

Chocolate Fountain Instructions

DO NOT run the fountain until chocolate is fully melted

DO NOT use anything other than chocolate and oil in a reservoir bowl.

DO NOT allow chocolate to harden anywhere on the fountain

DO NOT pour melted chocolate down the sink

1. Turn on the HEAT button
2. Melt chocolate in microwave on medium at 1 minute intervals, stirring in between, until melted (This can be done in the bowl of the fountain however it will take 1 -2 hours)
3. Stir in ¼ cup of oil into melted chocolate and pour mixture into the fountain bowl.
4. Once bowl is full turn on MOTOR button
5. Make sure that the fountain is level. Chocolate will not flow against gravity. This can be done by turning the adjustable foot knobs.
6. You may need to turn the MOTOR button on and off a few times to ensure auger is completely coated (the machine may make some noise while this is happening but once fully coated should run fairly quietly)
7. Add oil ¼ cup at a time until chocolate is moving freely, this is a very important step
8. Press the HEAT button to "OFF" 15 minutes before end of use
9. Once finished press MOTOR button to off
10. Clean immediately

If having difficulty or machine fails to operate, please contact 0415 308 134. Do not attempt any repairs

Machine Cleaning:

1. Unplug fountain from the power point
2. Carefully remove tower and auger from base (to undo turn clockwise)
3. Wash all parts using warm soapy water. **DO NOT** use abrasive cleaners. To clean inside towers, push damp paper towel or thin dishcloth through the channel, you can use auger to push it through
4. Wash the inside of the fountain bowl. (to undo turn anti clockwise)
DO NOT immerse fountain base in water
5. Wipe down outside of base with damp cloth.