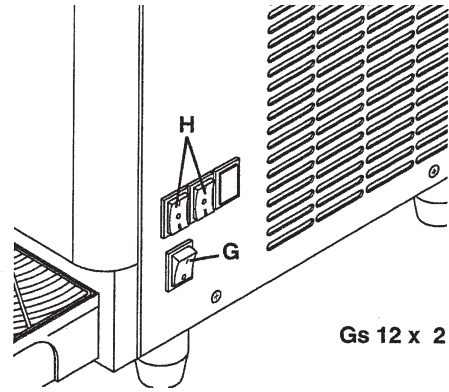
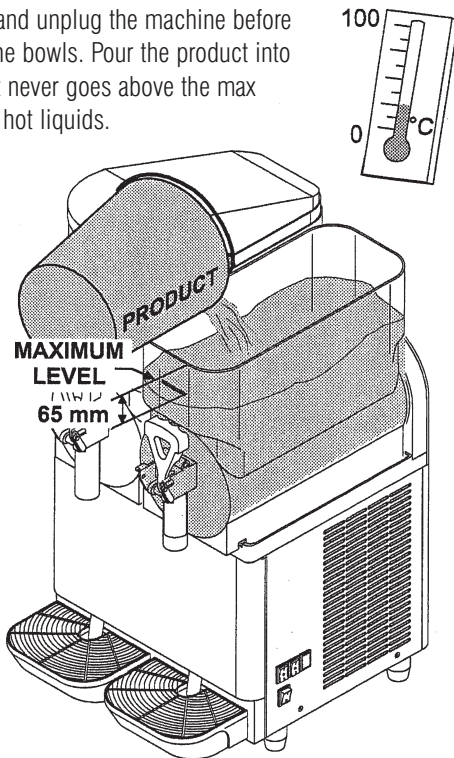


KRUSH FROZEN COCKTAILS MACHINE OPERATING INSTRUCTIONS

DRINK PREPERATION

Turn off the power switch and unplug the machine before pouring the product into the bowls. Pour the product into the bowl taking care that it never goes above the max level (65mm). Do not use hot liquids.



CONTROL SWITCHES

G = Main switch (green)

Functions:

I = machine ON

O = machine OFF

Each tank is controlled by a black switch 'H' which provides for the following functions:

H = Tank switch (black)

Functions:

I = mixing spiral + operating cooler system (for "slush")

O = tank OFF

II = mixing spiral + operating cooler system (for cool drinks)

To obtain "slush":

Main switch 'G': on position **I**

Tank switch 'H': on position **I**

To switch off one tank (while all others operate):

Main switch 'G': on position **I**

Tank switch 'H': on position **O**

Tank emptying:

Main switch 'G': on position **I**

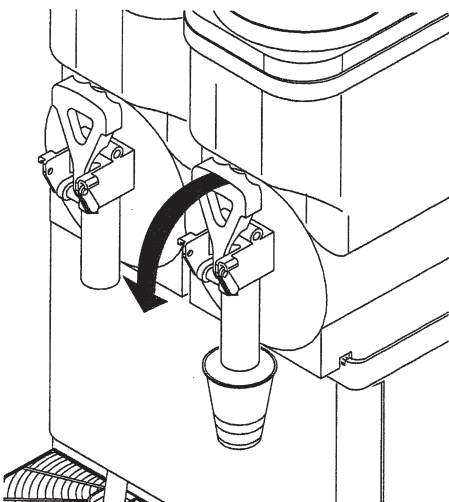
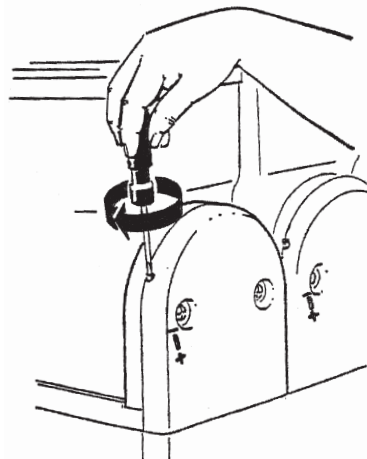
Tank switch 'H': on position **II**

To switch off the machine:

Main switch 'G': on position **O**

DRINK PREPERATION

It is possible to adjust slush thickness (+/-) by turning the screw indicated with a screwdriver. Each tank has its own adjusting screw +: thicker, -:thinner.



