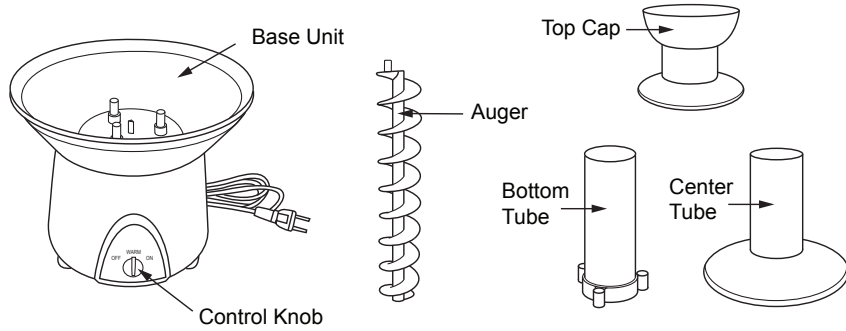
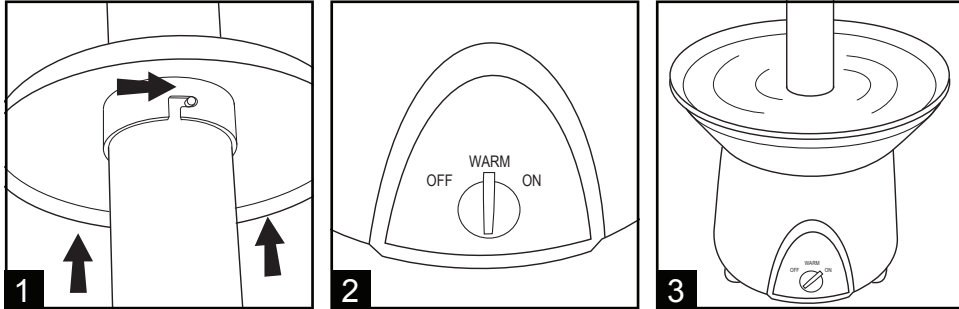


# SPECIAL *Event* RENTALS

## ITEMS INCLUDED



## HOW TO OPERATE FOUNTAIN



1 Attach tubes by sliding and locking into grooves. Prepare chocolate to recommended measurements, see reverse.

2 Plug chocolate fountain into a standard electrical outlet and turn the control knob to WARM. Preheat for 3 - 5 minutes.

3 Add the melted chocolate mixture to the base unit and turn the control knob to ON. **NOTICE:** Chocolate fountain must be on a level surface.

## TROUBLESHOOTING

PROBLEM	QUICK FIX
<i>No flow/even flow</i>	<ul style="list-style-type: none"> <li>Chocolate to oil ratio may be incorrect. Mixture is too thick; add a small amount of oil.</li> <li>Chocolate fountain is not leveled.</li> </ul>
<i>Stop working</i>	<ul style="list-style-type: none"> <li>Turn control knob to OFF and unplug the unit. Check for/remove obstructions and let cool for 5 minutes. Plug back in and turn control knob to START setting.</li> </ul>
<i>Chocolate seizing</i>	<ul style="list-style-type: none"> <li>Add a small amount of vegetable or flavored oil to the chocolate. Do not add liquor or cool/cold liquid.</li> </ul>

# SPECIAL *Event* RENTALS

## HOW TO PREPARE CHOCOLATE

**NOTICE:** Prior to using the chocolate fountain, melt chocolate completely using a double boiler or microwave until chocolate is free of lumps. No special chocolate is required. Oil must be added to the chocolate in order for fountain to properly run.

### MILK, SEMI-SWEET OR BITTERSWEET CHOCOLATE

CHOCOLATE	VEGETABLE OIL	SERVES APPROX.
8 cups	1 ½ cups	10 - 15 guests
10 ½ cups	2 cups	15 - 20 guests
13 ⅓ cups	2 ½ cups	20 - 30 guests

### WHITE OR PREMIUM CHOCOLATE

CHOCOLATE	VEGETABLE OIL	SERVES APPROX.
8 cups	1 cups	10 - 15 guests
10 ½ cups	1 ¼ cups	15 - 20 guests
13 ⅓ cups	1 ⅔ cups	20 - 30 guests

## BEFORE RETURNING

- Cleaning charges will be applied if chocolate fountains are not returned in the same condition they were received.
- To avoid cleaning charges, turn the control knob to OFF and unplug the power cord from the outlet. Unscrew the top cap from the center tube and then the center tube from the bottom tube. Pull the auger out of the bottom tube and lift the tube off the base unit. Dispose of any excess chocolate and rinse all parts. All items are dishwasher-safe except for the base unit which should not be exposed to water. Never immerse the base unit in water - electrical shock may occur. Wipe base clean with a damp cloth.
- Clean entire unit after each use.