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CHOCOLATE FOUNTAIN



INSTRUCTION MANUAL SBL-811

AFTER SALES SUPPORT

 (NZ) 0800 422 274

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IMPORTANT SAFEGUARDS

Please read these instructions carefully and retain for future reference.

Please keep this instruction manual in a safe place, along with purchase receipt and carton for future reference. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to.

1. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
2. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
3. Young children should be supervised to ensure that they do not play with the appliance.
4. DO NOT operate the appliance outdoors.
5. The power plug must be removed from the power point before cleaning, servicing, maintenance or moving the appliance.
6. When the appliance is not in use, switch it off and unplug it from the mains socket
7. The appliance should be placed on a flat surface when operating to avoid overturning.
8. To reduce the risk of electrocution, never operate this appliance with wet hands, submerge it under water or spill liquids into the product.
9. DO NOT insert any objects into the appliance.
10. DO NOT kink or damage the power cord, never attempt use of the appliance if the supply cord or plug are damaged.
11. Improper installation or use may result in the risk of fire, electric shock and or injury to persons.
12. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
13. Never leave an appliance unattended while in use.
14. Do not use the appliance for any purpose other than its intended use.
15. Do not place an appliance on or near a hot gas flame, electric element or any other appliance.
16. The appliance is intended to be used in household and similar applications only. Not intended for commercial use.

IMPORTANT SAFEGUARDS(CONT.)

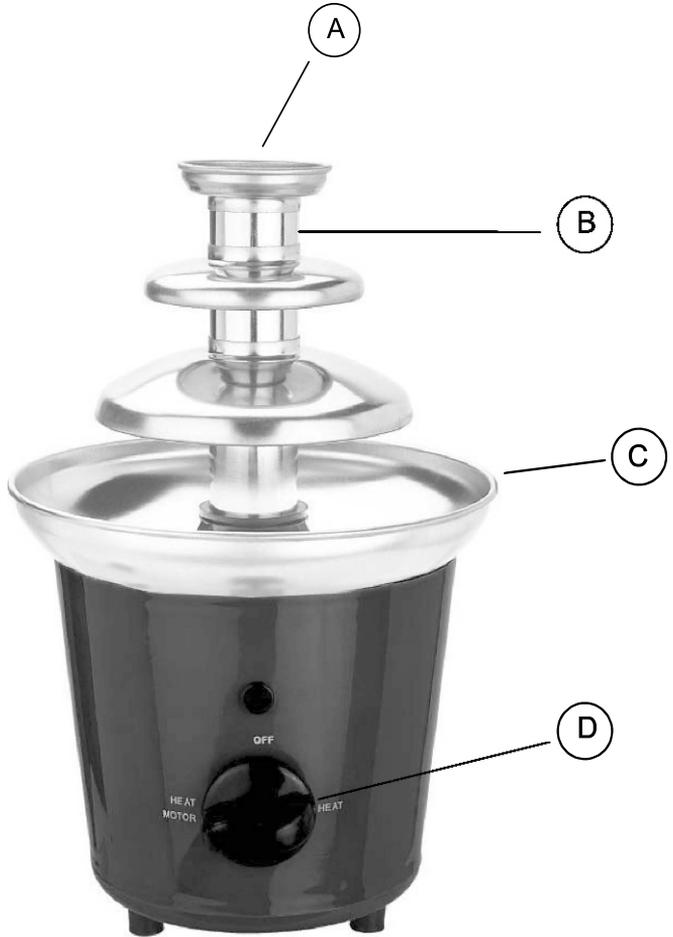
17. The manufacturer is not responsible for any eventual damages caused by improper or faulty use
18. The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance.
19. DO NOT pull the cable on the appliance when it is still warm.
20. DO NOT touch hot surfaces; only use the knobs when the unit is turned on.
21. The unit must be level in order to operate properly.
22. Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surfaces.

WARNING!

This appliance becomes hot during operation. Handle with care so you do not burn yourself.

Never put flammable objects on or near the appliance as they could catch fire.

PARTS LIST



- A. Plastic screw**
- B. Three stainless steel tower**
- C. Base and Bowl**
- D. Operating Switch**

GETTING STARTED

The CHOCOLATE FOUNTAIN requires little assembly and is easy to use. It comes in three separate parts: a base and bowl, a three stainless steel tower and a plastic screw, which rotates the tower and moves the chocolate from the base to the top of the tower.

Before first use

- ✧ Remove all packaging materials. Wipe out the base bowl with a warm, damp cloth and dry it thoroughly. Wash the plastic screw and the stainless steel tower in warm, soapy water, rinse and when dry.
- ✧ After cleaning, return the plastic screw to the base: align the groove on the bottom of the screw with the motor base pin and push it securely in place. Then fit the tower over of the plastic screw, making sure it fits properly over the three posts in the base.

Caution: Make sure the appliance is switched off and disconnected from the power supply during assembly and disassembly.

