

Common mistakes when renting a soft serve machine

Fully read manual and ice cream mix before operating or calling.

- Transporting the ice cream machine- Make sure to bring a proper vehicle in for transporting the machine. The machine needs to be transported in an upright position and tied down. If the machine tips over it must remain upright for 24 hours before being able to use.
- Operator of machine - Have one designated person to operate and maintain the machine throughout the event. This person should also be the one picking up the machine so we are able to go over the basic operational instructions of the machine.
- Finding a place to operate the machine- Machine must be on a stable surface. The machine weighs 145 pounds. This machine is fan cooled. Use inside, not outside. Maximum temperature the machines will withstand with consistency is 82 degrees. Machine must have proper air flow for cooling purposes, must have an 8" spacing on all four sides for machine to cool properly.
- Electrical Requirements- 115 volts, 20 amps, 1800 watts, phase 1. Machine must be on a dedicated 20 AMP circuit. Damage will occur to the machine's compressor if another appliance shares the same circuit. No extension cords can be used with machine.
- Mixing the powder ice cream- Follow directions on the bag COMPLETELY, otherwise it will clog in the carb tube and it will not put the mix to the proper consistency, and could possibly freeze up on the mixing auger or may be too runny. Tips for mixing your ice cream, Fill a clean container with 2 gallons of 70 degree water. Carefully add a complete bag of dry mix to the water, while stirring with a wire whisk. Continue stirring the mixture briskly for 1-2 minutes or until fully dissolved. Let the product set for 3 minutes and then re-stir briskly. Pour into the machine and put remaining product in the refrigerator. Always re-stir the product from the refrigerator before pouring into the machine.
- Carburetor- Make sure the carburetor tube is open to the large hole. If the machine stops dispensing or a freeze condition accrues. Check the carburetor for possible plug. If it isn't plugged, simply pull carburetor out and let freeze cylinder fill with product until bubbles stop, then re-insert the carburetor. Also, if you are noticing the edges of the hopper freezing up, manufacturer says to simply stir it up with a whisk or spoon.

Please follow these guidelines and read through the manual to make sure this is a pleasant rental experience! Thank you!