

Chocolate Fountain Instructions

1. Melting the Chocolate

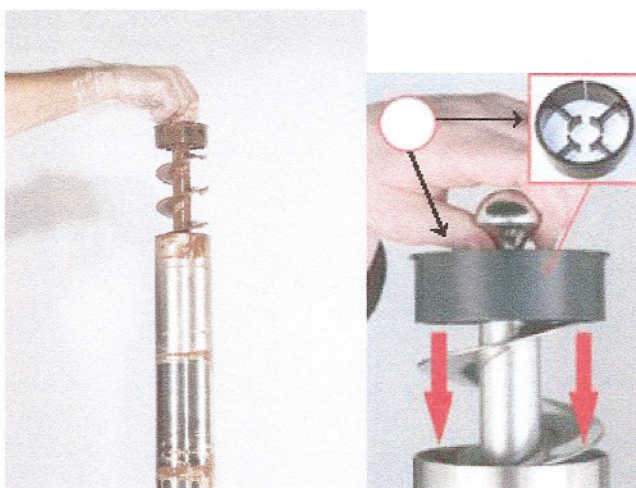
- a. Follow the instructions on the bag of chocolate to melt the chocolate in the microwave.
- b. **Or** put chocolate in the fountain bowl and **set the temp dial to setting 7**. If you choose this method be sure to be there to stir the chocolate so there is no burning. This method will take a little more time than the microwave. Also if you are using dark chocolate turn the temp dial to 10.

2. Getting the Fountain Started

- a. When the chocolate is melted and at its optimal level (6 lbs Minimum) click the rocker switch in the back of the fountain to the "Start" or setting and adjust the temperature to **dial number 6** for Sephra's dark or milk Chocolate. Turn the dial to 5 if you are using white chocolate.
- b. The chocolate level in the bowl will drop as the chocolate is pulled up the cylinder. An even flow of chocolate should cascade over each of the tiers using any of the Sephra brands of chocolate.
- c. If the chocolate that is cascading over each tier is **not creating a full curtain** it may be necessary to turn the rocker switch on the fountain from "start" to "off" for about 30 seconds. This will allow any air bubbles to clear from the cylinder. Then click the switch back to "start".
- d. Be sure you have **at least 6 lbs of melted Chocolate** in the bowl before turning the machine to "start"

3. Cleaning the Machine

- a. **It is important to get all the chocolate out of the fountain before it becomes hard.** Use a spatula or spoon to scoop out all the chocolate.
- b. Once most of the remaining chocolate is out of the fountain you can take the tower off and begin rinsing the last of the chocolate off. Make sure to **remove the auger from the tower** or it will become stuck. You will notice that each tier can be removed from the tower and cleaned separately.
- c. The Bowl may also be twisted off and cleaned separately, but do **not get any water in the bottom heating unit** or the machine will break.



Melting- Chocolate	Removable Bowl Heat Settings³	Fixed Basin Temperature⁴	Approximate Melting Times⁵ (min)
Dark	10	250°	45
Milk*	7	176°	60
White*	7	158°	60

Operating- Chocolate	Removable Bowl Heat Setting	Fixed Basin Temperatures	Chocolate Temperature⁶
Dark	6	158 ° - 176 °	115°-125°
Milk	6	158 ° - 176°	115°-125°
White	5	140 ° - 158°	105°-115°