



## Chocolate Fountain

**Allow at least a half an hour to melt the chocolate, before the fountain is ready for use.**

**Note:** For the fountain to flow properly and to have the chocolate smoothly cascade down the tiers, ***you must wait to lower the Auger (drill shaped core) and Stabilizer (round black plastic) into the cylinder until the chocolate chips have thoroughly melted.***

*Make sure the vent holes on the melting basin are not covered, and have ventilation. Failure to do so may cause the fountain to overheat.*

**Step 1:** Preheat the fountain by turning the temperature dial to the highest setting and turning the control switch to **PREHEAT**.

**Step 2:** Allow the basin to preheat for at least 15 minutes.

**Step 3:** Place four to six pounds of chocolate (2-3 bags) into the basin to start. Each bag of chocolate is two pounds. Continually stir chips as they melt (use a rubber or plastic spatula). Add more chips as chocolate melts stirring continuously.

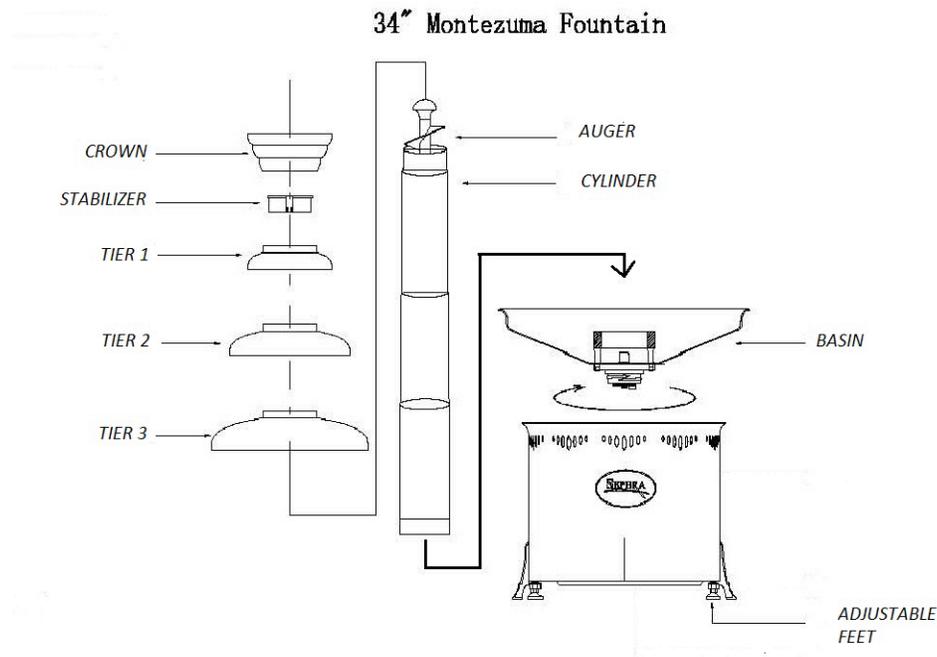
The fountain needs a minimum of 14 pounds of chocolate to operate, and will hold a maximum of 20 pounds. Do not overfill, or fountain will overflow the catch basin.

**Step 4:** Place the **stabilizer** (round black plastic disk) around the top of the **auger** (drill shaped core). Place the auger with the attached stabilizer into the cylinder and rotate the auger until it locks in place. The lip of the stabilizer should rest on the top of the cylinder.

**Step 5:** Place the crown on top of the stabilizer.

**Step 6:** Turn the crown switch from pre-heat to ON. Adjust the temperature setting to between 158° and 176°. During operation of the fountain, do not set the temperature lower than 140° or higher than 194°. You may need to adjust the thermostat within the temperature ranges to achieve the desired result of cascading flowing from tier to tier.

## Chocolate Fountain Assembly



**Step 1:** After removing your fountain components from the cases, place the fountain base on a sturdy, level surface. Make sure the fountain base is level. If the base is not level, your chocolate may not flow properly. To level base, place a level on the rim of the basin at various locations. If leveling is needed adjust the feet until the base is level.

**Step 2:** Place the center cylinder on the four prongs in the center of the fountain base.

**Step 3:** Place each tier over the cylinder, beginning with the largest, and slide them down the cylinder until they rest in place.

## Clean Up Instructions

All items in contact with food must be rinsed to comply with the Westchester Health Code.

**Step1:** Turn fountain control switch to OFF.

**Step 2:** Remove remaining chocolate from the basin and tiers, using a rubber or plastic spatula or spoon.

**Step3:** Wipe off areas that were in contact with the chocolate.

**Warning! Never immerse the fountain basin in water. Doing so will damage the electrical components.**

## **Trouble Shooting**

### **Fountain will not turn on.**

-Check to make sure fountain is plugged into a working outlet, and switch is turned on.

### **Fountain will not heat.**

-Check to make sure fountain is plugged into a working outlet, turned on and that the temperature dial is turned up.

### **Fountain makes a knocking noise.**

-Fountain will typically knock for about 60 seconds as the auger begins to carry the chocolate through the cylinder. If knocking continues:

-Sephra Premium Fondue Chocolate was not used and the chocolate is too thick. Other couvertures chocolate requires the addition of vegetable oil to maintain the proper viscosity for use in the chocolate fountain.

-Fountain tower components may be too cold for the chocolate, causing the chocolate to harden as it is carried up the cylinder. If this occurs, turn fountain off and continue to preheat for a longer period of time. You may also use some type of heating device (such as a heat gun or blow dryer) to warm the cylinder and tiers of the fountain.

### **Gaps exist in the curtain of chocolate**

- Check to make sure the base is level

- There may not be enough chocolate in the fountain. Simply melt additional chocolate and add to fountain. Simply add the chocolate chips to the TOP of the fountain. The chips will melt as they cascade down into the basin.

- The chocolate may be too thick. Make sure the chocolate is melted completely and is warm. Vegetable oil may need to be added if Sephra Fondue Chocolate is not going to be used.

-Air may be trapped in the cylinder, take a rubber spatula and go around the sides and bottom of collection bowl to open air pockets.

*If the problem persists, turn the fountain off. Let the chocolate settle into the basin and turn the fountain back on.*

