



STEPS

STARTING OASIS SLUSH MACHINE AND MIXING GUIDELINES

1 Unpack unit — ****Tank must be washed before first use**** To remove tank, unscrew the two (2) star shaped plastic screws in front of machine (under front of plastic tank). Pull plastic tank forward. This will slide straight out. Wash & dry and install back in place (following same steps as above, in reverse order).

2 Pre-mix product (if using powder or liquid) in a separate bucket/jug. Ensure everything is well mixed before adding product to tank. **NEVER MIX IN TANK ITSELF.** Pour mix into tank, (ensuring you do not overfill). Take note of fill line on side of tank. Place lid on top to close.

3 Plug in and turn power on. You can also turn on lights for lid. (These switches are located side-by-side — **POWER** (left) / **LIGHT** (right)). These are clearly marked with an electrical icon and a light bulb icon. (Fig. 1)

4 Ensure you have the switch set to **FREEZE** — this is position “**I**”, and a snowflake is the indicator to **FREEZE** (switch should be pressed down). If you choose to only **CHILL** (not **FREEZE**), you can position the switch upwards to “**II**” which has water droplets indicating cold juice (not **FREEZING**). (Fig. 2)

5 To start the **AUGER** turning (spiral), press down to position “**I**” on the right hand side switch. At position “**I**”, the **AUGER** will start turning and your mix is now being prepared. During off-times or overnight, if you still have product left and would like to keep it, put this switch to night mode by putting this switch in an upward position, “**O**”. The **AUGER** does not run. (Fig. 2)

6 As many products require different freezing and thicknesses, there is an adjustment on the back of the unit. It is preset at the factory, so often this does not need to be adjusted. In the event the product is too thick or not thick enough, you can “roll” the button up or down. Down (+) is to make product thicker. Up (-) is to reduce thickness.

7 The oasis slush machines are designed for use with a powder or syrup mix that is diluted with water **ONLY**. It is imperative that specific instructions are followed when pre-mixing, as sugar levels are crucial to the operation of the machine.

8 While these units are primarily designed for “slush mixes”, alcohol can be used as long as alcohol products (such as vodka, tequila, rum, etc) are used exclusively with above mentioned powder/syrup mixes. **THESE UNITS ARE NOT DESIGNED TO HAVE PREMADE (CANNED OR BOTTLED) ALCOHOLIC BEVERAGES Poured IN TO FREEZE.** This includes beer, wine, cider or coolers. Once the mix has frozen, **ONLY THEN** do you add the alcohol into the tank. Monitor to ensure product is freezing (too much alcohol may prevent product from freezing).

9 Cleaning — it is equally imperative that after cleaning, the unit’s seals are lubricated to avoid drying and cracking (causing leakage into the machine and potentially damaging the unit).

POWER (left) and LIGHT (right) buttons

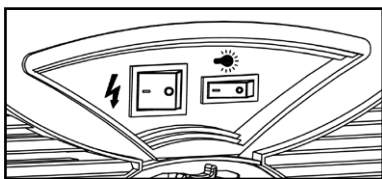


Fig. 1

FREEZE/CHILL buttons

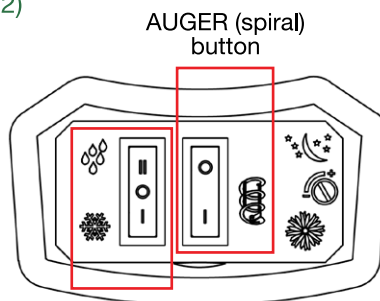


Fig. 2

