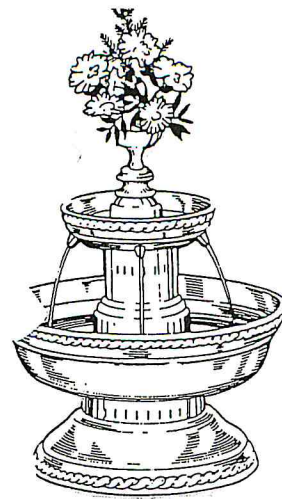


Beverage Fountains



Beverage fountains are designed to circulate clear beverages. Use of beverages with pulp, seeds, fruit, rinds, 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

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.

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. It is advisable to add smaller quantities of mixtures to the fountain from time to time to maintain carbonation.

Follow the instructions given to you carefully. If any problems are encountered, please contact One Stop Party Shop at 281-338-9898.