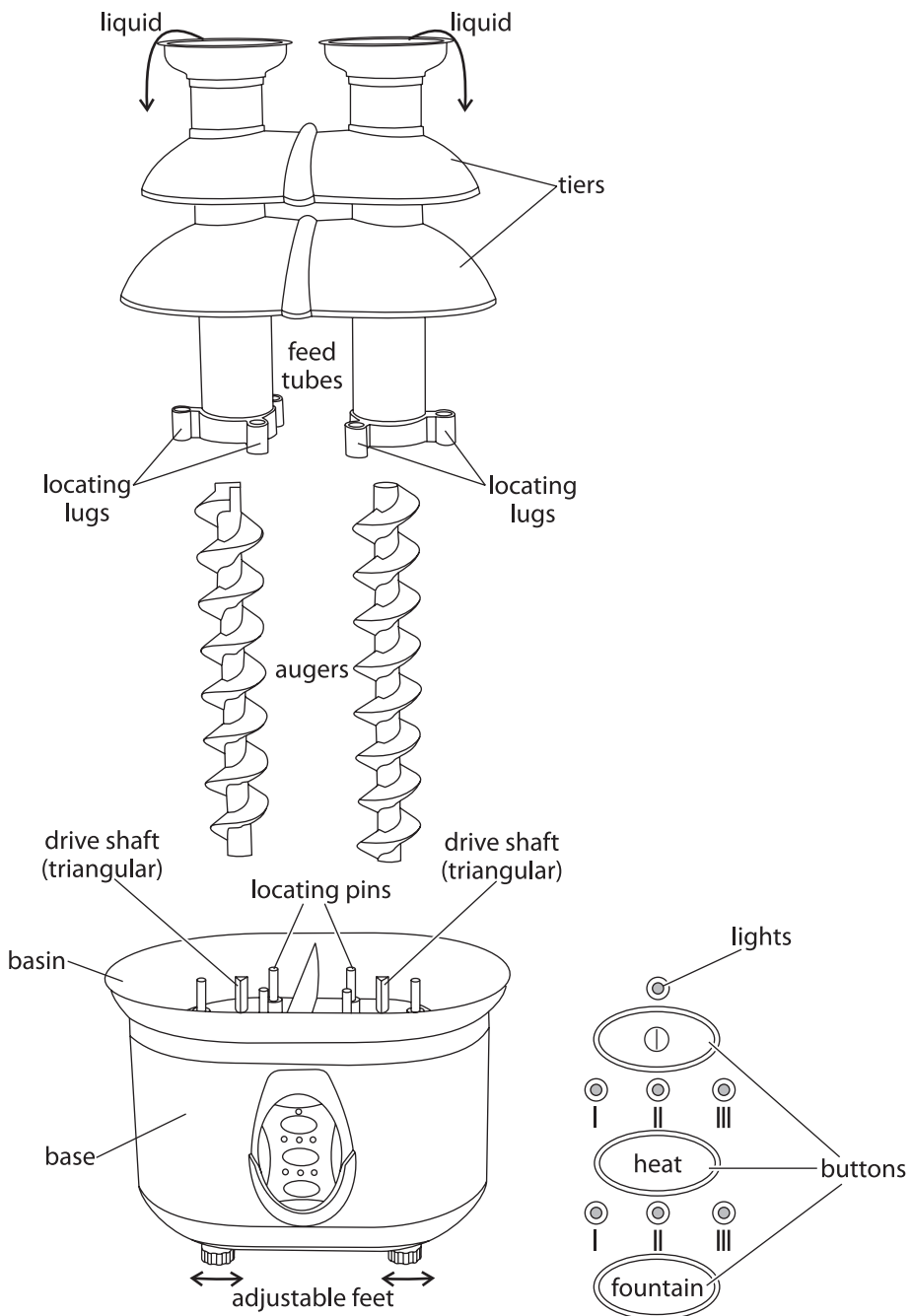


by Russell Hobbs

Temptations




instructions



Read the instructions and keep them safe. Pass them on if you pass the appliance on. Remove all packaging, but keep it till you're satisfied the appliance works.

important safeguards

Follow basic safety precautions, including:

