

# User Manual and warranty for

CAB S.P.A

Skyline slush machines  
two bowl and three bowl.

For more information not covered please call Us 4 Slush Limited  
01202 666922 / 05603 687872

**YOU MUST REGISTER THIS MACHINE AND WARRANTY. SEE PAGE 2**



## **Us 4 Slush Limited RTB Warranty.**

**Please keep a record of your Order ID as this forms part of the warranty validation.**

1. Us 4 Slush Limited warranties against manufacturers defects for all of our Slush machines and equipment except accessories and parts listed in appendix 3.
2. The warranty period is 12 months and is valid on Mainland UK, Isle of Wight and Isle of Man only.
3. The warranty period begins on the installation date providing the online Warranty validation is completed within five (5) days from the date of delivery. (See Appendix 1.)
4. The Warranty type is RTB. (return to base)
5. In the event that the Slush Machine needs to be returned under the terms of the Warranty the shipping cost will be borne by the customer / owner except as outlined in section 6. (See appendix 2)
6. In the event that the slush machine has arrived with a fault the only course of action will be repair or replace at the discretion of Us 4 Slush Limited. In this instance Us 4 Slush Limited must be informed of the fault within five working days of the delivery and we will take care of the shipping fees and arrangements for the Slush Machine to be collected, repaired and returned within 7 working days.
7. The Warranty is valid only when the Slush Machine is purchased direct from Us 4 Slush Limited.
8. The Slush Machine or its warranty is not transferable.
9. The Slush Machine is not to be repaired by any party other than us 4 slush limited, its agents or persons authorised by Us 4 Slush Limited.
10. The model and serial number label must not be defaced or removed from the slush machine.
11. The Warranty does not cover damage or loss caused by modification, alteration or repair by any unauthorised persons.
12. The warranty does not cover normal wear and tear.
13. The Warranty is void if the owner or user neglects to do routine cleaning and maintenance as outlined in the user manual on the following pages
14. The Warranty is void if the product used is not a product either supplied by or approved by Us 4 Slush Limited.
15. The Warranty is void if the product is used in any way other than directed by the manufacture.
16. The Warranty is void if the electric power used to power the Slush Machine is anything other than mains electricity supplied through UK national grid unless otherwise stated in writing by Us 4 Slush Limited on headed paper,
17. The Warranty is void if the Slush Machine is continued to be used when there is a known fault.
18. The warranty does not cover aesthetic components or any plastic or electronic parts that present defects due to incorrect handling, modification, and/or servicing or repair by unqualified personnel.
19. The warranty does not cover defects due to inadequate transportation or shipping.
20. Parts may be supplied to third party engineers chosen by the customer at the discretion of Us 4 Slush Limited.

### **Appendix 1:**

Within 5 working days of delivery the Slush machine must be unpacked, examined and fully tested with product for a minimum of 3 hours. Faults must be reported immediately.

After satisfactory testing the machine and its warranty must be registered with Us 4 Slush Limited.

This can be done either online (preferred) by following the link from an email that will be sent to you or by telephone. Either way your order ID will be required.

### **Appendix 2 :**

In the event that the Slush Machine needs to be returned it will be the customers responsibility to ensure that the Slush machine is packed correctly and securely.

We will send you an information pack regarding packing and offer shipping options.

We can make arrangements for shipping however it will be the customer's reasonability to have adequate insurance cover during transit.

### **Appendix 3:**

The Slush machine parts listed below are not covered by this warranty.

Plastic parts including Tanks, mixing auger, Lids, Dispensing Handles and assemblies including rubber seals, Drip trays, light bulbs, supporting feet, aesthetic components or any plastic or electronic parts that present defects due to incorrect handling, modification, and/or servicing or repair by unqualified personnel.