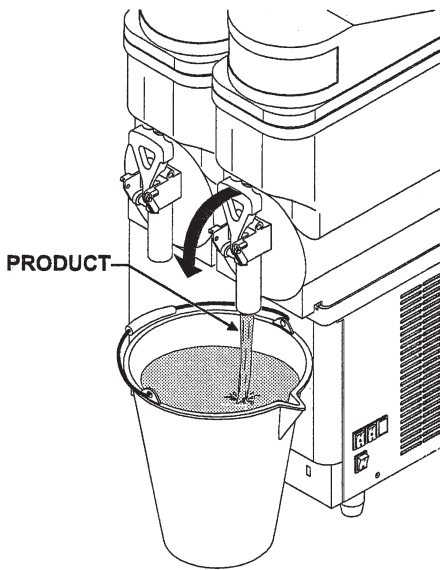
To dispense drink push tap lever down.

IMPORTANT

When the level of the "slush" in a tank is less than the half of the mixing spiral, either **place the switch onto position II** or top up the tank level. This will stop the product from becoming too thick. If you find that the product is too soft then turn the machine back to position **I**.

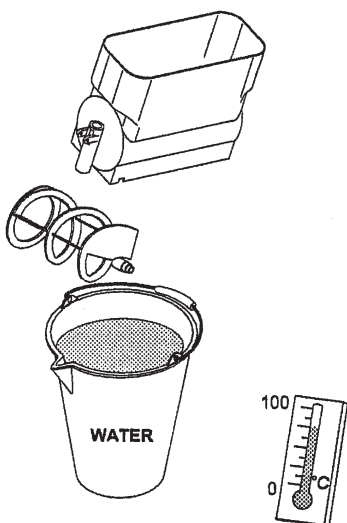
CLEANING THE MACHINE - 1

Place the switch onto position **II**, then empty the tank. Before starting cleaning operation turn off the power switch **G** and unplug the machine.



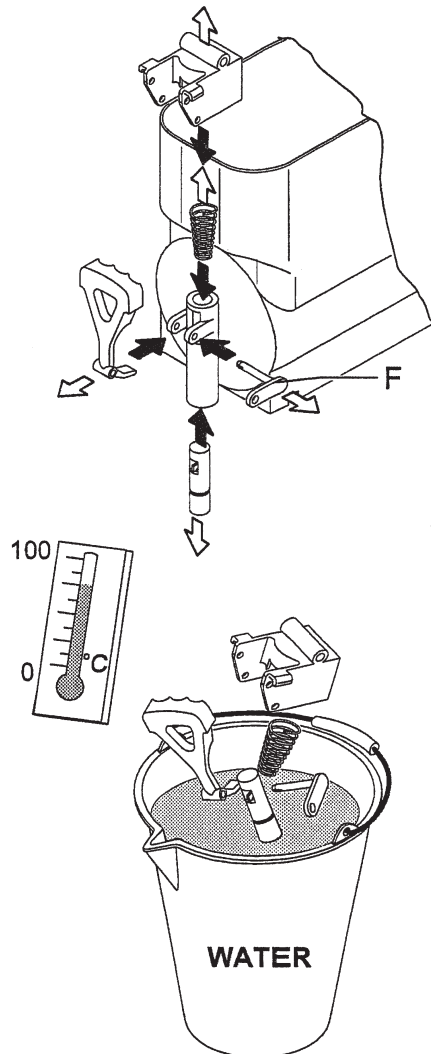
CLEANING THE MACHINE - 4

Place all parts in glass/dishwasher or thoroughly wash these parts with mild dishwashing liquid detergent and warm water, then rinse. **Never use abrasive agents or scouring pads.**



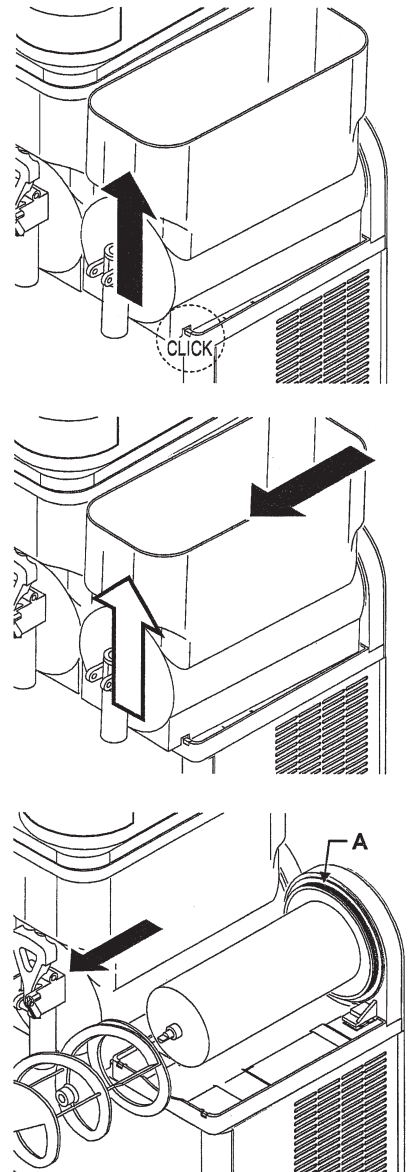
CLEANING THE MACHINE - 2

Disassemble the tap and remove the pin **F** from its seat so that free access to all other parts is allowed. Wash all parts carefully. **Before reassembling lightly lubricate the seals with vaseline.**



