



# START UP INSTRUCTIONS

WATCH VIDEO ON OUR HOME PAGE FIRST AS THIS MAKES IT EASY!

**! IMPORTANT NOTE** | 6 Litre (SSM52) Machines require only 1 litre mix: 4 litres water  
12 Litre Machines (SSM180, SSM280, SSM420, SSM520) require 2 litres mix: 8 litres water

**1.1** | CHECK IF SEALS LUBED BY LOOKING (IF HANDLES DON'T STICK IT IS GENERALLY LUBED FROM FACTORY TO YOU). BEFORE FIRST USE, WASH OUT BOWLS WITH WATER & LUBRICATE THE SEALS ONLY IF REQUIRED – Refer to Maintenance Instructions if lubrication required. Allow extra time to freeze up on initial use.

**1.2** | ONLY PULL HANDLES FORWARD GENTLY (NEVER FORCE). IF MIX IS COMING OUT TOO SLOWLY DISLodge ANY ICE OBSTRUCTION IN BOTTOM OF TAP POURER WITH THE END OF A STRAW WHILST HOLDING HANDLE DOWN & IN EXTREME CASES TEMPORARILY TURN OFF MIDDLE "ICEY" SWITCH FOR APPROX 30 MINS ONLY TO ALLOW MIX TO THIN OUT.  
do not add any more water Please always mix concentrate STRICTLY 1:4 (2 litres concentrate to 8 litres clean clear water) Any deviation from this WILL damage the unit.

**1.3** | Always turn unit off by rear power button or Power Point before adding mix or alcohol. If unit is not freezing up on one side after 60-90 mins then turn off switches at side and wait 15 seconds then turn back to reset freeze mechanism please.

**1.4** | Ensure the 2 switches (looking from side) on each chamber are set during use to on position (up) freeze and auger is also turning and on. Provided mix is correctly made up the unit will not over-freeze during use.

**1.5** | Unit may experience some drips via the tap valves – this is normal and the drip trays will catch any drips. You may pour back in or discard dripped mix...once the mix is frozen the drips will generally cease.

**1.6** | Never add extra water or cordial or any other material as results will be unpleasant and you will risk permanently damaging the machine – ADD 8 litres per side (12 litre units)

EMPTY & RINSE UNIT WITH COLD WATER & RADICATE\* AND FLUSH

**! IMPORTANT NOTE**

The Cocktail Slush unit weighs approximately 54kg without the mix in it – extreme care should be taken when moving the unit and a firm secure base is required for the unit to sit on – plastic tressle tables are not appropriate. It is recommended the unit have its' own power supply as it has a high amperage. You have been provided with a new unit. Unit should only take 45 to 90 minutes to freeze the mix into frozen slushees - if it is to used outdoors it is highly recommended it is used under heavy shade or frozen indoors first as this will effect the unit's ability to freeze the mix.



# MAINTENANCE INSTRUCTIONS



IMPORTANT  
NOTE

Note: for 6 litre Mini Slush units half the recommended bottle (syrup) allowance

Thoroughly clean unit after each use and regularly clean and lubricate all the seals. We recommend Radicate \* to clean the units.

View Our Easy Cleaning & Set Up Video - Go to our Home Page: [www.australianslushmachines.com.au](http://www.australianslushmachines.com.au)

IMPORTANT: Always get electrical equipment tagged and tested by an electrician prior to use.

To Clean Use Warm (Not Hot) Soapy Water and rinse unit thoroughly – refer to instruction manual for further instructions and maintenance.

Remove bowl and wash thoroughly – also remove and clean the rear rubber seal and the tap mechanism and rubbers as well as the handle and pin and the white turning auger and stopper. Lubricate all the rubber seals on and behind and for ease of removing bowl next time simply rub some lube on the circular rear base of the bowl prior to reattachment – when reattaching ensure rubber is not pinched or caught in the rear of the plastic bowl as this can cause unnecessary leakages.

Lie bowl on a table on its side and remove the spring and tap mechanism to clean. It is recommended to pull one handle mechanism apart at a time so you can see how to put it back together exactly. Also lubricate the shaft seals at the front of the cylinder prior to reattaching the white plastic auger.

Do not get water into the workings of the actual machine.

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\* Available from us at \$25 per bottle of concentrate (plus freight).

(email : [sales@australianslushmachines.com.au](mailto:sales@australianslushmachines.com.au) to order)

## Lubrication

Proper lubrication of machine parts must be done to manufacturers' instructions to ensure proper operation of soft serve machines and prevent damage.

