

Champagne Fountain

Instructions

NEVER RUN FOUNTAIN DRY OR IMMERCE BASE IN WATER!!

DO NOT USE ANY LIQUID THAT CONTAINS PULP, SEEDS, FRUIT, RINDS, ETC!!

Assembly and Operations Instructions

- 1. Place fountain on sturdy, level surface
- 2. Pour a minimum of 10 quarts of pre-chilled beverage into lower level reservoir
- 3. Plug fountain into outlet
- 4. Turn control switch to "ON" and watch the beverage flow

Troubleshooting

Fountain does not circulate any beverage:

Check to make sure the intake holes at the bottom of the motor cover are at the bottom of the bowl. Fountain will typically require up to a minute for the beverage to flow properly. Turn the switch "OFF" for ten seconds and repeat until the beverage flows correctly.

Beverage runs too slow or too fast:

Adjust the flow with a screwdriver through a $\frac{1}{2}$ " hole located in the upper part of motor cover.

Waterfall will not flow correctly:

To adjust, remove the waterfall cover and turn the screw located inside the waterfall main body. Also, to ensure proper flow through all the holes of the waterfall, be sure the fountain is on a study, level surface.

Helpful Hints

To chill a beverage, use ice in the main bowl, dry ice, or acrylic ice cubes. Always precool the beverage whenever possible to at least 36° Fahrenheit before adding it to the fountain. When using carbonated beverages, pre-chill to as least 36° Fahrenheit before adding it to the fountain. To avoid dilution, use acrylic ice cubes or frozen fruit pieces. Carbonation will dissipate after 10-20 minutes of operation. It is advisable to add smaller quantities of mixtures to the fountain from time to time to maintain carbonation.

Machine operates best when plugged in on its own breaker A 110 outlet is required to operate