**MARGARITA/SLUSHIE MACHINE**

**1 GALLON OF MARGARITA SLUSH BASE CONCENTRATE**

**(3-1 RATIO) -MAKES 64 CUPS (512 OZ) -*85 SERVINGS!***

**MUST READ FIRST BEFORE USE!!!**

**-RATIO *“MUST”* BE 3-PART WATER - 1 PART SLUSH BASE**

**\*FOLLOW THESE EASY MIXING DIRECTIONS\***

**1. ADD ENTIRE SLUSH BASE MIX (1 GALLON) TO BUCKET OR CONTAINER**

**2. THEN, ADD WATER (3 GALLONS) TO SAME BUCKET OR CONTAINER …THEN MIX.**

**-DO NOT MIX WATER AND SLUSH BASE IN MACHINE!**

**-DO NOT ADD MORE WATER THAN IS RECOMMENDED! MACHINE WILL FREEZE & NOT WORK!**

**IF USING ALCOHOL, KEEP SEPARATE**

***\*DO NOT ADD ALCOHOL TO MACHINE. “SLUSH” MAY NOT OCCUR, AND WILL REMAIN LIQUID***

***\*ADD ALCOHOL SEPARATELY TO GLASS OR CUP, THEN DISPENSE “SLUSH” FROM MACHINE***

***\*DO NOT ALLOW MACHINE TO SIT IN DIRECT SUNLIGHT OR NEAR EXTREME HEAT, LONGER FREEZING TIME WILL OCCUR OR MIX MAY NOT FREEZE. NOT RECOMMENDED FOR OUTSIDE USE.***

**IMPORTANT-CAUTION!**

**-WHEN IN USE, NEVER ALLOW MIXTURE TO GET BELOW 2” FROM BOTTOM OF HOPPER RESEVOIR!**

**-NEVER RUN THE MACHINE WHEN THE “SLUSH” CYLINDER (ON FRONT) IS NOT COMPLETELY FULL OF MIXTURE!**

**-ALLOWING AIR INTO THE CYLINDER WILL CAUSE A ROCKING MOTION OF THE MACHINE. TURN MACHINE OFF AND LET MACHINE SIT (15 MINUTES). THIS WILL ALLOW THE AIR TO ESCAPE.**

**\*THIS IS CAUSED BY ALLOWING THE MIXTURE TO GET BELOW THE 2” RESEVOIR IN THE HOPPER OR NOT KEEPING THE MIXTURE ON FRONT CYLINDER COMPLETELY FULL**

**MARGARITA/SLUSHIE MACHINE**

***EASY OPERATING INSTRUCTIONS:***

***STEP 1- MACHINE MUST BE ON FLAT-LEVEL SURFACE. RINSE MACHINE BEFORE USE (COLD WATER ONLY). MACHINE HAS BEEN CLEANED. SOME RESIDUAL WATER MAY STILL BE LEFT INSIDE.***

***STEP 2- ADD COLD WATER (ONLY) TO TOP (HOPPER) OF MACHINE APPROX. 3/4 WAYS FULL***

***- PLUG IN MACHINE, LOCATE SWITCHES ON BOTTOM.*  MOVE TOP SWITCH (ONLY) TO THE LEFT FOR CLEANING (SEE ICON OF “FAUCET” ON MACHINE)**

**- LET RUN FOR 5 MIN. TURN OFF MACHINE, DRAIN, EMPTY WATER**

**\*DO NOT TAKE MACHINE APART TO CLEAN**

***STEP 3- ADD MIXTURE FROM BUCKET OR CONTAINER. POUR INTO THE TOP (HOPPER) OF MACHINE.***

***- FILL 3/4” BELOW THE TOP RIM.***

***-TURN MACHINE ON. MOVE BOTH BOTTOM SWITCHES TO RIGHT (SEE “SNOW FLAKES” ICONS ON MACHINE) AND …. YOU ARE DONE! GET READY TO ENJOY!***

***\*LONGER “SLUSH” TIME WILL OCCUR UNDER EXTREME HEAT, OR DIRECT SUNLIGHT***

***\*YOUR “SLUSH” WILL BE READY TO ENJOY IN 30-45 MINUTES DEPENDING ON SURROUNDING TEMPATURE***

***\*REFILL AS NEEDED, NEVER TO ALLOW-MIXTURE TO GET BELOW 2” RESEVOIR- MAKE SURE CYLINDER ON FRONT REMAINS FULL AT ALL TIMES***

***STEP 4- WHEN FINSHED USING, CLEAN, USING COLD WATER ONLY (SEE STEPS 1 AND 2)***

***\*AGAIN, DO NOT TAKE MACHINE APART***

***2 OF 3***

***IMPORTANT REMINDERS!***

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***\*DO NOT ADD ALCOHOL TO MACHINE. “SLUSH” MAY NOT OCCUR, AND WILL REMAIN LIQUID***

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***\*DO NOT ALLOW MACHINE TO SIT IN DIRECT SUNLIGHT OR NEAR EXTREME HEAT, LONGER FREEZING TIME WILL OCCUR OR MIX MAY NOT FREEZE. NOT RECOMMENDED FOR OUTSIDE USE. YOUR “SLUSH” WILL BE READY TO ENJOY IN 30-45 MINUTES DEPENDING ON SURROUNDING TEMPATURE***

***IMPORTANT-CAUTION!***

1. ***WHEN IN USE, NEVER ALLOW MIXTURE TO GET BELOW 2” FROM BOTTOM OF HOPPER RESEVOIR!***
2. ***NEVER RUN THE MACHINE WHEN THE “SLUSH” CYLINDER (ON FRONT) IS NOT COMPLETELY FULL OF MIXTURE!***
3. ***ALLOWING AIR INTO THE CYLINDER WILL CAUSE A ROCKING MOTION OF THE MACHINE. TURN MACHINE OFF AND LET MACHINE SIT (15 MINUTES). THIS WILL ALLOW THE AIR TO ESCAPE.***

***\*THIS IS CAUSED BY ALLOWING THE MIXTURE TO GET BELOW THE 2” RESEVOIR IN THE HOPPER OR NOT KEEPING THE MIXTURE ON FRONT CYLINDER COMPLETELY FULL***

***CLEANING INSTRUCTIONS:***

***\*FOLLOW STEPS 1 AND STEP 2***

**\*PLEASE-DO NOT TAKE MACHINE APART**

**…THANK YOU ☺**