

Wilton 2104-9008

Wilton Chocolate Pro Chocolate Fountain Instruction Manual

Model: 2104-9008

Brand: Wilton

INTRODUCTION

Thank you for choosing the Wilton Chocolate Pro Chocolate Fountain. This 3-tier, 16-inch tall fondue fountain is designed to provide a continuous flow of melted chocolate, perfect for dipping fruits, marshmallows, and other treats. With a generous 4-pound capacity, it's ideal for parties, gatherings, and special events, ensuring your chocolate remains perfectly melted for an enjoyable experience.





Image: The fully assembled Wilton Chocolate Pro Chocolate Fountain, ready for use.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the chocolate fountain. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always unplug the appliance from the outlet when not in use and before cleaning.
- Do not immerse the electrical base unit in water or other liquids.
- Ensure the fountain is placed on a stable, level, heat-resistant surface away from the edge of the counter.
- Do not allow the power cord to hang over the edge of a table or counter, or touch hot surfaces.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

- Keep children and pets away from the fountain during operation due to hot surfaces and melted chocolate.

PARTS LIST

Your Wilton Chocolate Pro Chocolate Fountain consists of the following components:

1. **Base Unit:** Contains the heating element and motor.
2. **Stainless Steel Basin:** The main bowl where chocolate is heated and collected.
3. **Auger (Spiral Rod):** Transports chocolate from the basin to the top tier.
4. **Tiered Towers (3 Tiers):** Create the cascading effect for the chocolate.



Image: An exploded view showing all the individual components of the chocolate fountain.

SETUP INSTRUCTIONS

Follow these steps to assemble your chocolate fountain:

1. Place the **Base Unit** on a firm, level, and heat-resistant surface. Ensure it is stable and not prone to tipping.
2. Insert the **Auger (Spiral Rod)** into the center hole of the **Stainless Steel Basin**. Make sure it is securely seated.
3. Carefully place the **Tiered Towers** onto the auger, aligning the holes and ensuring each tier sits properly on the one

below it. The tiers should fit snugly and be level.

4. Once assembled, plug the power cord into a standard electrical outlet.

OPERATING INSTRUCTIONS

Prepare and operate your chocolate fountain for a delightful experience:

1. **Preheat:** Turn the control knob on the base unit to the "Preheat" setting (indicated by wavy lines). Allow the fountain to preheat for approximately 10-15 minutes. This ensures the basin is warm enough for optimal chocolate flow.
2. **Melt Chocolate:** While the fountain preheats, melt your desired chocolate (up to 4 lbs) separately in a microwave-safe bowl or double boiler. Ensure the chocolate is completely smooth and free of lumps. For best results, use chocolate specifically designed for fountains or add a small amount of vegetable oil to regular chocolate to achieve the correct consistency.
3. **Pour Chocolate:** Once the chocolate is melted and the fountain is preheated, slowly pour the melted chocolate into the **Stainless Steel Basin**.
4. **Activate Flow:** Turn the control knob from "Preheat" to the "Flow" setting (indicated by a spiral icon). The auger will begin to rotate, drawing the chocolate up through the center column and creating a beautiful cascading effect over the tiers.
5. **Dipping:** Use skewers or forks to dip your favorite treats, such as strawberries, banana slices, marshmallows, pretzels, or cookies.



**Holds up to
4 lbs. of
chocolate**



Image: A visual guide illustrating the three main steps: Off, Preheat, and Flow settings for the fountain.

Easy to Use

- 1 Start by preheating your fountain
- 2 Melt your Wilton Chocolate Pro melting wafers on the stove or in the microwave
- 3 Pour melted chocolate into your fountain, turn the knob to "Flow" and start dipping!



Off



Preheat



Flow



Image: The chocolate fountain in operation, with melted chocolate flowing over the tiers and a strawberry being dipped.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your chocolate fountain. It is highly recommended to clean the fountain immediately after use, while the chocolate is still warm and liquid.

1. **Turn Off and Unplug:** Switch the control knob to the "Off" position and unplug the fountain from the electrical outlet.
2. **Remove Excess Chocolate:** While the chocolate is still warm, carefully scrape any remaining chocolate from the basin and tiers into a disposable container or trash bag. Do not pour chocolate down the drain as it can solidify and cause clogs.
3. **Disassemble:** Remove the tiered towers and the auger from the base unit.
4. **Wash Parts:** Wash the tiered towers, auger, and stainless steel basin with warm, soapy water. These parts are dishwasher safe.
5. **Clean Base Unit:** Wipe the base unit with a damp cloth. Do not immerse the base unit in water.

6. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the fountain.

16 in.



Make your next celebration a little SWEETER

Our three-tiered chocolate fountain is the perfect way to celebrate:

Birthday parties
Showers
Mother's Day
and more!



Image: The chocolate fountain disassembled into its main components for cleaning.

TROUBLESHOOTING

If you encounter issues with your chocolate fountain, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
Chocolate not flowing smoothly or cascading unevenly.	Fountain is not level; chocolate is too thick or not fully melted; insufficient amount of chocolate.	Ensure the fountain is on a perfectly level surface. Adjust chocolate consistency by adding a small amount of vegetable oil (1-2 tablespoons per pound of chocolate) and re-melting. Ensure at least 4 lbs of chocolate are in the basin.

Problem	Possible Cause	Solution
Chocolate hardening in the basin or on tiers.	Fountain not preheated sufficiently; chocolate consistency is too thick.	Allow adequate preheating time (10-15 minutes). Adjust chocolate consistency as described above.
Unusual noise during operation.	Auger or tiers not properly seated; foreign object in the mechanism.	Turn off and unplug the fountain. Reassemble the auger and tiers, ensuring they are securely in place. Check for any obstructions in the basin or around the auger.

SPECIFICATIONS

- **Product Dimensions:** 12 x 12 x 16.75 inches
- **Item Weight:** 2 pounds
- **Manufacturer:** Wilton
- **Model Number:** 2104-9008
- **Chocolate Capacity:** Up to 4 lbs

WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your purchase or visit the official Wilton website. If you require further assistance or have questions not covered in this manual, please contact Wilton customer support through their website or the contact information provided in your product packaging.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question