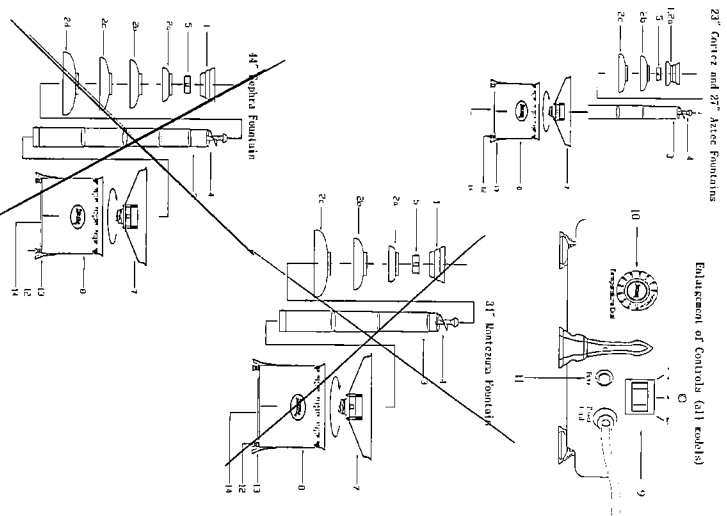




CHOCOLATE FOUNTAIN OPERATING MANUAL

Models: CF44R2, CF34R2, CF27R2, CF23R2

COMMERCIAL FOUNTAIN ILLUSTRATIONS



IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS BEFORE USING THIS FOUNTAIN.
2. When the fountain basin is removed, the top of the fountain base can be extremely hot. AVOID ANY CONTACT WITH THE TOP OF THE FOUNTAIN BASE WHEN IT IS EXPOSED. Heating element is located directly beneath.
3. Avoid all other surfaces that have become hot during use.
4. To protect against electrical shock and damage to the fountain, do not put the fountain base in water or other liquids. Never allow liquid, dust or discharge to enter the fountain base through the bottom grate, vent holes, or other openings.
5. When the basin is removed, take extra caution to keep liquid or other objects from entering into the exposed opening at the top of the fountain base.
6. Avoid contact with moving parts, such as the auger in the cylinder or the square pin in the center of the basin.
7. Close supervision is necessary when the fountain is used near children.
8. Do not operate the fountain if you observe damage to the electrical cord or plug or if the power cord has been damaged or frayed in any manner. The fountain must be returned to Sephra for a designated repair facility for examination and repair.
9. Always unplug the fountain from the electrical outlet when it is not in use, before plugging on or taking off parts, and before cleaning.
10. Do not allow the electrical cord to come into contact with hot surfaces. An extension cord may be used if necessary. Care should be taken to position the electrical cord so that it is not stepped on or tripped over. Do not hang the cord over a table or counter edge in such a way where it might be tripped on or pulled by those around the fountain.
11. Never place any object, especially your fingers, inside the central cylinder while the fountain is in use. Doing so may cause severe injury to persons or damage to the fountain basin.
12. The use of accessory attachments, other than those made available specifically for use with this fountain, is not recommended by the manufacturer, may cause injury, and will void your product warranty.
13. Extreme caution must be used when moving a fountain or fountain components containing hot liquid.
14. Use of the fountain outdoors is not recommended unless a Sephra manufactured wind guard is used.
15. Do not use this fountain for other than its intended use.
16. The fountain must be level to operate properly.
17. Observe and follow customary sanitation guidelines when using this machine.

