

34" MONTEZUMA CHOCOLATE



FOUNTAIN



1-800-686-4331

AFTER HOURS PAGER 330-737-1227

www.cantonchairrental.com

Assembly Instructions

Montezuma 34" Chocolate Fountain



(330) 477-7719 1-800-686-4331
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Helpful Supplies provided:

2 Spatulas, Rubber Food Service Gloves.

We recommend **YOU** have on hand:

A damp sponge and paper towels for cleanup, empty containers to store excess Chocolate after the event.

Step (1) Remove the fountain basin and top assembly from their cases.

Step (2) Place the fountain basin on a sturdy, level surface. To level the base, place the supplied level on the rim of the basin at various locations, adjusting the feet on the base as needed. Turn the temperature dial to 250 degrees and the selector switch to **PREHEAT FOR 10 MINUTES** before adding Chocolate.



Step (3) Place the center cylinder on the 4 prongs in the center of the basin.



Step (4) Align each tier collar over corresponding placement grooves on the cylinder, starting with the largest tier. Next, tighten the set screws in the tiers with the hex key provided so that they rest in the placement grooves, carefully watching them to insure that they do not drop into the basin.



Step (5) Place the top tier over the cylinder allowing it to rest on the tier below. Then place the crown on top of the cylinder. Finally, raise the top tier until it butts up against the bottom of the crown and tighten the set screws. There is no placement groove for this tier.



Step (6) IMPORTANT! Before inserting the auger, set the temperature control to the proper setting for the type of chocolate that you are using (refer to the melting chart below) and add 15 lbs. of chocolate a little at a time while stirring, to melt in the basin or a microwave can be used by following the directions on the chocolate packaging.



Chocolate (16 lbs)	Melting Temp Only (°F)	Approx. Melting Time (mins)
Dark	250	45
Milk	176	60

Step (7) After the chocolate has been melted, place the auger inside the cylinder with the notch at the bottom and the black plastic stabilizer at the top.



Step (8) Rotate the auger by hand until the notch rests on top of the motor shaft and the auger stops turning freely. Remove your hand from the auger, turn the control switch to "ON" and set the temperature to between 158 and 176 degrees. Watch the chocolate flow over the tiers. **If the flow of chocolate over the tiers is not smooth and even, refer to the troubleshooting page for help and instruction.**



Important Note

Tower cylinder, tiers and auger must be at room temperature to function properly! If components are cold, warm under hot water and dry thoroughly. **DO NOT OVERFILL FOUNTAIN. MAXIMUM CAPACITY IS 20 LBS.**



Please return these instructions with the fountain

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Operating
Instructions

Montezuma Chocolate Fountain 34"

We recommend having your fountain set up and running at least 1 to 2 hours prior to your event, which allows time to call for assistance if needed.



You MUST use chocolate provided by Canton Chair Rental. Our chocolate is specially formulated to melt down to the proper viscosity to flow perfectly through the fountain every time.

Once your fountain is assembled and running, you should continue to run it without turning it off until your event is over. Turning it off will solidify the Chocolate around the auger and it will not function properly. You can continue to add chocolate a little bit at a time without a problem. We recommend when adding chocolate that you pour in small amounts around the outside edge of the basin. As it starts to melt, you can mix it with the balance of the flowing chocolate. If you wish to add a large amount at one time, the chocolate should be preheated. A microwave can be used, however **you should carefully follow the instructions on the chocolate packaging. If not done correctly, you could ruin the chocolate.** Caution the packaging and the melted chocolate may be hot when removing from the microwave. Keep in mind the fountain can run for up to 8 hours without a problem, as long as you keep the fountain supplied with chocolate. Also, despite every effort to keep your chocolate from melting during the shipping process, we realize that sometimes the chocolate may arrive melted. Please do not think this ruins the chocolate! The chocolate is perfectly fine. Occasionally there may be light colored streaks or film on the chocolate. This is a result of the cocoa butter rising to the surface of the chocolate. This occurs naturally and is a characteristic of chocolate. It will disappear when the chocolate is re-melted.

