

WARRANTY

This KOOLATRON product is warranted to the retail consumer for 90 days from date of retail purchase, against defects in material and workmanship.

WHAT IS COVERED:

- Replacement parts and labor.
- Transportation charges to customer for the repaired product.

WHAT IS NOT COVERED:

- Commercial or industrial use of this product.
- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to Koolatron.

IMPLIED WARRANTIES:

Any implied warranties, including the implied warranty of merchantability are also limited to duration of 90 days from the date of retail purchase.

WARRANTY REGISTRATION:

Register on-line at www.koolatron.com AND keep the original, dated, sales receipt with this manual.

WARRANTY AND SERVICE PROCEDURE:

If you have a problem with your CHOCOLATE FOUNTAIN, or you require replacement parts, please telephone the following numbers for assistance:

North America **1-800-265-8456**

The Service Advisors will advise you on the best course of action. Koolatron has Master Service Centres at these locations:

Koolatron USA

4330 Commerce Dr.
Batavia, NY
14020-4102
U.S.A.

Koolatron Canada

27 Catharine Ave.
Brantford, ON
N3T 1X5
CANADA

A Koolatron Master Service Centre must perform all warranty work. Service after warranty may be obtained at a Master Service Centre or at an authorized service dealer. Purchase Receipt is required to establish warranty eligibility.

Total Chef

CHOCOLATE FOUNTAIN



TCCSF-02
Owner's Manual



FEATURES

Your Total Chef “Chocolate Fountain” is a mechanical fountain specially designed to provide hours of fondue entertainment and enjoyment. Warmed sauce flows elegantly, providing a waterfall effect for family and friends to dip any food of choice for a special fondue.

Your “Chocolate Fountain” will run most smoothly with a high quality chocolate that contains at least 30% cocoa butter, which will allow the chocolate to have a creamy texture and flow smoothly through the fountain.

The assortment of foods you can use with your new “Chocolate Fountain” is only limited by your taste and imagination. Try using fruits, cheeses, pretzels, cookies, cake, hard candy, etc. However, we recommend that you always use only solid food pieces, as foods that can crumble could fall into the bowl basin during dipping and impede the smooth flow of the sauce through the appliance.

Electrical Specifications: 120V / 60Hz / 170 W

PARTS



SAFETY TIPS

Read all instructions before operating this appliance.

When using any electrical appliance, including your new “Chocolate Fountain”, there are basic safety precautions that should always be followed.

- A. NEVER leave the “Chocolate Fountain” unattended while in use. Adult supervision is always recommended when any appliance is used by, near or around children.
- B. NEVER immerse the “Chocolate Fountain” in water, or put in use where it might come in contact with water.
- C. DO NOT operate any appliance near hot surfaces, where it or its cord could come in contact with the hot surface.
- D. If either the “Chocolate Fountain” cord or plug become damaged, or the appliance malfunctions, DO NOT operate the unit.
- E. Like all appliances NEVER place the “Chocolate Fountain” base that houses the motor in a dishwasher, or submerge it in water to clean.
- F. When cleaning ALWAYS UNPLUG the unit. NEVER use an abrasive sponge, cloth, or scouring pad on the product, as it may damage the finish.
- G. NEVER place anything in the “Chocolate Fountain” other than the intended ingredients.
- H. We do not recommend the use of any accessory attachments other than what is supplied with the “Chocolate Fountain”, or offered by Koolatron as additional accessories for this product.
- I. The “Chocolate Fountain” is intended for indoor use only.
- J. ALWAYS keep hands and foreign objects out of the “Chocolate Fountain” while in operation; check chocolate flow regularly and remove large pieces of fruit or other ingredients from the bowl basin that are impeding the chocolate flow.
- K. For proper operation, always make sure your “Chocolate Fountain” is level on a flat surface.

SET-UP

Setting Up

Your new “Chocolate Fountain” requires very little assembly.

- Remove from box.
- Clean base bowl with a damp cloth and dry.
- Wash Auger and Detached Tower Part in warm, soapy water, rinse and dry.

- Once cleaned and dried, return the auger to the base. Fit the tower on the posts in the base securely.
- Place your assembled “Chocolate Fountain” on a level surface. Adjust feet on bottom to level by rotating clockwise or counter-clockwise as necessary.
- Now you’re ready to plug in your new “Chocolate Fountain”.

Switch Positions: Left – Motor; Right – Heater

Starting your “Chocolate Fountain: Turn the dial on the right (Heater) to start the heater, and allow the unit to warm up for at least 3 - 5 minutes before adding melted chocolate. A light above will illuminate to let you know the heater is on. While the fountain is warming up, you can melt your chocolate of choice in a double boiler or microwave oven – always take care not to burn the chocolate! You can also melt the chocolate directly in the “Chocolate Fountain” bowl basin, but this will take longer and require frequent stirring to prevent burning. Once the chocolate is completely melted, turn the dial on the left to the ON position, so the motor and the heater are running at the same time.

How to Prepare Chocolate for the Fountain

- We suggest using chocolate that contains cocoa butter (min. 30%) to achieve a creamy, flowing texture for your chocolate. Chocolate must be completely melted and of thin consistency to assure proper flow. You can add cooking oil as the chocolate melts to reach the desired consistency.
- Carefully pour the melted chocolate into the bowl basin, and watch as it is drawn up the tower by the auger and begins to flow evenly down the tiered towers. Continue to add melted chocolate until your “Chocolate Fountain” flow is solid and consistent, and full to your desired amount in the basin.
- If more chocolate is needed than you have prepared, do not add cool or cold liquids to the fountain as this could impede the flow. Simply leave your “Chocolate Fountain” running and prepare more melted chocolate as described above.
- Remember your “Chocolate Fountain” must be level for the full flowing fountain effect, so if the desired flow is not achieved carefully adjust the feet on the bottom by turning clockwise or counterclockwise as necessary.

CLEANING

1. Always clean the “Chocolate Tower” immediately after use. Allowing the chocolate to cool and harden in the unit will make clean-up difficult.
2. Unplug before cleaning.
3. Carefully pour out remaining chocolate from the Bowl Basin, and pour in plastic bag for disposal in a garbage bag. Do not pour excess chocolate down a drain.
4. Wash Tower and Auger thoroughly by hand with a sponge or soft cloth and warm, soapy water. Never use anything abrasive to clean parts as it could damage the original finish.

TROUBLESHOOTING

Problem: Chocolate is not flowing smoothly

Possible Cause: Chocolate is too thick; thin with warmed cooking oil

Possible Cause: Unit is not level; level as per instructions.

Possible Cause: Using chocolate that contains less than 30% cocoa butter.

Problem: Chocolate is not “sheeting” as it flows

Possible Cause: Unit is not level; level as per instructions.

Problem: Flow is not consistent

Possible Cause: Blockage in the Basin Bowl by large pieces of chocolate or dropped food parts; remove any solid pieces from the basin bowl.

Problem: Nothing turns on

Possible Cause: Unit is not properly plugged in.

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