

CFF-980 Chocolate Fondue Fountain

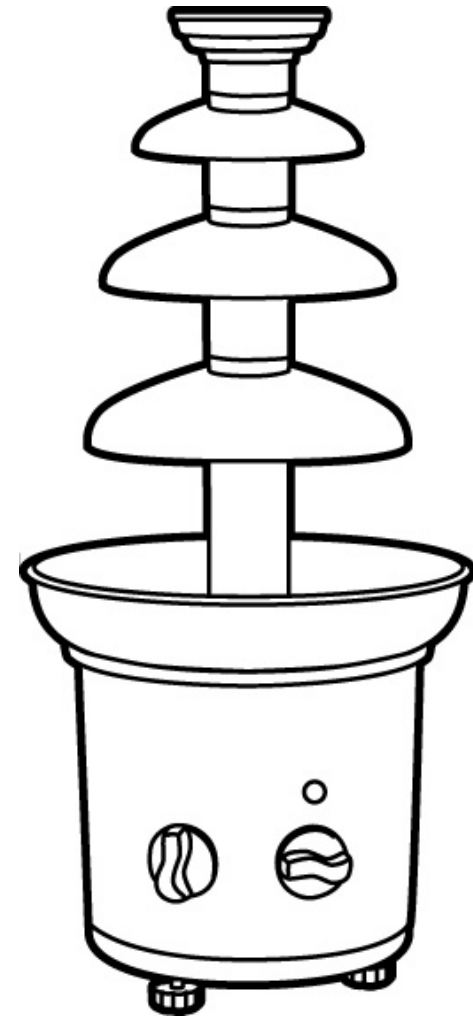


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For Household Use Only

**Read These
Instructions
Before Using
This Unit!**

RETURNS & WARRANTY

Should your unit not work or is damaged when you first take it out of the box, please return the unit immediately to the place of purchase. Should you have any other questions about the unit, please contact us at the numbers below between the hours of 8:00 am to 5:00 pm, Monday through Friday, Pacific Standard Time.

Distributed by:

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THE CHOCOLATE FONDUE FOUNTAIN™ - CFF-980
Limited Warranty

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributors discretion. To obtain service under this warranty, return this unit to The Helman Group, Ltd. at the address above, shipping prepaid. You must also include a copy of the original receipt along with your name, address and phone number. Include a description of the defect along with the date you purchased the product.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

IMPORTANT PRECAUTIONS:

Appliance Specifications:

40 Watts
120 Volts
60 Hz
0.33A

Important Precautions to Remember:

- A. NEVER immerse motor base in water.
- B. NEVER use near water.
- C. NEVER use an abrasive sponge or cloth on unit.
- D. NEVER use a scouring pad on the unit.
- E. NEVER leave unit unattended while in use.
- F. NEVER place anything other than the intended ingredients in the base bowl.
- G. Unplug unit from outlet when not in use and when cleaning.
- H. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
- I. DO NOT place motor base in dishwasher.
- J. Keep out of reach of children.
- K. This appliance is NOT A TOY.
- L. This appliance is not intended for use by young children or infirmed persons without supervision.
- M. Young children should be supervised to ensure that they do not play with the appliance

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating this appliance.
2. Any appliance with a damaged cord or plug or damaged in any manner should not be operated. The appliance should be returned or taken to the nearest repair shop for examination or repair or send back to company as stated in this booklet in the warranty.
3. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. This may cause injuries.
4. When any appliance is used by or near children, adult supervision is strongly recommended.
5. Not recommended for outdoor use.
6. Keep appliance and cord away from any hot surfaces.
7. To prevent electrical shock, DO NOT immerse cord, plug or any part of the motor base in water or other liquids.
8. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
9. DO NOT leave unit unattended while in use or when plugged in to an outlet.
10. DO NOT HANDLE THE AUGER WHEN IN MOTION.
11. The plug has one blade that is wider than the other, to reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way.
12. DO NOT assemble the auger or tower while motor is running. Turn unit OFF first. It is preferable to be unplugged while assembling pieces.
13. Unplug from outlet when not in use and before removing parts for cleaning.
14. To reduce the risk resulting from becoming entangled or tripping over a long cord a short power supply cord is provided.
15. **UNIT MUST BE LEVEL TO OPERATE PROPERLY.**
16. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance. Electrical extension cords can be used if care is exercised in their use.
17. Keep hands and foreign objects out of the fountain while operating. Check regularly for large chunks of fruit, etc. falling into the base bowl. These will clog the base of the tower. Chocolate will not flow properly.
18. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
19. **SAVE THESE INSTRUCTIONS!**

INTRODUCTION

Thank you for purchasing The CHOCOLATE FONDUE FOUNTAIN. This chocolate fountain has a beautiful effect of flowing chocolate that will add mouth-watering fun to any occasion.

