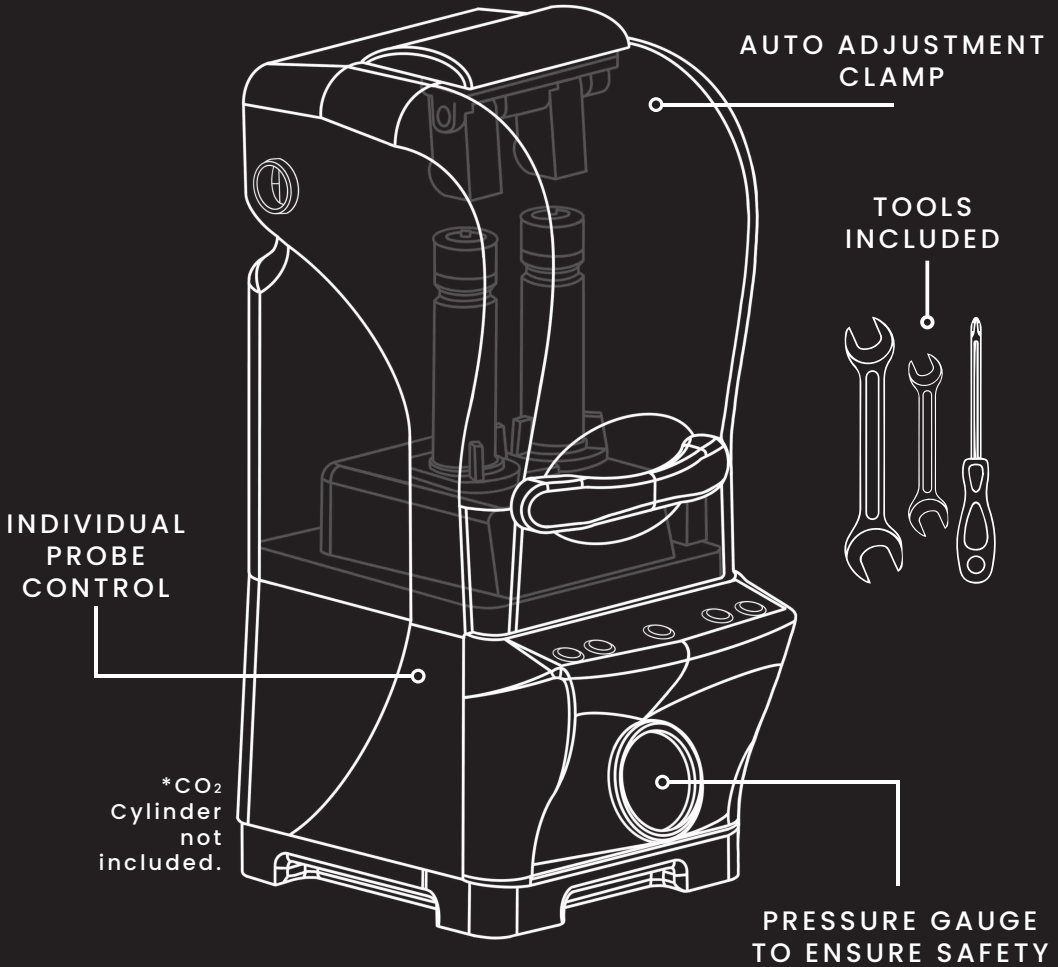


J E T C H I L L

QUICK START GUIDE

WELCOME



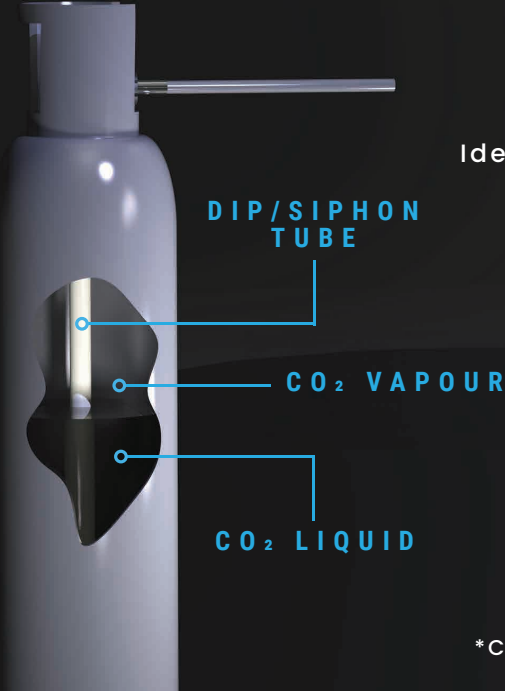
CONTROL DASHBOARD



CO₂ SYSTEM SETUP

FOOD GRADE LIQUID CO₂ CYLINDER WITH DIP/SIPHON TUBE MUST BE USED

Food grade liquid CO₂ cylinder should not be stored in direct sunlight.



Ideal temperature range
for cylinder storage

15°C to 23°C
59°F to 73°F

If not adhered to,
cylinder pressure
will increase and
reduce efficiency.

*CO₂ Cylinder not included.

INDICATOR LIGHTS



ON STANDBY



CYCLE COMPLETE



ICE CHARGING

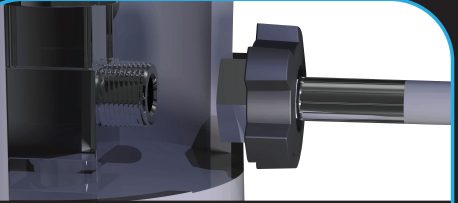


LID NOT CLOSED

QUICK START



1 Screw the CO₂ hose to the machine using the wrench supplied.



2 Screw the CO₂ hose to the gas cylinder, ensuring it's airtight.



3 Insert powerchord into the power supply and plug into the mains.



4 Turn the cylinder and power on. You will see the pressure gauge rise.



5 You must prime the machine by pressing the 'dual fire' button until dry ice is made.



