

TFCFL JJFTL8H

TFCFL 3-Tier Chocolate Fountain User Manual

Model: JJFTL8H

INTRODUCTION

Thank you for purchasing the TFCFL 3-Tier Chocolate Fountain. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new chocolate fountain. Please read this manual thoroughly before first use and retain it for future reference.

SAFETY INSTRUCTIONS

- Always place the chocolate fountain on a stable, flat, and heat-resistant surface.
- Ensure the power cord is kept away from water sources and hot surfaces.
- Do not immerse the base unit (motor and heating element) in water or any other liquid.
- Unplug the appliance from the power outlet when not in use, before cleaning, and during assembly/disassembly.
- Do not operate the appliance with a damaged cord or plug, or if it has been dropped or damaged in any way.
- Keep out of reach of children and pets. Hot chocolate can cause burns.
- Use only pure melted chocolate or semi-liquid chocolate sauce. Do not use chocolate sauce with sugar or overly thick/thin liquids.
- Do not add cool or cold liquid directly to the melted chocolate in the fountain, as this can impede flow.
- Allow the machine to cool completely before cleaning.

PACKAGE CONTENTS

Upon unpacking, please verify that all components listed below are present and undamaged:

- 1x Chocolate Fountain Base Unit
- 1x Rotating Spiral Rod
- 1x Food Tray (Base Tray)
- 1x Tower (3-Tier)

- 6x Forks (Stainless Steel with PP handles)
- 1x English User Manual



Image: All components of the TFCFL 3-Tier Chocolate Fountain, including the base, spiral rod, tower, food tray, and forks, laid out for inspection.

PRODUCT OVERVIEW

Familiarize yourself with the main parts of your chocolate fountain:

- **Base Unit:** Contains the motor and heating element. Features "OFF", "HEAT", and "HEAT MOTOR" switches.
- **Heating Bowl:** The stainless steel bowl integrated into the base unit where chocolate is melted and collected.
- **Spiral Rod:** The central rotating component that lifts chocolate to the top tier.
- **Tower:** The multi-tiered structure through which chocolate flows down.
- **Food Tray:** A circular tray that surrounds the base, designed to hold dipping items.
- **Control Switches:**
 - **OFF:** Turns the unit off.
 - **HEAT:** Activates the heating element to warm the bowl.
 - **HEAT MOTOR:** Activates both the heating element and the motor for chocolate flow.



Image: A detailed view of the control panel on the base unit, showing the "OFF", "HEAT", and "HEAT MOTOR" settings.

SETUP

1. Unpack all components and ensure they are clean. Wash the tower, spiral rod, and food tray with warm soapy water, rinse thoroughly, and dry completely.
2. Place the base unit on a stable, flat, and heat-resistant surface. Ensure it is level to allow for proper chocolate flow.
3. Assemble the food tray around the base unit, if it is a separate piece.
4. Insert the spiral rod into the center shaft of the base unit.
5. Place the 3-tier tower onto the spiral rod, ensuring it is securely seated and level.
6. Plug the power cord into a standard 120V 60Hz electrical outlet.





Image: The TFCFL Chocolate Fountain fully assembled, showing the base, spiral rod, and 3-tier tower in place, ready for operation.

OPERATING INSTRUCTIONS

1. **Preheat:** Turn the control switch to the "HEAT" position. Allow the machine to preheat for 3-5 minutes to ensure the heating bowl is warm.
2. **Prepare Chocolate:** Melt your chocolate separately in a microwave oven or double boiler. Ensure the chocolate is completely melted and has a smooth, semi-liquid consistency. If the chocolate is too thick, add a small amount of edible oil (e.g., vegetable oil) or milk to thin it slightly. *Do not add cool or cold liquid directly to the melted chocolate in the fountain.*
3. **Add Chocolate:** Once preheated, slowly pour the melted chocolate into the heating bowl of the fountain. Do not exceed the maximum capacity of 1 pound (0.45 kg) of chocolate.
4. **Start Fountain:** Turn the control switch from "HEAT" to "HEAT MOTOR". The spiral rod will begin to rotate, lifting the hot chocolate to the top of the tower, creating a continuous flowing cascade.
5. **Enjoy:** Use the provided forks to dip fruits, marshmallows, cookies, or other treats into the flowing chocolate.
6. **Important Note:** This machine is designed for use with chocolate sauce ingredients. Pure melted chocolate should be used, and it must be in a semi-liquid state. Overly viscous or thin chocolate may prevent proper flow. The operating temperature is approximately 40°C (104°F).



Image: The TFCFL Chocolate Fountain actively flowing with melted chocolate, surrounded by a variety of dipping items such as nuts, marshmallows, strawberries, and grapes.

MAINTENANCE AND CLEANING

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

1. **Disconnect Power:** After use, turn the control switch to "OFF" and unplug the power cord from the outlet.
2. **Cool Down:** Allow the machine to cool completely before attempting to clean.

3. **Remove Components:** Carefully remove the tower, spiral rod, and food tray.
4. **Dispose of Excess Chocolate:** Pour any remaining chocolate from the heating bowl into a disposable container. Do not pour chocolate down the drain, as it can solidify and cause blockages.
5. **Clean Removable Parts:** Wash the tower, spiral rod, food tray, and forks with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots. These parts are generally dishwasher safe, but hand washing is recommended for best care.
6. **Clean Base Unit:** Wipe the exterior of the base unit and the heating bowl with a damp cloth. For stubborn chocolate residue in the bowl, you may use a small amount of warm water and a soft brush, but ensure no water enters the electrical components. *Never immerse the base unit in water.*
7. **Storage:** Once all parts are completely dry, reassemble or store them in a clean, dry place.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Chocolate is not flowing or flowing unevenly.	• Chocolate is too thick. • Not enough chocolate in the bowl. • Fountain is not level. • Chocolate is not fully melted.	• Add a small amount of edible oil or milk to thin the chocolate. • Ensure at least 1 pound (0.45 kg) of chocolate is in the bowl. • Adjust the fountain's position on a flat, level surface. • Ensure chocolate is completely melted before pouring into the fountain.
Motor is running but chocolate is not moving.	• Spiral rod is not properly seated. • Chocolate is too thick.	• Check and re-seat the spiral rod firmly. • Thin the chocolate as described above.
Fountain is not heating.	• Power cord not plugged in. • Switch not set to "HEAT" or "HEAT MOTOR".	• Ensure the power cord is securely plugged into a working outlet. • Verify the switch is in the correct position.

SPECIFICATIONS

Feature	Detail
Model	JJFTL8H
Material	430 Stainless Steel (main body), 201 Stainless Steel (forks), PP (fork handles)
Voltage	120V

Feature	Detail
Frequency	60Hz
Power	40W
Plug Type	US Standard
Chocolate Capacity	0.45 kg / 1 lb
Color	Black
Product Dimensions (D x H)	10.2 inches x 10.7 inches (26 cm x 27.2 cm)
Net Weight	1.2 kg / 2.64 lbs



Image: A diagram illustrating the key dimensions of the chocolate fountain, showing a diameter of 10.2 inches (26 cm) and a height of 10.7 inches (27.2 cm).

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided with your purchase documentation or visit the official TFCFL website. Keep your purchase receipt as proof of purchase for any warranty claims.

Manufacturer: TFCFL

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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