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# BEVERAGE DISPENSERS (Insulated)

**Volume # 2013-A**  
**Document Property of**  
**Diamond Rental ©**

- SUPPLIES**
- Beverage Dispenser 2.5, 5 or 10 Gallon
  - Dispenser Lid
  - Optional Black Spandex Cover 5 Gallon or 10 Gallon
  - Beverage of Choice
  - Ice
  - Cups



- SERVINGS**
- 2.5 Gallons  
320 Ounces  
40 - 8oz. Cups  
64 - Cups of Coffee
  - 5 Gallons  
640 Ounces  
80 - 8oz. Cups  
128 - Cups of Coffee
  - 10 Gallons  
1280 Ounces  
160 - 8oz Cups  
256 - Cups of Coffee
- \* Cup of Coffee = 5 oz.

- REQUIREMENTS**
- None

- TROUBLE SHOOTING**
- If you have any problems or concerns, please call your local Diamond Event Party Location.

- SET-UP**
- Level Surface / Table

*Sample Photo / Actual Dispenser Color/Size May Vary.*

- CLEAN-UP**
- Dispose of any remaining beverage
  - Simply rinse if a pulp or milk based beverage was served
  - Hot/Warm water run through the spigot will help avoid clogging.

- OPERATION INSTRUCTIONS**
1. Rinse and wipe out the deodorizing baking powder.
  2. Pre-heat hot beverages.
  3. Preheat container by adding boiling water for 10 minutes and then empty. (This will keep hot drinks warm for 6 hrs instead of just 2 hrs.
  4. Make sure the spigot is closed.
  5. Pour beverage of choice into dispenser.
  6. Add ice if desired.
  7. Place lid on the dispenser and clamp down with clasps.
  8. Cover with decorative spandex cover if desired.
  9. Dispense beverage from spigot on the bottom of the container.

**LOCATION**

**SALT LAKE CITY**  
 4518 South 500 West  
 801-262-2080