**Register this machine and warranty online**

**[www.warranty.us4slush.com](http://www.warranty.us4slush.com) or phone 05603 687872**

# Get Started

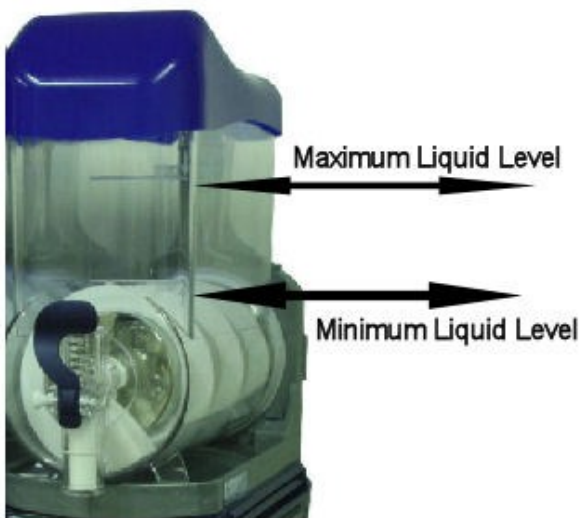
## 1.

Please remember that running the machine on freeze when empty or with just water will cause damage to the machines moving parts.

It is important to use syrup diluted at the correct ratio.

Syrup supplied with this machine will be a ratio of 6-1.

Make sure the machines location is well ventilated, never allow the vents to be covered or blocked in any way.



## 2.

Make note of the level markers on the bowls.

These are liquid levels, once the product has frozen it will rise above these levels. Running the machine under the minimum level will damage the moving parts.

Remember, if you start the machine on minimum, as soon as you pull one cup you will be under the minimum.

These machines run more efficiently when kept full.

It is good practice to keep topping up during the day.

## 3.

Your machine was supplied with empty syrup bottles marked with levels as guidance .

It will take two bottles to fill each bowl of the machine.

## 4. Control Panel

### **Main On / Off switch:**

Switch to position “ I “ to power the machine.

### **Refrigeration switch:**

Position “ 0 “ = off or to defrost the machine.

Position “ I “ = Slush or freeze mode.

Position “ II “ = Cold Drinks or night mode Mode.

### **Individual Bowl control:**

Each bowl has its own controls comprising of two switches.

Switch 1 starts the spiral turning while switch 2 controls the refrigeration for each bowl.

Bowl 1 refrigeration switch has 3 positions, Defrost, slush and cold drink. This gives the option of serving cold drinks from bowl 1 while slush is being served from the other bowls.

### **To get started.**

Fill all bowls to maximum level with correctly diluted syrup then,

### **Put all switches on position “ 1 “**

Depending on the ambient temperature slush should be ready to serve within the hour.

