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Chocolate Fountain Operating Instructions

27" & 19" CHOCOLATE FOUNTAINS

You will need to use approximately 11 pounds of chocolate for the 27" fountain (our largest) and 6 pounds of chocolate for the 19" fountain (our smallest). The appropriate amount of chocolate will allow the chocolate to completely robe (this is the curtaining effect of the chocolate over the tiers).

1. Place your fountain on a sturdy level table. Remember, your fountain must be level in order for it to function properly.
2. To level the fountain base, start with the feet completely screwed in all the way, then adjust from there. Obtain a spirit level from your local hardware store and place it on the rim of the fountain basin, between two of the feet. If the bubble in the spirit level is not in the center, the fountain needs to be leveled. Adjust the feet by rotating them up or down until the fountain is level. Do this twice more, between each of the feet until your basin is completely level. (If a level is not available, then once the chocolate is flowing you can carefully adjust the feet until the chocolate is flowing evenly off the tiers.)
3. Next, take the cylinder (the long tube) and place it securely on the four pegs in the center of the basin. Do not put the auger in at this time.
4. If you are melting your Sefhra Premium Dark Chocolate in the fountain basin (recommended melting method for the larger fountain only), you should now turn your fountain to *Pre-heat* and turn the temperature dial to 250 degrees. Pre-heat for about 10 minutes before adding the chocolate chips to the fountain. Stir the chips with a rubber spatula every few minutes until completely melted. The chips should be melted in approximately 50 minutes. (If you are melting white or milk chocolate, keep the temperature down to 158 degrees and stir every 3-4 minutes). If you are in a hurry to melt the chocolate or have the smaller fountain, you may microwave the bags of chocolate at medium heat, checking frequently until melted. Please do not melt chocolate in the small 19" fountain.
5. While the chocolate is melting, you may finish assembling the fountain and arrange the dipping items, etc. Place the tiers on the fountain, beginning with the largest tier. Slide the largest tier over the top of the cylinder placing it on the step. Do this with the remaining tiers. Place the crown on the top.
6. **Once the chocolate is completely melted**, gently lower the auger down into the cylinder. When it is completely lowered into the cylinder, give the auger a slight turn and you should feel the auger drop into place over the pin in the basin.
7. Remove the crown and place your auger stabilizer into the top of the cylinder. It should fit securely into the cylinder over the auger pull knob.
8. Your fountain is ready to use! Simply turn the switch to *on*. The auger will make a slight vibrating noise until the cylinder is filled with chocolate.
9. After you have run the fountain for a few minutes, make any final leveling adjustments to the feet so the chocolate is flowing evenly on all sides. Now, turn the fountain off for about 60 seconds and then turn it back on again. This simple act will greatly improve the flow of chocolate so it will *robe* over the tiers completely.

CHOCOLATE

Couverture chocolate is the type of chocolate used in chocolate fountains. Our Sephra Premium Fondue Chocolate is a recipe specially made for chocolate fountains. It has the proper viscosity to run through the fountain without the addition of vegetable oil or cocoa butter. Most other chocolate on the market requires 4-6 cups of vegetable oil be added to the chocolate to attain proper viscosity. We recommend our Sephra Chocolate not only because it's easy to use, but also because of its exquisite taste and aroma. That may not be the case if you have to add vegetable oil to a store-bought chocolate.

Sephra chocolate can be melted in the microwave, double boiler or directly in the chocolate fountain. Adding chocolate throughout the course of the event is easy with Sephra chocolate. Simply sprinkle the chips (about 1 cup at a time with the larger fountain) over the top of the crown and watch them melt right into the flowing fountain. This enables you to add chocolate to the fountain throughout the event without mixing or making a mess.

We offer three types of chocolate; Dark, Milk, and White Chocolate. Remember: Milk and white chocolate are more temperamental! Heat them slowly on half power in the microwave or at 158 degrees in the fountain stirring every 3-4 minutes

Other types of couverture chocolate may be used in the fountain. Please keep in mind that oil will need to be added to attain the proper viscosity to run the chocolate through the fountain, typically 1 cup for every five pounds of chocolate. The oil should be flavorless, such as canola oil, and should be added slowly, in small increments. Be careful, as adding too much oil will make the chocolate runny. Also, oil dramatically diminishes the taste, as you can imagine.

DIPPING POSSIBILITIES

The list of dipping items is endless. The only guideline we give you is not to serve anything that will crumble when being dipped in the chocolate curtain. Some cakes and cookies do not do well, and raspberries seem to fall apart, as they are too delicate. The crumbs cause bumps in the chocolate, which create gaps in the chocolate curtains.

Here are some favorites:

Strawberries, Bananas, Grapes, Maraschino Cherries, Dried Apricots, Kiwis, Apples, Pineapple, Orange Slices (particularly delicious in white chocolate), as are Peaches and Nectarines, Blueberries, Marshmallows, Rice Crispy Treats, Nut Clusters, Snickers, Cream Puffs, various cookies, firm pound cake, biscotti, brownie bites, and on and on.

CLEAN UP

Please make sure there is no excess chocolate in fountain upon return. Durants takes care of the final cleanup!

For any questions or concerns, please contact us immediately.

Thank you for your business!