

Chocolate Fountain Instructions

1. Make sure unit is on a level surface otherwise the desired flowing effect will not be achieved.
2. Plug the unit in and turn the heater knob to the on position.
3. While the fountain is heating up, microwave the chocolate in a microwaveable bowl for 3 minutes. Then stir until the chocolate has a rich smooth texture with no unmelted chips. If necessary microwave for 1 to 2 minutes more.
4. Pour melted chocolate into bowl at the base of the unit. Fill just before the rim. Then turn the motor to the on position. Watch the chocolate get pulled up and then come down the fountain tiers.
5. Let the unit flow for 2 minutes. Then turn the motor off for 30 seconds, to eliminate any air gap possibly causing the chocolate not to flow well. Then turn the motor back on. If the flow is not good, check to make sure the unit is level.

Things That You Should Not Do

1. NEVER ADD HARD CHIPS TO A FOUNTAIN WHILE THE MOTOR IS RUNNING. ONLY ADD MELTED, SMOOTH CHOCOLATE
2. NEVER ADD COLD LIQUID TO CHOCOLATE, AS IT MAY CAUSE THE FLOW TO STOP. ONLY ADD WARMED FLUIDS.
3. ALWAYS CHECK TO MAKE SURE NO CHUNKS OF FOOD ARE IN THE BASE AS IT MAY CLOG THE FLOW OF THE CHOCOLATE. REMOVE WITH A SLOTTED SPOON