



Chocolate Fountain Instructions

Setting up the Chocolate Fountain:

1. Place the fountain on a sturdy, level table. **Remember, the fountain must be level in order for it to function properly.**
2. To level the fountain base screw the feet in all the way then adjust them out from there. Use a level, placing it on the rim of the warming basin between two of the feet. If the bubble in the level is not in the center the fountain needs to be leveled. Adjust the feet by rotating them up or down until the fountain is level. Do this twice more between each of the feet until the basin is completely level. (If a level is not available you can carefully adjust the feet until the chocolate is flowing evenly off the tiers once the chocolate is flowing).
3. Next, take the cylinder (the long tube) and place it securely on the four pegs (or in the ring) in the center of the basin. **Do not** put the auger in at this time. Arrange all the tiers on the cylinder; the biggest tier on the bottom, graduating the tiers to the top (leave the crown off for now).
4. Visually check the level of the tiers. As an extra precaution you can check to make sure each of the tiers are level by holding a level up under each of the tiers. Try this in two to three places underneath each tier to be certain. If the tiers are not level there may be gaps in the chocolate curtain.

Melting the Chocolate:

5. If you are melting your Sefhra Premium Chocolate in the fountain basin (recommended melting method), you should now turn your fountain to “Preheat”. The temperature dial should be set to the temperature appropriate for the type of chocolate used:

34” Chocolate Fountain

Chocolate (16 lbs)	Heat Setting	Approx. Melting Time (mins)
Dark	250° F	45
Milk	176° F	60
White	158° F	60

23” Chocolate Fountain

Chocolate (10 lbs)	Heat Setting	Approx. Melting Time (mins)
Dark	8	35
Milk	7	45
White	7	45

6. Preheat the basin for about 10 minutes before adding the chocolate chips to the fountain. The 34” fountain will hold approximately 16 lbs (approx. 8 bags) of un-melted chocolate chips, and the 23” fountain will hold 5-7 lbs (approx. 3 bags). Stir the chips with a rubber spatula every few minutes until

completely melted. Keep the dial on the temperature best suited for your type of chocolate.

Using the fountain:

7. **Once the chocolate is completely melted**, gently lower the auger down into the cylinder. When it is completely lowered into the cylinder, give the auger a slight turn and you should feel the auger drop into place over the pin in the basin. The black plastic auger-stabilizer should fit securely into the cylinder while holding the auger steady. Place the crown tier on top of the cylinder to complete your fountain assembly.

8. Your fountain is ready to use! Simply turn the switch to “ON”. The auger will make a slight vibrating noise until the cylinder is filled with chocolate. **WARNING:** Do not cover the vent holes on the sides of the basin – this will cause the fountain to overheat!

9. After you have run the fountain for a few minutes, make any final leveling adjustments to the feet so the chocolate is flowing evenly on all sides. **Now, turn the fountain off for about 60 seconds and then turn it back on again.** This simple act will greatly improve the flow of the chocolate so it will “rope” over the tiers completely. Enjoy!

Cleaning Procedure:

The fountain must be returned clean. You will likely need gloves, a ladle, a tooth brush, and spatulas to help you clean the heating unit. The top pieces can be disassembled and cleaned separately. Break down the top tiers, cylinder, plastic auger stabilizer, and auger and wash them in hot water. The bottom heating unit **CANNOT BE IMERSED IN WATER**; this will ruin and destroy the fountain. We suggest turning off the fountain and putting all the leftover chocolate into a separate storage container or disposing of it. **Do not pour melted chocolate down a drain – it will quickly cause a clog as it cools and hardens!**

Troubleshooting:

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

-Sephra brand chocolate was not used and the chocolate is too thick. Try adding vegetable oil to the chocolate to thin it down. In general, 1 cup of oil per 5 pounds of chocolate should help.

-The fountain tower components may be too cold for the chocolate to flow through – turn off the fountain and use a hair dryer or similar device to warm the tower before turning the fountain back on.

Tips:

-Always have one person overseeing the chocolate fountain while it is running. Have them watch for and collect any dipping items that may fall into the chocolate, as these can get caught in the moving parts.

-Do not place the fountain under a fan or outside where there is a breeze. The robe of chocolate is very light weight and could be blown out of the basin by these conditions.

-If using crumbly dipping items, or in the presence of children, we recommend using small paper cups to distribute servings of chocolate.

Item checklist:

Fountain: Base, Cylinder, Auger, Black Plastic Auger Stabilizer, and 3 Tiers

Fountain Kit: Level, Ladle, Spatulas, Wrench

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