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› Wilton Mini Chocolate Fountain Fondue Pot: Instruction Manual Model 2104-3826

Wilton 2104-3826

Wilton Mini Chocolate Fountain Fondue Pot: Instruction Manual

Brand: Wilton | Model: 2104-3826

1. INTRODUCTION AND OVERVIEW

This manual provides instructions for the safe and efficient operation of your Wilton Mini Chocolate Fountain Fondue Pot. This compact appliance is designed to circulate melted chocolate, creating a cascading effect for dipping various food items.

- The unit measures approximately 10.2 inches in height.
- It is designed to hold up to 1 pound of melted chocolate.
- The fountain features three tiers for chocolate flow.



Figure 1: Assembled Wilton Mini Chocolate Fountain.

2. SAFETY INFORMATION

Please read all safety instructions before operating the appliance.

- **Electrical Safety:** Never immerse the electrical base unit in water or other liquids. This can cause electric shock.
- **Placement:** Always place the chocolate fountain on a stable, level, heat-resistant surface to prevent tipping and ensure even chocolate flow.
- **Supervision:** Close supervision is necessary when the appliance is used by or near children.
- **Power Cord:** Do not operate the appliance with a damaged cord or plug. If the cord or plug is damaged, contact customer support.

- **Unplugging:** Unplug the unit from the electrical outlet when not in use, before assembling or disassembling parts, and before cleaning.
- **Heat:** The metal bowl and melted chocolate will be hot during operation. Exercise caution to avoid burns.

3. PACKAGE CONTENTS

Verify that all components are present upon unpacking:

- Electrical Base Unit with Heating Bowl
- Auger (spiral rod)
- Tiered Tower (3 sections)



Figure 2: All components of the Wilton Mini Chocolate Fountain.

4. SETUP

1. **Clean Components:** Before first use, wash all removable parts (tiers and auger) in warm, soapy water. Wipe the electrical base unit with a damp cloth. Ensure all parts are completely dry before assembly.
2. **Assemble Unit:** Place the auger onto the central pin in the heating bowl. Stack the tiered tower sections onto the auger, ensuring they are securely seated.
3. **Position:** Place the assembled fountain on a stable, level, heat-resistant surface.
4. **Preheat:** Plug the unit into a standard electrical outlet. Turn the control knob to the 'Heat' position. Allow the unit to

preheat for approximately 5 minutes.

5. **Prepare Chocolate:** While the unit preheats, melt 1 to 1.5 pounds of chocolate (dark, milk, or white) in a separate microwave-safe bowl or double boiler. For optimal flow, add 1-2 tablespoons of vegetable oil (such as canola or olive oil) to the melted chocolate and stir until smooth and thin. This helps the chocolate cascade evenly.



Easy to Use

- 1 Start by preheating your fountain
- 2 Melt your chocolate on the stove or in the microwave
- 3 Pour melted chocolate into your fountain and start dipping!

Figure 3: Visual guide for easy setup.

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Video 1: Demonstration of the Mini Chocolate Fountain in operation, including setup and chocolate flow.

5. OPERATING INSTRUCTIONS

1. **Activate Motor:** Once the unit is preheated and chocolate is melted, turn the control knob to the 'Heat & Motor' position. The auger will begin to spin.
2. **Pour Chocolate:** Carefully pour the prepared melted chocolate into the heating bowl at the base of the fountain. The auger will draw the chocolate up through the center tube and allow it to cascade down the tiers.

3. **Dipping:** Use skewers or other utensils to dip fruits, marshmallows, cookies, or other desired items into the flowing chocolate.



Figure 4: Chocolate flowing smoothly down the fountain tiers.



Pro Tip

Our 6-Inch Lollipop Sticks can be used as skewers to make dipping a breeze or to create a variety of tasty treats like cake pops or lollipops that will be sure to please anyone's sweet tooth!

Figure 5: Example of dipping a treat into the chocolate fountain.

6. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your chocolate fountain.

1. **Cool Down:** After use, turn the control knob to 'Off' and unplug the unit. Allow the unit to cool completely before cleaning.
2. **Remove Excess Chocolate:** While the chocolate is still liquid (but not hot), use a paper towel or rubber scraper to remove as much chocolate as possible from the heating bowl. Dispose of the chocolate properly; do not pour down drains.
3. **Disassemble:** Carefully remove the tiered tower and auger from the base unit.
4. **Wash Removable Parts:** The tiered tower and auger are dishwasher safe. Alternatively, wash them by hand in warm, soapy water. Rinse thoroughly and dry completely.
5. **Clean Base Unit:** Wipe the exterior and interior of the electrical base unit with a damp cloth. Do not immerse the

base unit in water.



Figure 6: Disassembled components for easy cleaning.

7. TROUBLESHOOTING

- **Chocolate not flowing smoothly:**

- Ensure the chocolate is fully melted and has a thin, smooth consistency. Add 1-2 tablespoons of vegetable oil if the chocolate appears too thick.
- Verify that the unit is placed on a perfectly level surface. Uneven surfaces can disrupt chocolate flow.

- **Motor not operating:**

- Check that the power cord is securely plugged into a functional electrical outlet.
- Ensure the control knob is set to the 'Heat & Motor' position.

- **Chocolate hardening in the bowl:**

- Ensure the 'Heat' function is active throughout operation.
- If the chocolate cools too much, remove it, remelt it in a microwave or double boiler, and then return it to the fountain.

8. SPECIFICATIONS

Feature	Detail
Product Dimensions	7.5 x 10 x 12 inches
Item Weight	2.27 pounds
Manufacturer	Wilton
Model Number	2104-3826
ASIN	B07BY9R72J
Chocolate Capacity	Approximately 1 lb

9. WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or contact Wilton customer service directly. Contact details can typically be found on the manufacturer's website or on the product packaging.

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

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