



CHOCOLATE PRO™ Chocolate Fountain

Chocolate Pro™ Fountain
Stock No. 2104-9008/9007
Model No. TL-094

©2006 Wilton Industries, Inc.
Woodridge, IL 60517
www.wilton.com

Made in China

Wilton Method Cake Decorating Classes!
Call: 800-942-8881



OWNER'S MANUAL

READ AND SAVE
THESE INSTRUCTIONS.

IMPORTANT SAFEGUARDS –

Read before using your Chocolate Pro™ Chocolate Fountain.

FOR HOUSEHOLD USE ONLY!

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions prior to use.
2. Do not touch hot surfaces.
3. To protect against electrical shock do not immerse cord, plugs, or bottom unit in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool thoroughly before cleaning and storing.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the manufacturer for examination, repair or adjustment.
7. Avoid contact with moving parts.
8. If any solid item drops into fountain during operation, turn unit “Off” and unplug before removing the item.
9. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
10. Item is designed for use with 120V A.C. electrical outlet only.
11. Do not use appliance with any accessory attachments not recommended by the manufacturer as injuries may occur.
12. Do not use outdoors. Item intended for use indoors only.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15. Extreme caution must be used when moving an appliance containing hot liquid.
16. Before removing plug from wall outlet, turn switch to “Off” position.
17. Do not use appliance for other than its intended use.
18. Do not operate unless Chocolate Pro™ Chocolate Fountain is fully assembled. Be sure that the center tube pieces are securely locked in place and that the screw auger is secure.
19. **WARNING:** This is not a fondue pot! Do not melt or try to heat any fluid directly in the fountain. Care should be taken to fully melt all chocolate or confectionery coating before placing in the fountain as unmelted pieces could cause the unit to jam.
20. **SAVE THESE INSTRUCTIONS.**

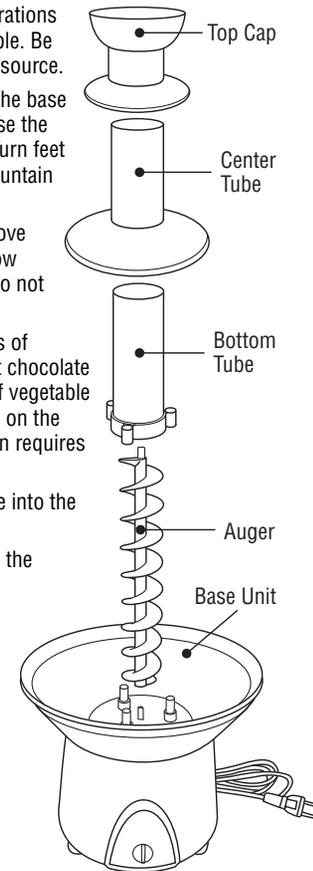
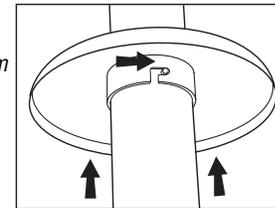
IMPORTANT INFORMATION:

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. You may use an extension cord with care; however, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the fountain. The extension cord should not be allowed to drape over the counter or table where it can be pulled on by children or tripped over. Do not allow extension cord to hang over the edge of the counter or table where it may be grabbed by small children or become entangled with the user or passers-by.

Instructions for Use:

1. Thoroughly wash and dry the center tube pieces and screw auger before first use. NEVER IMMERSE ELECTRICAL UNIT IN WATER. Wipe metal basin with a damp cloth to clean.
2. Completely assemble the fountain following the illustrations below. Place on level surface such as a counter or table. Be sure you are near an outlet and away from any water source.
3. Before operating, use the bubble level at the back of the base unit to ensure that the fountain is completely level. Use the three adjustable feet to achieve the correct leveling. Turn feet clockwise to raise and counter-clockwise to lower. Fountain must be completely level to function properly!
4. Plug the chocolate fountain into a 120V outlet and move switch to the “Preheat” position. For best results, allow appliance to preheat for approximately 10 minutes. Do not operate in this mode for serving.
5. While base unit is preheating, carefully melt 4 pounds of chocolate in microwave or double-boiler. Be sure that chocolate is completely melted and add the indicated amount of vegetable oil as the chocolate is being melted (see chart) based on the type of chocolate being used. Stir well. Ideal operation requires 4 pounds of chocolate.
6. After fountain is preheated, pour the melted chocolate into the metal bowl and turn the knob to “Flow.”
7. Add additional melted chocolate as needed, following the instructions for preparation of the chocolate.
8. Never leave the appliance unattended while it is on.

Attach top cap to center tube and center tube to bottom tube by sliding and locking grooves as shown.



Instructions for Cleaning:

1. Turn the fountain “Off” and unplug from wall outlet.
2. Allow fountain to cool before cleaning, but do not allow any chocolate to harden in the bowl as this may damage the unit.
3. Remove and disassemble the screw auger and center tube pieces. Place in dishwasher, top rack, or wash by hand in hot, soapy water.
4. Dispose of any unused chocolate or confectionery coating while it is still melted and fluid. Allowing the candy to harden and then removing it can damage the fountain and make the appliance unusable. NEVER POUR MELTED CHOCOLATE OR CONFECTIONERY COATING DOWN THE DRAIN! Always dispose of excess chocolate in the garbage as melted chocolate can clog pipes and damage plumbing.
5. Wipe inside of metal bowl with damp cloth or sponge, repeating until all food residue is removed and bowl is clean. Wipe the exterior of the bottom unit with a damp cloth or sponge and wipe dry. NEVER IMMERSE ELECTRICAL UNIT IN WATER.
6. Store in a cool dry place until your next use.

Helpful Hints & Troubleshooting:

1. Any utensils that will be used when melting the chocolate or confectionery coating should be thoroughly dry before using.
2. Never add water to chocolate or confectionery coating.
3. Try to avoid dipping foods that are dry and crumbly as solid pieces may drop into fountain and cause the screw auger to jam.
4. Follow instructions for melting chocolate.
5. If flow is uneven or broken, be sure fountain is properly leveled and that the correct amount of melted chocolate or sauce is being used.
6. If flow continues to be uneven, turn the knob to “Off” and allow unit to sit for about 30 seconds. Turn the knob back to “Flow.”
7. If your fountain stops during operation, turn unit “Off,” unplug from wall outlet and check for clogs or obstructions.

The Wilton Chocolate Pro™ Chocolate Fountain will work with any chocolate, however we recommend using the Wilton Chocolate Pro™ Fountain Chocolate which is specially formulated to use in chocolate fountains without adding oil. If you do not have fountain chocolate or are unable to find it to purchase, you can be successful with other chocolates by following our simple instructions below:

Type of Chocolate:	Amount:	Vegetable Oil:
Wilton Chocolate Pro™ Chocolate	4 lbs (64 dry oz)	none
Wilton Light & Dark Cocoa Candy Melts® Confectionery Coating	4 lbs (64 dry oz)	1 cup
Wilton White Candy Melts® Confectionery Coating	4 lbs (64 dry oz)	3/4 cup
Milk & Semi-Sweet Chocolate	4 lbs (64 dry oz)	1 1/2 cups
White Chocolate	4 lbs (64 dry oz)	1/2 cup