

**HEAT
& EAT**

Fun
for all
occasions

Ideal for
dipping your
favourite treats

Easy
to use

Simply delicious

Easy to use

CHOCOLATE FOUNTAIN

with serving tray

Image for illustration purpose only. Product may vary from that shown.

SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE AND RETAIN FOR FUTURE REFERENCE. IF YOU PASS THIS APPLIANCE ONTO ANOTHER PERSON, ENSURE THAT YOU ALSO PASS THESE INSTRUCTIONS TOO.

- This product has been designed and manufactured to meet British and European safety standards, but like any electrical equipment, care must be taken if you are to obtain the best results, and safety is to be assured.
- Never leave the appliance unattended when in use or when plugged into an outlet.
- Only place intended ingredients into the base of the bowl.
- Do not use near water.
- Do not touch the appliance with your fingers while the machine is on or hot.
- Unplug the appliance from the power mains when not in use and when cleaning.
- Do not operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
- Do not put the power base in dishwasher or water.
- Do not immerse cord, plug or any part of the base in water or other liquids.
- This appliance is not a toy.
- This 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 instruction concerning use of the appliance by a person responsible for their safety.
- Children from 8 years above and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance if they are given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Cleaning and user maintenance should not be done by children, unless they are older than 8 and supervised.
- Close supervision is necessary when the appliance is in used by or near children.
- The manufacturer does not recommend using accessory attachments. Use of attachments may cause injury.
- Do not let the cord touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- This appliance is intended for household use only. DO NOT use outdoors.
- Never touch moving parts.
- Do not attempt to move the appliance during use.
- Always use the appliance on a dry, level and heat-resistant surface.
- The appliance must be placed on a level surface in order for it to operate properly.
- Do not use this appliance other than for its intended use.
- Do not assemble the shaft or tower while the motor is running. Make sure appliance is unplugged before assembling.
- Do not heat chocolate over 40°C as warping of the tower may occur.
- Heating element will get hot. Avoid contact until fully cooled.
- A short power supply cord is provided to reduce risk resulting from becoming entangled or tripping over a long cord.
- Use of extension cord with the appliance is not recommended.
- Keep hands and foreign objects out of the appliance while it is running. Regularly check the bowl to make sure that it is clear of chunks of fruit, etc. as this will clog the base of the tower and the chocolate will not flow properly.



CAUTION
HOT SURFACE!

DO NOT TOUCH HOT SURFACES WHEN USING THIS APPLIANCE. THIS APPLIANCE GENERATES HEAT AND STEAM DURING USE. PROPER PRECAUTIONS MUST BE TAKEN TO PREVENT THE RISK OF BURNS, FIRES OR OTHER INJURY TO PERSONS OR DAMAGE TO PROPERTY.

GETTING STARTED

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and store for future reference.

Clean the plastic exterior with a soft, damp cloth and then thoroughly dry.