- 1 The appliance must only be used by or under the supervision of a responsible adult.
- 2 Don't put the base in liquid, don't use the chocolate fountain in a bathroom, near water, or outdoors. 
- 3 The chocolate is heated to around 50°C – don't let it come in contact with skin. Use skewers, forks, tong, etc. for dipping – **not fingers**.
- 4 Sit the chocolate fountain on a stable, level, heat-resistant surface, at least 75cm above the floor, and leave at least 50mm clear space all round it.
- 5 This appliance must not be operated by an external timer or remote control system.
- 6 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 7 Keep the chocolate fountain and the cable away from hotplates, hobs or burners.
- 8 Unplug the chocolate fountain when not in use, before moving and before cleaning, let it cool before moving and cleaning.
- 9 Attach the cable to the appliance before plugging it into the power socket, and unplug the cable from the power socket before removing it from the appliance
- 10 Don't use the chocolate fountain for any purpose other than those described in these instructions.
- 11 Don't use the appliance if it's damaged or malfunctions.
- 12 If the cable is damaged, replace it only with a cable supplied by us, to avoid hazard.

household use only

before using for the first time

Turn to "care and maintenance" on page 5, and clean the chocolate fountain, to remove manufacturing residues, dust, etc.

how it works

- Put a mixture of melted chocolate and cooking oil into the heated basin on top of the base (e.g. white chocolate on the left side, dark chocolate on the right).
- The augers pull the chocolate mixtures up the feed tubes, push them out the top, and they cascade over the tiers, back into the basin.
- Put a strawberry (or something equally tasty) on the end of a skewer, hold the fruit in the chocolate flow, and turn it, to coat it all over.
- Now put just the end of it into the flow at the other side – you've got a strawberry coated in dark chocolate with a white chocolate end.
- Pass it to someone who doesn't mind putting on weight.
- Alternatively, pretend that the healthy bits in the fruit exactly counterbalance the unhealthy bits in the chocolate and oil, and eat it yourself.

setting up

- 1 Sit the chocolate fountain on a stable, level, heat-resistant surface, at least 75cm above the floor, and leave at least 50mm clear space all round it.
- 2 Turn the adjustable feet at the front of the base, to level the base. If it's not level, the chocolate won't flow evenly, and what's worse, the flow from one side will mix with the other side of the basin.

- 3 Fit the augers over the drive shafts in the basin. The drive shafts are triangular in section, as is the hole in the bottom of each auger .
- 4 Lower the tubes and tiers over the augers, till the locating lugs at the bottom of the tubes fit snugly over the locating pins in the base. The gaps between the basin and the bottom of the tubes allows the chocolate to flow up the tubes.
- 5 Fit the cable to the inlet on the rear of the base, then plug it into the power socket (switch the socket on, if it's switchable).

oven gloves

Everything is likely to be fairly hot, so use oven gloves – a folded tea towel will do, but it can be a bit awkward to use – a good pair of oven gloves is best.

melting the chocolate


You'll need 900g of chocolate for each side of the machine. Break the chocolate into smallish bits, and put it in a heatproof and/or microwave-proof bowl big enough so the chocolate only half fills it.

- a) Put the bowl in a microwave oven, microwave on full power for 1 minute, then remove from the microwave and stir. Repeat, till the chocolate has fully melted.
 - b) Sit the bowl in a pan of hot (not boiling) water, over a lowish heat, and stir till the chocolate has fully melted.
- ✳ There mustn't be any lumps, or the chocolate won't flow properly.
- c) Now do the same for the other side of the machine, with another kind of chocolate.

adding the oil

- Ideally, you need just enough oil to make the mixture runny enough to flow evenly over the fountain, but thick enough to coat the fruit (or whatever you're coating).
- The oil should be as bland and tasteless as possible – the taste is meant to come from the chocolate.
- This depends entirely on the chocolate and the oil, so we can't give you more than the broadest guidelines. Experiment with different chocolates and oils – keep notes.
- We suggest you use one part oil to three parts chocolate, by volume, but keep a little of the oil back, just in case.
- Stir the oil into the chocolate a bit at a time.
- If you're cooking on the hob, do this in the bowl used to melt the chocolate, over the same pan of hot water.
- If you're using a microwave oven, you may have to return the mixture to the microwave to warm it up – heat it for no more than 30 seconds at a time, and stir vigorously after heating.

switch on

- Press and release the  button, to turn the machine on. The top light will come on.
- Press and release the **heat** button till the **II** light above the button comes on, and leave the base to warm up (5 minutes).

fountainneering

- Tip one type of chocolate/oil mixture into one side of the basin on the base of the chocolate fountain.
- Tip the other type of chocolate/oil mixture into the other side of the basin.
- Press and release the **fountain** button till the **III** light above the button comes on.