6 Place drinkware on top of the probes and close the lid.

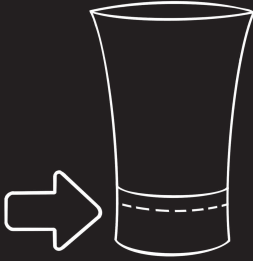


7 Press 'normal' to individually charge. Or Dual Fire for x2 glasses.



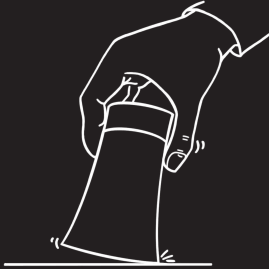
8 'Boost' allows you to custom charge until you release the button.

BEST PRACTICE



Don't overcharge glass
fill chamber 3/4 full

FILL CHAMBER



Always tap glass after
charging to remove
excess dry ice

REMOVE EXCESS



Wipe probes with dry
cloth to remove
excess moisture

MAINTENANCE

AFTER USE



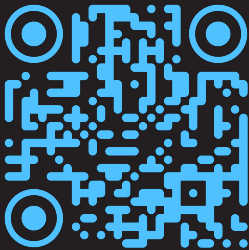
After use, turn the cylinder off and purge the machine by pressing the 'Dual Fire' button, until the gauge returns to the zero pressure.

Then disconnect the hose and power cord.

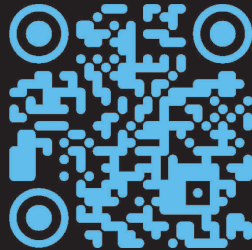
NEED MORE INFORMATION?

SCAN FOR HELP

JETCHILL PROVIDES A 12 MONTH GUARANTEE FOR HELP AND INFORMATION PLEASE CONTACT INFO@JETCHILL.COM



VIDEO TUTORIAL



FULL MANUAL