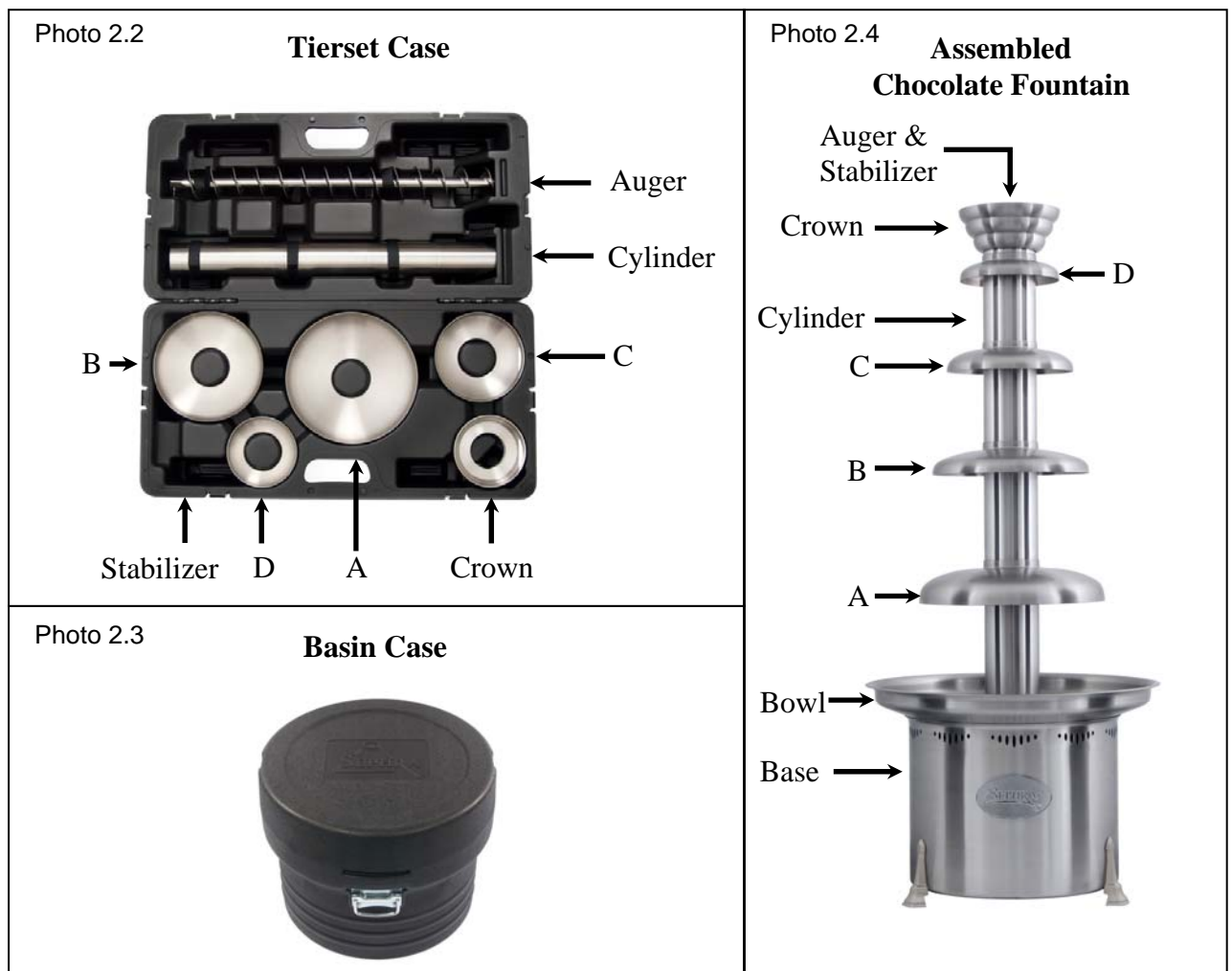## 2) **Assembling the Chocolate Fountain**

a) To assemble the chocolate fountain, first remove the chocolate fountain base unit from the basin case[1]. (See Photo 2.3)

b) Place the chocolate fountain base on a table that is capable of supporting at least 150 pounds. The table must be sturdy, stable, and as level as possible.

   i) Plug the power cord in and test the unit prior to set up. When the rocker switch (see photo 5.1) is turned to the "Preheat" or "Start" position a red light, located above the rocker switch, will illuminate in addition to the fountain either heating or starting.

   ii) 9 amps are required to heat and run a 44" Sephra chocolate fountain.

   iii) Use caution when testing or running the chocolate fountain so you do not burn yourself. The bowl will become very hot if the rocker switch is set to "Preheat".

c) Open the tierset case (See Photo 2.2) and begin to assemble the tierset onto the base in this order:

   (1) Slide the cylinder into the sleeve located in the center of the bowl.

