



KITCHEN *Living*

Chocolate Fondue Fountain

User Manual



English.....2

AFTER SALES SUPPORT



USA

888-525-6745



service@kolorik.com

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Introduction

Congratulations!

You have made an excellent choice with the purchase of this quality Kitchen Living product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI. We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a limited manufacturer's 2 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty, please telephone our Helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 1-888-521-TEAM (Business hours: Mon-Thu 9:00am - 5:00pm ET, and Fri 9:00am - 4:00pm)

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit.

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Check that your voltage in your home matches to the one stated on the rating plate of the appliance, before using the appliance.
3. To protect against electric shock, do not immerse cord, plug or any part of the motor base in water or other liquids. Do not place the motor base in the dishwasher.
4. Never place anything else than the intended ingredients in the base bowl.
5. Close supervision is necessary when used by or near children. Children should be supervised to ensure that they do not play with the appliance.
6. This product is not intended for use by children, by persons with reduced physical, sensory or mental capabilities, or lacking experience or knowledge, unless they have been given supervision or instruction concerning the use of the product, by a person responsible for their safety. Extra caution is always necessary when using this product.
7. Do not leave unit unattended while in use or when plugged into an outlet.
8. Unplug from the outlet when not in use, before removing or fixing parts and before cleaning.
9. Do not unplug by pulling on the cord. To unplug, grasp the plug, not the cord.
10. Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner. If the supply cord or appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
11. The use of attachments that are not recommended or sold by manufacturer may cause fire, electric shock, or injury.
12. Do not use outdoors.
13. Never place the appliance on or near a hot surface.
14. Do not let the cord hang over edge of a table or counter or touch hot surfaces.
15. Do not use this product for anything other than its intended use. This appliance is for household use only and the appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
16. Avoid contacting moving parts.
17. Do not handle the auger when in motion.
18. Do not assemble the auger or tower while the motor is running. Turn the unit OFF first and unplug from the outlet while assembling parts.
19. Keep hands and foreign objects out of the fountain while operating. Check regularly for large chunks of fruit, etc. Falling into the base bowl. These will clog the base of the tower. Chocolate might not flow properly then.
20. To operate properly, the unit must be placed on a flat surface and level.

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HOUSEHOLD USE ONLY

KEEP THESE INSTRUCTIONS

Polarized plug instructions

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician.

Do not attempt to modify the plug in any way.

Short cord instructions

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over

How to use a chocolate fountain

Thank you for purchasing this Chocolate Fondue Fountain. Sure to be loved by friends and family, your new fountain will create a beautiful cascade of flowing chocolate that will add mouth-watering fun to any occasion!

Please take care of your machine by following the simple instructions and precautions that are outlined in this book. You can use a variety of foods, chocolates, or sauces with your Chocolate Fondue Fountain to create the flavors that you desire. Depending on what you enjoy, you can use several foods to coat your favorite snacks, including:

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

Dip strawberries, marshmallows, apple wedges, pretzels, cookies, ice cream balls, peanut butter balls, or a variety of other treats! Use the fountain to create mini S'mores

Chocolate Fondue Fountain

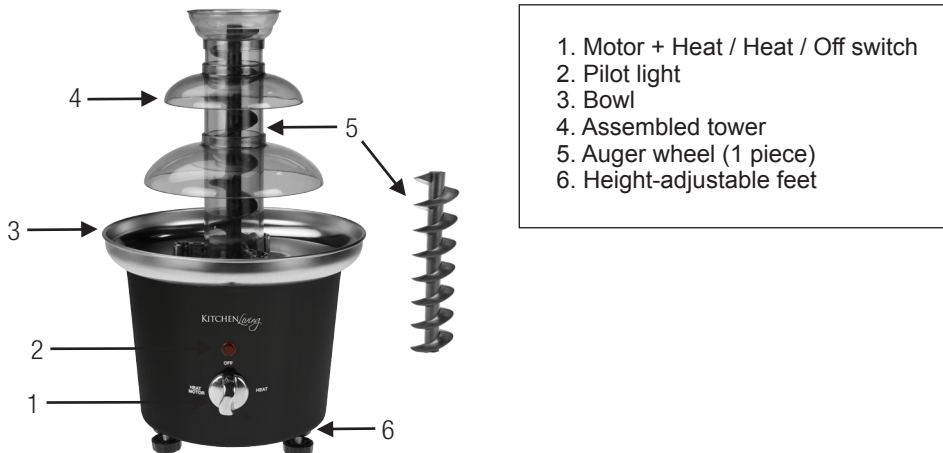
or other classic recipes – just use your imagination! You can even add liqueurs to create sophisticated flavors.

If you're aiming for a savory snack, you can also use this fountain with CHEESE or cheese sauces! Dip grapes, apples, breads, shrimp/seafood, crackers, pretzels, or endless other options! In order to use cheese, you would prepare the cheese as you would for a traditional fondue pot by diluting it with white wine and cream to keep it liquid, enabling it to flow through the tower. Powdered cheeses can work well too.

