Slush Machine Instructions

Step 1

Make sure the machine is on a stable surface and has at least 6 inches of clearance around the entire machine to provide adequate air flow. Plug machine directly into a dedicated 15 amp outlet. DO NOT use an extension cord. Install drip trays and lids.

Step 2

Confirm the drink hoppers and their rear rubber seals have not moved during travel.

Step 3

Mix 2 gallons of water with a half gallon of syrup for each side. ***Great Lakes Rental does not guarantee the function of the machine when using product purchased anywhere other than Great Lakes Rental***

Step 4a

For machines with side mounted controls, toggle all switches towards the star/snowflake symbol.

Step 4b

For the "Bunn" brand machines with front controls, press the power button on. Press each button with the ice crystal symbol until the digital read out says "ICE". Press each button with the round auger symbol to make the augers spin.

Step 5

The machine will take around 60 minutes to slush before it is ready to serve.

Step 6

When finished using the machine, dispense the rest of the product and then turn the machine off. Pour several gallons of water through each hopper to rinse clean of syrup.

Cleaning

-Pour several gallons of water through each hopper to rinse clean of syrup.
-Rinse drip trays and covers then place them back in the hoppers.
-Rinse off lids and place back on hoppers.
-Wipe down the outside of the machine with a soft damp cloth.
-DO NOT disassemble any other parts of the machine.

Tips

-For large events, make additional batches of product in another container and keep chilled in a refrigerator. Keep refilling each hopper when it is ¼ low to avoid starting from scratch.
-When adding alcohol to the product, use a mixture of ½ gal of syrup, 1-½ gal of water, and ½ gal of alcohol. The use of too much or too strong of alcohol can inhibit the product from slushing.
-Do not put ice, fruit or any other solid materials into the hoppers.
-Do not overfill above the max fill line.