



FOOD & BEVERAGE EQUIPMENT HIRE INSTRUCTIONS & SAFETY

Thanks for choosing McHugh Hire, please take a minute to read the applicable instructions relating to the equipment you have hired.

We're sorry if some of the info sounds like common sense, but we need to cover all the bases. We've tried to translate the instructions for our equipment into a language that people can understand, if any part of it doesn't make any sense, please let us know and we'll fix it.

Please make sure you have fully read the instructions and all terms and conditions and product info at www.mchughhire.com before using any of our equipment to avoid extra cleaning, hire or damage charges.

All of our equipment and equipment's packaging must be returned in the same condition as it was delivered or the hirer will be charged for replacement. All equipment and packaging must be properly cleaned before return unless otherwise stated or paid for.

All equipment is for adult use only unless otherwise stated.

DO NOT LEAVE OUR EQUIPMENT OUT IN THE RAIN.

When you have finished with your equipment please make sure everything is wiped down and cleaned in the same condition you received it. If your equipment is returned un-clean you will be charged for cleaning.

For equipment lost or damaged by misuse you will be charged for replacement or repair.

It is your responsibility to ensure all power leads will not be a trip hazard, we have safety cable covers for hire if required. Please also make sure your leads are clear of water, heat and any other hazardous source. If you have hired RCD safety switches or blocks, please test the devices by pressing the trip button(s) before using each day.

For any equipment that comes with spare parts/batteries/bulbs etc:

Do NOT discard the original/dead parts/batteries/bulbs. They must be marked "dead" and returned with the equipment for our post hire testing. Failure to do so will incur a replacement charge on return. Missing AA, 23A, AAA batteries will be charged at \$2.50 each. All other missing parts will be charged at RRP.

All equipment must be packed away, at loading area, ready for our drivers to pickup.

You are responsible for using our equipment safely, especially equipment that produce heat. Please use common sense and keep children supervised near all McHugh Hire equipment.

Please note many of our items contain GPS tracking units to prevent theft and to recover stolen equipment. This includes all of our expensive equipment and random lower cost items. If you are using the equipment in a high security area, please check that these transmitters won't be a problem on site.

Slushie machine hire:

Each machine must be run on its own power point. Do not run any other devices from the same mains supply.

Please make sure you read all of the instructions before use and **get your machine running early** so your initial freeze down happens smoothly. Once your machine has frozen down for the first time your refills will freeze much quicker as one of your tanks will likely still have frozen mix in it. This freezing temperature will circulate through the

system and into the tank you have just refilled. Your initial freeze will take up to an hour (longer for triple machines). Keep the machines out of the sun and as cool as possible for best operation.

Directions for alcoholic slushies:

Mix 1x 2L Syrup with 7L water and allow to freeze (see below machine usage), then add 1L of the alcohol suggested on our website or other spirit if preferred. This will give you 10L of alcoholic slushies (of 5% alc vol drinks approx based on 37% alc vol spirit bottles). Replace more of the water with extra alcohol for stronger drinks. Please drink in moderation and obey all related laws.

Directions for non-alcoholic slushies:

Mix 1x 2L Syrup with 8L water and allow to freeze (see below machine usage).

Machine usage (**Cocktail Masters machines**):

To begin, add the liquids (water and syrup only) first then switch all of the switches 'up' to the on position and turn the tank temperatures to maximum (iv). When the liquid is solid / icy enough then turn down to medium (ii) or to desired temp for how thick you would like your beverages. Leaving in maximum will begin to completely freeze your mixture and jam the machine.

Machine usage (**lcetro machines**):

To begin, add the liquids (water and syrup only) first then switch on the main switch (green), light switch, mixer switch and then the refrigeration switch up (I) for frozen cocktails or down (II) for chilled drinks.

For frozen cocktails there is a chrome knob at the back with a gauge underneath that adjusts the clutch cut-out for the refrigeration system, this works off how thick the ice is.

Make sure when you start, the indicator is set to 2 (just above the middle) and once it has frozen, **adjust anti-clockwise (towards if you like them thicker and clockwise if you like them thinner)**. This will change how often the refrigeration motor runs based on the weight of the ice on mixer (clutch switch).

1 is thinnest 4 is thickest, we find people enjoy them the most around the 1-2 setting.

Do not go past the limit on the gauge or force the knob either way.

AS THE MACHINES ARE FREEZING, RUN SOME OUT EVERY FEW MINUTES TO CHECK THICKNESS. IF YOU LEAVE THEM ON MAXIMUM THEY WILL FREEZE SOLID AND JAM, POSSIBLY BREAKING THE MACHINE.

