

Events by Eagle

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CHOCOLATE FOUNTAIN

Assembly

- Place the base unit with its feet on a solid, level surface. Make sure the power cord is not interfering with the feet.
- Place the bowl on top of the base unit. Gently rotate the bowl clockwise until it's seated securely on the base unit.
- Place the magnetic metal end of the auger into the center of the bowl. You will feel the magnet pull the auger into place. The auger is self-aligning.
- Slip the center tube (3 locking hooks facing down) over the auger, lowering it into place.
- Gently turn the center tube clockwise, securing the 3 locking hooks to the locking pins.
- Starting with the bottom, slide tiers from largest to smallest onto the center tube.
- Gently turn the top small tier clockwise, locking the assembly into place.

****As a precaution, place a protective, non-flammable material underneath the base unit to prevent damage, marring or staining of counter tops and tables.****

Operating Instructions

- Once fountain is placed on a solid, level surface, plug the power cord into a standard electrical outlet. *If unit or tiers are not level, chocolate will not flow smoothly*
- Turn the heat control dial clockwise to the 'High', and allow to preheat for 5 minutes.
- Microwave the chocolate according to the directions on the product's label. Carefully pour the melted product into the bowl and switch the heat control dial to the 'Low' setting. *The chocolate must be completely melted to achieve proper distribution*
- Turn the 'On/Off' dial to the 'On' position. Allow chocolate to flow for 30 seconds, then turn the motor off for 15seconds (this allows any air in the fountain to dissipate). Turn the motor back on.
- When you are finished using the Fondue Fountain, turn the motor dial to the 'Off' position, then turn the heat control dial to the 'Off' position. Unplug the power cord and follow the clean instructions.

****Never touch the metal portions of the base unit, as this can result in severe burns!****

Cleaning

- Prior to cleaning, make sure all dials are set to 'Off', and the power cord is unplugged.
- Allow the fountain to cool down before removing the unused chocolate from the bowl.
- Use a plastic or rubber spatula(do not use any metal utensils) to remove unused chocolate from the unit.

- Turn the small top tier counter-clockwise to release the locking hooks from the locking pins in the bowl. The auger will remain standing upright in the bowl.
- Lift the auger straight up to remove.
- Lift the bowl up gently from the base unit. CAUTION: Bowl will not sit securely off the base unit as the bottom is not flat. Do not pour remaining chocolate down a drain as it can harden and cause blockage in drain pipes.
- Clean the parts of the fountain immediately after it is disassembled. Wipe the base unit with a soft, damp cloth. Use mild liquid soap if necessary and dry thoroughly. Avoid using abrasive or scouring pads or abrasive cleaning agents for any part of the fountain.
- The following parts are dishwasher safe: Main bowl, Tube, Auger, and tiers. They can be placed in a dishwasher or washed thoroughly with hot, soapy water. Make sure all parts are clean and dry before storing.
- If unused chocolate hardens before disassembly and cleaning, DO NOT try to disassemble the parts using any force or pressure to pull them apart. Trying to do so may damage the fountain. Instead, make sure the fountain is turned OFF and unplugged, then carefully lift the main bowl with all the other parts still assembled off the base unit and place in a sink filled with hot soapy water until the chocolate begins to soften to the point where the parts will freely slide and can be removed without the use of any force or pressure (approximately 5-10 mins.) After that happens, follow the disassembly process above.

FREQUENTLY ASKED QUESTIONS

How does the fountain work?

The fountain is comprised of three sections: The base unit (which contains the heat element and controls), the main bowl, and the auger w/ tube and tiers. The auger rotates and takes the melted chocolate from the bowl to the top tier.

How do you pre-melt the chocolate?

Before pouring the chocolate into the fountain, it's needs to be melted in a microwave and stirred often until it is thoroughly melted (but not to it's boiling point).

What dipping foods can be used with the chocolate fountain?

Just about anything can be dipped! Fresh fruits, cookies, pound cake, angel food cake, pretzels, marshmallows, and anything else that goes well with chocolate!

Why is the chocolate fountain not suitable for outside use?

Outdoor use of the fountain is not recommended because windy or breezy conditions can cause the dripping chocolate to be blown off the tiers and into the table and surrounding floors. Outdoor temperatures are also more varied and less controllable, and maintaining a consistent temperature of the chocolate is critical. Also, the chocolate can attract insects.

