



Chocolate Fountain

It is important to make sure the machine is level for the chocolate to flow smoothly with no gaps nor spaces. The feet can be adjusted by rotating them up and down.

For chocolate that is in chip or shaved form, the heat dial should be placed on a setting of "4" for 5-10 minutes prior to pouring in the chocolate in the fountain. We recommend that you put approximately 1/2 (9 lbs.) the chocolate into the fountain first. Once the chocolate is melted, add the rest of the chocolate. The melting chocolate should be stirred occasionally to avoid sticking to the bowl. (30-45 minutes are generally necessary to melt all the chocolate.) Once the chocolate has been completely melted, turn the heat dial off and turn on the auger. If the chocolate starts to harden, the heat dial can be turned to low for several minutes.

For chocolate that is pre-melted or otherwise in liquid form, the heat should be off. The heat of the motor and the friction of the auger are sufficient to keep the chocolate melted. Pour in the chocolate into the fountain and turn on the auger switch. If the chocolate starts to harden, the heat dial can be turned low for several minutes.

To make sure that the chocolate flows smoothly with no gaps or spaces. Adjust by screwing the feet up and down to make the chocolate fountain level. While the fountain is in operation just lift one side at a time to see how the chocolate flows and adjust the foot.