

Assembly & Operating Instructions for the Montezuma Chocolate Fountain

1. Slide the cylinder into the 4 prongs located in the center of the bowl.
2. Attach the black plastic stabilizer to the top of the auger around the knob. (See Photo 2.1)
3. Slide the auger with the attached stabilizer into the cylinder.
 - (a) After the auger has reached the bottom it may be resting on the square or round spindle. Rotate the auger until you feel it “click” and drop into place over the spindle.
4. Slide the tiers onto the cylinder starting with the widest tier (Part A) and ending with the narrowest tier (Part D). (See Photo 2.2 & 2.4) Slide the crown onto the cylinder to conclude the assembly process.
5. Turn temperature dial to PREHEAT
6. Microwave chocolate in bag on half power for 2 minutes, until chocolate is completely melted.
6. Add chocolate to fountain. Start with 12 lbs.
7. After 15 minutes, turn control to ON.

Quick Cleaning Procedure

1. Using a spatula, start at the top tier and scrape the excess chocolate from each tier.
2. Once the excess chocolate has been removed, slide each of the tiers up and off of the cylinder.
3. Using a damp sponge with soap and hot water, remove the remaining chocolate from the tier.
4. Remove the auger and the stabilizer and remove the excess chocolate, than clean with sponge and hot water.
5. Remove and wipe off cylinder.
6. Wipe out bowl.

Do Not submerge basin in water

Minimum pounds of chocolate: 12 lbs.

Maximum pounds of chocolate: 20 lbs.

Serves: approx. 250

Melting Temperatures

Chocolate	Bowl Heat Setting	Fixed Basin Temperature	Approximate Melting Time (min)
Dark	10	250°	45
Milk	7	176°	60
White	7	158°	60