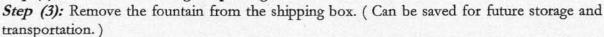
ASSEMBLY AND OPERATING INSTRUCTIONS



Step (1): Remove and unwrap the fountain accessory from the top of the box.

Step (2): Locate the small bag of spare light bulbs and save for later use.



Step (4): IMPORTANT! Check and remove any leftover packaging that may interfere with the normal operation of the fountain.

Step (5): Screw the top accessory (Floral Top Cup, Complete Statue, Complete Waterfall) onto the white main rod in the stabilizer bowl at the top of the fountain.

Step (6): Once the fountain is assembled, place it on a sturdy, level surface and pour a minimum of six quarts for a three gallon, ten quarts for a five gallon, fourteen quarts for a seven gallon, and eighteen quarts for a ten gallon of a pre-chilled beverage into the lower reservoir.

Step (7): Plug the fountain into an outlet. (lights will come on automatically)

Step (8): Turn the control switch to "ON" and watch the beverage flow.





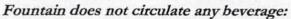






Important Note: NEVER RUN FOUNTAIN DRY OR IMMERSE THE BASE IN WATER!!!

TROUBLESHOOTING



Check to make sure the intake holes at the bottom of the motor cover are at the bottom of the bowl. Fountain will typically require up to a minute for the beverage to flow properly. Turn the switch "OFF" for ten seconds and repeat until the beverage flows correctly.

Beverage runs too slow or too fast:

Adjust the flow with a screwdriver through a ½" hole located in the upper part of the motor cover.

Waterfall will not flow correctly:

To adjust, remove the waterfall cover and turn the screw located inside the waterfall main body. Also, to ensure proper flow through all the holes of the waterfall, be sure the fountain is on a sturdy, level surface.

> If you continue to experience problems call Customer Service at (800) 523-4586

HELPFUL HINTS

To chill a beverage, use ice in the main bowl, dry ice or acrylic ice cubes. Always pre-cool the beverage whenever possible to at least 36° Fahrenheit (2° Celsius) before adding it to the fountain. When using carbonated beverages, pre-chill to at least 36° Fahrenheit (2° Celsius) before adding it to the fountain. To avoid dilution, use acrylic ice cubes or frozen fruit pieces. Carbonation will dissipate after ten to twenty minutes of operation. It is advisable to add smaller quantities of mixtures to the fountain from time to time to maintain carbonation.













1140 North American Street Philadelphia, Pennsylvania 19123-1514 Web: www.ApexFountains.com — email: Info@ApexFountains.com

DISASSEMBLY AND CLEANING INSRUCTIONS

Step (1): Turn the fountain control switch to "OFF".

Step (2): Empty the remaining beverage.

Step (3): Fill the lower reservoir with at least two to three gallons of warm water and three to four tablespoons of baking soda. Let circulate for five to ten minutes. This will help to break down the crystallized sugar allowing the fountain to be free of obstruction. Empty and repeat again.

Step (4): Remove the top accessory from the fountain.

Step (5): Unscrew the large stainless steel nut and remove the stabilizer bowl.

Step (6): Remove the large white gasket and spout bowl.

Step (7): Remove the motor cover (may be two pieces) to expose the pump.

Step (8): Clean the filter on the pump.

Step (9): CLEAN ALL PARTS THOROUGHLY, including the bowls, with a mild detergent. Do not use scouring pads or any type of abrasive. This should be done after each use.

Step (10): After cleaning the fountain and allowing it to dry completely, reassemble the fountain exactly the way it was taken apart and your fountain is ready for its next use.





PUNCH RECIPES

For Ease In Serving And To Enhance A Buffet Table Or An Hors D'oeuvre Table, Nothing Measures Up To A Good Punch. If Properly Made, Punch Is As Tempting As



- 1 Pint Very Strong Tea
- 2 Bottles (56 oz.) Club Soda Mix thoroughly. Pour over large piece of ice, adding soda last. Decorate with fruit.



