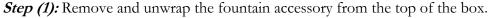
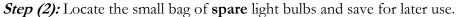
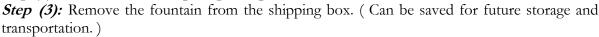
### ASSEMBLY AND OPERATING INSTRUCTIONS



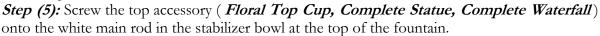


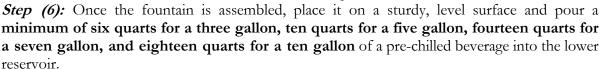


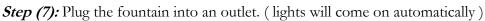




Step (4): IMPORTANT! Check and remove any leftover packaging that may interfere with the normal operation of the fountain.







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







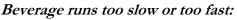
# Important Note: NEVER RUN FOUNTAIN DRY OR IMMERSE THE BASE IN WATER!!!

### TROUBLESHOOTING



### Fountain does not circulate any beverage:

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.



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



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



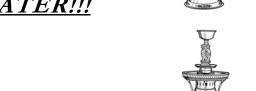
To chill a beverage, use ice in the main bowl, dry ice or acrylic ice cubes. Always pre-cool the beverage whenever possible to at least 36° Fahrenheit (2° Celsius) before adding it to the fountain. When using carbonated beverages, pre-chill to at least 36° Fahrenheit (2° Celsius) before adding it to 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.











### 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 Any Professionally Mixed Cocktail. Here Are Some Tested Punch Recipes That Will Make Your Party A Pleasant Occasion.

### **NON - ALCOHOLIC PUNCH**

- 2 Cans (12 oz.) Frozen Orange Juice
- 2 Cans (12 oz.) Frozen Lemonade
- 8 Bottles (12 oz.) Plain Water
- 2 Cups Grenadine
- Juice of 3 Fresh lemons
- 3 qt. Ginger Ale (Chilled) Float orange slices on top. Add cherries.

### **PARTY PUNCH**

Mix thoroughly. Pour over large piece of ice,

**WEDDING PUNCH** 

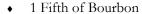
2 Fifths Southern Comfort or Bourbon

Juice of 12 Lemons (12 oz.)

2 Bottles (56 oz.) Club Soda

adding soda last. Decorate with fruit.

1 Pint Very Strong Tea



1 Cup Sugar

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

1 Gallon Pineapple Juice

6 oz. Lime Juice

2 Bottles Vodka

1 Bottle Brandy 1 Bottle Soda

2 Bottles 7UP

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

HONOLULU COOLER

### **CALIFORNIA PUNCH**

- 1/2 Gallon Orange Juice
- 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 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.

### **VODKA PUNCH**

- 1 qt. Cranberry Juice Cocktail

### **CHAMPAGNE PUNCH**

Add ice cubes to chill & decorate with fruit

- 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.





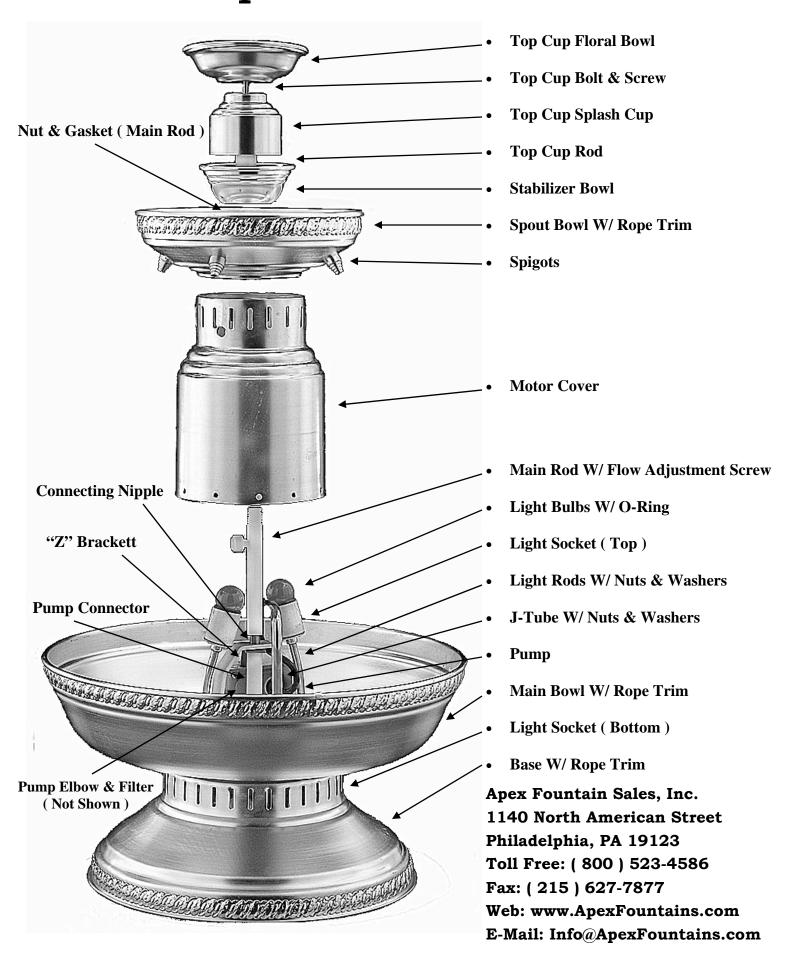




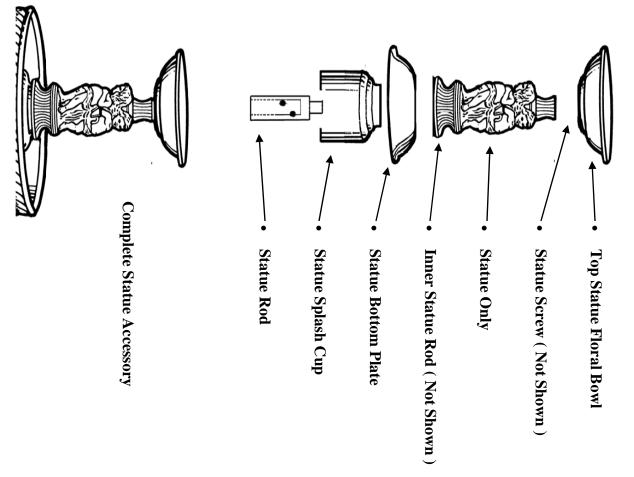


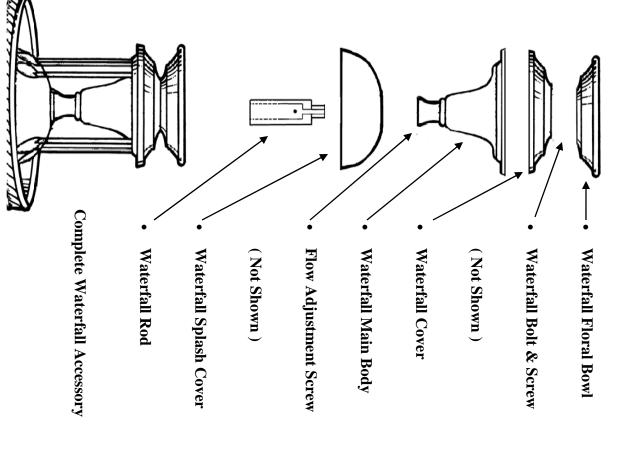
1140 North American Street Philadelphia, Pennsylvania 19123-1514 Web: www.ApexFountains.com — email: Info@ApexFountains.com

# General Apex Fountains Schematic



# General Apex Fountains Accessory Schematic





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