



Chocolate Fountain

YHL-1722

User Manual



PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT SAFETY INSTRUCTIONS

WARNING

Read and understand all instructions before using this product, and follow all warnings and cautions in this manual.

CAUTION

INTENDED USE

- ◆ Only operate the Chocolate Fountain for its intended purpose and within the parameters specified in this manual.
- ◆ This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or given appropriate instructions concerning the product's use by a person responsible for their safety.
- ◆ This appliance is not intended for use by children.
- ◆ This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

GENERAL PRECAUTIONS

When using an electrical appliance, basic precautions should always be followed, including the following:

IMPORTANT! Do not allow the appliance to be used as a toy. Children should be supervised to ensure they do not play with the appliance.

- ◆ If the Chocolate Fountain is not functioning properly, has been dropped, damaged, left outdoors, or immersed in liquid, DO NOT use.
- ◆ DO NOT use the Chocolate Fountain if any parts appear to be faulty, missing or damaged.

- ◆ Ensure all parts are securely attached before use.
- ◆ The appliance should be cleaned after each use, never immerse the appliance in water or other liquid for cleaning.
- ◆ To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

CABLES AND PLUGS

- ◆ Do not handle plug or appliance with wet hands.
- ◆ Check to ensure your electricity supply matches that shown on the rating plate. The product should only be used as rated. Preferably, the socket outlet should be protected by a Residual Current Device (RCD – safety switch).
- ◆ The use of an extension cable is not recommended.
- ◆ For electrical safety, do not use with damaged power cable or plug. If the supply cable is damaged, it must be replaced by a qualified electrical person only or the product must be disposed of.
- ◆ Do not pull the cable around sharp edges or corners.
- ◆ Keep the cord away from heated surfaces.
- ◆ Do not let the cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets.
- ◆ Do not leave the appliance unattended when connected to mains power. Unplug from mains power outlet when not in use.
- ◆ Turn off all controls before unplugging.
- ◆ Do not unplug by pulling on the power cable. To unplug, grasp the plug, not the power cable.
- ◆ Switch OFF the appliance and disconnect from mains power before changing accessories or approaching parts that move in use.
- ◆ Ensure the cable is stored safely to prevent hazards.

RISK OF PERSONAL INJURY

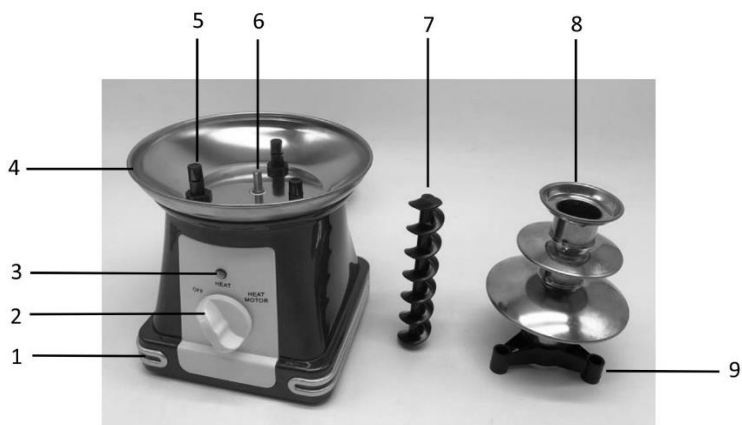
- ◆ Always place the appliance on a firm, flat and heat- resistant surface with sufficient space around all sides.
- ◆ The Chocolate Fountain is not intended to be operated by means of an external timer or separate remote-control system.
- ◆ Keep hair, loose clothing, fingers and all body parts away from openings and moving parts.
- ◆ Do not insert any objects into openings or cover the appliance.
- ◆ When using for the first time, the Chocolate Fountain may give off a slight odour, which is normal. This will dissipate after a few minutes of use.
- ◆ Regularly check the Bowl to make sure it is clear of any food pieces that may clog the motor and cause the Chocolate Fountain not to flow properly.
- ◆ Parts of this appliance such as the Base and Bowl may become hot during use. Handle with care and allow to cool fully before moving.
- ◆ Do not lift or move the Chocolate Fountain whilst in use.
- ◆ Do not leave the Chocolate Fountain unattended when in use.
- ◆ Do not operate continuously for periods longer than those indicated in this manual.
- ◆ Always allow the Chocolate Fountain to cool completely before cleaning.
- ◆ Do not lubricate any parts or carry out any maintenance or repair work other than that shown in this manual. Use only as described in this manual.

WARNING! Do not use this appliance for other than its intended use. It may cause injury and/or damage to property.

- ◆ The heating element surface is subject to residual heat after use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR CHOCOLATE FOUNTAIN



1. Base

4. Bowl

7. Auger

2. Control dial

5. Locating pins

8. Tower

3. Power indicator light

6. Motor drive shaft

9. Collar

BEFORE FIRST USE

Note: When using the product for the first time, carefully remove all internal and external packaging, protective film and accessories.

- ◆ Clean the base with a damp cloth or sponge. Wipe dry with a soft dry cloth.

WARNING! Do not immerse the base in water or any other liquids to clean.

- ◆ Wash the tower and auger with warm soapy water. Dry all components thoroughly before use.

ASSEMBLY

- ◆ Place the base on a suitable flat, stable and heat-resistant surface.
- ◆ Place the auger on top of the drive shaft. Ensure that the drive shaft is fully inserted into the bottom of the auger.

IMPORTANT: If the drive shaft is not correctly inserted, the auger will fail to operate properly, resulting in minimal chocolate flow when the machine is switched on.

- ◆ Once the auger is correctly in place, the tower can be placed over it.

