

Chocolate Fountain Operating Instructions

- 1) Place the fountain base on a stable surface. Place trash bags or cut vinyl tablecloth on the table around the fountain to prevent chocolate from getting on the tablecloth during set up. Make sure the fountain is level. **The machine will not work properly if it is not level.**
- 2) Place the tiered top on the base, inserting the four prongs into the four holes in the tiered top. Once the tiered top is in place, put the top hat on top of the tier with the largest opening facing up.
- 3) Prior to putting any chocolate into the fountain, plug in the fountain to test. Make sure the fountain warms when the on/off switch is turned to the left. Make sure the pin spins clockwise when the on/off switch is turned to the right. Check that the pin is centered in the auger.
- 4) This machine needs a minimum of 12 pounds of chocolate to run properly. It can hold no more than 20 pounds. If you are melting the chocolate in the microwave, melt it in small batches in one-minute increments. Stir frequently being sure to smooth out any lumps. You will need to add 1 $\frac{3}{4}$ cups of vegetable or canola oil for every 5 pounds of chocolate. This is an approximate amount of oil. Chocolate consistencies vary. More oil may need to be added. Add the oil to the chocolate before placing it in the machine.
- 5) Turn the green knob to the left (to warm) and make sure the thermostat is on high (120/150). Preheat the fountain for twenty minutes then pour the hot, well-blended chocolate into the fountain.
- 6) Turn the on/off switch to the right and the fountain will turn on. You will hear the auger clanging against the center tube for a few minutes. The chocolate should start flowing from the top. After approximately a minute, the chocolate should be flowing well. If the chocolate appears to be too thick and is not flowing well, add additional oil as needed.
- 7) Once the chocolate is running smoothly, turn the thermostat down to 80 degrees. If the chocolate stops flowing smoothly, turn the fountain auger off, but leave the heater on. After approximately one minute, turn the auger back on. Doing this will help to release any air pocket that may have occurred in the fountain. If this does not alleviate the problem, turn off the auger again, and using a slotted spoon check for any obstructions at the bottom of the bowl at the inlets.
- 8) Clean up:
 - Turn the fountain off and unplug it.
 - Pull the auger (spiral) out of the center of the fountain and let the excess chocolate drip off.
 - Use a rubber spatula to clean the chocolate off the metal tiers and top piece.
 - Remove the tiered top from the base
 - Ladle or pour the chocolate out of the base being careful not to drip chocolate down the sides of the base
 - Use a rubber spatula to scrape as much chocolate out of the base as possible.
 - Use soapy water to clean the machine.
 - **DO NOT SUBMERGE THE FOUNTAIN BASE IN WATER!!!**
 - The top three pieces (tiered top, top hat & auger) can be washed in the sink or dishwasher.
 - Dry all pieces thoroughly and place them back in the box.