## Margarita Machine Instructions

\*\*\*Must be on a dedicated 20 amp circuit and only be transported in upright position\*\*\*

- 1) Each tank holds 3 gallons of mix which is about 48 8oz servings per tank
- 2) Allow 1hr-1hr30min prep time for a batch to be ready to serve. This timing can be delayed when used outside when it is hot out. \*\*\*Do not run machine in direct sunlight\*\*\*
- 3) Add 1.5 gallons of chilled water and 1.5 gallons of mix and alcohol mixed as per instructions on your mix bottle. \*\*\*Do not add more alcohol as alcohol does not freeze, additional alcohol can be added after your mix freezes\*\*\*
- 4) You can just use a non-alcohol mix with water to make slushies. Do not run machine with water only!
- 5) Once you have filled the machine with the mix, turn on main power switch.
- 6) Turn on auger switches
- 7) Turn on freeze switch (there will be a delay initially for a few minutes)
- 8) When your mix is the correct consistency you will need to alternate between freeze and refrigeration mode. \*\*Do not let the solution freeze solid on the auger, this will cause damage to the machine\*\*
- 9) When you are done using the machine, drain leftovers out of tanks.

  \*\*\*Do not clean the machine, we clean and test the machine after
  every rental\*\*\*