OPERATION INSTRUCTIONS

Once you have chosen your chocolate, follow the instructions below:

1. Find a stable, level surface near an electrical outlet before starting. It is important for the unit to be level to create the desired flowing effect.
2. Plug in the unit and check that it works. Turn the switch to the HEAT MOTOR position, the plastic screw should start turning and the heater should start warming the base. Once this is done, return the switch to the OFF position.
3. Melt your chocolate, prepare a chocolate fondue mixture in a microwave oven or on the stove top. See page 10 for some recipe suggestions.
4. Turn the switch on the chocolate fountain to the HEAT position for base to start warming up. The indicator light comes on. Heating the base for a few minutes is important so the chocolate will not set to the base.
5. Pour melted chocolate into the bowl at the base of the unit. Fill up to just below the rim. Turn the switch to the HEAT MOTOR position. Watch the chocolate get pulled up by the rotating plastic screw and then flow down the three fountain tiers.
6. Let the unit flow for two minutes, and then turn the motor off for 30 seconds to eliminate any air gap that could affect the smooth flow of chocolate. Make sure the unit is level before turning the motor back on.
7. If the flow is not good, add two tablespoons of Canola or Vegetable oil to thin the chocolate slightly. You should now have a nicely cascading chocolate fountain.

WARNING:

- ✦ **Never add hard chocolate pieces to a fountain while the motor is running. Only use melted, smooth chocolate.**
- ✦ **Never add cold liquid to the chocolate, as it may stop the flow of chocolate. Only add warmed fluids.**
- ✦ **Always check to make sure no chunks of food are in the base, as it may clog the flow of chocolate. Remove them with a spoon.**
- ✦ **This appliance becomes hot during operation. Handle with care so you do not burn yourself**

OPERATION INSTRUCTIONS (CONT.)

Your unit will work with any chocolate. However, the best chocolate to use is chocolate that is high in cocoa butter, such as pure Belgian chocolate.

Chocolate low in cocoa butter, will need oil to make it flow properly. The types of oil you can use are:

- Canola oil
- Vegetable oil

CLEANING AND CARE

1. Make sure the unit is disconnected from the power supply and has sufficiently cooled down before cleaning.
2. Remove the plastic screw and stainless steel tower and wipe off any remaining chocolate with a paper towel. Soak both parts in warm, soapy water, wash, rinse and then dry them thoroughly.
3. Do not pour excess or leftover chocolate down the drain. Pour leftovers into a plastic bag or disposable container and then put it in the garbage.
4. Carefully pour out as much remaining chocolate from the base bowl as possible. Use a damp sponge, cloth or paper towel to do this. Then clean the outside of the unit and wipe it dry with a non-abrasive cloth. To prevent damage to the appliance do not use alkaline cleaning agents when cleaning.

WARNING!

To protect against fire and electric shock, do not immerse the base, cord or plug in water or other liquid.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE / REMEDY
Chocolate is dripping, not flowing. Chocolate is flowing unevenly, but not sheeting.	Chocolate is too thick. Thin with vegetable oil. Unit is not LEVEL. Level the unit. So that chocolate is evenly distributed around the tower to ensure proper sheeting.
Flow is intermittent, interrupted not flowing properly.	Check for chunks of food in the base that may be clogging the chocolate flow to base of tower. Remove any chunks found.

TECHNICAL SPECIFICATION

Model	SBL-811
Power Consumption	32 Watts
Rated Voltage	220-240VAC 50Hz

RECIPE SUGGESTIONS

Basic chocolate fondue

Ingredients

- 3 cups* Chocolate chips
- ¾ cup* Oil (canola or vegetable)
- Chocolate varies in quality; you may need to adjust quantities to ensure proper flow.

Method

In the microwave: In a microwave safe bowl, combine chocolate chips and oil and heat in a microwave oven for three minutes. Stir until all chips are melted and the mixture is rich and smooth. If necessary, microwave for another one to two minutes.

On the stovetop: Melt the chocolate chips in a heat proof bowl over a saucepan of simmering water, stirring until all chips are melted and the mixture is rich and smooth.

Easy chocolate fondue

Ingredients

- 3 cups Semisweet chocolate chips, finely chopped
- 1¼ cups Evaporated milk
- ¼ cup Sugar
- 2 tbs Vanilla extract
- 1 tbs Fruit flavoured liqueur

Method

Place ingredients in a saucepan, cook over low heat, stirring well. Whisk until all ingredients are well combined and completely dissolved and the sauce has a smooth consistency.

Keep warm.



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Warranty

We pride ourselves on producing a range of quality home appliances that are both packed with features and completely reliable. We are so confident in our products, we back them up with a 1 year warranty. Now you too can relax knowing that you are covered.

Customer Helpline NZ:0800 422 274
This Product is covered a 1 year warranty when accompanied by proof of purchase.

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