

BEVERAGE FOUNTAINS

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

Operating Tips

Pour a minimum of two gallons of beverage in lower reservoir of fountain. Plug into a grounded outlet and turn switch to “on”. If beverage does not circulate add more liquid or push “reset” button on the Ground Fault Interrupter (GFI) attached to the electrical cord. Do not fill the basin to the top.

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

Note: **DO NOT** over tighten the top bowl for it will prevent the fluid to flow.

Beverage Tips

- Chill beverages with ice cubes in a plastic bag or with chunks or ice/dry ice in fountain bowl.
- Pre-chill beverages to 36 degrees F. before adding to the fountain.
- Maintain beverage carbonation by adding small amounts; carbonation dissipates in 10-20 minutes of recirculation.

Quantities

Champagne: 1 case / 12 bottles for 80 drinks
Liquor : 21-28 drinks per quart of liquor
Punch : (32) 3 oz. drinks per gallon
Napkins : 2-3 per person

Cleaning Tips

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** dismantle fountain.

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

UNDERSTAND YOUR RENTAL CONTRACT. KNOW YOUR RESPONSIBILITY FOR THE EQUIPMENT YOU HAVE RENTED.

Have an enjoyable party!