     (2) Attach the black plastic stabilizer to the top of the auger just beneath the knob. (See Photo 2.1)

     (3) Slide the auger with the attached stabilizer into the cylinder.

       (a) After the auger has reached the bottom it may be resting on the square or round spindle. Rotate the auger until you feel it "click" and drop into place over the spindle. The spindle is the piece that will cause the auger to spin and push chocolate to the top of the fountain when the fountain is turned to the "Start" position. Photos 9.5 and 9.6 will depict the square and round Spindles.

     (4) Slide the tiers onto the cylinder starting with the widest tier (Part A) and ending with the narrowest tier (Part D). (See Photo 2.2 & 2.4)

     (5) Slide the crown onto the cylinder to conclude the assembly process.

Photo 2.1

Photo 2.2 — **Tierset Case**

Photo 2.3 — **Basin Case**

Photo 2.4 — **Assembled Chocolate Fountain**

---

[1]***IMPORTANT*** Do not discard the black plastic basin or tierset case. They are necessary for transporting and storing the fountain basin and tierset

Any questions? Contact us at www.eventservicesgroup.co.uk
Telephone: 03333 442062

3) Chocolate Fountain & Chocolate Melting Specifications

   a) Minimum & Maximum Pounds of Chocolate:

Fountain	Minimum	Maximum	Serves Approximately
Cortez	6lbs.	10lbs.	60
Aztec	6lbs.	12lbs.	100
Montezuma	12lbs.	20lbs	250
Sephra	12lbs.	20lbs	250

   b) Melting Temperatures[2]:

Chocolate	Removable Bowl Heat Setting[3]	Fixed Basin Temperature[4]	Approximate Melting Time[5] (min)
Dark	10	250°	45
Milk*	7	176°	60
White*	7	158°	60

* - Milk & white chocolate contain dairy ingredients which may scorch. If you are melting the chocolate in the bowl of the fountain you must use a spatula to frequently stir the chocolate to avoid scorching. When chocolate is burned it becomes very thick and grainy and may not flow through the fountain.

   c) Operating Temperatures:

Chocolate	Removable Bowl Heat Setting	Fixed Basin Temperatures	Chocolate Temperature[6]
Dark	6	158 ° - 176 °	115°-125°
Milk	6	158 ° - 176°	115°-125°
White	5	140 ° - 158°	105°-115°

   d) Overnight Temperatures:

Chocolate	Removable Bowl Heat Setting	Fixed Basin Temperatures	Chocolate Temperature
Dark	6	140 °	102°-110°
Milk	6	140 °	102°-110°
White	5	140 °	102°-110°

---

[2] The chocolate must be stirred every 3-5 minutes when it is being melted.
[3] Heat settings on a removable basin chocolate fountain are displayed as 1-10.
[4] Heat settings on fixed basin chocolate fountains are measured in degrees Fahrenheit.
[5] The listed melting times are specific to the Sephra and Montezuma fountains. Melting times for the Aztec and Cortez fountains are, respective to chocolate, roughly 10 minutes less.
[6] Chocolate temperature indicates the average temperature of the chocolate in the bowl in degrees Fahrenheit.

