

JillyBean Frozen Beverage Machine FAQ



Q. How much does it cost to rent the JillyBean Frozen Beverage Machine?

A. We have two machines, a single tank, a dual tank, and the option to rent both machines, providing you with three tanks. For pricing, please see our current rate card.

Q. Does the machine rental include the beverage mixes?

A. No, it does not. In order to be flexible and provide a variety of mixes and yields, the machine rental is priced separately from the mixes. In addition to the machine rental, you will need to purchase your desired mix(es).

Q. Are the machines easy to use?

A. Yes, we show you how to set up the machine, help you mix the first batch, and provide instructions you can refer to after we leave.

Q. How long does it take to make non-alcoholic frozen beverages?

A. The time it takes the product to be ready is dependent upon many variables including the mix temperature when poured into the tank, the ambient air temperature, the amount of sugar or alcohol in the mix and the consistency or temperature setting. **Generally, for alcohol-free drinks, plan on a minimum of 60-90 minutes; If you are setting up and serving outdoors when it is a warm/hot and/or humid day, you should allow for at least twice the normal time.**

Q. Can I add alcohol to the frozen beverage mix?

A. Absolutely. We do not provide alcohol, nor do we sell it, but you can add your own alcohol to the mixing containers or you can add alcohol to the frozen drink after it is dispensed from the machine. You provide your own alcohol to create the adult beverage of your choice. We can provide you with instructions/recommendations for adding alcohol to the slush mix.

Q. How long does it take to make frozen beverages with alcohol?

A. Alcohol has a significant impact on the time it takes for the mix to freeze to a slush base. Alcohol is like “antifreeze”, therefore, you should plan on anywhere from 2-3 hours for the machine to freeze when alcohol is included in your mix. Getting the slush mix to a nice consistency depends on a number of factors including how much alcohol you add to the slush base. Keep in mind, the mix will not reach the same slush consistency as drinks without alcohol.

Q. Can I use an extension cord?

A. Yes, but ONLY the ones that we provide at NO CHARGE. These machines require a heavy duty extension cord, not your ordinary household extension cord. We don't want you to have any fires or overheating, so please use our approved cords. We have 25', 50' and 100' cords available for use.

Q. Do you provide mixing containers?

A. Yes, we provide one mixing container per tank.

Q. Do you provide cups?

A. Yes, we provide 50 cups (7 or 9 oz.) per tank. Additional cups may be purchased.

Q. Do you provide salt rimmer and salt?

A. Yes, upon request, we can provide a salt/sugar rimmer. One margarita salt container is provided upon request. Flavored sugars are available for an additional charge.

Q. What machine(s) do I need? Do I need a single tank, dual tanks, or triple tanks?

A. If you are planning to serve:

- 32-48 servings, you should consider our single tank machine
- 64-96 servings, you should consider our dual tank machine
- 96+ servings, you should consider our both our dual and single tank machines

Q. How much does each tank hold?

A. Each tank holds approximately 3.2 gallons.

Q. Can I add more mix to the tank during my event?

A. Yes, of course. As slush depletes additional mix can be added at any time. Keep in mind that making slush is a time dependent process. If you add mix to the machine when it is close to being empty, you will be disappointed -- it will not readily make slush quick enough to recover during your event. If you want to add more mix to the tank, we recommend that you frequently "top off" the tank, when no more than 1/4 to 1/3 of the tank is depleted. Keeping the slush mix in a refrigerated environment is highly recommended. Also keep in mind that outdoor usage on hot, humid days also affects the ability to generate slush.

Q. How much does each "batch" make and what flavors do you offer?

A. We want to offer a variety of mixes and concentrates to provide you with options. We'll work with you to figure out which machine(s) you need and the appropriate amount of mix you will need. Some flavors may not be available...check with us and we can let you know availability. Our mixes, prior to any alcohol being added, will yield the following:

Group A:

▪4/1 mixes yield approximately 2.5 gallons of frozen beverages or 40 8 oz. servings or 26 12 oz. servings

Flavors: Margarita, Strawberry Daiquiri, Pina Colada, Southwestern Margarita, Cherry, Blue Raspberry, Fruit Punch, Orange, Grape

Group B:

▪5/1 mixes yield approximately 3 gallons of frozen beverages or 48 8 oz. servings or 32 12 oz. servings

Flavors: Pina Colada, Strawberry Daiquiri, Mai Tai, Orange Mango, Cherry, Cherry Limeade, Green Sour Apple, Lemon Lime, Orange Dreamcicle, Pina Colada, Strawberry Banana, Watermelon, Blue Raspberry, Cherry Bomb, Hawaiian Punch, Grape, Strawberry, Strawberry Kiwi, Lemonade

▪7/1 mixes yield approximately 4 gallons of frozen beverages or 64 8 oz. servings or 42 12 oz. servings.

Flavors: Lemon Gold Margarita, Lime Margarita, Strawberry Margarita, Peach Bellini, Blue Hawaiian, Red Peach Bellini, Rum Runner

Group C:

▪5/1 mixes yield approximately 6 gallons of frozen beverages or 96 8 oz. servings or 64 12 oz. servings

Flavors: Cherry, Lemonade, Mango, Lemon Lime, Watermelon, Orange, Pina Colada, Blue Raspberry, Root Beer, Pineapple, Grape, Black Raspberry, Banana, Cola

Q. Can we return mixes?

A. Yes, you can return unopened mixes for a refund. You only pay for what you use/open. We cannot accept returns for mixes that have been opened.

Q. Do I need to add ice to the machine?

A. No ice! The machine does not need ice, nor should you add ice. The machine's process coupled with the right amount of water and slush concentrate will turn the mix into a nice frozen beverage drink.

Q. Can I add fruit or ice to the slush mix or tanks?

A. No. Please do not add anything to the tanks other than the slush mix. Adding fruit, ice, or other materials can cause damage to the augers or motors. Replacing a single auger runs about \$260, so we ask that you not add foreign materials into the tanks.

Q. How long is the rental period?

A. We will work with you to accommodate your needs, but generally we will drop it off on the day of your event and pick it up either following your event or the next day. Please note that overnight rental does not mean the rental is for a full 24 hours.

Q. Where can we position the equipment?

A. Our machines are commercial grade and heavy – approximately 145 lbs. for the dual tank and approximately 50 lbs. for the single tank machine. We deliver the dual tank machine on a wheeled cart that we generally roll into your desired location. If the single tank machine is rented, we do not bring a cart and you will need to provide a secure and stable table suitable to support it. If stairs, rough terrain, or obstacles are involved, you will need to help us in moving the cart and equipment into place.

Q. How soon should I start making the frozen beverages?

A. On the day of your event, the sooner you can get started, the better. That ensures that the mix is frozen down and ready when your guests arrive.

Q. And for fun, how is a slushy made?

A. Making a frozen beverage is hard work, for any machine, to get the mix to the ideal serving temperature of 26.6° Fahrenheit, which is below freezing! Slush is made by a mixture of sugar and water. To prevent the mixture from freezing solid, there must be between 12% and 22% sugar present in the solution. Too much sugar and the mix does not freeze, making a nice cold drink, but not a slushy; too little sugar, the mix freezes solid causing damage to the augers. The sugar acts as the perfect antifreeze in the solution, along with the augers, so that the sugar and water molecules bond together

before the water gets a chance to freeze. In this way, a soft, wet slush mixture is formed. And because the machine has to chill the mix below freezing, it has to work extra hard when the temperature and humidity are high, especially in the summer months.

JillyBean

Ice Cream, Margarita, & Cotton Candy

Machine Rentals

www.jillybeanicecream.com

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