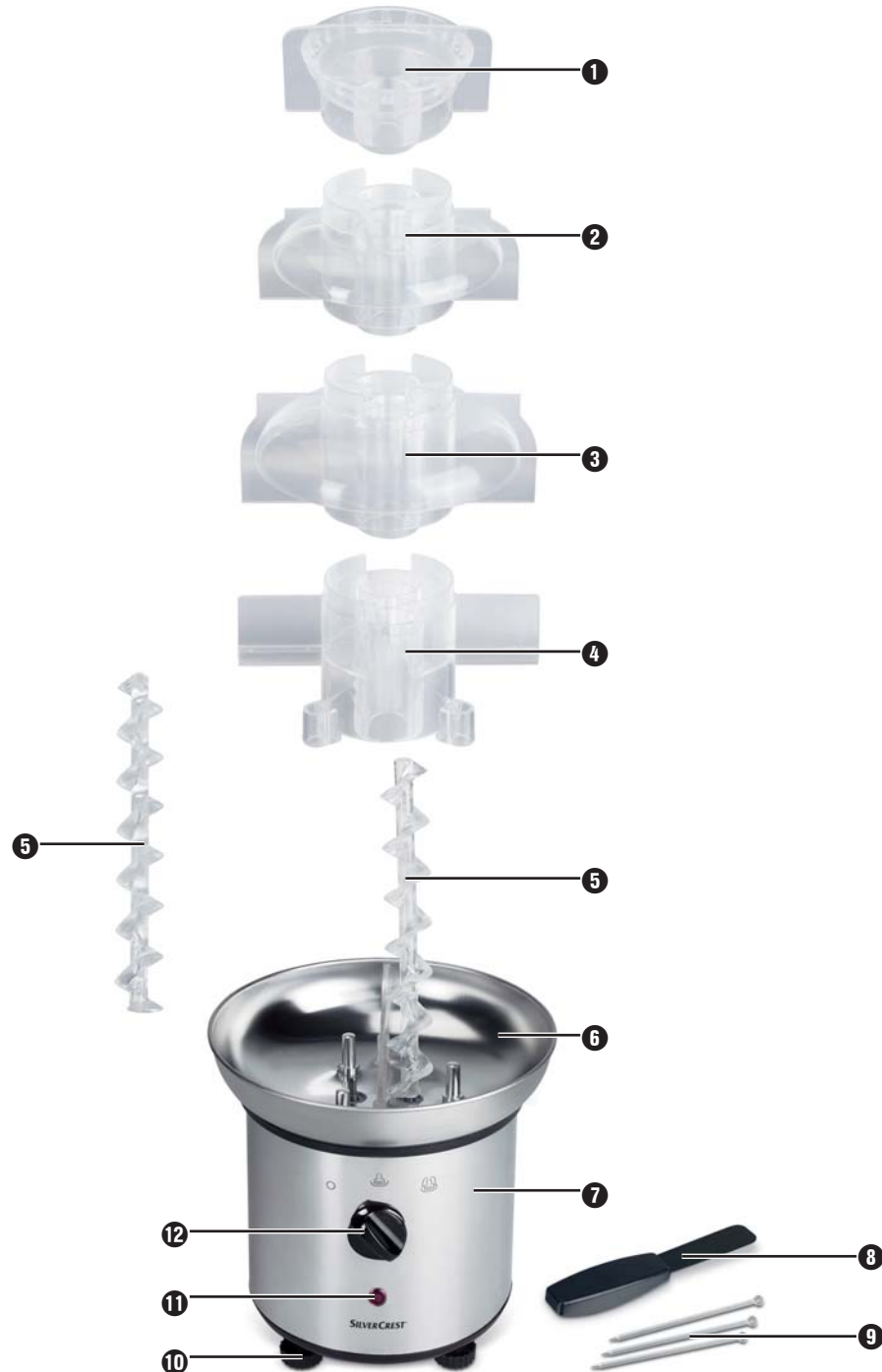


# ■ CHOCOLATE FOUNTAIN



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**Chocolate Fountain**  
Operating instructions



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Read these operating instructions carefully before using the appliance for the first time and preserve this manual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

# CHOCOLATE FOUNTAIN KH 1091

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## Intended use

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This appliance is intended for use in keeping liquid chocolate in a liquid form and allowing it to flow over the chocolate fountain. The appliance is intended only for use in indoor rooms in domestic households and is not intended for commercial or industrial applications.

## Safety information


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### **Risk of fire!**

- Before plugging the appliance in, check that the electricity type and mains voltage matches the information given on the type plate.
- Do not place the appliance near inflammable materials or explosive/ignitable gases.
- Do not place the appliance near a gas burner, electric stove or other sources of heat.
- Do not use an external timing switch or a separate remote control system to operate the appliance.

