

PARTY LINE

Chocolate Fountain

Please read these instructions carefully before use

Assembling the Fountain

- Remove the chocolate fountain base unit from the basin case (Photo 2.3)
- Place the base on a table capable of supporting at least 150 pounds. The table must be sturdy, stable and as level as possible.
- Plug the power cord in and test the unit prior to setup.
- Turn the switch to "on". The Red light will illuminate and the fountain will start. After it starts, make sure to turn the switch "off".
- Open the tier set case (See Photo 2.2)
- Slide the cylinder into the sleeve located in the center of the bowl.
- Attach the black stabilizer to the top of the auger just beneath the knob (see photo 2.1)
- Slide the auger with the stabilizer attached into the cylinder.
- After the auger has reached the bottom, rotate it until you feel it "click" and drop into place over the spindle.
- Slide the tiers onto the cylinder starting with the widest tier (part A) and ending with the narrowest part (Part D)
- Slide the crown onto the cylinder to conclude the assembly process.
- Do Not discard the black plastic basin or tier set case. They are necessary for transporting and storing the fountain basin and tier set are required for shipment.

Photo 2.2

Tier set Case

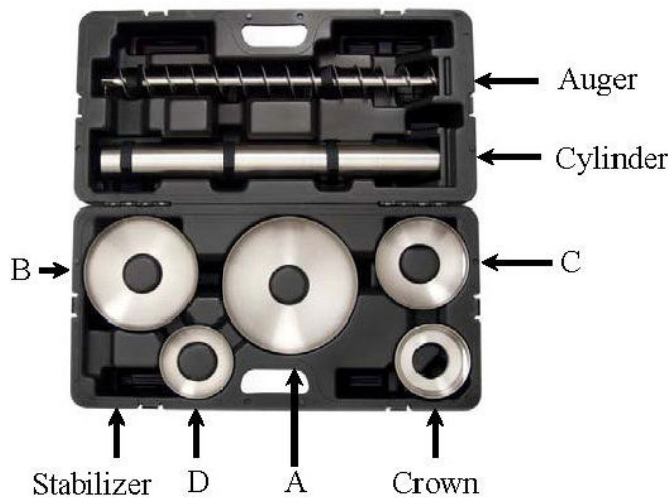


Photo 2.4

Assembled
Chocolate Fountain

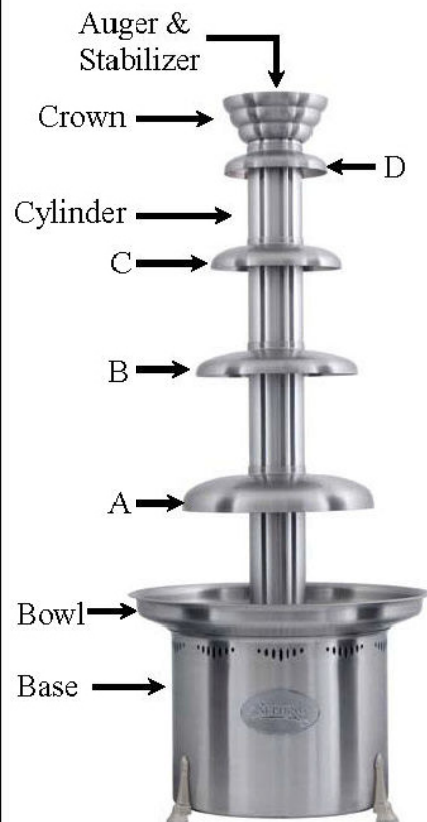


Photo 2.1



Photo 2.3

Basin Case



Amount of Chocolate Needed

Fountain	Minimum	Maximum	Serves
Cortez	6 Lbs	10 Lbs	60
Montezuma	12 Lbs	20 Lbs	250

Melting Temperatures

Chocolate	Basin Temperature	Approximate Melting Time
Dark	250	45 Minutes
Milk*	176	60 Minutes
White*	158	60 Minutes

Operating Temperatures

Chocolate	Basin Temperature	Approximate Melting Time
Dark	158-176	45 Minutes
Milk*	158-176	60 Minutes
White*	140-158	60 Minutes

*Milk & White chocolate contain dairy ingredients which may scorch. If you are melting chocolate in the bowl of the fountain you must use a spatula to frequently stir the chocolate to avoid scorching.

Operating Information:

- Place one bag of Sephra™ Premium Fondue Chocolate in the microwave. Heat on half power for 3-5 minutes as instructed on the package. It is important to gently massage the chocolate bag every 2-3 minutes, so that the chocolate will not burn.
- When the chocolate is melted, simply cut the top corner of the bag off, and pour the chocolate into the fountain. You can also temper the chocolate by pouring the chips directly into the basin. Melting the chocolate using this process takes about 1 hour.

