

# Champagne Fountain Instructions

## Operation:

1. Pour a minimum of 7 gallons of liquid into the lower reservoir and turn the switch to ON. If the beverage does not circulate within one minute turn the fountain off for ten seconds.
2. Repeat this procedure several times until the beverage flows freely.

## Safety Precautions

- Do **NOT** use anything with pulp in the fountain.
- Never run fountain dry.
- Never immerse the base in water.

## Cleaning

After use, empty remaining beverage and fill lower reservoir with at least two gallons of warm water and let run until clear of all product. Let circulate for ten minutes then empty and repeat again. Do not use scouring pads or any type of abrasive.

## Tips

Always pre-cool the beverage whenever possible before adding it to the fountain. To help keep the beverage cold while in the fountain, place several pieces of dry ice in the large bowl. Carbonation will dissipate after ten to twenty minutes of circulation. It is advisable to add smaller quantities of mixtures to the fountain from time to time to maintain carbonation.