

SWH CHOCOLATE FOUNTAIN INSTRUCTIONS

- IMPORTANT -

- READ ALL INSTRUCTIONS BEFORE USING THIS FOUNTAIN.
- For your protection, please read all instructions PRIOR TO YOUR EVENT.
- Wash Basin and all Tier Components PRIOR TO USE.
- When the fountain basin is removed, the top of the fountain base can be extremely hot. AVOID ANY CONTACT WITH THE TOP OF THE FOUNTAIN BASE WHEN IT IS EXPOSED.
- To protect against electrical shock and damage to the fountain, do not put the fountain base in water or other liquids.
- Avoid contact with moving parts, such as the auger in the cylinder or the square pin in the center of the basin.
- Do not use this fountain for other than its intended use.
- The fountain must be level to operate properly.
- Place the fountain base on a sturdy, level surface. The fountain MUST be level in order for the chocolate to curtain properly.
- Plug the fountain in and move the switch to PREHEAT. Turn the temperature dial to 10 and allow the basin to preheat for 5 minutes.
- Before using the chocolate, store it in a cool, dry place. Do not freeze or refrigerate it as moisture affects the chocolate's consistency.

-CHOCOLATE PREPARATION-

- Melt chocolate directly in the fountain basin, in a double boiler, or in its microwavable bags according to the instructions on the bags. WHEN MICROWAVING CHOCOLATE, ALWAYS USE HALF-POWER TO PREVENT SCORCHING.
- Melting chocolate directly in the fountain basin takes approximately 35–60 minutes. Add chocolate 1-2 pounds at a time to expedite the melting process. Stir chocolate every 2-3 minutes, scraping it from the basin with a spatula as you go, to prevent scorching. Milk and White chocolate are more susceptible to scorching so be sure to stir more frequently (every 2-3 minutes) and use appropriate temperature settings.

-FOUNTAIN INSTRUCTIONS-

- Place the auger with the stabilizer into the cylinder and turn it clockwise to check that it is locked in place over the center square pin. Place the crown on top of the cylinder.
- Press the toggle switch to START. The auger will turn and carry the chocolate up through the cylinder, causing it to flow over the crown and tiers and back into the basin. As the cylinder fills with chocolate, there may be a brief knocking noise from the auger spinning against the cylinder. This noise will go away quickly as the auger is coated with the chocolate.
- ADDING CHOCOLATE CHIPS: Pour chips directly on top of the fountain crown, approx. 1 cup at a time. Allow the chips to become melted before adding more.

- **ADDING MELTED CHOCOLATE:** To add a large amount of chocolate, melt it prior to adding it to the basin. You can melt it in its microwavable bags or in a double boiler.
- **Chocolate Operating Temperatures(Heat Settings)-**

Dark 6 115-125

Milk 6 115-125

White 5 105-115

-CLEANING THE FOUNTAIN-

- Before cleaning: Turn the toggle switch to OFF. Always unplug the power cord from the electrical outlet before cleaning the fountain. Never permit the electrical cord to come into contact with water.
- Do not use abrasive scouring pads or powders to clean the stainless steel basin or other components. Doing so will mar the finish.
- Wearing food handler gloves, scrape excess chocolate from the crown and stabilizer with a spatula. Remove crown and stabilizer and place them directly in the sink.
- Pull the auger out of the cylinder by its knob, scraping the excess chocolate off with a spatula or gloved hand as you go so that it falls back into the cylinder. Move the auger to the sink.
- Use a spatula to scrape excess chocolate from the tiers. Remove the tiers and cylinder and place them in the sink.
- Twist off the removable basin and pour leftover chocolate into a bag-lined container for easy disposal. Scrape the remaining chocolate out with a spatula and move basin to sink. Never pour chocolate directly down the drain. Chocolate can harden in the pipes and damage the drain system.
- The basin should NOT be placed in the dishwasher but should be washed by hand. The bottom of the basin holding the seals and bearings should also NOT be submerged in liquid. All other removable fountain parts are dishwasher-safe. They may also be hand-washed with warm, soapy water and a large sponge.
- Carefully clean around cylinder sleeve and square pin in basin. If necessary, use a soft toothbrush to remove all chocolate.