

SB 325**900003**

ENGLISH
Translation
of the original instruction manual



Read these instructions before using and keep them available at all times!

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1. General information

1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards, which could lead to injury.

Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.



WARNING! Hot surface!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!

1.3 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



NOTE!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

1.4 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

1.5 Declaration of conformity

The device complies with the current standards and directives of the EU.

We certify this in the EC declaration of conformity.

If required we will be glad to send you the according declaration of conformity.

2. Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General information

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



CAUTION!

- The device can be used by children **8 years and up**, as well as by people with disabilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on proper use of the device and its possible dangers.

- **Children** should not play with the device.
- Cleaning and **maintenance cannot be performed by children** younger than 8 years old and must be done under supervision.
- **Children under the age of 8 years old** must be kept away from the device and its power cord.
- Please keep these instructions and give them to future owners of the device.
- All people using the device should follow the instructions and tips contained in these instructions.
- Only use the device indoors.

2.3 Intended use

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The device is not adapted for use with an external timer or remote control.

The device is intended for home use or in similar places such as:

- in kitchens for store or office employees or in other service locations;
- in suburban properties;
- by guests of hotels, motels and other places of accommodation;
- in Bed & Breakfasts.

The chocolate fountain is designed **exclusively** for **serving melted chocolate**.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



NOTE!

If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

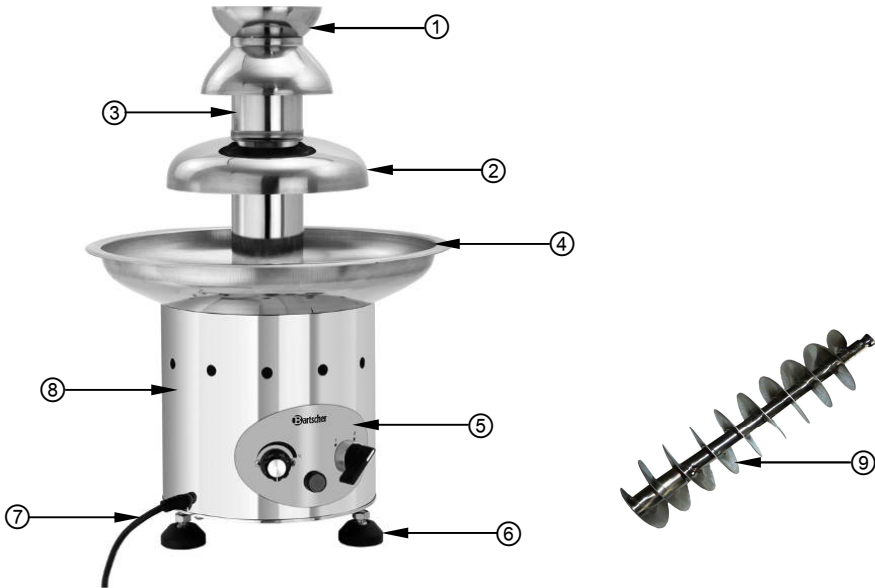
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.
If required refresh or renew.

4. Technical data

4.1 Overview of parts



- ① Top cascade plate with a crown
- ② Middle cascade plate
- ③ Tower
- ④ Bowl
- ⑤ Control panel
- ⑥ Adjustable feet (3)
- ⑦ Power cord
- ⑧ Motor unit
- ⑨ Screw conveyor

Operating elements



⑩ Temperature knob

⑪ Function switch

⑫ Control lamp

4.2 Technical specification

Name	Chocolate fountain SB 325
Code no.:	900003
Housing material:	stainless steel
Temperature adjustment:	infinitely variable, up to 60 °C
Capacity:	2.5 kg of chocolate
Power:	340 W / 230 V 50 Hz
Size:	Ø 330 mm, height 480 mm
Weight:	7.5 kg

We reserve the right to make technical changes!

5. Installation and operation

5.1 Safety instructions



WARNING! Risk of electric shock!

The device must only be connected to a properly installed single socket with protective contact.

Never remove the power cable by pulling the cable itself; always grab the plug housing.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled.
- Never place the device or other objects on the power cable.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Do not use the device in case it does not function properly, has been damaged or dropped.
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- Do not move or tilt the device when in operation.
- **Never** leave the device unattended during operation.



WARNING! Risk of injury!

Never touch the screw conveyor or other moving parts during operation.

Do not move the device when there is hot and liquid chocolate inside.



WARNING! Hot surface!

Some parts of the device are hot during operation. Risk of burns!

Before cleaning or moving the device, unplug the device and let it cool down!

5.2 Assembly

Preparing the device for operation

- Unpack the device and remove packaging material.
- Clean the removable parts of the device (screw conveyor, tower, cascade plate) in warm water with a mild detergent. Rinse all the parts with clean water and dry them thoroughly.
- Clean the bowl with warm water and mild detergent, rinse with clean water and dry it with a soft cloth.
- Wipe the motor unit and the power cord with a soft damp cloth. Ensure that the power plug is completely dry before you connect the device to the power supply.

