



METALLIC BLACK

CHOCOLATE FOUNTAIN

INSTRUCTION MANUAL





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Congratulations on the purchase of your Metallic Black Chocolate Fountain from Gourmet Gadgetry.

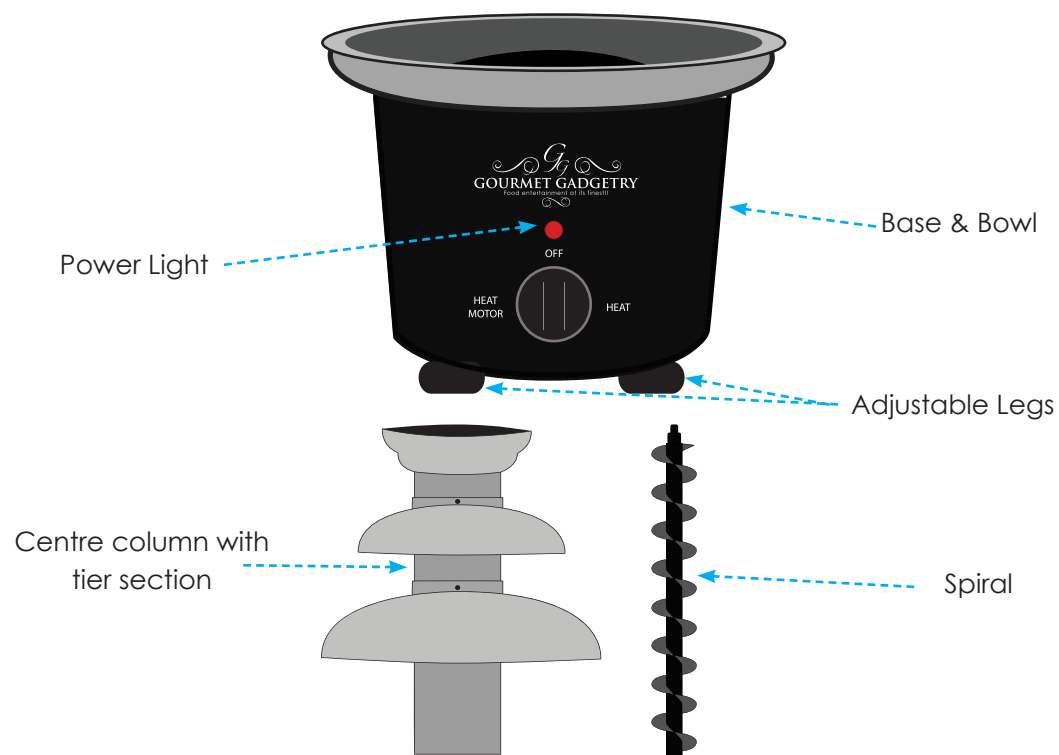
This Chocolate Fountain can be neatly stored away in your home and used for an indulgent dessert in an instant. A culinary innovation that allows you to enjoy a tasty treat with friends and family.

Before using your Chocolate Fountain please read this user guide carefully and retain for future reference.

CHOCOLATE FOUNTAIN FEATURES

Before using your Chocolate Fountain for the first time make sure that it is thoroughly clean and dry. Refer to the cleaning instructions on page 6 of this user guide.

Chocolate Fountain features:



Refer to page 5 for instructions on operating your Metallic Black Chocolate Fountain.

PRODUCT SPECIFICATION:

MODEL NO: CF12A
AC230V/50Hz / 70-100W

BEFORE USING YOUR CHOCOLATE FOUNTAIN

Before using your Chocolate Fountain for the first time make sure that you:

- Remove the Chocolate Fountain from its packaging.
- Clean the spiral, centre column and tier section with a soft damp cloth and then thoroughly dry.
- Completely unwind the mains cable.
- Place the Chocolate Fountain on a dry level heat resistance surface away from any other appliance or objects.
- Your Chocolate Fountain is now ready to use.



OPERATING YOUR CHOCOLATE FOUNTAIN

1. Make sure that your Chocolate Fountain is clean and dry.
2. Your Chocolate Fountain will come fully assembled and ready to use.
3. Position your assembled Chocolate Fountain on a flat surface or table close to a plug socket.
4. Plug the power lead into a suitable plug socket.
5. Adjust the Chocolate Fountain to make sure that it's completely level by twisting the legs at the bottom of the base; this will ensure that the chocolate flows evenly. An unbalanced Chocolate Fountain will not flow smoothly.
6. Turn the Chocolate Fountain switch to 'HEAT' and let the base heat up for a few minutes whilst you melt the fountain ready chocolate. This machine can take between 500g-1kg of melted fountain ready chocolate. We recommend the use of the Gourmet Gadgetry Luxury Belgian Chocolate which has been specially created for use with Chocolate Fountains.
7. Carefully pour your melted chocolate into the Chocolate Fountain bowl.
8. Turn the Chocolate Fountain switch to 'HEAT MOTOR'. The chocolate will now travel up the spiral and flow down over the tiers and is ready for you and your guests to begin dipping in your favourite sweet treats.
9. If your chocolate isn't flowing properly turn the machine off and allow any air bubbles to travel up the spiral for a few seconds before turning it on again.

