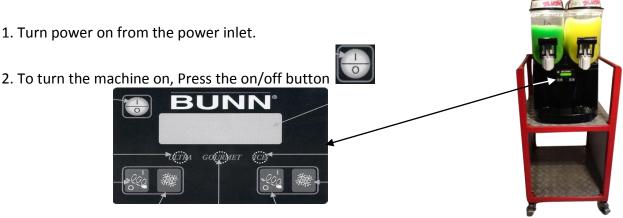


# **USING OUR COCKTAIL/SLUSHIE MACHINES**

When we set the machine up we will need access to water (**approx 20 litres**), so we can mix with our Premium Mix Range and your alcohol (**if using**). Our Cocktail machines can take anywhere from just over an hour to 2 hours to be ready (**in normal, ventilated conditions**). But don't worry; we will deliver your hire well in time for the machine to be ready for your function start time. **Please note that these machines need to be under cover and out of direct sunlight as the heat from the sun will stop the machine from freezing the product and may damage the machine.** 

As all our machines are FIXED onto mobile trolleys (as below) we need to be notified if there are steep inclines/declines, uneven ground, stone or similar pathways or stairs to climb with machine/trolley. Help by customer may be required in some above situations.

Now that Get Slush'd have set the Cocktail/Slushie machine up with your chosen flavours. (We will perform steps 1 to 4 when there, if delivered on the day)



3. The Auger is turns thus mixing the product, push the button once to bring this feature up, press the button again to turn the auger on.

4. The ice control switch it toggles to off, ice or chill, you want this to be on ICE.

When any of the (bowls) are empty, **PLEASE turn them off**. To do this simply follow steps 3 and 4 and **select OFF**, this will prevent any damage happening.

When we deliver the machine we will also leave an extra bottle of each flavour with you unless you have already pre ordered extras (**extra bottles if used must be paid for by COD on collection only**). We'll also leave containers with you to make up the extra refill mix or mixes.

Make the mix up as follows:

#### Non Alcoholic Mix

#### Alcoholic Mix

Add 10 litres water into container/s as marked

Add your Alcohol into container/s, then

## OUR PREMIUM MIXES ARE SPECIALLY FORMULATED FOR USE IN THESE TYPES OF MACHINES, PLEASE DO NOT TRY TO FREEZE UP PLAIN WATER, CORDIALS OR OTHER SYRUPS AS THEY CAN AND WILL DAMAGE OUR MACHINE.

When removing the lids (covers) be CAREFUL as they is connected to the back of the machine by a cable and IF YOU try to pull the lid off you may break/damage the cable, the best way is to place one lid on top of the other whilst refilling.

We also require fly or surface spray to be sprayed around the base of our Slushie Trolleys to prevent ants climbing onto the trolley or machine as this will ruin your hire and you may be charged a small fee for us to remove the infestation.

# **CLEANING**

**Get Slush'd** takes care of cleaning and sterilizing of the bowls, however we do ask that you empty the contents left in the bowls, empty the drip tray and wipe any spillage off the frame. If the contents in the bowls are still frozen, please turn the **machine off** and use lukewarm water to dilute (**NO HOT WATER**). Once diluted simply pour remaining contents out by placing a container under the outlet and use the handle to empty.

# <u>TIPS</u>

### PLEASE ALSO NOTE THAT THE WATER TRAY SHOULD BE CHECKED OFTEN AND EMPTIED AS REQUIRED. IF LEFT UNCHECKED COULD OVERFLOW AND LEAK ONTO YOUR FLOORING.

### Approx % Values based on volume:

1 x 700mls of Alcohol approx equates to 3 - 3.5% Alcoholic Cocktail 1 x 1 Ltr of Alcohol approx equates to 4 - 4.5% Alcoholic Cocktails

### Generally those adding alcohol add 1 litre per mix (side).