

ChocoMaker®



WELCOME TO CHOCOMAKER®, INC.

Congratulations on your purchase! We are pleased to welcome you to the ChocoMaker® family of products.

READ AND SAVE THESE INSTRUCTIONS! THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

Any other servicing should be performed by an authorized service representative.

IMPORTANT SAFEGUARDS

When using electrical appliances basic safety precautions should always be followed, including the following:

01. Read all instructions before using this appliance.
02. Do not touch hot surfaces. Use handles or knobs.
03. Close supervision is necessary when any appliance is used by or near children.
04. The use of accessories or attachments is not recommended by the appliance manufacturer as they may cause injuries.
05. Do not use outdoors.
06. Extreme caution must be used when moving the Chocolate Fountain containing hot liquids.
07. Do not use as an oil fondue.
08. Do not use appliance for anything other than intended use.
09. Do not insert fingers into the top of the tower while fountain is plugged in.
10. Do not place on or near a gas or electric stove burner or in a heated oven.
11. Overtightening of feet can result in stripping of screws or nuts or cracking of feet.
12. To protect against electrical shock, do not immerse cord, plugs, or fountain base in water or other liquid.
13. A short power supply cord is provided to reduce the risk of personal injury due to entanglement or tripping over the cord. Exercise care when using an extension cord with this appliance.
14. Do not let cord hang over edge of table or counter where it can be pulled or tripped over accidentally. Do not let cord touch hot surfaces.
15. This appliance has a polarized plug (one blade is wider than the other) that only fits into a wall socket one way, to reduce the risk of electrical shock. If the plug does not fit fully into the socket, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in anyway.
16. This appliance is designed for any 120 volt AC electrical outlet (ordinary household current). Do not use any other type of outlet with this appliance.
17. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. (See Warranty and Return Information on page 6.)
18. To turn fountain off, press the FOUNTAIN button and remove plug from wall outlet.
19. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
20. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.

FOR HOUSEHOLD USE SAVE THESE INSTRUCTIONS

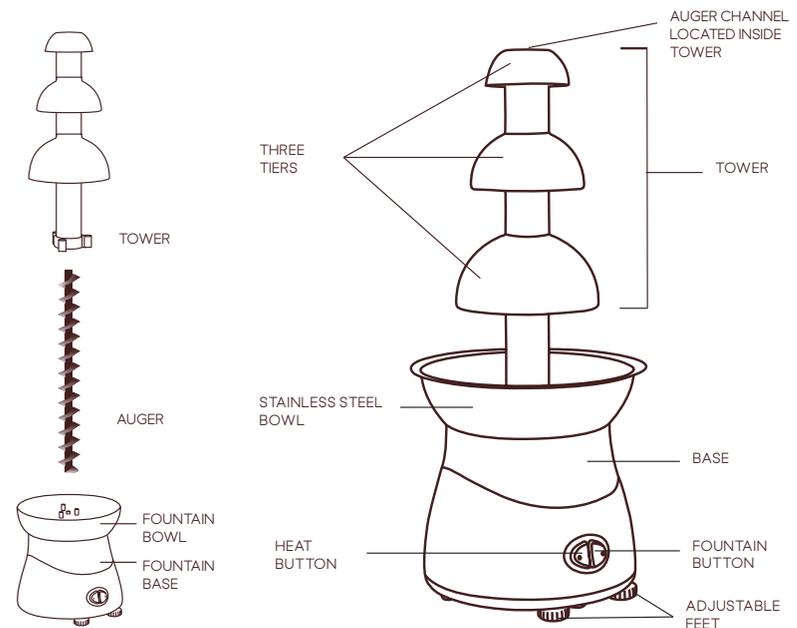
Appliance not intended for use by persons (including children with reduced physical, sensory or mental capabilities), unless supervised by a responsible party. Children should be supervised to ensure that they do not play with the appliance.

WARNING

A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

ASSEMBLING THE FOUNTAIN

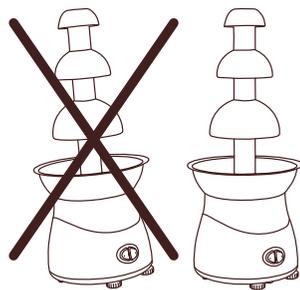
01. Place fountain on a stable surface near an electrical outlet before assembling. The fountain must be level in order to operate properly (see page 3 for Leveling Instructions).
02. Attach auger to the pin (shaped like a "D") in the center of the fountain bowl, being sure it is securely attached.
03. Connect the pieces of the tower by firmly pressing together. Align the three notches on the bottom of the tower to the three pins inside the fountain bowl. Be sure tower is securely attached.



