

Chocolate Fountain

Fountain Switches

Pre-Heat/Off/Start: Pre-heat turns the heating element on;

Start turns the heating element and motor on causing the auger to turn and the fondue to flow; Off shuts off both the heat and the motor

Temperature Dial: Allows you to select the appropriate heat setting

Fountain Assembly: All components should be room temperature; cold will cause chocolate to harden

1. Make sure the basin is secured tightly to the base. Turn clockwise to tighten (do not over tighten)
2. Place the base on a sturdy, level surface. The fountain must be level in order for chocolate to flow properly. The feet are adjustable to make leveling easier
3. Position the cylinder to fit inside the stainless steel sleeve located in the basin so that the cylinder stands in place. The knob should fit inside the groove on the sleeve. Press down to ensure it is firmly in place
4. Slide the largest tier over the cylinder until it stops in position over the bottom step on the cylinder wall. Position the remaining tiers in the same way working from largest to smallest. All tiers should slope downward
5. Place the stabilizer over the auger knob. Holding the auger by the knob, lower it into the cylinder. Fit the auger over the pin in the center of the basin. The lip of the stabilizer will rest on the top of the cylinder. Turn the auger clockwise to be sure it is securely in place. **If melting the chocolate in the basin, wait until the chocolate is completely melted before inserting the auger into the cylinder**
6. Fit the crown on top of the cylinder. The widest part of the crown should be at the top
7. Plug the fountain in and move the switch to PREHEAT. Turn the temperature dial to 10 and allow the basin to heat up for approx 5-7 minutes. Once the basin is preheated follow the chocolate preparation instructions

Chocolate Preparation: MINIMUM OF 10LBS OF CHOCOLATE IS REQUIRED FOR MACHINE

Before using the chocolate, store it in a cool, dry place. Do not freeze or refrigerate it before using Melt Chocolate directly in the fountain basin.

This will take approx 35-60 minutes. Add chocolate 1-2 pounds at a time. Stir the chocolate every 2-3 minutes, scraping it from the basin with a spatula as you go to prevent scorching.

Heat setting should never be higher than 7 when melting white chocolate

Once the chocolate is melted

1. Place the auger with the stabilizer into the cylinder and turn it clockwise to check that it is locked in place over the center pin. Place the crown on the top of the cylinder
2. Press the 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. The noise will go away as quickly as the auger is coated with the chocolate

Helpful Tips

1. Never allow water to come in contact with chocolate as it can thicken and ruin the chocolate. This includes water-based flavorings and food coloring. Use only oil-based products
2. Always reduce the temperature setting from the melting temperature to the operating temperature once the chocolate is totally melted in the basin. Failure to do so may cause chocolate to scorch.
3. Do not add more than the maximum amount of chocolate to the basin. Overflow will occur once the machine is turned off
4. Air is often trapped in the cylinder and the bottom exterior portion of the crown when the fountain is initially turned on. This can cause uneven chocolate flow. To correct this, turn the fountain off, wait 15-30 seconds to allow the air to escape, and turn it on again.

Trouble Shooting

Chocolate does not flow properly

1. Fountain is not level: If the chocolate is flowing heavily on one side, raise that side of the fountain using the adjustable leveling feet until the chocolate flows evenly
2. Air Bubbles: Air can get trapped when first starting the machine or when the chocolate level in the basin is too low. To resolve this turn off the fountain and allow it to sit for 15-30 seconds and turn it back on. Repeat until chocolate flows
3. Not enough chocolate: Make sure you have the minimum requirement of chocolate in the fountain
4. Chocolate is too thick: Make sure you are using the proper melting temperature for the chocolate
5. Food blocking the flow: Turn the motor off and use a spatula to check for food items that may have been lodged in

Chocolate is thick and clumpy

When chocolate is overheated or scorched, it becomes clumpy. If this occurs stir small amounts of vegetable oil or cocoa butter into the chocolate until it reaches the right consistency. To avoid scorching, stir the chocolate with a spatula, scraping it from the bottom of the basin as you stir. Never mix chocolate with water

Fountain is making a knocking noise

1. If knocking is coming from the cylinder: When the fountain starts up, the auger may knock against the cylinder momentarily until the chocolate has coated the inside cylinder walls and auger. If knocking continues, make sure the stabilizer is correctly positioned at the top of the cylinder around the auger knob so the auger is held in the center of the cylinder. Make sure the auger is completely settled on the pin in the basin. Also make sure the cylinder is resting firmly in place
2. If knocking is coming from the base: Fountain parts may be cold. If the cylinder was cold when the fountain was turned on, chocolate may have hardened inside the cylinder, causing the auger to bind and not turn properly. Use a blow dryer or heat gun to warm the chocolate inside the cylinder before restarting the fountain.

