

Margarita Machine

RECIPE: In a large bucket or container bigger than 3 gallons mix the following:

- 1/2 Gallon Margarita Syrup
- 1 1/2 Gallons of Water (3 Margarita Syrup containers full)
- 1 Quart of Tequila (optional)

NOTE: This makes an average of 50 drinks

MIX ingredients well in bucket and pour entire mixture into one bowl. Repeat to fill other bowl. Pre-mix batches and refrigerate to optimize recovery time for additional drinks needed.

DIRECTIONS: Two hours prior to serving turn on the power switch after adding above mix. Turn both the auger switch and the ice mode switch on to get a slushed beverage. Plug the machine directly into a household outlet. **DO NOT** use an extension cord. Beverages should be ready in approx. two hours.

HELPFUL HINTS: Refill bowls when mixture is below “max” line in 1/2 gallon intervals. Use chilled product that was mixed ahead of time. Be sure to **NEVER** fill above max line.

WINDING DOWN THE PARTY: When the product gets to where the white spiral around the evaporator is exposed turn the ice control to the off position. This will refrigerate any product left in the bowl until all the beverage is served. Then turn the machine off.

CLEANING: Fill the machine with cool water and turn the machine on briefly. This will help to clean the product off of the white spirals and the evaporators. Open the dispensing faucets, empty fluid into a bucket, and then discard. Repeat until clean. Wipe down the machine with a clean cloth and rinse the drip trays. **DO NOT** disassemble or immerse in water.

MOST IMPORTANTLY HAVE A WONDERFUL EVENT

