

## Chocolate Fountain Usage

- Make sure unit is level with feet on bottom.
- Turn heater to 7.
- Melting chocolate directly in the fountain basin takes approximately 45-60 min.
- Add chocolate 1-2 lbs at a time to expedite melting.
- Stir every 2-3 min to help prevent scorching.
- Once chocolate is melted, turn toggle switch to START. Then turn heating setting to 6.
- Chocolate should now be flowing.
- If chocolate does not start or is having trouble flowing, turn machine to OFF. Let set for 10-15 sec, then turn back to start. Might have been an air bubble in the line.
- When chocolate starts to run low, add approx. 1 cup at a time, and allow to melt.



## Cleaning Unit

- Turn OFF and UNPLUG unit.
- DO NOT use abrasive pads or powders to clean.
- Take a spatula and scrape excess chocolate from the crown and stabilizer. Remove crown and stabilizer put into sink. Pull auger out of cylinder by its knob. Scrape chocolate away. Scrape chocolate away from remaining tiers and cylinder and place in sink. Pour rest of chocolate in waste bin and not down the sink. It can clog your sink once it hardens. Wipe unit and base clean with paper towel or soft rag.