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IF THE CHOCOLATE IS NOT FLOWING EVENLY AND SMOOTHLY OVER THE TIERS, REFER TO THE TROUBLESHOOTING PAGE INCLUDED IN THESE INSTRUCTIONS FOR HELP AND INSTRUCTION



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KEEPING FOUNTAIN FILLED OVERNIGHT

1. Turn fountain control switch to "OFF".
2. **You must remove the auger** from inside the center cylinder. The center cylinder is not heated and if the auger is not removed the chocolate will cool and set up. **(Be careful! The fountain components may be hot and slippery).** Clean auger.
3. At this point you have two options. Following the instructions below you can either turn the fountain "OFF", or you can leave it on "PREHEAT" overnight, and the chocolate will not set up.

IF YOU CHOOSE TO TURN THE FOUNTAIN OFF:

- 4a. Take the spatula and clean off all the tiers. Place a large oversized bag over the fountain to protect the chocolate. Loosely seal it around the basin.
- 5a. The next day, uncover the fountain. Turn the temperature to the highest setting and turn the switch to "PREHEAT" Then preheat the chocolate for 30-45 minutes, until it all melts. Add additional chocolate as needed. If available, you could use a blow dryer to warm up the tiers to help leftover chocolate melt and help it flow. Then, as you put in the auger, move it up and down to help loosen any residual chocolate remaining inside the cylinder. Set the temperature to 158-176 degrees and turn the switch to "ON".

IF YOU CHOOSE TO LEAVE THE FOUNTAIN ON "PREHEAT" OVERNIGHT:

- 4b. Take the spatula and clean off all the tiers. Turn the control to "PREHEAT" and set the temperature to 150 degrees. You can place a large oversized bag over the fountain to protect the chocolate. Loosely seal it around the basin.
- Be careful not to cover up the vents on the basin! The unit must be ventilated.**
- 5b. The next day, uncover the fountain. If available, you could use a blow dryer to warm up the cylinder & tiers to help leftover chocolate melt and help it flow. Then, as you put in the auger, move it up and down to help loosen any residual chocolate remaining inside the cylinder. Set the temperature to 158-176 degrees and turn the switch to "ON".



* WARNING:

DO NOT COVER THE VENT HOLES ON THE BASIN. DOING SO MAY CAUSE THE FOUNTAIN TO OVERHEAT AND COULD DAMAGE THE UNIT.



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IMPORTANT: TROUBLESHOOTING

IF THE CHOCOLATE IS NOT FLOWING EVENLY AND SMOOTHLY OVER THE TIERS OF THE FOUNTAIN, IT PROBABLY IS A RESULT OF ONE OF THE FOLLOWING ISSUES:

ISSUE 1. The fountain is not level.

If the fondue is flowing to one side more than another, move the adjustable feet to raise that side of the fountain.

ISSUE 2. Air pockets are formed around the auger located inside of the center cylinder, whenever you turn the fountain on for the first time

Once you have filled the basin with melted chocolate it may appear to be quite full, however once you turn the fountain on and the chocolate begins to be drawn up into the center cylinder you will see the level of chocolate in the basin slowly drop and it may appear that the fountain is struggling to pump the chocolate up through the middle and out over the tiers. It is pockets of air that are in and around the auger that are preventing the chocolate from being drawn up and from evenly flowing out over the tiers.

Turn the fountain off and let the chocolate settle (for 15 to 30 seconds) and then switch it back on. Repeat this "off then on" sequence several times until the air pockets are purged and the chocolate is flowing smoothly.

ISSUE 3. Not enough chocolate

If there is not enough chocolate in the basin of the fountain, when you turn it on and the chocolate is drawn up into the center cylinder, the level in the basin may drop too low and the fountain will begin to suck in air at the base of the center cylinder, causing the chocolate to flow unevenly. Once that happens, turning it off and on repeatedly will not remove the air. You will need to add more melted chocolate into the basin following the instructions on the packaging, in order to insure that the level of chocolate in the basin remains high enough and that no air is being pulled up into the center cylinder. ONCE THE LEVEL OF CHOCOLATE IS ADEQUATE, you may still need to switch the fountain off and on several times to purge air pockets from the center cylinder.