If you forget to turn the machine down and it jams, you must turn that tank off, drain it and wait for it to completely defrost before re-starting. This is because the ice block will be in the center of the tank. You can drain and disassemble if you want to speed up the process. DO NOT use knives and other objects to stab the ice inside the machine, as you will damage the machines components.

Tip: to make your mixture set faster, use cold water from the fridge.

Cleaning instructions (if cleaning not paid for):

- 1.) First fill the tanks with water and let them soak for 10 minutes or so.
- 2.) Drain the water, then carefully lift the front of the tank until it un-clips from the machine and remove by pulling towards yourself.
- 3.) Remove both mixers (only outer for lcetro machines), the outer one is loose so it comes off easily, the inner (Cocktail Masters machines only) is magnetic so give it a gentle pull and it will come free. Please be gentle when re-installing the inner mixer to avoid breakages.
- 4.) Clean all of the components in hot soapy water then dry them with a clean tea towel.
- 5.) Clean the machine and then re-install all of the components (note outer mixer end needs to be lifted slightly when re-installing the tank. Please also ensure the tank fits over the machine seal properly. If you aren't comfortable with re-assembly we can do it for you on pickup.

If you have chosen the cleaning option, please help us by filling the machine with water and giving the taps a couple of pulls when you have finished so all of the parts don't stick together. We'll drain and remove the unit when we arrive. This will also prevent ants being attracted to your location.

Do not try using less than the full syrup mix bottles as the tanks will ice up and jam (we tried). The syrup ingredients are specially formulated to prevent this happening. If you use less than the whole 2L bottle you will waste what you put in.

All machines:

From time to time the rear seal between the tank and machine will pinch during re-assembly and leak when you fill it up. DON'T STRESS! This is an easy fix.

- 1.) Try to seat the seal by gently wriggling the tank left and right, this usually fixes it.
- 2.) If #1 does not fix it, drain your mix from the machine into a bucket or bottles/jugs and then detach the tank and seal from the machine as explained in the cleaning section. Replace the seal then replace the tank by wriggling it on so it doesn't pinch. Then refill and you're good to go!

Please note: if transporting the unit(s) yourself you will need to bring a wagon / ute / van They do not fit in sedans or hatchbacks. You will also need to bring packing blankets to protect the machines and vehicle during transport. These machines cannot be laid down for transport as all of the mechanical components are very heavy and attached to the base of the machines.

Bain Marie hire:

Fill the water pans with 30-40mm of water then plug the unit in and set your desired temp and add your food to the food pans. Check the temperature intermittently to ensure success. To empty, use the hot water taps on the unit to drain the water once it has cooled enough for safe water removal into a bucket.

The units will reach temperature quicker if you fill them with hot or warm water, please ensure you give yourself enough time to get your water temperature set before your event.

Hot Box warming oven hire:

Set the temperature to your desired setting and switch the green switch next to the temperature knob to on.

To add humidity to the cabinet, lift the bottom cover (stainless lid with holes closest to you) and half fill with water. Check the water level from time to time. This can be drained with the tap underneath the machine when you are finished.

Note: food safety requires food be kept above 67°C.

Popcorn cart machine hire:

Each machine must be run on it's own power point. Do not run any other devices from the same mains supply.

Place ½ cup of oil to the popper, then add 1 cup of corn kernels and sprinkle 1 teaspoon of buttersalt over the kernels. Do not add more buttersalt than recommended or your machine and popcorn will end up with gooey oily salt everywhere.

Switch the mixer and cooker on and wait for the popcorn to pop. Once popped, switch off the cooker and mixer, reload and switch back on.

If you have not paid for cleaning, please clean out by unplugging the machine, clean out with a cloth and hot soapy water, then with a clean cloth and fresh water and tea towel dry to prevent water stains.

If you have paid for cleaning please empty all rubbish before we arrive for pickup we cannot transport machines full of refuse. This will also prevent ants being attracted to your location.

Please make sure all hired parts are clean and kept together for return.

These cannot be laid down for transport as the head is suspended inside the frame (it will break off and smash the glass), please ensure you have adequate height in your vehicle for transport. These machines must be braced all the way to the top for transport as the whole top of the machines are glass. Standard ute headboards are not tall enough for this, 1200mm minimum is required.

Fairy floss cart machine hire:

BEFORE TURNING ON THE MACHINE, MAKE SURE THE SPINNING HEAD CAN SPIN FREELY. If the head does not rotate immediately when turned on, switch off the machine and check it is not jammed against the bowl. If the machine is left on with the head jammed, the motor will burn out.

These cannot be laid down for transport as the moving head is suspended inside the frame, please ensure you have adequate height in your vehicle for transport.

Each machine must be run on it's own power point. Do not run any other devices from the same mains supply.

