



Chocolate Fountain

Please read the following instructions from start to finish prior to operating fountain. This information will assist you in the operation, cleaning and returning procedures of the rented chocolate fountain.

Your fountain has been tested and operated prior to your rental. It is your responsibility to familiarize yourself with the operating instructions. It is important that you follow these directions as indicated or unsatisfactory results may occur.

The fountain weighs approximately 45 pounds. Place on a sturdy well balanced surface to ensure stability. The feet on the fountain are adjustable to enable the operator to level fountain during use if needed. Consistent chocolate flow around the entire fountain can be achieved with the proper amount of chocolate and ensuring that the unit stays level during operation.

Avoid bunching linen or decorative items around or under the fountain. It is required that the bottom of the fountain base be at least ¼" from the table surface to allow for sufficient cooling to enter the base and cool the motor. Plug fountain directly into a wall outlet. ***NO EXTENSION CORDS, PLEASE.***

We recommend that you have the fountain running 30 minutes prior to the start of your event.

Let's get started

1. Warming of Chocolate: Start warming chocolate 1 or more hours prior to serving. Our chocolate is prepackaged in plastic tubs. Pre-melt the tub of chocolate in microwave. Check consistency and stir when necessary. Keep in liquid form until ready to pour into fountain.

Your fountain is not assembled, please assemble as follows:

2. Assembly: Place white plastic auger on the fountain with the notched area at the bottom of auger sliding over the roll pin positioned at base of fountain. The auger will be locked in place and resting flush to the base of the fountain. Augers not placed over roll pin will result in failure of operation.

3. Place tiered chrome fountain piece over auger, sliding over 4 posts in base of fountain. You may need to rotate tiered chrome fountain piece over four posts for exact line up and secure fit.

4. Plug fountain into grounded electrical outlet with **NO** extension cords. Turn the heating dial on the fountain located on the base to a low setting (2-3) for 5 minutes prior to pouring in melted chocolate.

5. Adding Chocolate: You received either a large, (3 tiers) or small, (2 tiers) fountain auger set up based on your serving capacity request. The large auger will accommodate two tubs of chocolate at one time; the smaller auger will accommodate only one tub of chocolate. Please fill according to the size auger that you rented. Once chocolate has been poured into the base of the fountain, turn **off** the heating dial and turn on the toggle switch to activate the auger. This will start the rotation of the auger inside the fountain and produce a flow of chocolate within a short period of time. You will not see any external parts moving. You may need to adjust the feet at the base of the fountain at this time to achieve a level flow of chocolate. Never run auger unless the fountain has chocolate in it. If you do not have a flow of chocolate and you hear the motor running, you may not have properly installed the auger as directed in step 1.

6. Temperature: The heat from the motor will provide a temperature that keeps chocolate in liquid form. If chocolate starts to harden, the heat dial can be turned to a low setting for several minutes. Be sure to turn off to avoid overheating. The auger motor generates heat and is designed for a use of 2-3 hours. Operating the fountain for longer periods could cause the fountain to overheat and shut down. The chocolate should be served to your guests at room temperature, not hot. The purpose of the heating dial is to keep the chocolate at a liquid consistency. Keeping the dial on too warm of a temperature will result in burning or scorching of chocolate.

7. Reset: The fountain is equipped with a reset breaker which is designed to turn off the motor if an undue strain is put on the motor. Once the motor has cooled and the auger tube has been cleared, pressing the reset button will reset the motor. Check air flow around base of fountain or power supply if this occurs more than once.

8. Adding more chocolate: If necessary, pre-melted chocolate can be added to the fountain during use while the auger is running. You will notice a break in the chocolate which is an indicator to add additional chocolate if desired.

Notes:

- Never let fountain sit for any period of time so the chocolate starts to harden.
- Never restart the auger with hardened chocolate. Damage due to neglect will result in repair fees to the renter.

CLEANING

- 1.** Turn off auger switch (heating dial should already be in the off position). Unplug fountain.
- 2.** Immediately after use of fountain, remove any unused chocolate in the bottom base.
- 3.** Remove tiered chrome post and the white plastic auger from the fountain. Lift straight up to remove. These removable pieces can be submerged in hot water for cleaning. Dry with soft cloth.
- 4.** Never use scouring pads, only soft cloths should be used to wipe down external chrome parts of fountain.
- 5.** The electrical base of fountain may be wiped down with a soft cloth. Never submerge fountain base. This is the area where all the wiring and electrical parts are located.
- 6.** Please return fountain disassembled as received. Fountain not meeting these cleaning conditions will result in a minimum *\$75.00 cleaning and repair fees.*