Any questions? Contact us at www.eventservicesgroup.co.uk
Telephone: 03333 442062

5) Quick Cleaning Procedure

a) Recommended Cleaning Supplies
   i) Palmolive Original Dish Soap
   ii) Extra large grouting sponge (7.5" x 5.5" x 2")
   iii) Dish towels or paper towels
   iv) Disposable food handling gloves

b) Line a cleaning bin with a bin liner bag and place the bin next to the chocolate fountain that needs to be cleaned.

c) Turn the fountain from the "Start" or "On" setting to "Pre-Heat" (See Photo 5.1 & 5.2) and adjust the temperature to 140°F or turn the dial to 5. (See Photo 5.3 & 5.4)

Photo 5.1   Photo 5.2

Photo 5.3   Photo 5.4

d) Using a spatula, start at the top tier and scrape the excess chocolate from each tier. See the before (Photo 5.5) and after (Photo 5.6) photographs below.

Photo 5.5   Photo 5.6

Any questions? Contact us at www.eventservicesgroup.co.uk
Telephone: 03333 442062

e) Once the excess chocolate has been removed, slide each of the tiers up and off of the cylinder. Place each tier into the lined bin to ensure that excess chocolate does not drip on the floor when in transport to the kitchen, cleaning area, or dishwasher. (See Photos Below)

f) Take the bin containing the tiers to the cleaning area.

g) Using a damp sponge with soap, remove the remaining chocolate from the tier. Very warm to hot water will keep the chocolate soft and easy to remove; cold water will cause the chocolate to solidify and become difficult to remove. Dry the tiers using a paper towel and ensure that no residual paper towel remains.

h) Please make sure that the tiers are fully dry as water will cause the chocolate to thicken and reduce the performance of the fountain.

i) Once the tiers are clean be sure to store them in a clean, dry area.

j) Take the bagged bin back to the chocolate fountain.

k) On the top of the auger you will find a knob. Lift the auger by grasping the knob. Removing the auger ensures that it will not fall out the bottom of the cylinder when the cylinder is removed from the bowl. (See Photo 5.7)

Photo 5.7

l) The auger will have a black plastic stabilizer; this piece may be removed as well, but is not necessary since this is not a thorough cleaning. (See Part E in Photo 5.8)

E

Photo 5.8

m) 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 bowl rather than onto the ground or floor. (See Photo 5.9)

n) There are several ways to remove excess chocolate from the auger. A spatula may be used or a few paper towels can be bunched together and twisted down the auger to remove excess chocolate. (See Photo 5.10)
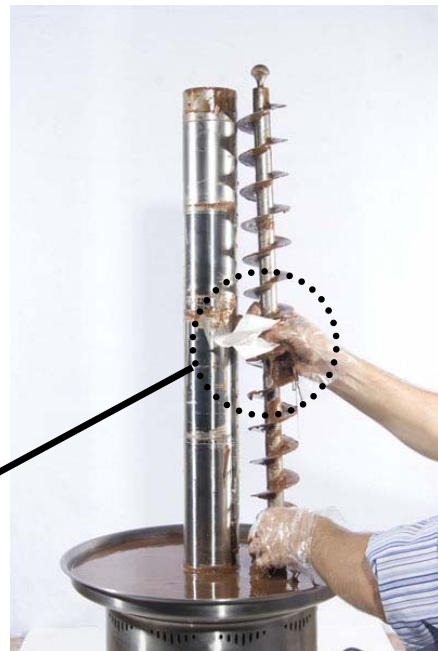

Photo 5.9

Photo 5.10

o) Hold the auger by the knob (found at the top) and slide the auger back into the cylinder. If the stabilizer was removed in step k, place it back onto the auger. Once the stabilizer is fitted onto the top of the auger and the auger is slid back into the cylinder, slide the cylinder (with inserted auger) back into the sleeve found in the bowl.

p) Rotate the auger until you feel it 'click' and drop into place over the spindle.

q) Do no slide the cleaned tiers back on at this point. The cleaned tiers should be placed back on the cylinder when you are ready to use the fountain.

Any questions? Contact us at www.eventservicesgroup.co.uk
Telephone: 03333 442062

r) Wipe down the fountain surfaces to remove any chocolate drips or splashes. Use wet paper towels with caution – even a few drops of water may cause the chocolate to become extremely thick and not flow through the fountain.

s) Add sufficient chocolate callets (chips) to the bowl to bring the level of chocolate up to the minimum amount required for the following day's activities. By placing the chocolate callets in the bowl the night before you ensure that the callets will be melted and at the optimal temperature to run through the fountain the following day. For a list of overnight heating temperatures, please refer to Section 3(d) on page 4, titled Overnight Temperatures.

t) To ensure that the chocolate remains clean and free of dust or any other objects that may come in contact with the fountain we recommend using the Sephra Sanitary Wind Guard. (See Photo 5.11) If you opt to cover the Bowl and Cylinder by an alternative means, do not cover the ventilation holes found on the top section of the basin just beneath the Bowl. This may cause the fountain to overheat and shut down.

