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Image not available for Color: Do you need a chocolate fountain? Click here to shop for fountains. No worries! The chocolate fountain really only consists of a few parts. Depending on the brand of chocolate fountains (such as Rival, Nostalgia, Sephra, Total Chef Koolatron, Helman, ChocoMaker, Chocoo, Wilton), some details can already be collected. These instructions for assembling chocolate fountains apply to most major brands. Fondue chocolate fountains (and mini chocolate fountains) are very easy to use, but you definitely want to use our delicious, not the right butter, The Belgian style of Chocoley Just Melt It! Fountain and chocolate Fondue. 1. Start with the base, which has a bowl sitting on top. It is a chocolate tank and is called the Base Bowl. The size of the base bowl will determine the maximum capacity the chocolate fountain will keep. Later you add chocolate to the base bowl to fill the fountain, while the fountain does not work. 2. Next is the tower or subway Auger. This piece is attached to the Base Bowl, often just sitting on three pins and standing straight up and down from the center of the base bowl. Some fountains have an Auger pipe, which is two or even three pieces that must be locked together first to create one long tube. Tiers further; There is usually 2 or 3, along with the upper tier, which is called the Crown. If the levels are not yet attached to the Auger tube, you will start from the highest level first and slide it (face down) on top of the Auger pipe, and it should slide or lock in the bottom position. The next slide is the next biggest level over the auger tube in position, etc. Important note: Always collect with levels face down, so that levels can't trap and keep the chocolate. Also, make sure the levels are in the proper position and level if they are tilted chocolate won't flow evenly and it won't look nearly as good. 4. Next is Auger, which looks like a cork screw and is the most important part of ... it leads the chocolate up through the Auger pipe and over the levels. If the auger is in two parts, put together to create one piece. The end of the Auger with a cutout or slit is the bottom. Some fountains have an Auger with a round handle at the top end to act as a handle. Slide The Auger (notched end down) down the center of the Auger subway. Gently rotate the Auger clockwise until it sticks into position and interacts with the mechanism in the center of the base bowl (you'll know it's in a position where there's resistance while gently twisting The Auger). 5. Finally, place the crown on top. The crown of some brands is designed to hold the top of the Auger in position. 6. Place the chocolate fountain where you are going to work if it doesn't exist yet. Using the level of the hand (level 4 - 6, available in the local hardware store), the level of the fountain. Set the level on the edge of the base bowl Make sure the little bubble is in the middle between If this is not the case, adjust the little legs at the bottom of the base bowl to get the fountain level. Take level readings from different sides of the base bowl to ensure the fountain level on all sides. If the floor or table is not level, it may take a few minutes. This is the hardest part of the installation ... Don't get upset as it will make a big difference in how the fountain looks while the chocolate flows. 7. Most fountains have two controls; one to work the Heating Element and the other to work Auger. Turn on the heating element and let the fountain warm up for 15 minutes before adding the chocolate. Now, go melt no oil needed Chocoley Just melt it! Fountain and Fondue Chocolate, following microwave instructions on the lid of each bath. 8. Pour Chocoley Just Melt It! Fountain and Fondue Chocolate in a preheated base bowl, careful not to overflow the base bowl. 9. Turn on the auger controls and enjoy the beautiful chocolate fountain. This item We aim to show you accurate product information. Manufacturers, suppliers and others provide what you see here and we haven't checked it out. Electric Chocolate Fountain This large chocolate fountain allows it has 2 settings- one for heat and flow and one just for heat. It comes with a removable tray, a stainless steel tower and a sturdy plastic cleaner, and it's electric power. It's the perfect centerpiece for any party! Brand Assembled Product Weight Manufacturer Part Number Manufacturer Assembled Product Sizes (L x W x H) 12.00 x 8.20 x 13.90 inches webapp affiliate The perfect addition to your next batch! It's a pretty, delicious and great conversation piece. I created this recipe after deciding the one in the booklet would be very sweet. DIRECTIONS Place the chocolate and butter in a large glass bowl. Microwave on med. High for about 2 min, stir, then continue microwave and stirring until the chocolate is liquid and smooth, without any unmelted pieces of chocolate. Stir in Kalua if desired. Pour the chocolate into a bowl at the base of the device. Let the fountain run for 2 minutes, then turn it off for 30 seconds to eliminate the air gaps. If the chocolate does not flow smoothly, add another 1/8 cup of butter to the chocolate at the base. Serve with: Fruit Bouquet Recipe #149494. Current bet: \$8.00 Your maximum bet: 0.00 Next required bet: \$9.00 \$9.00 babycakes chocolate fountain directions

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