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> Holstein HH-098402SS 4-Tier Stainless Steel Chocolate Fountain User Manual

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Model: HH-098402SS

1. INTRODUCTION

Thank you for purchasing the Holstein HH-098402SS 4-Tier Stainless Steel Chocolate Fountain. This appliance is designed to create a cascading flow of chocolate, perfect for various events and gatherings. Please read this manual thoroughly before initial use to ensure safe operation and optimal performance.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the chocolate fountain.
- Do not immerse the electrical base unit in water or other liquids.
- Always supervise children when the appliance is in use.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before handling parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors. This appliance is for indoor household use only.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Place the fountain on a stable, level, heat-resistant surface. Ensure the unit is perfectly level for proper chocolate flow.
- Do not use the appliance for anything other than its intended use.
- Use only recommended accessories.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.

3. PARTS IDENTIFICATION

Familiarize yourself with the components of your chocolate fountain:

- **Base Unit:** Contains the motor and heating element.
- **Auger (Screw):** Transports chocolate from the basin to the top.

- **Tiers (3):** Create the cascading effect.
- **Center Tube:** Supports the tiers and houses the auger.
- **Basin:** Holds the melted chocolate.
- **Control Knobs:** For heat and motor operation.



Image 1: Components of the Holstein HH-098402SS Chocolate Fountain, including the base unit with basin, the three tiers, and the auger.

4. SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the tiers, auger, and center tube in warm, soapy water. Rinse thoroughly and dry completely. The base unit should only be wiped clean with a damp cloth.
3. **Assemble:**
 - Place the base unit on a stable, level, heat-resistant surface.
 - Insert the auger into the center shaft of the base unit, ensuring it sits securely.
 - Place the center tube over the auger and onto the base unit's central post.
 - Carefully stack the three tiers onto the center tube, starting with the largest at the bottom and ending with the smallest at the top. Ensure each tier is seated correctly and level.

4. **Leveling:** Verify the assembled fountain is perfectly level. This is crucial for the chocolate to flow evenly down all tiers.





Image 2: The Holstein HH-098402SS Chocolate Fountain fully assembled.

5. OPERATING INSTRUCTIONS

1. **Pre-heat:** Plug the fountain into a standard electrical outlet. Turn the heat knob to the "ON" position. Allow the basin to pre-heat for approximately 5-10 minutes.
2. **Prepare Chocolate:** While the fountain pre-heats, melt your desired chocolate (approximately 1 liter or 2.2 lbs for optimal flow) in a separate microwave-safe bowl or double boiler. Ensure the chocolate is completely melted and smooth, with a fluid consistency. You may need to add a small amount of vegetable oil (1-2 tablespoons per pound of chocolate) to achieve the correct consistency for flowing.
3. **Add Chocolate:** Once the chocolate is melted and the fountain basin is pre-heated, carefully pour the melted chocolate into the basin of the fountain.
4. **Start Flow:** Turn the motor knob to the "ON" position. The auger will begin to rotate, drawing the chocolate up through the center tube and allowing it to cascade down the tiers.
5. **Adjust:** If the chocolate flow is uneven, check the fountain's levelness. If the chocolate is too thick, add a small amount of vegetable oil and stir it into the chocolate in the basin.
6. **Enjoy:** Dip fruits, marshmallows, cookies, or other treats into the flowing chocolate.
7. **Turn Off:** When finished, turn both the heat and motor knobs to the "OFF" position. Unplug the fountain from the outlet and allow it to cool completely before cleaning.

6. MAINTENANCE AND CLEANING

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

1. **Cool Down:** Always allow the fountain to cool completely before attempting to clean.
2. **Remove Excess Chocolate:** Once cooled, the chocolate will solidify. Gently scrape off as much solidified chocolate as possible from the basin and tiers. You can also turn on the heat for a few minutes to slightly soften the chocolate for easier removal, then turn off and unplug before scraping.
3. **Disassemble:** Remove the tiers, center tube, and auger from the base unit.
4. **Wash Removable Parts:** Wash the tiers, center tube, and auger in warm, soapy water. Use a soft brush or sponge to remove any chocolate residue. Rinse thoroughly and dry completely. These parts may be dishwasher safe on the top rack, but hand washing is recommended to preserve their finish.
5. **Clean Base Unit:** Wipe the base unit and its basin with a damp cloth. Do not immerse the base unit in water. For stubborn chocolate residue in the basin, you can add a small amount of warm water and a drop of dish soap, turn on the heat for a few minutes (without the motor), then wipe clean. Ensure the basin is completely dry before storage.
6. **Storage:** Store the clean and dry chocolate fountain in a cool, dry place.

7. TROUBLESHOOTING

- **Chocolate not flowing evenly:**

- Ensure the fountain is placed on a perfectly level surface.
- Check the consistency of the chocolate. It might be too thick. Add a small amount of vegetable oil (not water) to thin it.
- Ensure there is enough chocolate in the basin to reach the auger.

- **Chocolate not climbing the auger:**

- Verify the auger is correctly seated on the central shaft.
- Check chocolate consistency; it might be too thick.
- Ensure the motor is turned on.

- **Fountain is noisy:**

- A slight motor hum is normal. Excessive noise might indicate the auger or tiers are not correctly assembled or seated. Reassemble the parts.
- Ensure the fountain is on a stable surface.

- **Chocolate solidifying in the basin:**

- Ensure the heat function is turned on.
- The room temperature might be too cold.

8. SPECIFICATIONS

Brand	Holstein
Model Number	HH-098402SS
Material	Stainless Steel
Dimensions (L x W x H)	21.34 x 21.34 x 45.21 cm (approximately 8.4 x 8.4 x 17.8 inches)
Weight	2.2 kg (approximately 4.85 lbs)
Tiers	4

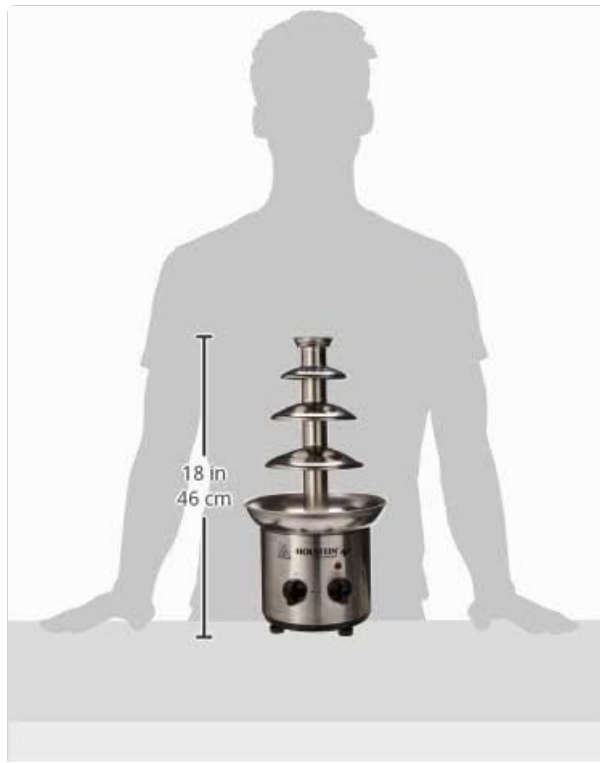


Image 3: Dimensional view of the Holstein HH-098402SS Chocolate Fountain, highlighting its height of 46 cm (18 inches).

9. WARRANTY AND SUPPORT

Specific warranty information is not provided in the product details. For warranty claims or technical support, please refer to the documentation included with your purchase or contact Holstein customer service directly through their official website or contact channels.

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