



## Margarita/frozen beverage:

Please read and carefully follow the operating instructions for the nacho cheese warmer before use. Additionally, please read the instructions on the machine for safety measures. **TO AVOID POWER SHORTAGE**, do not plug in other appliances to outlet while using the machine and check that enough electricity is available to operate the machine.

1. Place the margarita machine on an even surface and plug in the power cord to an outlet that will accommodate 115V or 15amps.
2. Uncover the blue top and pour in your margarita mix to at least the minimum required level. Do not fill more than the maximum line.
3. Open the black cover on the right side of the machine and switch on all switches. For slush, press the cooler switch to bottom position.
4. Let freeze and blend for approx 30-45 min. If mix is not freezing after about 30 min, please add approx. 6-8 oz. of water depending on the amount of mix you've poured.
5. If serving alcoholic Margaritas, it is **HIGHLY RECOMMENDED** to pour a shot of liquor in the cup and then add the non alcoholic frozen drink from the machine. Otherwise the **liquor makes it very difficult to freeze the mix to maximum capacity**. If you would like to add a little alcohol to the mix, pour a small amount of liquor into the container with the partially frozen mix. **Note: The freezing and blending time for the margarita may increase significantly depending on how much alcohol is added to the mix.**
6. Non-alcoholic margaritas should be ready to serve in approx 45min-1hr. Alcoholic-margarita freezing time may vary and take up to 3.5 hours depending on the amount of liquor used. It is highly recommended to start using the machine a few hours before your event for sufficient freezing of margarita. Use the nozzle/lever to dispense frozen margarita.
7. If margarita inside the machine is too thick (ie: frozen), **turn off the freezing switch immediately** on the right side of the machine to avoid machine damages.
8. After use, unplug machine and pour water and drain excess liquid in order to rinse equipment.

### Helpful Tips:

- a. Do not place machine in direct sunlight and if used outdoors note that the freezing time will likely increase depending on the temperature. Machine is best when used indoors.
- b. Using a **cold** mix will ensure better output.
- c. Damage will occur to machines hooked up with smaller than 12 gauge wire extension cords.
- d. Alcohol is essentially like anti-freeze, so if you choose to include alcohol to the mix in the Margarita Machine, add the liquor in small amounts to the mix and wait to make sure the mix is freezing.
- e. Add water to mix in small amounts to dilute the sugar/alcohol content if the mix is not freezing at all.

Enjoy!