FREO HIRE

SOUND. LIGHTING. PARTY

Safety

Safety messages are designed to alert you to possible dangers or hazards that could cause death, injury or equipment or property damage if not understood or followed. Safety messages have the following symbols:

 You WILL be KILLED or SERIOUSLY INJURED if you do not follow instructions.	 You CAN be KILLED or SERIOUSLY INJURED if you do not follow instructions.	 You CAN be INJURED if you do not follow instructions or equipment damage may occur.

It is important that you read and understand the instruction manual before use and keep the manual in a safe place for future reference. Safety information presented here is generic in nature – some advice may not be applicable to every piece of equipment.

All safety precautions must be observed to reduce the risk of personal injury when operating the equipment.

The term “equipment" refers to your product, be it electrical mains, battery or petrol engine powered.

IMPORTANT – Handle the equipment safely and carefully.

BEFORE USE - If you are not familiar with the safe operation/handling of this equipment, or are in any way unsure of any aspect of suitability or correct use it for your application, you should complete training conducted by a person or organization qualified in safe use and operation of this equipment.

WARNINGS

- Read all safety warnings and all instructions. Failure to follow warnings and instructions may result in electric shock, fire and/or serious injury.
- Do not operate the equipment in flammable or explosive environments, such as in the presence of flammable liquids, gases or dust.
- Keep clear of moving parts.
- This equipment may be a potential source of electric shock if misused.
- Do not operate the equipment if it is damaged, malfunctioning or is in an excessively worn state.
- When using the equipment, basic safety precautions detailed here must always be followed to reduce the risk of fire, electric shock, personal injury and material damage.
- When wiring electrically powered equipment, follow all electrical and safety codes.
- Ensure all power sources conform to equipment voltage requirements and are disconnected before connecting equipment.
- The equipment must be plugged into a standard, earthed mains electrical outlet. Do not plug into double adaptors or multi-outlet extension power boards.
- Children should be under adult supervision whilst using the machine.

Personal Safety

Keep packaging away from children - risk of suffocation! Operators must use the equipment correctly. When using the equipment, consider conditions and pay due care to persons and property.

Prevent unintentional starting of the equipment - ensure equipment and power source switches are in the OFF position before connecting or moving the equipment. Do not carry equipment with hands/fingers touching any controls. Remove any tools or other items that are not a part of the equipment from it before starting or switching on.

General Equipment Use and Care

Do not force the equipment. Use the correct equipment for your application. The correct equipment will perform better and be safer within its design parameters. Do not use the equipment if the ON/OFF switch malfunctions – any equipment that cannot be controlled with the ON/OFF switch is dangerous and must be repaired.

General Service Information

- Have the equipment serviced or repaired at authorized service centers by qualified personnel only.
- Replacement parts must be original equipment manufacturer (OEM) to help ensure that equipment safety is maintained.
- Do not attempt any maintenance or repair work not described in this instruction manual.
- After use, the equipment and components may still be hot – allow the equipment to cool and disconnect spark plugs and/or electrical power sources and/or batteries from it before making adjustments, changing accessories or performing repair or maintenance.
- Do not make adjustments while the equipment is running.
- Perform all service related activities under suitable conditions, such as a workshop etc.
- Replace any worn, damaged or missing warning labels immediately.
- Do not clean equipment with solvents, flammable liquids or harsh abrasives.

Slushie Machine Use and Care

WARNINGS

- Use only potable (drinkable) water in the machine.
- Do not place body parts or any object other than the recommended liquids into the drink tanks while the machine is running.
- Use only recommended liquids and at the correct mixture ratio in the drink tanks. Failure to follow to this warning can result in serious personal injury, death and/or property damage.
- Do not operate the machine without liquid in the drink tanks.
- Operate the machine on solid, level surfaces only.
- At least 30cm (12”) free space around the machine is required to prevent machine overheating.
- Do not operate the machine in direct sunlight or near heat generating equipment.

Always clean all machine components that come into contact with the drink mixture thoroughly with food grade disinfectant or mild detergent and warm water. This must be done:

- Before first use.
- Weekly whilst the machine is in use.
- Before placing the machine into storage.
- When commissioning the machine after being in storage.

If an ice crust forms on the surface of liquid in the drink tanks when the beater (auger or spiral) has been off for an extended period, it should be removed before turning on the mixer.

Failure to follow the recommended maintenance schedule may lead to conditions or damage that will void any product warranty.

