



Cindy's Jumpers Soft Serve Ice Cream Machine Rental Operating Instructions

INSTALLATION

1. Place the Soft Serve Ice Cream Machine cart in a prominent leveled location.

NOTE:

Do not remove the Ice Cream Machine from the heavy duty card in which it came in. These machines are very heavy and may damage any other table.

2. Plug the power cord into a suitable dedicated (20 amp) 120 volt outlet that can provide the required wattage. Having other appliances on a circuit, may prevent your unit from receiving the necessary voltage and may also damage the machine. Make sure nothing else is plugged in to the same outlet that the ice cream machine is plugged into.
3. Once the machine is connected. Turn the power button to the ON position. The power button is located on the top left corner.

GENERAL OPERATING PROCEDURES

1. Add 3 (1/2 gallon) mix cartons of ice cream mix to the top hopper of the machine.

NOTE:

Our ice cream machines are 6 quart max capacity machines, so you may add only a max of 3 – ½ gallon mix cartons at a single time. As the machine is being used you may keep adding more mix to the top hopper as needed to keep a smooth flow of ice cream always freezing and not having to worry about running out. Ask us about our extra supplies.

5. The machine will freeze only 1.5 quarts of ice cream mix at one single time. As your guest serve themselves, the machine will then replace the same amount of ice cream dispensed from the mix on the top hopper. This machine is constantly making ice cream. Just keep an eye out on the top hopper and keep filling it up as needed so you don't run out of ice cream.
6. With the 6 quarts of ice cream mix we provide you with, you will make approximately 120 servings. We also provide you with 100 cones. Don't forget the extra cones and your favorite toppings. Do you need extra mix/cones ask us about purchasing extra servings with your rental.

CLEANING

No Cleaning is required just empty out all the extra unused ice cream.