



18" Chocolate Fountain

Maximum- 6lbs / Minimum- 4lbs
Each 2lb bag serves ~50 people

INSTRUCTIONS:

- Assemble fountain Install Cylinder Post. Install Auger (Be sure it locks into position). Install Bottom Tier. Install Top Tier. Install Plastic Crown.
- Place fountain on sturdy, level surface.
- Melt chocolate in microwave (*Fountain has warmer built in, however is not meant to initially melt chocolate*)
- Pour melted chocolate into fountain. There must be a minimum of 4lbs to flow correctly.
- Turn on fountain and heater. Chocolate will begin to flow.
- Continue to add melted chocolate in order to keep the chocolate flowing uniformly over the tiers

CLEANING INSTRUCTIONS:

- Disassemble fountain.
- Clean tiers, auger, post, & crown with hot water and light soap. **DO NOT PLACE IN DISHWASHER.**
- Clean base unit with hot water and light soap. **DO NOT SUBMERGE IN WATER.**
- LET ITEMS DRY COMPLETELY**
- Return all items to storage box. Any missing or broken items will be charged full replacement price.

Replacement Costs:	
Plastic Crown	\$15.00
Top Tier	\$15.00
Bottom Tier	\$15.00
Cylinder Post	\$20.00
Auger	\$15.00
Storage Container	\$20.00

FOUNTAIN MUST BE COMPLETELY CLEAN AND DRY TO RECEIVE RETURN DEPOSIT