



CHOCOLATE FOUNTAIN OPERATING INSTRUCTIONS

1. Place the fountain base on a stable surface. Use a level to make sure the base is level. (If it's not, it will not run properly. The chocolate will flow to one side). Lay the level across the base of the fountain. Adjust the legs of the base or use pieces of cardboard under the chocolate fountain base legs to level the fountain if the table or flooring happens to be unlevel. Place the tiered top on the base, inserting the four prongs in the base into the four holes in the tiered top. Once the tiered top is in place, put the top hat (small ring) on the top of the tier with the largest opening facing up.

2. Plug the fountain in, turn the green knob to the left (to warm) and make sure the thermostat is on high. Prior to putting any chocolate in the fountain, you must test the mechanisms. Make sure the fountain warms when the on/off switch is turned to the left. Make sure the pin spins clockwise when the on/off switch is turned to the right. Also check that the pin is centered. Then shut all off.

3. If everything appears to be in working order, melt the chocolate in a microwave, double boiler or crock pot. If you are not using chocolate provided by Abbott Rental (which is conditioned with oil for use in a chocolate fountain) then use 5 pounds of chocolate to approximately 1 and 1/2 cups of vegetable or canola oil. Put the tub of chocolate (with the cover ajar) in an inch of water in a crock pot (takes about an hour or so) or in a double boiler on the stove top (takes about 30 minutes) are the recommended ways. If melting the chocolate in a microwave, melt small batches at a time at one-minute increments, as chocolate will burn easily this way. Stir frequently.

4. Preheat the fountain (knob to left, temperature on high - do not run auger while preheating) for 20 minutes then pour the melted chocolate into the fountain. Turn the on/off switch to the right and the fountain auger will turn on. The chocolate should start flowing from the top. Give it a few minutes, if it appears too thick and is not flowing well, consider adding additional vegetable oil. Start with 1 cup of oil at a time, lightly stirring it directly into chocolate in fountain. Give it some time to warm the oil and to be integrated, then add another cup if still thick. Once the chocolate is running smoothly, turn the thermostat down to 80.

5. If the chocolate begins to not flow well, turn the fountain off for a minute and then

back on. Sometimes an air pocket will develop around the auger. By turning the fountain off and then on, it “burps” the fountain, allowing the chocolate to flow smooth again. If this does not help, turn the fountain off for a minute and use a slotted spoon to check for strawberries or other dipping items that might have fallen into the base. Fish them out and put in the trash. Turn the fountain on again.

CLEAN UP:

1. Turn the fountain off and unplug it.
2. Pull the auger (spiral) out of the center of the fountain and let the excess chocolate drip off. Place the auger and the top hat carefully aside.
3. Use a rubber spatula to clean the chocolate off the metal tiers and top piece. Remove the tiered top from the base.
4. Ladle or pour the chocolate out of the base being careful not to drip chocolate down the sides of the base. Use a rubber spatula to scrape as much chocolate out of the base as possible.
5. Use soapy water to clean the remaining chocolate. **DO NOT SUBMERSE THE FOUNTAIN BASE IN WATER.** The top three pieces (tiered top, top hat and auger) can be washed in the sink.
6. Dry all pieces and wrap in bubble wrap.
7. Make sure all three top pieces are in the metal container for the top.
8. Wrap the base in bubble wrap and carefully place back in the proper metal box.

Suggested Dipping Items

Strawberries, pineapple chunks, bananas, apples, grapes, dried apricots, cream puffs, wafer cookies, piroulines, pretzels, marshmallows, oreos

You will be charged a \$25 cleaning charge if you do not clean fountain before returning. Check all parts, including level and directions before returning.