

The 3-TIER STAINLESS STEEL CHOCOLATE FONDUE FOUNTAIN is a beautiful addition to any dining table and is an impressive display at events such as:

- Weddings
- Birthdays
- Graduation Parties
- Business Meetings
- Holidays
- Casual Gatherings with Friends and Family

PARTS & ASSEMBLY

Your 3-TIER STAINLESS STEEL CHOCOLATE FONDUE FOUNTAIN requires little assembly. Prior to use, wipe out Bowl with a damp cloth and dry. Wash Auger and Tower in warm soapy water, rinse, then dry.

After cleaning, return Auger to Base. Make sure Auger is securely in place by aligning the opening on the bottom of the Auger with the Base Pin. Do not attempt to place Auger or Tower on Base or remove from Base while the motor is running. Make sure the Tower is fitted on the posts in the Base properly.

Tower

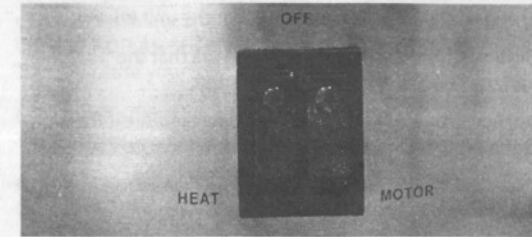


Bowl

Base

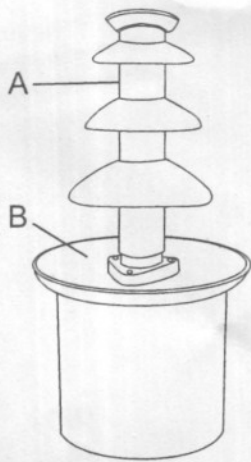
SWITCH POSITIONS

Left: Heater / Right: Motor



HOW TO OPERATE

- First, find a stable surface near an electrical outlet before starting. Unit must be level to operate properly and to create the desired flowing effect. Make sure your cord is away from any water source. If needed, it is acceptable to use an extension cord.
- Turn the switch on the right to start the heater on the 3-TIER STAINLESS STEEL CHOCOLATE FONDUE FOUNTAIN. Let the unit warm up for at least 3 – 5 minutes before adding melted chocolate.
- While the machine is warming up, get a microwaveable bowl. Fill bowl with two pounds of chocolate chips (32 ounces) and $\frac{3}{4}$ of a cup of oil. You may need to add more oil to ensure proper flow. If you are using Belgian Chocolate, you do not need to add oil.
- Place in microwave for 2½ minutes. When done, stir chocolate. If necessary, continue to warm chocolate in microwave until melting is complete (another 2 to 2½ minutes). **DO NOT heat chocolate over 110° F as warping of the towers may occur.**
- Never add cool or cold liquids to the melted chocolate in the fountain as this will stop the flow.
- Chocolate needs to be completely melted and of thin consistency to allow proper flow. Use a large spoon to test the consistency of the chocolate. If the chocolate drips too thickly from the spoon, add more oil to the mixture.
- Once the chocolate is completely melted and of proper consistency, turn the motor switch on the 3-TIER STAINLESS STEEL CHOCOLATE FONDUE FOUNTAIN to the ON position, so the motor and the heater are running at the same time.
- Carefully pour the melted chocolate into the Bowl at the base of the Tower. The melted chocolate should be drawn under the Tower and carried up the Tower by the Auger. Chocolate should then begin to flow from the top of the Tower and cascade evenly down each tier.
- The 3-TIER STAINLESS STEEL CHOCOLATE FONDUE FOUNTAIN must be level to ensure proper sheeting of the chocolate. Be careful not to drop pieces of food into the Bowl which clogs the flow of chocolate.



Do Not Pour Anything Down This Chute 'A'
Only Add To Bowl 'B'

Ne Rien Verser Dans Cette Colonne 'A'
Remplir Uniquement Dans Le Bol 'B'

No Vierta Nada En Esta Preparación "A"
Añada Sólo En El Tazón "B"

Giet Nooit Iets Door Deze Trechter 'A'
Voeg Alleen Toe Aan Bassin 'B'

Nichts In Diesen Schacht, A' Einfüllen,
Nur In Schüssel, B' Nachfüllen.

Non Versare Nulla Sulla Cascata 'A'
Aggiungere Solo Alla Ciotola 'B'

Não Derrame Nada Nesta Rampa 'A'
Somente Adicione À Tigela 'B'

Read Instructions Before You Begin

Quick Note For Best Results:

1. Add ONLY smooth, melted chocolate into base bowl of unit. Do not add solid chips.
2. Make sure table and fountain are LEVEL when beginning to run the unit.
3. Once chocolate has been flowing for at least 2 minutes, turn motor OFF for 30 seconds to eliminate air gaps. Turn the unit back ON for smooth, sheeting chocolate effect.

If you follow the above simple steps, your chocolate experience will be an enjoyable one to share with family and friends—anytime!

WARMEST REGARDS

RANDY SANDERS
STATE DIRECTOR