



# **CHOCOLATE + CARAMEL FOUNTAIN**

**INSTRUCTION MANUAL**





## THE CHOCOLATE + CARAMEL FOUNTAIN

After many years of searching and testing, I am delighted to present to you, the Joe & Seph's Chocolate + Caramel Fountain.

Tried, tested, and approved by me, this fountain will allow you to perfectly coat your fruit, marshmallows, or popcorn, in a luxurious silky-smooth chocolate or caramel sauce.

All at the turn of a switch!

Designed for taste adventurers and party planners, use this Chocolate + Caramel Fountain to create the most decadent party ever. Get the party flowing with velvety chocolate or silky salted caramel.

Looking for a little flavour inspiration? Discover some of my favourite gourmet popcorn recipes at [joeandsephs.co.uk/recipes](http://joeandsephs.co.uk/recipes) and share your own creations @joeandseph    

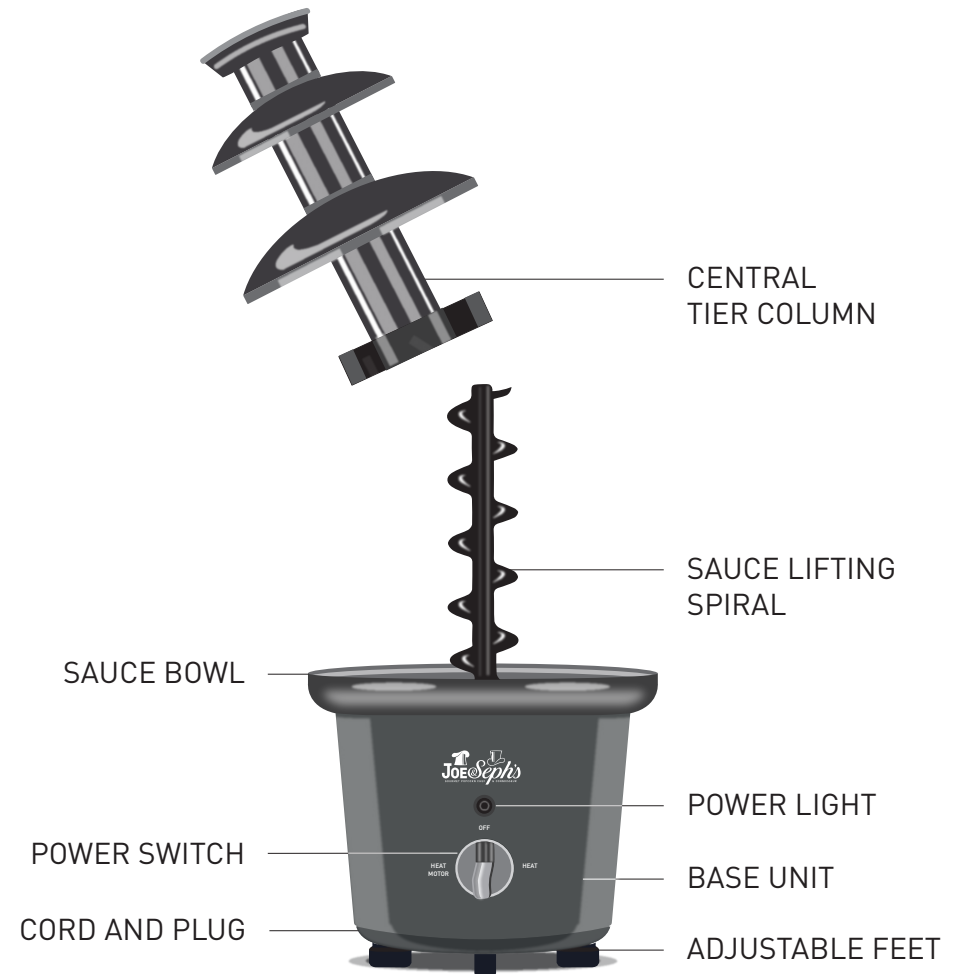
To get the most out of your Chocolate + Caramel Fountain, before getting started please take a few minutes to read this manual and keep it in a safe place for future reference.

*Joe*

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## KNOW YOUR CHOCOLATE + CARAMEL FOUNTAIN



## IMPORTANT SAFETY PRECAUTIONS

Carefully read all the instructions before using the Chocolate + Caramel Fountain and keep in a safe place for future reference. Also, when using the Chocolate + Caramel Fountain always follow the below safety precautions:

- ◇ You must be 14+ years old or more to use this appliance. Children below the age of 14 must be supervised at all times when using this appliance. Cleaning and user maintenance should not be done by children below the age of 14 unless they are supervised.
- ◇ Make sure your electricity supply matches the voltage shown on the appliance.
- ◇ Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- ◇ Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault, contact the Joe & Seph's customer team on 020 3697 0203.
- ◇ Do not use this appliance if the lead is damaged. Contact Joe & Seph's on 020 3697 0203.
- ◇ Always use the appliance on a dry, level, heat resistant surface.
- ◇ Unplug from the mains when not in use and before cleaning. To disconnect, turn the power switch to "off" and remove the plug from the mains socket.
- ◇ Do not use any accessories or attachments with this appliance other than those recommended by Joe & Seph's.
- ◇ To protect against fire, electric shock or personal injury, do not immerse cord, plug or base in water or other liquids.
- ◇ Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- ◇ For indoor use only.
- ◇ For domestic use only.
- ◇ This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- ◇ Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- ◇ To avoid injury or possible fire, do not cover the appliance when in use.
- ◇ Do not connect this appliance to an external timer or remote control system.
- ◇ An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- ◇ This appliance complies with the essential requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).

