



The American Chocolate Fountain Operating Instructions

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A. Setting up your American Chocolate Fountain™

Visually inspect all of the parts:

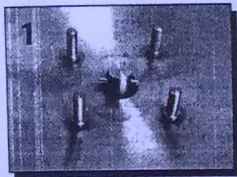
1) 1 Fountain Base



2) 1 Auger



3) 1 Central core with tiers



The American Chocolate Fountain Control Panel

The diagram shows the control panel with the following components labeled:

- Thermostat Dial:** A circular dial with temperature markings from 100 to 250 and an OFF position.
- Power Lamp:** A small indicator light.
- Power Switch:** A toggle switch with positions for HEAT+MOTOR, OFF, and PRE-HEAT.
- Power Cord:** A black power cord with a three-pronged plug.
- Push to Reset Circuit Breaker:** A hexagonal button with the number 10 inside.

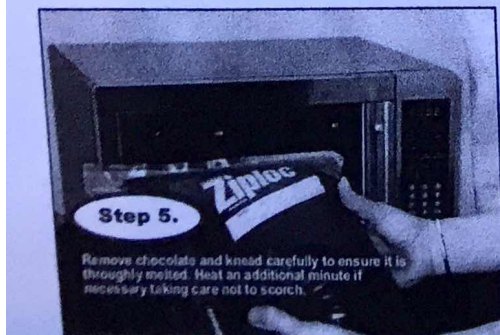
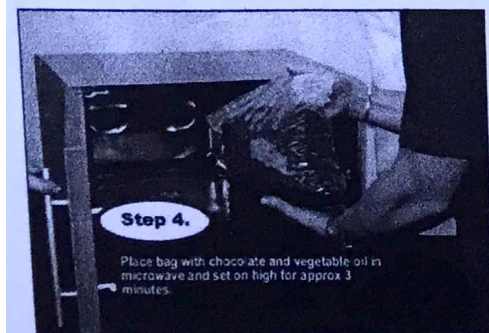
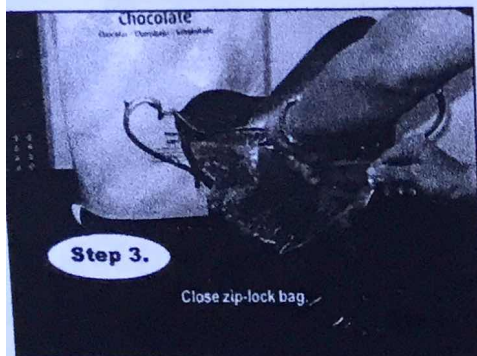
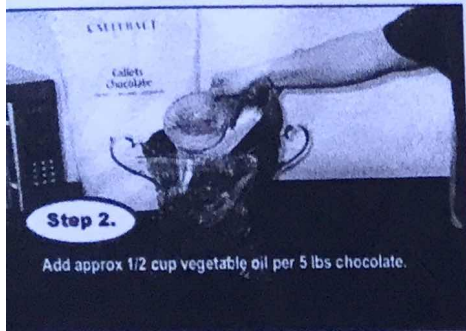
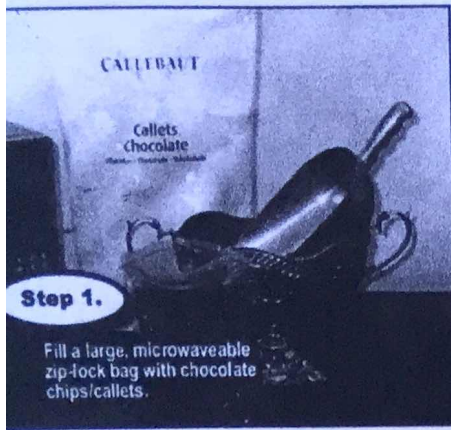
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*(Temperature of chocolate may be less than temperature indicated on thermostat dial due to heat dissipation of the stainless steel bowl.)

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 spot 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 microwave able zip-lock bag (see "preparing chocolate fondue with microwave").

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™

Step 6.

Snip the corner on the bag of melted chocolate.



Step 7.

Carefully pour the melted chocolate out of the bag into the base of the pre-heated fountain.



Step 8.

Twist the bag as it empties to squeeze out all of the melted chocolate.



Step 9.

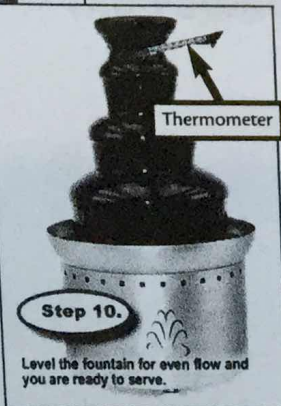
Start your fountain's auger motor.



Thermometer

Step 10.

Level the fountain for even flow and you are ready to serve.



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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Troubleshooting

- 1. If the chocolate is melted completely but it is still flowing “chunky” or “splattery” check 2 things. First, make sure the fountain is level. If the fountain is level, then you need to add more vegetable oil. The smoothness of the chocolate flow will depend on the quality of chocolate you use. When I ran the machine using cheap chocolate (using 17lbs to get started) I used a ½ gallon of vegetable oil! Don’t worry about ruining the flavor- you won’t since the oil is tasteless. The chocolate tasted heavenly!!! So keep enough oil handy just in case.**
- 2. Don’t forget that you can melt the chips directly in the fountain. It will take a little longer but is convenient if you don’t have a microwave around.**

These 2 Boxes Must Contain:

- 1. Bowl Unit**
- 2. Tube & Tier Section**
- 3. Auger**
- 4. Food Thermometer**
- 5. Level**
- 6. Spatula**

Chocolate Fountain Clean Up

- 1. Remove all chocolate from fountain. This includes scraping the tiers and bowl with a spatula.**
- 2. Move fountain to a washing area.**
- 3. Remove top cover and auger and clean with HOT WATER and cloth.**
- 4. Remove tube and tier section and clean with HOT WATER and cloth.**
- 5. Remove any additional chocolate in bowl by laying machine on side and scraping with spatula. Clean bowl with HOT WATER and cloth. DO NOT SUBMERGE BOWL IN WATER!!!**