



# EAGLE RENTAL™

Stevens: 1327 N. Reading Road, 17578 - (717) 336-0777  
Lebanon: 2530 Quentin Road, 17042 - (717) 274-3945  
www.eaglerentalcenter.com

## Large 27" Silver Chocolate Fountain

### A. Setting up your American Chocolate Fountain™

Visually inspect all of the parts:

1) 1 Fountain Base



2) 1 Auger



3) 1 Central core with tiers



1. To begin, set the chocolate fountain on a sturdy, level surface. Starting off with a sturdy level surface will ensure proper operation of the chocolate fondue fountain. Uneven sheeting of chocolate over the fountain tiers is usually the result of the chocolate fountain not standing level or the chocolate fondue being too thick.
2. Pick up the main column and tier assembly and line up the three receiving tubes at the bottom of the column with the three pegs in the bowl portion of the fountain base. The fit is snug when seating the pegs into the receiving tubes at the bottom of the tier column. Once you have lined them up, slowly work the column down until it is securely attached to the base.
3. After the base and tiers are attached, you can insert the stainless steel auger. Be sure the auger is inserted into the main column with the slot in the center of the auger bar pointed down. After inserting the auger into the

full length of the column, give a slight turn to the auger until you feel the slot at the auger bottom lock in the auger drive key in the center of the bowl base.

4. With the fountain fully assembled and level, it is time to get the chocolate fountain warmed up. Set the temperature control for 125 degrees to preheat fountain.

### **Filling the Chocolate Fountain**

1. The MFCF27 Chocolate Fountain holds up to 10 lbs. of chocolate; it needs 5 lbs. of chocolate to operate smoothly. Chocolate wafers specifically for chocolate fountains can be purchased at AC Moore, Walmart, Michaels or Weaver Nut Company.
2. Wafers should be melted before adding to the chocolate fountain (they can be melted in a microwave-safe bowl in the microwave, stirring frequently to ensure smooth quality).
3. Preheat the chocolate fountain by setting the temperature control to 125 degrees; add the pre-melted chocolate wafers and switch on motor. Allow a few minutes for the chocolate to stabilize, then check the temperature of the chocolate. Place a thermometer right under the top crown of the fountain to get an accurate reading (temperature should be 106-108 degrees). Adjust the temperature as needed.
4. If the chocolate does not flow properly after the allowed time or it is noisy, switch motor off for a few seconds and turn back on. This allows the dry spots or air pockets to settle.
5. In some cases, vegetable oil will be necessary to ensure a smooth, even flow of chocolate through the fondue fountain. A good estimate is ½ cup of vegetable oil per five lbs. of chocolate. Just add the oil directly to melted chocolate wafers and stir.

### **Chocolate Fountain Cleaning Instructions**

1. Make sure the chocolate fountain is turned off and unplugged.
2. Use a rubber spatula or similar utensil to scrape excess chocolate from the tiers into the base bowl.
3. To prevent chocolate from dripping; lift and remove the top cap, auger, tiers and main column and place into a plastic bag (Top cap, auger, tiers and cylinder can be placed in a dishwasher for cleaning and sanitizing).

#### **NEVER PLACE BASE IN DISHWASHER OR SUBMERGE IN WATER!**

**The base contains a motor and other electrical components that will be damaged by water.** Damp cloths should be used to wipe down the outside of the base and the bowl.

4. Allow the base to cool. Carefully remove excess chocolate from base. We recommend pouring excess chocolate into a lined garbage can. Never pour chocolate down a sink as it will harden and cause major plumbing problems.
5. Scrape the bowl clean with a rubber spatula, then use warm soapy water, wipe the bowl clean with a cloth or towel.