

BEVERAGE FOUNTAINS

Beverage fountains are designed to circulate clear beverages. Use of beverages with pulp, seeds, fruits, rinds, etc. will restrict the flow of beverage and may give unsatisfactory results. Use of ice cream or other foamy punches may also restrict the flow of the beverage.

OPERATING INSTRUCTIONS

Pour approximately two quarts of beverage in lower reservoir and turn switch to ON. If beverage does not circulate within one minute, turn switch to OFF for 10 seconds. Repeat this procedure several times until beverage flows freely.

If this procedure fails, pour beverage in top reservoir, with switch in ON position until pump is activated.

IMPORTANT: Do not run fountain dry. Do not immerse base of fountain in water.

CLEANING INSTRUCTIONS:

After use, empty out remaining beverage and fill lower reservoir with two gallons of warm water and let circulate for five minutes. Empty the unit and repeat again.

DO NOT use scouring pads or any type of abrasive for cleaning. **DO NOT** take unit apart.

HELPFUL HINTS

To chill a beverage, use chunks of ice in the bowl, ice cubes in a plastic bag, or several pieces of dry ice in the bowl.

Pre-cool beverage whenever possible to at least 36 degrees before adding to fountain.

When using carbonated beverages pre-chill to at least 36 degrees before adding to fountain. To avoid dilution, place bags of ice enclosed in plastic in the fountain. Carbonation will dissipate after 10-20 minutes of re-circulating in the fountain. It is advisable to add smaller quantities of mixtures to the fountain from time to time to maintain carbonation.

To obtain the best results from your rental fountain, follow the above instructions carefully.

If problems not covered above are encountered, contact your professional party rental center.

REMEMBER, you are renting this equipment. Be sure your rental center explains the terms of your rental contract so that you are familiar with any damage or additional cleaning charges.