FOUNTAIN ASSEMBLY

1. Before using the fountain, wash basin and other removable components with warm, soapy water and dry thoroughly. The basin bowl should be hand washed and not be submerged in liquid or put in a dishwasher. All other removable components are dishwasher-safe. Do not allow water to enter the fountain housing through the vent holes, bottom grate, or other openings as this will damage the electrical components.
2. Make sure fountain basin is secured tightly onto fountain base. Turn clockwise to tighten; do not over-tighten.
3. Place the fountain base on a sturdy, level surface. The fountain MUST be level in order for the chocolate to curtain properly. Rotate the adjustable leveling feet up or down until all sides are even. Assess the level of the fountain by placing a spirit level on the basin rim in several different places if necessary.
4. Position the cylinder to fit inside the stainless steel sleeve located in the basin so that the cylinder stands in place. The welded knob on the cylinder should fit inside the groove on the sleeve. Press down on the cylinder to ensure that it is firmly placed.
5. Slide the largest tier over the cylinder until it stops in position over the bottom step on the cylinder wall. Position the remaining tiers in the same way, working from largest to smallest. All tiers should slope downward. On Aztec and Cortez fountains, the top tier is attached to the crown and will be positioned in step 7.
6. Place the stabilizer over the auger knob. Holding the auger by its knob, lower it into the cylinder. Fit the auger over the square pin in the center of the basin. The lip of the stabilizer will rest on the top of the cylinder. Turn the auger clockwise to be sure it is securely in place. The auger should be completely inserted into the basin. Do not allow the chocolate to completely melt before inserting the auger into the cylinder.
7. Fit the crown on top of the cylinder. The widest part of the crown should be at the top.
8. Plug the fountain in and move the switch to PREHEAT. Turn the temperature dial to 140 and allow the basin to preheat for 5 minutes. Once basin is preheated, see CHOCOLATE PREPARATION for melting temperatures and instructions.

*** All tier set components should be at room temperature before adding melted chocolate to the fountain. Chocolate will harden if it comes into contact with cold metal and can cause the auger to bind. ***

CHOCOLATE PREPARATION

We strongly encourage you to use Sephra Fondue Chocolate, available in Dark, Milk, and White varieties. Sephra Fondue Chocolate is specially formulated with the proper viscosity to flow perfectly through the fountain every time. Our unique Fondue Chocolate is exquisite in taste and aroma and your guests and clients are sure to be delighted.

Before using the chocolate, store it in a cool, dry place. Do not freeze or refrigerate it as moisture affects the chocolate's consistency.

Melt chocolate directly in the fountain basin, in a double boiler, or in its microwaveable bags according to the instructions on the base. **WHEN MICROWAVING CHOCOLATE, ALWAYS USE HALF-POWER TO PREVENT SCORCHING.**

Melting chocolate directly in the fountain basin takes approximately 35-60 minutes. Add chocolate 1-2 pounds at a time to expedite the melting process. Stir chocolate every 2-3 minutes, scraping it from the basin with a spatula as you go, to prevent scorching. Milk chocolate (every 2-3 minutes) and use appropriate temperature settings.

Melting Chocolate in Fountain Basin—Sephra and Montezuma

Chocolate (16 lbs)	Heat Setting	Approx. Melting Time (Min)
Dark	4	45
Milk	5	45
White	7	60

Melting Chocolate in Fountain Basin—Aztec and Cortez

Chocolate (16 lbs)	Heat Setting	Approx. Melting Time (Min)
Dark	8	35
Milk	7	45
White	7	45

***CAUTION:** The heat setting should never be higher than 7 when melting White chocolate. Overheating White or Milk chocolate causes it to thicken or become lumpy and it will not flow properly. If this happens, see "TROUBLESHOOTING" Item #2.

STARTING THE FOUNTAIN

BEFORE STARTING THE FOUNTAIN:

1. Ensure that the fountain is on a sturdy, LEVEL surface.
2. The fountain itself must be level in order to operate and curtain properly. Please see "FOUNTAIN ASSEMBLY" for instructions on leveling the fountain.
3. Check to see that the fountain basin is securely tightened.
4. Ensure that the fountain vent holes and the bottom of the base housing are not covered. These areas allow heat to escape from the motor and heating element during use. **Obstruction of the air flow will cause damage to the motor and internal electrical components.**
5. Fill the basin with chocolate according to the "CHOCOLATE PREPARATION" instructions.

