Chocolate Fountain Melting and Operating Specifications

Minimum and Maximum pounds of chocolate

Fountain Size	**Minimum**	**Maximum**	**Serves Approximately**
Small	6 lbs	6 lbs	40
Medium	6 lbs	12 lbs	75-100
Large	12 lbs	20 lbs	150

Melting Temperatures

Chocolate	**Heat setting**	**Temperature**	**Approx. melting time**
Dark	10	250	45 min
Milk	7	176	60 min
White	7	158	60 min

*** When melting chocolate in the basin, you must stir it every few minutes with a spatula to avoid burning.

Operating Temperatures

Chocolate	**Heat Setting**	**Temperature**	**Chocolate Temperature**
Dark	6	158-176	115-125
Milk	6	158-176	115-125
White	5	140-158	105-115

Operating Specifications

1) Cold Stainless Steel will harden warm chocolate. *Make sure tower cylinder, auger and tiers are at least room temperature before beginning.*

2) Plug in and push control switch to “pre-heat”- allow to preheat on #8/10 for 10 minutes.

3) Level fountain-Level provided

4) Melt chocolate in basin-stirring every few minutes. ***Make sure all chocolate is melted***. Approx 30 minutes.

5) Adjust heat setting to 6 **after** chocolate is melted.

6) Push control switch to “on” and watch chocolate begin to flow.

7) Double check that all vents are clear.

TO CLEAN:

1) Empty chocolate from basin into garbage can with liner-***while chocolate is melted!!***

2) Use rubber spatula to scrape tiers and basin.

3) Remove tiers, auger, then cylinder. These pieces are dishwasher safe, but rinse first.

4) Wipe out basin with warm, damp cloth.