

BEVERAGE FOUNTAIN

Operating

SIZE MACHINE BY GALLONS	AMOUNT LIQUID IN QUARTS
3	6
5	10
7	14

Pour the liquid into the lower reservoir. Turn the power switch to on position. Wait one minute for the beverage to circulate freely.

IF BEVERAGE DOES NOT CIRCULATE FREELY:

Turn machine off, wait ten(10) seconds and turn machine on again. Repeat several times until beverage flows.

IF BEVERAGE STILL DOES NOT CIRCULATE FREELY

While machine is on, pour beverage into top reservoir until the pump is activated.

ADJUSTING SPEED OF FOUNTAIN

If the flow of the beverage is too slow or too fast, adjust the flow with a screwdriver through a ½" inch hole located in the upper part of the motor cover. If your fountain has a waterfall, taking off the waterfall cover and turning the screw located inside the waterfall main body may also adjust the flow.

CLEANING

1. Empty remaining beverage and fill lower reservoir with at least two (2) gallons of warm water and three (3) to four (4) tablespoons of baking soda.
Let circulate for ten (10) minutes.
2. Empty and repeat again.
3. For sanitary conditions, the fountain must be dismantled. Take each piece apart until you reach the pump. Clean all parts, including the bowls with a mild detergent. Do not use scoring pads or any type of abrasive.
4. After cleaning reassemble.

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BEVERAGE FOUNTAIN

(Continued)

HELPFUL HINTS

1. To Chill Beverage: Use ice in the large bowl. Always Pre-Cool the beverage whenever possible to at least 36 Degrees before adding it to fountain.
2. Carbonated Beverages: Important to Pre-Cool to 36 degrees. Carbonation will dissipate after ten (10) to twenty (20) minutes of circulation. To maintain carbonation, add small quantities of beverage.
3. Ice: To avoid dilution, place plastic bags of ice in large bowl of fountain.