LEVELING THE FOUNTAIN

In order for the fountain to operate properly and for the candy to flow over the tiers in a smooth curtain, the fountain must be situated firmly on a stable surface such as a counter or tabletop and then leveled precisely.

01. Upon placing the fountain on a stable surface, use a level or a ruler to determine if the fountain is level.
02. Turn the adjustable feet (located underneath the base at the front of the fountain) slightly clockwise to raise the fountain or counterclockwise to lower the fountain.
03. Continue to turn the knobs either clockwise or counterclockwise until the unit is level.
04. Following Instructions for Use, shown below, add the melted dipping candy and turn the fountain on.
05. Adjust the knobs clockwise or counterclockwise until the melted candy is flowing smoothly and the candy forms a continuous curtain over the tiers.



INSTRUCTIONS FOR USE

01. In a large microwave-safe bowl, melt 4 pounds of dipping candy according to package instructions. For best results, use ChocoMaker® Dipping Candy as this is specifically formulated for use in fountains.
 02. Press the HEAT button to start heating the unit. This will keep the dipping candy warm to ensure a consistent flow but will NOT melt unmelted dipping candy. Wearing oven mitts, pour melted dipping candy into fountain bowl.
- Note:** You will need at least 4 pounds of melted dipping candy in the fountain bowl before starting the fountain to ensure a consistent flow.
03. Press the FOUNTAIN button to start the fountain. The auger (inside the tower) will then pull the melted dipping candy from the bowl to the top of the tower, where it will begin to flow down the tiers and back into the fountain bowl. DO NOT press the FOUNTAIN button if dipping candy has hardened or is not fully melted. See Troubleshooting Guide on page 4 for additional information.
 04. Level the fountain by adjusting the feet. This will help to achieve a perfectly smooth flow over the tiers. (See instructions on Leveling the Fountain above).
 05. Once fountain is flowing properly, dip desired food items into the melted dipping candy as it flows over the tiers. Melt and add additional dipping candy as needed.

Note: Do not bring dipping candy or candy-dipped items into contact with water, moisture or water-based products as dipping candy will immediately clump and become unusable.

06. When finished using your ChocoMaker® Chocolate Fountain, push the HEAT button to turn the heat off and the FOUNTAIN button to turn the fountain off. Unplug the fountain.
07. Clean immediately. See instructions of Cleaning the Fountain on page 4.

Note: DO NOT immerse fountain base in water.

CLEANING THE FOUNTAIN

Note: Do not allow dipping candy to harden in the fountain bowl or on the fountain tiers, as cleaning will become very difficult.

01. Be sure fountain is turned off and unplugged from electrical outlet.
02. Carefully remove tower and auger from base. Separate the three tier pieces of the tower. Wash with mild soap and water. To clean the inside of tower, push a damp paper towel or thin dishcloth through the channel.
03. Pour excess dipping candy from the fountain bowl into a microwave-safe bowl for use later following instructions on dipping candy package, or into a trash receptacle. DO NOT pour excess dipping candy down the drain as dipping candy will harden and may cause plumbing problems.
04. Wash the inside of the fountain bowl with mild soap and water, being careful not to immerse fountain base in water, as the base houses the electrical unit and may become damaged if immersed in water.
05. Wipe down the outside of the base with a damp cloth.
06. Allow fountain base, tower and auger to air dry completely before next use.
07. Wipe unit with a soft, dry cloth once dry, to remove any water marks.

Note: Do not place fountain base or pieces in dishwasher. Do not use abrasive cleaners on fountain base or pieces.

TROUBLESHOOTING GUIDE

Push the FOUNTAIN button to turn the fountain off before beginning any of the following troubleshooting techniques!