## IMPORTANT SAFETY PRECAUTIONS



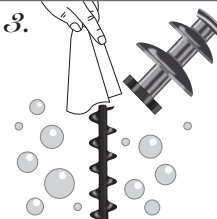


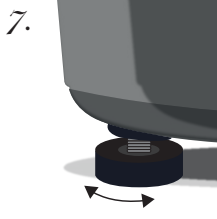

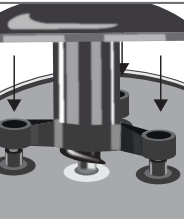

- ◇ **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- ◇ **DO NOT** operate the Chocolate + Caramel Fountain empty.
- ◇ **DO NOT** use oil in the sauce bowl.
- ◇ **DO NOT** put more than 800g of Chocolate Buttons or 1L of Fountain Caramel Sauce into the sauce bowl.
- ◇ **NEVER** remove the central tier column when the appliance is in operation.
- ◇ **WARNING:** The Chocolate + Caramel Fountain may stop working if it becomes too hot and the temperature cut-out switch operates. If this happens, please leave the Fountain for 20 minutes to cool down before trying to use again.
- ◇ **WARNING:** If the motor stops working, switch off the Fountain and contact Joe & Seph's customer team on 020 3697 0203.
- ◇ **WARNING:** The Chocolate + Caramel Fountain is not a toy and should not be used by young or very young children.
- ◇ **WARNING:** The base unit of the Fountain can reach high temperatures. Allow the Fountain to cool down for 20 minutes after use before moving. Also, please take great care when removing left over sauce.
- ◇ **WARNING:** Do not operate the Fountain without the central tier column fitted.

**WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.



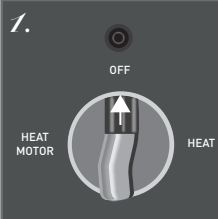

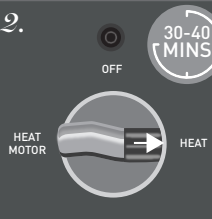

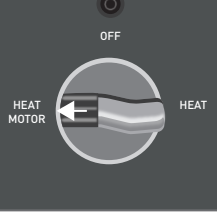

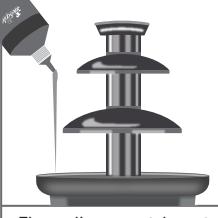
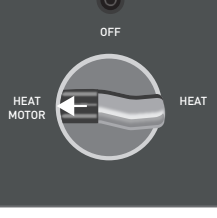

**CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.

## GETTING STARTED – YOUR FIRST ASSEMBLY

<p>1.</p>  <p>Before first use, unpack the Chocolate + Caramel Fountain and remove all packaging.</p>	<p>2.</p>  <p>Wipe the sauce bowl with a clean damp cloth and dry thoroughly.</p>	<p>3.</p>  <p>Wash the lifting spiral and central tier in warm soapy water. Rinse and then dry thoroughly.</p>
<p>5.</p>  <p><b>IMPORTANT!</b> Make sure all parts are dry before continuing assembly.</p>	<p>6.</p>  <p>Place the base unit on a flat, sturdy and dry surface near a socket.</p>	<p>7.</p>  <p>Twist the bottom feet at the base of the fountain to ensure the appliance is level. This will help the sauce to flow/cascade evenly.</p>
<p>8.</p>  <p>Place the sauce lifting spiral onto the metal motor spindle in the centre of the sauce bowl. It can only locate in one position.</p>	<p>9.</p>  <p>Place the central tier column over the top of the sauce lifting spiral locating on the three knobs in the sauce bowl.</p>	<p>10.</p>  <p>Your Chocolate + Caramel Fountain is now ready to use.</p>

**IMPORTANT!** Do not insert the plug into a socket or turn on the Chocolate + Caramel Fountain before you have fully assembled it.

