

**Snow Cone Instructions**

**(2 Flavors included – choice of Blue Raspberry, Strawberry, Cherry, Grape, Bubble Gum, water melon, lemon-lime)**

* **Size of unit - 15.5”L X 19.5.”W x 25” H, 70lbs, Voltage 120 – plugs into normal outlet**

**Operating Instructions**

**Caution!!! Stainless Steel Blades Run At Very High Speeds and Are Extremely Sharp! Be sure to keep hands, hair, jewelry and any utensils away from the ice chute when the POWER switch is on!**

1. Plug in machine into its own outlet. Avoid extension cords.
2. Make sure machine is on a flat surface.
3. Flip the power switch to the “ON” position.
4. Place ice into the top of the chute until filed (about ½” from the top).
5. When the motor is activated the cutting blades will engage once the ice tamper handle has passed the safety position.

Note: The Safety Switch is designed to stop the motor once the ice tamper handle leaves the ice chute. If, for any reason, the motor does not stop once the ice tamper handle clears the top of the ice chute, cease production immediately and consult with me at 903-327-4606.

1. When done with the snow cone production, flip the motor switch to the Off Position.
2. For indoor use only.

**Clean the snow cone machine:**

1. First remove any and all ice from the ice chute and run the machine to be sure that all the ice has run through the chute.
2. Next, to clear residual water from the shaving head, run the motor for 1-2 minutes. Turn motor switch to OFF when done.
3. Turn OFF the Power stitch and unplug the Polar Cone machine from its outlet.
4. With a clean cloth, wipe it off.
   1. All inside and outside surfaces
   2. The ice tamper/handle
   3. The outer surface of the ice chute housing
5. Clean the cabinet door panels and sides of the machine by wiping them down with a clean cloth with warm water inside and out.

Please note: Never use ammonia-based cleaners or solvents on the sides of the machine. Use only FDA-approved cleaners when necessary.

1. To clean the white drain pan and drain cover, first remove the pan from the cabinet by lifting and tilting. Wash the drain pan with warm water and wipe dry. Remove the drain cover by unscrewing it, clean with warm water and replace.
2. To clean the metal floor plate, first remove it from the cabinet by lifting and tilting. Wash the plate in warm water and wipe dry. Remove the drain cover by unscrewing it, clean with warm water and replacer,
3. While the floor plate and white drain are outside of the cabinet, flush the drain floor drip housing with warm water and wipe dry. Unscrew the drain plug and clean by submersing in soap water, rinse and replace. Wipe and wash the cabinet bottom using warm soapy water if necessary. Rinse and wipe clean with a cloth!