

BUNN FROZEN DRINK MACHINE

"This machine MUST be Delivered & Picked up by Broadway!"

Broadway Party & Tent Rental

763-208-1357

www.BroadwayPartyRental.com

1. **STARTING MACHINE** DO NOT plug machine in until you've filled hopper to desired amount. It's important you fill hopper with NO MORE than 2½ gallons. If using 2 hoppers, start machine by pushing left & right auger ON/OFF switches. Next, turn on left & right side control switches OFF, ICE or CHILL. Select 'ICE' for frozen beverages. Select 'CHILL' for juice drinks.
2. **DO NOT ALLOW** frozen product to go beyond Maximum Fill Line.
3. If leaving product in **OVERNIGHT** it's recommended dispenser be set to 'CHILL' overnight or ice granules get too large & consistent product is difficult to maintain if frozen too long. In the morning, turn control switches back to 'ICE'. You should be able to serve product in 20 minutes.
4. **IMPORTANT INFO:** If you're operating unit outside **KEEP IN SHADE!** Back of machine must have a minimum 4-inch air clearance. DO NOT adjust any machine settings! **Plan on NOT being ready for up to 2+ hours** (longer if using alcohol). *Indoors, outdoors, sun, shade, temperature of product you start with, warmer or cooler weather temperatures ALL affect how long it takes to freeze!* (In extremely hot weather conditions: product may not be able to freeze as fully as you'd like. In those cases, try wrapping hopper in towel. *Keep in mind: if the liquid going into machine is chilled at 40 degrees it will take 1/2 the time to freeze than if it's at 60 degrees when starting.*)
5. **DO NOT USE EXTENSION CORD IF POSSIBLE** Using wrong extension cord could cause mixing delay. A thin wire (non-industrial type) cord could starve 120 volt compressor of needed electrical surge for operation. If extension cord is necessary, use heavy duty 10 or 12 gauge only.
6. **DO NOT ADD ICE TO MACHINE** This unit freezes on its own
7. **USE ONLY PRODUCT RECOMMENDED** You must have proper sugar level in products used for Bunn dispenser. Follow instructions on bottle. NEVER use only water!
8. **ADD COLD WATER FIRST** then pour desired flavor mix in from front of machine. Follow mix instructions. Having mix & water pre-chilled will speed up Ready-to-Serve time.
9. **If USING ALCOHOL** Pour only ½ the desired alcohol to start, taste test & continue to add more mix, water, or alcohol until you reach desired taste. The more alcohol used the longer it takes to freeze.
10. **ADDING MORE PRODUCT** When mixing blades become exposed, add cold water & cold product to hopper. It takes about 15 to 30 minutes before you can start serving again (the more product you add the more time it takes to freeze. You can serve beverage before it's done, but it will just be thinner). When adding product, slide top of hopper backward six inches.
11. ***Return clean to avoid a \$20 Cleaning Charge!*** **TO CLEAN:** Turn off machine. Empty hoppers & drip tray. Add 1-gallon warm water to each hopper & drain. Do this twice to rinse out machine. Wipe down outside of machine with damp soft cloth NOTHING ABRASSIVE! Please do not do any other cleaning, **DO NOT DISASSEMBLE**, & remember to return **ALL parts!**

"We Rent Celebrations!"

**IF EQUIPMENT IS WORKING INCORRECTLY,
CONTACT BROADWAY PARTY & TENT RENTAL AS SOON AS POSSIBLE.**