

# Assembly and Operation Instructions for the Chocolate Fountain (SM)

**Step (1):** Remove the fountain basin and top assembly from the box.

**Step (2):** Place the fountain basin on a sturdy, level surface. The fountain has adjustable feet to assist you in leveling the fountain.

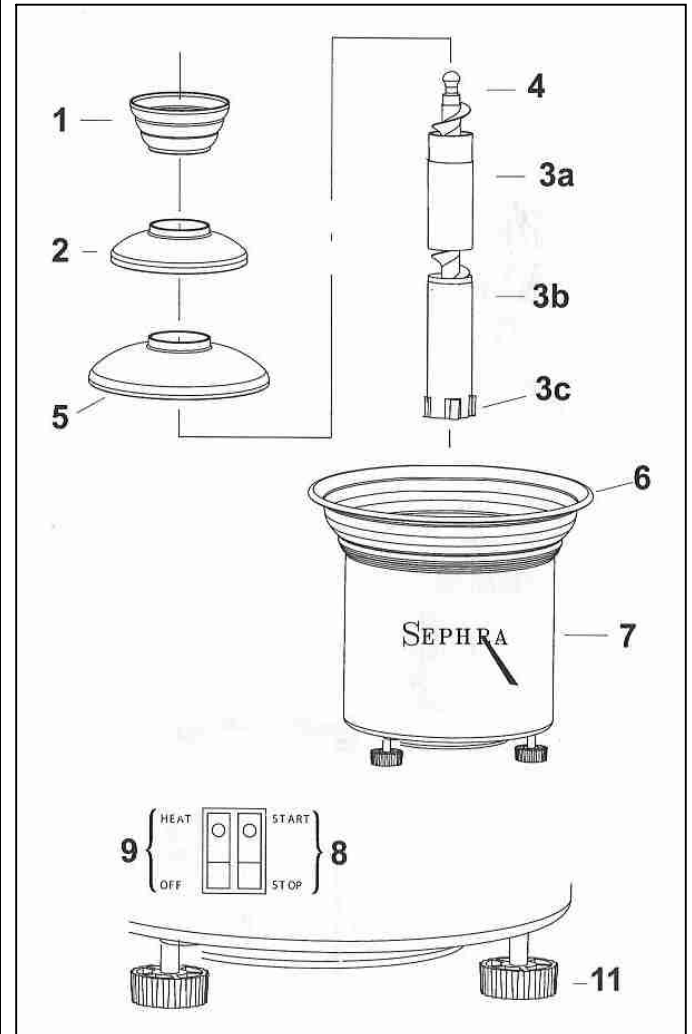
**Step (3):** Join the two sections of the cylinder (3a, 3b) together by sliding the top section (3a) over the lower section (3b). Located at the bottom of the cylinder are sleeves attached to the cylinder wall (3c). Position the sleeves over the pegs located in the center of the basin (6a)

**Step (4):** Next, slide the larger of the two round tiers (5) over the cylinder until it comes to a stop and slides into position. Slide the smaller of the two tiers (2) over the cylinder in the same manner until it slides into position. While holding the knob at the top of the auger (4), insert the auger into the center of the cylinder. Make sure that the notch in the bottom of the auger drops over the spindle in the center of the basin inside the cylinder. Twist the auger with your hand to make sure it is properly positioned. If melting the chocolate in the basin, wait to insert the auger in the cylinder until the chocolate has been completely melted. Next, place the crown (1) on top of the cylinder so that the crown slides into the slots at the top of the cylinder and over the auger.

**Step (5):** Preheat the basin by plugging the appliance into the electrical outlet and pressing the rocker switch on the back of the fountain labeled HEAT/OFF. The red LED light on the rocker switch will light up when the HEAT switch is placed in "HEAT" position. The temperature is preset to a standard medium temperature which will keep the fondue warm and still be hot enough to melt the chocolate in the basin if you chose to do so. Allow the basin to pre-heat for ten (10) minutes before placing the chocolate in the basin. Chocolate will scorch if left sitting in the basin of an extended period of time without it being circulated through the fountain. If the chocolate is sitting in the basin prior to operating the fountain stir it ever 10 minutes to ensure that it will not scorch.