ISSUE 4. The chocolate has been overheated and is too thick

Milk chocolate is especially susceptible to overheating. When overheated, chocolate thickens and becomes clumpy. To correct this, stir small amounts of vegetable oil or cocoa butter into the chocolate until it reaches the appropriate consistency. Chocolate may also be placed in a blender and mixed with the thinning agent. Consult the "CHOCOLATE OPERATING TEMPERATURES" to ensure you are using the appropriate temperature. To avoid scorching, stir the chocolate occasionally with a spatula, scraping it from the bottom of the basin as you stir. Chocolate will also become clumpy if it has come into contact with water.

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ISSUE 5. Something is blocking the flow of chocolate.

Turn the motor off and use a spatula to check for food items that may have become lodged between the bottom of the cylinder and the basin.

ISSUE 6. Chocolate is not curtaining properly over the tiers.

Small pieces of food flowing in the fondue may cause gapping as the pieces flow over the tiers. **Turn the motor off** and try to remove the food with a spatula or strainer.

OTHER ISSUES

The fountain will not turn on:

- Bad electrical connection:* Power may have been interrupted by an electrical breaker being tripped. Aztec and Montezuma fountains require a dedicated 15-amp breaker to provide the fountain with an ample supply of power. These models will draw approximately 8–9 amps when the motor and heat are on. The Aztec fountain draws 3 amps total and needs a 5-amp breaker.
- Fuse has blown:* Replace the fuse in the fountain basin with slow blow fuse provided in the tool bag in the fountains carrying case. The fuse can be replaced from fountain exterior by twisting the fuse cap off, exchanging the fuse, and repositioning the fuse cap.

The fountain will not heat properly:

Electrical problem: Make sure that the fountain is plugged into a working electrical outlet and that the switch is in the ON or PREHEAT position. If you have another appliance plugged into the same outlet, the fountain may not be receiving enough electricity.

The fountain makes a knocking noise:

A. If knocking is coming from the cylinder: When the fountain starts up, the auger may knock against the cylinder momentarily until the chocolate has coated the inside cylinder walls and auger. If knocking continues, make sure the stabilizer is correctly positioned at the top of the cylinder around the auger knob so the auger is held in the center of the cylinder.

B. If knocking is coming from the base:

1. The chocolate may be too thick, causing the auger to turn too slowly. On fountains with belt-driven motors, this causes the belt to slip over the teeth in the gears, creating a loud thumping noise. On fountains with direct drive motors, this causes the motor to bind and therefore overheat and burn out. To alleviate this problem, thin out the chocolate with vegetable oil or cocoa butter and make sure that nothing is obstructing the rotation of the auger in the cylinder.

2. Fountain parts may be cold. If the cylinder was cold when the fountain was turned on, chocolate may have hardened inside the cylinder, causing the auger to bind and not turn properly. Use a blow dryer or heat gun to warm the chocolate inside the cylinder before restarting the fountain.

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CLEANING INSTRUCTIONS

We recommend having cleaning aids that have not been provided such as towels, paper towels or a sponge. **WARNING! Never immerse the fountain basin in**

water. Doing so may cause damage to electrical components.

Step (1): Turn fountain control switch to “OFF”.

Step (2): Remove the auger from inside the center cylinder. (Be careful! The fountain components may be hot and slippery).

Step (3): Using the rubber spatula provided, scrape chocolate off of the crown, cylinder and tiers. A large sponge (not provided) may be used to remove additional chocolate.

Step (4): Remove the tiers, crown, auger and center cylinder

Step (5): Remove the remaining chocolate from the basin and discard.

Tips for leftover chocolate: Pour chocolate into a large sheet pan and stir in nuts, raisins, etc. Allow chocolate to cool and then cut or break into pieces to enjoy later!

Step (6): Cleaning the top assembly may either be done by placing the crown, tiers, cylinder and auger in a dishwasher, or by washing them in hot soapy water.

(WARNING! Never immerse the fountain basin in water. Doing so may cause damage to electrical components.)

Step (7): Once the fountain components have been cleaned, place them back into the cases.