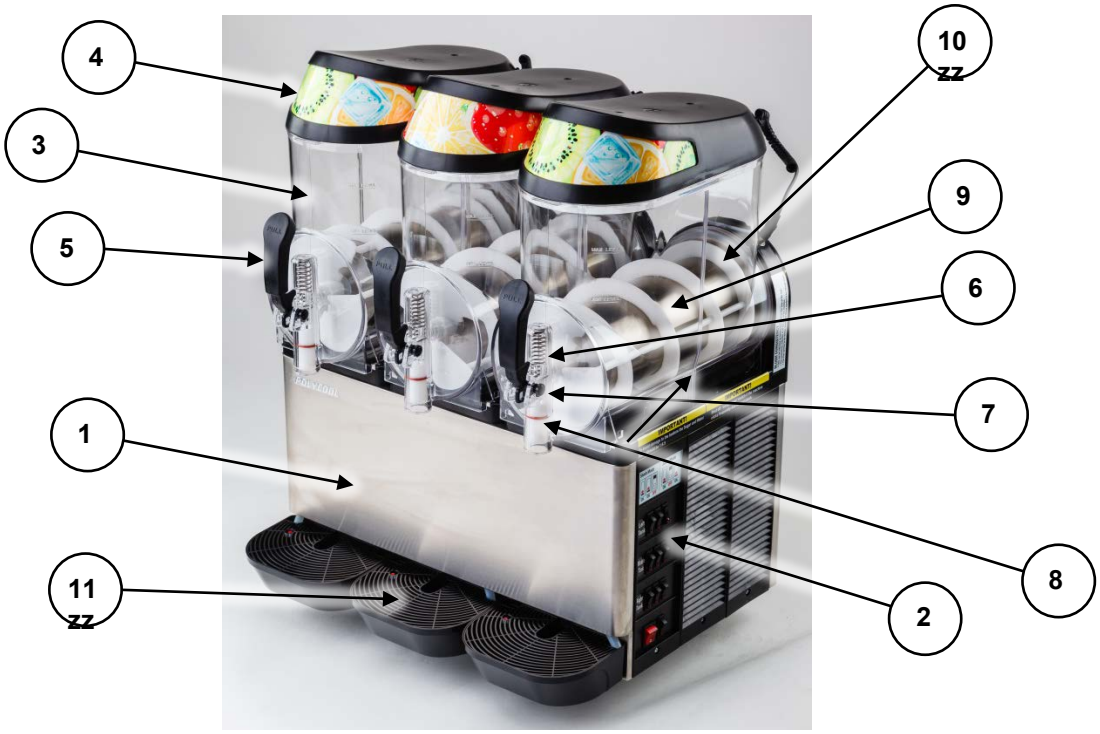
Table of Contents

Parts Identification

The slushie machine comes mostly assembled, with minor assembly required to make the machine ready for operation. Some machine may include spare seals and seal lubricant (shown below), which can be installed as required (see Maintenance).

It is strongly recommended that you familiarise yourself with all major components of the machine before using it or performing any maintenance tasks.

Products detailed in this manual may vary in appearance, inclusions, description and packaging from those shown or described. This section shows typical major components common to most slushie machines.

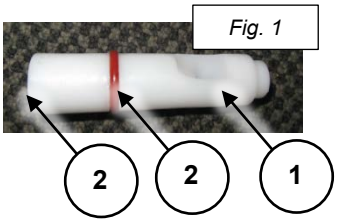


No.	Name	No.	Name
1	Machine Body	7	Dispenser Handle Pivot Pin (1 per tank)
2	Control Panel	8	Dispenser Plunger (1 per tank)
3	Tank	9	Cooling Drum (1 per tank)
4	Tank Cover/Light Box (1 per tank)	10	Beater (1 per tank)
5	Dispenser Handle (1 per tank)	11	Drip tray (1 per tank)
6	Plunger Spring (1 per tank)		

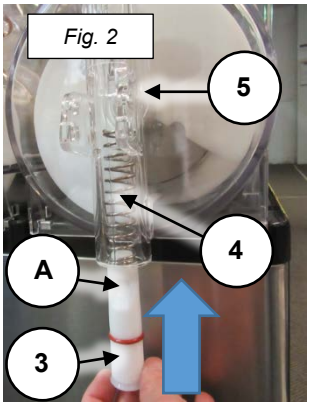
Assembly

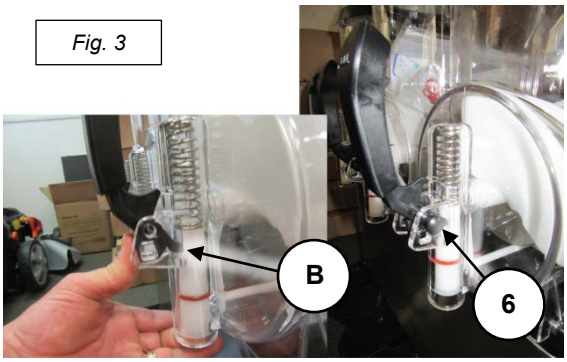
The machine requires installation of the dispenser mechanisms and drip trays only. Before assembly, unpack all items.