Photo 5.11

(Approximate cleaning time: 30 minutes)

6) <u>Full Cleaning Procedure</u>

a) Recommended Cleaning Supplies
   i) Palmolive Original Dish Soap
   ii) Extra large grouting sponge (7.5" x 5.5" x 2")
   iii) Paper towels
   iv) Disposable food handling gloves

b) In preparation for a full cleaning of your chocolate fountain keep the amount of chocolate in the fountain at a minimum to avoid unnecessary waste. This is accomplished by reducing the amount of chocolate you are filling the fountain with the evening before. Your fountain will operate with a minimum amount of chocolate. Please see table 3(a) on page 4 for minimum and maximum chocolate levels.

c) Line your cleaning bin with a bin liner and place the bin next to the chocolate fountain you will be cleaning.

d) Turn the fountain to the "Pre-Heat" setting and adjust the temperature to 140°F or turn the dial to 5.

e) Using a spatula, start at the top and scrape the excess chocolate from each tier. See the before (Photo 5.5) and after (Photo 5.6) pictures.

f) Once all of the excess chocolate has been removed, slide each of the tiers up and off of the cylinder, placing each tier into the lined bin to prevent chocolate drips..

g) Take the bin containing the tiers to your sink.

h) Rinse each tier with hot water only in the sink as cold water will cause the chocolate to harden immediately. Using the recommended Dawn or Palmolive Soap with the Sponge to wipe the chocolate off will expedite the cleaning process.

i) Dry the tiers using a paper towel and ensure that no residual paper towel remains Dry each tier completely as excess water will thicken the chocolate and reduce the performance of the fountain. Once the tiers are clean and dry be sure to store them in a clean, dry area. Take the bagged bin back to the chocolate fountain to collect the cylinder, auger, stabilizer, and bowl.

j) Hold the auger by the knob (found at the top) and slide the auger out of the cylinder for cleaning. (See Photos 5.7 & 5.8)

k) When removing the auger, hold it over the bowl of the fountain so that the excess chocolate drips into the chocolate fountain bowl. (See Photo 5.9)

l) There are several ways to clean the excess chocolate off the auger before transport to the sink or cleaning area. A spatula may be used or a few paper towels can be bunched together and twisted down the auger to remove excess chocolate. Disposable gloves should be worn throughout the cleaning process. (See Photos 5.9 & 5.10)

m) When the auger is mostly clean place the cylinder and auger into the bagged bin.

n) To clean a fixed basin chocolate fountain proceed to step: r.

o) To clean a removable bowl fountain:
   i) Do not lean a removable bowl chocolate fountain on its side to clean the bowl. You may cause damage to the adjustable or decorative feet.

   ii) Have a waste bin lined with a plastic bag ready to receive the excess chocolate for disposal. Unscrew the bowl from the basin by twisting the bowl counter-clockwise.

   iii) Once the bowl has been removed, dispose of the chocolate by pouring it into the lined waste bin. Use a spatula to remove as much chocolate as possible.

iv) Transport the cylinder, auger with the stabilizer and removable bowl to the wash area for cleaning.

v) When at the wash area, clean the inside of the cylinder by using the auger to push a grouting sponge through the cylinder. After two to three passes the inside of the cylinder should be free of chocolate. Proceed to Step: x.

p) To clean a fixed basin fountain:
   i) Place the waste or collection bin at the edge of the table that you will be cleaning the fountain from. Line the waste or collection bin with a plastic bag to collect the chocolate that you will be pouring out.

   ii) Gently tip the basin of the chocolate fountain over until the chocolate begins to pour into the collection bin. Use a spatula to clean out any excess chocolate the may remain in the Bowl. This step is more easily performed by two people.

   iii) While the fixed basin fountain is on its side, use a wet soapy sponge to clean and remove the remaining chocolate from the pins and spindle.

   iv) Wipe down the interior and exterior surfaces to remove any chocolate drips.

   v) Transport the cylinder and auger with the stabilizer to the wash area for cleaning.

   vi) There are several ways to clean the excess chocolate off the auger before transport to the sink or cleaning area. A spatula may be used or a few paper towels can be bunched together and twisted down the suger to remove excess chocolate. Disposable gloves should be worn throughout the cleaning process. (See Photos 5.9 & 5.10)

q) Once all parts are fully dry the unit can be re-assembled for use or repacked in its carrying cases.