CLEANING YOUR CHOCOLATE FOUNTAIN

Clean your Chocolate Fountain whilst the chocolate is still in LIQUID form; if you leave the chocolate to cool and completely harden it will make the cleaning process more difficult.

Follow these simple steps to clean and maintain your Chocolate Fountain after every use:

1. Turn your Chocolate Fountain 'OFF' and un-plug it from the mains.
2. Pour any remaining chocolate out of the bowl and into a bin liner or throwaway container before disposing in a bin. Never pour liquid chocolate into a sink as it may harden and cause a blockage.
3. Remove the centre column with the tiers and spiral from the Chocolate Fountain Base. Gently wipe them with a soft damp cloth or sponge and place them in a sink.
4. Next thoroughly wash the centre column with the tiers and spiral in warm soapy water before rinsing and drying.
5. Wipe any remaining chocolate from the Chocolate Fountain bowl with a soft damp cloth or paper towel before buffing dry. NEVER immerse the Chocolate Fountain base in water or use in a dishwasher.
6. Once your Chocolate Fountain is clean and dry it is ready to be packed back in its box ready for the next use.
7. NEVER immerse the Chocolate Fountain in water, other liquids or use in a dishwasher. There is danger to life due to risk of electric shock.
8. NEVER use abrasive cleaning agents or sharp objects (e.g. scrubbing brush or a knife) for cleaning.

DIPPING FOOD SUGGESTIONS

Prepare a fantastic selection of dipping foods for you and your guests to dip into the flowing chocolate. Some of our favourites include:

- Marshmallows
- Fudge
- Strawberries
- Cherries
- Seedless grapes
- Sliced banana
- Profiteroles
- Mini doughnuts
- Mini waffles
- Mini sponge cakes
- Turkish delight
- Nougat

What NOT to dip into the fountain:

1. Foods that crumble easily such as biscuits, as they may clog up the Chocolate Fountain.
2. Wet fruits, as any liquid will cause the chocolate to seize and slow or stop the flow.
3. Ask your guests not to dip their fingers into the Chocolate Fountain as this may contaminate it for other users.

Suggested items to prepare for your Chocolate Fountain use:

- Wooden skewers
- Napkins
- Platters or serving plates to for your dipping foods
- Small plates for your guests to use
- A small rubbish bin to put the used skewers and napkins in

Check out **www.gourmetgadgetry.com** for more, tips and advice on being creative with your Chocolate Fountain.

IMPORTANT SAFETY INFORMATION

When using your Chocolate Fountain, the standard safety precautions listed below must be followed.

1. Read all instructions carefully before using the appliance and retain this user guide for future reference.
2. This appliance is for household use only.
3. Do not operate this appliance if the base unit, cable or mains plug are showing any sign of damage.
4. This appliance should not be assembled or operated by children.
5. Never leave this appliance unattended whilst in use.
6. Do not let the cord hang over the edge of a table or come into contact with a hot surface.
7. Do not immerse the Chocolate Fountain in water or any other liquid as this may cause injury due to electric shock and will also damage the appliance.
8. Before cleaning always turn off the power and then disconnect the power lead from the plug socket.
9. Never use harsh or abrasive cleaning fluids on this appliance, Refer to the cleaning instructions on page 6.
10. Always store your Chocolate Fountain in its box in a dry location.

PRODUCT GUARANTEE

The top quality Metallic Black Chocolate Fountain has been designed to be durable for recreational home use. It is guaranteed for 1 year from the original date of your purchase.

This appliance is guaranteed against electrical defects as well as parts as long as it has been used purely for your own domestic use and you have carefully followed our instructions in this user guide.

Register Your Product

To register your product guarantee with us please fill out an online registration form at:

<https://www.gourmetgadgetry.com/productregistration.html>

This will cover you for the product's guarantee period of one year from the date of purchase.

The guarantee in no way affects your rights under statutory law. Please be aware that if there is a problem with your product within the guarantee period then proof of purchase will be required.

Problems with your Chocolate Fountain

If your Chocolate Fountain is damaged when you first take it out of the box please return it immediately to the place that you purchased it, along with the original receipt.

If your product breaks down, or has a fault we will repair or replace the unit if we feel that there is a part or manufacturing defect.

RETURNS INFORMATION

Returning your Chocolate Fountain

If your Chocolate Fountain is an unwanted purchase from; www.gourmetgadgetry.com we can offer you a full refund if you have the original documentation. We will only accept returns within 14 days.

Please return the receipt and item to us, only if it is completely new, unused and in the original packaging.

If your Chocolate Fountain was purchased from another retailer please check with their returns policy, and follow their instructions.

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We are delighted to offer the finest tasting Luxury Belgian Milk chocolate especially created and blended for us by Barry Callebaut specifically for use with Chocolate Fountains. Only the finest natural ingredients have been used to create our exclusive blends, providing you with the smoothest Fondue and Fountain Chocolate available!

Gourmet Gadgetry Luxury Belgian Chocolate comes in petite callets which make them particularly easy to melt for use with a Chocolate Fountain. Due to its high cocoa butter content, the flow of the chocolate is consistent and silky enabling the Chocolate Fountain to run better. Once melted the chocolate runs smoother and shinier, without the need to add additional oils or fats! With the precise amount of the finest cocoa butter the chocolate; once liquid stays liquid, ideal for use at longer events!



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