

1. Remove the fountain base from the large square metal transportation case and place on a sturdy serving table.

Please note, the base weighs about 30 lbs.

2. Remove the auger and tower assembly from the other transportation case.
3. Place auger on the t-peg of the fountain base. (It will only work one way).
4. Lower the tower assembly over the auger and down to the four pegs that support the tower.
5. Place the small top onto the top of the tower with the small end facing down.
6. Fountain must be as level as possible. This can be accomplished by adjusting the feet under the fountain.
7. Preheat the chocolate fountain to 240 degrees about 15 minutes prior to pouring in the melted chocolate.
8. To preheat, turn the base knob to the left.
9. Pour the chocolate into the preheated bowl of the fountain.

***Be careful not to allow any water into the chocolate or the bowl.
Water will cause the chocolate to harden or separate.***

10. Now turn the temperature dial 140 - 240 degrees.
11. Chocolate must be melted before you turn the fountain to flow. The fountain base will hold about 5-6 pounds of melted chocolate initially, about 7-8 pounds while running.
12. Start the fountain by turning the knob to the right. Watch the fountain flow.

CAUTION: Never put your fingers or objects into the auger