



*Mini Chocolate Fountain*  
Instruction Manual

Please read all instructions carefully and retain for future reference.

### *Getting Started*

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and either store or dispose of safely.

### *In the Box*

Chocolate fountain base

3 tiered chocolate fountain

Auger

Instruction manual

### *Features*

Simple to use

Easy to clean

### *Safety Instructions*

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage on the rating plate matches your local network before plugging in.

This appliance can only be used by children from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Keep the supply cord out of reach of children.

Do not immerse the appliance in water or any other liquids.

If the supply cord or plug is broken, do not use the appliance and ensure it is fixed by a qualified electrician.

Keep the supply cord away from heat or sharp edges which could cause damage.

Do not touch the chocolate bowl during use, as it will get very hot and could cause injury.

This appliance contains no user serviceable parts. All repairs should only be carried out by a qualified electrician. Improper repairs may place the user at risk of harm.

Do not use the appliance after a malfunction or if it has been dropped or damaged.

Do not leave the appliance unattended whilst connected to the mains power supply.

This appliance should not be operated by means of an external timer or separate remote control system.

Do not attempt to move the appliance during use.

Always unplug the appliance after use and before any cleaning or maintenance.

Always use the appliance on a stable, heat-resistant surface.

The chocolate fountain is only intended for chocolate, do not use it for anything else.



Make sure your chocolate fountain has cooled down after use, before cleaning or storing away.  
Do not use outdoors.  
Do not use the appliance for anything other than its intended use.  
This appliance is intended for household use only. It should not be used for commercial purposes.  
Use of an extension cord with the appliance is not recommended.

### *Description of Parts*



## *Instructions for Use*

### *Before Using Your Chocolate Fountain*

Before using your chocolate fountain, clean the tower and the auger in warm, soapy water and dry thoroughly. Wipe down the base with a damp cloth; do not immerse it in water or any other liquids.

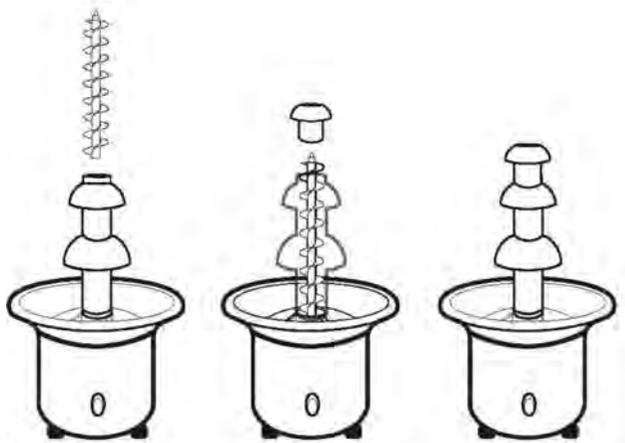
### *Assembling Your Chocolate Fountain*

Place your chocolate fountain on a stable, level, heat-resistant surface.

Place the lower tower section onto the ring in the centre of the chocolate bowl, ensuring that the section is slotted into the ring and sits flush. Attach both mid tower sections to the top of the lower tower section, pushing them gently but firmly in place.

Insert the auger down the centre of the attached pieces and twist until it clips into place.

Now fit the top tower section onto the mid tower section.



Ensure the control switch is in the off position ("O") and plug the mains power cord into the mains supply. To turn on, press the On/Off switch to activate the heat and the auger will begin turning.



### *Preparing Chocolate*

The chocolate will need to be melted before you place it into the chocolate bowl; the quickest and simplest way to do this is in a microwave, but you can also melt your chocolate on the hob.

Your chocolate fountain will work with most types of chocolate, but especially those with a high cocoa solid content. Chocolate such as Belgian or couverture chocolate 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.

Light vegetable or sunflower oil will not alter the taste as it is fairly tasteless when mixed with chocolate.

A maximum of 800g and minimum of 400g of chocolate is recommended for use in the chocolate fountain to produce the best cascading effects.

### *Melting Chocolate*

#### *In the Microwave*

Place between 400g and 800g of chopped or grated chocolate into a microwaveable bowl.

Place the bowl in the microwave for 1 minute depending on the wattage of your microwave. Stir, then return to the microwave if it has not completely melted.

Check your chocolate frequently as it can burn easily.

The chocolate must be completely melted and of a thin consistency that flows easily off a spoon.

#### *On the Hob*

If you don't have a microwave, place your chocolate in a small, heatproof bowl or saucepan.

Fill a larger pan with water and bring to the boil. When the water has boiled, turn off the heat. Place your bowl of chocolate into the hot water and stir until it has fully melted.

### *Using Different Chocolates in Your Fountain*

To get the best cascading effects, it is recommended that you use chocolate with a high percentage of cocoa solids. Dark chocolate usually has a higher percentage than milk chocolate, but other chocolates can work well with the addition of vegetable oil.

