

# LOGIK

## Chocolate Fountain

Instruction Manual  
L1CHOC10



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**Congratulations** on the purchase of your new Logik Chocolate Fountain.

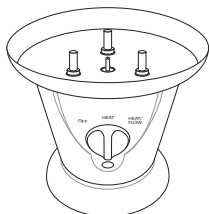
We recommend that you spend some time reading this instruction manual in order that you fully understand all the operational features it offers. You will also find some hints and tips to help you resolve any issues.

Read all the safety instructions carefully before use and keep this instruction manual for future reference.

## Unpacking

Remove all packaging from the unit. Retain the packaging. If you dispose of it please do so according to local regulations.

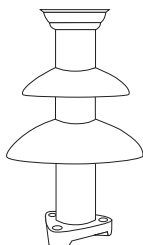
The following items are included:



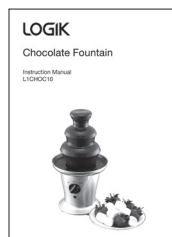
The Base Unit



Spiral Drive x 1  
P.N.: L1CHOC10-1



Tier System x 1  
P.N.: L1CHOC10-2



Instruction Manual  
P.N.: L1CHOC10M

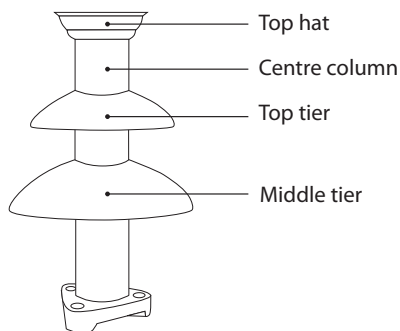
If items are missing or damaged, please contact Partmaster (UK only).  
Tel: 0844 800 3456 for assistance.

## Product Overview

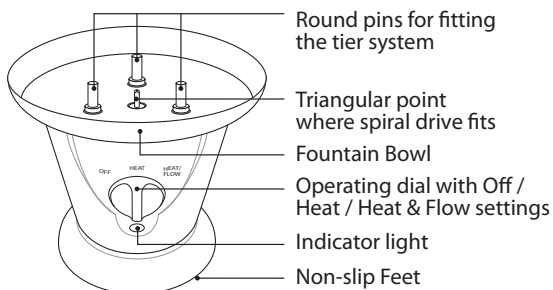
### Spiral Drive



### Tier System (in 4 parts)



### Base Unit Containing Heater and Motor



## Assembling The Chocolate Fountain

The unit is easy to assemble.

After unpacking for the first time, wipe out the bowl with a damp paper towel or cloth.

1. Rinse the tier system and spiral drive in warm water and dry.
2. Attach the spiral drive to the base unit by inserting the triangular hole at the bottom of the spiral drive into the driveshaft. Make sure it's firmly locked in position.
3. Attach the tier system to the base unit by aligning the 3 holes around the bottom of the tier system with the 3 pins in the bowl. Lock it firmly in position.

## Operation

Place the unit on a flat and stable surface within reach of a mains socket. The unit must be completely level to work properly.

### Preparing the chocolate

Now it's time to get the chocolate ready. It needs to be melted before you place it in the warmed fountain bowl. The quickest and simplest way to do this is in a microwave but you can also melt the chocolate on a hob. For the best cascading effect, you need at least 800g of chocolate and ideally 900g of chocolate to start. This is a generous serving for up to 6 people.



Use chocolate that has a maximum of 60% cocoa. If a chocolate with a higher cocoa percentage is used the chocolate may require the addition of some vegetable oil to improve its flowing quality.

### Microwave

First, break the chocolate into pieces and place 600g of chocolate chips / pieces and 100ml of vegetable oil in a microwave-safe container and place it in the microwave oven. Heat it for 1-2 minutes on high power (100%) and then stir. Return it to the microwave for a further 20-30 seconds if necessary and then check again. The chocolate must be completely melted and of a thin consistency that flows easily off a spoon.

If desired, other liquids such as liqueurs may now be added (approximately 1/4 cup of liqueur, depending on your taste.)



Milk chocolate, dark semi-sweet chocolate, or white chocolate may also be used.

