

CHOCOLATE FOUNTAIN INFORMATION

MIDWEST PARTY RENTALS

“WE RENT MOST ANYTHING, DOWNTOWN 5TH & BROWN!”

**506 BROWN STREET
MAILING ADDRESS----P.O. BOX 445
LAFAYETTE, IN. 47902
(765)-423-5543 OR 1-800-777-6439**

Assembly and Operating Instructions:

Step (1): Remove the fountain basin and top assembly from their cases.

Step (2): Place the fountain basin on a sturdy, level surface. To level the base, place a level on the rim of the basin at various locations, adjusting the feet on the base as needed.

Step (3): Place the center cylinder on the four prongs in the center of the basin.

Step (4): Align each tier collar over corresponding placement grooves on the cylinder, starting with the largest tier.

Step (5): Place the stabilizer (round black plastic piece) around the top of the auger. Place the auger with the attached stabilizer into the cylinder and rotate the auger until the bottom notch rests on top of the motor shaft (it should lock in place). The lip of the stabilizer should rest on the top of the cylinder. Replace the crown.

Step (6): IMPORTANT! Preheat the fountain by turning the temperature dial to the highest setting and turning the control switch to “PREHEAT.” Allow fountain to preheat for at least 15 minutes.

***Important Note: Tower cylinder, tiers, and auger must be at room temperature for the fountain to function properly! If components are cold, warm under hot water and dry thoroughly.**

Step (7): Once the fountain is assembled, add Sefhra Premium Fondue Chocolate by following the instructions provided on the bag. Allow chocolate to temper in the basin for 15 minutes, stirring occasionally before turning on motor.

***Important Note: Do not overfill the fountain. The basin holds approximately 20 pounds of chocolate.**

Step (8): After chocolate has heated for 15 minutes, turn the control switch to “ON” and watch the chocolate flow over the fountain tiers!

WARNING!

Do not cover the vent holes on the basin. Doing so may cause the fountain to overheat and will void the product warranty.

Q. At what temperature should the temperature control be set to melt the chocolate chips in the basin?

A. To melt the Sephra Premium Fondue Dark Chocolate in the basin simply turn the Control Knob to “Preheat” and the temperature dial to 250 degrees. Allow the basin to heat for approximately ten minutes before pouring the chips into the basin. As the chocolate is melting be sure to stir it every few minutes. Also, once the chocolate is melted turn the temperature to the operating temperature of between 158 to 176 degrees, depending on the coolness of the area in which the fountain is operating. The basin will hold about eighteen pounds (nine bags of Sephra Chocolate) of chocolate chips before they are melted. The chips will begin to melt immediately. Stir the melting chips frequently with a spatula, scraping from the bottom of the basin. It takes about one hour for Sephra’s Dark Chocolate to be completely melted and ready for use.

Q. At what temperature should the Sephra Chocolate Fountain be operated at in order to maintain the proper chocolate temperature? Also, my fountain seems to be overly hot while it is operating.

A. As explained above, the heating element has a high capacity to heat the fountain basin; therefore it does not require the temperature dial to be set at a high temperature during operation of the fountain. WE RECOMMEND SETTING THE TEMPERATURE DIAL NO LOWER THAN 158 DEGREES AND NO HIGHER THAN 194 DEGREES DURING OPERATION OF THE FOUNTAIN. The best range seems to be between 158-176 degrees. At these settings the chocolate temperature will be between 110 degrees to 120 degrees. At this temperature the chocolate will be warm to the taste; and the fountain housing and rim of the basin of the fountain will only be warm to the touch. The chocolate flows well at lower temperatures (140 degrees) but the temperature of the chocolate will be between approximately 102 degrees and 108 degrees, which

is a little cool to the taste for our liking. We have run the fountains for several hours at these recommended temperatures and find this range (158 to 194 degrees) to be optimal for operation of the fountain.

CAUTION: OPERATING THE FOUNTAIN AT TEMPERATURES ABOVE THE RECOMMENDED TEMPERATURE RANGE, AS STATED ABOVE, FOR LONG PERIODS OF TIME, MAY CAUSE THE FOUNTAIN TO OVERHEAT AND DAMAGE THE MOTOR OR CAUSE TEMPORARY MOTOR NOISE. IF THIS OCCURS, TURN THE TEMPERATURE DIAL TO A LOW SETTING (122 degrees or lower). IT IS PREFERABLE TO TURN THE FOUNTAIN OFF AND ALLOW IT TO COOL FOR APPROXIMATELY ½ HOUR BEFORE RESUMING OPERATION.

Q. Can I cover the vent holes at the top of the fountain housing, just below the basin?

A. **NO! THE VENT HOLES SHOULD NOT BE COVERED AND CARE SHOULD BE TAKEN THAT AIR CAN CIRCULATE THROUGH AND AROUND THE BOTTOM OF THE FOUNTAIN.** Be careful not to close off the air circulation around the bottom of the fountain by putting linens or food items so close that they block the air from escaping from the motor and heating element compartment. If overheating does occur, simply provide adequate room for air to circulate under the fountain housing, preferably turning the fountain off to allow the motor to cool, or at least turning the temperature dial to 122 degrees for about ½ hour.