Problem	Troubleshooting
Inconsistent flow of melted dipping candy over the tiers.	<ul style="list-style-type: none"> • Be sure fountain is situated on a stable surface and leveled according to instructions on page 3.
Fountain motor stops as soon as the fountain is started.	<ul style="list-style-type: none"> • Make sure dipping candy is completely melted and not burnt (burnt dipping candy may become lumpy) • Be sure dipping candy is free of solid pieces of snacks.
Fountain stops flowing after it had been flowing smoothly.	<ul style="list-style-type: none"> • Be sure the correct amount of dipping candy is being used.
Fountain flow slows down.	<ul style="list-style-type: none"> • Be sure HEAT button is on as dipping candy will thicken upon standing.
Melted dipping candy hardening in bowl and/or on tiers.	<ul style="list-style-type: none"> • Be sure the correct amount of dipping candy is being used.
A white film appears on melted dipping candy in the fountain bowl.	<ul style="list-style-type: none"> • The white film is caused by a separation of the fat component in the ingredients. Stir vigorously to diminish. • Be sure HEAT button is on as dipping candy will thicken and fat will separate from the cocoa upon standing.

OTHER FONDUE OPTIONS

When Using Dipping Candy or Chocolate Other than ChocoMaker® Dipping Candy

We recommend the use of ChocoMaker® Dipping Candy for best results in the chocolate fountain, as it is specifically formulated to flow through the fountain easily and smoothly; however, if you would prefer to use an alternate form of dipping candy or chocolate, please follow these instructions carefully.

01. Melt dipping candy or chocolate according to instructions on package.
02. Stir in ¼ cup vegetable shortening at a time. Almost every type of dipping candy or chocolate, other than ChocoMaker® Dipping Candy requires the addition of vegetable shortening or oil.
03. Pour melted dipping candy or chocolate into fountain and turn fountain on.
04. Continue adding vegetable shortening by the ¼ cup until dipping candy or chocolate has a consistent and smooth flow through fountain.

Types of chocolate you can use: Confectionery coating (candy wafers), semi-sweet chocolate baking bars or blocks of chocolate that contain cocoa butter or oil.

Note: Hot fudge or chocolate syrup is NOT recommended. Do not use chocolate chips.

OTHER SWEET IDEAS

For best results, choose items that can easily be dipped and won't crumble. Provide skewers or forks to dip soft items such as fruit.

Fresh strawberries	Apple wedges
Banana chunks	Pear chunks
Wafer cookies	Macaroon cookies
Sandwich cookies	Tea biscuits
Pretzels	Caramel squares
Marshmallows	Pineapple

Note: Soak apples, bananas and pears in lemon juice for at least 30 minutes to prevent browning.

ADDITIONAL DIPPING IDEAS

Fudge Balls: Make desired recipe of peanut butter fudge. Use a melon baller to form bite-size balls and freeze for 2 hours. Insert toothpicks into fudge balls for dipping.

Crispy Marshmallow Squares: Follow recipe on back of cereal package to make marshmallow rice cereal treats. Once treats are done, cut into bite-size squares and insert toothpicks into each square for dipping.

Mini Marshmallow Berry Skewers: Push 2 mini marshmallows, 2 blueberries and 2 raspberries onto just the end of a skewer. Arrange skewers inside of a vase or tall bowl for a festive treat.

WARRANTY & RETURN INFORMATION

Should your unit not work or you find that it is damaged upon removing it from the box, please immediately return it to the store where it was purchased. For questions regarding the unit, please contact ChocoMaker® directly.

CHOCOMAKER® FOUNTAIN WARRANTY:

Your ChocoMaker® Fountain is warranted for 90 days from date of purchase by the manufacturer from defects in material or workmanship. This warranty does not apply to damages due to shipping, mishandling or dropping the unit. A product deemed damaged or mishandled is entirely up to the distributor's discretion.

To obtain service under this warranty, return this unit to ChocoMaker®. After repairing or replacing the product, the distributor will pay for return postage. A copy of the original receipt must be included along with your name, address and telephone number. Please include a description of the problem, julian date (located on bottom of unit), purchase date, date of problem and any other relevant information.

Note: Misuse or failure to comply with all instructions will invalidate this pledge to you and is being made in place of all other expressed warranties.



CREATE EXCITEMENT!

ChocoMaker® expands traditional candymaking activities through creative, exciting and indulgent products to be shared with family and friends.

The ChocoMaker® Chocolate Fountain is a stunning centerpiece and has become a staple at parties for dipping fruits, cookies and salty treats. You name it, you can dip it!

Everything tastes better with chocolate!

Distributed by:

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www.chocomaker.com