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CFF990

## Chocolate Fondue Fountain™

Instructions and Recipes



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## SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.



This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

### Appliance Specifications:

120 Volts, 60 Hz

180 Watts, 1.5 Amps, ETL Approved

## IMPORTANT PRECAUTIONS

1. NEVER use a scouring pad on the unit.
2. NEVER leave unit unattended while in use.
3. NEVER place anything other than the intended ingredients in the base bowl.
4. NEVER use near water.
5. NEVER touch tower with fingers while machine is on, nor while it is still hot.
6. Unplug unit from outlet when not in use and when cleaning.
7. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
8. DO NOT put Motor Base in dishwasher.
9. Keep out of reach of children.
10. This appliance is NOT A TOY.
11. This appliance is not intended for use by unsupervised young children or cognitively challenged individuals.
12. Young children should be supervised while product is in use to ensure that they do not play with the appliance.

## IMPORTANT SAFEGUARDS

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

1. **Read all instructions before operating this appliance.**
2. DO NOT TOUCH moving parts.
3. To protect against electrical shock do not immerse cord, plug or any part of the Motor Base in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before removing parts for cleaning.
6. DO NOT operate any appliance with a damaged cord or plug or if the appliance has been damaged in any manner. Return the appliance to the nearest repair shop for examination or repair.
7. The manufacturer does not recommend the use of accessory attachments. Use of attachments may cause injuries.
8. DO NOT use outdoors.
9. DO NOT let the cord touch hot surfaces.
10. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving this appliance.
12. This unit must be on a level surface to operate properly.
13. DO NOT use this appliance for other than its intended use.

14. DO NOT leave unit unattended while in use or when plugged in to an outlet.
  15. DO NOT assemble the Auger or Tower while the motor is running. Make sure unit is unplugged before assembling.
  16. Heating Element will get hot. Avoid contact until fully cooled.
  17. A short power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.
  18. Extension cord can be used if care is exercised in use.
  19. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance.
  20. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way.
  21. Keep hands and foreign objects out of the fountain while it is running. Regularly check the Bowl to make sure that it is clear of chunks of fruit, etc. as they will clog the base of the Tower and the chocolate will not flow properly.
- 22. SAVE THESE INSTRUCTIONS!**

## INTRODUCTION

Thank you for purchasing The CHOCOLATE FONDUE FOUNTAIN™. This chocolate fountain creates a cascade of sweetness that will add mouth-watering fun to any occasion.

Your friends and family will enjoy snacks, appetizers and desserts with the CHOCOLATE FONDUE FOUNTAIN™. Please take care of your machine by following these simple instructions.

You can use a variety of chocolates and sauces with your CHOCOLATE FONDUE FOUNTAIN™ to create the flavor you desire. Try the following:

- Milk Chocolate
- Dark Semi-Sweet Chocolate
- White Chocolate
- Butterscotch

Dip strawberries, marshmallows, apple wedges, pretzels, cookies, ice cream balls, peanut butter balls – use your imagination! Add liqueurs for sophisticated flavors.

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

Barbeque sauces may also be used. Try your favorite barbeque sauce and dip cooked chicken cubes, beef/steak cubes, pork cubes or shrimp. Keep in mind the consistency of the sauce needs to be thin. Use wine, liquor or other liquids to thin the sauce.

The CHOCOLATE FONDUE FOUNTAIN™ is a beautiful addition to

any dining table and is an impressive display at events such as:

- Weddings
- Birthdays
- Graduation Parties
- Business Meetings
- Holidays
- Casual Gatherings with Friends and Family

## PARTS & ASSEMBLY

Your CHOCOLATE FONDUE FOUNTAIN™ requires little assembly. Prior to use, wipe out Bowl with a damp cloth and dry. Wash Auger and Tower in warm soapy water, rinse, then dry.

After cleaning, return Auger to Base. Make sure Auger is securely in place by aligning the opening on the bottom of the Auger with the Base Pin. Do not attempt to place Auger or Tower on Base or remove from Base while the motor is running. Make sure the Tower is fitted on the posts in the Base properly.



