

Beverage Fountains



Beverage fountains are designed to circulate clear beverages. Use of beverages with pulp, seeds, fruit, rind, 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 ON. If beverage does not circulate within one minute, turn switch to OFF for 10 seconds. Repeat until beverage flows freely.

If this procedure fails, pour beverage in top reservoir, with switch in ON position until pump is activated.. **DO NOT RUN FOUNTAIN DRY.**

CLEANING INSTRUCTIONS:

After use, empty out the remaining beverage and fill lower reservoir with two gallons of warm water. Let it circulate for five minutes. Empty the unit and repeat again. **DO NOT IMMERS**E base of fountain in water. Do not use scouring pads or any type of abrasive cleaner. Do not take unit apart.

HELPFUL HINTS:

1. 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.
2. Pre-cool beverage whenever possible to at least 36 degrees before adding to fountain.
3. When using carbonated beverages pre-chill as above. To avoid dilution, place bags of ice enclosed in plastic in the fountain. Carbonation will dissipate after 10-20 min. 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.
4. If using champagne in fountain, add small amounts of ginger ale to add fizz.