After assembly, the machine must be cleaned before being put into use (see Cleaning).

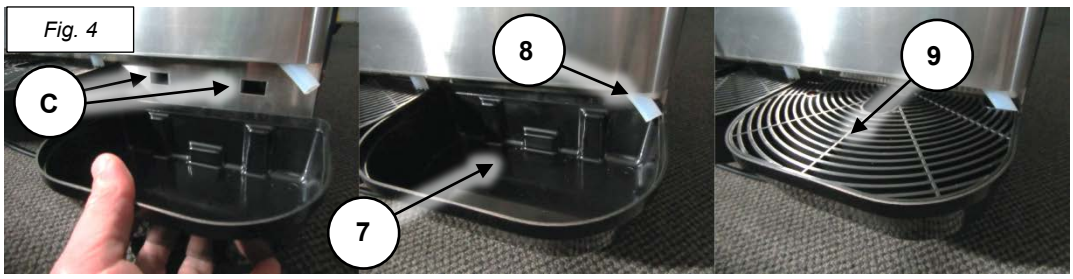


1. Position the machine with a gap of at least 30cm (12”) behind and to the sides of it. This is to allow adequate ventilation and prevent overheating of the machine.
2. See *Fig. 1*. Smear a small amount of food grade silicone lubricant onto the dispenser plunger (**1**) O-ring (**2**). Check that the plug (**3**) at the bottom of the dispenser plunger is fully seated (the plug does not require lubricant).
3. See *Fig. 2*. For each tank, place a plunger spring (**4**) on the top of the dispenser plunger (**3**). Ensure that the recess (**A**) in the plunger is facing forward (the handle hooks into this), then push the plunger and spring into the tank dispenser housing (**5**).
4. See *Fig. 3*. Whilst holding the plunger assembly in position, bring the handle into position – the hook part of the handle (**B**) fits into the recess in the plunger.
5. Secure the handle by pushing the handle pivot pin (**6**) through the flange on the tank dispenser housing, through the handle and out again through the opposite flange on the tank dispenser housing.
6. Perform steps 2 to 6 for each tank.





7. See *Fig 4*. Hook the drip tray (**7**) to the slots in the machine body (**C**).
8. Ensure that the drip tube (**8**) is in the drip tray, then place the tray cover (**9**) on to the drip tray.
9. Perform steps 8 to 9 for each tank.



10. See *Fig. 5*. Place the tank cover (**10**) into position on the top of the tank.
11. Plug the tank cover cable (**D**) to the connector at the rear of the machine.
12. Perform steps 11 to 12 for each tank.

Fig. 5

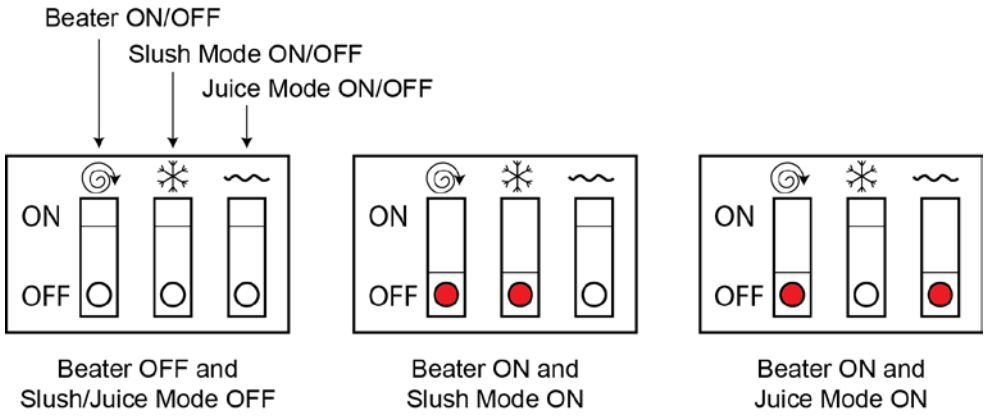
Operation

Using the Tank Controls for Slush and Juice Modes

The machine has control panel on the side that allows you to individually control each tank as required. There are two basic modes of operation:

