

# Beverage Fountain Safe Use Procedures

## BEVERAGE FOUNTAINS

Beverage fountains are designed to circulate clear beverages. Use of beverages with pulp, seeds, fruit, rinds, etc. will restrict the flow of the 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 gallons of beverage in lower reservoir and turn switch to **ON** position until pump is activated. 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, so 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.