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Champagne Fountain Operating Instructions



Beverage fountains are designed to circulate clear liquids. DO NOT USE LIQUIDS WITH PULP IN FOUNTAIN. THIS COULD BURN UP PUMP MOTOR.

SET UP

- **Place Fountain on Sturdy, Flat, Level Surface Such as a Table**
- **Plug Fountain into Grounded Outlet**
- **Pour approximately two quarts of pre-chilled beverage into lower reservoir.**
- **Turn switch to ON. Beverage should circulate within a minute.**
- **If beverage does not flow, retry after 10 seconds. You will hear the pump running. Add more pre-chilled liquid to fill approximately 3/4 full.**
- **Hanging beads may need to be jiggled to allow the flow of liquid through the small holes.**

**DO NOT RUN FOUNTAIN WITHOUT LIQUID IN THE SYSTEM.
DO NOT IMMERSE THE BASE OF FOUNTAIN IN WATER.**

CLEAN UP

- **After use, empty any remaining beverage and fill lower reservoir with two gallons of warm water. DO NOT USE SOAPY WATER.**
- **Let circulate for 5 minutes. Carefully empty the unit.**
- **Do not dismantle the fountain or use scouring pads or abrasive cleaners.**

SERVING TIPS

- **Start with pre-chilled ingredients.**
- **Carbonated beverages will foam as the liquid circulates. The foam will subside after 10-20 minutes.**
- **Add more cold carbonated beverages in small amounts to maintain carbonation.**
- **Arrange fruit, flowers, and leaves to top of fountain.**

CONTACT US FOR ANY QUESTIONS. 510-601-6900