Q. Do I add oil to the chocolate?

A. **PLEASE DO NOT MIX OIL WITH OUR SEPHRA PREMIUM FONDUE DARK CHOCOLATE!** It has been specially formulated and does not require the mixing of vegetable oil (unlike most other couverture chocolate) in order to have the chocolate flow properly in the fountain. Our Sephra Chocolate works perfectly every time. Please follow the simple melting instructions on each package. It tastes so much better without the oil! Your guests are sure to comment on the aroma and taste of this exquisite chocolate!

IMPORTANT!!!!: If you choose to use another couverture chocolate in the fountain you MUST add vegetable oil or cocoa butter to the chocolate to obtain the proper flowing viscosity. Failure to do so will cause the motor to be unduly stressed due to the thickness of the chocolate. Additionally, the chocolate will not flow over the tiers properly. Depending upon the chocolate, it will require approximately one cup of oil for every five pounds of chocolate. Some chocolate will require more.

Q. MY FOUNTAIN IS NOT ROBIN (FLOWING SMOOTHLY OVER AND COVERING THE TIERS). WHAT SHOULD I DO?

A. If the chocolate is not flowing over the tiers of your fountain and covering them completely, there are a couple of things that may be causing this to occur. First, turn the fountain off for about thirty seconds, and then turn it back on. Often this simple step works magic. If the problem still exists, try the following.

1. **It is very important that your fountain be level to robe completely! Start by leveling the basin and level each tier as it is assembled. Additionally place the level on the top of the crown.**
2. **Air bubbles may also cause the fountain to not robe completely. Air bubbles often become trapped along the side of the crown when it is first turned on. Simply take a spatula and go around the side and bottom of the crown to open the air pockets. If the problem persists, turn your fountain off. Lift up the auger and let the chocolate drain into the basin. Re-insert auger and re-start fountain.**
3. **The fountain generally requires fifteen to eighteen pounds of chocolate to robe effectively. It will run on twelve pounds but will be a little sparse, so we recommend starting your event with at least fifteen pounds of chocolate.**
4. **If you have tried all of the above, the chocolate may be too thick. Turn up the thermostat to 194 degrees or higher. If you are still having problems this may be a situation which requires adding a cup of cocoa butter or unflavored vegetable oil, such as canola oil, to your chocolate.**

Fountain Temperatures: Your chocolate should maintain perfect warmth and viscosity at between 158 and 176 degrees. If you find the chocolate to be too thick, increase the temperature to 194 or 212 degrees. Please feel free to call with questions!! Toll Free (877)-617-8803

Disassembly and cleaning instructions:

Important! DO NOT let chocolate dry!

Step (1): Turn fountain control switch to “OFF.”

Step (2): Remove the auger from inside the center cylinder. (Be careful! The fountain components may be hot and slippery!)

Step (3): Using a rubber spatula, scrape the chocolate off the crown, cylinder, and tiers. A large sponge may be used to remove additional chocolate.

Step (4): Remove the tiers.

Step (5): Remove the remaining chocolate from the basin and discard.

Step (6): Cleaning the top assembly may either be done by placing the crown, tiers, cylinder, and auger in a dishwasher, or by washing them in hot soapy water. (WARNING! Never immerse the fountain basin in water. Doing so may cause damage to the electrical components and void the product warranty.)

Step (7): Once the fountain components have been cleaned, place them back into the cases until next use.

TROUBLESHOOTING:

Fountain makes a knocking noise:

-Fountain will typically knock for about 60 seconds as the auger begins to carry the chocolate through the cylinder. If knocking continues:

-Sephra Premium Fondue Chocolate was not used and the chocolate is too thick. Other couvertures chocolate requires the addition of vegetable oil to maintain the proper viscosity for use in the chocolate fountain.

-Fountain tower components may be too cold for the chocolate, causing the chocolate to harden as it is carried up the cylinder. If this occurs, turn the fountain off and continue to preheat for a longer period of time. You may also use some type of heating device (such as a heat gun or blow dryer) to warm the cylinder and the tiers of the fountain.

Fountain will not heat:

-Make sure the fountain is plugged into a working outlet, turned on and that the temperature dial is turned up. If fountain still does not heat, call Customer Service at (858) 675-3088 for assistance.

Fountain will not turn on:

-Make sure fountain is plugged into a working outlet and switch is turned on. If you experience problems call 800-777-6439 or 800-423-5543 or (765) 206-0098.

Gaps exist in the curtains of the chocolate:

-Check the level of the basin.

-There is not enough chocolate in the fountain. Simply melt additional chocolate and add to the basin.

-The chocolate may be too thick. Make sure the chocolate is melted completely and is warm. Vegetable oil may need to be added if Sephra Premium Fondue Chocolate is not being used.

-Turn the fountain off. Let the chocolate settle into the basin and then turn the fountain back on.

Dipping Items

Strawberries

Bananas

Grapes

Maraschino Cherries

Dried Apricots

Kiwis

Apple

Pineapple

Orange slices

Peaces

Nectarines

Blueberries

Pretzels

Peanut Butter Pretzels

Marshmallows

Rice Krispie Treats

Nut Clusters

Cookies

Candy Bars

Animal Crackers

Cream Puffs

Brownies

Peppermint Patties

Biscotti

Popcorn

Graham Crackers

***For apples and bananas we recommend spraying a small amount of lemon juice to keep them from turning.**

Only limited by your imagination! Avoid items that crumble.