## SWITCH POSITIONS

Left: Motor / Right: Heater



## HOW TO OPERATE

- First, find a stable surface near an electrical outlet before starting. Unit must be level to operate properly and to create the desired flowing effect. Make sure your cord is away from any water source. If needed, it is acceptable to use an extension cord.
- Turn the switch on the right to start the heater on the CHOCOLATE FONDUE FOUNTAIN™. Let the unit warm up for at least 3 – 5 minutes before adding melted chocolate.
- While the machine is warming up, get a microwaveable bowl. Fill bowl with two bags of chocolate chips (24 ounces) and  $\frac{3}{4}$  of a cup of oil. If you are using Belgian Chocolate, you do not need to add oil.
- Place in microwave for 2-1/2 minutes. When done, stir chocolate. If necessary, continue to warm chocolate in microwave until melting is complete (another 2 to 2-1/2 minutes).
- Never add cool or cold liquids to the melted chocolate in the fountain as this will stop the flow.
- Chocolate needs to be completely melted and of thin consistency to allow proper flow. Use a large spoon to test the consistency of the chocolate. If the chocolate drips too thickly from the spoon, add more oil to the mixture.
- Once the chocolate is completely melted and of proper consistency, turn the motor switch on the CHOCOLATE FONDUE FOUNTAIN™ to the ON position, so the motor and the heater are running at the same time.
- Carefully pour the melted chocolate into the Bowl at the base of the Tower. The melted chocolate should be drawn under the Tower and carried up the Tower by the Auger. Chocolate should then begin to flow from the top of the Tower and cascade evenly down each tier.
- The CHOCOLATE FONDUE FOUNTAIN™ must be level to ensure proper sheeting of the chocolate. Be careful not to drop pieces of food into the Bowl which clogs the flow of chocolate.



## HELPFUL TIPS

- If chocolate begins to drip instead of flow down Tower, the chocolate is too thick. Thin the chocolate by adding vegetable oil. Also, make sure that the unit is level.
- If the chocolate is flowing unevenly, the unit is not level. Make sure that the unit 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.
- Never add cool or cold liquid to the CHOCOLATE FONDUE FOUNTAIN™ as this will stop the flow of the fountain.

## CLEANING & MAINTENANCE

To prolong the life of your CHOCOLATE FONDUE FOUNTAIN™ be sure to follow cleaning instructions after every use. Never use anything abrasive on the base to maintain the original finish.

1. Make sure unit is unplugged before cleaning. Allow parts to COOL to the touch. Tower, Auger, and Base can get VERY HOT!
2. Before first use and continuing after each use, be sure to wash the Tower and Auger thoroughly. AVOID washing parts in the dishwasher.
3. To make cleaning of the CHOCOLATE FONDUE FOUNTAIN™ easier, carefully remove the Tower and Auger (after cooling) and wipe off remaining chocolate with paper towels. Wash in warm, soapy water, rinse and dry.
4. Carefully pour out as much remaining chocolate from the Bowl as possible. Use non-abrasive, damp sponge or cloth to wipe clean the rest of the unit. Then, wipe with a non-abrasive towel to dry.

**DO NOT POUR OUT EXCESS OR LEFTOVER CHOCOLATE DOWN ANY DRAIN. POUR INTO A PLASTIC BAG OR DISPOSABLE CONTAINER THEN PUT INTO THE GARBAGE.**

# RECIPES

For best results, chocolate should contain 60% cocoa. Any higher percentage of cocoa will require the addition of vegetable oil to thin out the mixture. **DO NOT ADD ANY COLD LIQUIDS TO FOUNTAIN DURING OPERATION.** This will cause your mixture to thicken and not flow properly.

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

## **Orange Chocolate:**

Orange Liqueur or Orange Concentrate

## **Chocolate Hazelnut:**

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 of the liqueur:

- Prior to mixing the liqueur with the chocolate, measure 1/4 cup of liqueur (more or less depending on taste) and pour into a small cooking pot.
- Cook the liqueur on the stove top and bringing to a boil.
- Mix the liqueur with choice of chocolate before adding to The CHOCOLATE FONDUE FOUNTAIN™

# RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

## **CHOCOLATE FONDUE FOUNTAIN™ / CFF990**

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

### **Distributed by:**

Nostalgia Products Group LLC  
1471 Partnership Dr.  
Green Bay, WI 54304-5685  
Customer Service  
Phone: (920) 347-9122  
Web: [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com)

### **Customer Service Inquiry**

To submit a Customer Service inquiry, go to [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com) and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com).

### **This warranty does not apply to re-manufactured merchandise.**

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.



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