

Frozen Uncarbonated Beverages (SLUSH)

CHECK THESE 6 STEPS TO QUALITY

Preparation Instructions for Beverages in a Frozen Drink Dispenser



1. MIX IT RIGHT

Preparation of a Batch

NOTE 1: The Flavor Mix must be refrigerated every night at close to ensure proper temperature before adding to the Frozen Drink machine. Prior to serving, the Mix requires at least 1–2 hours to freeze if using room temperature mix, and 45 minutes if using pre-refrigerated mix. Always mix products thoroughly.

NOTE 2: Thawing—always make sure frozen product is allowed to thaw properly in refrigeration (38°F–41°F) for 48 hours prior to mix/fill. Avoid accelerated thawing methods which expose the concentrate to heat. Exposure to heat creates off-tastes in the served product.

1. Wash hands with soap and water.
2. Begin each batch with a clean, empty frozen dispenser bowl.
3. Always use clean, dedicated mixing containers & mixing tools.
4. Always use properly thawed concentrate.
5. Identify the Water-to-Concentrate Ratio for the product.

Mix It Right

1. Always premix product before adding to the hopper.
2. Combine the properly thawed concentrate with the appropriate amount of potable water.
3. Wear a food service glove and use a clean mixing tool to mix the product.
4. Mix extremely well, stirring enough times until the concentrate has dissolved.
5. Remove the lid from the clean frozen drink bowl and transfer the batch into the bowl.
6. Immediately place the lid on the bowl.
7. Install lid lock (if one is available).
8. Discard remaining product at completion of hold time*.

* Hold times identified by packaging for freshness

2. RATIO, TEMPERATURE, HARDNESS

RATIO

- Proper Water-to-Concentrate Ratio will be provided by your Coca-Cola representative.
- To create a slush, the proper ratio may be different than what is stated on the carton.

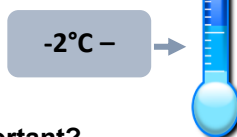
Why It's Important?

- Low sugar and regular sugar product freezes faster and harder than HFCS product, so it requires different ratio.
- **Always premix product** before adding to the hopper to ensure proper mix.
- **Never** pour water or syrup/concentrate separately in the hopper when machine is set to ice or chill mode.
Disregarding this important point may cause damage to the dispenser that is not covered under warranty.

SLUSH TEMPERATURE

How cold?

-2°C (28.4°F)



Why It's Important?

Thickness level—changing the product mouthfeel. Setting Recommendation: 10 thickness

- **Too soft**—check the thickness level and increase it.
- **Too granular** (like a snow cone)—check the thickness level and decrease it.
- **Note:** it requires a full defrost cycle for the product to reflect the new hardness level.

If the product is **too wet**,

- Check for unobstructed equipment air vents.
- Check if air outlet has at least 2" of clearance.
- Seek troubleshooting support from equipment supplier.

OPEN PACKAGE STORAGE TEMPERATURE

After opening a product, the product must be stored in a refrigerator to maintain a temperature of 40°F or below. Check shelf life once open.

Hold times identified by packaging for freshness

3. TASTE

Slush should be free from any off-taste and odor.

Slush should have medium grain texture with no liquid run.

Check Daily

Taste the slush every day (before serving to customers):

- Does it have a pleasant mouthfeel of medium grain texture and not too runny?
- Does it taste well-mixed?
- Does the taste have the correct sweetness/ratio?
- Is the product free from any off-taste or odor?

If you identify an off-taste, check the following:

- Have cleaning procedures been followed?
- Is concentrate stored properly (refer to package)?
- Is water filter properly maintained?

Do not make any beverages during Boil Water Advisories. Once lifted, refer to Start-up Procedures or go to:



4. FRESHNESS

First to Enjoy By...First Out!

Why It's Important

Remember, great taste is why your customers order Slush Beverages. Fresh product is essential to producing a quality beverage.

What to Do

It's easy to keep your dispensing area clean and orderly when you follow this regular schedule of activities.

- Check the date code on the carton/BIB. Each package is stamped with a date code indicating the "Enjoy By" date. The date code is on a label affixed to the BIB/carton.
- Rotate your Stock. Always use the oldest package first to maintain freshness. First to Enjoy By... First Out!
- Avoid using cartons that are too old. Refer to packaging for guidance.
- Cartons provide the best-tasting product when stored in a refrigerator at 40°F or below.
- Finish the existing batch before cleaning the bowl and adding a fresh batch of product.
- Discard Product in the Frozen Drink equipment at the completion of the hold time. Hold times may differ depending on the product.

See product packaging for details. A common example (Pure Pak) is displayed to the right.

Best By
48 hrs.

Discard By
72 hrs.

5. CLEANLINESS AND PREVENTIVE MAINTENANCE

Why It's Important

It is critical to perform regular cleaning and maintenance on the dispenser. Keeping your dispensing equipment clean helps it to operate properly. A clean, sanitary appearance communicates quality to your customers.

What to Do

It's easy to keep your dispensing area clean and orderly when you follow this regular schedule of activities.

Refer to care and cleaning videos and guides on



Follow regular cleaning procedures as outlined on Crew Connect, or in the operating manual and/or support materials found on the manufacturer's website.



Cleaning Frequency

Between batches, or at least once **every 72 Hours**—disassemble and clean/sanitize the bowl and all components.

PREVENTIVE MAINTENANCE

- Ensure air filter on rear of dispenser is clean to maximize performance of the unit.
- Follow a six-month preventive maintenance schedule to minimize down time and costly repairs.

FAILURE TO PERFORM REGULAR CLEANING AND PREVENTIVE MAINTENANCE WILL LEAD TO DIMINISHED MACHINE PERFORMANCE, DOWN TIME, AND COSTLY REPAIRS.

6. OPERATIONAL

IMPORTANT OPERATIONAL WATCH-OUTS:

- **HOPPER LOW/ AUGER EXPOSED - PRODUCT QUALITY/CONSISTENCY**—whips air into product and impacts color, flavor and mouthfeel.
- **COOLING DRUM EXPOSED (STAINLESS STEEL BARREL)**—causes cooling drum temperature to drop and will damage drive system.
- **IMPROPER PRODUCT MIX/IMPROPER RATIO MIX**—can cause product to freeze hard to the drum and will damage drive system.
- **FAILURE TO PERFORM REGULAR CLEANING AND MAINTENANCE**—seals and other wearables will leak and cause damage to dispenser or diminished performance.
- **DAIRY PRODUCTS SHOULD NOT BE USED.**
- **BOTH BARRELS OPERATING WITH FROZEN PRODUCT RESULTS IN BETTER PERFORMANCE AND PRODUCT QUALITY**—please consult with your Coca-Cola representative on any variation.

COCA-COLA® PARTS LIST



Kay-5® Sanitizer
CCP# 522231

NEED TROUBLESHOOTING HELP?

Contact Bunn at 800-286-6070 or visit commercial.bunn.com