



# KARL'S

## EVENT RENTAL

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### Machine Features

The machine we offer at Karl's Event Rental is a two-barrel machine, and it can hold about 20 liters of margarita mixture. The machine weighs about 135 pounds and is 16 inches wide, 19 inches deep, and 32 inches tall. The machine can accommodate almost any frozen, slushy beverage.

### Tips for making margaritas

Margaritas can be made in this machine either alcoholic or non-alcoholic. Karl's can provide you with the mixes to use in the machine. It is best to pre-mix the liquids before putting it into the machine.

For alcoholic margaritas:

- ½ gallon of margarita mix
- 1 to 1½ gallons of water
- ½ to 1 gallon of alcohol
- The amount of water and alcohol should equal 2 gallons, depending on how much alcohol you would like in the drinks.

For non-alcoholic margaritas:

- ½ gallon of margarita mix
- 2 gallons of water



### Operating Instructions

1. Start by placing the machine on a flat surface, leave at least 8 inches on all sides to allow air circulation, and avoid overheating. The best temperatures for the machine to operate in would be 77 degrees Fahrenheit to 90 degrees Fahrenheit.
2. Make sure you have a reliable power source for the machine, do not plug the machine into an extension cord, it should be plugged directly into a wall socket.
3. Make the margarita mix, and have it prepared before turning on the machine.
4. Never turn on the machine without any mix in it. Pour the product into the container, but never fill it over the "MAX" line as indicated on the container. Also, never let the margarita mix get below the "MIN" line.
5. It is best that more mix is added as it is consumed, this way there will always be cold margaritas.
6. You can adjust the spring guide depending on how thick or thin you would like the margaritas to be.
7. Once you have put the mix into the machine, you should now plug the machine in and turn on all of the four switches for the machine. Start with the

- top button, and then work from the left to right when turning on the machine. When turning it off, start from the bottom and work from right to left.
8. When leaving the mix on the machine overnight, simply turn the freeze switch to the night position, the switch with the picture of the moon on it.
  9. To empty the bowl, drain the margarita from the machine, and fill the container with warm water, and let it stand for 15 minutes.
  10. The machine is not to be taken apart at anytime.

