

## Four Tier Chocolate Fountain Instructions

Assemble your fountain:

Place base on table. Make sure base is level - will not flow properly if unlevel. Use feet on base to level it (use level if necessary)

Assemble two pieces of auger together. Place auger on top of the square shaft in center of basin

Place the center column over the auger and on the four pins in the fountain base

Add Tiers from largest to smallest by turning until they fall into place.

Place the crown on top making sure the auger pin sits in the middle of the crown ring

Plug in and turn on fountain. Preheat to 70 degrees Celcius

Preheat chocolate in the bag. Put microwave on 50% power and heat for several minutes.

Massage bag to melt chocolate. Melt in 30 second intervals until chocolate is liquid.

BE CAREFUL - CHOCOLATE IS HOT

Fountain works best if at least 4 lbs of chocolate are added before motor is turned on. Fountain works best with 6 - 7 lbs of chocolate to start.

Motor will not turn on until it reaches 60 degrees Celcius

Monitor the heat for the first half hour. Keep it between 65 - 70 degrees for best chocolate flow.

Chocolate could burn or become too thick if it gets too hot.

Add a small amount of vegetable oil or cocoa butter to the chocolate to help it flow best.

Fountain must cool completely before it is taken apart and cleaned. Removing the auger, center pole and/or basin before it is completely cool could result in damage to the unit.

Take fountain apart and clean with hot soapy water. DO NOT put in a Dishwasher.

Return all pieces in the original box it was rented in with all components.

### Troubleshooting Tips

- Air may trap in the system and create bubbles at the top or base. If so, turn off the motor. Wait 15 - 30 seconds and turn it back on.
- Watch heat on base. Do not let it get too hot or chocolate will burn/scorch. If it gets too thick, thin with vegetable oil or cocoa butter. Chocolate may not be at appropriate temperature if it does not flow well.
- Base MUST be level. Chocolate will not flow or heat properly if it is not level.
- Dark chocolate may need to be kept a little warmer to flow best. Be careful not to burn white or milk chocolate

## Frequently Asked Questions

**Q: What kind of Chocolate will work with our fountains?**

A: Almost any type of chocolate will work we do recommend chocolate sold in pellets or chips.  
Do not use chocolate syrup.

**Q: Why is the chocolate flowing only to one side of the fountain?**

A: It is very important that the fountain be leveled BEFORE you pour the chocolate in. Level the fountain using the feet. They screw up and down. Use a level placed on the top tier, first left to right then front to back.

**Q: Why do I need to use a vegetable oil?**

A: Vegetable oil is used to thin the chocolate to a more viscous consistency and to give the chocolate a lustrous sheen.

**Q: How much oil will I need to use?**

A: This will vary depending on the chocolate that is used. Start with 5 parts chocolate 1 part oil. If the fountain cavitates or the chocolate flow seems too slow or thick add more oil. It is not uncommon to use 4 parts chocolate, 1 part oil. It is easy to add more oil if needed. You can add the oil directly into the fountain base.

**Q: Why is the fountain is not flowing evenly?**

A: Turn the fountain off wait 45 seconds and turn it back on.

**Q: Does your fountain use an auger or a pump?**

A: Our fountain uses a stainless steel auger. This allows us to use any type of chocolate and can be placed in the dishwasher to be cleaned. A pump requires total disassembly to be cleaned and you must use chocolate syrup "only".

**Q: Is the fountain dishwasher safe?**

A: The auger and tower stack can go into the dishwasher. This makes cleanup very easy. You would pour the remaining chocolate out of the base and clean the base with warm water and soap.

**Q: How much chocolate is required to run the fountain?**

A: The #MFCF25 can run on 3 lbs of chocolate. The #MFCF30 will run on 4 lbs of chocolate.

**Q: How much chocolate will the fountain hold?**

A: The #MFCF25 will hold 10 lbs of chocolate. The #MFCF30 will hold 14 lbs of chocolate.

**Q: What happens if someone drops something in the fountain such as a strawberry or pretzel?**

A: There is a gap at the bottom of the chocolate tiers. This will hold the item behind the chocolate sheet until the event is over.

**Q: How much does the fountain weigh?**

A: The #MFCF25 weighs about 40 lbs and the #MFCF30 weighs about 108 lbs.