



D & D PARTY RENT-ALL

Chocolate Fountain Operating Instructions

Check the parts: The chocolate fountain comes with the main base unit, the central core with tiers and the auger. A level is also supplied to assist in assembling the fountain.

Assemble the fountain: Place the central core on the base. Carefully insert the auger into place. Turn the auger until it locks into the central shaft.

Test the fountain: Plug in the unit. Turn the switch to the right (warning light should be lit). The fountain should be in pre-heating position. Turn the switch to the left to test the auger. The fountain is still heating in this position. To turn off the fountain return the switch to the middle position. Make sure the fountain is level (front to back and side to side) using the adjustable feet on the bottom of the base. (The chocolate will not flow properly if the fountain is not level)

Pre-heat the fountain: Turn the switch to the right. Pre-heat for 30-40 minutes before adding the melted chocolate. The fountain should be supervised at all times.

Melting the chocolate: The fountain will hold up to 4 Kg of melted chocolate and requires a minimum of 1.5 Kg of chocolate to run properly. Melt your chocolate (preferably pellets) in a double boiler or microwave until it becomes liquid and very hot. Do not use chocolate syrup. You will need to add vegetable oil to get a shiny look and the proper consistency. Start with 5 parts chocolate and 1 part oil. You can add more oil if needed directly into the fountain base.

Filling the fountain: Fill the base with the chocolate mix. The chocolate must be hotter than the maximum setting of the thermostat. The central core is not tempered by the heating element but will be heated by the chocolate coming from the base. Turn the auger on immediately after filling the base with the chocolate. Check your mix, if the chocolate does not flow properly (if you see holes in the cascade), add oil. If the chocolate splatters, your mix is too liquid, add more chocolate.

Using the fountain: Hold the item (fruit, cookie, etc.) under the first or second tier and allow the chocolate to run over the item. If something should fall into the fountain such as a strawberry or pretzel, it will be held in the gap at the bottom if the chocolate tiers until the event is over.

Cleaning the fountain: The fountain needs to be rinsed immediately after use to easily remove the chocolate. The central core and auger can be washed in a dishwasher. Empty the base and using a sponge or damp cloth wash out the inside of the bowl with hot water. **Do not spray water on the motor or electrical parts of the base.**

I have read and understand the above instructions. I understand that I will be responsible for repairs or replacement of the unit should any damage occur while in my possession. Please sign and fax back to 416-665-6911 as soon as possible.

Name on the rental contract: _____ **Order # :** _____

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Print name here