

# SMALL CHOCOLATE FOUNTAIN

Start by placing the unit on a flat and level surface. Ambient temperature will affect the flow of the chocolate, so avoid placing the unit under a ceiling fan or near an air vent. Fountains require a significant amount of power, for best results, do not plug the unit into a GFCI circuit.

## PREHEATING THE BASIN

Plug the appliance into an electrical outlet. Move the HEAT/OFF switch to HEAT. The temperature is preset to a standard medium temperature which will keep the fondue warm and still be hot enough to melt chocolate in the basin if you choose to do so. Allow the basin to preheat for 5 minutes prior to adding any fondue requiring heat **Turn the temperature down to the operating temperature before fondue is added to the basin.**

**CAUTION: DO NOT TOUCH THE FOUNTAIN BASIN WHILE IT IS HEATING! DOING SO MAY CAUSE INJURY.**

## CHOCOLATE PREPARATION

We strongly encourage you to use **OUR chocolate** with this fountain. It has been specially formulated to flow perfectly through the fountain when properly melted and has an exquisite taste and aroma. You may melt the chocolate in either its microwave-safe packaging, in a microwave-safe bowl, in a double boiler, or directly in the fountain basin.

## WHEN MELTING FONDUE CHOCOLATE IN THE MICROWAVE:

ALWAYS MELT ON HALF-POWER OR CHOCOLATE MAY SCORCH. Follow instructions on chocolate packaging. Pour melted chocolate into the heated basin and allow it to sit for 5-10 minutes; stir occasionally until it reaches a uniform temperature.

**WAIT UNTIL CHOCOLATE IS COMPLETELY MELTED BEFORE INSERTING THE AUGER OR TURNING ON THE MOTOR.**

## THINNING DIRECTIONS FOR CHOCOLATE.

Most other chocolate will require thinning to be able to flow properly through the fountain. The most common thinning agent is a flavorless oil such as vegetable or canola oil. Cocoa butter may also be used. For every 5 pounds of chocolate you will need to use approximately ½-1 cup of oil to obtain the proper consistency. The amount of oil required will vary with the type and brand of chocolate. Thinning agents will noticeably dilute the taste and aroma of the chocolate. Never add water to chocolate as this will cause it to harden!

## STARTING THE FOUNTAIN

**Time to have some fun!**

1. Ensure that the fountain is on a sturdy, level surface.
2. Make sure you have followed the “PREHEATING THE BASIN” directions.
3. Turn the motor on move the START/STOP switch to the START position. The auger will carry the fondue up through the cylinder, allowing it to flow down over the tiers and back into the basin. **Air is often trapped inside the cylinder when the fountain is first turned on. Air in the cylinder will cause the fondue curtain to gap.** To remedy this, simply turn the fountain off for about 15–30 seconds and then turn it back on. Repeat this procedure if necessary

## ADDING ADDITIONAL FONDUE TO THE FOUNTAIN

As the chocolate is depleted, add more melted chocolate to the basin. **DO NOT ADD UNMELTED CHOCOLATE CHIPS TO THE FOUNTAIN.** Failure to do so may cause the fountain to malfunction!

## CLEANING AND MAINTENANCE

1. When finished using the fountain turn it off. Move the START/STOP switch to the STOP position and the HEAT switch to the OFF position. Allow to cool and remove excess chocolate (**NEVER POUR CHOCOLATE DIRECTLY DOWN THE DRAIN**). Chocolate poured down a drain may harden in the pipes and result in damage and blockage of the drain system. For sanitation purposes, we do not recommend reusing the chocolate. However, letting the chocolate harden and re-melt will not compromise its quality, cover from top to bottom with the bag provided and return it. **DO NOT DISASSEMBLE THE FOUNTAIN**. Return it to us, and we will clean it.

## **TROUBLESHOOTING**

1. **The fondue is not flowing evenly over all of the tiers:** This may be because:

a. The fountain is not level. If the fondue is flowing to one side more than another, move the adjustable feet to raise that side of the fountain.

B. Air is trapped in the cylinder. Turn the fountain off for 15–30 seconds and allow the air to escape. Turn the fountain back on. Repeat if necessary.

c. There is not enough fondue in the basin. The fountain requires 4 pounds of chocolate or 7 cups of fondue in them at all times to create a solid curtain. If you start to see gapping during your event, add melted Fondue Chocolate

d. A food item is blocking the flow of fondue at the base of the cylinder. If a food item fell into the basin and could be blocking the flow, simply stop the fountain motor, remove the food item with a spatula, and start the motor again to resume the flow. Air may become trapped in the cylinder as a result. If this happens, refer to the instructions above.

**If you experience problems with the machine after following these steps, please contact us immediately at 360-754-7368. Thank you for including Celebrations in your event.**