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Chocolate Fountain Instructions

Preparing Chocolate Fountain

1. Begin preparing your chocolate fountain fondue with a good quality chocolate. Fill microwave safe zip-lock bag or large microwave safe bowl with 2-5 pounds of chocolate chips or callets.
2. *THIS STEP IS NOT NECESSARY IF CHOCOLATE WAS BOUGHT FROM PARTY PRO RENTS* In most cases, oil will be necessary to ensure a smooth, even flow of chocolate through your fondue fountain. A good estimate is $\frac{1}{2}$ cup of vegetable oil per 5 pounds of chocolate. Add the oil directly to the chocolate chips or callets in the microwave safe zip-lock bag or bowl prior to warming.
3. After adding the oil to the chocolate chips or callets, zip the bag closed (taking care to be sure the bag is thoroughly closed). If you are unsure about the quality of zip-lock bag, play it safe and double bag.
4. Place the closed bag or bowl filled with chocolate chips and vegetable oil into the microwave and set on "High" for approximately 3 minutes (time will vary according to microwave strength). If in bag, check about halfway through, kneading partially melted chocolate. If in bowl, check about halfway through, stirring partially melted chocolate.
5. When finished, remove the bag or bowl from the microwave and carefully knead or stir, mixing and feeling for unmelted chocolate. If necessary, heat a few more seconds until chocolate is smooth and free from chunks.

Filling and Operating Chocolate Fountain

1. With your chocolate fondue fountain preheated, it is time to add your melted chocolate. If in bag, holding the bag at the top, grasp one of the bottom corners and lift it up even with the top of the zip-lock bag. Snip the bottom corner of the bag with a pair of scissors. Lower the cut corner of your bag of melted chocolate over the bowl portion of your chocolate fountain. If in bowl, hold bowl over bowl portion of your chocolate fountain.
2. Pour the warm melted chocolate from the cut zip-lock bag or bowl directly into the bowl portion of the chocolate fountain
3. As the bag empties, slowly twist the zip-lock bag to force the rest of the chocolate out. As bowl empties, use spoon or spatula to scrape the rest of the chocolate out. Repeat the procedure until your chocolate fountain is loaded with chocolate fondue.
4. Your chocolate fountain is loaded with melted chocolate, set heat to 125°. Switch motor on, allow a few minutes for the chocolate to stabilize, and then check temperature of chocolate.
5. Place a food thermometer right under the top crown of the fountain to get an accurate reading (temperature should be 106-108°). Adjust the temperature as needed. If it does not flow properly after the allowed time or if it is noisy, switch motor off for a second and turn it back on. This allows the dry spots or air pockets to settle. If noise continues, you may need to add more chocolate: fountain requires 10 pounds minimums; 15 pounds will allow the fountain to run easier.

If your chocolate is too thick, sparingly add a small amount of vegetable oil to the bowl of chocolate to thin the chocolate fondue

**Machine operates best when plugged in on its own breaker
A 110 outlet is required to operate**