### **Risk of electrical shock**

- Always check the power cable and plug before use. To reduce risks in the event of damage to the power cable, arrange for it to be examined and repaired as soon as possible by the manufacturer, by Customer Services or by a similarly qualified person.
- Do not place the power cable over sharp edges or close to hot surfaces or objects. These may damage the insulation of the power cable.
- If the appliance is not in use, and also before cleaning it, remove the plug from the power socket.
- Before taking out or inserting accessories, unplug the power cable and allow the appliance to cool down.

 NEVER submerge the appliance in water or other liquids. Risk of electric shock!

### **CAUTION! Appliance damage!**

- Only use the appliance inside buildings.
- Never place the appliance on or close to a gas or electric cooker or a hot oven.
- The use of ancillaries not recommended by the manufacturer could cause damage to the appliance. Only use the appliance for its intended purposes. Improper usage invalidates all claims under the warranty.
- This appliance complies with the normal safety regulations. Inspection, repair and technical maintenance may only be performed by a qualified specialist. The warranty will become void in cases of non-compliance.
- Do not pull on the cable to remove the plug, rather, pull the plug itself from the socket.

### **Risk of personal injury!**

- Allow the appliance to cool down before removing individual parts.
- Place an extension cable in such a way as to prevent anyone from tripping over it or inadvertently pulling on it.
- Risk of suffocation! Children can suffocate through the improper use of packaging materials. Dispose of them immediately after unpacking or store them in a place that is out of reach of children.
- When not in use, and before cleaning the appliance, remove the power cable from the plug.
- Do not move the chocolate fountain if it is charged with hot and liquid chocolate. Risk of Burns!
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.

- Children should be supervised to ensure that they do not play with the appliance.
- Caution, the appliance becomes very hot. Do not touch the appliance until it has cooled down, or use oven gloves.

## Items supplied

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Chocolate Fountain  
 10 Plastic skewers  
 Plastic spatula  
 Cleaning brush  
 Operating instructions

## Technical data



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Voltage : 220-240 V / ~ 50 Hz  
 Power consumption : 320 W

## Appliance description

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- ❶ Apex
- ❷ Small cascade
- ❸ Large cascade
- ❹ Tower base
- ❺ Screw-conveyors
- ❻ Bowl
- ❼ Base
- ❽ Spatula
- ❾ Plastic skewers
- ❿ Adjustable feet
- ⓫ Control lamp
- ⓬ Function switch

() Heat /Flow+ () Heat /Off O)

## Before the First Use

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- Remove all packaging materials from the appliance.
- Rinse all parts, except the base ❷, in warm water (see chapter “Cleaning and Care”).

## Preparing the appliance for use

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- Place the appliance base ❷ on a level and heat resistant surface. Equalise any possible unevenness with the adjustable feet ❿.

### **Note:**

For the assembly, use the fold-out side as an assistant.

- Insert the two screw-conveyors ❺ on the drive shaft in the bowl ❻ of the base ❷.
- Insert the tower base ❹ in the base ❷. Ensure that the pins in the bowl ❻ of the base ❷ interlock into the recesses on the tower base ❹. The screw-conveyors ❺ protrude through the tower base ❹. The tower base ❹ must sit firmly.
- Place the large cascade ❸ on the tower basis ❹.
- Place the small cascade ❷ on the large cascade ❸.
- Place the apex ❶ on the small cascade ❷.
- Insert the power plug into a power socket.

The appliance is now ready for use.

## Suitable chocolates

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For the chocolate fountain you can use all types of standard commercial chocolates that do not contain any solid ingredients, for example, nuts.

However, as a general rule, the higher the proportion of cacao butter in the chocolate, the better are the flow characteristics. Accordingly, covering chocolate (coverture) is especially suitable for the chocolate fountain.

Couverture is a type of chocolate that contains more cacao butter than conventional chocolates. The share of cacao butter in couverture should lie between at least 33% and 38%.

The share of cacao in the chocolate should amount to no more than 60%. The higher the share of cacao, the worse are the flow characteristics.

Should the melted chocolate not be sufficiently fluid, add some neutral oil. Mix everything well so that the chocolate becomes more fluid.

### **Note:**

In specialist shops it is possible to buy chocolate especially manufactured for chocolate fountains. This chocolate contains the ideal proportions of cacao and cacao butter, thus ensuring the best possible flow characteristics.

## Using the chocolate fountain

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### **Note:**

Melt the chocolate before filling the chocolate fountain, either in a microwave or on the stove. It will take a long time to melt it in the chocolate fountain!



