

Small Chocolate Fountain & Chocolate Melting Specifications

Minimum & Maximum Pounds of Chocolate:

Fountain	Minimum	Maximum	Serves Approximately
Small Sephra	6 lbs.	12 lbs.	100

Assemble unit on a strong LEVEL surface. Plug unit into an outlet. This unit uses 6 amps.

Start by melting chocolate in basin on pre-heat.

Melting Temperatures

Chocolate	Basin Pre-Heat Temperature	Approximate Melting Time (min)
Dark	250°	35
Milk*	176°	50
White*	158°	50

* - 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.**

The chocolate must be stirred every 3-5 minutes when it is being melted.

After melting the chocolate turn temperature down and switch over to on. This will start the auger and bring the chocolate to the top of the fountain.

Operating Temperatures:

Chocolate	Basin "On" Temperatures
Dark	158 ° - 171 °
Milk	158 ° - 171 °
White	140 ° - 153 °

Cleaning.

Turn the fountain to Pre-Heat and adjust the temperature to 140°F.

Using a rubber spatula, start at the top tier and scrape the excess chocolate from each tier into the basin.

On the top of the auger you will find a knob. Lift out the auger by grasping the knob.

Remove the chocolate from auger into the basin. Place auger into a bin to ensure that excess chocolate does not drip on the floor when in transport to the kitchen or cleaning area.

Slide each of the tiers up and off of the cylinder. Place each tier into the bin.

Remove the cylinder and place into the bin with the auger and tiers for cleaning with warm soapy water.

Remove the chocolate from the basin. Then wipe out basin with warm damp paper towels.

Place items back into the cases for return.

Bryant's
Rent-All
Events & Tents

701 Red Mile Rd.

Lexington, KY 40504

859-252-0408 or 800-795-5145

www.bryantsrentall.com