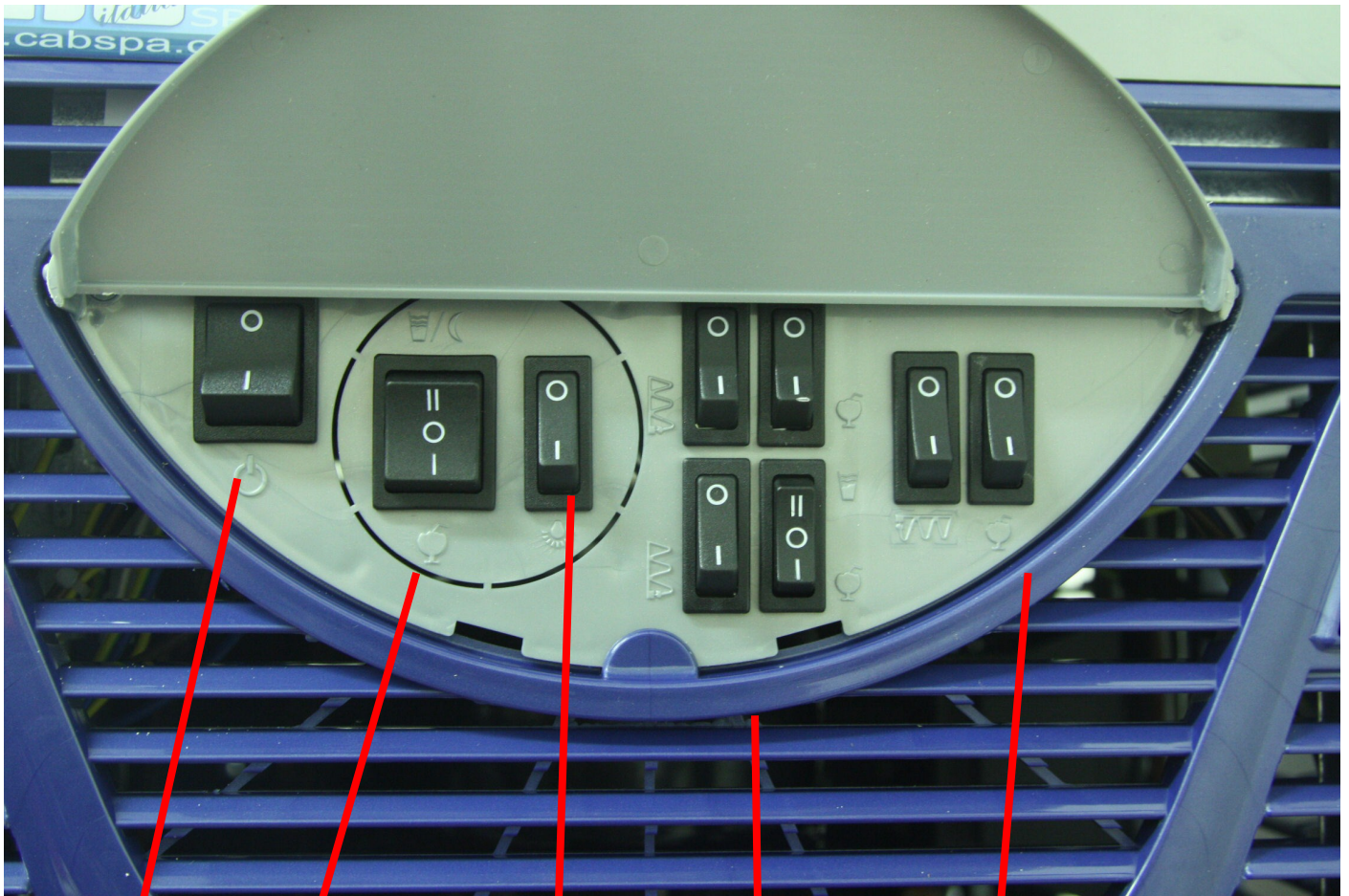
Remember to keep it topped up as you serve during the day.

To regulate the firmness of the Slush, Remove the plastic cover on the back of the machine and turn the wheel to “ + “ for a harder product and “ — “ for a softer product. Only adjust by small amounts at a time.

Remember, you are serving an icy drink, not Ice cream.

The thermostat inside controls cold drink mode only.

**Please turn to page 6 for shutting down machine.**



on/off  
Switch

Lights

Main Refrigeration switch.

0 = off or defrost

1 = Slush Mode

II = Cold drink,

The consistency regulator controls the thickness of the product. See below.

Remove small plastic cover  
at back of machine

Turn wheel  
+ for firmer product  
- for softer product

Each bowl has its own  
Auger switch and refrigeration  
switch.

The thermostat inside the  
machine is for chill mode only and  
has no effect on machine when  
on slush mode.



## **5. Shutting down or night mode.**

It is recommended that the machine is switched to night mode at close of business. If you prefer to switch it off it is important that the machine is defrosted before switching off.

### **To defrost before switching off.**

Switch the main refrigeration switch to Defrost, position “ 0 “. This will turn off the compressor and the product will start to soften. (You can still continue serving during this time).

Leave for 40 minutes then switch the main power switch to position “ 0 “ to turn off the machine.

If possible, just before you switch off completely, Top the machine up ready for the following day.

