

Preparing Chocolate Fondue



1. Begin preparing your chocolate fountain fondue with a good quality chocolate. The benchmark for quality chocolate is cocoa butter content. The higher the cocoa butter content, the smoother the melted chocolate fondue and the less likely it will need additional oil for a smooth chocolate fountain flow. Start with a microwave safe zip lock bag. Fill with 2-5 lbs. of chocolate chips or callets.

2. In most cases, oil will be necessary to ensure a smooth, even flow of chocolate through your fondue fountain. A good estimate is 1/2 cup of vegetable oil per 5 lbs of chocolate. Just add the oil directly to the chocolate chips or callets in the microwave safe zip-lock bag prior to warming.

3. After adding the oil to the chocolate chips or callets, zip the bag closed (taking care to be sure the bag is thoroughly closed). If you are unsure about the quality of the zip-lock bag, play it safe and double bag.

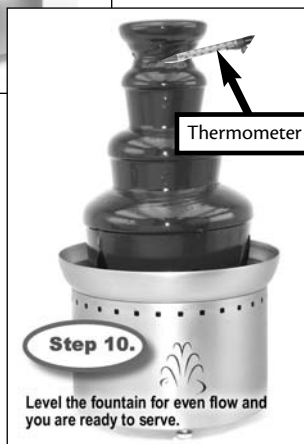
4. Place the closed bag filled with chocolate chips and vegetable oil into the microwave and set on "High" for approx. 3 minutes (time will vary according to microwave strength). check the bag about halfway through, kneading the partially melted chocolate.

5. When finished, remove the bag from microwave and carefully knead the bag, mixing and feeling for unmelted chocolate. If necessary, heat for a few more seconds until chocolate is smooth and free from chunks.

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

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Filling The American Chocolate Fountain™

6. With your chocolate fondue fountain preheated, it is time to add your bag of melted chocolate. Holding the bag at the top, grasp one of the bottom corners and lift it up even with the top of the zip-lock bag. Snip the bottom corner of the bag with a pair of scissors. Lower the cut corner of your bag of melted chocolate over the bowl portion of your chocolate fountain.

7. Pour the warm melted chocolate from the cut zip-lock bag directly into the bowl portion of the chocolate fountain.

8. As the bag empties, slowly twist the zip-lock bag to force the rest of the chocolate out. Repeat the procedure until your chocolate fountain is loaded with chocolate fondue.

9. Your chocolate fountain is loaded with melted chocolate, set heat to 125°. Switch motor on, allow a few minutes for the chocolate to stabilize, then check the temperature of the chocolate.

10. 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.

If your chocolate fondue is still too thick, sparingly add a small amount of vegetable oil to the bowl of chocolate to thin the chocolate fondue.

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