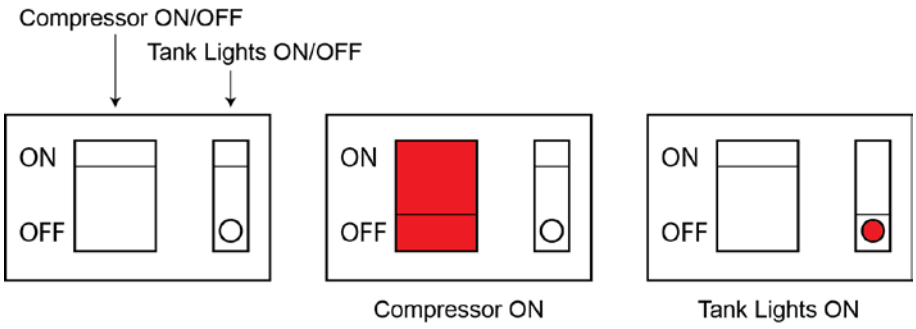
- **Juice Mode** – Cools the drink solution, however, not to the point of making ice.
- **Slush Mode** – Cools the drink solution to the point of being ice.

For each tank, there is a switch panel. When a switch is placed in the ON position, the red lamp on the switch illuminates. For each set of switches, the tank that they apply to is labelled next to the switches. The configuration of switches determine the tank function, as follows:



Always place the beater switch in the ON position for either juice or slush mode. • For **Slush mode**, place the slush mode switch in the ON position and the juice mode switch in the OFF position. • For **Juice mode**, place the slush mode switch in the OFF position and the juice mode switch in the ON position.

The machine compressor (cooling unit) and tank cover lights for all tanks are controlled by a single set of “master” switches at the bottom of the control panel. When a switch is placed in the ON position, the red lamp on the switch illuminates.



Maintenance

Maintenance Schedule

Failure to follow the recommended maintenance schedule may lead to conditions or damage that will void any product warranty.

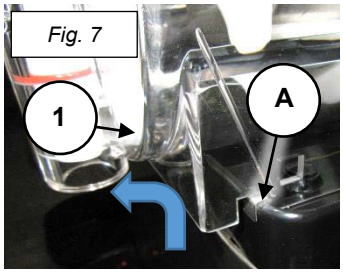
The following schedule must be followed in order to keep the machine running efficiently and to maximise its service life.

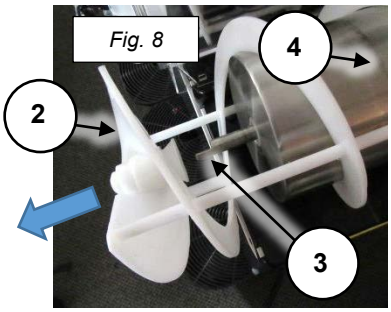
- Clean the tanks every week whilst the machine is in use.
- Check seals and O-rings during each tank clean – always replace worn or damaged seals.
- Clean the cooling fan and compressor heat exchanger at least once every 6 months.
- Always ensure there is at least 30cm (1') behind and to the sides of the machine for ventilation.

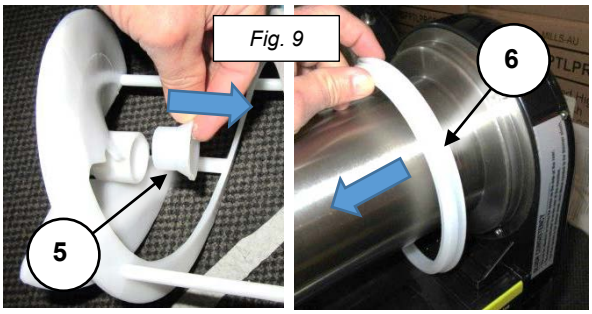
Cleaning

Clean all machine components that come into contact with the drink solution with mild detergent or food grade disinfectant and clean water. This must be done before first use and on a weekly basis when the machine is in use. Cleaning should also be performed before placing the machine in storage, and when commissioning the machine after being in storage. • When cleaning, do not immerse the tank cover or any electrical components in water. • Do not use solvents, harsh detergents or abrasives for cleaning as these may damage the machine. • The seal lubricant should be a food grade silicone type.

