

“Slush / Daiquiri” Machine Operational & Safety Instructions ...

from: TAYLOR RENTAL CENTER
1560 Hwy. 1 South / MLK Blvd. Greenville, MS. 38701, phone; (662) 335-3535
store hours; 7:00 am - 5:30 pm Monday thru Friday, 7:00 am - 11:00 am Saturdays
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Like anything else in our store, each and every piece of equipment is potentially dangerous. The same applies to our full line of “professional” concession equipment ... such as our blooming onion cutters, cotton candy machines, funnel cake fryers, hot dog rotisserie cookers, nacho and cheese servers, popcorn machines, shaved ice and sno-cone machines, etc.! With that in mind, please take a few moments to review the information printed below (recommendations made by the manufacturer, supplier and our own staff) to help lessen the chances of accident or injury! If you should have any questions, stop immediately and call TRC (662) 335-3535 or 822-1909. Never use equipment in doubt!

A. SAFETY PRECAUTIONS;

This equipment is commercial grade and is manufactured for high demand use. When in use for public food service events, locations, family events, etc., remember ...

1. Never allow direct contact of this equipment by the public, keep all bystanders out of the work area.
2. Always follow any / all applicable rules and regulations (federal, state and local) as it pertains to food distribution (handling and safety). Only personnel trained in the use of this equipment may safely operate it.

Taylor Rental Center keeps the manufacturer’s operational and instruction manual on file and it is available on request. For additional convenience and safety, we keep it on our web site; www.taylorrental/greenville.com. Take adequate precautions so that no one can use this machine when the operator(s) of the equipment have left! Do not use this unit unless you have read these instructions and fully comprehend this material. Do not allow untrained operators to use.

B. WARNINGS;

Electrical requirements; 120-volts, 10.0-amps. Always use grounded electrical receptacles! The manufacture of this unit “DOES NOT” recommend any extension cord use! Failure to heed this advise can cause potentially hazardous conditions to both the operator, surroundings and the machine! Keep power cord and electrical receptacle dry! Do not plug power cord to the electrical outlet with wet hands! Avoid exposing this unit to “open weather conditions”, rain, mist, sleet, etc. When using, avoid direct “summer sun”, as this severely affect freezing times.

C. SET-UP;

Prior to choosing a location, make sure the dispenser (slush / daiquiri machine) has adequate space for the necessary air flow. Machine should be placed on a surface that is sturdy (see weight & dimensions below) and can withstand the weight of the unit and contents. Make sure this unit (including the power cord) is out of the traffic paths. Install the drip pans and cover grates onto the front of the unit. Carefully inspect the power supply cord (on dispenser) for any possible damage which may have occurred during transportation! Never use damaged or mal-functioning equipment!

D. PRE-OPERATION;

Familiarize yourself with the controls and their functions; prior to plugging unit to electricity and using!

Control Panel Switches;

(facing the front of unit, all switches will be located on the right side.)

1st tier (location wise) of switches

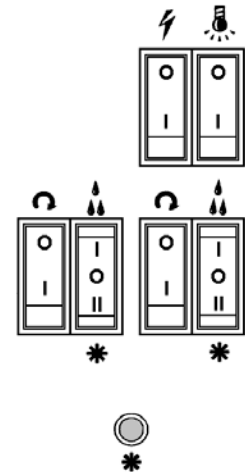
1. Main power Switch; (left switch, has a lightening bolt sign) “0” - off position, power is off to all functions.
“I” - on position, machine has power.
2. Display lights; (right switch - has a bulb sign) “0” - lights are off.
“I” - lights are on, display lights have power.

2nd tier; (two pair of switches)

1. Agitator switches; (left side, marked left - controls the left bowl.
The left switch starts the left cylinder rotating.
 (“0”- agitator is off. “I”- agitator is on). The right side, marked right, also controls the right bowl)
2. Cooler switch; “0” - off position, “I” - cool drink mode (defined by “three teardrops”), “II” frozen mode (defined by a “snowflake or asterisk” mark).

