



BEVERAGE FOUNTAIN

Beverage fountains are designed to circulate clear beverages. Pulp, seeds, fruit, foam or ice cream will restrict the flow of beverage and yield unsatisfactory results.

OPERATION

Pour two quarts of beverage in lower reservoir of the fountain. Turn switch to "ON".
If beverage does not circulate within one minute, turn switch to "OFF" for 10 seconds.

Repeat this procedure until beverage flows freely. If this fails, with switch in "ON" position, pour beverage into top reservoir until pump is activated.

NOTE: DO NOT run fountain dry. DO NOT immerse base of fountain in water.

BEVERAGE TIPS

Chill beverages with ice cubes in a plastic bag or with chunks of ice in fountain bowl. For best results, pre-chill beverages to 36° before adding to fountain. Maintain carbonation (bubbles) by adding small amounts; carbonation dissipates in 10-20 minutes of recirculation.

CLEANING

Empty remaining beverage and fill lower reservoir with two gallons of warm water. Let water circulate for five minutes. Empty the fountain and repeat.

NOTE: DO NOT use scouring pads or any type of cleaning abrasives. DO NOT take fountain apart.

SUGGESTIONS

Be a hospitable and responsible host – serve food with all alcoholic beverages.

Measure liquor in beverages.

Serve non-alcoholic beverages too.

Prevent guests who have had too much to drink from driving.



CAUTION



DO NOT run fountain dry.
DO NOT immerse base of fountain in water.
DO NOT use scouring pads or cleaning abrasives on the fountain.
DO NOT take fountain apart.