



the American Chocolate Fountain® Operating Instructions

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www.buffetenhancements.com • www.chocolatefonduefountains.com

Visually inspect all of the parts:

1) 1 Fountain Base



2) 1 Column



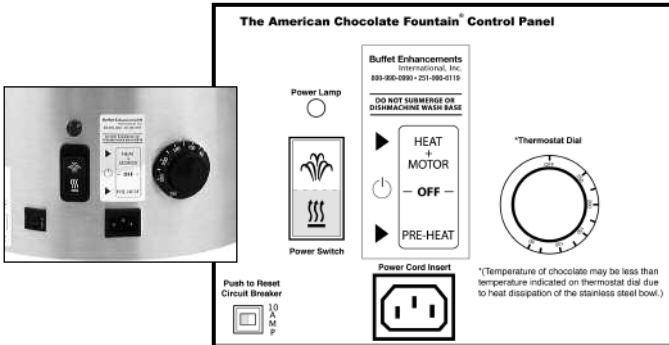
3) 1 Auger



4) 1 Crown and Tier Set with O-rings



Setting up your American Chocolate Fountain®



1. Begin with a sturdy level surface to ensure proper operation. If your chocolate fountain is not level, uneven sheeting of chocolate over the chocolate fountain tiers can occur. Once the base is level, you can set up your fountain.
2. Pick up the main column and line up the 4 receiving tubes at the bottom of the column with the 4 pegs (3 pegs on the small fountain) in the bowl portion of the fountain base. The fit should be snug when setting the receiving tubes over the pegs. Once column is in place, roll the first o-ring to the bottom tier position. Place the tier on top of the o-ring and repeat process from the bottom up until all tiers are in place. With our NEW adjustable tier system, any number of tiers can be placed in various positions along the column. Create your own chocolate fountain configuration or visit our Chocolate Blog for inspiration on our website: www.chocolatefonduefountains.com.
3. After the base and tiers are attached, insert the stainless steel auger. Be sure the auger is inserted into the main column with the slot in the center of the auger bar pointed down. After inserting the auger into the column, give a slight turn to the auger until you feel the slot at the auger bottom lock into the auger drive key in the center of the bowl base. Finish the fountain assembly by placing the crown on the top of the main column.

Order Chocolate Online at www.buffetenhancements.com



Fundue™ Milk or Dark Chocolate No Additional Oil Needed!

This super-rich chocolate offers a sophisticated smooth taste with a silky hint of vanilla. It melts easily and flows perfectly in all chocolate fountains, large and small. Available in 11 pound bags or 3 pound reusable microwavable tubs.

Preparing Fundue™ Chocolate in the microwave

1. Place approximately 3 pounds of chocolate wafers in a microwavable safe container. Place open container in the microwave. (If you purchased the 3 pound tub of Fundue Chocolate, simply remove the safety seal and lid and place the open tub in the microwave. The tub is microwave-safe and reusable.)
2. Heat chocolate on LOW power for 2 minutes. **CHOCOLATE WILL BURN IF NOT MELTED ON LOW POWER.**
3. Carefully remove container from microwave and stir chocolate. Chocolate will not be fully melted at this point.
4. Repeat heating process (Steps 2 & 3) in 1 minute intervals until chocolate is completely melted.



Melting chocolate in fountain base

Preheat the fountain, set the temperature control for 100°. Add your Fundue™ Chocolate directly to the pan in the fountain base.

Gradually increase heat to 125°, stirring frequently to ensure all the chocolate is melted. Once the chocolate fountain base is loaded with melted chocolate, set heat to 125° and switch on motor. Allow a few minutes for the chocolate to stabilize, then check the temperature of the chocolate. Place a candy thermometer right under the top crown of the fountain to get an accurate reading (temperature should be 106-108°). Adjust the temperature as needed.

Filling the chocolate fountain

Preheat your chocolate fountain at 100° and add your pre-melted chocolate.

