

MARIANNE'S RENTALS

Special Event Solutions

BEVERAGE FOUNTAIN INSTRUCTIONS

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

OPERATING TIPS

Pour two quarts of beverage in the lower reservoir of the fountain. Turn the switch on. If the beverage does not circulate within one minute, turn the switch to 'off' for ten seconds. Repeat this procedure until the beverage flows freely. If this fails with the switch in the "on" position, pour the beverage into top reservoir until the pump is activated.

NOTE: Do not run the fountain dry. Do not immerse the 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. Chill beverages to 36° before adding it to the fountain. Maintain carbonation by adding small amounts; carbonation dissipates in 10-20 minutes of recirculation.

QUANTITIES

Champagne: 1 case/12 bottles for 80 drinks

Liquor: 21 to 28 drinks per quart of liquor

Punch: 32 3oz drinks per gallon

Napkins: 2-3 per person

CLEANING TIPS

Empty remaining beverage and fill lower reservoir with two gallons of warm water. Let the 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.