

CaterRent

Food Service Equipment Rental & Sales

260 North 24th Avenue, Minneapolis, MN 55411-2236

Phone: 612-588-1188 Technician: 612-436-1499



Ugolini Margarita/Slushy Machine

General Operating Instructions:

1. Uncoil equipment cord and plug machine into a 120 volt, 20 amp *dedicated* circuit. No extension cords should be used.
2. Check to be sure the plastic “feet” of the bowl are locked in place properly to avoid leaks. They may have popped loose in transit.
3. Fill the bowls with chilled product. Fill to the maximum level mark; do not overfill. In the case of products diluted with water, pour water in first, and then add the correct quantity of product.
4. Place covers over the bowls. Covers must remain in place while machine is running, only remove to add additional product.
5. Set power switch to “I position”, ON.
6. Set Mixer/Refrigeration switches to “I position” for Soft Drink (chilled) mode or “II position” for Granita (slushy) mode.
7. Set light switch to “I position”.
8. Wait about 30 to 45 minutes. Dispense a sample of the product to check for consistency.
9. Always leave the machine on. Refrigeration stops automatically when product reaches the proper thickness (the mixers will continue to turn).
10. Add additional product (and water) to bowls when they become half full.
11. Keep machine out of direct sun light.
12. At end of event, run product out. First set mixer/refrigeration switches to “I position” (Soft Drink mode). Next, drain remaining product out of bowls. Last, run clear water (NOT hot water, hot water could damage machine) through machine. CaterRent will sanitize machine when it is returned.
13. Still have questions? Watch the “How To” video: <https://www.youtube.com/watch?v=DT-IT083leg>

General Troubleshooting:

1. Always check power to be sure the machine is getting enough to run properly. If you are using an extension cord, eliminate it and plug the machine in directly. Also ensure the machine is the **ONLY** thing in use on this 20 amp circuit.
2. If warning light turns on, there is insufficient ventilation around the machine. Make sure air flow through the slotted panels isn't obstructed; allow at least 6 in. free clearance all around the machine.

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3. If product is to be left in the bowls overnight, the machine must be left ON and the mixer/refrigeration switches must be set to the "I position" (Soft Drink mode). Or, if the machine is to be turned OFF with product in the bowls, it must be set to Soft Drink mode at least 1 hour before being turned OFF; this ensures the product won't freeze into a solid block of ice.

4. Having trouble? We have an on-call technician available to our rental customers. If after following the above instructions you require assistance with the equipment, call 612-436-1499.