You cannot use regular sugar in our machines. They must be run with a flossine mix to operate & prevent damage to the machine.

Switch the machine on and set the control voltage knob (or temperature knob depending on machine label) to 125v for 10 - 15 minutes to warm up the machine.

To start, test the machine is up to temperature by pouring ¼ scoop (with scoop provided) into the center of the floss head. Move your stick around the bowl to collect the fairy floss as it is produced.

When you have confirmed the machine is ready, you can pour in a full scoop at a time.

Do not touch the head while moving or hot with the sticks or anything to avoid damage and injury.

DO NOT turn off the machine with sugarmix remaining in the head, continue to collect the floss until it has run out. Turning off the machine with floss sugar in the head will burn the sugar in the head.

Every time you turn off the machine you must run it for 5 minutes with the temperature/voltage knob turned all the way down to cool down the heater head. If you don't do this the temperature will heat soak to the motor and other parts and damage them.

For slower production, drop the voltage as low as 75v and for faster production increase as high as 150v. Remember there will be some time in-between changing the voltage and the desired temperature (floss speed) being achieved.

After about 200 serves your machine may build up sugar under the head's opening lip. This will eventually slow or stop production. If you can see buildup, you can clean it out gently with a piece of wire (coat-hanger etc.) or bent utensil etc.

If you have not paid for cleaning, please clean out by un-plugging the machine, then remove the bowl by unclipping from underneath. Clean the whole machine and all parts with a cloth and hot soapy water, then with a clean cloth and fresh water and tea towel dry to prevent water stains. WARNING – the heads stay hot for a long time, wait for yours to cool before cleaning to avoid burns.

If you have paid for cleaning please empty all rubbish before we arrive for pickup we cannot transport machines full of refuse. This will also prevent ants being attracted to your location.

Please make sure all hired parts are clean and kept together for return.

Deep fryer hire:

Deep fryers can be dangerous, please make sure it is located in a safe location and away from children and water.

Our double fryers are high powered and require 2x 10a 240v outlets to operate. Do not use one outlet with a double adapter, the double adapter or lead will more than likely overload the circuit and/or catch fire.

Fill the unit to just below the maximum line, never above the maximum line.

Disconnect the power before cleaning the unit.
Reset the temperature to the lowest setting after use.
Never leave the fryer unattended while switched on or hot.
Do not mix oils and fats if topping up.
Make sure food is dry before frying, brush off ice if frozen.
Clean up spills immediately.

Coffee percolator instructions:

Please see the product pictures on our website for full instructions for use here:
<https://www.mchughhire.com/20litre-coffee-percolator-machine-hire.html>

Chocolate fountain hire (all sizes):

Carefully fit the tubes to the base, place the auger into the tube, fit the tier cups (all facing down except the top) to the tube and connect the top assembly to the base. Do not try to push the auger tube right down onto the machine, there is supposed to be a gap to allow the chocolate in. Please do not force any of the parts, they will break.

Our regular size fountains take of 1.8kg melting chocolate chips and our giant size fountains take 10kg of melting chocolate chips.

To melt your melting chocolate chips (found in supermarkets), you can either melt the chips in the machine directly (45min) or you can melt them in the microwave or stove (15 min). Please make sure the chocolate is fully melted and the machine is nearly full before you turn it on.

Please check the directions on the label of your purchased melting chips for special instructions on how to melt those specific chips as they can change slightly from brand to brand.

To melt in the machine, place into the base and switch to 'HEAT' (regular machines) or 110°C (giant machines). DO NOT SWITCH PUMP ON. You must wait until fully melted before operation.

When melted:

For regular sized machines – switching the right switch to 'START', it will lift the melted chocolate and create the fountain effect.

For giant sized machines – turn then temperature down to 55°C then switch the right 'MOTOR' switch on it will lift the melted chocolate and create the fountain effect.

The manufacturer recommends the running temperature as low as 50°C in hot environments and as high as 65°C in cold environments. Please keep a close eye on the machine and adjust accordingly. Too high temperature will deteriorate the chocolate and too low will solidify the chocolate and break the pump.

To add more chocolate, you must switch the mixer off. Failing to switch the mixer off can draw hard chocolate into the mixer and break the auger and tube parts. You can add fully melted chocolate to an operating machine by using the stove top method.

Never move your machine during use. If fruit or solids are dropped into the bowl, the machine must be immediately switched off to avoid breaking the pump.

As soon as you have finished with the machine you must rinse out all the parts to avoid caking the machine in hard chocolate.

When finished, all of the plastic parts can be hand or machine dish washed. The stainless base must be hand washed.

Rice cooker hire:

Do not use metal utensils inside the machine, it has a non-stick coating and the bowl is very expensive to replace. You require a 15a power outlet to power this device. Please follow the manufacturer's instructions below to use the device.