IMPORTANT: Make sure to align the 3 location pins with the collar at the bottom of the tower. This will prevent the tower from moving during operation, allowing the chocolate to cascade smoothly.

CAUTION: Do not force the collar over the location pins as this may damage the machine.

OPERATION

- ◆ Connect the chocolate fountain to the mains power supply and turn the control dial right to the heat position.
- ◆ The power indicator light will illuminate red and the bowl will then begin to heat. Allow the chocolate bowl to heat up for around 15 minutes before adding chocolate.
- ◆ During this time, fill a microwaveable bowl with 250-290g chocolate chips or grated chocolate and add 1 teaspoon of oil (vegetable oil is recommended). However, if you are using Belgian chocolate, oil is not required.
- ◆ Place the microwaveable bowl and its contents into the microwave for 2 minutes, then stir the chocolate thoroughly until smooth and runny (liquid consistency). If necessary, continue to warm the chocolate for a further 2~4 minutes.

CAUTION: always use oven gloves and take extra care when removing the microwaveable bowl from the microwave as it will be extremely hot during use.

- ◆ Alternatively, warm the chocolate in a heat-proof bowl over a pan of boiling water (do not allow the boiling water to touch the bowl). Once the chocolate is melted, add in the oil and stir until combined. Remove the bowl of chocolate from the pan.

IMPORTANT: The chocolate to be added to the fountain must be completely melted and of a thin consistency to allow for optimal flow. Use a large spoon (not supplied) to test the consistency; if the chocolate drops slowly from the spoon, add more oil to mixture in 1 teaspoon increments.

- ◆ Once the chocolate is of the correct consistency turn the control dial to heat motor position. The motor and heater will now operate at the same time.
- ◆ Carefully pour the melted chocolate from the microwaveable bowl to the heated chocolate bowl at the base of the tower.

CAUTION: The chocolate and fountain are hot.

- ◆ Chocolate will be slowly drawn up through the tower by the auger inside and begin to cascade down each tier.

IMPORTANT: Do not add any water or cooled liquids to the melted chocolate as this will restrict or stop the flow of the fountain.

NOTE: We recommend you use solid food pieces for dipping such as strawberries and marshmallows. Do not use food that can crumble, such as biscuits, as they may fall into the bowl and can obstruct the flow of the chocolate fountain.

- ◆ If the chocolate is not flowing properly, switch off the machine and allow for any air bubbles to travel up the auger for a few seconds before turning on again.
- ◆ Prepare a fantastic selection of dipping foods for you and your guests to dip into the flowing chocolate. Some of our favorites include: marshmallows, fudge, strawberries, cherries seedless grapes, sliced banana, profiteroles, mini doughnuts, mini waffles, mini sponge cakes, Turkish delight, nougat etc.
- ◆ What not to dip into the chocolate fountain:
 1. Foods that crumble easily such as biscuits, as they can clog up the Fountain.
 2. Wet fruits, as any liquids will cause the chocolate to seize and slow or stop the flow.
 3. Ask your guests not to dip their fingers into the flowing chocolate as this may contaminate it for other users. Always use forks or skewers (not supplied).

CLEANING & MAINTENANCE

CAUTION: Before carrying out cleaning or maintenance, disconnect the machine from the mains power supply.

- ◆ Once the chocolate fountain has completely cooled, remove the auger and tower from the base and wipe off any remaining chocolate with a paper towel.
- ◆ Soak the tower and auger in warm, soapy water for around 5 minutes and scrub using a soft sponge or cloth.
- ◆ Pour any remaining chocolate out of the bowl and into a bin liner or throwaway container before disposing in a bin.

CAUTION: Do not discard of liquid chocolate down the sink as it may harden and cause a blockage.

- ◆ Wipe any chocolate now left in the bowl with paper towel then clean with a damp cloth and mild detergent. Buff dry using a soft towel.

CAUTION: Avoid using harsh or abrasive cleaning materials such as scrubbing brushes or metal scourers as these will damage the surfaces of the machine.

WARNING! Never immerse the base and bowl in water or other liquids to clean as there is a high risk of electric shock and damage to the product.

- ◆ Store the chocolate fountain with the power cord loosely coiled in a cool, dry area away from children.

TROUBLE SHOOTING

PROBLEM	SOLUTION
MACHINE WILL NOT START.	• Check that the Chocolate Fountain is connected to mains power. • Turn the CONTROL DIAL to the 'HEAT' setting.
THE CHOCOLATE IS NOT MELTING.	• Ensure the machine is connected to mains power. • Pre-melt the chocolate in a microwave for 2 minutes prior to adding to the BOWL. • Different types of chocolate have varied melting points. Some may take longer to melt than others. We recommend grating or chopping the chocolate finely before melting it in the microwave oven, this will greatly decrease the time it takes to melt.
THE CHOCOLATE HAS BURNT.	• Do not allow the chocolate to sit in the BOWL for an extended period before operating the motor. • Different types of chocolate require varied temperatures to make it melt successfully; dark chocolate is the easiest due to its high cocoa content whilst white chocolate can burn quite easily. • Whilst it is important to keep movement to a minimum when melting chocolate (so that it is evenly melted), it is also necessary to give it an occasional stir to stop it sticking to the bowl and reduce the risk of sticking and burning.
THE CHOCOLATE APPEARS GRAINY.	• It is possible to rectify this by adding a small amount of vegetable oil.

TECHNICAL SPECIFICATIONS

Voltage: 220-240Va.c. 50-60Hz

Power: 70W

12 MONTH WARRANTY

Thank you for your purchase.

Your new product is warrantied to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law. For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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