

Important safety

Please read carefully

EN | 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.



EN | Disposal of Waste Batteries and Electrical and Electronic Equipment



This product is labelled with this crossed out wheel bin symbol in accordance with European Directive 2012/19/EC to indicate that it must not be disposed of with your other household waste. Due to the presence of hazardous substances, mixtures or components, electrical and electronic devices that are not subject to selective sorting are potentially dangerous to the environment and human health. Please check your local city office or waste disposal service for the return and recycling of this product.

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

CD260324/MD000000/V1

Problem	Cause
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

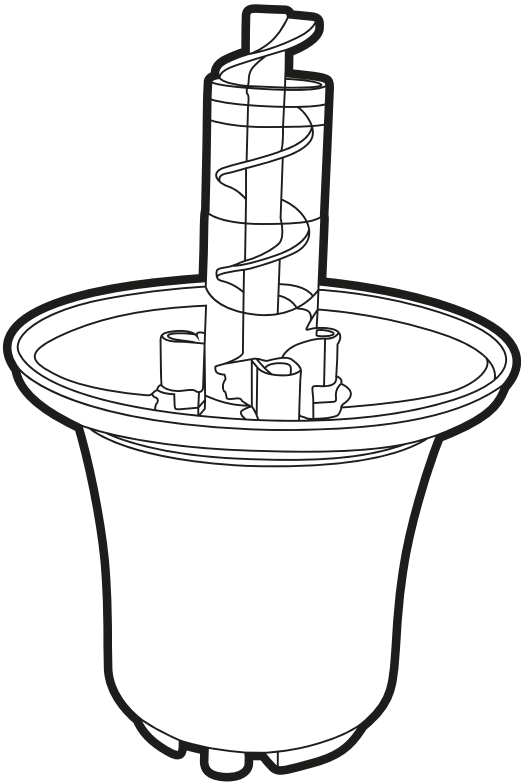
Check that the chocolate fountain is cool, clean and dry before storing in a cool, dry place.
Never wrap the cord tightly around the chocolate fountain; wrap it loosely to avoid causing damage.

Specifications

Product code: EK6662
Input: 220–240 V ~ 50–60 Hz
Output: 20–26 W

User manual

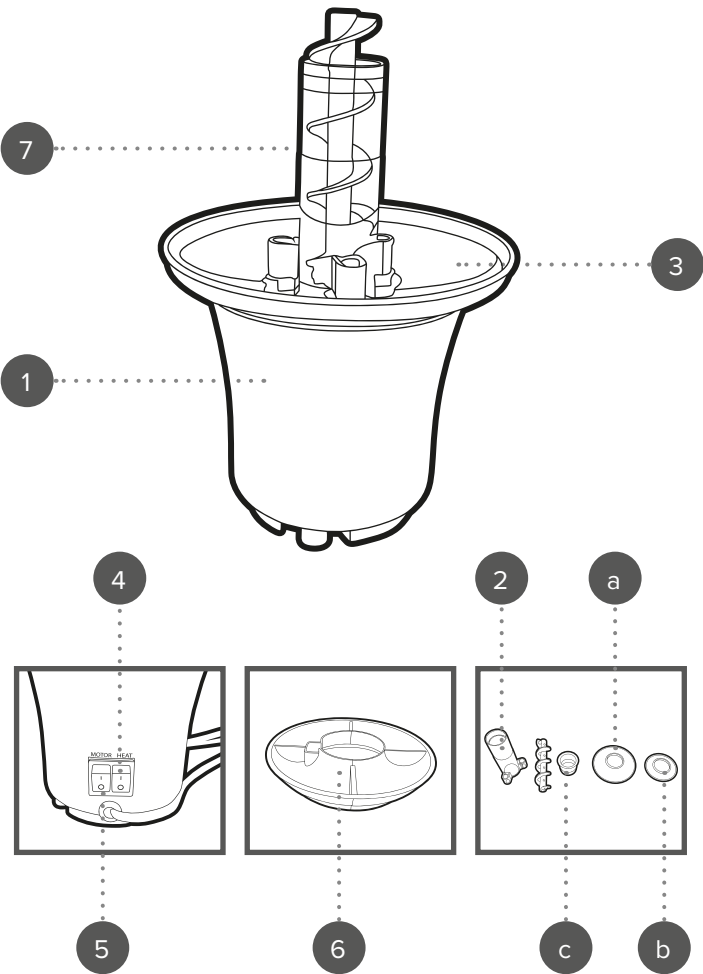
Chocolate fountain



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Description of parts



- 1. Chocolate fountain base
- 2. Tower base
 - a. Large tower tier
 - b. Small tower tier
 - c. Top tower tier
- 3. Bowl
- 4. Heat switch
- 5. Motor switch
- 6. Dipping trays (qty. 2)
- 7. Auger

Please retain instructions for future reference.

Dos and don'ts

DO:

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

DON'T:

Use attachments if they are loose, damaged or broken.
Overfill the bowl, as this will cause spillages.

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 tower parts, trays and the auger of the chocolate fountain thoroughly in warm, soapy water and dry thoroughly. Never clean the tower parts, dipping trays 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:** Place the large tower tier over the top of the tower base and gently push it down until it is in place. Repeat this step with the small tower tier and top tower tier.
- STEP 3:** In the centre of the bowl there are three pins for the tower base and a triangular motor spindle for the auger. Position the tower base over the pins.
- STEP 4:** Pass the auger down through the top of the tower with the triangular locating slot facing downwards.
- STEP 5:** Rotate the auger back and forth slightly, until it drops into place over the motor spindle.
- STEP 6:** Check that both the heat and motor switches are

set to the off position and then plug in and switch on the chocolate fountain at the mains power supply.

- STEP 7:** Set the motor switch to the on position to check that the auger is spinning freely.
- STEP 8:** Fit the dipping trays around the base of the chocolate fountain; there is a gap in the tray for the wire. Join the trays together by overlapping them.
- STEP 9:** 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 it should be thinned 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. 250 g chocolate and 3–4 tbsp oil, if required.

Using the chocolate fountain

- STEP 1:** Assemble the chocolate fountain following the instructions in the section entitled 'Assembling the chocolate fountain'.
- STEP 2:** Set the heat switch to the on position and allow the chocolate fountain to warm up for approx. 3–4 minutes then set the motor switch to the on position.
- STEP 3:** Melt the chocolate and add to the bowl. Fill to just below the rim, taking 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 tower.
- 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 tower