

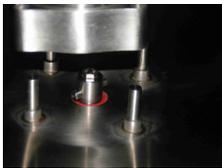
Assembly and Operation Instructions for the Chocolate Fountain (LG)

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 (provided) on the rim of the basin at various locations, adjusting the feet on the base as needed with wrench (provided)



Step (3): Place the center cylinder on the 4 prong in the center of the basin.



Step (4): Align each tier collar over corresponding placement grooves on the cylinder, starting with the largest tier, then the medium tier and then the smallest 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 the top of the motor shaft (it should lock in place). The lip of the stabilizer should rest on the top of the cylinder. Now place the crown on the top of the cylinder.



Step (6): IMPORTANT! Preheat the fountain by turning the temperature dial to the highest setting (250 degrees) and turning the control switch to "PREHEAT". **Allow fountain to preheat for at least 10 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 Sephra Premium Chocolate by adding five (5)- two (2) pound bags of chocolate to the basin. The chips will begin to melt immediately. Stir the melting chips frequently with a spatula, scraping from the bottom of the basin. Experience is that it takes about 45 min. to 1 hr. to be completely melted and ready for use. Allow chocolate to temper in the basin for 15 minutes, stirring occasionally before turning on motor.

***Important Note:** Do not over fill the fountain. The basin holds approximately 18 pounds of melted chocolate. **WHEN MELTING CHOCOLATE IN THE MICROWAVE ALWAYS MELT IT ON HALF-POWER OR THE CHOCOLATE WILL BE BURNED.**

Step (8): After chocolate has heated for 15 minutes, turn the control switch to "ON" and watch the chocolate flow over the fountain tiers! Your chocolate should maintain perfect warmth and viscosity at between 158 & 176 degrees. If you find the chocolate to be too thick, increase the temperature to 194 degrees. Be sure to stir the basin and the base of the cylinder occasionally with a spatula.



WARNING!

Do not cover the vent holds on the basin. Doing so may cause the fountain to overheat.

What the fountain should look like when set up.



Disassembly and Cleaning Instructions for the Chocolate Fountain (LG)

Step (1): Turn fountain control switch to "OFF".
Unplug the fountain.

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 chocolate off of the auger, crown, cylinder and tiers. A large sponge may be used to remove additional chocolate.

WARNING!
NEVER POUR LEFTOVER CHOCOLATE DOWN A DRAIN. CHOCOLATE Poured DIRECTLY IN THE DRAIN MAY HARDEN IN THE DRAIN PIPES AND RESULT IN DAMAGE AND BLOCKAGE OF THE DRAIN SYSTEM.

Step (4): Remove the tiers from the cylinder and remove the cylinder.

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

Step (6): Cleaning the top assembly may either be done by placing the cylinder, auger, 3-tiers, crown, and plastic stabilizer in a dishwasher, or by washing them in hot soapy water. (WARNING! Never immerse the fountain basin in water.)

Step (7): Once the fountain components (basin, cylinder, auger, 3-tiers, crown, and plastic stabilizer) have been cleaned, place them back into the cases.



Rents - Tents - Events

2100 S. Neil St., Champaign, IL 6182

800.events1 or 217-356-9713

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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:

- A. Sefhra Premium Chocolate was not used and the chocolate is too thick. Other couverture chocolate requires the addition of vegetable oil to maintain the proper viscosity for use in the chocolate fountain.
- B. Fountain tower components may be too cold for 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 or turn on::

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 Herriott's Party Rental @ 217-356-9713 for assistance.

Gaps exist in the curtains of chocolate:

- Check the level of the basin.
- There is not enough chocolate in the fountain. Generally requires 10 pounds of chocolate to curtain. Simply add additional chocolate to the basin.
- The chocolate may be too thick. Increase the temperature. Make sure the chocolate is melted completely and is warm.
- Stir the chocolate frequently with a spatula, scraping from the outside edge of the basin to the base of the cylinder.
- Turn the fountain off. Let the chocolate settle into the basin and then turn the fountain back on.