Compressor Light; (light located at the bottom of switch area).

(see note under Operation #4.)



E. OPERATION;

1. Control Panel Switch should be in the “off” position.
2. Remove bowl / tank tops and our the desired liquid products (3-gallon maximum).
Do not overfill the tank fill line. When the mix becomes ready, the slush will occupy more volume than the liquid (approximately 3.5-gallons of liquid)
3. Plug Machine to power supply... use dry hands!

E. OPERATION; continued ...

4. Set Controls (1-4 above) ... To operate, press main power switch and agitator switch to ON position.
(Note; the agitator switch must be on the ON position before setting to liquid or slush mode.)

For Slush; press the cooler switch to the BOTTOM position ("II" / to the "asterisk" mark sign.)

For Liquid; press the cooler switch to the UP position ("I" / to the "three teardrop" emblem). If the machine is being used as a liquid cooler, it is provided with an Inside thermostat for controlling the liquid temperature.

NOTE; This machine is equipped with a time delay relay, that provides for a four-minute delay from the initial start. This is to prevent the compressor from short cycling. Once the compressor is ON, the green light will be on.

NOTE; The cooler switch is a three position switch ... in order to have the compressor off, all cooler switches need to be in the middle position.

5. To illuminate the mix tank cover display on top of the unit and the product in the bowl - press the display light switch to DOWN position ("I" / to bulb emblem).

6. Response times will vary (on location during normal summer time temperatures - indoors versus outdoors). Normal operation times; startup (1st run cycle with no alcohol) will run approximately 1-hour (with alcohol) approximately 10 to 15% longer freeze time. Succeeding response times should decrease approximately 10 to 15% from the initial startup freeze time.

NOTE; If the machine is stopped for any length of time and ice refreezes in the bowl or bowls, the ice in the bowl will have to be melted / removed before the machine can be restarted to prevent damage.

F. CUSTOMER RESPONSIBILITIES;

The Customer is responsible for the "safe implementation" and "use" of this equipment!

CAUTION; If using with alcoholic beverages, we ask our customer's to "please adhere" to the following...
1. To make sure all individuals being served are of legal age.
2. To observe and monitor the beverage machine or machines at all times during your event.
3. That those individuals being served are not driving, operating any type motorized vehicles or performing any task that may require their full attention.
4. To have in place a monitoring system to help prevent and identify any intoxicated guest. Those guest found intoxicated, should not be left unattended. Make sure they get home safely.

Avoid potential dangers an add-on charges; after the event, drain contents out of bowls, using the white spigot handles. Refill bowls with a gallon of warm clear water and flush using handle. Never disassemble the machine for cleaning or any other reasons. Do not immerse this machine. Never use a machine that is mal-functioning or damaged! Always store, operate and transport this unit in an upright position! Never lay machine on it's side! Use care transporting. Secure unit and protect from weather and handling. Bowl tops are especially vulnerable, removing them during this time. Machine & stand; 20" width, 24 3/4" depth 40" (tops off; 36") height. Use help and care lifting, machine weight; 125 lbs.!

G. DID YOU KNOW;

We have a selection of related items; concentrated flavor syrups (in 1/2-gallon bottles); Banana, Blue Raspberry, Cherry, Hurricane, Lemonade, Mango, Mojito, Mudslide, Peach Bellini, Pina Colada, Sangria, Sour Apple, Strawberry and Tropical Punch. Also check out our Champagne, Daiquiri, Hurricane and Margarita glasses, our plastic beverage tumblers, chafers, chairs, coolers, fans, lighting, linens, tables, tents and much more... *it's all in store for you!*



	Champagne	Margarita	Daiquiri	Hurricanes
Fluted	Tulip	V-Shaped		
6.0 oz	6.0 oz	5.5 oz	9.2 oz	13.75 oz
				15.0 oz
				23.0 oz

NOTE; Illustrations may not always be to correct proportions, especially in relation to the other glasses. For best results, please come by TRC before making your selection! All glasses come racked, sealed and ready-to-use.

TAYLOR RENTAL CENTER

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