

Setting Up The American Chocolate Fountain™



1. Set the chocolate fountain base on a sturdy, level surface to begin. Starting off with a sturdy level surface will ensure proper operation of the chocolate fondue fountain. Uneven sheeting of chocolate over the fountain tiers is usually the result of the chocolate fountain not standing level or that the chocolate fondue is too thick.

2. Pick up the main column and tier assembly and line up the 4 receiving tubes at the bottom of the column with the 4 pegs (3 pegs on the small fountain) in the bowl portion of the fountain base. The fit is snug when seating the pegs into the receiving tubes at the bottom of the tier column. Once you have lined them up, slowly work the column down until it is securely attached to the base.

3. After the base and tiers are attached you can insert the stainless steel auger. Be sure the auger is inserted into the main column with the slot in the center of the auger bar pointed down. After inserting the auger into the full length of the column, give a slight turn to the auger until you feel the slot at the auger bottom lock into the auger drive key in the center of the bowl base.

4. With the fountain fully assembled and level, it's time to get warmed up. Set the temperature control for 100° to preheat fountain. Add oil to bowl and prepare to melt your chocolate. Chocolate chips or callets can be added directly to the pan in the fountain base and heated until melted. Increase heat to 125°, stir frequently to ensure that all chocolate is melted. After your chocolate is melted, switch motor on. Allow a few minutes for the chocolate to stabilize, then check the temperature of the chocolate. Place a food thermometer right under the top crown of the fountain to get an accurate reading (temperature should be 106-108°). Adjust the temperature as needed. If it does not flow properly after the allowed time or if it is noisy, switch motor off for a second and turn it back on. This allows the dry spots or air pockets to settle. If noise continues, you may need to add more chocolate: fountain requires 13 lbs. minimum; 15 lbs. will allow the fountain to run easier.

For a quick setup, we suggest pre-melting your chocolate in a microwaveable zip-lock bag.

The American Chocolate Fountain™ by Buffet Enhancements International, Inc.™

Call Toll Free : 1.800.990.0990 For International Customers: 1.251.990.6119

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