

# GENERAL RENTAL SALES & SERVICE

## Chocolate Fountain

### Instructions & Guidelines For Use

1. Heat the chocolate to approximately 100 f. *See instructions on the chocolate container. **Do not overheat. Do not use any other chocolate in fountain.*** (Note: though the instructions say that there is no need to add vegetable oil, you may add a few drops at a time if consistency seems too thick).
2. Plug the fountain directly into a 110v outlet.
3. Pour the chocolate into the fountain bowl.
4. Turn the fountain on. **Allow the fountain to run for approximately 15 minutes before starting to serve.**
5. When finished, turn off the fountain.
6. Remove the Dispenser Head, Upper Shield, and Lower Shield. Wash these separately.
7. Attach the cleanout hose (this is twisted onto the hole that was just covered by the parts you just removed)
8. Turn the fountain on and pump the contents into a container.
9. When the bowl is empty (the pump will make a sucking sound), turn off the fountain and wash with hot water until the bowl is clean.
10. Fill the bowl approximately ½ full with clean hot water and turn the fountain on. Carefully aim the hose into a sink or container.
11. Allow the fountain to run until the bowl is empty.
12. Remove the cleanout hose.
13. Turn the fountain upside down and allow to drain all the remaining water.
14. Dry the fountain and all the parts. Put the removed parts back onto the fountain. **DO NOT OVER TIGHTEN.**
15. **CLEAN THE FOUNTAIN WITHIN 4 HOURS OF TURNING OFF THE FOUNTAIN.**
16. **DO NOT ALLOW THE FOUNTAIN TO RUN DRY. THIS DAMAGES THE PUMP**
17. **DO NOT USE ANY OTHER PRODUCTS IN THE FOUNTAIN. THEY ARE A SPECIAL BLEND TO WORK WITH THE PUMP.**
18. If you have any questions, please call 610-268-2825

