

ChocolateFountain.txt

We strongly encourage you to use Sephra Fondue Chocolate, available in Dark, Milk, and White varieties. Sephra chocolate is specially formulated with the proper viscosity to flow perfectly through the fountain every time. Our unique fondue chocolate is exquisite in taste and aroma and your guests and clients are sure to be delighted.

Before using the chocolate, store it in a cool, dry place. Do not freeze or refrigerate it as moisture affects the chocolate's consistency. Melt chocolate directly in the fountain basin, in a double boiler, or in its microwavable bags according to the instructions on the bags.

**WHEN MICROWAVING CHOCOLATE,
ALWAYS USE HALF-POWER TO PREVENT
SCORCHING.**

Melting chocolate directly in the fountain basin takes approximately 35–60 minutes. Add chocolate 1-2 pounds at a time to expedite the melting process. Stir chocolate every 2-3

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minutes, scraping it from the basin with a spatula as you go, to prevent scorching. Milk and White chocolate are more susceptible to scorching so be sure to stir more frequently (every 2-3 minutes) and use appropriate temperature settings.

STARTING THE FOUNTAIN

1. Ensure that the fountain is on a sturdy, LEVEL surface.
2. The fountain itself must be level in order to operate and curtain properly. Please see “FOUNTAIN ASSEMBLY” for instructions on leveling the fountain.
3. Check to see that the fountain basin is securely tightened.
4. Ensure that the fountain vent holes and the bottom of the base housing are not covered. These areas allow heat to escape from the motor and heating element during use. Obstruction of the air flow will cause

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damage to the motor and internal electrical components.

5. Fill the basin with chocolate according to the “CHOCOLATE PREPARATION” instructions.

ONCE THE CHOCOLATE IS MELTED:

6. Place the auger with the stabilizer into the cylinder and turn it clockwise to check that it is locked in place over the center square pin. Place the crown on top of the cylinder.

7. Press the toggle switch to START. The auger will turn and carry the chocolate up through the cylinder, causing it to flow over the crown and tiers and back into the basin. As the cylinder fills with chocolate, there may be a brief knocking noise from the auger spinning against the cylinder. This noise will go away quickly as the auger is coated with the chocolate.

Chocolate temperature may be affected by the

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addition of chocolate or by environmental factors, such as operating the fountain in a cold area. In such conditions the fountain temperature may need to be adjusted accordingly. Generally, if White or Milk chocolate becomes too thick, decrease the temperature. If Dark chocolate becomes too thick, increase the temperature. Scrape sitting chocolate from the bottom of the basin and stir frequently throughout event.