

ADDING MELTED CHOCOLATE:

To add a large amount of chocolate, melt it *prior to* adding it to the basin. You can melt it in its microwavable bags or in a chocolate melter.

Chocolate Operating Temperatures

Chocolate	Heat Setting	Approx. Chocolate Temperature (°F)
Dark	6	115-125
Milk	6	115-125
White	5	105-115

Chocolate temperature may be affected by the addition of chocolate or by environmental factors, such as operating the fountain in a cold area. In such conditions the fountain temperature may need to be adjusted accordingly.

Generally, if White or Milk chocolate becomes too thick, decrease the temperature. If Dark chocolate becomes too thick, increase the temperature. *Scrape sitting chocolate from the bottom of the basin and stir frequently throughout event.*

CLEANING THE FOUNTAIN

RECOMMENDED CLEANING SUPPLIES:

- Food handler gloves
- Spatula(s)
- Dish soap
- Small brush or toothbrush
- Large sponge (grout sponge recommended)
- Large container or sturdy plastic bag(s) for leftover chocolate
- Large plastic bags for tier set parts
- Paper towels
- Soft cloth
- Glass cleaner

Before cleaning:

Turn the toggle switch to OFF. **Always unplug the power cord from the electrical outlet before cleaning the fountain.** Never permit the electrical cord to come into contact with water.

Do not use abrasive scouring pads or powders to clean the stainless steel basin or other components. Doing so will mar the finish.

Cleaning Your Sephra Chocolate Fountain:

1. Wearing food handler gloves, scrape excess chocolate from the crown and stabilizer with a spatula. Remove crown and stabilizer and place them directly in the sink.
2. Pull the auger out of the cylinder by its knob, scraping the excess chocolate off with a spatula or gloved hand as you go so that it falls back into the cylinder. Move the auger to the sink.
3. Use a spatula to scrape excess chocolate from the tiers. Remove the tiers and cylinder and place them in the sink.
4. Twist off the removable basin and pour leftover chocolate into a bag-lined container for easy disposal. Scrape the remaining chocolate out with a spatula and move basin to sink. **Never pour chocolate directly down the drain. Chocolate can harden in the pipes and damage the drain system.** When cleaning up after an off-site event, place fountain parts in plastic bags and return them to their storage cases until they can be properly cleaned.
5. **The basin should NOT be placed in the dishwasher but should be washed by hand.** The extreme heat of the dishwasher will potentially damage the seals and bearing grease. **The bottom of the basin holding the seals and bearings should also NOT be submerged in liquid.** All other removable fountain parts are dishwasher-safe. They may also be hand-washed with warm, soapy water and a large sponge. Use degreasing dish soap when washing components in the sink. Make sure the chocolate is broken up by warm, soapy water before it goes down the drain.
6. Carefully clean around cylinder sleeve and square pin in basin. If necessary, use a soft toothbrush to remove all chocolate.
7. Once tier set components are clean and dry, return them to your Sephra Tier Set or Catering Case for transport.
8. Once basin is thoroughly cleaned and dried, twist it back onto fountain base.
9. Spray the outside of the fountain base with glass cleaner and polish with a soft cloth. Return base to your Sephra Base Case for transport.

Proper cleaning after each use will keep the fountain in excellent working condition for years of continued use and enjoyment. Always store fountain components in their cases to help protect them from damage or loss.

HELPFUL TIPS

1. Always provide each guest with a plate and skewers. (Guests should use a separate skewer for each food item). Wooden forked skewers and bamboo forked skewers may be ordered online at www.sephra.com. It is also good to have a generous supply of napkins available.
2. Guests should never "double dip," placing a food item that has been bitten back into the fondue flow. Food items should only be dipped in the fondue once.
3. Cut all dipping items into bite-size pieces so they can easily be placed on skewers.
4. Other fondues such as cheese, caramel, and barbeque sauce have a different consistency from chocolate and may flow in a different manner than Sephra Fondue Chocolate does. This is due to the inherent differences in the make-up of various fondues.
5. **Never allow water to come into contact with chocolate as it can thicken and ruin the chocolate.** This includes water-based flavorings and food colorings. Use *oil-based* products instead.
6. Keep chocolate in a cool, dry place. Do not freeze or refrigerate it as moisture may adversely affect the chocolate.
7. Always reduce the temperature setting from the melting temperature to the operating temperature once the chocolate is completely melted in the basin. Failure to do so may cause the chocolate to scorch.
8. Do not add more than the maximum amount of fondue to the fountain basin. If too much fondue is added, it will overflow the basin when the fountain is turned off.
9. Air is often trapped in the cylinder and the bottom exterior portion of the crown when the fountain is initially turned on. This can cause uneven fondue flow. To correct this, simply turn the fountain off, wait 15-30 seconds to allow the air to escape, and turn it on again. Repeat until flow improves. If air pockets are present at the base of the crown, take a rubber spatula and scrape around the area to release the air.
10. If you are not using Sephra Fondue Chocolate, you will likely need to thin your chocolate.
11. Grout sponges (sold at hardware stores) work well for cleaning the fountain with hot water.