IN THE BOX

Power base

Shaft

Fountain Tiers

2 part serving trays

Instruction Manual

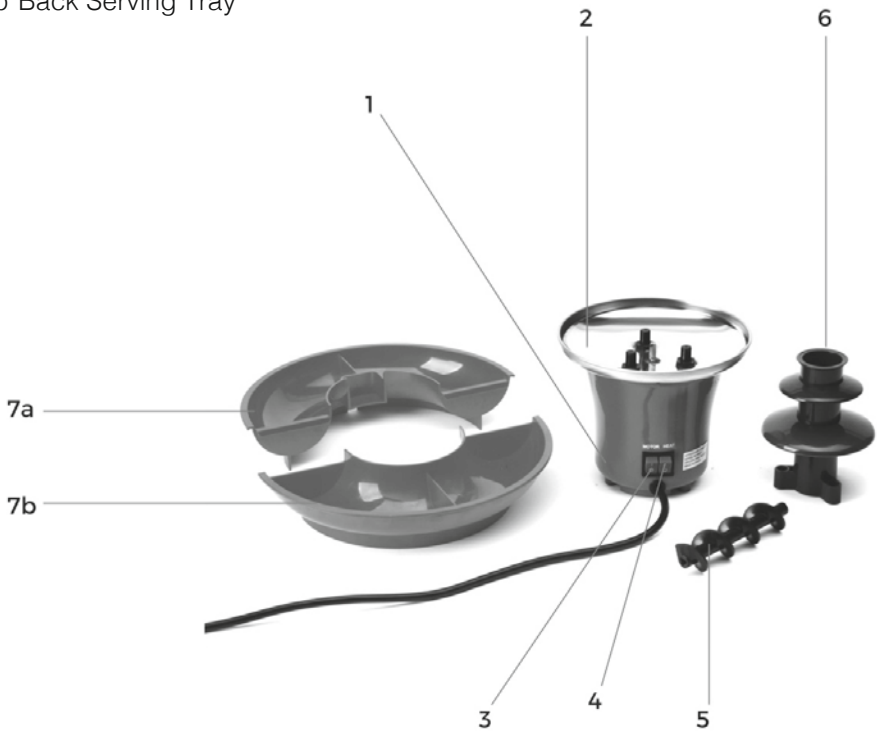
CARE AND MAINTENANCE

- Before attempting any cleaning or maintenance, unplug the appliance from the mains power supply and check that it is fully cooled.
- NOTE: The appliance should be cleaned after every use.
- NOTE: DO NOT POUR OUT EXCESS OR LEFTOVER CHOCOLATE FROM THE BOWL DOWN ANY DRAIN AS THIS WILL CLOG THE DRAIN. POUR INTO A PLASTIC BAG OR DISPOSABLE CONTAINER THEN PUT THIS INTO THE BIN.
- Wipe the appliance housing with a soft, damp cloth and dry thoroughly.
- Before first use and continuing after each use, be sure to wash the tiers and shaft and dry thoroughly. AVOID washing parts in the dishwasher.

- To make cleaning easy, carefully remove tiers and shaft and wipe off remaining chocolate with paper towels. Wash in warm soapy water, rinse and dry.
- Carefully pour out as much remaining chocolate from the bowl as possible. Then, wipe with a damp cloth/sponge. Then dry with a non-abrasive towel.
- Do not immerse the power base in water or any other liquid.
- Never use harsh or abrasive cleaning detergents to clean the appliance or its accessories.
- After cleaning, return shaft to base. Make sure the shaft is securely in place by aligning the hole of the shaft to the pin on the power base. Then place the tiers on top of shaft by putting the shaft through the hole in the middle of the tiers. Do not attempt to place shaft or tiers onto base or remove the base while the motor is running.

DESCRIPTION OF PARTS

- 1 Power Base
- 2 Heating Plate
- 3 Motor Switch
- 4 Heat Switch
- 5 Shaft
- 6 Fountain Tower Assembly
- 7a Front Serving Tray
- 7b Back Serving Tray



ASSEMBLY

1. To assemble the chocolate fountain, Insert the fountain tower over the prongs on the power base on the heating plate. Then insert the shaft into the centre of the fountain tower.



2. To secure the serving tray around the fountain, place the front tray at the front of the appliance allowing access to the controls and the back section of the tray behind the appliance. These secure together by lifting the front and slotting it over the back tray. Ensure the power cord fits into the small cut out in the base of the front tray to enable the front and back trays to be securely fitted together.



INSTRUCTIONS FOR USE

NOTE: When using the appliance for the first time, a slight smoke or odour may emit. This is normal and will soon subside. Allow for sufficient ventilation around the appliance.

1. Place the appliance on a stable, level and heat-resistant surface. Plug the cord into a suitable power mains. The appliance must be level to operate correctly and to achieve a good cascading flowing effect.
2. Press the HEAT switch ON and allow the appliance to warm up for 3-5 minutes before adding melted chocolate.
3. While the appliance is warming up, grab a microwaveable bowl. Fill the bowl with approx. 300 grams of chocolate chips and approx. 1 tablespoon of vegetable oil. Keep oil nearby in case you may need to add more to ensure proper flow. If you are using Belgian chocolate, you do not need to add oil.
4. Place it in the microwave and heat for 1-2 minutes. Do not heat at full power, use the 50% or medium power setting. Remove and stir the chocolate. If necessary, continue to warm chocolate in microwave until melting is complete. Chocolate needs to be completely melted and of a thin consistency to allow proper flow. Use a large spoon to test the consistency of the chocolate. If it drips too thickly from the spoon add more oil to the mixture. Alternatively, you can melt the chocolate in a saucepan.

