

**PONTRELLI FOUNTAIN COMPANY**

**Pontrellifountain.com**

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## **Chocolate Fountain Operation, Cleaning & Warranty Information**

### **Operation of the Fountain**

The fountain requires approximately 18 to 22 pounds (2 ½ to 3 gallons) of chocolate for a normal use with the standard (18 inch) auger (for up to 300-350 people), and approximately 9 to 11 pounds of chocolate with the small (12 inch) auger (for up to 100-125 people). Chocolates with at least 1/3 to 1/2 cocoa butter/oil are necessary to avoid strain on the auger and motor. Otherwise adding substantial amounts of vegetable oil to the chocolate will be necessary.

For chocolate that is pre-melted or otherwise in liquid form, the heat should be off. The heat of the motor and the friction of the auger are sufficient to keep the chocolate melted. Pour in the chocolate into the fountain and turn on/off switch to “on” to start auger. If the chocolate starts to harden, the heat dial can be turned to low for several minutes.

For chocolate that is in chip or shaved form, the heating dial should be place on a setting of “4” for 5 to 10 minutes prior to pouring in the chocolate into the fountain. We recommend that you put approximately half (9 pounds) the chocolate into the fountain first. Once that chocolate has melted, add the rest of the chocolate. The melting chocolate should be stirred occasionally to avoid sticking to the bowl. (30 to 45 minutes are generally necessary to melt the chocolate.) Once the chocolate has completely melted, turn the heat dial off and turn on/off switch to “on” to start the auger. If the chocolate starts to harden, the heat dial can be turned to low for several minutes.

**TO AVOID OVERHEATING AND DAMAGE TO THE FOUNTAIN, THE AUGER SHOULD NOT BE RUNNING WHILE THE HEAT IS ON.** (The only exception is turning the heat to LOW for a few minutes in the unlikely event that the chocolate starts to harden during the use.)

The auger motor generates heat and is designed for a use of approximately 2 to 3 hours. Operating the fountain for a substantially longer period or operating the fountain with the auger running and the heat on at a higher setting could cause the motor to overheat.

If necessary, pre-melted chocolate can be added to the fountain during use, while the auger is running.

If the auger is turned off for more than a few minutes and the chocolate in the auger tube has started to harden, the auger should not be restarted until the auger tube has been cleaned. Forcing the auger to spin in the hardened chocolate could damage the motor. The fountain is equipped with a fuse (10 amp fuse available at any hardware store), which is designed to turn off the motor if an undue strain is put on the motor. The fuse should not affect the normal operation of the fountain.

The feet on the fountain are adjustable to allow you to level the fountain for consistent flow around the entire fountain. We recommend that the edge of the fountain base be at least a ¼ inch from the surface that the fountain is sitting on to allow sufficient cooling air to enter the base to cool the motor.

We recommend that you check that belt from the motor to the center shaft prior to each use to make sure that the belt is tight. The belt can be tightened by loosening the four 7/16” bolts, sliding the motor on the guides further away from the center shaft, and tightening the bolts again.

The seal around the motor shaft requires moisture. Therefore, **the fountain should not be run dry**. To test the fountain, water can be used. However, water is too thin to be carried up the auger.

## **Cleaning the Fountain**

Warm/hot water is best to clean the fountain. The fountain disassembles into three parts. The auger tube, the auger, and the bowl. The auger tube can be removed simply by pulling it up off the four stainless posts. The auger also pulls up off the t-shaft. The auger and tower should be pulled straight up to avoid pending the motor shaft. The inside of the bowl can be cleaned with warm/hot water. The bowl can be filled with water for cleaning. However, **the base should not be**

**submersed in water to avoid damaging the wiring and electrical parts in the base.**

Once the parts have been cleaned, simply place the auger back on the t-shaft and the auger tube on the four posts.

If necessary, the top bowl and an auger tube plates can be removed by loosening the set screws.

### **Warranty**

The chocolate fountain is covered by a one-year warranty from the date of purchase. All of the parts in the fountain can be easily replaced. Therefore, any warranty replacement part will be shipped to the customer to be installed by the customer. If the customer prefers, the customer may elect to pay for the round-trip shipping and the warranty part will be installed at no charge. The auger is covered by a five-year warranty. The fountain and auger warranty covers normal use, according the instructions that were included with this warranty.

Thank you for purchasing a Chocolate Fountain manufactured by Pontrelli Fountain Company. If you have any questions or concerns feel free to call us.

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