

BEVERAGE FOUNTAIN SET-UP AND OPERATION INSTRUCTIONS

This beverage fountain is designed to circulate ONLY clear beverages. Use of liquids with fruit, pulp, seeds, rind, etc. will restrict the flow of liquid and may give unsatisfactory results. Use of ice cream or other foamy punches may also restrict the flow of the beverage.

Warning, please:

- Do not run the fountain pump without liquid in the system.
- Carry fountain by base only.
- Do not disassemble fountain unless you have been authorized to do so.
- Do not use scouring pads or any type of abrasive cleaner.
- Do not immerse the base of fountain.

Set-Up

Set on sturdy level surface. Pour approximately two quarts of pre-chilled beverage into lower reservoir. Turn switch to ON. Beverage should circulate within a minute. If beverage does not flow, retry after 10 seconds. You will hear the pump running. Add more pre-chilled beverage to fill approximately full. Hanging beads may need jiggled to allow the flow of liquid through the small holes. Pre-cool beverage thoroughly to 36 degrees, before adding to fountain.

General Cleaning Instructions

Turn fountain off when done, empty out remaining beverage and fill lower bowl with approximately 2 gallons of warm water and turn power switch on. Let water circulate for 2-3 minutes. Empty out fountain and wipe off outside surface.

**WARNING! DO NOT IMMERSE BEVERAGE FOUNTAIN IN WATER!
!! DO NOT DISASSEMBLE BEVERAGE FOUNTAIN !!**

Helpful Hints

1. To chill a beverage, try acrylic ice cubes, frozen fruit pieces, chunks of ice, ice cubes in a plastic bag, or dry ice in the bowl to avoid dilution.
2. When using carbonated beverages pre-chill as above. Carbonation will dissipate after 10-20 min. It is advisable to add smaller quantities of mixtures to the fountain from time to time to maintain carbonation.
3. If using champagne in fountain, add small amounts of ginger ale to add fizz.

If you have any questions, please call us at 800-422-0838.