



www.maineventspartyrental.com

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## Beverage Fountain Operation

There is a \$20.00 cleaning charge that will apply to each unit that is not clean upon return.

Special Event Rentals beverage fountains are designed to circulate clear beverages. **Any quantity** of pulp, seeds, fruits, rinds, and ice cream, can create foam within the fountain which will restrict the flow of the beverage. This is not recommended.

### HOW TO OPERATE FOUNTAIN

**Test the fountain with 2 gallons of warm water before pouring in your beverage.**

1. Pour at least two gallons of beverage in lower reservoir.
2. Plug the power cord in and turn switch "ON".
3. If beverage does not circulate within one minute, turn switch "OFF" for 10 seconds. Repeat this procedure several times until the beverage flows freely.
4. If this procedure fails, pour some of the beverage into top reservoir with switch "ON" until pump is activated.

Refill the fountain or turn the fountain off when the lower reservoir is less than a quarter full. **DO NOT RUN THE FOUNTAIN DRY.**

### **BEFORE RETURNING**

- Empty fountain and fill lower reservoir with 2 gallons of warm water and let circulate for five minutes. Empty unit and repeat again. It is NOT necessary to dismantle the fountain.
- **DO NOT USE SCOURING PADS** or any type of abrasive to clean fountain.
- **DO NOT IMMERSE FOUNTAIN BASE IN WATER.**

### **FOUNTAIN HINTS**

- Pre-cool beverage whenever possible to at least 36°F before adding to fountain.
- To chill a beverage, use chunks of ice in a bowl or ice cubes in a plastic bag (to prevent diluting the beverage).
- When using a carbonated beverage pre-chill to at least 36°F before adding to fountain. Carbonation will dissipate after 10-20 minutes of circulating in the fountain. It is advisable to add smaller quantities of mixtures to the fountain from time to time to maintain carbonation.

**DO NOT USE LIQUIDS WITH PULP!  
DAMAGE WILL RESULT!**

### **NON-ALCOHOLIC PUNCH**

- \* 2 Cans (12oz) Frozen Orange Juice
- \* 2 Cans (12oz) Frozen Lemonade
- \* 8 Bottles (12oz) Plain Water
- \* 2 Cups Grenadine
- \* Juice of 3 Fresh Lemons
- \* 3 qt. Ginger Ale (chilled)

For a more decorative effect, add fresh or frozen cranberries and/or thin slices of orange or Frozen beverage rings.

*If you have questions with the operation of this equipment,  
we can be reached at 740-322-6355 during  
normal business hours,*

***THANK YOU FOR RENTING FROM  
MAIN EVENTS PARTY RENTAL.  
HAVE A TERRIFIC EVENT***