Cleaning Procedure

- Turn the Fountain from "ON" to "Preheat"
- Adjust the temperature to 140 degrees



- Using a Spatula, Start at the top tier and scrape the excess chocolate from each tier.
- Once the excess chocolate has been removed, slide each of the tiers up and off of the cylinder.
- On the top of the auger you will find a knob. Lift the auger by grasping the knob.
- When the auger has been removed, hold it over the bowl of the fountain so that the excess chocolate you are removing drips into the chocolate fountain.
- Use a spatula to remove the excess chocolate by twisting down the auger from the top.
- Empty the remaining chocolate from the basin, using a spatula, into a lined Garbage can. DO NOT pour the remaining Chocolate into the sink as it can harden and clog your drain.
- Use a damp sponge with soap to remove the remaining chocolate from each Tier, Auger and Cylinder. Make sure to use hot water as it will keep the chocolate soft and easy to remove.
- Place the freshly cleaned tiers, auger and cylinder back into the Tier set Case.
- Place the Base Back into the Basin Case.

Troubleshooting

Chocolate curtain Thins or “gaps” despite fountain having enough chocolate	Check to make sure the basin is level
	Air may be trapped in the cylinder. Turn off for 30 seconds and turn back on. Normal flow should resume.
	More Chocolate may need to be added
The auger does not rotate and chocolate does not flow when turned on in the morning	Immediately turn off the fountain and thoroughly clean the auger that may not be able to rotate due to solidified chocolate.
Power is lost, despite socket having power	Check fuse. To access the fuse push in and twist out the fuse cap on the outside of the basin next to temperature knob.

Frequently Asked questions:

How much chocolate do I put into the fountains?

-Run the fountains with 20 pounds of chocolate. The basin should be full to within ½” of the basin rim. As chocolate is consumed by guests, more melted chocolate may be added to the basin of the fountain. Be careful not to add too much additional chocolate. When the fountain is turned off the chocolate settles into the basin. If too much chocolate has been added it will overflow.

What foods can I dip in the chocolate?

-This is up to your imagination! Typically fruits such as strawberries and bananas work well. Other popular items are pineapple, marshmallows, grapes, blueberries, mangos, papaya, apple slices, dried apricots, and pretzels, and of course maraschino cherries. Things that are not recommended are foods that produce crumbs, such as cakes, blackberries, raspberries, and some cookies. Fingers are not recommended either and can result in some very unhappy guests. We recommend providing an ample supply of skewers, plenty of napkins, and small plates for your guests to use.

What do I do if the chocolate has hardened in the fountain?

-Once the chocolate has hardened in the fountain and the auger within the fountain tower was not previously removed, DO NOT turn the fountain motor on! This will harm the motor and result in PERMANENT DAMAGE! Simply turn the fountain control knob to HEAT ONLY. This will gradually melt the remaining chocolate allowing you to clean the fountain as normal.

**Note: It is always easier to clean the fountain when the chocolate is melted. At a minimum, always remove the auger from the fountain tower immediately after use, if cleaning will be delayed.*

Can I re-use the chocolate?

-We do not recommend re-using the chocolate due to health concerns and safety.

How many people do the Sephra™ Fountains serve?

-Both the tall and medium fountain will serve the same amount of people and will continue to serve an infinite amount of people if additional chocolate is periodically added. As a guideline, 20 pounds of chocolate (one case of Sephra™ Premium Fondue Chocolate) will serve approximately 200-250 guests; unless of course they become chocoholics due the exquisite flavor of the Sephra™ Chocolate!

Can I use the Sephra™ fountains outside?

Party Line has a ‘Wind Guard’ accessory for using the fountain outside.

-In certain instances the fountains will not function correctly outside. In order for the chocolate to flow smoothly over the tiers it must maintain a certain temperature. In areas where there are cool breezes or the temperature is somewhat cold, the fountain functionality may be affected. A good rule of thumb is this: “If the temperature is low enough for guests to wear jackets or coats, it’s not a good idea to use the fountain outside.” Another deterrent to outside fountain use may be the presence of chocolate craving insects - which dramatically decrease guest satisfaction! Wind and even slight breezes can also cause disasters when the chocolate fountain is run outside. Because of the thin, flowing curtain of chocolate, even a small breeze can cover more than just the strawberries in chocolate!

Party Line Rentals
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