



EAGLE RENTAL™

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CHOCOLATE FOUNTAIN MINI 16”

Assembly

- Place the base unit with its feet on a solid, level surface. Make sure the power cord is not interfering with the feet.
- Place the auger in the center of the bowl connecting it to the motor.
- Slip the center 3 tier tube over the auger, lowering it into place over the 3 pegs on the base.

****As a precaution, place a protective, non-flammable material underneath the base unit to prevent damage, marring or staining of counter tops and tables.****

Operating Instructions

- Once fountain is placed on a solid, level surface, plug the power cord into a standard electrical outlet. *If unit or tiers are not level, chocolate will not flow smoothly*
- **It will take 1.5 - 2 pounds of chocolate to run nice and smooth along with 1/2-3/4 cup of oil.**
- Microwave the chocolate according to the directions on the product's label. For a beautiful flowing fountain **add about 1/2 cup of oil for every 1.5 lbs. of chocolate.** This will thin the chocolate and make it run very smoothly, otherwise it might be clumpy.
- Carefully pour the melted product into the bowl.*The chocolate must be completely melted to achieve proper distribution*
- Turn the power switch to “Motor & Heat”.
- Allow chocolate to flow for 30 seconds, then turn the motor off for 15seconds (this allows any air in the fountain to dissipate). Turn the motor back on.
- When you are finished using the Fondue Fountain, turn the motor dial to the ‘Off’ position. Unplug the power cord and follow the cleaning instructions.

****Never touch the metal portions of the base unit, as this can result in severe burns!****

Cleaning

- Prior to cleaning, make sure all dials are set to ‘Off’, and the power cord is unplugged.
- Allow the fountain to cool slightly (not cool to solid form) before removing the unused chocolate from the bowl.
- Use a plastic or rubber spatula (do not use any metal utensils) to remove unused chocolate from the unit.
- Remove the tier set and auger.
- Clean the parts of the fountain immediately after it is disassembled. Wipe the base unit with a soft, damp cloth. Use mild liquid soap if necessary and dry thoroughly. Avoid using abrasive or scouring pads or abrasive cleaning agents for any part of the fountain.
- The following parts are dishwasher safe: Auger and tier set. They can be placed in a dishwasher or washed thoroughly with hot, soapy water. Make sure all parts are clean and dry before storing.

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FREQUENTLY ASKED QUESTIONS

How does the fountain work?

The fountain is comprised of three sections: The base unit (which contains the heat element and controls), the main bowl, and the auger w/ tube and tiers. The auger rotates and takes the melted chocolate from the bowl to the top tier.

How do you pre-melt the chocolate?

Before pouring the chocolate into the fountain, it needs to be melted in a microwave and stirred often until it is thoroughly melted (but not to its boiling point).

Why is the chocolate fountain not suitable for outside use?

Outdoor use of the fountain is not recommended because windy or breezy conditions can cause the dripping chocolate to be blown off the tiers and onto the table and surrounding floors. Outdoor temperatures are also more varied and less controllable, and maintaining a consistent temperature of the chocolate is critical. Also, the chocolate can attract insects.