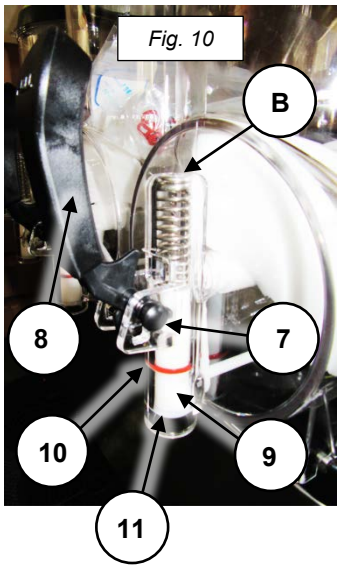
1. Switch OFF the slush or juice mode switch and beater for the tank before cleaning. If you are cleaning all tanks, turn OFF the compressor using the "master" switch and unplug the machine from the electricity supply.
2. Switch OFF the tank lights.
3. Disconnect the tank cover cable from the connector at the rear of the machine.
4. Remove the tank cover. If the cover requires cleaning, use a damp cloth to clean its surfaces. Clean the surface that sits above the drink solution first. Do not immerse the tank cover in water.
5. Unhook and remove the drip tray.
6. Use the dispenser tap to drain the tank of any remaining drink solution. Drain the liquid into a suitable container.
7. Fill the tank with hot (not boiling), clean water, then drain completely.
8. See *Fig 7*. Lift the front of the tank (**1**) enough for it to clear the lip at the front of the machine (**A**) then gently pull it from the machine.
9. See *Fig 8*. Gently pull the beater (**2**) from its driveshaft (**3**), then slide it off the cooling drum (**4**).
10. See *Fig 9*. Pull the driveshaft seal (**5**) from the end of the beater (it may have remained attached to the end of the driveshaft). Pull the tank seal (**6**) from the end of the cooling drum. Inspect both seals for wear or damage and replace if necessary.







11. See *Fig 10*. Pull the handle pivot pin (**7**) from the tank and remove it and the handle (**8**). The dispenser plunger (**9**) should drop from the tank dispenser housing – if it remains in place, use an object to push it down from the hole (**B**) at the top of the housing. Remove the O-ring (**10**) and rubber end plug (**11**) from the plunger for cleaning. Inspect the O-ring and rubber end plug for wear or damage and replace if necessary

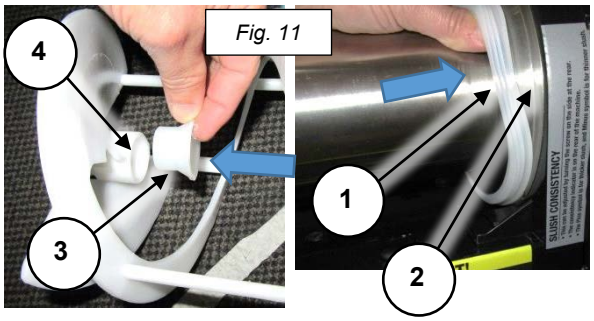


12. Thoroughly clean all tank parts in warm, clean water and food grade disinfectant or mild detergent, then rinse several times with hot water.

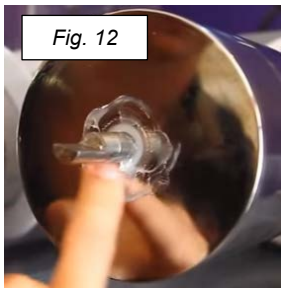
Note: Do not use solvents, harsh detergents or abrasive cleaners. • When cleaning in a sink, use the sink plug or a strainer to prevent losing small parts through the drain hole.

13. Use paper towel to wipe away any residual lubricant on the cooling drum where the seals are located (around the mixer driveshaft and back of the cooling drum).
14. Using warm water and a clean cloth, thoroughly clean the cooling drum and the machine body beneath the tanks.
15. Clean the drain tube using a suitable pipe cleaner or similar. Additionally, hot (not boiling) water can be poured through the tubes to aid cleaning. Pour through the hole in the machine beneath the front of each tank and use a suitable container to catch the water.

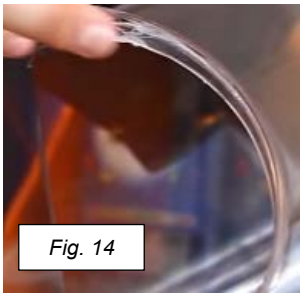
Once all parts are cleaned, rinsed and dry, reassemble as follows:

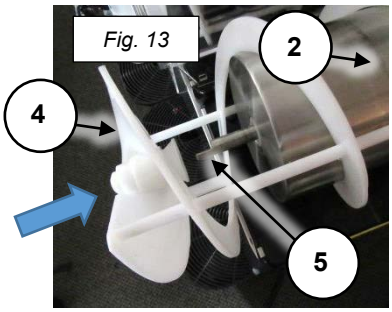


1. See *Fig 11*. Place the tank seal (**1**) onto the cooling drum. Ensure that the larger diameter side sits up against the rear of the cooling drum (**2**) and that the seal is properly seated all the way around and is not twisted.
2. See *Fig. 11*. Insert the driveshaft seal (**3**) into the end of the beater (**4**).
3. See *Fig 12*. Smear a small amount of food grade silicone lubricant onto the cooling drum where the beater driveshaft protrudes.

