



315 Lorne Street, Sudbury, ON P3C 4R1

**BUNN SLUSHIE MACHINE ULTRA 2
OPERATING INSTRUCTIONS**

ELECTRICAL REQUIREMENTS:

The Bunn Ultra-2 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.**

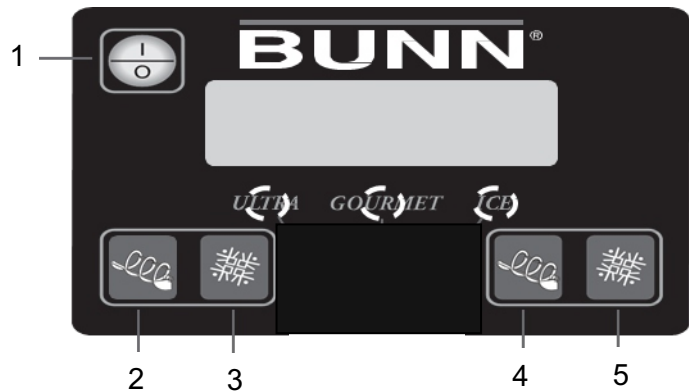
SET UP:

This machine is very heavy and must be placed on a level, sturdy counter capable of holding up to 180 lbs. 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:

There are five of these switches that will be used for the operation of the dispenser.

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.



1. UPPER LEFT: This is the ON/OFF toggle switch which powers up the dispenser and the LCD display. When the power is ON the Date and Time toggle back and forth on the display continuously
2. LOWER LEFT: This is used to turn the left side auger motor to AUGER ON, AUGER OFF or AUGER REFILL ON. (Refill only applicable when installed)
3. LOWER LEFT: This is used to turn the left side ice control to OFF, ICE or CHILL.
4. LOWER RIGHT: This is used to turn the right side auger motor AUGER ON, AUGER OFF or AUGER REFILL ON. (Refill only applicable when installed)
5. LOWER RIGHT: This is used to turn the right side ice control to OFF, ICE or CHILL.

OPERATION:

- Lift the lid slightly for the selected hopper and slide back to gain access to the hopper.
- Check hopper seal - before filling hoppers with product, pour 1 gallon of water in each hopper to make sure that the seals have not been jarred loose in transporting. If water leaks from rear, drain remaining water and gently push front of hopper down and inward until button at lower front of hopper engages.
- Place the pre-mixed liquid product in the selected hopper. Fill only to the marked line.
- Press and release the (ON/OFF) switch to power on the dispenser.
- Press and release the appropriate (ON/OFF) switch to start the Auger Motor.
- Press and release the (OFF/ICE/CHILL) switch and select ICE for slushie or CHILL to begin the cooling process for the selected hopper.
- Wait for the liquid to cool. Allow 60 - 90 minutes for product to be ready.

TIPS:

- Whether liquid concentrate or granulated powder, all product must be thoroughly mixed BEFORE adding it to the hoppers.
- For best results with granita-type products, use products with an apparent brix of 12 or higher. Each hopper will make approximately 30-40 227ml (8oz) servings.
- 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:

- Turn cooling to OFF selection.
- Empty all product from the hoppers.
- Add one gallon of warm water to each hopper and drain. Do not do any other cleaning.
- Turn auger to OFF selection.
- Turn off the (ON/OFF) switch to power off the machine before unplugging unit.