## GETTING STARTED – YOUR FOUNTAIN OF SAUCE

<p>1.</p>  <p>Ensure the switch is turned to the OFF position (light must be off) before plugging in the appliance and switching on at the socket.</p>	<p>Discover how to get the most out of your Chocolate &amp; Caramel maker at <a href="http://joendsephs.co.uk/chocolate-caramel-fountain-faq">joendsephs.co.uk/chocolate-caramel-fountain-faq</a> or simply scan below</p> 	<p>2.</p>  <p>Turn the switch to HEAT and let the bowl heat up for 30 - 40 mins for the best flow.</p>
<p><b>TO MAKE CHOCOLATE SAUCE:</b></p>		
 <p>Carefully pour in 200g of chocolate buttons at a time into the sauce bowl and allow to melt before gradually adding more buttons. Use a full 800g bag for a consistent flow.</p>	 <p>Turn the switch to HEAT MOTOR and watch the chocolate sauce travel up the spiral and flow down the tiers.</p>	 <p>Your Chocolate Fountain is ready for you and your guests to enjoy.</p>
<p><b>TO MAKE SALTED CARAMEL SAUCE:</b></p>		
 <p>The appliance can take up to 1L of Fountain Salted Caramel sauce. (We recommend using Joe &amp; Seph's Fountain Salted Caramel sauce).</p>	 <p>Turn the switch to HEAT MOTOR and watch the Salted Caramel Sauce travel up the spiral and flow down the tiers.</p>	 <p>Your Salted Caramel Fountain is ready for you and your guests to enjoy.</p>

## A GUIDE TO INGREDIENTS

Prepare a fantastic selection of dipping foods for you and your guests to dip into the fountain. Some of our favourites include:

- Marshmallows
- Fruits such as Strawberries, Cherries & Sliced Banana
- Joe & Seph's Mushroom Popped Kernels (drizzle over popcorn and mix in a bowl)
- Doughnuts (mini or large)
- Waffles
- Cupcakes
- Ice-cream (drizzle over a cone or bowl of ice-cream)

## HINTS AND TIPS

Foods you should **NOT** dip into the fountain:

- Foods that crumble easily such as biscuits, as they may clog up the Chocolate + Caramel Fountain.
- Wet fruits or fruit fibre, as any liquid will cause the chocolate or caramel sauce to seize and slow or stop the flow.
- Take care not to dip fingers into the fountain as this contaminates the sauce for other users.
- Use a soup spoon to serve your sauce into a bowl. Its depth will allow a good amount of sauce to cover your treat of choice.

## FREQUENTLY ASKED QUESTIONS

**QUESTION:** The Chocolate + Caramel Fountain is fully assembled. Why is nothing happening when I press the power on/off switch?

**ANSWER:** Check that the appliance is plugged in and switched on at the socket. If you have added melted chocolate and it is not flowing, check that you have turned the switch to HEAT MOTOR.

**QUESTION:** Why is the Chocolate + Caramel Fountain not flowing smoothly and evenly?

**ANSWER:** Adjust the Chocolate + Caramel Fountain to ensure it is completely level by twisting the adjustable feet at the bottom of the base unit. This will ensure that the chocolate/caramel flows evenly. An unbalanced Chocolate + Caramel Fountain will not flow smoothly.

**QUESTION:** I've heated the Joe & Seph's Salted Caramel Fountain Sauce in the microwave and levelled the fountain on a flat surface, but the Caramel Sauce is still not flowing evenly?

**ANSWER:** Heating the Joe & Seph's Salted Caramel Sauce for more than 30 seconds in an 800W or more powered microwave will cause the sauce to thin and not flow correctly up the sauce lifting spiral. Joe & Seph's Fountain Salted Caramel Sauce is made ready to use, so all you need to do is open the bottle, and pour the sauce into the fountain sauce bowl. We recommend not microwaving the Joe & Seph's Fountain Salted Caramel Sauce before adding it to the fountain.

## CARE AND CLEANING

- ◇ Turn the switch on your Chocolate + Caramel Fountain to the OFF position, switch off at the socket and unplug the Chocolate + Caramel Fountain before cleaning.
- ◇ Clean your Chocolate + Caramel Fountain whilst the Chocolate or caramel is still in LIQUID form while warm; if you leave the chocolate or caramel to cool it will thicken and make the cleaning process more difficult.
- ◇ Use warm water and soap to clean the appliance thoroughly before first use and after use thereafter.
- ◇ Check the parts for wear or damage after every few uses.
- ◇ Empty the fountain sauce bowl by disposing any remaining chocolate or caramel into a bin liner or a throwaway container.
- ◇ **NEVER** pour liquid chocolate or caramel down a sink as it may harden and cause a blockage.
- ◇ Remove the central tier column and spiral from the base unit. Gently wipe them with a soft, damp cloth or sponge and place them in a sink.
- ◇ Next, thoroughly wash the central tier column and spiral in warm, soapy water, rinse and dry.
- ◇ Wipe any remaining chocolate or caramel sauce from the sauce bowl with a soft, damp cloth and use a paper towel to buff it dry.
- ◇ **NEVER** immerse the Chocolate + Caramel Fountain base unit in water or any other liquid.
- ◇ **DO NOT** use abrasive cleaners or steel wool.
- ◇ Store the Chocolate + Caramel Fountain in a dry place, with the power cable loosely coiled. Never wrap it tightly around the product.

## TECHNICAL INFORMATION

### ELECTRICAL CONNECTIONS

#### THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

#### REPLACING THE 3 AMP FUSE

This unit requires a 3 amp BS1362. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

**Note:** After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be fitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

### TECHNICAL INFORMATION

Power: 70-100W.

Voltage: 220-240V.

Frequency: 50Hz.

### RECYCLING YOUR ELECTRICALS

Please visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) to find your nearest recycling point.









### JOE & SEPH'S

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