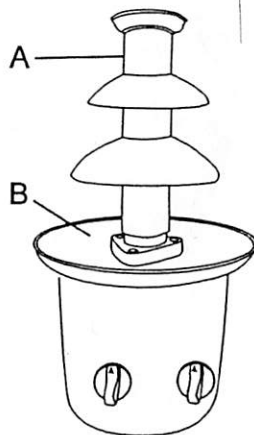
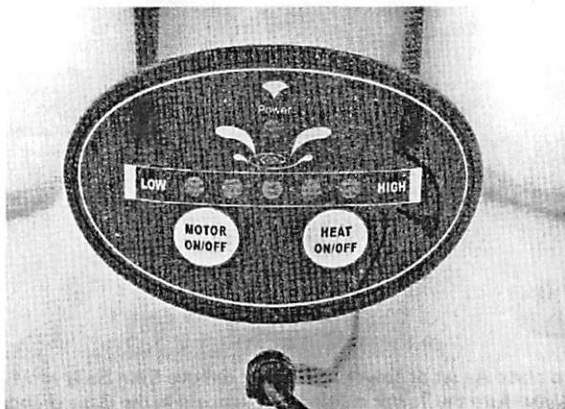


## HOW TO OPERATE

- 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.
- Press button to turn the heater on. Let the unit warm up for at least 3 to 5 minutes before adding melted chocolate.
- While the machine is warming up, get a microwaveable bowl. Fill bowl with 7 cups of chocolate chips (about 9½ 12-ounce bags) and 1¾ cups of oil. If you are using Belgian Chocolate, you do not need to add oil.
- Place in microwave for 5 to 6 minutes on high heat. When done, stir chocolate. If necessary, continue to warm chocolate in microwave until melting is complete and chocolate is smooth (another 1 to 2 minutes).
- 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, press the motor button on the COMMERCIAL FONDUE FOUNTAIN, so that 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 COMMERCIAL 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.

### SWITCH POSITIONS

Left: Motor / Right: Heater



## HELPFUL TIPS

### Measuring Chocolate

This unit holds:

6 pounds = 96 ounces

- If chocolate begins to drip instead of flow down Tower, the chocolate is too thick. Thin the chocolate by adding vegetable oil. Also, make sure that the unit is level.
- If the chocolate is flowing unevenly, the unit is not level. Make sure that the unit is on a level surface so that the chocolate is evenly distributed.
- If the flow is intermittent, interrupted or not flowing properly, check to see if there are chunks of food in the Bowl of the Base that may be clogging the chocolate flow.
- Never add cool or cold liquid to the COMMERCIAL FONDUE FOUNTAIN, as this will stop the flow of the fountain.

## CLEANING & MAINTENANCE

To prolong the life of your COMMERCIAL FONDUE FOUNTAIN be sure to follow cleaning instructions after every use. Never use anything abrasive on the base to maintain the original finish.

1. Make sure unit is unplugged before cleaning. Allow parts to COOL to the touch. Tower, Auger, and Base can get VERY HOT!
2. Before first use and continuing after each use, be sure to wash the Tower and Auger thoroughly. AVOID washing parts in the dishwasher.
3. To make cleaning of the COMMERCIAL FONDUE FOUNTAIN easier, carefully remove the Tower and Auger (after cooling) and wipe off remaining chocolate with paper towels. Wash in warm, soapy water, rinse and dry.
4. Carefully pour out as much remaining chocolate from the Bowl as possible. Use non-abrasive, damp sponge or cloth to wipe clean the rest of the unit. Then, wipe with a non-abrasive towel to dry.

DO NOT POUR OUT EXCESS OR LEFTOVER CHOCOLATE DOWN ANY DRAIN. POUR INTO A PLASTIC BAG OR DISPOSABLE CONTAINER THEN PUT INTO THE GARBAGE.

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

Nerien Verser Dans Cette Colonne 'A'  
Ajouter Uniquement Dans Le Bol 'B'

No Vuelque Nada En Este Vertedero 'A'  
Solo Agregue Al Tazon 'B'

