

B. Preparing chocolate fondue with microwave



Start with a microwave safe zip lock bag. Fill with 2-5 lbs. of chocolate chips or callets.



1. Begin preparing your chocolate fountain fondue with a good quality chocolate. The benchmark for quality chocolate is cocoa butter content. The higher the cocoa butter content, the smoother the melted chocolate fondue and the less likely it will need additional oil for a smooth chocolate fountain flow.

2. In most cases, oil will be necessary to ensure a smooth, even flow of chocolate through your fondue fountain. A good estimate is 1/2 cup of vegetable oil per 5 lbs of chocolate. Just add the oil directly to the chocolate chips or callets in the microwave safe zip-lock bag prior to warming.

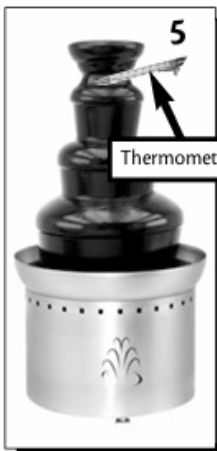
3. After adding the oil to the chocolate chips or callets, zip the bag closed (taking care to be sure the bag is thoroughly closed). If you are unsure about the quality of the zip-lock bag, play it safe and double bag.

4. Place the closed bag filled with chocolate chips and vegetable oil into the microwave and set on "High" for approx 3 minutes (time will vary according to microwave strength). check the bag about halfway through, kneading the partially melted chocolate.

5. When finished, remove the bag from microwave and carefully knead the bag, mixing and feeling for unmelted chocolate. If necessary, heat for a few more seconds until chocolate is smooth and free from chunks.



C. Filling your Chocolate Fountain with pre-melted chocolate



1. With your chocolate fondue fountain preheated, it is time to add your bag of melted chocolate. Holding the bag at the top, grasp one of the bottom corners and lift it up even with the top of the zip-lock bag. Snip the bottom corner of the bag with a pair of scissors. Lower the cut corner of your bag of melted chocolate over the bowl portion of your chocolate fountain.

2. Pour the warm melted chocolate from the cut zip-lock bag directly into the bowl portion of the chocolate fountain.

3. As the bag empties, slowly twist the zip-lock bag to force the rest of the chocolate out. Repeat the procedure until your chocolate fountain is loaded with chocolate fondue.

125 F = 51 celsius

4. Your chocolate fountain is loaded with melted chocolate, set heat to 125°. Switch motor on, allow a few minutes for the chocolate to stabilize, then check the temperature of the chocolate.

106 F = 41 Celsius & 108 f = 42 celsius

5. Place a food thermometer right under the top crown of the fountain to get an accurate reading (temperature should be 106-108°). Adjust the temperature as needed. If it does not flow properly after the allowed time or if it is noisy, switch motor off for a second and turn it back on. This allows the dry spots or air pockets to settle. If noise continues, you may need to add more chocolate: fountain requires 13 lbs. minimum; 15 lbs. will allow the fountain to run easier.

If your chocolate fondue is still too thick, sparingly add a small amount of vegetable oil to the bowl of chocolate to thin the chocolate fondue.

Frequently Asked Questions

Q: What kind of Chocolate will work with our fountains?

A: Almost any type of chocolate will work we do recommend chocolate sold in chips or callets. Do not use chocolate syrup.

Q: Why is the chocolate flowing only to one side of the fountain?

A: It is very important that the fountain be leveled **BEFORE** you pour the chocolate in. Level the fountain using the feet. They screw up and down. Use a level placed on the top tier, first left to right then front to back. If you already have the chocolate flowing, survey the chocolate in the bowl and see which way the chocolate is leaning, adjust the legs accordingly until the chocolate flows correctly.

Q: Why do I need to use a vegetable oil?

A: Vegetable oil is used to thin the chocolate to a more viscous consistency and to give the chocolate a lustrous sheen.

Q: How much oil will I need to use?

A: In most cases, oil will be necessary to ensure a smooth, even flow of chocolate through your fondue fountain. A good estimate is 1/2 cup of vegetable oil per 5 lbs of chocolate. Just add the oil directly to the chocolate chips or callets in the microwave safe zip-lock bag prior to

Half a cup of veg oil to 2.20 kg of chocolate

Q: Why is the fountain is not flowing evenly?

A: Possible dry spots or air pockets in auger tube. Turn the fountain off wait 45 seconds and turn it back on.

Q: Does your fountain use an auger or a pump?

A: Our fountain uses a stainless steel auger. This allows us to use any type of chocolate and can be placed in the dishwasher to be cleaned. A pump requires total disassembly to be cleaned and you must use chocolate syrup "only".

Q: Is the fountain dishwasher safe?

A: The auger and tower stack can go into the dishwasher. This makes cleanup very easy. You would pour the remaining chocolate out of the base and clean the base with warm water and soap.

Q: How much chocolate is required to run the fountain?

a Minium of 5 kgs

Q: How much chocolate will the fountain hold?

Chocolate holds 9 kg and a Minium of 4.5 kgs

Q: What happens if someone drops something in the fountain such as a strawberry or pretzel?

A: There is a gap at the bottom of the chocolate tiers. This will hold the item behind the chocolate sheet until the event is over.

Q: How much does the fountain weigh?

MFCF35 medium weighs 38 kgs