



EAGLE RENTAL™

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Beverage Fountains

Beverage Fountains are designed to circulate clear beverages only. Beverages with pulp, seeds, fruit, rinds, etc. will not flow through fountain. If you choose to use a beverage with any of the above, you must strain in cheesecloth before pouring in fountain. It's best to use some carbonated beverage in your fountain to eliminate foaming, but you don't have to. Beverage Fountains do not chill beverage; only circulate beverage.

OPERATING INSTRUCTIONS:

****** DO THIS IMMEDIATELY WHEN YOU ARRIVE AT YOUR EVENT LOCATION!******

TO ENSURE FOUNTAIN IS WORKING PROPERLY BEFORE YOUR EVENT, DO A PRACTICE RUN. Fill bottom reservoir about 75% full and turn switch ON. If beverage does not circulate within one minute, turn switch OFF for 10 seconds. Repeat this procedure several times until beverage flows freely. If this procedure fails, pour beverage in top reservoir with switch in ON position until pump is activated. If beverage does not flow through top reservoir, run fingers along spouts.

*******WHEN READY TO USE FOR EVENT, repeat steps above!*******

IMPORTANT:

- Do not run fountain dry.
- Do not immerse base of fountain in water.
- **Do not take fountain apart or unscrew any screws or other objects on fountain.**

CLEANING INSTRUCTIONS:

- After use, empty out remaining beverage and fill lower reservoir with 3 gallons of HOT water; let water circulate for five minutes. Empty the unit and repeat again.
- Do not use scouring pads or any type of abrasive for cleaning. **DO NOT take unit apart.**

HELPFUL HINTS:

- To chill a beverage, use chunks of ice in the bowl or several pieces of dry ice.
- Pre-cool beverage whenever possible to at least 36 degrees before adding to fountain.