

CHOCOLATE FOUNTAIN

Includes: 12 lbs of chocolate (optional dark, white, and milk varieties), optional skewers



INSTRUCTIONS

STEP 1

Place the chocolate in the microwave on low power for 3 minutes.

STEP 2

Stir the chocolate with a rubber scraper and put back in the microwave, again on low power for an additional 1-3 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 2-3 hours of use. Operating the fountain for a substantially longer period or operating the fountain with the auger running and the heat on 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 must be cleaned before the auger can be restarted. Forcing the auger to spin with hardened chocolate inside can damage the motor. Once the auger tube is cleaned, restart the motor by pressing the reset button under the on/off switch.

Cleaning the Fountain

Warm or 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 pulling it up, off of the four stainless posts. Remove the auger off of the t-shaft.

Clean all parts with hot water. Fill the inside of the bowl with hot water for cleaning. **DO NOT** immerse the base of the fountain in water!

AFTER HOURS:

Contact your local branch.



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 it sits on to allow sufficient air flow to enter to base and cool the motor.

The fountain requires approximately 12 lbs of chocolate for normal use, while full capacity is 16 lbs.

The included chocolate is fondue chocolate, and no oil is needed to have the correct consistency.