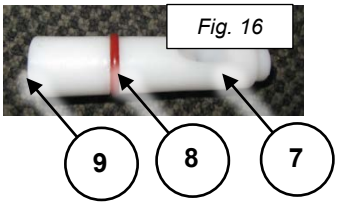


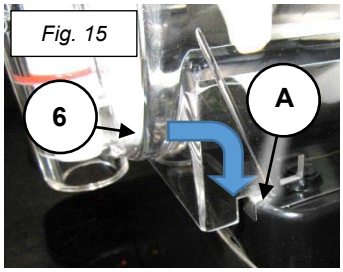
4. See *Fig 13*. Slide the beater (**4**) onto the cooling drum (**2**). Ensure that the flat part of the beater driveshaft (**5**) fits correctly into the end of the beater, otherwise it will not install fully. When installing the beater, when it reaches the end of the driveshaft, rotate it until you feel it engage with the “flat” (A) on the driveshaft. Once the beater and driveshaft are properly aligned you will be able to slide the beater fully into position. Do not force the beater on as this may damage it. When properly installed, the driveshaft seal should be up against the cooling drum.



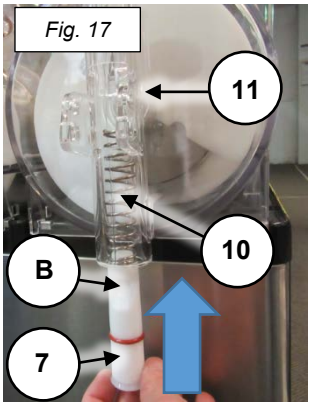


5. See *Fig 14*. Smear a small amount of food grade silicone lubricant all the way around the end of the tank, where it comes into contact with the tank seal.
6. See *Fig 15*. Slide the tank (**6**) over the beater and cooling drum. Ensure it fits snugly over the tank seal without pinching. When fully seated, place a little downward pressure at the front of the tank so that it “clips” into position over the lip (**A**) at the front of the machine.
7. See *Fig 16*. Smear a small amount of food grade silicone lubricant onto the dispenser plunger (**7**) O-ring (**8**) and the sealing plug (**2**) at the bottom of the dispenser plunger (**3**).

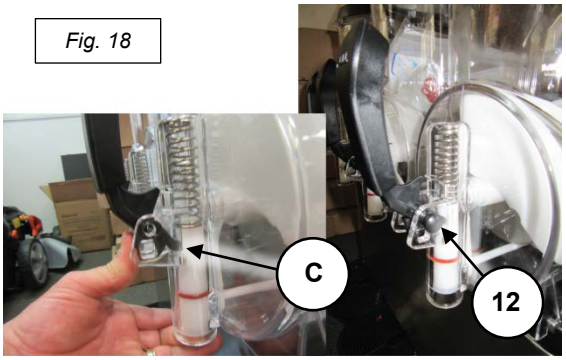




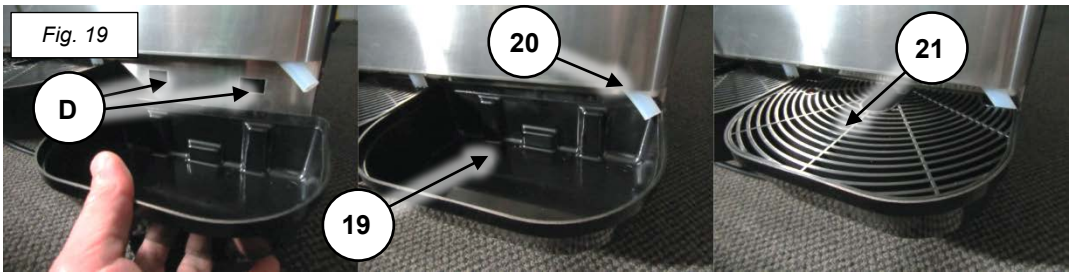
8. See *Fig. 17*. Place the plunger spring (**10**) on the top of the dispenser plunger (**7**). Ensure that the recess (**B**) in the plunger is facing forward (the handle hooks into this), then push the plunger and spring into the tank dispenser housing (**11**).



9. See *Fig. 18*. Whilst holding the plunger assembly in position, bring the handle into position – the hook part of the handle (**C**) fits into the plunger recess. Secure the handle by pushing the handle pivot pin (**12**) through the flange on the tank dispenser housing, through the handle and out again through the opposite flange on the tank dispenser housing.