Your friends and family will enjoy the fun of the CHOCOLATE FONDUE FOUNTAIN. Please take care of your machine by following these simple instructions and precautions.

You can use a variety of foods, chocolates or sauces with your CHOCOLATE FONDUE FOUNTAIN to create the flavor you desire. *Depending on what you choose, you can use;*

- Milk Chocolate
- Dark Semi Sweet Chocolate
- White Chocolate
- Butterscotch

To dip strawberries, marshmallows, apple wedges, pretzels, cookies, ice cream balls, peanut butter balls, create mini Smores, – *use your imagination! Add liqueurs for sophisticated flavors.*

You can use CHEESE! Dip grapes, apples, breads, shrimp/seafood, crackers, and pretzels – use your imagination! In order to use cheese, you just need to prepare the cheese as you would for a regular fondue pot by diluting it with white wine or cream to keep it liquid, enabling it to flow through the tower - though powdered cheese can work well too.

Bar-B-Q Sauces work well too! Use your favorite Sauce and have prepared chicken cubes, beef/steak cubes, pork cubes to dip – you choose! Keep in mind the consistency need to be thin. Use wine, liquor or other liquids to dilute the sauce.

The CHOCOLATE FONDUE FOUNTAIN creates a beautiful effect for a different presentation to any occasion, such as;

- **Weddings**
- **Birthdays**
- **Graduation Parties**
- **Business Gatherings**
- **Holidays**
- **Casual get togethers with friends and family**

And more...

INSTRUCTIONS

The CHOCOLATE FONDUE FOUNTAIN is easy to use, just follow these simple instructions.

Your CHOCOLATE FONDUE FOUNTAIN requires little assembly. Wipe out **base bowl** with a damp cloth and dry. Wash **Auger** and **Tower** in warm soapy water, rinse then dry.

(See Diagram on Page 7 for parts)

After cleaning, return auger to base making sure it is securely in place by aligning the opening on the bottom of the auger to the motor base pin. Make sure it is secured and locked into position. **Do not attempt to place auger or tower on base or remove from base while motor is on. Make sure tower is fitted on the posts in the base properly.**

Using your CHOCOLATE FONDUE FOUNTAIN

Using the correct chocolate

Your unit will work with any chocolate. However, the best chocolate to use is pure Belgian Chocolate, high in cocoa butter, that is formulated for chocolate fondue fountains. This chocolate requires no oil to function and is rich and decadent. You can purchase this type of chocolate online at any website that sells commercial chocolate fondue fountains.

Fortunately you do not need to go far to use your new fondue fountain. Simply go into your cupboard or local market and purchase chocolate chips used for baking in your baking aisle of the local store. These bags come in 10 ounce and 12 ounce sizes and in flavors such as;

*Semi Sweet Chocolate

*Milk Chocolate

*White Chocolate

- butterscotch
- peanut butter
- and more

Since these chips are low in cocoa butter, they need oil to make it flow correctly. The types of oil you can use are;

- Canola oil
- Vegetable oil

INSTRUCTIONS - Cont'd.

Now that you have your selected chocolate, follow these instructions to begin:

- 1) Find a stable surface near an electrical outlet before starting. Then make sure the unit is level. It is important for the unit to be level to create the desired flowing effect.
- 2) After plugging in the unit, make sure your unit works by testing the motor function to see that the auger turns and that the heater works. Once this is done. Turn both off.
- 3) Now that you are ready to begin, turn the heater knob to the ON position.

In the meantime, get a microwaveable bowl. Fill with 2 bags of your chips (24 ounces) and $\frac{3}{4}$ of a cup of oil- UNLESS YOU ARE USING BELGIAN CHOCOLATE). Place in the microwave for 3 minutes. Then stir until it is a rich smooth texture with no unmelted chips. If need, microwave for 1 to 2 minutes more.