ONCE THE CHOCOLATE IS MELTED:

6. Place the auger with the stabilizer into the cylinder and turn it clockwise to check that it is locked in place over the center square pin. Place the crown on top of the cylinder.
7. Press the toggle switch to START. The auger will turn and carry the chocolate up through the cylinder, causing it to flow over the crown and tiers and back into the basin. **Do not touch the auger spinning against the cylinder. This noise will go away quickly as the auger is coated with the chocolate.**

Recommended Chocolate (or Fondue) Amounts

	Sephra Fountain Model	Guests Served	Minimum Chocolate (lbs)	Minimum Fondue (lbs)	Maximum Chocolate (lbs)	Maximum Fondue (lbs)	Suggested Amt. to Begin (lbs)	Suggested Amt. to End (lbs)
Sephra	1001	4-6	6	6	20	20	16	7
Montezuma	1000	4-6	6	6	20	20	16	7
Aztec	1000	6-8	3-5	11	5	10	4.5	3.5
Cortez	<100	6	2.5	10	4.5	9	3.75	

Adding Additional Chocolate to the Fountain

Twenty pounds of chocolate will serve approximately 200 people. Additional chocolate can be added using the following methods:

ADDING CHOCOLATE CHIPS:

Four chips directly on top of the fountain crown, approx. 1 cup at a time. Allow the chips to become melted before adding more.

ADDING MELTED CHOCOLATE:

To add a large amount of chocolate, melt it prior to adding it to the basin. You can melt it in its microwaveable bags or in a double boiler.

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Chocolate Operating Temperatures

Chocolate	Heat Setting	Approx. Chocolate Temperature (°F)
Dark	6	115-125
Milk	6	115-125
White	5	105-115

Chocolate temperature may be affected by the addition of chocolate or by environmental factors, such as the location of the fountain in a cold area. In such conditions the fountain temperature may need to be adjusted accordingly.

Generally, if white or milk chocolate becomes too thick, decrease the temperature. If dark chocolate becomes too thick, increase the temperature. *Scrape sitting chocolate from the bottom of the basin and stir frequently throughout event.*

CLEANING THE FOUNTAIN

RECOMMENDED CLEANING SUPPLIES:

- Food handler gloves
- Spatulas
- Dish towels
- Small brush or toothbrush
- Large sponge (grouit sponge recommended)
- Large scrubber or sturdy plastic bags in tubover chocolate
- Large plastic bags for tier set parts
- Paper towels
- Soft cloth
- Glass cleaner

Before cleaning:

Turn the toggle switch to OFF. Always unplug the power cord from the electrical outlet before cleaning the fountain. Never permit the electrical cord to come into contact with water.

Do not use abrasive scouring pads or powders to clean the stainless steel basin or other components. Doing so will mar the finish.

Cleaning Your Sephra Chocolate Fountain:

1. Wearing food handler gloves, scrape excess chocolate from the crown and stabilizer with a spatula. Remove crown and stabilizer and place them directly in the sink.
2. Pull the auger out of the cylinder by its knob, scraping the excess chocolate off with a spatula or gloved hand as you go so that it falls back into the cylinder. Move the auger to the sink.
3. Use a spatula to scrape excess chocolate from the tiers. Remove the tiers and cylinder and place them in the sink.
4. Twist off the removable basin and pour leftover chocolate into a big-lined container for easy disposal. Scrape the remaining chocolate out with a spatula

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- and move basin to sink. **Never pour chocolate directly down the drain. Chocolate can harden in the pipes and damage the drain system.**
- The basin should NOT be placed in the dishwasher but should be washed by hand.** The extreme heat of the dishwasher will potentially damage the seals and bearing grease. The bottom of the basin landing on the dishwasher rack will also damage the motor. **Wash all other removable fountain parts are dishwasher safe.** They may also be hand-washed with warm, soapy water and a large sponge. Use degreasing dish soap when washing components in the sink. Make sure the chocolate is broken up by warm, soapy water before it goes down the drain.
- Carefully clean around cylinder sleeve and square pin in basin. If necessary, use a soft toothbrush to remove all chocolate.
- Once tier set components are clean and dry, return them to your Sephra Tier Set or Catering Case for transport.
- Once basin is thoroughly cleaned and dried, twist it back onto fountain base.
- Spray the outside of the fountain base with glass cleaner and polish with a soft cloth. Return base to your Sephra Base Case for transport.

Proper cleaning after each use will keep the fountain in excellent working condition for years of continued use and enjoyment. Always store fountain components in their cases to help protect them from damage or loss.

