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Wine Fountain

SAFETY HINTS

1. **Do not** run dry
2. **Do not** immerse in water
3. **Do not** use pulpy juices or egg white drinks.
4. The unit requires only 135 watts, however, do not plug into an overloaded circuit as this would destroy the pump.
5. Make sure fountain is level.
6. If using straight champagne, pour slowly to avoid an air lock which would stop the flow of liquid.
7. **Do not** run over three ours continuously.
8. Never tip bowl more than 90 degrees.
9. Use only pieces of fruit that will float.

OPERATION

1. Pre-chilling both bowl and previously mixed beverage is advisable.
2. Place ice or dry ice in large bowl and add previously mixed liquid.
3. Plug extension into 110 volt outlet with ground.
4. Turn on pump switch on base.
5. More beverages may be added while pump is operating. Champagne is best added one or two bottles at a time.

CLEANING

1. Empty all liquid from bowl.
2. Put approximately 1 gallon warm water with 1tbsp of bicarbonate of soda in bowl.
Let run for at least ½ hour.
3. Empty liquid.
4. Put approximately 1 gallon warm water in bowl. Let run until all tubes are flushed out.
5. Empty liquid and dry with paper towel.
6. **Do not** dismantle fountain.