- 4) Pour melted chocolate into bowl at the base of the unit. Fill just before the rim. Then turn the motor to the ON position. Watch the chocolate get pulled up and then come down the fountain tiers.
- 5) Let the unit flow for 2 minutes. Then turn the motor OFF for 30 seconds, to eliminate any air gap possibly causing the chocolate not to flow well. Then turn the motor back ON. If the flow is not good, add $\frac{1}{8}$ of a cup of oil to thin the chocolate slightly. Also, then check to make sure the unit is level.

You should now have a nice flowing fountain.

NEVER ADD HARD CHIPS TO A FOUNTAIN WHILE THE MOTOR IS RUNNING. ONLY ADD MELTED, SMOOTH CHOCOLATE.

NEVER ADD COLD LIQUID TO CHOCOLATE, AS IT MAY CAUSE THE FLOW TO STOP. ONLY ADD WARMED FLUIDS.

ALWAYS CHECK TO MAKE SURE NO CHUNKS OF FOOD ARE IN THE BASE AS IT MAY CLOG THE FLOW OF CHOCOLATE. REMOVE WITH A SLOTTED SPOON.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE/REMEDY
Chocolate is dripping, not flowing	Chocolate is too thick, thin with vegetable oil. Unit is not LEVEL. Level unit.
Chocolate is flowing unevenly, but not Sheeting	Unit is not LEVEL, level unit so that chocolate is evenly distributed around the tower to ensure proper sheeting.
Flow is intermittent, interrupted, not flowing properly	Check for chunks of food in base that may be clogging the chocolate flow to base of tower, remove any chunks found.
DO NOT ADD COOL OR COLD LIQUID – THIS WILL STOP THE FLOW OF THE FOUNTAIN.	

By following these simple instructions, your CHOCOLATE FONDUE FOUNTAIN will be fun for friends, family, and kids of all ages...by creating a beautiful effect of mouth-watering chocolate for dipping everyone's favorite snacks.

NOTE: To prolong the life of your CHOCOLATE FONDUE FOUNTAIN be sure to follow the cleaning instructions after every use and make sure the tower is flushed while washing the unit to prevent chocolate build up. Never use anything abrasive on the base to maintain the original finish.

CLEANING

1. Make sure unit is unplugged before cleaning. Remove auger and tower and soak.
2. Before first use and continuing after each use, be sure to wash the tower, and auger thoroughly. Tower and auger are best to soak but are dishwasher safe as well.
3. To make cleaning of the CHOCOLATE FONDUE FOUNTAIN easier, carefully remove the tower and auger (after cooling), wipe off remaining chocolate with paper towels. Soak in hot, soapy water for 5 minutes. Wash, rinse and dry.

DO NOT POUR OUT EXCESS OR LEFTOVER CHOCOLATE DOWN DRAIN OR IN TOILET. POUR IN PLASTIC BAG OR DISPOSABLE CONTAINER THEN INTO THE GARBAGE.

4. Carefully pour out as much remaining chocolate from the base bowl as possible. Use damp sponge or clothe to wipe clean the remainder and to clean the outside of the unit, wipe with a non-abrasive towel to dry. **NOTE: DO NOT IMMERSE BASE IN WATER, THIS HOLDS ALL OF THE ELECTRICAL COMPONENTS.**

The CHOCOLATE FONDUE FOUNTAIN breaks down to – motor base, tower, and auger. See below.



For Liquor Flavored Chocolate...

Enhance your presentation with “Liquor Flavored Chocolates”- Prior to mixing the liquor with the chocolate, you can burn off the alcohol of the liquor, if you choose, by cooking it on the stove top, bring to a boil – the alcohol burns off, leaving only the flavor. Mix this with your choice of chocolate before adding to the CHOCOLATE FONDUE FOUNTAIN.

Desired Flavor	Use
Orange Chocolate	Gran Marnier
Chocolate Hazelnut	Frangelico
Coffee Chocolate	Kahlua
Mint Chocolate	Crème de Menthe
Chocolate Macaroon	Coconut Mix
Chocolate Liqueur	Godiva Liqueur

Using a measuring cup, add ¼ cup of liquor additive (more or less, depending on your taste).

NOTE: For best results your chocolate needs to be 60% cocoa, any higher percentage will require you add more vegetable oil to thin the mixture. **DO NOT ADD ANY COLD LIQUIDS TO FOUNTAIN DURING OPERATION.** This will cause your mixture to thicken and not flow properly.