<p>Pour 2 gallons of the provided ready-to-use margarita mix into the <u>2nd</u> margarita machine tank.</p>

PART 2. HOW TO OPERATE

Step 1	Step 6
<p>2 Gallons of mix should be in the machine. (See Part 1 of the instructions.)</p>	 <p>The image shows the control panel of the slush machine. It features a digital display showing '888', a 'Slush' button with a snowflake icon, and three buttons labeled 'A', 'B', and 'C'. To the right of these buttons is a 'Power Switch' and two red 'Cylinder Switches'. The power switch and cylinder switches are highlighted with red boxes.</p> <p>Find the two red cylinder switches located to the right of the power switch.</p>
<p>Step 2</p> <p>Contents should be filled to the “Max” line.</p>	<p>Step 7</p> <p style="text-align: center;">Turn on the tank cylinders. I = ON O = OFF <i>If the tank is empty turn off the cylinder.</i></p>
<p>Step 3</p> <p style="text-align: center;">Plug the machine in.</p>	<p>Step 8</p> <p style="text-align: center;">Monitor the progress. The mix will start to slush in approximately 50 – 80 minutes.</p>
<p>Step 4</p> <p style="text-align: center;">Lift the clear plastic panel cover. Switch the power to the on position.</p> <p style="text-align: center;">I = ON O = OFF</p>	<p>Step 9 (optional)</p> <p>If needed, you can adjust the refrigeration temperature by pressing “A” “B” or “C”.</p>
<p>Step 5</p> <p>Press the ❄️ Slush button.</p> <div style="display: flex; align-items: center; gap: 10px;"> <div style="border: 1px solid black; padding: 5px; text-align: center;">❄️</div> <div>○❄️ = Slush</div> <div style="border: 1px solid black; padding: 5px; text-align: center;">☼</div> <div>○☼ = Juice</div> </div>	<p>Step 10</p> <p style="text-align: center;">Serve</p> <p>Turn off the machine completely once the slush reaches to the “minimum” line.</p>

Troubleshooting.

No power – check power supply & plug, make sure all plugs are on.

If an ice block forms - Turn off the machine for 15-20 minutes to allow the block of ice to melt. After the ice block melts, turn on the machine.

Products not freezing - Check if condenser is clean, nothing else should be plugged into the socket other than the slush machine. Machine needs proper air flow, power and ventilation to freeze.

Auger (cylinder) not moving or making noise - Incorrect sugar content.

Notice! Do not operate if visually impaired or hearing impaired. Text: 678.258.9369 for additional help with troubleshooting.