



American Party Place
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Chocolate Fountain

Do Not:

- Do not overfill fountain
- Do not allow liquid to enter fountain base
- Do not touch moving parts
- Do not cover vent holes on fountain basin

To Assemble:

1. Place base on sturdy, level surface
2. Place center cylinder on four prongs in center of base
3. Place each tier over the cylinder (make sure to install an “O” ring in each groove of the center cylinder), beginning with the largest tier, sliding down cylinder until they rest in place
4. Place the black plastic stabilizer around the top of the auger.
5. Place the auger into the cylinder and rotate until it locks into place
6. Place the fountain’s crown on top of the cylinder



To Operate:

1. Turn temperature dial to highest setting and turn control switch to “PREHEAT”. **Allow fountain to preheat at least 15 minutes.**
2. Put a 2 lb bag of *Signature Fondue Chocolate* in the microwave for 2 minutes (Recommended to use 14 lbs of chocolate)
3. After 2 minutes, take out and knead bag
4. Return bag and microwave additional 2 minutes
5. Once chocolate is completely melted, pour chocolate into fountain basin, adding a little at a time
6. Repeat steps 2-5 until the recommended 14 lbs of chocolate is circulating in fountain
7. Lower dial to operating temperature, and turn control switch to “ON” or “START”

To Clean:

1. Turn fountain to “OFF” and unplug
2. Scrape excess chocolate from crown and tiers starting from the top of the fountain
3. Disassemble the fountain, working through assembly instructions backwards, as you go
4. Ladle out any remaining chocolate from basin
5. Rinse off fountain with warm water