

# 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 two 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 switch in "On" position, pour beverage into top reservoir until pump is activated.

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

## Beverage Tips

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

Contact your local rental center if you have problems operating the beverage fountain.

## Quantities

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

## Cleaning Tips

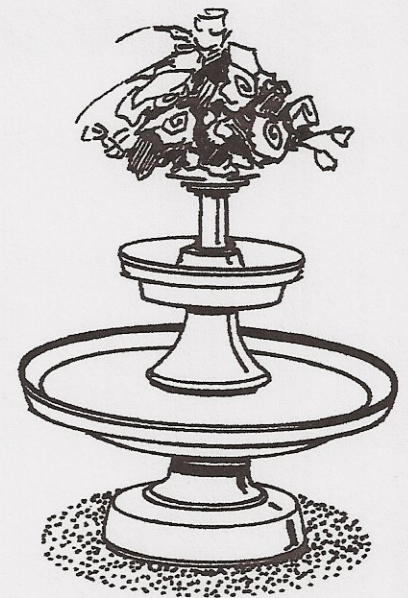
Empty remaining beverage and fill lower reservoir with two gallons of warm water.  
Let water circulate for five minutes. Empty the fountain and repeat.

NOTE: DO NOT use scouring pads or any type of cleaning abrasives.  
DO NOT 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 guests who have had too much to drink from driving

Consult your rental center for additional equipment and accessories for your event.



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

These guidelines and tips are common-sense suggestions designed to promote beverage fountain efficiency and safety. Compiled from literature of leading experts in the field, they are believed to be reliable, and are offered as suggestions and illustrations to deal principally with common practices and conditions encountered in the use of beverage fountain equipment. The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplant or replace other additional precautionary measures to cover usual or unusual conditions or situations where common sense might otherwise dictate. Accordingly, the American Rental Association and its member firms disclaim all liability for, and make no warranty or guarantee of, the accuracy or applicability of this information in any situation.



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