

The Chocolate Fountain

Operating Instructions

Begin this setup two hours before serving.

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1. Set up the fountain.

Choose a strong, stable surface for the fountain and cover it with plastic. Place the fountain base on the surface. Place trash bags or a plastic tablecloth on the table around the fountain to prevent chocolate from getting on any fabric tablecloth. Keep disposable gloves and paper towels close by.

To place the tiered top on the base, insert the base's four prongs into the four holes around the bottom of the tiered top. Once the tiered top is in place, slide the auger (big screw) in. The auger will seat itself over two pins in the bottom-center of the base. Put the top hat (small ring) on the top of the tier with the largest opening facing up. Use the level (included) to make sure the fountain is level (If it's not, the chocolate will flow to one side). Lay the level across the top hat. If needed, adjust the legs of the base or use pieces of cardboard under the chocolate fountain base legs.

Before putting any chocolate in the fountain, plug in the fountain to test it. Make sure the fountain warms when the on/off switch is turned to the left. Make sure the auger spins when the on/off switch is turned to the right (The auger will be noisy when the fountain is empty).

2. Prepare the chocolate

Preheat the fountain for twenty minutes. Turn the green knob to the left (to warm) and make sure the thermostat is on high (120/245). Put on an apron. Melt the chocolate in a double-boiler or microwave. Melt 5 lbs. of chocolate at a time, then add the melted chocolate to the fountain's bowl (the chocolate comes in 5-lb. bags). Stir the chocolate frequently. If a microwave is used, use one- or two-minute increments on high and be careful not to burn the chocolate.

The chocolate can also be melted directly in the fountain's bowl, but this is slower. Start with 5 pounds and slowly stir in more chocolate. The chocolate will never overheat in the fountain.

Once the fountain's bowl is full of melted chocolate, stir in some vegetable oil. The oil helps the chocolate to cascade evenly over the fountain's tiers. We recommend 1 - 1½ cups of oil for every 5 pounds of chocolate, so the quart of oil we have included should be enough for the 15 lbs. of chocolate included with the fountain. Start with 2 cups of oil for 15 pounds of chocolate, and add if it's needed.

3. Running the fountain

Turn the on/off switch to the right to turn the fountain on. The chocolate should start flowing from the top. After a minute or so, if it appears too thick and is not flowing well, add more oil. Once the chocolate is running smoothly, turn the thermostat down to 80. If the chocolate isn't flowing well, turn the fountain off for a minute and then back on (this will clear any air pockets that might form around the auger). If this does not help, turn the fountain off for a minute and use a slotted spoon to fish out any food that might have fallen into the base.

Clean Up

1. Turn the fountain off and unplug it. Pull the auger out of the center of the fountain and let the excess chocolate drip off. Place the auger and the top hat in a bus tray or on a plastic bag.
2. Use a spatula to clean chocolate off the metal tiers and top piece. Remove the tiered top from the base.
3. Ladle or pour the chocolate out of the base, being careful not to drip chocolate down the sides of the base.
4. Use a rubber spatula to scrape as much chocolate out of the base as possible.
5. Use soapy water to clean up the remaining chocolate in the base, but:
DO NOT SUBMERGE THE FOUNTAIN BASE IN WATER.
6. The top three pieces (tiered top, top hat and auger) can be washed in the sink or dishwasher.
7. Dry all four pieces and return them to the steel cases they came in.