

Chocolate Fountain Operation & Cleaning Information

Operation of the Fountain

WARNING: Plug cord into a 120 volt AC grounded electric outlet only. This rental item must be used on an isolated electrical circuit. This item will not operate properly on a shared circuit.

1. The 4-tier fountain requires approximately 18 pounds (2 ½ gallons) of chocolate for a normal use.. Chocolates with at least 1/3 to 1/2 cocoa butter/oil are necessary to avoid strain on the auger and motor. Otherwise adding substantial amounts of vegetable oil to the chocolate will be necessary. We advise against using chocolate other than that included with your fountain rental.
2. We recommend you pre-melt the chocolate before pouring it into the fountain. To do this, place the entire tub in very hot water, or warm for 30-60 minutes in an oven at 200° or on a stove or barbecue at very low heat to avoid burning the chocolate (remove plastic seal around the rim of the tub first). Milk Chocolate in plastic tubs can also be heated in the microwave. Remove lid, then loosely reattach, and place in microwave for 4 to 8 minutes, stirring at least once.
3. If you choose to use other chocolate that is in chip or shaved form, the heating dial should be place on a setting of “4” for 5 to 10 minutes prior to pouring in the chocolate into the fountain. We recommend that you put approximately half (9 pounds) the chocolate into the fountain first. Once that chocolate has melted, add the rest of the chocolate. The melting chocolate should be stirred occasionally to avoid sticking to the bowl. (30 to 45 minutes are generally necessary to melt the chocolate.) Once the chocolate has completely melted, turn the heat dial off and turn on/off switch to “on” to start the auger. If the chocolate starts to harden, the heat dial can be turned to low for several minutes.
4. For chocolate that is pre-melted or otherwise in liquid form prior to placing chocolate in the fountain, the heating dial should be placed on “low” for 5 to 10 minutes prior to pouring the chocolate into the fountain. Once chocolate has been poured, turn on/off switch to “on” to start auger. After the auger has been running for approximately 15 minutes, the heat dial can be turned off to avoid overheating. The motor and auger friction should create enough heat to keep chocolate warm, unless room temperature is very low. If the chocolate starts to harden, the heat dial can be turned to “low” for several minutes. The auger motor generates heat and is designed for a use of approximately 2 to 3 hours. Operating the fountain for a substantially longer period or operating the fountain with the auger running and the heat on at a higher setting could cause the motor to overheat. If necessary, pre-melted chocolate can be added to the fountain during use, while the auger is running. If the auger is turned off for more than a few minutes and the chocolate inside the tower has started to harden, the auger should not be restarted until the inside of the tower has been cleaned. Forcing the auger to spin in the hardened chocolate could damage the motor. 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 tower tube has been cleared, pressing the reset button (the button under the on/off switch) will reset the motor.
5. The feet on the fountain are adjustable to allow you to level the fountain for consistent flow around the entire fountain. We recommend that the edge of the fountain base be at least a ¼

inch from the surface that the fountain is sitting on to allow sufficient cooling air to enter the base to cool the motor.

Cleaning the Fountain

Warm/hot water is best to clean the fountain. The fountain disassembles into three parts: the tower, the auger, and the bowl. The tower can be removed simply by pulling it up off the four stainless posts. The auger also pulls up off the t-shaft. The inside of the bowl can be cleaned with warm/hot water. The bowl can be filled with water for cleaning. However, the base should not be submersed in water to avoid damaging the wiring and electrical parts in the base. Once the parts have been cleaned, simply place the auger back on the t-shaft and the tower on the four posts. If necessary, the top bowl and an auger tube plates can be removed by loosening the set screws.

NOTE: In order to receive the return of your cleaning deposit, the fountain (including the bowl, tower and auger) and the table protector, must be rinsed free of chocolate.