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HELPFUL TIPS

- Always provide each guest with a plate and skewers. (Guests should use a separate skewer for each food item). Wooden, Bamboo and Plastic (or metal) skewers may be ordered online at www.sephras.com. It is also good to have a generous supply of napkins available.
- Guests should never "double dip," placing a food item that has been bitten back into the fondue flow. Food items should only be dipped in the fondue once.
- Cut all dipping items into bite-size pieces so they can easily be placed on skewers.
- Other fondues such as cheese, caramel, and barbecue sauce have a different consistency from chocolate and may flow in a different manner than Sefphra Fondue Chocolate does. This is due to the inherent differences in the make-up of various fondues.
- Never allow water to come into contact with chocolate as it can thicken and ruin the chocolate.** This includes water-based flavorings and food colorings. Use oil-based products instead.
- Keep chocolate in a cool, dry place. Do not freeze or refrigerate it as moisture may adversely affect the chocolate.
- Always reduce the temperature setting from the melting temperature to the operating temperature before the chocolate is completely melted in the basin. Failure to do so may cause the chocolate to scorch.
- Do not add more than the maximum amount of fondue to the fountain basin. If too much fondue is added, it will overflow the basin when the fountain is turned on.
- Air is often trapped in the cylinder and the bottom exterior portion of the crown when the fountain is initially turned on. To prevent this from occurring, fondue flow, to scorch, and turn it on again. Repeat until flow improves. If air pockets are present at the base of the crown, take a rubber spatula and scrape around the area to release the air.
- If you are not using Sefphra Fondue Chocolate, you will likely need to thin your chocolate according to the directions under "CHOCOLATE PREPARATION."
- When cleaning up after an off-site event, place fountain parts in plastic bags and return them to their storage cases until they can be properly cleaned.
- Return sponges (sold at hardware stores) wet, well for cleaning the fountain.

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- decreased. Please see "CHOCOLATE OPERATING TEMPERATURES" for appropriate heat settings.
 - Food thickening fondue flow:** Turn the motor off and use a spatula to check for food lumps that may have become lodged between the bottom of the cylinder sleeve and the basin.
 - Small food particles in the fondue:** Small pieces of food floating in the fondue may cause clogging as the pieces flow over the tier. Turn the motor off and try to remove the food with a spatula or strainer.
 - Chocolate is thick and clumpy. When chocolate is overheated or scorched, it becomes clumpy. White and Milk chocolate are especially prone to scorching or overheating. If this occurs, stir small amounts of vegetable oil or cocoa butter into the chocolate until it reaches the appropriate consistency. Chocolate may also be placed in a blender and mixed with the thinning agent. Consult the CHOCOLATE OPERATING TEMPERATURES to ensure you are using the appropriate heat setting. To avoid scorching, stir the chocolate often with a spatula, scraping it from the bottom of the basin as you stir. Chocolate will also become clumpy if it has come into contact with water.
 - The fountain will not heat properly:**
 - Electrical problem:** Make sure that the fountain is plugged into a working electrical outlet and that the switch is in the ON or PREHEAT position. If you have another appliance plugged into the same outlet, the fountain may not be receiving enough electricity.
 - Damaged thermostat:** Move the temperature dial gradually from 1-10. Listen closely at the base of the fountain to hear a "click" when raising the temperature. If you hear a click, the thermostat is functional and the problem may be a wiring issue. If you do not hear a click, please call Customer Service for further assistance: 952-894-7368
 - Loose wiring:** Unplug the fountain, turn it over, and remove the protective screen. Check to see that all of the wires and contacts are firmly in place. **Important: Before touching any wires, discharge the electrical energy by switching the fountain from START to OFF, please do not unplug.** If there are any loose contacts for which the original position can be easily determined, reattach them. Please call Customer Service for further assistance: 952-894-7368
- The fountain will not turn on:**
 - Bad electrical connection:** Power may have been interrupted by an electrical surge during transport. Fountains with a 120V power supply require a dedicated electrical supply to operate. These models will draw 4-9 amps when the motor and heat are on. The 240V fountains draw 2-5 amps total and require a 5-amp breaker.
 - Fuses has blown:** Replace fuses with a 15-amp single or 10-amp slow blow fuse (Aster and Cortez fountains require 1/2 amp slow blow fuses). These fuses can be replaced from the fountain exterior by pushing the fuse cap off (Ratched screwdriver or coin may be needed), exchanging the fuse, and repositioning the fuse cap.

