

Deluxe Chocolate Fountain Operating Instructions

1. Place the chocolate fountain on a sturdy, level surface. Make certain the unit is switched “Off”. Attach the power cord provided to the machine and plug into a power source. Ambient temperature will affect the flow of chocolate. Avoid placing unit directly under a ceiling fan or air vent.
2. Set fountain heat to 125F degrees.
3. Place pre-packaged chocolate bag in microwave on medium heat. Knead contents every 60 seconds until liquid.
4. Carefully pour melted chocolate into the base receptacle of the chocolate fountain. Allow a few minutes for the chocolate to settle.
5. Turn on auger motor. The temperature of the chocolate should be 106F to 108F degrees (test with a candy thermometer just under the crown of the machine). If the chocolate does not flow properly, switch motor off for a short time to allow any dry spots and air pockets to settle. It may be necessary to add a small amount of oil directly to the chocolate reservoir.
6. When finished, turn off the motor and heat. Gently scoop out unused chocolate with a rubber-headed spatula. Allow several minutes for the unit to cool. Remove Top Cap, Power Cord and Drip Guard before returning them to their respective transport containers. **DO NOT clean or dismantle the machine.** Cover the machine from the **top down** with the bag provided and return to its carrying case.
7. **Return checklist:** Top Cap; Small, Medium and Large Tiers; Tower; Auger; Base (the machine); Power Cord; Drip Guard; Transport Container(s) and Inserts.

If you experience any difficulty with the machine please call Celebrations immediately at 360-754-7368 for assistance.

Thank you for including Celebrations in your event.