CAUTION: Chocolate burns very easily. Keep an eye on the chocolate when melting.

5. Once the chocolate is completely melted and of flowing consistency, press the MOTOR switch ON so the motor and heater are working at the same time. Carefully pour the melted chocolate into the heating plate at the base of the tower. The melted chocolate should be drawn under the tiers and flow from the top to produce a cascading effect.

NOTE: Never add cool or cold liquids to the melted chocolate in the fountain as this will stop the flow.

WARNING: Be careful not to drop food into the fountain as this can clog the flow of chocolate.

RECIPES

For the best results, chocolate should contain 60% cocoa. Any higher percentage of cocoa will require the addition of vegetable oil to thin out the mixture.

- Belgian chocolate is the best chocolate to use for the fountain. This melts very easily at a low temperature which means the sugar it contains won't burn. You can also use dark or milk chocolate with a high cocoa content or chocolate that is specially intended for chocolate fountains. They have a higher cocoa butter content, which ensures the right consistency.
- DO NOT use chocolate from the confectionary aisle. This type of chocolate has a much thicker and stickier consistency and may burn.

Enhance the flavour of your chocolate using liqueurs. Try these delectable chocolate creations:

Orange Chocolate	Orange liqueur or Orange Concentrate
Hazelnut Chocolate	Hazelnut liqueur
Coffee Chocolate	Amaretto
Mint Chocolate	Crème de Menthe
Chocolate Macaroon	Crème de coconut
Chocolate Liqueur	Any brand of chocolate liqueur

To burn the alcohol off the liqueur:

- Prior to mixing the liqueur with the chocolate, measure ¼ cup of liqueur (more or less depending on taste) and pour into a small cooking pot.
- Cook the liqueur on the stove top and bring to boil.
- Mix the liqueur with choice of chocolate before adding to the HEAT & EAT chocolate fountain.

You can also try cheese to create a cheese fondue fountain! Dip breads, prawns, crackers and pretzels – use your imagination! In order to use cheese, just prepare the cheese as you would for a regular fondue pot by diluting it with white wine or cream to keep make it more of a liquid, enabling it to flow through the tower. Powdered cheese may be used as well.

SUGGESTIONS FOR DIPPING

SWEET TREATS	FRESH FRUIT	DRIED FRUIT	FROZEN FRUIT
Marshmallows	Strawberries	Apricots	Bananas
Pretzels	Bananas	Dates	Strawberries
Rice cakes	Pineapple	Figs	Cherries
Biscotti	Seedless grapes	Apples	
Macaroons	Pears	Raisins	
Sponge cake	Orange segments	Cranberries	
Meringue	Apples		
Waffle pieces	Mango		
Cookies/biscuits	Blueberries		

HINTS & TIPS

- If chocolate begins to drip instead of flow down the tiers, the chocolate is too thick. Thin the chocolate by adding vegetable oil. Also make sure that the appliance is on a level surface.
- If the chocolate is flowing unevenly, the appliance is not level. Make sure that the appliance is on a level surface so that the chocolate is evenly distributed.
- If the flow is intermittent, interrupted or not flowing properly, check to see if there are chunks of food in the bowl of the base that may be clogging the chocolate flow.
- Do not add cool or cold liquid to the fountain as this will stop the flow of the fountain.
- Do not dip foods that crumble easily such as biscuits, as they may clog up the appliance
- Do not dip wet fruits, as any liquid will cause the chocolate to seize and slow or stop the flow.
- Ask your guests not to dip their fingers into the appliance as this may contaminate it for other users.