The 1BACF27 will hold up to 10 lbs of chocolate; the 1BACF35 and 1BACF40 will hold up to 20 lbs of chocolate.

Pour the warm melted chocolate directly into the bowl portion of the chocolate fountain. Set heat to 125° and turn on motor. Ideal temperature for flowing chocolate is between 106-108°. Adjust accordingly.

NOTE: Chocolates like Fundue™ Chocolate, require no additional oil. However, with some chocolates, oil will be necessary to ensure a smooth, even flow of chocolate through your fondue fountain. A good estimate is 1/2 cup of vegetable oil per 5 lbs of chocolate. Just add the oil directly to the chocolate chips or callets in a microwave safe container prior to warming.

Chocolate Flow

Chocolate flow can be affected by several things. If chocolate does not flow properly after allotted time, switch motor off for a few seconds and turn it back on. This allows the dry spots or air pockets that may have formed in the chocolate to settle.

Make sure your chocolate is fully melted. You may need to add more vegetable oil to your chocolate even if you are using chocolate that does not require oil to be added. As the chocolate heats up and begins to flow in the fountain, oil will evaporate from the chocolate.

Make sure your fountain is level. Adjust the leveling feet on the bottom of the fountain.

Do not place your chocolate fountain directly underneath an air-conditioner vent. Cool air can change the temperature of the chocolate and require the fountain temperature to be raised. It can also blow the chocolate to one side, causing an interruption in the flow.

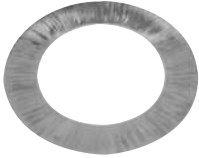
chocolate fountain accessories

Buffet Enhancements® offers a variety of chocolate fountain accessories that will enhance your fountain display. Use additional adjustable tiers to make your own chocolate fountain shape.

For more information about our Chocolate Fountain Accessories visit: www.buffetenancements.com
or call: **1-800-990-0990** International: **1-251-990-6119**



1BACFE6 - 6"
Fountain Extender.
Fits ACF35



1BACFDGLG
Med/Lg Fountain Drip Guard
1BACFDGSM Sm Drip Guard



1BACFSG14
Unattended Sneeze Guard
Fits ACF35 & ACF40



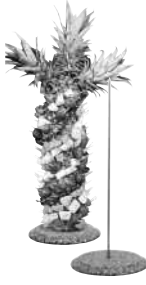
1BACFSG40 - Med/Lg
Sneeze/Wind Guard
1BACFSG28 - Sm Guard



1BACF348
Frosted or Colored
Display Riser



1BACFPT42
42" Pineapple Tree Stand
with palm fronds



1BACFPT25
25" Pineapple
Tree Stand



1BACF27SK - Tambour Skirt
for 1BACF27. **1BACF35SK** -
Tambour Skirt for 1BACF35 &
1BACF40. Wood, Mirror or Gold



1BACFT48 - Fountain Table with
Skirting **1BACFT48M** - Metallic
Laminate Table w/Skirting. 15
Laminate Finishes



1BACFT2
Spout Fountain Topper
Fits 1BACF35 & 1BACF40



1BACFT3
Ball Fountain Topper. Fits
1BACF35 & 1BACF40



1BACFTier4SM
4" tier for ACF27



1BACFTier6SM
6" tier for ACF27



1BACFTier8SM
8" tier for ACF27



1BACFTier6LG
6" tier for ACF35 & ACF40



1BACFTier8LG
8" tier for ACF35 & ACF40



1BACFTier10LG
10" tier for ACF35 & ACF40



1BACFTier12LG
12" tier for ACF35 & ACF40

Chocolate Fountain Cleaning Instructions

1. Make sure the chocolate fountain is turned off and unplugged.
2. Use a rubber spatula or similar utensil to scrape excess chocolate from the tiers into the base bowl.
3. To prevent chocolate from dripping; lift and remove the top cap, auger, tiers and main column and place into a plastic bag. (*Top cap, auger, tiers and cylinder can be placed in a dishwasher for cleaning and sanitizing.*)

