

CHOCOLATE FOUNTAIN



INSTRUCTIONS

STEP 1

The chocolate must be placed in the microwave on low power for 3 minutes.

STEP 2

The chocolate should be stirred with a rubber scraper and put back in the microwave, again on low power for an additional one to three minutes.

STEP 3

Carefully pour the melted chocolate into the fountain. Additional melted chocolate can be added to the fountain during use.

STEP 4

Turn the on/off switch to **ON** to start the auger. **DO NOT** start the auger before the chocolate is poured into the machine!

STEP 5

If the chocolate starts to harden, turn the heat dial to **LOW** for several minutes. **NEVER** turn the dial to high heat, as the machine will overheat.

AFTER STEP 5

The auger motor generates heat and is designed for approximately 2 to 3 hours of use. Operating the fountain for a substantially longer period or operating the fountain with the auger running and the heat on at a higher setting could cause the motor to overheat.

If the auger is turned off for more than a few minutes, the chocolate in the auger tube will harden. The auger tube will need to be cleaned before the auger can be restarted. Forcing the auger to spin with the hardened chocolate can cause damage to motor. Once auger tube is cleaned, the motor can be restarted by pressing the reset button under on/off switch.

CLEANING THE FOUNTAIN

- Warm/hot water is best to clean the fountain.
- The fountain disassembles into three parts, the auger tube, the auger, and the bowl.
- Remove the auger tube by simply pulling it up off the four stainless posts.
- Pull the auger off of the t-shaft.
- Clean all parts with hot water, the inside of the bowl can be filled with water for cleaning. **DO NOT immerse the base of the fountain in water!**



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AFTER HOURS

Call above toll free numbers and press Option 2. Please leave a message and we will respond shortly.

SKU 351-350 INCLUDES
12 lbs of chocolate

OPTIONS

Additional chocolate in dark, milk, white
Bamboo skewers



WARNING

DO NOT immerse the base of the fountain in water!



NOTE

The feet on the fountain are adjustable to allow you to level the fountain for consistent flow around the entire fountain.

The fountain must be at least 1/4" from the surface on which it sits to allow sufficient air flow to enter the base and cool the motor.

The fountain requires approximately 12 lbs of chocolate for normal use, while full capacity is 16 lbs. The chocolate that is included with this fountain is fondue chocolate and no oil is needed to gain the right consistency.