



Customer Instructions

Chocolate Fountains

Warnings: Fountain will be hot when in use. Avoid any contact with the top of the fountain base when it is exposed, or with any other surfaces. Extreme caution must be used when moving a fountain containing hot liquid. The fountain cannot be used outdoors; it will not flow properly if there is any breeze.

NOTICE: Fountain must be returned clean or customer will be charged a cleaning fee.

Operating Instructions

1. Store chocolate at room temperature, DO NOT REFRIGERATE!
2. Place the fountain on a sturdy, level surface. The fountain MUST be level in order for the chocolate to curtain properly. Rotate the adjustable feet up or down until all sides are level. Use a level to check that fountain is level.
3. Plug the fountain in, and press the toggle switch to "PREHEAT." Turn the temperature dial to 10, and allow basin to preheat for 5 minutes. After 5 minutes, turn it down to appropriate heat setting, below.
4. Melting chocolate in the fountain takes approx. 35-60 minutes. Add chocolate 1-2 lbs. at a time, stirring every 2-3 minutes. Be sure to add enough chocolate so the fountain can flow--at least 5 bags for the small fountain, and 8 for the large. You will not get the desired results with any less chocolate.

TIME REQUIREMENTS FOR MELTING CHOCOLATE

Small Fountain 5 lbs. minimum / 7 lbs maximum

Dark	Heat setting - 8	35 min.
Milk	Heat setting - 7	45 min.
White	Heat setting - 7	45 min.

Large Fountain 12 lbs. minimum / 20 lbs. maximum

Dark	Heat setting - 8	45 min.
Milk	Heat setting - 7	60 min.
White	Heat setting - 7	60 min.

5. Do not cover the fountain vent holes or the bottom of the base housing. Obstruction of the air flow will damage the motor, incurring expense to you.
6. Place the auger with the stabilizer into the cylinder & turn clockwise to check that it is locked in place. Place the crown on top of the cylinder.
7. Press the toggle switch to "START."
8. If the chocolate flow is uneven, there is probably air trapped in the fountain. To correct this, simply turn the fountain off, wait 15 to 30 seconds, and turn it on again. Repeat until flow improves.
9. Once chocolate is melted, and has started flowing, the heat setting should be adjusted to 6. If milk chocolate becomes too thick, decrease the temp. If dark chocolate becomes too thick, increase the temperature. Scrape sitting chocolate from the bottom of the basin & stir frequently during the event.
10. If you need to add additional chocolate during your event, add approx. 1 cup at a time. If you need to add a large amount of chocolate, melt it prior to adding it to the fountain, either in a microwave or double boiler.
11. To clean, use a rubber bowl scraper to scrape as much chocolate as possible off of the fountain components. Save the chocolate if desired, or dispose of in a trash can--DO NOT POUR DOWN THE DRAIN.
12. Remove each component & hand wash in hot, soapy water. Rinse, dry & return to carrying case.
13. To clean the base, use a soft washcloth, dampened with hot water, and dry with a soft cloth.

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