



CHOCOLATE FOUNTAIN

Please read and carefully follow the operating instructions for the chocolate fountain before use. Additionally, please read the instructions on the fountain for safety measures. TO AVOID POWER SHORTAGE, do not plug in other appliances to outlet while using the fountain. Uses 110/120V. Fountain weight (without chocolate) is 23lbs so please be careful while moving and transporting item. {ALLOW AT LEAST 1-1.5 HOURS before your event to start chocolate fountain.}

1. Carefully remove fountain from carrying case, place fountain on an even surface and assemble tiers in center (per instructions).
2. Plug in the power cord to an outlet with adequate power supply.
3. Press switch to "Preheat"
4. Pour all bags of chocolate chips into the base of the fountain and turn knob to melting level based on table below. *For best results, melt chocolate **before** pouring into fountain on a stove top (see melting instructions on chocolate bag).* REQUIRED for all chocolate: Add 1 tablespoon of olive oil at a time and stir until chocolate is thinned and has liquid consistency.

Melting Temperatures: STIR chocolate as it is melting in the bowl to avoid scorching

CHOCOLATE	BOWL HEAT SETTING	APPROXIMATE MELTING TIME
Dark	10	35
Milk*	7	50
White*	7	50

* Milk & white chocolate contain dairy ingredients which may scorch. If you are melting chocolate in the bowl of the fountain you must use a spatula to frequently stir the chocolate to avoid scorching. When chocolate is burned it becomes very thick and grainy and will not flow through the fountain.

5. Melted chocolate must have a liquid consistency. Add 1 tablespoon of olive oil at a time and stir until chocolate reaches a smooth and liquid consistency. Press switch to "Start" and reduce temperature knob to the operating temperature listed in the table below. It may take several minutes for chocolate to flow from top. Start chocolate fountain at least 1-1.5 hours prior to your event.

Operating Temperatures:

CHOCOLATE	BOWL HEAT SETTING	CHOCOLATE TEMPERATURE
Dark	6	115 – 125 Degrees
Milk*	6	115 – 125 Degrees
White*	5	105 – 115 Degrees

6. After use, press switch to the off position and unplug the fountain. Let fountain cool but not completely as remaining chocolate will harden and will make cleaning difficult.
7. Carefully disassemble the center tiers and rinse with water until chocolate residue has been cleaned. Never submerge basin bowl in water. Dry completely.
8. Place fountain back in carrying case, lock and secure.

2) **Assembling the Sephra Commercial Chocolate Fountain**

- a) To assemble the chocolate fountain, first remove the chocolate fountain base unit from the basin case¹. (See Photo 2.3)
- b) Place the chocolate fountain base on a table that is capable of supporting at least 150 pounds. The table must be sturdy, stable, and as level as possible.
 - i) Plug the power cord in and test the unit prior to set up. When the rocker switch (see photo 5.1) is turned to the "Preheat" or "Start" position a red light, located above the rocker switch, will illuminate in addition to the fountain either heating or starting.
 - ii) 9 amps are required to heat and run a 44" Sephra chocolate fountain.
 - iii) Use caution when testing or running the chocolate fountain so you do not burn yourself. The bowl will become very hot if the rocker switch is set to "Preheat".
- c) Open the tier set case (See Photo 2.2) and begin to assemble the tier set onto the base in this order:
 - (1) Slide the cylinder into the sleeve located in the center of the bowl.
 - (2) Attach the black plastic stabilizer to the top of the auger just beneath the knob. (See Photo 2.1)
 - (3) Slide the auger with the attached stabilizer into the cylinder.
 - (a) After the auger has reached the bottom it may be resting on the square or round spindle. Rotate the auger until you feel it "click" and drop into place over the spindle. The spindle is the piece that will cause the auger to spin and push chocolate to the top of the fountain when the fountain is turned to the "Start" position. Photos 9.5 and 9.6 will depict the square and round Spindles.
 - (4) Slide the tiers onto the cylinder starting with the widest tier (Part A) and ending with the narrowest tier (Part D). (See Photo 2.2 & 2.4)
 - (5) Slide the crown onto the cylinder to conclude the assembly process.