**Step (6): IMPORTANT!** Preheat the fountain by turning the temperature dial to the highest setting (250 degrees) and turning the control switch to "PREHEAT". **Allow fountain to preheat for at least 10 minutes.**

**Step (7):** You may melt the chocolate in the microwave in a microwave safe bowl, or in a double boiler. **WHEN MELTING CHOCOLATE IN THE MICROWAVE ALWAYS MELT IT ON HALF-POWER OR THE CHOCOLATE WILL BE BURNED.** The chocolate may also be melted directly in the basin of the Fountain. This takes approximately 50 minutes. Stir the melting chocolate discs every few minutes once they have begun to melt.



1. Crown of the Fountain
2. Top Tier
- 3a. Top Section of Cylinder
- 3b. Bottom Section of Cylinder
4. Auger
5. Bottom Tier
6. Stainless Steel Basin
7. Fountain Housing
8. STOP/START switch
9. HEAT switch
10. Slip Resistant Feet
11. Adjustable Feet

# Disassembly and Cleaning Instructions for the Chocolate Fountain (SM)

Step (1): Turn fountain control switch to "OFF".  
Unplug the fountain.

Step (2): Remove the auger from inside the center cylinder. (Be careful! The fountain components may be hot and slippery!)

Step (3): Using a rubber spatula, scrape chocolate off of the auger, crown, cylinder and tiers. A large sponge may be used to remove additional chocolate.

**WARNING!**  
**NEVER POUR LEFTOVER CHOCOLATE DOWN A DRAIN. CHOCOLATE POURED DIRECTLY IN THE DRAIN MAY HARDEN IN THE DRAIN PIPES AND RESULT IN DAMAGE AND BLOCKAGE OF THE DRAIN SYSTEM.**

Step (4): Remove the tiers from the cylinder and remove the cylinder.

Step (5): Remove the remaining chocolate from the basin and discard. Wipe the basin clean.

Step (6): Cleaning the top assembly may either be done by placing the cylinder, auger, 3-tiers, crown, and plastic stabilizer in a dishwasher, or by washing them in hot soapy water. (WARNING! Never immerse the fountain basin in water.)

Step (7): Once the fountain components (basin, cylinder, auger, 2-tiers, crown) have been cleaned, place them back into the box.



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## TROUBLESHOOTING:

*Fountain makes a knocking noise:*

Fountain will typically knock for about 30 seconds as the auger begins to carry the chocolate through the cylinder. If knocking continues:

- A. Sephra Premium Chocolate was not used and the chocolate is too thick. Other couverture chocolate requires the addition of vegetable oil to maintain the proper viscosity for use in the chocolate fountain.
- B. Fountain tower components may be too cold for the chocolate to harden as it is carried up the cylinder. If this occurs, turn the fountain off and continue to preheat for a longer period of time. You may also use some type of heating device (such as a heat gun or blow dryer) to warm the cylinder and the tiers of the fountain.

*Fountain will not heat or turn on::*

Make sure the fountain is plugged into a working outlet, turned on and that the temperature dial is turned up. If fountain still does not heat, call Herriott's Party Rental @ 217-356-9713 for assistance.

*Gaps exist in the curtains of chocolate:*

- Check the level of the basin.
- There is not enough chocolate in the fountain. Generally requires 3 pounds of chocolate to curtain. Simply add additional chocolate to the basin.
- The chocolate may be too thick. Make sure the chocolate is melted completely and is warm.
- Stir the chocolate frequently with a spatula, scraping from the outside edge of the basin to the base of the cylinder.
- Turn the fountain off. Let the chocolate settle into the basin and then turn the fountain back on.