



# Valley Tent Rental, L.L.C.

[WWW.VALLEYTENT.COM](http://WWW.VALLEYTENT.COM) \* (201)-476-5666

## CHOCOLATE FOUNTAIN

Store chocolate in cool, dry place. Do not freeze or refrigerate. Do not use chocolate other than that provided by VTR.

**BEFORE STARTING THE FOUNTAIN:** Ensure that the fountain is on a sturdy, LEVEL surface. Check to see that the fountain basin is securely tightened. Ensure that the fountain vent holes and the bottom of the base housing are not covered. These areas allow heat to escape from the motor and heating element during use. Obstruction of the air flow will cause damage to the motor and internal electrical components.

1. Plug the fountain in and move the switch to PREHEAT. Turn the temperature dial to 10 and allow the basin to preheat for 5 minutes.
2. Fill the basin with chocolate according to the "CHOCOLATE PREPARATION" instructions. Melt chocolate directly in the fountain basin, in a double boiler, or in its microwavable bags according to the instructions on the bag. **ALWAYS USE HALF-POWER WHEN MICROWAVING CHOCOLATE.** Melting chocolate in the basin takes approximately 35-60 minutes.
3. Add chocolate 1-2 pounds at a time. Stir chocolate every 2-3 minutes, scraping it from the basin with a rubber/plastic spatula as you go.
4. **ONCE THE CHOCOLATE IS MELTED:**  
Place the auger with the stabilizer into the cylinder and turn it clockwise to check that it is locked in place over the center square pin. Place the crown on top of the cylinder.
5. Press the toggle switch to START. The auger will turn and carry the chocolate up through the cylinder, causing it to flow over the crown and tiers and back into the basin. As the cylinder fills with chocolate, there may be a brief knocking noise from the auger spinning against the cylinder. This noise will go away quickly as the auger is coated with the chocolate.

If the chocolate becomes too thick, decrease the temperature.

**The heat setting should never be higher than 7 when melting white or milk chocolate. This will damage the machine.**

Twenty pounds of chocolate will serve approximately 200 people. Additional chocolate can be added using the following methods:

**ADDING CHOCOLATE CHIPS:** Pour chips directly on top of the fountain crown, approx. 1 cup at a time. Allow the chips to melt before adding more.

**ADDING MELTED CHOCOLATE:** To add a large amount of chocolate, melt it prior to adding it to the basin. You can melt it in its microwavable bags or in a double boiler.