

REDI RENTAL

Beverage Fountains



*****NO PULP, IT WILL NOT GO THROUGH THE FOUNTAIN*****

OPERATIONAL TIPS

1. Pour two quarts of beverage in lower reservoir of fountain.
2. Turn switch to "on".
3. If beverage does not circulate within one minute, turn switch to "off" for 10 seconds. Repeat this procedure until beverage flows freely. If this fails, with the switch in the "on" position, pour beverage into top reservoir until pump is activated.

BEVERAGE TIPS

1. Chill beverages with ice cubes in a plastic bag or with chunks of ice/dry ice in fountain bowl.
2. Pre-chill beverages (including carbonated beverages) to 36°F before adding to the fountain.
3. Maintain carbonation by adding small amounts: carbonation dissipates in 10-20 minutes of recirculation.

QUANTITIES

Champagne: 1 case/12 bottles for 80 drinks

Liquor: 21 to 28 drinks per quart of liquor

Punch: 32-3 oz drinks per gallon

Napkins: 2-3 per person

CLEANING TIPS

1. Empty remaining beverage and fill lower reservoir with two gallons of warm water.
2. Let water circulate for five minutes. Empty the fountain and repeat.

NOTE: Do not use scouring pads or any type of cleaning abrasives. Do not take the fountain apart.

For questions or additional help you can call us during store hours at **231-737-7368** or after hours at **231-740-5622**

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