

Chocolate Fountain Operating Instructions

1. Preheat the basin (10 minutes) by plugging in the appliance into the electrical outlet and pressing the rocker switch on the back of the fountain labeled HEAT/OFF.
2. The chocolate can also be melted in the microwave. Place one 2 lb bag in the microware at a by heating it on half-power for 2 minutes. Do not puncture the bag before placing it into the microware. After 2 minutes, kneed the to get the chocolate out of the corners. Place the bag back into the microware and set the time for another 2 minutes at half power.
3. Before starting the fountain check the following:
 - Ensure that the fountain is on a sturdy level surface
 - Press the HEAT switch to the heat position
 - Place the auger in the cylinder and spin it with your hand to ensure it is locked in place over the spindle. Place the crown on top of the cylinder
4. Press the START/STOP switch to the START position. The auger should begin to turn and carry the chocolate through the cylinder allowing it to flow down over the tiers and back into the basin.
5. Air is often trapped inside the cylinder when the fountain is first turned on and when the chocolate in the basin becomes low allowing air to enter the cylinder. Air in the cylinder will cause the fountain to not flow properly. To resolve this issue turn the fountain off after it has been turned on for a minute or two and allow it to sit for about 10 seconds and turn it back on. Repeat the procedure until the fountain is flowing at full capacity.
6. As the chocolate is depleted, add more melted chocolate to the basin. **DO NOT ADD UNMELTED CHOCOLATE CHIPS TO THE CHOCOLATE IN THE FOUNTAIN UNLESS YOU FIRST STOP THE MOTOR AND ALLOW TIME FOR THE CHOCOLATE CHIPS TO MELT.**

Cleaning

1. When Finished using the fountain press the START/STOP switch and press the HEAT switch to the OFF position. Always unplug the power cord from the electrical outlet before cleaning the fountain. Never allow the electrical cord to come in contact with water.
2. Allow the fountain to cool approximately 10 minutes before cleaning.
3. Remove the crown and tiers from the top of the cylinder and then lift the auger out of the cylinder.
4. Rinse away any excess chocolate from the tiers and crown
5. Lift the cylinder off the basin pins, be careful not to wiggle the cylinder back and forth or you may crack the plastic sleeves on the side of the cylinder.
6. Carefully pour the chocolate out, never pour chocolate down the drain as this may harden in the drain pipes and result in damage and blockage of the drain system. **DO NOT IMMERSE THE BASE OF THE FOUNTIAN IN WATER OR ALLOW LIQUIDS TO ENTER THE VENT HOLES IN THE FOUTAIN.**

Any problems or issues should be reported to Out Back Party Rentals immediately at either 830-798-9761 or 830-613-9761.



