



### Chocolate fountain

#### **How Much Chocolate Do I Need?**

- 20 guests or less: 4 lbs.
- 20 - 50 guests: 8 lbs.
- 50 - 100 guests: 12 lbs.
- 100 - 150 guests: 16 lbs.
- 150 - 200 guests: 20 lbs.

**\*\*Don't forget to order skewers!**

#### **CHOCOLATE PREPARATION**

- Chocolate available in Dark, Milk, and White. The Chocolate is specially formulated with the proper viscosity to flow perfectly through the fountain.
- Before using the chocolate, store it in a cool, dry place. Do not freeze or refrigerate it as moisture affects the chocolate's consistency.
- Melt chocolate directly in the fountain basin, in a double boiler, or in its microwavable bags according to the instructions on the bags. **WHEN MICROWAVING CHOCOLATE, ALWAYS USE HALF-POWER TO PREVENT SCORCHING.**
- Melting chocolate directly in the fountain basin takes approximately 35–60 minutes. Add chocolate 1-2 pounds at a time to expedite the melting process. Stir chocolate every 2-3 minutes.

#### **STARTING THE FOUNTAIN**

##### **BEFORE STARTING THE FOUNTAIN:**

1. Ensure that the fountain is on a sturdy, LEVEL surface.
2. The fountain itself must be level in order to operate and curtain properly. Please see "FOUNTAIN ASSEMBLY" for instructions on leveling the fountain.
3. Check to see that the fountain basin is securely tightened.
4. Ensure that the fountain vent holes and the bottom of the base housing are not covered. These areas allow heat to escape from the motor and heating element during use. Obstruction of the air flow will cause damage to the motor and internal electrical components.
5. Fill the basin with chocolate according to the "CHOCOLATE PREPARATION" instructions.
6. **ONCE THE CHOCOLATE IS MELTED:** Place the auger with the stabilizer into the cylinder and turn it clockwise to check that it is locked in place over the center square pin. Place the crown on top of the cylinder.
7. Press the toggle switch to **START**. The auger will turn and carry the chocolate up through the cylinder, causing it to flow over the crown and tiers and back into the basin. As the cylinder fills with chocolate, there may be a brief knocking noise from the auger spinning against the cylinder. This noise will go away quickly as the auger is coated with the chocolate.

**ADDING MELTED CHOCOLATE:** To add a large amount of chocolate, melt it prior to adding it to the basin. You can melt it in its microwavable bags or in a double boiler.