



Mini Express Fun Food Hire

The Twin barrel 30lt slush machine is easy to operate. Please review the operating instructions prior to use.

Slush Machine Operation Instructions

Thank You for renting a slush machine from Mini express fun food hire. Please follow the directions below to make frozen drinks for your event. If you have any questions or problems please do not hesitate to contact us at **0412 535 950**. We hope you enjoy your equipment and have lots of fun!!

Important Precautions:

1. Machine needs to be plugged into a 240-volt dedicated circuit to operate properly.
2. Always have the machine turned off when filling with mix.
3. Fill each bowl with the 10lts of mix supplied and check base for leaks.
4. Water must NEVER be put into machine without any flavouring as this will cause the machine to freeze solid!
5. Never lift machine from bowls or top section. Machine weighs 35 kg and it must be lifted from the base by at least 2 persons. Damage to machine will be billed at replacement cost.

Operating Machine:

1. Plug in machine.
2. Fill with mix and check for leaks.
3. On the right hand side of the machine are the controls, turn the large switch to **On** this starts the auger (rotational part of the machine).
4. When ready turn small switch to ON to start the freezer motor.
5. The two remaining dials are used to set the softness or hardness of the slush, the best position is usually set on the lowest setting and this has usually been sufficient for our mix.
6. Please note **do not allow your guests or children to play around with the machine or the above mentioned settings as the machine has a micro log card and will record settings used.**
7. If you are making several batches continuously you do not have to wait so long if you do not allow the bowls to empty completely.
8. To prepare machine for return remember to turn freeze SWITCH to OFF in order to rinse the machine leaving the rotation switch **ON** and flushing with clean water until clear water comes out.