ELECTRICAL INFORMATION

(Fixed Mains Plug Only)

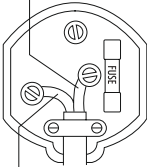
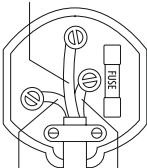
The mains lead supplied with this product is fitted with a BS1363/A plug. If it is not suitable for your supply sockets it must be replaced with an appropriate plug.

If the plug becomes damaged and/or needs to be replaced, please follow the wiring instructions below. The plug removed must be disposed of immediately. It must not be plugged into a socket supply as this will be an electrical hazard.

If the fuse needs to be replaced it needs to be the same rating and ASTA approved to BS1362. If the plug is changed, a fuse of the appropriate rating must be fitted in the plug, adaptor or at the distribution board. If the fuse in a moulded plug is replaced, the fuse cover must be refitted before the application can be used.

WIRING INSTRUCTIONS

The supply cable will either be a 2-core or 3-core. Follow the appropriate wiring instructions shown. In both cases ensure that the outer sheath of the cable is held firmly in place by the cable clamp.

2-CORE PLUG WARNING: Do not connect either wire to the earth terminal. This symbol indicates that this 2-core appliance is Class II and does not require an earth connection. The wire coloured blue must be connected to the terminal marked with the letter N or coloured black. The wire coloured brown must be connected to the terminal marked with the letter L or coloured red.	Live (Brown)  Neutral (Blue)
3-CORE PLUG WARNING: This appliance must be earthed. The wire coloured green and yellow must be connected to the terminal marked with the letter E, or by the earth symbol, or coloured green or green and yellow. The wire coloured blue must be connected to the terminal marked with the letter N or coloured black. The wire coloured brown must be connected to the terminal marked with the letter L or coloured red.	Earth (Green & Yellow)  Neutral (Blue) Live (Brown)

STORAGE

Ensure that the appliance is cool, clean, and dry.

Never store the appliance whilst it is wet.

Never wrap the cord tightly around the appliance; wrap it loosely to avoid causing damage.

Store in a cool, dry place.

TECHNICAL SPECIFICATION

Model Number: 423609

Power Input: 220V-240V 50Hz

Power Output: 20-26W

This appliance complies with the below listed UK Directives

Electromagnetic Compatibility Regulations 2016

Electrical Equipment (Safety) Regulations 2016

Ecodesign for Energy-Related Products Regulations 2010

The Materials and Articles in Contact with Food (England) Regulations 2012

The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012

The complete declaration of conformity is available upon request for relevant enquiries

GUARANTEE

We hope you enjoy your product for many years.

This product is guaranteed for 12 months from the date of purchase.

If any defect arises due to faulty materials or workmanship, the faulty product must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

The following conditions apply:

- The product must be returned to the retailer with proof of purchase or receipt.
- The product must be installed and used in accordance with the instructions contained within the instruction manual.
- The product must be used solely for domestic purposes.
- This guarantee does not cover wear and tear, damage, misuse or consumable parts.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexperienced repair.
- The manufacturer disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to, and does not diminish, your statutory or legal rights.



Information on Waste Disposal for Consumers of Electrical & Electronic Equipment

This mark on a product and/or accompanying documents indicates that when it is to be disposed of, it must be treated as Waste Electrical & Electronic Equipment (WEEE).

Any WEEE marked waste products must not be mixed with general household waste, but kept separate for the treatment, recovery and recycling of the materials used.

For proper treatment, recovery and recycling; please take all WEEE marked waste to your Local Authority Civic waste site, where it will be accepted free of charge.

If all consumers dispose of Waste Electrical & Electronic Equipment correctly, they will be helping to save valuable resources and preventing any potential negative effects upon human health and the environment, of any hazardous materials that the waste may contain.



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B&M Retail Ltd
The Vault, Dakota Drive,
Estuary Commerce Park,
Speke, Liverpool, L24 8RJ, UK

B&M France SAS
8 Rue du Bois Joli,
63800 Cournon-d'Auvergne,
France

Made in China.