

Chocolate Fountain



Instructions

- Lay the machine horizontally and connect the power cord, then stand upright.
- Don't put anything around bottom of the machine to help heat dissipation.
- If the operation temperature is below 25°C, suggest assemble heat preservation light.
- Preheat by turning on heating and motor switch.(Preheat about 10 minutes to ensure efficient operation.)
- Pour the liquid chocolate slowly into the basin after the motor work normally.
- If the fountain effect is not ideal, please check whether the chocolate is enough or adjust "Bottom adjective screw" to keep balance.
- Don't drop any fruit, food or other things into the chocolate pool when using to avoid block on the pump. If any food drops into the chocolate pool, please turn off the machine and pick it out.
- In order to offer good taste of chocolate, turn off the machine each 60 minutes and blend the chocolate, then turn on the machine.
- If there are too many guests, you can add liquid chocolate after one hour to assure forming fountain when using.
- To ensure the normal using life of the machine, suggest the continual operating time should be 10-12 hours.
- Repeat above step when use again.