



AV Party Rentals

EVERYTHING FROM TEASPOONS TO TENTS - SINCE 1968

BUNN ULTRA 2 OPERATING INSTRUCTIONS

- 1) **CHECK HOPPER SEALS:** Before filling hoppers, pour 1 gallon of water in each hopper and turn auger on for 2 minutes to make sure that the seals in back have not been jarred loose. If water leaks from rear, drain remaining water and gently push front of hopper down and inward until button at lower left front of hopper engages. Repeat procedure. If you cannot obtain tight seal, carefully remove hopper and coat the seal (white, located behind auger) with thin layer of Vaseline, then reseal.
- 2) **STARTING MACHINE:** If using both hoppers, start the machine by pushing the left and right side auger ON/OFF switches until **AUGER ON** appears. Next, turn on the left and right side control switches (OFF, ICE or CHILL) until **ICE** appears.
- 3) **ADD COLD WATER FIRST:** Then pour the desired flavors in from the top of the machine. Follow the mixing instructions. Depending on water and room temperature, allow about 60 to 120 minutes before serving. Cold water will speed up this process.
- 4) **USING BAR MIXES:** After pouring water and mixes into the machine, wait until the mixture becomes slushy to add alcohol (alcohol takes longer to freeze, so adding alcohol later will speed up the freezing process). Pour only half of the desired liquor to start with - then taste test and continue to add more liquor until you reach the desired strength.
- 5) **ADDING MORE PRODUCT:** When mixing blades become exposed, repeat mixing instructions. It will take about 30 to 45 minutes before you can start serving again. When adding product, slide the top of the hopper backwards.
- 6) **WHEN FINISHED USING THE MACHINE:** Turn off the machine. Empty the hoppers. Add one gallon of warm water to each hopper and drain. Do this twice. This helps rinse out the machine. Do not do any other cleaning.

BUNN ULTRA 2 WARNINGS & OPERATING TIPS

- 1) **KEEP IN COOL AREA:** Machine will not work well outside or in temperatures over 75°. If operating outside, make sure to place machine in a shaded area and allow 3 to 4 hours to freeze, if it freezes.
- 2) **DO NOT USE EXTENSION CORD IF POSSIBLE:** Using the wrong extension cord could cause mixing delays and/or loss of power. A thin wire (non-industrial type) cord could starve the 120 volt compressor of needed electrical surge for proper operation. If extension cords are used, select only heavy duty cords.
- 3) **DO NOT ADD ICE TO THIS MACHINE:** This unit makes its own ice. The Bunn Ultra 2 has a reversing auger that gives you better mixing faster - this improves freeze time so that you have frozen drinks sooner.

Visit Our Large Showroom:

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MARGARITA MIXING INSTRUCTIONS

FOR STRAWBERRY DAIQUIRIS, PINA COLADAS, AND MARGARITAS

(ONE SET OF MIXES PER HOPPER: All mixing instructions are for ONE hopper only! Do not split amounts below into both hoppers.)

STRAWBERRY DAIQUIRIS (64OZ BOTTLES) - DO NOT ADD ICE TO MACHINE: Pour one 64oz bottle of STRAWBERRY CONCENTRATE into the empty hopper. Add one and a half gallons of cold water (192oz). Allow concentrate and water to mix for approximately 60 to 120 minutes (or until slushy) before adding alcohol.

- **Mild:** Pour one fifth (750mL) of light rum into the hopper.
- **Stronger:** Pour one handle (1.75L) of light rum into the hopper.

Pour only half of the recommended liquor to start- then add more to desired taste. If desired, cut up (extra fine) one dozen strawberries and add it to the hopper.*

- For non-alcoholic drinks use one and a half 64oz bottles of Strawberry mix and 2 gallons of cold water.

PINA COLADAS (64OZ BOTTLES) - DO NOT ADD ICE TO MACHINE: Pour one 64oz bottle of PINA COLADA CONCENTRATE into the empty hopper. Add one and a half gallons of cold water (192oz). Allow concentrate and water to mix for approximately 60 to 120 minutes (or until slushy) before adding alcohol.

- **Mild:** Pour one fifth (750mL) of light or gold rum into the hopper.
- **Stronger:** Pour one handle (1.75L) of light or gold rum into the hopper.

Pour only half of the recommended liquor to start- then add more to desired taste. Pour into a glass and garnish with fruit- pineapple slick, orange slice or a maraschino cherry.*

- For non-alcoholic drinks use one and a half 64oz bottles of Pina Colada mix and 2 gallons of cold water.

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MARGARITAS (64 OZ BOTTLES) - DO NOT ADD ICE TO MACHINE: Pour one 64oz bottle of MARGARITA CONCENTRATE into the empty hopper. Add one and a half gallons of cold water (192oz). Allow concentrate and water to mix for approximately 60 to 120 minutes (or until slushy) before adding alcohol.

- **Mild:** Pour one fifth (750mL) of white or gold tequila into hopper. Also add eight ounces of triple sec (about one quarter of a 750mL bottle).
- **Stronger:** Pour one handle (1.75L) of white or gold tequila into hopper. Also add twelve ounces of triple sec (about one half of a 750mL bottle).

Pour only half of the recommended liquor to start- then add more to desired taste. Garnish with lime. Rim margarita glass with coarse salt or a mixture of salt and sugar. *

*Each of these mixes will make approximately 35 (8oz) servings per hopper. Both hoppers combined will make 70 (8oz) servings.

NON-ALCOHOLIC MIXING INSTRUCTIONS

FOR SMOOTHIES & SLUSHIES

(ONE SET OF MIXES PER HOPPER: All mixing instructions are for ONE hopper only! Do not split amounts below into both hoppers.)

ARCTIC ICE 5 TO 1 MIX (SLUSHIES) - DO NOT ADD ICE TO MACHINE: Pour 2 1/2 gallons of cold water directly into the empty hopper. Add one 64 oz. bottles of Arctic Ice Slush Mix. No mixing required. Allow 60 to 120 minutes to freeze. *Will make approximately 35-45 (8oz) servings per hopper. Both hoppers combined will make approximately 70-90 (8oz) servings.

**Don't be afraid to mix flavors.*

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