



# ICEE<sup>®</sup> MACHINE INSTRUCTIONS



## BEFORE YOU START

### Check that you have the following...

Syrup mixture – this should have been stored in the refrigerator for at least 2 hours, but ideally overnight.

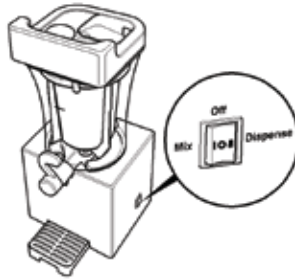
- Salt
- Ice cubes
- Water
- Cups or glasses

### And you have also...

- Put the Ice Canister in the freezer for 1 hour.
- Made sure the ICEE SLUSHIE Container and Canister Lid are firmly in place. A loud "click" indicates the Canister Lid is securely in place.

## USING THE MACHINE

- 1 Plug the ICEE SLUSHIE Machine into an appropriate electrical power supply and check that it is switched on at the socket.
- 2 Press the Mix/Off/Dispense switch to position 1 (Mix).

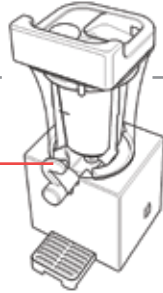


### IMPORTANT

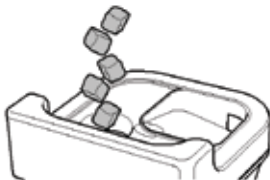
It is very important that your ICEE SLUSHIE Machine is working before you add ice; otherwise, the motor or blade could freeze.

- 3 Ensure the Tap is in the closed position.

**Tap in closed position**

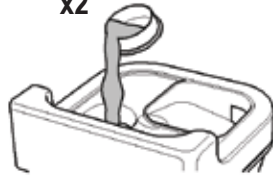


- 4 Remove the Inlet Cap and fill the Ice Canister halfway with ice through the Ice/Salt Inlet. This is indicated by the ICE and SALT marker on the Canister Lid.



- 5 Pour 2 Inlet Caps of salt into the Ice/Salt Inlet.

x2

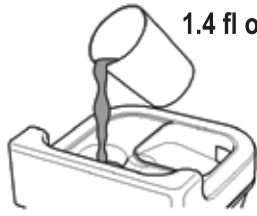


### IMPORTANT

Add salt to the Ice Canister only. The salt will not be consumed; it is used to stop the ice mix from rapidly freezing.

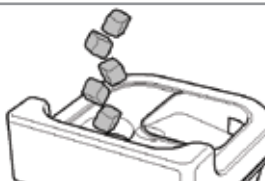
- 6 Pour 1.4 fl oz of water into the Ice Canister through the Ice/Salt Inlet.

1.4 fl oz



- 7 Fill the rest of the Ice Canister with ice cubes through the Ice/Salt Inlet.

**Note:** The ice level should be at least  $\frac{3}{16}$ " below the rim of the Ice Canister.



- 8 Pour an additional 3 Inlet Caps of salt into the Ice Canister through the Ice/Salt Inlet.

x3



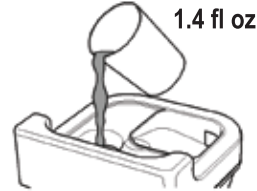
### IMPORTANT

Add salt to the Ice Canister only; the salt will not be consumed. It is used to stop the ice mix from rapidly freezing.



- 9 Pour an additional 1.4 fl oz of water into the central Ice Canister.

1.4 fl oz



- 10 Re-fit the Inlet Cap into position on the lid.



- 11 Slowly pour your ICEE SLUSHIE syrup mixture through the Syrup Inlet at the rear right of the Canister Lid. This is indicated by the BEVERAGES HIGH IN SUGAR CONTENT ONLY marker on the Canister Lid.



### IMPORTANT

**DO NOT** exceed the 34 fl oz limit, as shown by the Max Fill line on the ICEE SLUSHIE Container.



- 12 Leave the ICEE SLUSHIE Machine running for approximately 15-25 minutes. **DO NOT** leave the ICEE SLUSHIE Machine unattended and do not exceed the running time (40 minutes). The amount of time until the desired consistency is reached will depend on the ambient temperature.

- 13 When the mixture level drops, add more ice cubes to the Ice Canister to a level no higher than  $\frac{3}{16}$ " from the rim of the Ice Canister. **DO NOT** fill the ice to the top of the canister, as this cools the Ice Canister too much; add a couple of ice cubes at a time and wait a minute or two before adding more ice cubes. Add 2 or 3 Inlet Caps of salt to the Ice Canister and the equivalent amount of water.



### IMPORTANT

Add salt to the Ice Canister only. The salt will not be consumed; it is used to stop the ice mix from rapidly freezing.

**Note:** If the Ice Canister jams, simply turn the machine off and wait for the ice to melt around the canister, enough to allow the blades to rotate again. Once this has melted enough, add ice again, slowly and regularly, to cool the canister enough to make slush.

- 14 To create perfect ICEE SLUSHIES, wait until peaks form in the ICEE SLUSHIE mixture before dispensing.

**Note:** After using the ICEE SLUSHIE Machine, wait at least 15 minutes before using again. This will allow the motor to cool.