

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 2 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 THE SWITCH IN THE “ON” POSITION, POUR BEVERAGE INTO TOP RESEVOIR UNTIL PUMP IS ACTIVATED

***NOTE:** DO NOT RUN FOUNTAIN DRY. DO NOT IMMERSE BASE OF FOUNTAIN IN WATER.

BEVERAGE TIPS

CHILL WITH ICE CUBES IN A PLASTIC BAG OR WITH CHUNKS OF ICE/ DRY ICE IN FOUNTAIN BOWL. PRE-CHILL BEVERAGE TO 36 DEGREES BEFORE ADDING TO FOUNTAIN. MAINTAIN CARBINATION BY ADDING SMALL AMOUNTS; CARBINATION 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 – 30Z 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 5 MINUTES. EMPTY FOUNTAIN AND REPEAT.

***NOTE:** DO NOT USE SCOURING PADS OR ANY TYPE OF CLEANING ABRASIVES. DO NOT TAKE FOUNTAIN APART.

BE A HOSPITABLE (AND RESPONSIBLE) HOST

SERVE FOOD WITH ALL ALCOHOLIC BEVERAGES
MEASURE LIQUOR IN BEVERAGES
SERVE NON-ALCOHOLIC BEVERAGES, TOO
PREVENT GUEST WHO HAVE HAD TOO MUCH TO DRINK FROM DRIVING.