<https://www.dropbox.com/s/z5c0z8mba5nuxln/rice%20cooker%20manual%20ck698-a.pdf?dl=0>

Snow cone machine hire:

This machine is not to be operated by anyone under 16 years old. Do not put your hands into the feeder tube, your hands will fit and the machine will easily remove your fingers/hands/arms etc. People with long hair MUST tie it up.

Place the machine on a sturdy surface and make sure the area is neat and organized. You will need to have your ice tub near the machine and ready to go.

Pour a scoop of ice into the filler neck (never put the scoop into the neck) and simultaneously press the run button while gently pushing down on the filler neck feeder handle. You should now have shaved ice in the bottom.

Scoop the shaved ice from the machine with the provided ladle into the cone cups and squirt the flavor(s) of cordial over the snow cone that has been requested by the consumer.

When you have finished please ensure the machine is un-plugged then dry all of the parts to prevent corrosion.

Chafing dish hire:

Please only fill the water dish to the water line (marked inside). For extended use please check the water level.

Please make sure the burners are sitting in their correct holders and children are kept away / supervised. Light with a long match or BBQ lighter and extinguish with canister cap. Do not move whilst lit.

For serving cold foods, place a water and ice mixture in the water dish to chill food.

Club BBQ hire & Gas cooker hire:

Always BBQ in a fresh air stable environment. Please keep children away from the BBQ's.

Connect your gas bottle to the BBQ then turn the knob to ignition and the BBQ will light. Repeat for other burners. Set your required temperature.

Please make sure the BBQ is thoroughly cleaned and all grease is removed before pickup (unless cleaning has been pre-paid).

If you have paid for cleaning please remove all waste before we arrive for pickup we cannot transport BBQ's covered with rubbish and loose grease, this will also prevent ants being attracted to your location.

Glassware, dinnerware & cutlery hire:

All rubbish, solids and liquids must be removed and the equipment **must be rinsed** before return. Regardless if you have paid for cleaning or not. If any equipment does not come back rinsed the cleaning fee will be doubled.

Please return all clean glassware upside down in carriers / please return all soiled glassware right way up in carriers. This saves dripping mess and helps us identify clean and soiled equipment.

If you have elected to clean the equipment yourself:

All of our glassware, dinnerware & cutlery is dishwasher safe, please inspect each piece to ensure it is properly cleaned and no water stains before return.

Wheelie keg hire:

Please ensure under 18 year olds or intoxicated persons cannot access this equipment.

- 1) Place the keg into the bin (for large kegs you will need 2 people). Please avoid hitting the internal fittings when placing and removing the keg.
- 2) Tap the keg by removing the keg's plastic cap and screwing the coupling to the top of the keg then hold the button of the valve handle in and push the valve handle down.
- 3) Insert the beer line to the top fitting (pointing straight up) by pulling down the collar (like a garden hose fitting) then inserting the hose quick connect.
- 4) Tighten the gas regulator to the gas bottle with a shifter (not too tight).
- 5) Turn the regulator all the way down (anticlockwise). IF YOU DO NOT DO THIS YOU WILL WASTE THE KEG.
- 6) Insert the gas line into the lower fitting (one on a slight up-angle) on the keg coupler the same way as the beer line.
- 7) CAREFULLY Add ice up to the top of the keg but not over the top, do not dump ice on the fittings or they will break. You will need about 6 bags depending on bag size.
- 8) Turn the gas bottle on and **very** slowly turn the regulator up (clockwise) until you have the gas pressure set at about 1-2psi. Be careful not to spike the keg by over-charging (too much pressure) as you will have high pressure beer coming from the tap until the pressure has been relieved, usually resulting in the loss of a whole keg.
- 9) For best results, keep the unit (especially the tap) as cold as possible by keeping it in the shade. A hot system will produce foam/head due to the heat expansion from the line to tap.
- 10) When you are finished, you can drain the bin by turning the tap at the base on and drain the water.

Tip: pre-chill your keg if possible. The most common cause of foam is the keg being not cold enough or transported just before use. The foam usually settles down after the keg has been kept sitting still for a while and it has spent an hour or two on ice.

Spit roast hire:

Our spit roast instructions are quite detailed, so they have been given their own instructions page for you to download and print. Please find them in the [Equipment Instructions & Guides](#) page to view.

We wish you all the best and thank you for choosing McHugh Hire for your hire needs!

If you have any great photo's of our equipment in action we'd love you to share them with the McHugh Hire community via our Facebook page <https://fb.me/McHughHireShop> or email bookings@mchughhire.com

If you have any queries please call us on 6162 1662.