**Before switching on the next day, take the lids off and, using a large plastic spoon remove any hard ice present.**

## **6.**

### **Cleaning.**

Serving non pre-packaged drinks from vending machines is governed by the same regulations as serving food; therefore it is important to keep the machine hygienically clean.

This should be carried out at least once a week.

After emptying the machine remove the dispensing tap and unclip the bowls, remove spirals and seals. Wash with detergent and rinse.

Re-assemble using a little lubricating gel provided on the seals.

Remove dispensing handle pin



Push dispensing plunger  
up to remove handle.  
Remove plunger and spring.



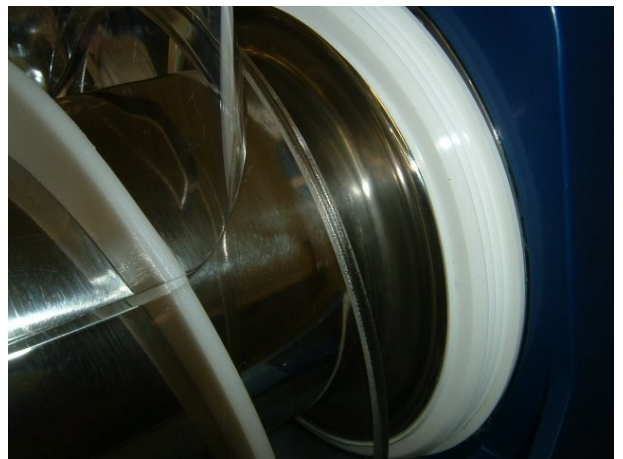
Clean dispensing components.



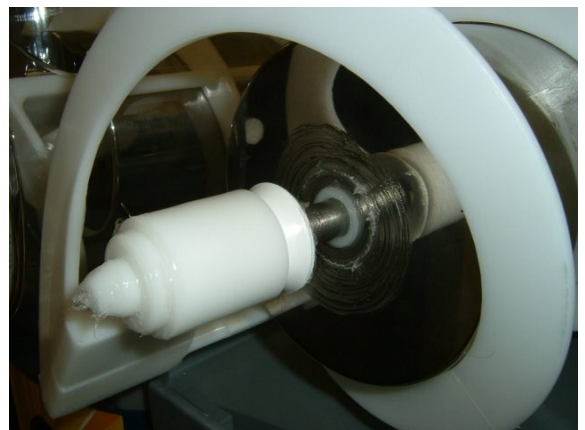
To remove bowl  
gently unclip by pushing upward and  
backwards.



Pull bowl clear of the seal.  
The seal can also be removed for  
cleaning



Remove the spiral.



Remove suction cup from spiral.



Re assemble in reverse. Use food safe petrol gel on all seals and suction cap.  
Smear a little gel on the lip of the bowl where it meets the bowl seal. This will avoid  
pinching that causes leaks.

See the short film on our web site for detailed instruction.

[www.us4slush.com](http://www.us4slush.com)



## **Keep the condenser clean.**

A lot of dirt and grease gets sucked in by the fan and this gets stuck to the condenser.

This is the biggest cause in low performance and machine failure.

Keeping the condenser clean should be part of your regular cleaning and maintenance program.

Depending on your type of business and location this can be as simple as removing the plastic panels and brushing with a soft brush to remove dust. (Short haired paint brush is ideal)

See below for a guide on how often this should be done.

Remove cover and carefully clean condenser with soft dry brush.

Thorough cleaning should be carried out by a refrigeration engineer.



<b>Business type</b>	<b>Condenser cleaning schedule.</b>
General store, sweet shop, shopping centre	Clean with soft brush every 3 months. Should also be cleaned by professional refrigeration engineer once a year.
Markets, Fairs, Any business outdoors.	Clean with soft brush once a month. Should also be cleaned by professional refrigeration engineer every 6 months. Or, after use daily on a particularly dusty site.
Fast food, Chip shops, Burger bars,, Anywhere hot food is served and cooked.	Clean with soft brush once a week. Should also be cleaned by professional refrigeration engineer once every 3 months. More often if possible.