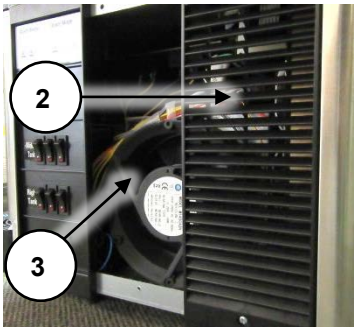


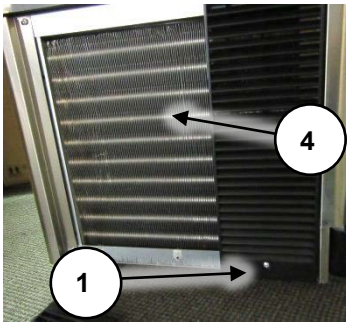
10. See *Fig 19*. Hook the drip tray (**19**) to the slots in the machine body (**D**).
11. Ensure that the drip tube (**20**) is in the drip tray, then place the tray cover (**21**) on to the drip tray.



12. See *Fig. 20*. Place the tank cover (**22**) into position on the top of the tank.
13. Plug the tank cover cable (**E**) to the connector at the rear of the machine.
14. Perform the above steps for each tank.

Compressor Servicing





Every 6 months, clean the cooling fan and compressor heat exchanger fins of dirt and dust to ensure best cooling efficiency of the machine. Clean as follows:

1. Turn OFF the machine and disconnect it from the electricity supply.
2. Use a Phillips head screwdriver to remove the screws (**1**) fastening the plastic guards (**2**) on either side of the machine. Gently pull the guard out from the bottom edge until it unhooks from the machine.
3. Use a soft brush (such as a paintbrush) to remove any built up dust and dirt from the compressor cooling fan (**3**) (this is located on the control panel side) and heat exchanger (**4**). When cleaning the heat exchanger, brush up and down the fins, not across them.
4. When finished, re-install the plastic guards and secure with the screws. Do not over-tighten the screws.

Seal Replacement

Seals are essential to correct operation of the slushie machine. Leaks from the drink dispensers or the drip tube is filling the drip tray often indicates faulty seals. Dispenser leaks indicate the dispenser O-ring may need replacing. Excessive liquid through the drip tube indicates the tank seal may need replacing.

Follow the Cleaning procedure to remove and clean old seals and to install and lubricate new seals.

Transportation and Storage

- Drain the tanks and clean the machine (see Cleaning).
- Store the unit in a dry, well-ventilated area and out of the reach of children.
- Do not store in direct sunlight.
- Cover the machine to protect it from dirt and dust.

Troubleshooting

Some maintenance activities described may be beyond the scope of some users. For procedures that you are not comfortable with or have the tools or experience for, have the unit serviced by a service center or qualified technician.

The following information may assist in identifying a problem and rectifying it.

Note: Some procedures listed here may need to be performed by a service center or qualified technician. • If problems persist after following all suggested actions, contact a service center or qualified technician.

Machine not operating.

Possible Fault	Action
No electrical supply	Check that mains electricity is available and the machine is properly connected to it.
Overload protector tripped	The machine overload protector has tripped due to overheating. The machine will switch on again automatically once cooled. Ensure that the machine has enough space around it for ventilation. Ensure that compressor cooling fan and heat exchanger are clean.

Machine runs, but not cooling drink mixture.

Possible Fault	Action
Cooling unit not ON	Ensure the compressor master switch is in the ON position.
Tank cooling switches not ON	Ensure the cooling mode switches are correctly set for slush or juice mode.
Tank thermostat not cool enough	Adjust thermostat to colder setting.

Machine runs and cools, but vibrates, clicks on and off or is noisy.

Possible Fault	Action
Machine not level	Ensure the machine is installed on a flat, level surface.
Drink solution lacks sugar	Correct the sugar to water ratio (6.5 parts water to 1 part sugar or 13% sugar minimum) of the drink solution.

Drips trays filling and/or dispensers leaking.

Possible Fault	Action
Dispenser not sealing	Check that dispenser is correctly assembled. Check O-ring for wear, dirt or damage – clean or replace O-ring as required.
Tank not sealing	Check that tank seal and tank are correctly assembled. Check seal for wear, dirt or damage – clean or replace seal as required.

Technical Specifications

PRSL-3000

Input Voltage	240VAC / 50Hz
Current Consumption	5.8A
Power	700W
Drink Tank Capacity	2 x 12l
Drink Tank Temperature	-4 to -2°C (24.8 to 28.4°F)
Refrigerant Agent	R134a / 400g
Frothing Agent	HCFC-141b
Ambient Operating Temperature Range	5 to 35°C (41 to 95°F)
Humidity	90% maximum
Weight	Approximately 65kg without liquids

PRSL-4500

Input Voltage	240VAC / 50Hz
Current Consumption	5.4A
Power	1050W
Drink Tank Capacity	3 x 12l
Drink Tank Temperature	-4 to -2°C (24.8 to 28.4°F)
Refrigerant Agent	R404a / 480g
Frothing Agent	HCFC-141b
Ambient Operating Temperature Range	5 to 35°C (41 to 95°F)
Humidity	90% maximum
Weight	Approximately 46kg without liquids