- 1 Fifth of Bourbon
- 8 oz. Unsweetened Pineapple Juice
- 8 oz. Unsweetened Grapefruit Juice
- 4 oz. Fresh Lemon Juice
- 2 Bottles of 7UP Or Sprite

Pre - chill ingredients. Mix in bowl, adding 7UP or Sprite last. Decorate with fruit.

CALIFORNIA PUNCH

3 qt. Ginger Ale (Chilled)

Float orange slices on top. Add cherries.

1/2 Gallon Orange Juice

2 Cups Grenadine

Juice of 3 Fresh lemons

- 1/2 Gallon Pineapple Juice
- 1/2 Gallon Lime Juice
- 2 Bottles Ginger Ale
- 2 Bottles Light Or Dark Rum
- 1/2 LB. Sugar Float fresh sliced fruit in bowl. Add ice to chill.



- 1 Gallon Pineapple Juice
- 6 oz. Lime Juice
- 2 Bottles Vodka
- 2 Bottles 7UP
- 1 Bottle Brandy
- 1 Bottle Soda

Add ice cubes to chill & decorate with fruit

VODKA PUNCH

- 1 qt. Cranberry Juice Cocktail
- 1 can (6 oz.) Frozen Lemonade
- 2 cups (16 oz.) Vodka
- 1 1/2 qt. (48 oz.) 7UP Or Sprite Chilled Combine first 3 ingredients in punch bowl. Slowly add 7UP or Sprite. Add ice.

CHAMPAGNE PUNCH

- 1/3 Part Chablis
- 1/3 Part Champagne
- 1/3 Part Ginger Ale Or Sprite Chilled

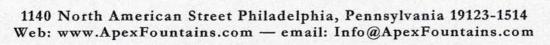
Ice Cubes To Chill

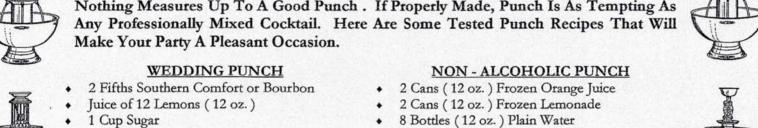
BERRY CITRUS PUNCH

- 4 Gallons Mix Berry Punch
- 1 Gallon Orange Juice Garnish with sliced fresh fruit, floating in fountain bowl. Add ice to chill.



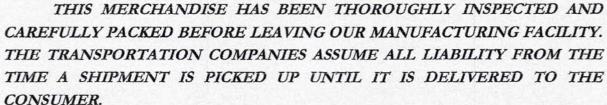




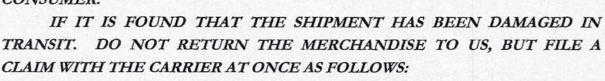


FOR YOUR PROTECTION, PLEASE READ AND OBSERVE THE FOLLOWING INSTRUCTIONS





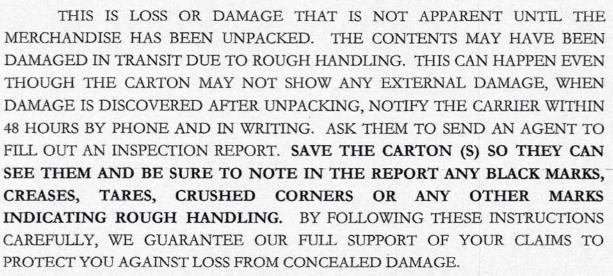






CONCEALED LOSS OR DAMAGE:







VISIBLE LOSS OR DAMAGE:



ANY EXTERNAL EVIDENCE OF LOSS OR DAMAGE MUST BE NOTED ON ALL COPIES OF THE FREIGHT BILL AND SIGNED BY THE DRIVER. FAILURE TO ADEQUATELY DESCRIBE SUCH EXTERNAL EVIDENCE OF LOSS OR DAMAGE MAY RESULT IN THE CARRIER REFUSING TO HONOR A DAMAGE OR LOSS CLAIM. THE CARRIER WILL SUPPLY THE FORM REQUIRED TO FILE SUCH A CLAIM.







** DO NOT RETURN MERCHANDISE TO US FILE YOUR CLAIM AS ABOVE **



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