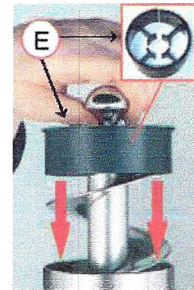


Photo 2.1

Photo 2.2

Tier set Case

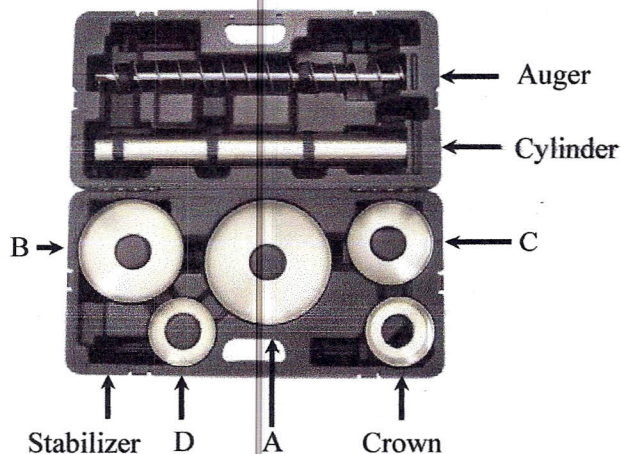


Photo 2.4

Assembled Chocolate Fountain

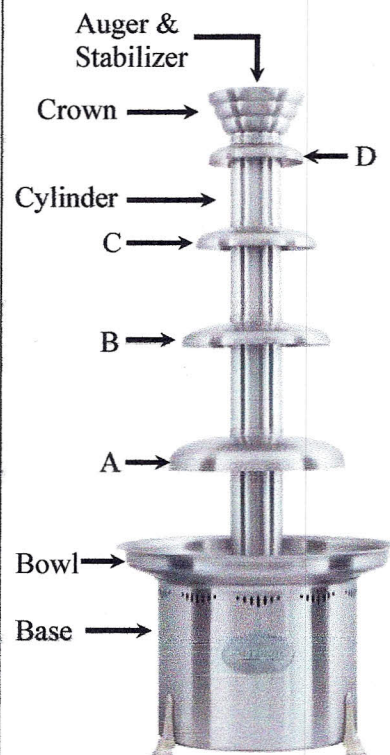


Photo 2.3

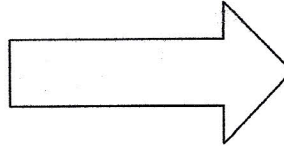
Basin Case



!*IMPORTANT*** Do not discard the black plastic basin or tier set case. They are necessary for transporting and storing the fountain basin and tier set and are required for shipment.**

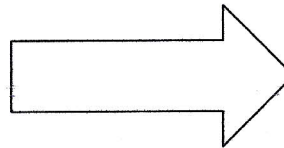
10)Trouble Shooting

**Chocolate curtain thins or
“gaps” despite fountain
having plenty of chocolate**



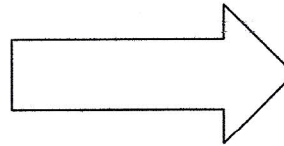
- Check to make sure the basin is level
- Air may be trapped in the cylinder. Turn off for 30 seconds and turn back on. Normal flow should resume.
- More chocolate may need to be added to the fountain.

**The auger does not rotate
and chocolate does not
flow when turned on in the
morning**



- Immediately turn off the fountain and thoroughly clean the auger that may not be able to rotate due to solidified chocolate.

**Power is lost despite
socket having power**



- Check fuse. To access the fuse push in and twist out the fuse cap on the outside of the basin next to temperature knob.
- If the fuse is blown use the spare provided with the purchase of the fountain and order replacements.

5) **Quick Cleaning Procedure**

- a) Recommended Cleaning Supplies
 - i) Dawn Soap or Palmolive Original Dish Soap
 - ii) Extra large grouting sponge (7.5" x 5.5" x 2") – Model: 70005-144
 - iii) Dish towels or paper towels
 - iv) Disposable food handling gloves
- b) Line a cleaning bin with a bin liner or plastic trash bag and place the bin next to the chocolate fountain that needs to be cleaned.
- c) Turn the fountain from the "Start" or "On" setting to "Pre-Heat" (See Photo 5.1 & 5.2) and adjust the temperature to 140°F or turn the dial to 5. (See Photo 5.3 & 5.4)



Photo 5.1

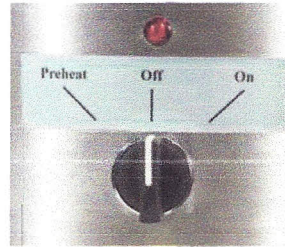


Photo 5.2



Photo 5.3



Photo 5.4

- d) Using a spatula, start at the top tier and scrape the excess chocolate from each tier. See the before (Photo 5.5) and after (Photo 5.6) photographs below.

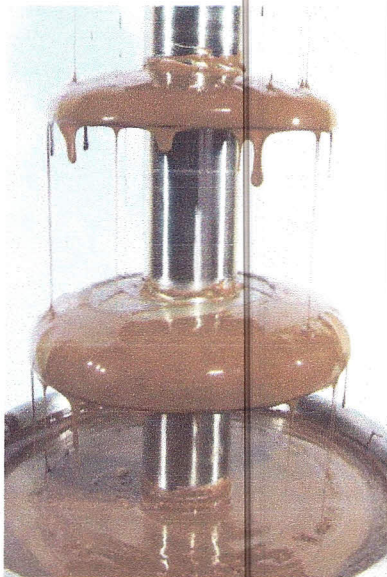


Photo 5.5



Photo 5.6

- e) Once the excess chocolate has been removed, slide each of the tiers up and off of the cylinder. Place each tier into the lined bin to ensure that excess chocolate does not drip on the floor when in transport to the kitchen, cleaning area, or dishwasher. (See Photos Below)