## Hob

Place the chocolate in a heat-resistant bowl. Stand the bowl in a large saucepan of hot water on the hob over a low heat. Stir the chocolate constantly until it's completely melted, taking care not to let it stick or burn.

Again, you'll need to add some vegetable oil. It's important not to add water or any water-based liquids to the chocolate as this will make it harden and stop the flow.

## Adding the chocolate to the chocolate fountain

Connect the unit to the mains socket. Turn the power switch to the "Heat" position to preheat the bowl for 3-5 minutes.



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Let the unit warm up for at least 3 minutes before adding the melted chocolate.

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Turn the power switch to the "Heat & Flow" position. Get the choice of dipping foods ready. Carefully pour the melted chocolate into the fountain bowl. Do not overfill the fountain bowl, leave at least 1/4 inch of space from the top of the fountain bowl.



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Do not overfill the bowl.

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The spiral drive inside will draw the chocolate up to the top and then the enticing cascade will start to flow over the tiers with its irresistible warm chocolate aroma. Then start dipping!



- To prevent clogging, do not drop food pieces or objects into the chocolate. Also, do not add cold liquids to the chocolate mixture or it may thicken and prevent proper fountain operation.
  - If chocolate flow becomes inconsistent, turn the power switch to "Heat" position and allow a few seconds for the chocolate to settle, then turn the power switch back to "Heat & Flow" position.
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## Some Dipping Ideas To Inspire You

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The chocolate fountain is great for parties or events. Chocolate is sure to be a big favourite as a dipping sauce – but you can also fill the unit with other sweet sauces and savoury sauces. Here are some ideas to get you thinking.

### Dipping ideas for chocolate

- Marshmallows and pieces of Turkish delight, fudge and honeycomb.
- Whole fruits – such as strawberries and cherries.
- Sliced fruits – such as mango, kiwi fruit and orange segments.
- Biscuits – such as amaretti or a similar firm biscuit.
- Profiteroles.

### Dipping ideas for other sauces

For another sweet idea, try filling the unit with a fruit coulis that you've warmed gently in the microwave or on the hob.

For a completely different fountain eating experience, take a cheese, barbecue or sweet chilli sauce of a thin consistency that you've warmed up. Then dip with these:

- Cooked cubes of pork, beef, chicken, firm fish or prawns.
- The same foods in a light batter, Chinese or tempura - style.
- Cooked cubes of vegetables.
- A variety of breads – plain or flavoured.



The bowl will be hot, use oven mitts or other hand protection to help prevent a burn hazard.

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Cleaning and Maintenance

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## Using Different Chocolates In The Chocolate Fountain

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Virtually any quality chocolate will work well but for perfect results the first time and every time, you're recommended to use a specially blended fondue chocolate.

To get the best cascading effects, the secret is a chocolate with a high percentage of cocoa solids. Dark chocolate usually has a higher percentage than milk chocolate. Other cheaper chocolates can work with the addition of vegetable oil but the oil can obviously affect the taste and the texture.

### **Important – please note!**

- Microwave timings are based on heating the chocolate on a Medium setting in a 800W microwave oven. If the oven has a different wattage, please check with the manufacturer's instructions.
- Chocolate burns easily so keep an eye on it and don't heat it for more than 2 minutes at a time.
- If you're melting the chocolate on a hob, follow the instructions on page 5-6.



## How To Clean And Care For The Chocolate Fountain

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The unit is designed to be easy to use and clean. Always switch off the unit and unplug it before cleaning.

Turn off and unplug the unit. Start by pouring away any remaining liquid chocolate from the bowl. It's important to put it into a plastic bag or another disposable container and then place in a bin. Never pour the chocolate into a drain or the toilet. It could cause blockages as it hardens.

Wipe off any remaining chocolate in the bowl and on the sides of the base unit with a damp paper towel or soft cleaning cloth and buff dry. Don't use abrasive sponges or scourers as these will damage the surface.

The base unit contains the electrical components and so it must obviously never be placed in water or in a dishwasher. The spiral drive and the tier system can be safely washed by hand in warm, soapy water. Then rinse and dry with a paper towel or soft cloth.