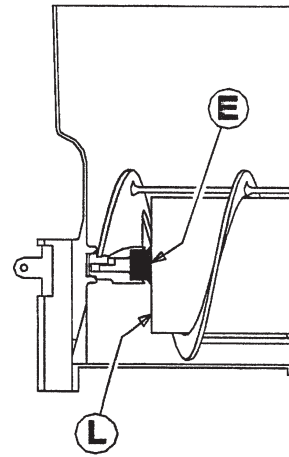
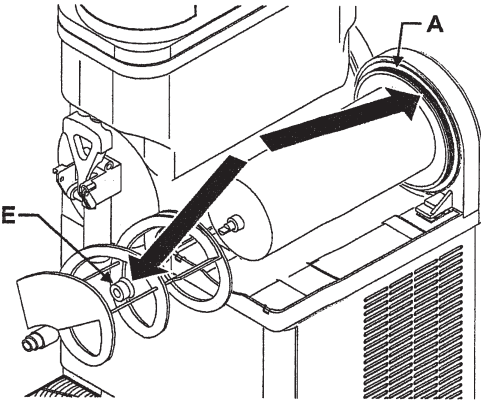
CLEANING THE MACHINE - 3

Remove the tank by lifting the front part until it is released; then lightly push from the rear side. Remove the mixing spiral as well as gasket **A**.



CLEANING THE MACHINE - 5

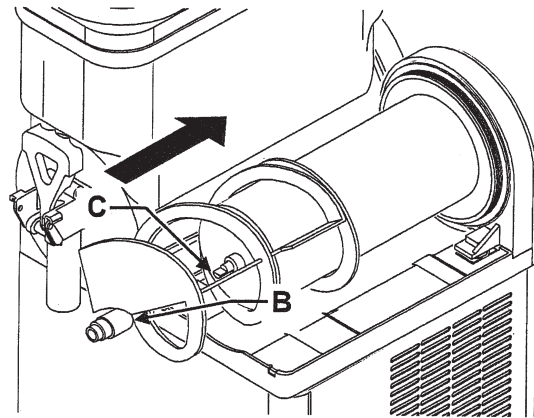
Before replacing the mixing spirals, put gaskets **A** and **E** in their seats, then lubricate with vaseline the areas indicated by the arrows.



WARNING Front auger seal **E** when cleaning, take care to lubricate the seal with alimentary vaseline and replace it in its seat (see figure) to avoid product leaks inside the cylinder **L**.

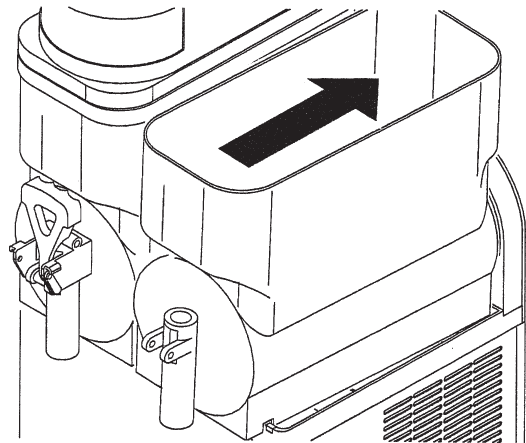
CLEANING THE MACHINE - 6

Insert the mixing spiral so as that shaft **C** enters head **B**.



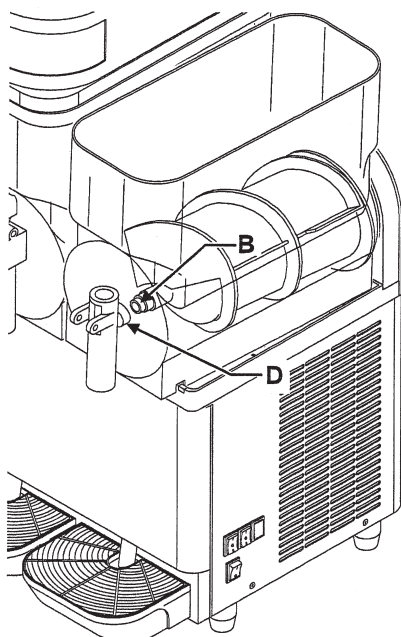
CLEANING THE MACHINE - 7

Place the tank into its housing.



CLEANING THE MACHINE - 8

Lightly lift head **B** of the mixing spiral until it lines up with housing **D** of the tank to make them join.



CLEANING THE MACHINE - 9

Push the tank down until you hear a click, then reinstall the tap. (See page 2, Cleaning the Machine - 2)