NEVER PLACE BASE IN DISHWASHER OR SUBMERGE IN WATER

*The base contains a motor and other electrical components that will be damaged by water.
Damp cloths should be used to wipe down the outside of the base and the bowl.*

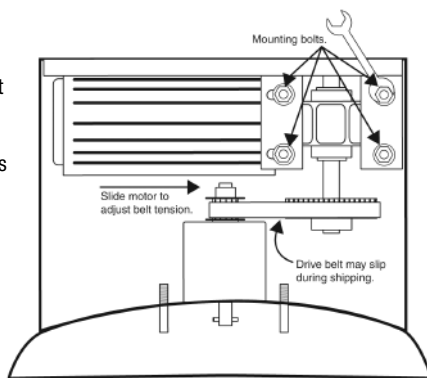
4. Allow the base to cool, then use plastic wrap to cover the vent holes and logo cutout to prevent chocolate from getting on the inside of the base. Carefully remove excess chocolate from base. We recommend pouring excess chocolate into a lined garbage can. Never pour chocolate down a sink as it will harden and cause major plumbing problems.
5. Scrape the base clean with a rubber spatula, then using warm soapy water, wipe the bowl clean with a cloth or towel.
6. Once the bowl is clear of all chocolate, sanitize the bowl with a cleaner/sanitizer approved by your local health department.

Large/Med Chocolate Fountain Maintenance Instructions

The drive belt may loosen and slip during shipping & handling. To adjust motor bracket, turn fountain base upside down and remove 3 leveling feet. Remove bottom cover. Adjust the drive belt by loosening the 4 mounting bolts on motor bracket and slide motor to tighten belt tension. Tighten mounting bolts, replace bottom cover and replace leveling feet. Level base. Performing this adjustment does not void warranty.

Tools needed for maintenance on 1BACF35 & 1BACF40 Chocolate Fountains.

- 1/2" Open End Wrench
- 1/4" Nut Driver
- Phillips Head Screwdriver
- Keep Extra Belts on hand



Homemade Fruit-Flavored Marshmallows

Ingredients: Yield about 80

- | | |
|--|--|
| 2 (1/4 oz.) envelopes unflavored gelatin | 2 cups sugar |
| 1/4 cup cold water | 1 cup powdered sugar (<i>more for dusting</i>) |
| 1 cup boiling water | 1/2 cup cornstarch |
| 1/4 cup fruit-flavored gelatin (<i>about 3/4 of a 3 oz. package</i>) | |

Procedure:

Lightly oil a 9" x 13" pan and sprinkle it with a coating of powdered sugar. Pour the 1/4 cup of cold water into the mixer bowl, sprinkle the unflavored gelatin over the water. Stir if necessary, to make sure all of the gelatin is wet. Let the mixture stand for 5 minutes.

Combine the boiling water and fruit-flavored gelatin and stir until mixture is dissolved. Add the 2 cups of sugar and continue to stir until it dissolves. Turn mixer to a high speed, frequently stop the machine to check the thickness of the mixture. When it is the proper thickness, scrape and pour the mixture into the prepared pan. Set aside to completely cool. Give it at least 2 hours to cool.

After cooling, run a table knife around the edges to loosen the sides. Sift some powdered sugar over the top and some onto a sheet of wax paper. Take the pan and flip it so it is over the sheet of wax paper, while one side of the pan is lifted, tap it on the bottom to release the marshmallow.

Dust the new top with a little more powdered sugar. Combine the cup of powdered sugar and the 1/2 cup of cornstarch into a small bowl. Oil a knife or a pizza cutter and slice the marshmallow into 10 strips crosswise and cut each strip into 8 pieces. Place them in the powdered-sugar mixture to coat all sides, then shake off the excess in a sieve. Store in a covered container.