

CHOCOLATE FOUNTAIN

INSTRUCTION MANUAL



* Chocolate is not included. Recommended to use
"Sephra dark/milk/white fondue chocolate" *

INSTRUCTIONS:

SAFETY TIPS

- NEVER touch tower with fingers while machine is on
- Keep hands and foreign objects out of the fountain while it's running. Regularly check the bowl to ensure it's clear of food as they will clog the base of the tower
- DO NOT heat chocolate over 110F as warping of tower may occur

CHOCOLATE FOUNTAIN

INSTRUCTION MANUAL

(cont.)

INSTRUCTIONS:

OPERATING

1. Place machine on a stable, leveled surface.
2. Set up machine near a grounded, electrical source, so that an extension cord is not needed.
3. Turn the HEAT switch to the ON position to start heater. Allow the unit to warm up ~10 minutes before adding melted chocolate.
4. While machine is warming up, get a microwaveable bowl. Fill bowl with 6oz. of chocolate chips and 2 tbsp. of oil. If you're using Belgian chocolate, you don't need oil.
5. Place in microwave until chocolate has melted.
6. If the chocolate drips too thickly, add more oil to the mixture.
7. Once chocolate has a proper consistency, turn MOTOR switch ON. Now the motor and the heater are running at the same time.
8. Pour the melted chocolate into the bowl at the base of the tower. The chocolate will be drawn under the tower and carried up the tower by the auger. Chocolate will then begin to flow from the top of the tower and cascade evenly down each tier.