The below table will help to prepare your chosen chocolate:

<i>Manufacturer/ Brand</i>	<i>Amount to use</i>	<i>Vegetable oil to add</i>	<i>Preparation</i>
Green & Blacks Organic Bittersweet Dark Chocolate 70% Cocoa Solids	400g	28ml	Mix 400g with 28ml of oil and microwave for 1 minute. Stir and if necessary, microwave for 30 seconds more.
Lindt Excellence Dark Extra Fine Chocolate 70% Cocoa Solids	400g	57ml	Mix 400g with 57ml of oil and microwave for 1 minute. Stir and if necessary, microwave for 30 seconds more.
Tesco Value Chocolate 50% Cocoa Solids	400g	99ml	Mix 400g with 99ml of oil and microwave for 1 minute. Stir and if necessary, microwave for 30 seconds more.
Supercook Belgian Milk Chocolate 30% Cocoa Solids	400g	71ml	Mix 400g with 71ml of oil and microwave for 1 minute. Stir and if necessary, microwave for 30 seconds more.
Cadbury's Dairy Milk 20% Cocoa Solids	400g	71ml	Mix 400g with 71ml of oil and microwave for 1 minute. Stir and if necessary, microwave for 30 seconds more.
Galaxy Milk Chocolate 14% Cocoa Solids	400g	85ml	Mix 400g with 85ml of oil and microwave for 1 minute. Stir and if necessary, microwave for 30 seconds more.



### *Please Note*

Timings are based on heating the chocolate on a medium setting in an 800W microwave oven. If your microwave oven has a different wattage, please check with the manufacturer's instructions.

As chocolate burns easily, check it regularly and do not heat it for more than 1 minute at a time.

If you're melting the chocolate on a hob, follow the general instructions for melting chocolate on the hob and add oil as indicated above.

### *Important*

Do not pour excess or leftover chocolate down the sink, as melted chocolate solidifies when it cools and may block your drains.

### *Cleaning and Maintenance*

Ensure the appliance is switched off and the plug is removed from the mains supply before conducting any cleaning or maintenance.

Start by pouring away any remaining liquid chocolate into a plastic bag or other disposable container, then place in a bin. Never pour the chocolate into a drain or toilet as this could result in a blockage when it hardens.

Let the fountain cool down, wipe off any remaining chocolate in the bowl and on the sides of the base unit with a soft, damp, lint-free cloth. Do not use abrasive cleaning solutions or scourers, as these will damage the surface.

Wash the auger and tower sections in warm, soapy water and dry thoroughly.

## *Troubleshooting*

<i>Problem</i>	<i>Cause</i>
There's an uneven flow of chocolate.	The base isn't level. Your chocolate isn't distributed evenly in the bowl.
There's an intermittent flow of chocolate.	Check for blockages at the base of your tower.
There's 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 base isn't level. Your chocolate is too thick. There isn't enough chocolate in the bowl.
Chocolate is very thick.	More oil is needed to reduce the thickness.
Chocolate is lumpy.	Your chocolate is either burnt or has been over-heated.
Chocolate is stiff and dough like.	Moisture has irreversibly stiffened your chocolate.
Chocolate fountain stops working.	The motor safety cut-out has overheated, allow to cool and turn on again.

## CONNECTION TO THE MAINS

Please check that the voltage indicated on the product corresponds with your supply voltage.

### IMPORTANT

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

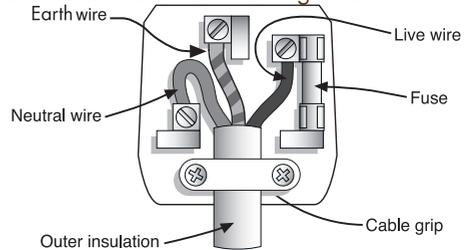
The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth ( $\perp$ )

**FOR UK USE ONLY** - Plug fitting details (where applicable).



The wire coloured BLUE is the NEUTRAL and must be connected to the terminal marked N or coloured BLACK.

The wire coloured BROWN is the LIVE wire and must be connected to the terminal marked L or coloured RED.

The wire coloured GREEN/YELLOW must be connected to the terminal marked with the letter E or marked  $\perp$ .

On no account must either the BROWN or the BLUE wire be connected to the EARTH terminal ( $\perp$ ).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

### NON-REWIREABLE MAINS PLUG

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - **DISCONNECT IT FROM THE MAINS** and then cut it off the mains lead and immediately dispose of it safely. Never attempt to re-use the plug or insert it into a socket outlet as there is a danger of an electric shock.



**UP GLOBAL SOURCING,  
Manchester, OL9 0DD.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2222\*

\*Telephone lines are open Monday – Friday, 9am – 5pm (Closed Bank Holidays)

Email: [customercare@upgs.com](mailto:customercare@upgs.com)

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

#### GUARANTEE

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

Nothing in this guarantee or in the instructions relating to this products excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.

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