



CHOCOLATE FOUNTAIN INSTRUCTIONS

Assembly

1. Remove the fountain basin and top assembly from their cases.
2. Locate a small bag of screws. Using the supplied hex key, set the screws in each hole on each different tier collar.
3. Place the fountain on the table where it will be left for the entire time it is being used. Create a level basin using the supplied level and adjusting the legs of the fountain.
4. Place the center cylinder on the four prongs in the center of the basin.
5. Starting with the largest tier, slip it onto the center cylinder and align it with the grooves in the cylinder.
6. Using the hex key, tighten all of the screws so that the tier is firmly attached to the pole. Repeat this process with the other tiers.
7. Place the crown on the top of the cylinder, but there are no screws that will need to be tightened.
8. Place the auger inside the cylinder with the notch at the bottom. Rotate the auger by hand until the notch rests at the top of the motor shaft.



Operating

1. Plug the fountain directly into an outlet, it is best not to use an extension cord.
2. Turn the temperature as high as it goes, and let the machine preheat for 15 minutes.
3. Make sure the tiers, cylinder, and auger are at room temperature. If these components are cold, the machine will not function properly.
4. After 15 minutes, add chocolate. Chocolate chips are recommended because they melt very easily.
5. Allow the chocolate to temper in the basin for 15 minutes stirring occasionally.
6. Oil may be added to ease the flow and to keep chocolate at the right consistency.
7. It is important that you do not overfill the fountain; the basin holds approximately 20 pounds of chocolate.
8. After the chocolate is completely melted, turn the switch to "ON", and reduce heat to approximately 170° F. The chocolate should flow smoothly over the tiers.
9. Make sure not to cover the vent holes on the basin, doing so may cause the fountain to overheat.
10. Always be careful of the HOT surfaces on this fountain.

Dipping Suggestions

1. Fruits such as strawberries, bananas, raspberries, grapes, melons, etc.
2. Cookies, crackers, pretzels, chips.
3. Mini-cakes and pastries.

Cleaning Tips

1. Turn the fountain control switch to "OFF".
2. Remove the auger from inside the center of the cylinder. Take caution, the components may be hot and slippery.
3. Using a flexible spatula, scrape the chocolate off the crown, cylinders and tiers.
4. Loosen the screws and remove all of the tiers from the cylinder.
5. Discard any of the remaining chocolate.
6. The crown, tiers, cylinder and auger can be washed in the dishwasher or hand-washed in hot, soapy water.
7. Never immerse the basin in water, damage to electrical components may occur.
8. Place the pieces back into the cases, and to avoid cleaning charges, return the machine to Arena Americas in the condition it was received.