

Butterfly Safari

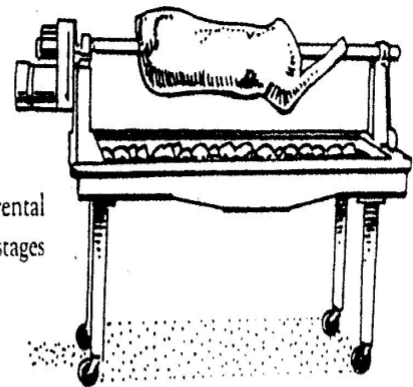
Operating Instructions



1. Insert tube marked number “1” in to the blower (the yellow part on the blower).
2. Place the “Y” joint into tube number “1.”
3. Insert tube marked number “2” onto the angled part of the “Y” joint.
4. Attach the elbow joint into tube number “2” and then proceed to attach tube marked number “3” onto the open end of the elbow joint.
5. Insert the blue tube into the open end of the “Y” joint. (The blue tube is where the butterflies come out of.)
6. Once the set up is complete now plug the butterfly safari into a power outlet. (The blower will turn on automatically.) Place the butterflies into the white tube and then they will begin to be shot out of the blue tube and sent into the air.
7. Give each participating child a net and then they can begin to catch the falling butterflies.

SAFETY NOTE: Warn children to be careful while running around to catch butterflies to ensure that they do not run into another child.

GRILLS AND ROTISSERIES



barbecue can spice up your event! Grill 40 — 60 steaks or 30 chicken halves at once with a rental barbecue or rotisserie. Use sauces or glazes to enhance the flavor (generally added in the final stages of cooking) or marinades (generally added overnight/hours before cooking).

Tips

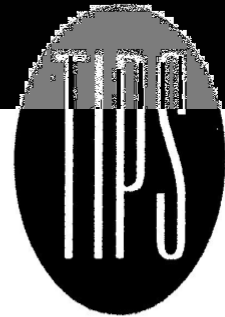
1. Cover the firebox with heavy-duty aluminum foil to reflect heat for maximum cooking and to make cleanup easy.
2. Spray the grill with cooking spray to prevent sticking.
3. Cover the firebox with a bed of gravel 1" deep to provide draft and even heat distribution.

4. Use 1/3 of the grill for a cooking area.
5. Cover the cooking area with hardwood briques for more uniform heat than lump charcoal.
6. Monitor briques to prevent flare-ups.
7. Soak briques with charcoal lighter fluid.
8. Space out 1/2" gaps on grill, or bank on back sides to collect fat.
9. Barbecue when charcoal is covered with fine ash (about 30 — 45 minutes).
10. Avoid hot zone briques during cooking or maintain temperature.
11. Position grill upright close to your tent, up to normal temperature.

Checklist:

Spit	Grill	Marinade
Tongs	Hardwood briques	Apron
Meat thermometer	Charcoal lighter fluid	Crucible
Spit brush	Wear	Sausing
Carving knife/saw	Meatery clips	Delayed food
Patula/tongs	Heavy-duty aluminum foil	Cleanup items

Consult your rental center for additional equipment and accessories for your event.



Anchor Sound System Operating Instructions



BASIC SYSTEM OPERATION

NOTE: Fully Charge Batteries Before First Use!

1. Set all Input Level Controls to minimum & Tones Controls to flat or the middle setting before turning your system on
2. Plug a wired microphone into the MIC 1 or MIC 2 jacks and/or plug an audio source into the LINE-IN jack
3. Switch POWER to ON, the red BATTERY LED will light
4. Slowly increase the Level Control for the input jacks used to the desired volume
5. Set SPEECH PROJECTION to ON for speech applications or OFF for standard applications (music & indoor use)
6. Adjust BASS & TREBLE controls to desired sound quality

For more information on the use and set up of the Anchor system please visit the following website:

http://www.anchoraudio.com/pdf/Lib_man.pdf