



INSTRUCTIONS FOR DOUBLE SLUSH MACHINES

A SLIDE OUT CONTROL PANEL IN THE CENTER OF THE UNIT OPERATES EACH HOPPER INDIVIDUALLY. CHECK TO MAKE SURE THE HOPPERS ARE SECURE AGAINST THE RUBBER GASKET AT THE REAR OF THE UNIT(S). PRE-MIX THE WATER AND THE BASE MIX FOLLOWING THE DIRECTIONS ON THE JUG FOR MIXING. ADD 1 GALLON OF MIX TO 4 GALLONS OF WATER. CUT THE POWER SWITCH TO "ON". IF USING BOTH HOPPERS, CUT BOTH THE LEFT AND RIGHT AUGER AND THE ICE TO "ON". AS THE SLUSH THICKENS, YOU CAN ADJUST THE THICKNESS AS NEEDED.

USE A SEPARATE, DEDICATED 110/120 VOLT, 20 AMP CIRCUIT TO OPERATE. IT WILL TAKE APPROXIMATELY 2 HOURS TO BEGIN SLUSHING.

THE MIXTURE IS: 1 GALLON OF FLAVOR MIX TO 4 GALLONS OF WATER. **IF USING ALCOHOL, REDUCE THE AMOUNT OF WATER NEEDED BY THE AMOUNT OF ALCOHOL USING.** IT IS ADVISABLE TO REFRIGERATE THE WATER AND MIX PRIOR TO USING (OVERNIGHT, IF POSSIBLE) AS THIS WILL CAUSE THE SLUSHING TO START QUICKER. IF USING BOTH UNITS, WHEN MIX GETS TO THE 1/2 LINE, START USING THE NEXT UNIT AND REFILL THE FIRST UNIT. EACH BARREL HOLDS 3 ½ GALLONS.

	7OZ. CUP	9OZ. CUP
3.5 GALLONS = 448 OZS.	64	49
4 GALLONS = 512 OZS.	73	56
4.5 GALLONS = 576 OZS.	82	64
5 GALLONS = 640 OZS.	91	71
7 GALLONS = 896 OZS.	128	99

STRAWBERRY
MARGARITA
PINA COLADA