

Name on Order	
Reservation #	

4850 Southway St. S.W. Canton, Ohio 44706 330-477-7719 1-800-686-4331 Fax: 330-477-2905 www.cantonchairrental.com

## CHOCOLATE FOUNTAIN WAIVER

Our chocolate fountain is of the highest quality manufactured. When used properly, the fountain can help turn an ordinary gathering into a fun and memorable event.

Please read and follow the instructions that will be provided with the machine. We recommend that you have the chocolate fountain set up and running at least 1-2 hours prior to your event.

You must use chocolate provided by Canton Chair Rental, as it is specially formulated to melt to the proper viscosity and flow properly through the fountain.

### TROUBLESHOOTING:

#### **Electrical requirements:**

- The fountain should be plugged directly into a wall outlet. If this is not possible, use a 25' heavy duty (at least 12 gauge) extension cord.
- The fountain should be on its own dedicated 20-amp circuit. If you are experiencing problems with blown fuses or circuits, try using another outlet.
- Three-prong grounding plug required.

## If the chocolate is not flowing evenly and smoothly over the tiers, it is probably a result of one of the following issues:

- <u>Chocolate is flowing more on one side than the other</u> The fountain is not level. Move the adjustable feet on the fountain so it is level, and the chocolate flows evenly.
- The chocolate fountain is struggling to pump the chocolate up the middle and out over the tiers Pockets of air have formed around the auger. Turn off the fountain and let the chocolate settle for 15-30 seconds and then turn back on. You may have to repeat several times.
- <u>The chocolate is flowing unevenly</u> There is not enough chocolate. Gently add more chocolate to the base of the fountain.
- Chocolate too thick and lumpy The chocolate may have been overheated. Stir in small amounts of vegetable oil or cocoa butter until it reaches the correct consistency. Consult the "Chocolate Operating Temperatures" to ensure you are using the appropriate temperature. Occasionally stir chocolate with a spatula, scraping from the bottom of the basin as you stir. Also, chocolate will become lumpy if it has come in contact with water.

# **PROBLEM WITH MACHINE:**

If for some reason you do experience difficulties with our chocolate fountain and you have tried all the troubleshooting techniques above, you must contact Canton Chair Rental <u>immediately</u>.

During business hours, please call our direct line at 330-477-7719 or 1-800-686-4331.

If outside our normal business hours, please dial **330-737-1227**. Please leave a message and a phone number where you can be reached. Someone will return your call shortly.

If you are having a problem with the chocolate fountain and you do not contact us immediately, we will be unable to make any adjustment to your rental charges.

Name on Order	Reservation #
Signature:	Date
Print Name	