



## Cindy's Jumpers Chocolate Fountain Rental Operating Instructions

### **INSTALLATION**

1. Place the unit in a prominent location on a level counter, where the falling melting chocolate will attract attention.
2. Precaution should be taken so customers do not come in contact with the hot unit.
3. Plug the power cord into a suitable (20 amp) 120 volt outlet that can provide the required wattage. Having other appliances on a circuit, may prevent your unit from receiving the necessary voltage.

### **GENERAL OPERATING PROCEDURES**

1. To activate power press the ON/OFF/POWER button.
2. To change heat setting press HEAT button. Each time the button is pressed the heat setting will cycle to the next temperature.

#### **NOTE:**

LED light will light up on the heat setting it's currently set on.

3. To start the motor press the START button and auger will turn.
4. To stop the motor turn the STOP button.

### **COOKING**

1. Place each bag of sephra chocolate in the microwave for 2 minutes. Remove the bag and gently massage the bag to ensure even chocolate melting. Repeat until chocolate is fully melted then pour out melted chocolate into the chocolate fountain.

#### **NOTE:**

Recommended Temperatures:  
Dark Chocolate – Medium/High  
Milk Chocolate – Low/Medium  
White Chocolate – Low/Medium

\*Use the first temperatures setting listed unless chocolate is running to thick.

2. If the chocolate fountain overheats it will automatically shut off until it cools off then it will turn back on. If the chocolate fountain is gasping check to make sure there is enough chocolate, fountain is in level ground or if air is trapped in cylinder. Turn the motor off for 15-30 seconds to release the air then turn back ON.

### **CLEANING**

No Cleaning is required just empty all the excess chocolate out.