



# KARL'S

## EVENT RENTAL

7000 South 10<sup>th</sup> Street  
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### Operating Tips

1. Beverage fountains are designed to circulate clear beverages. Pulp, seeds, fruit, foamy punches, or ice cream will restrict the flow of the beverage, causing unsatisfactory results.
2. Pour two quarts of beverage in the lower reservoir of the fountain. Turn the switch to "ON," and if beverage does not circulate within one minute, turn the machine off for ten seconds. Repeat this process until the beverage flows freely.
3. If this fails, turn the fountain on and pour the beverage in the top reservoir until the pump is activated.
4. Never run the fountain dry, and never immerse the base of the fountain in water.

### Beverage Tips

1. The machine is not designed to chill beverages, so make sure your drink is cold before putting it into the fountain.
2. Chill beverages with ice cubes in a plastic bag, or with chunks of ice or dry ice in the fountain.
3. It is recommended to chill beverages to 36 degrees Fahrenheit before adding them to the fountain.
4. If your beverage is carbonated, it is a good idea to add small amounts every few minutes because carbonation will go down after being circulated in the fountain after ten to twenty minutes.



### Cleaning Tips

1. Empty the remains of the beverage and fill the reservoir with warm water. Let the water circulate five minutes, then empty it and repeat this process.
2. Never use any abrasive cleaning devices, and never take the fountain apart.