- Only approved food-grade lube must be used on all machine parts.
- Ensure that you replace the cap after lubrication because dirt and dust will stick to it if left open. This may pose a potential risk for contamination.
- Ensure that you also sanitize outside of tube before handling machine parts for lubrication and re-assembly.

## Sanitizing and Hygiene

! | Strictly follow the guidelines and recommendations for operation and cleaning of your machine

- Before preparing syrups and before handling machine parts, wash your hands thoroughly with a disinfectant soap and dry with a paper towel.
- Wash and sanitize hands before handling machine parts when assembling machine.
- Do not overfill the bowl (reservoir tank).
- Keep bowl covered with the proper lid at all times.
- Use only approved food-grade sanitizer. We recommend Radicate (available from us at wholesale price).
- Use only approved, food-grade lubricant for machine parts and keep the cap on the lube. Also sanitize the outside of the tube before handling it to lubricate machine parts.
- Use correct amounts of lube - no more and no less.
- For the correct cleaning cycle of your machine, please refer to the Instructions herein. Local health regulations must also be checked.
- Always start the machine with a freshly prepared mix.

! | Bacteria needs water to survive. Air-Dry all machine parts after cleaning and sanitizing

- The bowl lifts up and moves forward to come and you remove the rear white seal and lube behind it
- Then you put bowl on its side and remove pin holding handle in and press down on spring to remove it (will be a bit tight first time) - completely remove the spindle from the tap cylinder & smear lube around both seals of the tap mechanism with your gloved finger ...do one at a time so you can see how to reassemble...
- Lube rear of bowl where it meets ring at rear to assist re assembly.....white auger can be removed from cylinder for cleaning...lube the spindle and seal where the auger meets the cylinder.

To reattach simply place back over silver cylinder and turn gently until you feel the spring move into place and then reattach bowl and ensure it snugly clips back down into place and rear seal does not get pinched during reattachment.

- As far as maintaining the machine - you of course need to keep them clean and cleaning them takes minutes - every hire you need to rinse the bowls and clean the taps then every 1-2 weeks you need to lubricate all the seals with the petroleum jelly lubricant and ensure you lubricate the shaft seals to avoid wear and tear and leakage - all parts however are replaceable and we have some very good people who can do it if ever necessary. Parts are not expensive by any means.



- The main thing is to ensure you adequately lubricate the shaft seals at the end of the shaft where the bowl attaches and the ring behind the bowl and this should take around 10 mins - this is essential to maintain the unit and ensure trouble free use and that no leaks occur.  
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## Troubleshooting

### Leaking

Check Bowl & Seals – the bowl needs to be firmly affixed on a lubed and non stretched/pinched rear seal

### Not freezing up

Check all switches are up & on – auger needs to be turning and freeze switch needs to be on, also check rear screws on grey rocker cover at rear of machine, turn unit off – slightly loosen 2 screws on cover each side with a Philips screwdriver to allow arm to move and turn unit back on, you should hear a click when freezing mechanism comes into play.

If unit will not dispense please check outlet hole near tap and dislodge any ice gently by inserting the end of a plastic straw up through the nozzle to clear any obstruction.

- ! | Please remember to clean condenser filter on your slush regularly by removing the pull out filter on side panel and using a toothbrush or similar to remove lint/dust build up - or by using a vacuum with dust brush attachment to remove build up of dust particles that can block airflow the amount of cleaning required will vary depending on the air flow where the unit is situated - Thankyou...

# Warranty

- ! | Warranty offered by ASM applies to machines that have been used with Professional Granita concentrate syrup supplied by ASM. Other product or use of non compatible products may render warranty void.

The warranty is a back to base warranty...we pay freight if product is found to be defective in any way...if the unit is not defective the customer will need to pay return freight charges to them. We do not pay for call outs and we do cover parts under warranty for a period of 12 months...further warranty applies to bowls, pins, handles and motor/compressor...If unit cannot be fixed it will be replaced at our expense ..

Unit needs to be sent in original packaging (or near to as can be reasonably expected & packed well) and insured at sender's expense one way to us

We must be pre warned to expect unit and it is to be booked in for repair with serial number and copy of original tax invoice showing full details and date of purchase & where purchased. If unit is damaged in transit the onus is on the sender.

Customer needs to be using prescribed slush mix from ASM to qualify for full warranty and needs to have read and fully complied with instruction manual provided by ASM at time of purchase.

Failure to comply with any of the above will result in a warranty claim being denied..

[www.AustralianSlushMachines.com.au](http://www.AustralianSlushMachines.com.au)