CQ PARTY HIRE

Slushie Machine instructions

1. **Put Water & Syrup (& alcohol if using) in fridge** to chill overnight pre-use
2. **Put Slushie machine on sturdy table or bench** undercover, **ensure it is level/stable**
3. **Connect to dedicated single phase 10amp/240v normal house power circuit**
4. Pour in chilled liquids syrup then water & alcohol **use recommended ratios**
5. Turn on machine at wall
6. **Select power switch on to 1**
7. **Set mixer/refrigeration switches to 1 for soft drink**
8. **Set mixer/refrigeration switches to 11 for slushie/granita effect**
9. **Set light switch to 1 position on**
10. Follow instructions on machine and in the diagram below and follow any advice from CQ Party Hire/Stage & Audio delivery staff
11. Put drip trays under taps ready to catch drips
12. **Continue to check slush level during event**
13. **Ensure slush level stays above middle of barrel**
14. If slush liquid is low in barrel turn off that side or turn off the machine to avoid freeze damages
15. Empty drip tray when needed and return to position under tap rinse with water only
16. **When barrel is low turn off to avoid freeze damage**
17. **Turn all switches to 0 / off position when finished using machine**
18. When empty or event has finished empty barrels via tap and rinse out barrel by pouring water only into barrels and letting it run through the taps into a large bucket on ground beneath taps to catch liquids - return drip trays to slushie machine taps
19. **Wash/Rinse out Barrels after use * WATER ONLY*** let water run through until clear
20. **Do not use abrasive scrubs, chemicals or cleaners on/in Barrels/slush machine or drip trays**
21. Ensure all items are with the Slushie machine on the table for CQ Party Hire staff to pick up after the event on the arranged date/time.
22. Enjoy!

Basic Trouble Shooting and Tips

1. Check the machine is plugged in correctly, the liquids are at correct ratios & levels
2. Check machine switches are in the correct positions for desired slushie effect
3. Check if anything else is being powered by the same 240 circuit if so turn them off
4. Check liquid level in barrels regularly to ensure level is above chilling cylinder in barrel
5. Liquids take at least 2 hours to chill and ice into a slush mixture state in slushie machine
6. Call CQ Party Hire if have any questions or concerns about the slushie machine or use

For after hours Technical assistance
Call 49279787 or AH 0498 220 457