Assembling the device

- Install the conveyor screw on the motor unit.
- In the next step put the tower on the conveyor screw and screw it firmly to a suitable holder.
- Attach the middle and then the top cascade plate with the crown to the tower.

5.3 Setting-up and connection

- Place the device on a stable, level surface near a wall outlet.
- **Level** the device by means of the nuts and the adjustable feet (3) by turning gently the lock nuts clockwise to raise the feet and anti-clockwise to lower the feet.



- Place the device on a secure surface, which supports the weight of the device and is heat resistant.
- **Never** place the device on the table edge as it may tilt or fall down.
- **Never** place the device in wet or moist area.
- Do not place the device near open fireplaces, electric ovens, heating stoves or other heat sources.



WARNING! Risk of electric shock!

The device can cause injuries due to improper installation!

Before installation, compare the rating of local mains with technical specifications of the device (see name plate).

Connect the device only when it is compliant with mains specification! Observe the safety instructions!

- The power socket circuit must be protected with at least 16A fuse. Connect the device directly to a wall outlet. Do not use power strips or multiple sockets.
- Place the device so that the plug is accessible. Thus, the device can be quickly disconnected from the mains when needed.

5.4 Operation

Suitable chocolate

- The chocolate fountain is designed for all types of commercially available chocolate, free from **any solid components**, such as nuts, almonds or brittles which could block the conveyor screw during its operation.
- Couverture chocolate is particularly suitable because it contains more cocoa butter. The higher content of cocoa butter, the better the flow properties of chocolate. The cocoa content should not be too high (max. 60%), as the higher it is, the worse are the flow properties of chocolate.

The chocolate must be chopped before melting. The smaller the pieces of chocolate, the faster the melting process.

- The most suitable is special chocolate for fondue and chocolate fountain. It contains the ideal proportions of cocoa butter and cocoa.
- You need at least **2.5 kg** of chocolate to fill the device.

Melting of chocolate in the device

- Prepare the chocolate and fill up the bowl with it.
- Connect the device to a single grounded outlet with earthing contact. The red control lamp will light up.
- Rotate the temperature knob clockwise until it stops in order to set the highest temperature and melt the chocolate in the bowl.

The melting time is approximately 60 minutes. If chocolate is not thin enough, pour some cooking oil (such as canola oil or vegetable oil) and stir it with a spoon to mix with the chocolate mass.

A general rule is to add about **150 ml of cooking oil** to each **1 kg of chocolate**.

Note: the chocolate mass must be of a liquid consistency.



CAUTION!

The use of chocolate without the addition of cooking oil or fat can cause damage to the device and may lead to loss of warranty.

Pre-melting of chocolate

In order to shorten the melting time, pre-melted chocolate may be used. Observe the following instructions for melting chocolate.

Melting in the microwave

- Chop the chocolate and melt it in a microwave-safe container. Then add the appropriate amount of cooking oil and stir it.

Before pouring pre-melted chocolate into the bowl, connect the device to a single grounded outlet and heat up about 5 minutes at the highest temperature setting.

Melting in the pot (with cooking oil)

- Warm up slowly the appropriate amount of cooking oil in a coated pan (do not heat up too much!). Add the chopped chocolate and allow it to melt while stirring continuously. The smooth mass must be created.

Connect the device to a single grounded outlet before filling the bowl with pre-melted chocolate, and heat it up about 5 minutes at the highest temperature setting.

Melting in water bath

- Heat up water in a pot (do not boil!).
- Place a sufficiently large bowl (pot) in heated water so that it does not touch the bottom.
- Put the chopped chocolate into the bowl (pot). Ensure that chocolate never comes in contact with water.
- Once chocolate is completely melted, add the desired amount of cooking oil and stir the mixture with a spoon.

Connect the device to a single grounded outlet before filling the bowl with pre-melted chocolate and heat it up about 5 minutes at the highest temperature setting.

Start of the conveyor screw – the fountain effect



NOTE!

The readiness for operation is achieved when the device is properly set up and heated, and the chocolate is completely melted in the bowl.

- To start the conveyor screw, turn the function switch to the „I“ position.
- The chocolate mixture is sucked into the tower and comes out through the crown at the top of the tower.



NOTE!

When the mixture is properly prepared, there appears a constant fountain flow and the tower is completely covered. The device can be refilled by warm liquid chocolate at any time during the operation.



CAUTION!

Do not add any solid chocolate pieces while the motor is running, as they may jam the conveyor screw and cause damage to the device.



Overlaying with chocolate

- The desired product pieces to be overlaid with chocolate should be impaled on a wooden stick or fondue fork and held in the stream of flowing chocolate.



NOTE!

To avoid malfunctions or stopping the fountain flow:

- do not let any product pieces to fall into the chocolate,
- do not add any cool or cold liquids to chocolate



CAUTION!

Remove immediately the possibly fallen product pieces with a fork or a spoon.



Termination of operation

- If the device is not used anymore, turn the function switch to position „0“. The screw conveyor will be switched off and the chocolate will flow into the bowl.
- Rotate the temperature knob counterclockwise until it stops in order to switch off the heating process.
- Disconnect the device from power supply (pull the plug!) and let it cool down.
- Transfer chocolate from the bowl to an appropriate container for further use or place it in waste container/plastic bag for disposal together with household waste.



