

# Chocolate Fountain

Read instructions carefully before you begin.  
**DO NOT** use another appliance on the same electrical circuit as the fountain.  
**DO NOT TURN ON THE MACHINE WHILE EMPTY**



## Assembly

1. Set the chocolate fountain base on a sturdy, level surface. Adjust by rotating feet. Uneven sheeting of chocolate over the tiers is usually the result of the fountain not standing level or the chocolate is too thick.
2. Pick up the main column and tier assembly. Line up the 4 receiving tubes at the bottom of the column with the 4 pegs in the bowl portion of the fountain base. The fit is snug when seating the pegs into the receiving tubes. Slowly work the column down until it is attached securely to the base.
3. Insert the stainless steel auger into the main column with the slot in the center of the auger bar pointed down. Turn the auger until you feel the slot at the bottom of the auger lock into the drive key in the center of the bowl base.
4. Place tier ring onto top, bowl side up.



## Operation

5. Turn power switch to HEAT position.
6. Prepare chocolate:  
Chocolate **MUST BE MELTED FIRST** - see "Preparing Chocolate".
7. Pour melted chocolate into fountain base. Reduce the temperature to 100 degrees.
8. *Hold the top ring in place as you turn the power switch to HEAT-MOTOR position. As the auger starts, the chocolate will begin to flow over the fountain, covering and warming the tiers. After a few minutes, the fountain will be sufficiently warmed and the chocolate flow should be consistent. If the flow is uneven, make sure the fountain is level and that there is sufficient chocolate in the bowl. DO NOT LET THE BOWL EMPTY. This will score the auger column and **damage the machine.***



609 689-9500

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## Returning the fountain

- THIS MACHINE MUST BE CLEANED BEFORE RETURNING OR ADDITIONAL FEES WILL BE CHARGED.

### SMALL CASE

- Remove top ring, auger and tier column.
- Rinse off with hot, soapy water.
- Dry and replace in plastic bag provided. Insert ring into bubble wrap.
- Return to carrying case.

### LARGE CASE

- Empty bowl base. *DO NOT SIT BASE IN WATER.*
- Wipe out bowl, dry. Return to case provided.
- Check parts list on inside cover of large case. Missing parts will result in additional rental and replacement charges.

### Parts List

#### Large Case

1 – Fountain Base

#### Small Case

1 – Auger  
1 – Column/tier assembly  
1 – Tier top (bubble wrap)



## Preparing Chocolate

**Mix chocolate and vegetable oil in the following ratio:  
32 oz of chocolate to ¾ cup oil.**

### In a Microwave Oven

Place coarsely chopped chocolate or chocolate wafers **and oil** in a microwave-safe container and microwave at MEDIUM (50 percent power) for 1 1/2 to 4 minutes, stirring at short intervals, until the chocolate melts and has no lumps. If your microwave does not have the 50% power option, heat the chocolate in shorter intervals and stir in between. Stir milk and white chocolates after about 1 1/2 minutes. (If overheated, these chocolates may become grainy.) Additionally, if your microwave does not have a turntable that rotates the bowl of chocolate, manually turn the bowl each time you stop and stir the chocolate.

### In a Double Boiler

Place chocolate wafers and oil in the top of a double boiler over hot, not simmering, water. Melt the chocolate, stirring until smooth. Remove the top part of the double boiler from the bottom part.

Avoid all contact with water! Chocolate will [seize and become unworkable](#) if it comes into contact with even a few droplets of water. Make sure your bowls, workstation, and spatulas are completely dry.

Melt the chocolate slowly over low heat. Chocolate is very delicate and can become lumpy or grainy if overheated.

Stir the chocolate frequently with a rubber spatula, once the outer edges start to melt.

**Continue with Operation Direction #7.**