

care not to overfill.

The melted chocolate will be drawn up to the top of chocolate fountain by the rotating auger and flow over the 3-tier tower section.

STEP 4: If the chocolate is too thick to flow smoothly, add a little more oil.

STEP 5: Once the chocolate is cascading smoothly, food can be dipped into the melted chocolate.

Troubleshooting

Problem	Cause
There is an uneven flow of chocolate.	The chocolate fountain base is not level. The chocolate is not evenly distributed in the bowl.
There is an intermittent flow of chocolate.	Check for blockages at the base of the 3-tier tower.
There is a slow flow of chocolate.	There may be an air bubble in the auger; stop and restart the motor.
The chocolate is dripping rather than flowing.	The chocolate fountain base is not level. The chocolate is too thick. There isn't enough chocolate in the bowl.
The chocolate is very thick.	More oil is needed to reduce the thickness.
The chocolate is lumpy.	The chocolate is either burnt or has been overheated.

Storage

Check that the chocolate fountain is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the chocolate fountain; wrap it loosely to avoid causing damage.

Specifications

Product code: EK3428

Input: 220–240 V ~ 50 Hz

Output: 70–90 W



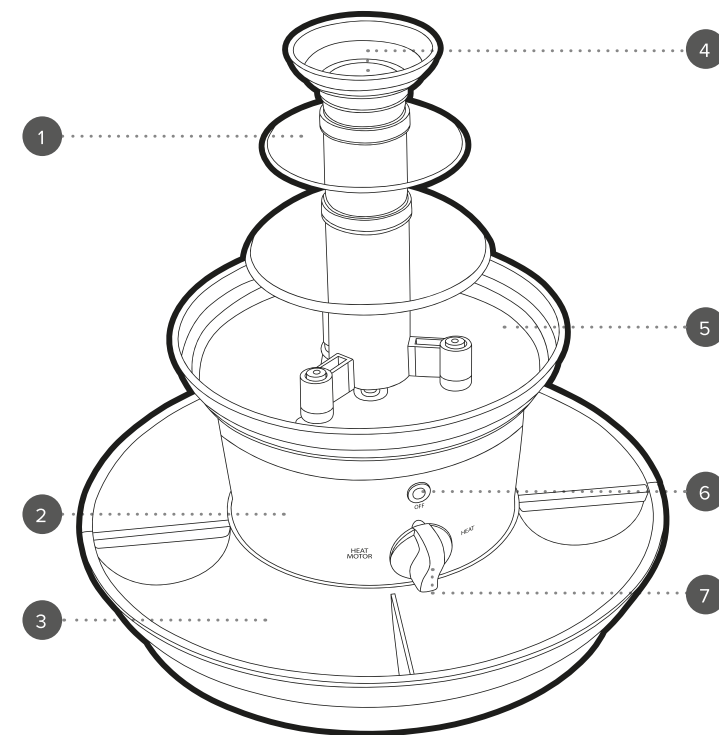
Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

User manual

Chocolate fountain



1. 3-tier tower section
2. Chocolate fountain base
3. Tray
4. Auger

5. Stainless steel chocolate bowl
6. On/off indicator light
7. Control dial



Manufactured by:
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Victoria Street, Manchester OL9 0DD. **UK.**
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin D02 X658. **ROI.**

MADE IN CHINA.

CD010513/MD100424/V6

Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Always unplug the appliance after use and allow it to cool

fully before any cleaning, user maintenance or storing away.

- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Keep the appliance away from flammable materials.

Dos and don'ts

DO:

Switch off the appliance and disconnect it from the mains power supply before changing or fitting attachments.

DON'T:

Use attachments if they are loose, damaged or broken.

Care and maintenance

Before attempting any cleaning or maintenance, unplug the chocolate fountain from the mains power supply and check that it has fully cooled.

Clean the 3-tier tower section, tray and the auger of the chocolate fountain thoroughly in warm, soapy water and dry thoroughly.