CAUTION!

Never pour chocolate to the drainage system. Risk of clogging!

5.5 Foodpairing

- Serve light sour fruit along with sweet chocolate and sweet fruit with dark chocolate.
- We suggest to pair chocolate with the following fruit types:
 - apples, apricots, bananas, strawberries, sweet cherries, kiwi, coconut, mango, melon, peaches, grapes etc.
- Different types of pastries suit fantastically to be covered with chocolate. We suggest to pair chocolate with the following pastries:
 - biscuits, crisp bread, ladyfingers, waffles, rusks, etc.
- In order to dress your chocolate bites you can add different ingredients for glazing or garnishing. The following ones may suit this end:
 - colorful crumbles,
 - chopped pistachios,
 - grated orange or lemon peels,
 - coconut flakes,
 - brittle,
 - almonds flakes, etc.
- You can refine your basic chocolate mixture with different ingredients. Add liquid ingredients to chocolate before it melts - **never** add cold liquids to the warm chocolate mixture.

The following liquid ingredients can be used:

- cream liqueurs (eg Batida de Coco, Bailey, eggnog or Kahula)
- liqueurs (eg amaretto, Creme de Cacao (Bols) or Grand Marnier)
- brandies (eg raspberry liqueur, cherry brandy or grappa nut).

- Some people like fruit covered with soft chocolate, the others rather prefer hard chocolate. To ensure that your guests have a choice:
 - For quickly hardening chocolate bites, serve the fruit pieces on pre-cooled plates. Thus, the fruit can remain very cold, and you can fill a tray with ice cubes and put the plates on it.
 - In order to enjoy soft fruit with chocolate, it is best to eat it directly from the chocolate fountain.

6. Cleaning and maintenance

6.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power supply and has cooled down.
- Do not use any acid agents and make sure no water ingresses the device.
- To protect yourself from electric shock, **never** immerse the device, its cables and the plug in water or other liquids.



CAUTION!

The device is not suited for direct washing via water jets.

Therefore, you must not use any kind of pressure water jet for cleaning the device!

6.2 Cleaning

- Clean the device after each use.
- Turn the motor off by means of the function switch (rotate to „0“ position). The chocolate will flow into the bowl.
- Rotate the temperature knob counterclockwise until it stops in order to switch off the heating. Disconnect the device from power supply (pull the plug!) and let it cool down before cleaning.
- Try to remove as much chocolate as possible from the cascade plates by means of a plastic scraper.
- Remove the **cascade plates** from the tower, detach the **tower** from the bowl by rotating it clockwise and then uncouple the conveyor screw from the motor unit. Place the removed parts in warm water with mild detergent for a short time and clean them with a sponge or dish brush, then rinse with clean water and dry them with a soft cloth.



NOTE!

The cascade plates are dishwasher safe.

- Transfer chocolate from the bowl to an appropriate container for further use or place it in waste container/plastic bag for disposal together with household waste.
- In order to clean the **bowl**, pour hot water into it (or warm up directly in the bowl) adding some mild detergent. Leave this for some time to interact and then loosen the remaining chocolate mass with a sponge or a brush. Empty the bowl and wipe it with a soft cloth. Rinse the bowl thoroughly with clean water to remove detergent residues completely. Dry the bowl with a soft cloth.
- Wipe the motor unit with a soft, damp cloth.



CAUTION!

Never immerse the motor unit in water nor place it in the dishwasher!

- **Never** use **rough or abrasive cleaners** that may scratch the surface of the device.
- Use a soft, dry cloth to dry and polish the cleaned parts.

6.3 Safety instructions for maintenance

- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**

7. Possible Malfunctions

PROBLEM	CAUSE	REMEDY
Device does not heat	Mains plug not connected to a power outlet	Connect the mains plug to a power outlet
	A temperature is not set	Rotate the temperature knob to the desired position
	The temperature knob is defective	Contact a dealer
	Thermostat is defective	Contact a dealer
The device motor does not start	Function switch set in „0“ position	Set function switch to „I“ position
	Function switch is defective	Contact a dealer
The device connected to power supply, but the red control lamp is not lit	Power cord is defective	Check the power cord and power supply
	The fuse of electric circuit has triggered	Check the power supply
Chocolate drips and flows unevenly, does not form a "fountain effect"	Chocolate is too dense	Thin it with cooking oil
	Temperature setting is too low	Select a higher temperature setting
	The device is not leveled	Leveling of the device, see chapter 5.3 „ Setting-up and connection “
The chocolate flow is constantly interrupted	Product pieces have fallen into the chocolate	Remove the product pieces from chocolate. Usually they are in the bowl near the suction slot of the tower
After addition of chocolate/ ingredients, chocolate flow is interrupted	Chocolate or ingredients are too cold	Add only hot chocolate or ingredients

8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.



NOTE!



For the disposal of the device please consider and act according to the national and local rules and regulations.

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