- f) Take the bin containing the tiers to the cleaning area.
- g) Using a damp sponge with soap, remove the remaining chocolate from the tier. Very warm to hot water will keep the chocolate soft and easy to remove; cold water will cause the chocolate to solidify and become difficult to remove. Dry the tiers using a paper towel and ensure that no residual paper towel remains.
- h) Please make sure that the tiers are fully dry as water will cause the chocolate to thicken and reduce the performance of the fountain.
- i) Once the tiers are clean be sure to store them in a clean, dry area.
- j) Take the bagged bin back to the chocolate fountain.
- k) On the top of the auger you will find a knob. Lift the auger by grasping the knob. Removing the auger ensures that it will not fall out the bottom of the cylinder when the cylinder is removed from the bowl. (See Photo 5.7)

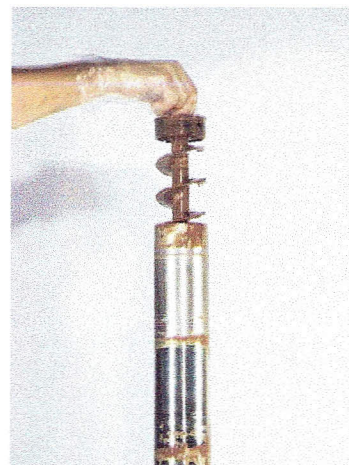


Photo 5.7

- l) The auger will have a black plastic stabilizer; this piece may be removed as well, but is not necessary since this is not a thorough cleaning. (See Part E in Photo 5.8)

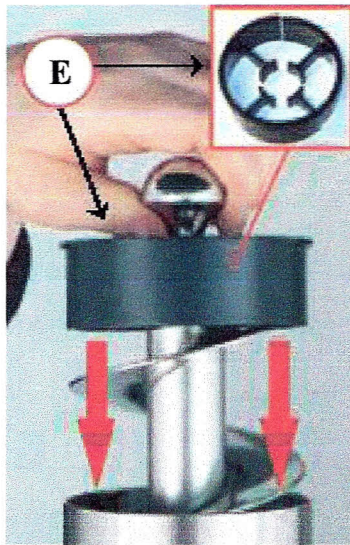


Photo 5.8

- m) When the auger has been removed, hold it over the bowl of the fountain so that the excess chocolate you are removing drips into the chocolate fountain bowl rather than onto the ground or floor. (See Photo 5.9)
- n) There are several ways to remove excess chocolate from the auger. A spatula may be used or a few paper towels can be bunched together and twisted down the auger to remove excess chocolate. (See Photo 5.10)

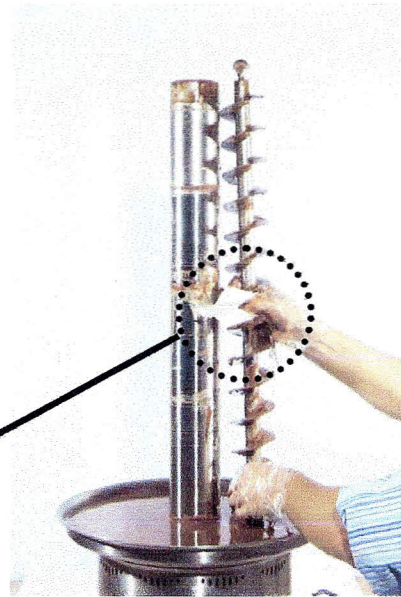


Photo 5.9

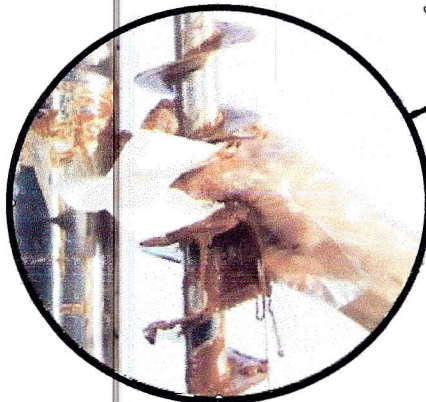


Photo 5.10

- o) Hold the auger by the knob (found at the top) and slide the auger back into the cylinder. If the stabilizer was removed in step k, place it back onto the auger. Once the stabilizer is fitted onto the top of the auger and the auger is slid back into the cylinder, slide the cylinder (with inserted auger) back into the sleeve found in the bowl.
- p) Rotate the auger until you feel it 'click' and drop into place over the spindle.
- q) Do not slide the cleaned tiers back on at this point. The cleaned tiers should be placed back on the cylinder when you are ready to use the fountain.