1. Place a maximum of 500 gr of chocolate into a pot and then heat this up, either in a double boiler or in the microwave. Details of the type of chocolate suitable for the chocolate fountain are to be found in the chapter "Suitable chocolates".
2. Add about 2-4 table spoons of cooking oil to increase the flow capacity. When warming it up, ensure that the chocolate does not become "burnt on".
3. Repeat this procedure with a further maximum of 500 gr of chocolate for the second half of the chocolate fountain.

### **Note:**



You can fill one side of the chocolate fountain with white chocolate and the other side with darker chocolate.

### **Note:**

If you are intending to fill only one side of the chocolate fountain with chocolate, remove the screw-conveyor **5** on the side not in use. This will reduce the running noise level from the chocolate fountain.

4. Place the function switch **12** at the position "" for approx. 3 minutes to pre-heat the bowl **6** for the liquid chocolate.
5. After the bowl **6** has warmed up, pour in the liquid chocolate. You could use the spatula **8** to help you do this.
6. Place the function switch **12** at the position "". The screw-conveyors **5** start to turn and, after a short time, the chocolate flows over the apex **1** and the cascades **2/3** then back into the bowl **6**.

### **Important**

Should, due to oversight, the chocolate you have poured in still be too hard and the screw-conveyors **5** only turn slowly, or not at all, immediately move the function switch **12** to the position "". If you do not, the appliance could become irreparably damaged. First move the function switch **12** back to the position "" when the chocolate is more fluid. If need be, add some cooking oil.

7. You can now, subject to taste, dip fresh fruit, dried fruit, biscuits, nuts or other foodstuffs in the liquid chocolate or hold them under the flowing chocolate.

To cover soft foodstuffs with chocolate, it is a good idea to use the supplied plastic skewers **9**.

### **Important**

Ensure that firm foods do not fall into the chocolate fountain, as they could block the screw-conveyors **5**. The motor could become irreparably damaged.

8. When you want to take the chocolate fountain out of use, position the function switch **12** at "O". Let it cool down to a level where the chocolate is still somewhat soft, thus allowing it to be more easily removed.

### **Note:**

For hygienic reasons the chocolate should only be used once, as microbes could form in it. When the chocolate has cooled and solidified after use, do not melt it for a second time, instead, dispose of it.

## Cleaning and Care

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### **Attention!**

Always withdraw the plug from the power socket before cleaning! Risk of electrical shock!  
Allow the appliance to cool down before cleaning it. Risk of Burns!

Do not use any aggressive or abrasive cleaning agents to clean the appliance. The surfaces would be irreparably damaged.

### **Note:**

UNDER NO CIRCUMSTANCES should you pour the remaining chocolate into the toilet or into the drains. That would lead to blockages.

1. Carefully dismantle the apex, **1**, the cascades **2/3**, the tower base **4** and the screw-conveyors **5**.
2. Wipe the chocolate residues off with a paper towel and lay the individual components in a solution of hot water and mild detergent for several minutes.
3. After this, the chocolate residues can be easily removed with a dishwashing brush or cloth. For the places that are difficult to reach, it is best to use the cleaning brush.
4. Rinse the individual parts with warm water then dry them well.

### **Attention!**

NEVER submerge the base **7** in water or other liquids. The appliance could also be irreparably damaged!

5. Wipe the bowl **6** with a moist cloth and remove all chocolate remnants.

6. Fill the bowl **6** with hot water and a mild detergent and let it stand for about an hour. Then soak up the water and chocolate residues with a dishcloth. Clean difficult to reach places with the cleaning brush. Afterwards, rinse or wipe the bowl **6** with clean water so as to remove all traces of the detergent.
7. Dry the bowl **6**.
8. To clean the upper surfaces of the base **7** use a soft and moist cloth. Then carefully dry them off.
9. Clean the plastic skewers **9** and the spatula **8** in a mild soapy solution.

## Disposal

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**Do not dispose of the appliance in your normal domestic waste. This product is subject to the provisions of European Directive 2002/96/EC.**

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

## Importer

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KOMPERNASS GMBH  
BURGSTRASSE 21  
44867 BOCHUM, GERMANY

[www.kompernass.com](http://www.kompernass.com)

## Warranty and Service

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The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, not for wearing parts or for damage to fragile components, e.g. buttons or batteries. The appliance is intended for domestic use only, NOT for commercial purposes.

If this product has been subjected to improper or inappropriate handling, abuse, or modifications not carried out by one of our authorised sales and service outlets, the warranty will be considered void. Your statutory rights are not restricted in any way by this warranty.

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