



# Chocolate Fountain

## Set Up:

\*Make sure surface is level

1. Plug in the fountain
2. Turn the knob to the heat position to preheat the unit 5 MINUTES prior to pouring in the MELTED chocolate

## Troubleshooting

Problem	Possible Remedy
Chocolate is not flowing	Chocolate is too thick, thin with vegetable oil. Unit is not level.
Chocolate is not flowing evenly	Unit is not level, use adjustable feet to level unit until chocolate sheets evenly.
Intermittent flow, not flowing properly, interrupted	Check for chunks of food at the base that may be clogging the chocolate flow. Remove chunks of food.



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