# All Events Rental

## Chocolate Fountain

### How to use our chocolate fountain:

The chocolate fountain comes with a dishpan, spatula, and plastic wrap for clean-up.

#### **Operating tips:**

☑Only plug the fountain into a grounded outlet of appropriate volts and amps.

☑The fountain requires at least 7 pounds of chocolate for proper operation.

#### **Setup:**

- 1. Place the fountain on a stable, level surface, such as a table or counter. If you aren't getting an even flow around the fountain, it means you aren't level. Adjust the fountain's feet if necessary to make it level.
- 2. Make sure to set the fountain near a grounded electrical source so that you will not need an extension cord.
- 3. Make sure there is at least 1/4" of clearance under the fountain to allow enough airflow.

#### **Instructions:**

- 1. Plug the fountain in, turn the power switch to PRE-HEAT and set the temperature control knob to 100°.
- 2. Pre-melt the chocolate in a microwave on low for 45 seconds. After 45 seconds, take the chocolate out and stir with a spatula (for tub chocolate) or knead with your hands (for bag chocolate). Repeat this process until the chocolate is a smooth consistency.
- 3. Carefully pour the melted chocolate into the base of the fountain.
- 4. Turn the power switch to HEAT+MOTOR and set the temperature control knob to 125°.
- 5. Fill the base as needed with additional melted chocolate to maintain an even flow and enjoy!

#### Cleaning:

- 1. Turn the temperature control knob to it's lowest setting, turn the power switch to OFF and unplug the fountain.
- 2. Wrap the base of the fountain, just below the lip, with plastic wrap. This is to help prevent chocolate or water from entering the air holes.
- 3. Scrape the tiers with a spatula, pushing the chocolate down into the base.
- 4. Remove the auger, crown, tiers and central tower.
- 5. Scoop any remaining chocolate out of the base and into a zip-top bag for use later or into the trash. Do not pour the chocolate down the drain!
- 6. Use paper towels to remove any remaining chocolate from the base.
- 7. Hand wash the auger, crown, tiers, tower, and base with warm sudsy water.
  EDo not immerse the base in water!
- 8. Dry thoroughly.
- 9. Remove the plastic wrap, reassemble the tiers, and return to the case.