- Watch the flow, adjust it with the **fountain** button.
- If it's a bit sluggish, mix a little more oil into the basin, and let the fountain circulate the added oil for a bit, to ensure it's fully mixed through.
- If the flow is off centre, adjust the feet at the front of the base to centre it.
- When it's flowing nicely, call in the family, give them a skewer each, and start coating.
- Whatever you're coating should be fairly dry. Water and juices harden chocolate.
- You can coat whole small fruit like strawberries, or cubes cut from larger fruit, bread, cake, cheese, marshmallows, rhubarb – anything you think might go with chocolate.
- If you're going to coat something in both types of chocolate, check that the first layer is firm(ish) before you hold put it under the other side of the fountain.
- Inevitably, someone will wash a lump of dark chocolate off their fruit and into the white chocolate side of the basin. Don't let it be you.

advanced fountaineering

On the opposite page, we said to use bland, tasteless oil. Once you've used the chocolate fountain a few times, when you've got the hang of it, and discovered the taste of different kinds of chocolate, you might like to experiment a bit.

flavoured oils

You could try adding a little of the many flavoured oils available, though you'll need to take care with the quantities. Underdone can be corrected by adding a little more, overdone can only be corrected by emptying the fountain and melting more chocolate.

flavoured spirits

Many spirits, such as Gran Marnier, Kahlúa, Tia Maria, Crème de Menthe, Rum, Brandy, go well with chocolate. Be careful, as these are all water based, and water will tend to harden the chocolate, but 2-3 teaspoons, well mixed, shouldn't cause a problem.

If you're worried about the alcohol, heat the spirits in a pan first. The alcohol will boil off at about 80°C. Let the residue cool before adding to the chocolate/oil mixture.

artificial flavourings

These tend to be highly concentrated, so you should take even more care with them. Measure by the drop, rather than by the teaspoon.

research fountaineering

What's the difference between chocolate from a chocolate fountain and cheese from a fondue maker?

OK – Apart from the taste, what's the difference between chocolate from a chocolate fountain and cheese from a fondue maker?

Could you mix melted cheese and wine together and get the same degree of runniness you need for the chocolate fountain?

If the answer is "yes!", then you've got yourself a fondue fountain.

How about a barbecue sauce fountain?

If you can make barbecue sauce to the same consistency, and dip pieces of cooked meat instead of strawberries or marshmallows ...

Come to think of it, what's wrong with strawberries and marshmallows in barbecue sauce? Go on, try it, just once. You may be surprised. You may even go back for more.

A sweet and sour sauce fountain? – dip cooked prawns, veg, rice balls.

If you think of anything else, keep notes on pages 6 and 7.

the heat button

The II setting is about right for chocolate. It represents a temperature of about 50°C. Try the I setting (about 30°C) for anything that's a bit too runny at II. You might prefer the III setting (about 70°C) for things like barbecue sauce.

caution 40-45°C is generally regarded as the level where heat changes to pain, so be careful what you stick in your mouth (or dribble on your skin)

care and maintenance

- 1 Switch off (press ①), unplug, and let the chocolate fountain cool.
- 2 Remove the tube, tiers, and auger before the chocolate gets too thick.
- 3 Wash them in warm soapy water, then dry. You can put them in a dishwasher, but we don't recommend this. The harsh environment may affect the surface finishes.
- 4 Tip the remaining chocolate and oil into a bowl for next time. Neither chocolate nor oil do well in the fridge, so you should take the mixture out and let it reach room temperature before reusing.
- 5 Clean the basin with kitchen towel, finish off with a damp cloth. Use a bit of kitchen paper moistened with a little cooking oil to remove stubborn stains.
- 6 Don't put the base in water or any other liquid.
- 7 Don't use harsh or abrasive cleaning agents or solvents.

notes

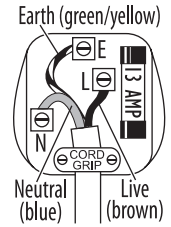
notes

connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, the blue wire to N, and the brown wire to L. Fit the cord grip.

If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



service

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer. If that doesn't solve the problem:

Pack carefully, with a note of your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to Customer Returns (address below right). They'll give you an estimate for inspection/repair.

Customer Service

(correspondence only)
Salton Europe Ltd
Failsworth
Manchester
M35 0HS

Customer Returns

Salton Europe Ltd
Heath Mill Road
Wombourne
Wolverhampton
WV5 8AQ

Customer Service (service@saltoneurope.com)
telephone 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Documentation, packaging, and product specifications may change without notice.



13524 double chocolate fountain addenda

on/off switch

We've been told (at the last minute, of course) to fit an on/off switch to the rear of the base (EC rules).

After you plug the chocolate fountain into the power socket, you must press | to switch it on.

When you're finished with it, you must press ○ to switch it off.