BBQ Sauces work well with this fountain, too! Use your favorite sauce and have prepared chicken cubes, beef/steak cubes, pork cubes to dip – you choose! Keep in mind that the consistency needs to be thin. Use wine, liquor or other liquids to dilute the sauce.

The Chocolate Fondue Fountain creates a beautiful effect for a unique presentation for any occasion, such as weddings, graduation or birthday parties, or any kind of celebrations at the office or with friends and family.

Part description



1. Motor + Heat / Heat / Off switch
2. Pilot light
3. Bowl
4. Assembled tower
5. Auger wheel (1 piece)
6. Height-adjustable feet

Before the first use

- Remove all packaging material and wipe out the base bowl with a damp cloth and dry. Make sure no water penetrates in the motor unit.
- Clean the auger and the tower with soapy water; rinse and dry thoroughly.

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Chocolate Fondue Fountain

Assembly

Make sure all switches are in OFF position and that the appliance is unplugged before assembling. **Never attempt to place the auger or the tower on the base while the motor is running.**

First, assemble the 4 parts of tower together (3 disks + 1 tube). To assemble the appliance, put the auger on the axle in the center of the bowl, and pass the tower over the auger, making sure that the three openings on the bottom of the tower fit in the three pins in the center of the bowl.

To work properly, the surface must be level. If it is not completely level, you can adjust the position of the appliance by turning the height-adjusting feet in the adequate direction.

How to use

- Once the appliance is correctly assembled, plug it into a wall socket.
- To start, turn the switch (1) clockwise to activate the heater. The pilot light goes on, indicating that the appliance is heating.
- Let the unit warm up for at least 3 to 5 minutes before adding the melted chocolate.

• ***In the meantime, prepare the chocolate as follows:***

Combine 1.5lbs / 25 oz. of chocolate chips with 1 cup of cooking oil (for example canola oil) in a microwave safe bowl. Place the bowl in the microwave and heat for 2 minutes. It is advised not to heat at full power, but rather to use the 50% power setting. Remove and stir the chocolate; if the chocolate is not completely melted after stirring, cook for an additional 2 minutes or until chocolate is completely melted. Alternatively, you can melt the chocolate in a saucepan using the bain-marie method, or use a chocolate melter. You can also use chocolate that is pre-mixed with oil—it is specially designed to be used with fountains and will get you an optimal consistency as soon as melted.

IMPORTANT: The chocolate needs to be completely melted and must be of a thin consistency before it is poured into the fountain. This will allow a proper flow of the chocolate. To check the consistency of the chocolate, dip a large spoon into the chocolate. The chocolate should flow smoothly off the back of the spoon. If the chocolate is too thick, add more oil.

CAUTION: chocolate burns very easily; keep an eye on the chocolate when melting.

IMPORTANT: Never add cold or cool liquids to the melted chocolate in the fountain. This will disrupt and stop the flow of chocolate.

- Once the chocolate is completely melted and is of the proper consistency, carefully pour it into the bowl located at the base of the tower.
- Then turn the switch to the “MOTOR + HEAT” position. The motor should now turn the auger while chocolate in the basin is kept heated. The melted chocolate will be drawn under

Chocolate Fondue Fountain

the tower and pulled up by the auger through the tower tier. The chocolate will then begin to flow to the top of the tower tier and flow evenly over the sides of each tier if the chocolate fountain is level.

- You can now dip fruit pieces, marshmallows or cookies in the chocolate flow to coat them with melted chocolate. Use the fondue forks supplied to place the pieces under the chocolate cascade.

IMPORTANT: The unit must be level in order for the chocolate to flow evenly and properly. Check the fountain consistently so as to avoid food pieces falling into the chocolate. Food pieces will stop the flow of chocolate.

- Once finished, turn the switch to the “Off” position, and unplug the appliance from the wall outlet.
- To extend the life of the unit be sure to properly follow all cleaning instructions after every use. Make sure the chocolate is removed from the tower tier while washing the fountain, to avoid chocolate build up. Do not use abrasive cleaning agents or abrasive cloth, sponge, scouring pad, or the like, on the fountain.

Cleaning and care

1. Turn the switch to the OFF position, unplug the appliance, and let it cool down completely before cleaning. Tower, auger and base can be very hot!
2. Once the parts are completely cooled, carefully remove the tower and auger from the base and wipe off the remaining chocolate with paper towels.
3. Thoroughly wash the tower and the auger with warm, soapy water. Rinse and dry thoroughly.
4. Do not wash parts in the dishwasher.

NOTE: DO NOT POUR EXCESS CHOCOLATE DOWN THE TOILET, GARBAGE DISPOSAL, OR SINK DRAIN. POUR INTO A DISPOSABLE CONTAINER AND THEN DISCARD INTO GARBAGE.

5. Carefully pour out as much remaining chocolate from the base bowl as is possible. Use a damp sponge or non-abrasive cloth to wipe out the remainder of the chocolate and to clean the outside of the fountain.