Never clean the 3-tier tower section, tray or auger in a dishwasher.

Clean the chocolate fountain with a damp cloth and dry thoroughly.



CAUTION: Never pour excess chocolate down the sink, as melted chocolate solidifies when it cools and could block the drain.

Instructions for use

Before first use

Before using the chocolate fountain for the first time, clean it following the instructions in the section entitled '**Care and maintenance**'.

Assembling the chocolate fountain

STEP 1: Place the chocolate fountain onto a stable, heat-resistant surface, at a height that is comfortable for the user; this ensures a smooth flow of chocolate.

STEP 2: In the centre of the chocolate fountain base bowl there are three locating pins for the 3-tier tower section and a triangular motor spindle for the auger. Position the 3-tier tower section on the locating pins in the base. Add the bottom 2 tiers first to build the tower.

STEP 3: When the 3-tier tower section is in place, pass the auger down

through the top of the 3-tier tower section with the triangular locating slot facing downwards.

STEP 4: Rotate the auger back and forth slightly, until it drops into place over the motor spindle. Fit the top tier onto the 3-tier tower section.

STEP 5: Check that the control dial is set to the '**Off**' position and then plug in and switch on the chocolate fountain at the mains power supply.

STEP 6: Turn the control dial to the '**Heat/Motor**' position to check that the auger is spinning freely.

STEP 7: Fit the tray around the base of the chocolate fountain, there is a gap in the tray for the wire.

STEP 8: Switch off the chocolate fountain and unplug it from the mains power supply.

Selecting the chocolate

The chocolate fountain will work with most types of chocolate, especially those with a high cocoa solid content. Chocolate such as Belgian or Couverture requires little or no additional oil.

Milk and dark chocolate will work well but you should thin it by adding some light vegetable or sunflower oil. This will not alter the flavour, as it is fairly tasteless when mixed with chocolate.

Add approx. 400–500 g chocolate and 200 ml oil, if required.

Melting the chocolate

In the microwave

STEP 1: Put approx. 400–500 g chopped or grated chocolate into a microwaveable bowl.

STEP 2: Place the bowl into the microwave for 2–3 minutes, depending upon the wattage of the microwave.

STEP 3: Check the chocolate frequently as it can burn easily. The chocolate may require stirring during the melting process.

STEP 4: Stir in approx. 200 ml vegetable or sunflower oil (if required) and mix thoroughly until the chocolate is a smooth consistency.

On the hob

STEP 1: Place 400–500 g chopped or grated chocolate into a small, heatproof bowl or saucepan.

STEP 2: Fill a larger pan with water and bring it to the boil. When the water has boiled, turn off the heat.

STEP 3: Place the bowl of chocolate over the hot water and stir carefully until it has fully melted. Add in approx. 200 ml vegetable or sunflower oil (if required) and mix thoroughly until the chocolate is a smooth consistency.

In the chocolate fountain base

Chocolate can be melted in the base of the fountain by adding approx. 400–500 g chopped or grated chocolate to the bowl until it is approx. $\frac{3}{4}$ full.

STEP 1: Turn the control dial to the '**Heat/Motor**' position and wait approx. one hour for the chocolate to melt, stirring occasionally.

STEP 2: Stir in approx. 200 ml vegetable or sunflower oil (if required) and mix thoroughly until the chocolate is a smooth consistency.



CAUTION: Do not leave the chocolate fountain unattended when it is in use, as chocolate can burn easily.

Using the chocolate fountain

STEP 1: Assemble the chocolate fountain as described in the section entitled '**Assembling the chocolate fountain**', placing it securely on a level, stable, heat-resistant surface.

STEP 2: Turn the control dial to the '**Heat/Motor**' position and allow the chocolate fountain to warm up for approx. 3–4 minutes.

STEP 3: Add the melted chocolate from either the microwave, the hob or melt it in the chocolate fountain base. Fill to just below the rim, taking