



Chocolate Fountain Operating Instructions

Prepare the Fountain: First, turn the dial on the fountain to "heat and motor" and set the temperature between 110-113 degrees. The initial noise that you'll hear is normal and will disappear once you fill the fountain with chocolate.

After you set the machine, do NOT increase the temperature, as it will burn the chocolate and make the fountain useless. Burnt chocolate clumps and cannot be thinned.

Melting the chocolate in a microwave: If using the Fondue Chocolate provided by Party Pronto. place one bag (2 pounds in its original bag) in the microwave. Heat bag on HALF-POWER for 2 minutes. Remove the bag and gently knead or massage the bag to ensure even chocolate melting. Repeat until chocolate is fully melted, kneading bag after every 2 minute zap in the microwave. (Chocolate will burn if not melted on HALF-POWER or kneaded every 2 minutes.)

Alternative instructions for those using other than the chocolate provided by Party Pronto:

Start with a microwave safe zip lock bag. Fill the bag with chocolate chips or other high fat content chocolate and make sure the bag is thoroughly zipped and closed. If you are unsure about the quality of the zip lock bag, play it safe and double bag.

Follow the instructions as above, heat bag on half-power for 2 minutes...remove the bag and gently knead or massage it to ensure even melting.

Filling the chocolate fountain with pre-melted chocolate: With the fountain pre-heated, it's time to add the melted chocolate. holding the bag at the top, grasp one of the bottom corner 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 the bag of melted chocolate over the bowl portion of the fountain. As the bag empties, slowly twist it to force all of the chocolate out.

Operating the fountain: As the auger starts, the chocolate will begin to flow through the fountain covering and warming the stainless steel tiers. After a few minutes of operating, the chocolate fountain will be sufficiently warmed and chocolate flow should be consistent. If flow is uneven, check to be sure the fountain is level. The legs of the fountain can be adjusted.

As time passes, the chocolate may begin to thicken. If this happens, add a tablespoon of cooking oil at a time, until the chocolate is flowing again.