6. NEVER IMMERSE THE MOTOR BASE IN WATER OR ANY OTHER LIQUID.

Troubleshooting

Q: Chocolate is too thick, and dripping, not flowing

A: Add vegetable oil to thin the consistency.

Q: Chocolate is flowing unevenly but is not sheeting.

A: Unit is not level. Level the unit to ensure proper sheeting.

Q: Flow of chocolate is not continuous.

A: Check for pieces of food around the base of the tower.

Carefully remove any pieces of food stuck at the base of the tower.

Chocolate Fondue Fountain

Recipe ideas

Your appliance can be used as a chocolate fountain, but is also suitable for other ingredients. The following recipes are designed to give you an idea of what you can do with your appliance, but the possibilities are endless!

1. Chocolate fondue recipe with Grand Marnier or Cointreau (optional).

This chocolate fondue recipe can be used without the Grand Marnier or Cointreau, if desired.

Preparation

Bring cream to simmer in a saucepan on high heat, and then reduce heat. Add chopped chocolate and 1 Tbsp. Grand Marnier or Cointreau (optional). Whisk until smooth and remove from heat. Blend in remaining Grand Marnier or Cointreau. When the mixture is ready, pour it in the fountain. Do not switch on the heating function as this might thicken the syrup.

This chocolate fondue recipe is ideal with bananas, pound cake, strawberries and more.

Ingredients

- 1/3 cup whipping cream
- 8 ounces semisweet chocolate, finely chopped
- 3 Tablespoons Grand Marnier or Cointreau (optional).

2. Caramel

Preparation

Mix caramel and water in saucepan over low heat and then transfer to the fountain. Caramel naturally thickens as it is heated and worked with. Periodically thin out with water throughout event (approx. every 45 minutes). Caramel should be stirred occasionally in the bowl to help prevent air bubbles from forming

Ingredients

- 5 cups of liquid caramel
- 1 cup of water

3. Nacho Cheese

Preparation

Start with any store-bought, liquid nacho cheese. Large cans are available at many wholesale stores. Mix cheese and water in a saucepan over medium heat. Stir frequently to achieve the correct consistency, and then transfer to the fountain. Add more water as needed

Suggested dipping items:

tortilla chips, mini tacos, breadsticks, cocktail sausages

Ingredients

- 5 cups of canned nacho cheese
- 1 cup of water

4. Coffee fondue recipe

Preparation

Pour the hot coffee into a saucepan. Add the 4 tablespoons of corn starch (mixed with some cold coffee beforehand). Then add the cocoa and the sugar. Let it melt. Then blend in the cream. Once the mixture is well homogenous, pour it into the bowl of the base.

Suggested dipping items:

brioche, pineapple, bananas, amaretti (small, dry almond macaroons)

NOTE: Due to the natural variances in different substances, the fondue curtain will not always flow the same way it does with chocolate.

Ingredients

- 50cl strong coffee (espresso coffee)
- 1 teaspoon cocoa powder
- 200g granulated sugar
- 50cl whipping cream
- 4 tablespoons corn starch

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Warranty conditions

Dear Customer,

The **ALDI warranty** offers you extensive benefits compared to the statutory obligation arising from a warranty:

Warranty period: **2 years** from date of purchase.*
6 months for wear parts and consumables under normal and proper conditions of use (e.g. rechargeable batteries).

Cost: Free repair/exchange or refund.

ADVICE: Please contact our service hotline by phone, e-mail or fax before sending in the device. This allows us to provide support in the event of possible operators errors.

In order to make a claim under the warranty, please send us:

the original receipt and the warranty card properly completed.
the product with all components included in the packaging.

The warranty does not cover damage caused by:

Accident or **unanticipated events** (e.g. lightning, water, fire).
Improper use or **transport**.
Disregard of the safety and **maintenance instructions**.
Other **improper treatment** or **modification**.

After the expiry of the warranty period, you still have the possibility to have your product repaired at your own expense. If the repair or the estimate of costs is not free of charge you will be informed accordingly in advance.

This warranty does not limit the statutory obligation of the seller arising from a warranty. The period of warranty can only be extended in accordance with a legal standard. In countries where a (compulsory) warranty and/or spare part storage and/or a system for compensation are/is required by law, the statutory minimum conditions apply. In the event that a product is received for repair, neither the service company nor the seller will assume any liability for data or settings possibly stored on the product by the customer.

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WARRANTY CARD

Chocolate Fondue Fountain

Your details:

Name _____

Address _____

 _____ Email _____

Date of purchase _____

*We recommend you keep the receipt with this warranty card

Location of purchase _____

Description of malfunction:



Return your completed warranty card to:

Team International Group dba. Kalorik
1400 NW 159th Street Suite 102
Miami Gardens, FL 33169
USA
www.kalorik.com

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  888-525-6745  service@kalorik.com

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Tel: 1-888-525-6745 – Toll Free
Calls from mobile may vary.
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