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DIP AND SHARE CHOCOLATE FOUNTAIN

Instruction Manual

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Please retain instructions for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

of children.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning, or if the appliance has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm. Keep the appliance and its power supply cord out of the reach

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances. Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance. Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not place boiling water or very hot liquid in the appliance.

Do not touch any moving parts on this appliance during use, as this could cause injury.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that

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supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.



Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the Chocolate Fountain from the mains power supply and check that it has fully cooled.

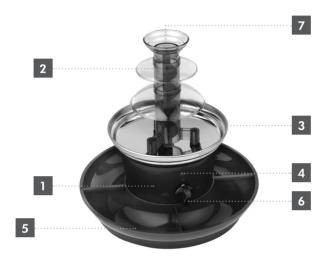
Clean the 3-tier tower section, tray and the auger of the Chocolate Fountain thoroughly in warm, soapy water and dry thoroughly.

Never clean the 3-tier tower section, tray or auger in a dishwasher.

Do not immerse the Chocolate Fountain base in water or any other liquid; clean it with a damp cloth and dry thoroughly.

Caution: Never pour excess chocolate down the sink as melted chocolate solidifies when it cools and could block the drain.

Description of Parts



- 1. Chocolate Fountain base
- 2. 3-tier tower section
- 3. Stainless steel chocolate bowl
- 4. On/off indicator light

- 5. Tray
- 6. Control dial
- 7. Auger

Instructions for Use

Before First Use

STEP 1: Before connecting to the mains power supply, wipe the Chocolate Fountain base with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the tower and the auger in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the Chocolate Fountain in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the Chocolate Fountain or its accessories, as this could cause damage.

Assembling the Chocolate Fountain

STEP 1: Place the Chocolate Fountain onto a stable, heat-resistant surface, at a height that is comfortable for the user; this ensures a smooth flow of chocolate. **STEP 2:** In the centre of the Chocolate Fountain base bowl there are three locating pins for the 3-tier tower section and a triangular motor spindle for the auger.

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Position the 3-tier tower section on the locating pins in the base. Add the bottom 2 tiers first to build the tower.

STEP 3: When the 3-tier tower section is in place, pass the auger down through the top of the 3-tier tower section with the triangular locating slot facing downwards.

STEP 4: Rotate the auger back and forth slightly, until it drops into place over the motor spindle. Fit the top tier onto the 3-tier tower section.

STEP 5: Check that the control dial is set to the 'Off' position and then plug in and switch on the Chocolate Fountain at the mains power supply.

STEP 6: Turn the control dial to the 'Heat/Motor' position to check that the auger is spinning freely.

STEP 7: Fit the tray around the base of the chocolate fountain, there is a gap in the tray for the wire.

STEP 8: Switch off the Chocolate Fountain and unplug it from the mains power supply.

Selecting the Chocolate

The Chocolate Fountain will work with most types of chocolate, especially those with a high cocoa solid content. Chocolate such as Belgian or Couverture requires little or no additional oil.

Milk and dark chocolate will work well but you should thin it by adding some light vegetable or sunflower oil. This will not alter the flavour, as it is fairly tasteless when mixed with chocolate.

Add approx. 400 g-500 g chocolate and 200 ml oil, if required.

Melting the Chocolate

In the Microwave

STEP 1: Put approx. 400 g–500 g chopped or grated chocolate into a microwaveable bowl.

STEP 2: Place the bowl into the microwave for 2–3 minutes, depending upon the wattage of the microwave.

STEP 3: Check the chocolate frequently as it can burn easily. The chocolate may require stirring during the melting process.

STEP 4: Stir in approx. 200 ml vegetable or sunflower oil (if required) and mix thoroughly until the chocolate is a smooth consistency.

On the Hob

STEP 1: Place 400 g–500 g chopped or grated chocolate into a small, heatproof bowl or saucepan.

STEP 2: Fill a larger pan with water and bring it to the boil. When the water has boiled, turn off the heat.

STEP 3: Place the bowl of chocolate over the hot water and stir carefully until it has fully melted. Add in approx. 200 ml vegetable or sunflower oil (if required) and mix thoroughly until the chocolate is a smooth consistency.

In the Chocolate Fountain Base

Chocolate can be melted in the base of the fountain by adding approx.

400 g–500 g chopped or grated chocolate to the bowl until it is approx. $\frac{3}{4}$ full.

STEP 1: Turn the control dial to the 'Heat/Motor' position and wait approx. one hour for the chocolate to melt, stirring occasionally.

STEP 2: Do not leave the Chocolate Fountain unattended when it is in use, as chocolate can burn easily.

STEP 3: Stir in approx. 200 ml vegetable or sunflower oil (if required) and mix thoroughly until the chocolate is a smooth consistency.

Using the Chocolate Fountain

STEP 1: Assemble the Chocolate Fountain as described in the section entitled 'Assembling the Chocolate Fountain', placing it securely on a level, stable, heat-resistant surface.

STEP 2: Turn the control dial to the 'Heat/Motor' position and allow the Chocolate Fountain to warm up for approx. 3–4 minutes.

STEP 3: Add the melted chocolate from either the microwave, the hob or melt it in the Chocolate Fountain base. Fill to just below the rim, taking care not to overfill. The melted chocolate will be drawn up to the top of Chocolate Fountain by the rotating auger and flow over the 3-tier tower section.

STEP 4: If the chocolate is too thick to flow smoothly, add a little more oil.

STEP 5: Once the chocolate is cascading smoothly, food can be dipped into the melted chocolate.

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Troubleshooting

Problem	Cause
There is an uneven flow of chocolate.	The Chocolate Fountain base is not level. The chocolate is not evenly distributed in the bowl.
There is an intermittent flow of chocolate.	Check for blockages at the base of the 3-tier tower.
There is a slow flow of chocolate.	There may be an air bubble in the auger; stop and restart the motor.
The chocolate is dripping rather than flowing.	The Chocolate Fountain base is not level. The chocolate is too thick. There isn't enough chocolate in the bowl.
The chocolate is very thick.	More oil is needed to reduce the thickness.
The chocolate is lumpy.	The chocolate is either burnt or has been overheated.

Storage

Check that the Chocolate Fountain is cool, clean and dry before storing in a cool, dry place.

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

Specifications

Product Code: EK3428PPRI Input: 220–240 V \sim 50 Hz

Output: 70-90 W

Connection to the Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

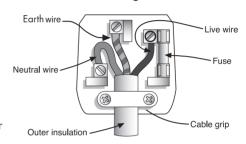
Brown Live (L)

Green/Yellow Earth (\\_)

FOR UK USE ONLY – Plug fitting details

(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked N or coloured **BLACK**.



The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked L or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter E or marked $\frac{1}{4}$.

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal $(\frac{1}{=})$.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.progresscookshop.com**.

Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee. Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



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*To be eligible for the extended guarantee, go to https://guarantee.upgs.com/progress/ and register your product within 30 days of purchase.

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