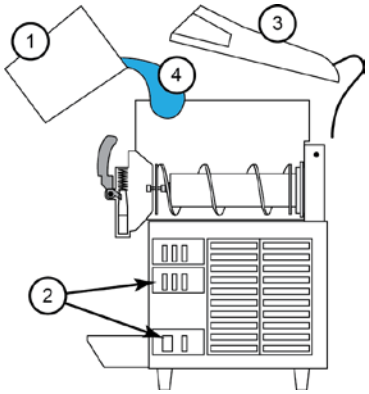
Some experts believe the incorrect or prolonged use of almost any product could cause serious injury or death. For information that may reduce your risk of serious injury or death, consult the points below and additionally, the information available at www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature online documentation which should be printed and kept with the product.
- Check product for loose / broken / damaged / missing parts, wear or leaks (if applicable) before each use. Never use a product with loose / broken / damaged / missing parts, wear or leaks (if applicable).
- Products must be inspected and serviced (if applicable) by a qualified specialist every 6 months assuming average residential use by a person of average weight and strength, above average technical aptitude, on a property matching average metropolitan specification. Intended use outside these guidelines could indicate the product is not suitable for intended use or may require more regular inspection or servicing.
- Ensure all possible users of the product have completed an industry recognized training course before being given access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or your description of the application. Be sure to attain third-party approval for your application from a qualified specialist before use regardless of prior assurances by the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (take an automobile, aircraft, computer or ball point pen for example), there is always a small chance of technical issues that needs to be repaired or may require replacement of the product or a part. If the possibility of such failure and the associated time it takes to rectify could in any situation inconvenience the user, business or employee then the product is not suitable for your requirements. This product is not for use where incorrect operation or a failure of any kind, including but not limited to a condition requiring product return, replacement, service by a technician or replacement of parts could cause a financial loss, loss of employee time or an inconvenience requiring compensation.
- If this item has been purchased in error after considering the points above, simply contact the retailer directly for details of their returns policy, if required.

Fill and Clean Quick Reference

It is recommended to print this page, laminate it and attach it to the machine for easy reference. For further information on the following procedures, read the manual.

Drink Solution Mixing and Tank Filling

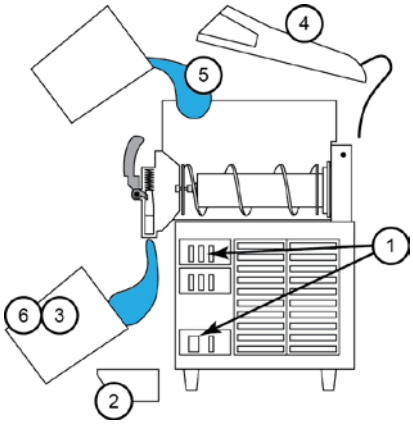


Water to sugar ratio of drink solution must be a minimum 13% sugar. That is, 6.5 parts water to 1 part sugar. Incorrect ratios will either cause the drink solution to be too icy (not enough sugar) or not icy enough (too much sugar).

Never allow the drink solution level to exceed the maximum level mark or fall below the minimum level mark.

- Thoroughly mix the drink solution in a suitable container (**1**).
- Turn OFF the beater and compressor (**2**).
- Unplug tank cover and remove (**3**).
- Fill tank to “MAX LEVEL” (**4**).
- Install tank cover and plug in (**3**).
- Turn ON beater and compressor (**2**).

Tank Cleaning



Tanks must be cleaned weekly using food grade disinfectant or mild detergent. Seal lubricant must be food grade silicone.

- Turn OFF the beater and compressor (**1**).
- Remove drip tray (**2**).
- Empty tank of drink solution (**3**).
- Unplug tank cover and remove (**4**).
- Rinse tank with hot water (**5**).
- Drain tank (**6**).
- Lift front edge of tank to clear lip at front of machine, then pull off (**7**).
- Pull beater (**8**) from driveshaft (**9**).
- Remove driveshaft seal (**10**).
- Remove tank seal (**11**).
- Disassemble tap dispenser (**12**) (handle, pin, spring, plunger, O-ring, plunger end plug).
- Clean and rinse all parts thoroughly (**13**).
- Install tank seal (**14**).
- Lubricate cooling drum around driveshaft (**15**).
- Insert driveshaft seal (**16**) to end of beater (**17**), then push beater onto driveshaft.
- Lubricate tank around tank seal (**18**), then push tank firmly over tank seal then push down until tank “clicks” into position (**19**).
- Reassemble dispenser plunger and lubricate O-ring (**20**), then re-install dispenser (**21**).
- Re-install drip tray (**22**).
- Fill tank (see above).