

4.1 Wich product to use?

Which product to use?

- Water + Liquid Concentrate
- Water + Powder Concentrate
- Alcohol
- Filtered fruit based product

IN ANY CASE, THE AMOUNT OF SUGAR MUST BE BETWEEN

**11% - 20%**

A lower concentration may damage the spiral beaters and/or the motors.

4.2 Filling

**1 Prepare product**

Dilute and mix the concentrate or the powder with water in a suitable container, following the manufacturer's directions. The mixture obtained must have a minimum sugar content of 13 °Brix.

**2 Turn off and unplug**

Turn off all the switches and unplug the machine from the mains.

**3 Open the lid**

at the front part

**4 Filling level**

MAX  
Up to adhesive  
MIN  
Cover the evaporator

**5 Close lid**

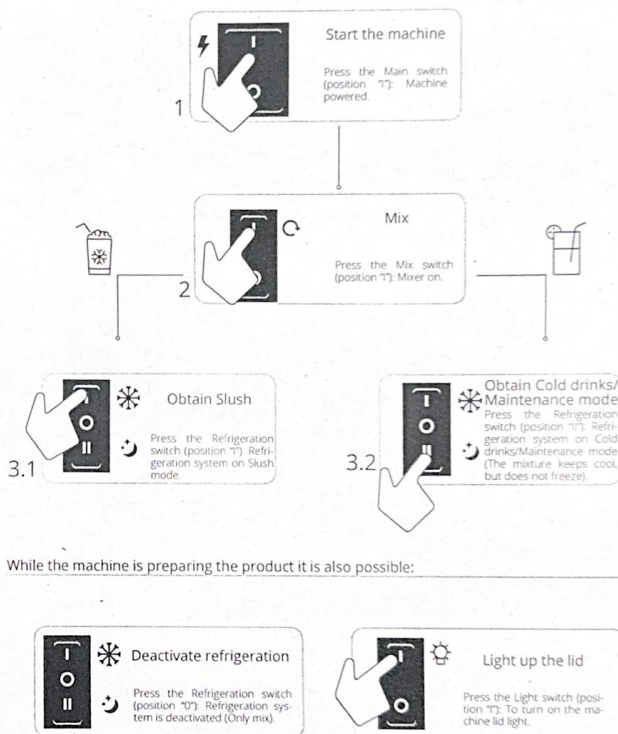
Do not use liquids with temperatures over 25°C / 77°F

**6 Connect**

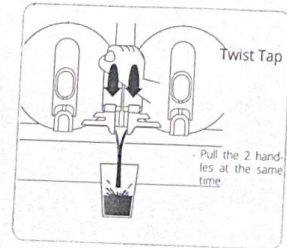
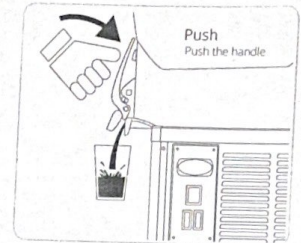
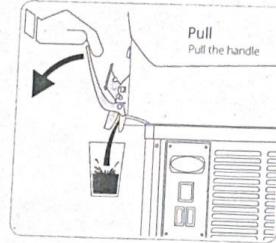
Connect the machine to the mains supply.

4.3 Preparation of slush or cold drink

For the sake of simplicity only the operation of one bowl will be illustrated.



The Push&Pull tap allows us to serve the product in two different ways:



During the periods of closure of your establishment it is possible to put the machine into maintenance mode. In this way, you will save a considerable quantity of electricity as the compressor works only for the time that is strictly necessary to conserve the product at the proper temperature (max. 4° C).

