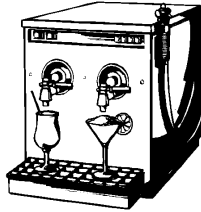




BUTLER
Signature EVENTS



STRAWBERRY DAIQUIRI AND PINA COLDA MACHINE INSTRUCTIONS

IMPORTANT: Follow instructions properly to insure proper freezing.
DO NOT USE EXTENSION CORDS! Plug the Margarita Machine directly to wall outlet.

RECIPE: Yields approximately 125 5oz servings.

Mix in a 5-gallon bucket:

(2) 32 oz bottles of Gold Label Pina Colода or Strawberry Daiquiri
2 liters of Rum
4 gallons of water

Pour the mix into the hopper and allow it to drain into the cylinder. When the hopper and cylinder are full (normally one inch from the top of the hopper) machine is ready to run. Turn on by selecting the “right” (snowflake) position of both switches on the front panel.

NOTE: The red fill light located above the switches will illuminate when the level of mix is low in the hopper.

WARNING: *NEVER* under any circumstances, place your finger or any other object into the hopper or feed hole while the machine is in operation. Serious personal injury may occur. **TRANSPORT MACHINE IN AN UP RIGHT POSITION. DO NOT TILT MACHINE ON ITS SIDE.**

FREEZE TIME: The freeze time on the Margarita Machine is approximately 45 minutes. This figure is based on ideal conditions. The time will increase if the machine is not properly ventilated or is operated in a hot environment.

TROUBLE SHOOTING:

MACHINE NOT FREEZING: Excess alcohol will cause machine not freeze. Check to see if both switches are turned on to the snowflake position.

FREEZING UP: Too much water will cause the machine to freeze up.
ELECTRICAL: DO NOT USE EXTENSION CORDS! DO NOT SHARE SAME OUTLET ON THE SAME CIRCUIT WITH OTHER APPLIANCES.