

SEPHRA CHOCOLATE FOUNTAIN

THE AZTEC

ASSEMBLY AND OPERATING INSTRUCTIONS

- STEP 1:** Remove the base unit from its case and place it on a level stable surface. Fountain should sit at room temperature before usage.
- STEP 2:** To level the base we recommend that you obtain from the local hardware store a small nine inch spirit level. Place the level on the rim of the basin parallel to two of the feet and adjust the adjustable feet up or down so that the bubble in the level is centered. Next place the level so that it is perpendicular to the former position and adjust the feet until the bubble is once again centered. Many customer prefer to not use the level and simply adjust the feet once the fountain is running, until the chocolate is flowing evenly on all sides.
- STEP 3:** Remove the tier set and auger from its case and place the cylinder on the four pins located in the center of the basin.
- STEP 4:** Place the two tiers on the cylinder beginning with the bottom (largest) tier first. Simply slide the tier down over the cylinder until it comes to rest at the specific point it is to be placed. **DO NOT PRESS** the tier down hard on the cylinder or it may be more difficult to remove. Simply let it stop when it settles into place. See that the tier is positioned so that it is level. Next, slide the second tier over the cylinder in the same manner.
- STEP 5:** Insert the stainless steel auger in the center of the cylinder with the black collar and turn it until it drops into place over the "T-Spindle" located in the center of the basin. Finally, place the one piece crown and top tier on top of the cylinder.
- STEP 6:** Plug the electrical cord into the power source and push the control switch to the preheat position. Turn the temperature dial to 250 degrees to begin preheating the basin. Allow the basin to preheat for approximately ten minutes before adding chocolate.

STEP 7: To melt the chips in the basin simply pour them in the basin. The basin will hold approximately eight (8) pounds of chocolate chips. The chips should be stirred every few minutes especially when melting milk or white chocolate. Typical melting time is about twenty (20) minutes. Once the chocolate is melted be sure to turn the temperature dial down to the normal operating temperature of between 158 and 176 degrees.

STEP 8: To operate the fountain simply push the control switch to the ON position and watch the chocolate begin to flow. Make any final adjustments to the adjustable feet so that the chocolate is flowing evenly over the tiers.

IMPORTANT WARNING !!!

- 1: THERE MUST BE AIR CIRCULATION:** Do not cover up the vent holes placed in the base housing directly below the basin or block air from being able to circulate through the bottom of the base housing. The fountain is operated by means of a motor located beneath the basin. The heat from the motor and the heating element must be allowed to escape or the fountain may over heat and damage the motor and other electrical components.
- 2: COLD STAINLESS STEEL WILL HARDEN WARM CHOCOLATE:** The tower cylinder, auger and tiers should be at least room temperature prior to turning on the fountain. If the stainless steel components are cold use a heat gun or blow dryer to warm them up prior to use. You can also warm the components under warm water. Just make sure to dry them thoroughly. Cold steel and warm chocolate are not good companions. If the stainless steel components are really cold when you turn on the fountain, the chocolate may harden as it comes in contact with the cold steel inside the cylinder. This may cause the auger to bind which in turn will cause stress on the belt and motor and the chocolate fountain will not work.

TROUBLESHOOTING

1. FONDUE DOES NOT CURTAIN PROPERLY

- a. *Fountain is not level:* The base of the fountain must be level in order for fondue to curtain properly. If the fondue is flowing heavily on one side, raise that side of the fountain using the adjustable feet until the fondue flows evenly.
- b. *Air Bubbles:* Air is often trapped inside the cylinder when the fountain is initially turned on or if the fondue level in the basin becomes too low. This causes gaps in the fondue curtain. To resolve this, simply turn the fountain off, allow it to sit for 15-30 seconds, and turn it back on. Repeat this procedure until the fountain is flowing at full capacity.
- c. *Not enough fondue:* Refer to the "RECOMMENDED CHOCOLATE AMOUNTS" to ensure that you are meeting the minimum capacity requirement.

- d. *Chocolate is too thick:* Chocolate will not flow correctly if it is at the wrong temperature. Generally, for Dark chocolate, the temperature should be increased. For White and Milk chocolate, the temperature should be decreased.
- e. *Food blocking fondue flow:* **Turn the motor off** and use a spatula to check for food items that may have become lodged between the bottom of the cylinder sleeve and the basin.
- f. *Small food particles in the fondue:* Small pieces of food flowing in the fondue may cause gapping as the pieces flow over the tiers. **Turn the motor off** and try to remove the food with a spatula or strainer.

2. **Chocolate is thick and clumpy:**

When chocolate is overheated or scorched, it becomes clumpy. White and Milk chocolate are especially susceptible to overheating. If this occurs, stir small amounts of vegetable oil or cocoa butter into the chocolate until it reached the appropriate consistency. Chocolate may also be placed in a blender and mixed with the thinning agent. Consult the "CHOCOLTE OPERATING TEMPERATURES" to ensure you are using the appropriate heat setting. To avoid scorching, stir the chocolate often with a spatula, scraping it from the bottom of the basin as you stir. Chocolate will also become clumpy if it has come into contact with water.

3. **The fountain will not heat properly:**

- a. *Electrical problem:* Make sure that the fountain is plugged into a working electrical outlet and that the switch is in the ON or PREHEAT position. If you have another appliance plugged into the same outlet, the fountain may not be receiving enough electricity.
- b. *Damaged thermostat:* Move the temperature dial gradually from 1-10. Listen closely at the base of the fountain to hear a "click" when raising the temperature. If you hear a click, the thermostat is functional and the problem may be a wiring issue.
- c. *Loose wiring:* **Unplug the fountain** and please **DO NOT TOUCH** any wires.

4. **The fountain will not turn on:**

- a. *Bad electrical connection:* Power may have been interrupted by an electrical breaker being tripped. Fountains with a 120V power supply require a dedicated 10-amp breaker to provide the fountain with an ample supply of power. These models will draw 4-9 amps when the motor and heat are on. The 240V fountains draw 2-5 amps total and require a 5-amp breaker.
- b. *Fuse has blown:* Replace fuse with a 15-amp straight or 10-amp slow blow fuse (Aztec and Cortez fountains require a 10-amp straight fuse). The fuse can be replaced from the fountain exterior by twisting the fuse cap off (flathead screwdriver or coin may be needed), exchanging the fuse, and repositioning the fuse cap.

5. **The fountain makes a knocking noise:**

- a. *If knocking is coming from the cylinder:* When the fountain starts up, the auger may knock against the cylinder momentarily until the chocolate has coated the inside

cylinder walls and auger. If knocking continues, make sure the stabilizer is correctly positioned at the top of the cylinder around the auger knob so the auger is held in the center of the cylinder. Make sure the auger is completely settled on the square pin in the basin. Also check to see that the cylinder is resting firmly in the sleeve.

- b. *If knocking is coming from the base:* Fountain parts may be cold. If the cylinder was cold when the fountain was turned on, chocolate may have hardened inside the cylinder, causing the auger to bind and not turn properly. Use a blow dryer or heat gun to warm the chocolate inside the cylinder before restarting the fountain.

