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Chocolate Fountain Instructions

Step 1

Place the machine on a secure level table top and plug the unit into a 120 Volt, 15 Amp outlet.

Step 2

Turn the heat switch on and set temperature at 250 while preparing the chocolate. Let the unit heat up for 5-10 minutes before pouring chocolate into the fountain.

Step 3

Melt all chocolate according to manufacturer's instructions. 6 lbs of chocolate is the minimum amount required for the fountain to flow properly.

Step 4

Pour melted chocolate into bottom of fountain, and turn on the auger.

Step 5

Once chocolate is flowing reduce the temperature to medium heat. Adjust up or down to keep flow running smoothly and prevent hardening or burning.

Step 6

As more chocolate is needed, repeat the steps above. Always make sure to melt the chocolate before adding to the machine.

Cleaning

After you're finished using the machine, use a rubber spatula to scrape the chocolate from top down, and pour out any excess chocolate. Wipe down any remaining chocolate on tiers or in the bowl. Never submerge any part of the machine in water. The unit can be placed in a bag for transport.

Parts

Be sure to return all the supplied parts:

Chocolate Fountain

Power Cord

Tips

Caution: Do not start auger with chocolate hardened in the cylinder, it will burn up the motor.

To achieve a uniform flow, use the adjustable foot to level the machine.

Do not use the machine in any amount of wind.

Only use chocolate specifically designed for chocolate fountains.

Chocolate must be melted before use. The machine will not melt the chocolate, it will only keep it in the melted state.