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Fountain Specifications

FOUNTAIN SPECS	Sefphra CF 44	Montezuma CF 34	Aster CF 22	Cortez CF 23
Total Fountain Height	4" (11.8 cm)	34" (86.4 cm)	2" (6.6 cm)	22" (56.4 cm)
Chocolate Capacity	20 lbs (9 kg)	20 lbs (9 kg)	11 lbs (5 kg)	10 lbs (4.5 kg)
Total Fountain Weight	56 lbs (25.4 kg)	51 lbs (23.1 kg)	27 lbs (12.3 kg)	23 lbs (10.5 kg)
Tier Set Weight	22 lbs (10 kg)	17 lbs (7.7 kg)	7 lbs (3.2 kg)	5 lbs (2.25 kg)
Base Weight	14 lbs (6.4 kg)	15.5 lbs (7 kg)	10 lbs (4.5 kg)	18 lbs (8.25 kg)

- Precision-crafted, food-grade stainless steel
- ETL marked to NSF sanitation standards
- Auger-driven
- Heated basin to melt chocolate quickly and evenly
- Extra-wide basin to minimize drips
- Removable basin for easy cleanup
- Dishwasher-safe tier set assembly
- Power Usage (120 V): 9 amps for Sefphra and Montezuma; 6 amps for Aster, 4 amps for Cortez
- Power Usage (240 V): 5 amps for Sefphra and Montezuma; 3 amps for Aster, 2 amps for Cortez

TROUBLESHOOTING

- Fondue does not curtain properly:
 - Fountain is not level:** The base of the fountain must be level in order for the auger to curtain properly. If the fondue is flowing heavily on one side, raise the entire fountain using the adjustable leveling feet until the fondue flows evenly.
 - Air bubbles:** Air is often trapped inside the cylinder when the fountain is initially turned on or if the fondue level in the basin becomes too low. This can cause the auger to spin and splash the fondue out of the fountain. To prevent this, allow it to sit for 15-30 seconds, and turn it back on. Repeat this procedure until the fountain is flowing at full capacity.
 - Not enough fondue:** Refer to the "RECOMMENDED CHOCOLATE AMOUNTS" table to ensure that you are meeting the minimum capacity requirement.
 - Chocolate is too thick:** Chocolate will not flow correctly if it is at the wrong temperature. Generally, for dark chocolate, the temperature should be increased. For White and Milk chocolate, the temperature should be decreased.
- The fountain makes a knocking noise:
 - Knocking is coming from the cylinder:** When the fountain starts up, the auger is spinning and the fondue is being pushed up the cylinder. Make sure the stabilizer is correctly positioned at the top of the cylinder around the auger knob so the auger is held in the center of the cylinder. Make sure the auger is completely settled on the square pin in the basin. Also check to see that the cylinder is resting firmly in the sleeve.
 - Knocking is coming from the base:** Fountain parts may be cold. If the cylinder was cold when the fountain was turned on, chocolate may have hardened inside the cylinder, causing the auger to bind and not turn properly. Use a blow dryer or heat gun to warm the chocolate inside the cylinder before restarting the fountain.

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For further troubleshooting questions or concerns, please contact Sefphra's Customer Service Center at (859) 675-3088 during regular business hours (Monday-Friday, 7AM-4PM PST).

SUGGESTED DIPPING ITEMS

The list of potential dipping items is endless! For best results, we recommend avoiding items that crumble easily. Crumbs that fall into the chocolate can cause it to thicken and/or gip.

Strawberries	Cheddar Crackers
Bananas	Clusterted Nuts
Pineapple Chunks	Wafers
Orange Slices	Animal Crackers
Peaches/Nettles	Brownies
Dried Apricots	Peppermint Butter Cookies
Kiwi Slices	Mint Patties
Apple Slices	Hot Fudge
Pineapples	Biscotti
Marshmallows	Popcorn Quarters
Rice Crispy Treats	
Cream Puffs	

*These items are particularly popular in White chocolate