(Estimated time 1 hour)

7) <u>Re-Assembling & Refilling the Chocolate Fountain</u>

a) To re-assemble, place the removable bowl back on the fountain, then attach the cylinder to the bowl. Place the black stabilizer on the auger (See Photo 5.8) and slide the auger into the cylinder. Slide the tiers on starting with the widest and ending with the narrowest, followed by the crown.

b) Add sufficient chocolate callets (chips) to the bowl to bring the level of chocolate up to the minimum or desired amount required for the following day's activities. See section 3(a) for minimum & maximum chocolate fountain chocolate levels. By placing the chocolate callets in the bowl the night before you ensure that the callets will be melted and at the optimal temperature to run through the fountain following day. See Section 3(d) for overnight temperatures.

When leaving the chocolate to melt overnight set the temperature dial to 5 or 140°.

c) To ensure the chocolate remains clean and free of dust or any other objects that may come in contact with we recommend using a Sanitary Wind Guard. (See Photo 5.11 on page 9.) If you opt to cover the bowl and cylinder by an alternative means, do not cover the ventilation holes found on the top section of the basin just beneath the Bowl. This may cause the fountain to overheat and shut down.

(Estimated time 10 minutes)

8) <u>Daily Set Up Procedure</u>

a) Carefully remove the Sanitary Wind Guard from around the fountain. Rotate the auger by hand to ensure that it will turn freely and is not bound in the cylinder by hardened chocolate. If the tiers and crown need to be placed onto the Cylinder, do so now.

b) When the chocolate is melted and at its optimal level click the rocker switch in the back of the fountain to the "Start" or "On" setting and adjust the temperature to dial number 7 or 160°F for Sephra's dark or milk Chocolate. Refer to Section 3(c) for chocolate operating temperatures.

c) The chocolate level in the bowl will drop as the chocolate is pulled up the cylinder. An even flow of chocolate should cascade over each of the tiers using the chocolate.
   i) Assuming the chocolate fountain is level[7], if the chocolate that is cascading over each tier is not creating a full curtain it may be necessary to turn the rocker switch on the chocolate fountain from "Start" to "Off" for no more than 30 seconds. This will enable any bubbles in the cylinder to clear. After no more than 30 seconds, click the rocker switch back to "Start" or "On"

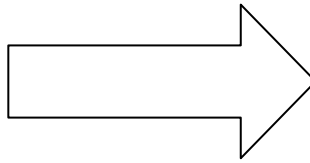d) Ensure that the optimal amount of chocolate is in the bowl.

(Estimated time 15 minutes)

---

[7] Level the chocolate fountain by adjusting the three adjustable feet found at the bottom of the base. A level may be necessary. Once the fountain is level the chocolate should create a full curtain when falling over each tier.
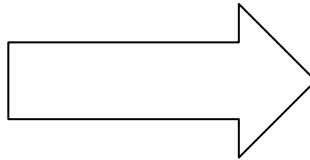
10) <u>Trouble Shooting</u>

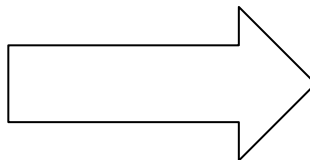|	
Chocolate curtain thins or "gaps" despite fountain having plenty of chocolate	• Check to make sure the basin is level • Air may be trapped in the cylinder. Turn off for 30 seconds and turn back on. Normal flow should resume. • More chocolate may need to be added to the fountain.
The auger does not 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. • If the fuse is blown use the spare provided with the purchase of the fountain and order replacements.

Any questions? Contact us at www.eventservicesgroup.co.uk
Telephone: 03333 442062