



Party Rentals

An Alexander's U-Rent Company

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**UGOLINI SLUSHY MACHINE MODEL MT2
OPERATING INSTRUCTIONS**

ELECTRICAL REQUIREMENTS:

The Ugolini MT2 operates on 120 volt, 15 amp, single phase, 60 Hz AC current. The receptacle needs to be properly grounded to prevent electrical shock. It is recommended that the equipment be plugged into a dedicated circuit. **DO NOT USE AN EXTENSION CORD WITH THIS MACHINE.**

SET UP:

This machine is very heavy and must be placed on a level, sturdy counter capable of holding up to 180 lbs. Use two people to move the machine by holding the metal frame; Do NOT lift the unit by the clear hopper bowls. Leave 6" of free air space around machine for proper cooling and do not place near other machines producing heat.

CONTROLS:

- All the switches are located on the faucet side of the dispenser in switch panels protected by switch covers (see figure 1).
- The dispenser is equipped with a power switch (A) and a light switch (E) (see Figure 2).
- In addition each bowl is individually operated by a mixer/refrigeration switch (B) and the thermostat control switch (D).
- Warning light (C) will activate if there is insufficient ventilation around the machine for adequate cooling.

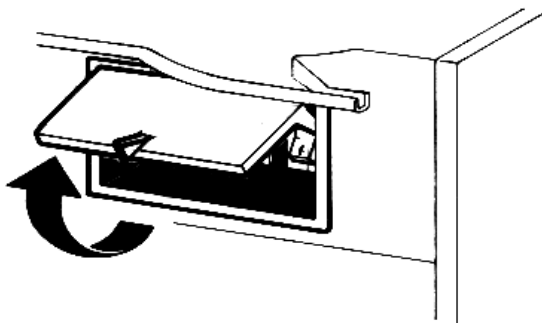


Figure 1

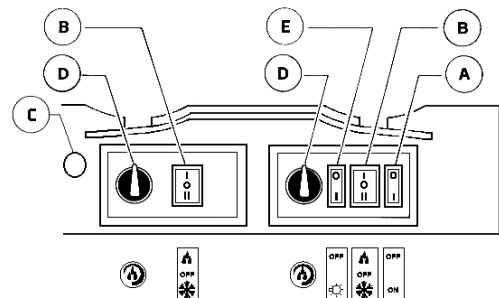


Figure 2

VERY IMPORTANT: The mixers **MUST NOT** be turned off when frozen product is in the bowl; if not kept agitating the product may freeze to a solid block of ice. If the mixers are then turned back on, damage to the mixers and their motors may result. Never add hot water to the hopper bowls; if you must thaw the mix, use cool water.

OPERATION:

- Lift the lid slightly for the selected hopper and slide back to gain access to the hopper.
- Place the pre-mixed liquid product in the selected hopper.
- Toggle the power switch (**A**) to **I** to turn on the dispenser.
- Toggle the light switch (**E**) to **I** to turn on the light.
- Toggle the mixer/refrigeration switch (**B**) to **I** to turn on the auger and begin refrigeration.
- Wait for the liquid to cool.
- The proper temperature is preset; if you find this does need adjusting, use the thermostat control switch (**D**) to reduce (turn clockwise) or increase (turn counter-clockwise) the setting.

TIPS:

- Whether liquid concentrate or granulated powder, all product must be thoroughly mixed BEFORE adding it to the hoppers.
- Keep the pre-mixed liquid product refrigerated. This reduces cooling/freezing time in the dispenser.
- Keep the hoppers topped-off during peak serving periods. Add pre-mixed liquid product as it is dispensed. This reduces the cooling/freezing time and assures you of always having product ready to dispense.
- Keep the product level in the hoppers higher than the auger. If the auger is exposed, air will become entrapped in the mixture resulting in a clouded foamy consistency.
- You may find it beneficial to turn down the ice controls to keep the ice granules from growing too large.
- Some products freeze at a lower temperature than others. You may notice frost or ice on the hoppers. This is normal and should not be a concern.
- Humidity in the air may cause sweating on the outside surfaces of the hoppers. This is to be expected and should not be a concern. The drip trays beneath the hoppers will capture this and cause it to flow to the lower drip tray for disposal.
- Some noises are to be expected during normal operation of the dispenser. By becoming familiar with the noises made during normal operation, you will be better able to listen for problems.

AFTER USE:

- Empty all product from the hoppers.
- Toggle all switches to the **0** position to switch off mixer, light, and power.