- To prevent an electrical shock hazard, do not immerse the base in water or other liquids, as the base contains the electrical components.
  - Do not use steel wool pads or other abrasive cleaners to clean the product, never spray or apply cleaners directly to the unit.
  - To prolong the product's life, follow the cleaning instructions after every use.
  - Never store the chocolate fountain in a fridge. It will damage the unit and the condensation will cause an electrical shock hazard.
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## Hints And Tips

The chocolate fountain is designed for high reliability and trouble - free use. On the rare occasions when you experience a problem, try these simple solutions:

Problem	Possible cause – and solution
Chocolate is dripping, not flowing	<p>Chocolate is too thick. Add a small amount of vegetable oil.</p> <p>The unit is not level. Check the surface it's standing on. Adjust the base unit's feet as required.</p> <p>Make sure there's at least 800g of melted chocolate in the bowl.</p> <p>Chocolate is not completely melted. Turn the chocolate fountain to the "Heat" position and let the chocolate fountain heat up the chocolate for another 2-3 minutes, stir the chocolate. Turn the switch to the "Heat and Flow" position.</p>
Chocolate is flowing unevenly	The base is not level. Check the surface it's standing on. The chocolate should also be evenly distributed in the bowl.
Chocolate flow is intermittent or interrupted	Food may be blocking the chocolate flow at the base of the tier system. Remove any pieces found.
Chocolate flow is slow, not reaching the bottom tier	Air may be caught in the spiral drive or tier system. Turn off the unit for a few minutes then restart.
Chocolate is too thick to flow	The room temperature may be too low or the unit may be in a draught from an open door or window. Thin the chocolate with a little vegetable oil.

## Specification

<b>Model</b>	<b>L1CHOC10</b>
<b>Power consumption</b>	230 V ~ 50Hz, 95W

Features and specifications are subject to change without prior notice.

## Safety Warnings

For your continued safety and to reduce the risk of injury or electric shock, please follow all the safety precautions listed below.

- Read this instruction manual first.
- The unit must always be level to work properly.
- Keep your fingers and other objects away from the unit bowl while it's operating. Check regularly to see if any food has fallen into the bowl as it could cause a blockage.
- Don't use force when dipping food into the bowl.
- Don't leave the unit unattended while it's running.
- Don't touch or move the spiral drive while it's working.
- Don't let children use the unit without adult supervision.
- Don't move the unit while the motor is running.
- Keep the unit and its mains cable away from hot surfaces.
- The unit isn't recommended for outdoor use.
- Don't use the unit for any other purpose than those described in this manual.
- Don't try to assemble or take apart the tier system or spiral drive when the motor is running. Switch it off and unplug the unit first.
- Don't place the base unit or mains cable in water, any other liquid or in the dishwasher.
- Don't use the unit if the mains cable is damaged.
- This unit is intended to be used for domestic use only.
- This unit is intended for following melted chocolate for human consumption. Do not use the unit for any other purpose.
- Do not place unit on a gas or electric burner, in a heated oven, or over an open flame.
- The mains cable length is fitted to reduce the risk of injury. A longer mains cable or extension cable is not recommended for use with this unit.
- Switch off the unit before disassembling the unit.
- This unit is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the unit by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the unit.
- The unit is not intended to be operated with an external timer or separate remote control system.
- Always unplug the unit from the mains socket when unattended or not in use.
- Do not touch hot surfaces, use protective, heat - resistant, non - flammable oven mitts / potholders or gloves when handling the unit.
- Unplug the unit from the mains socket and allow it to cool down before cleaning or removing accessories or attachments.
- Use only manufacturer supplied attachments.
- Use extreme caution when moving an unit containing hot liquids.
- Do not plug or unplug the unit from the mains socket with wet hands.
- To disconnect unit from the mains socket, pull directly on the plug, do not pull on the power mains cable.
- If the mains cable is damaged, it must be replaced by the manufacturer or its service agent.

NOTE: If you require a replacement for any of the items listed below, please quote their corresponding part numbers:

Replacement Part	Part Number
Spiral Drive	L1CHOC10-1
Tier System	L1CHOC10-2
Instruction Manual	L1CHOC10M

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This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

For more information, please contact the local authority or your retailer where you purchased the product.

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Herts • HP2 7TG • England

(P.N.: L1CHOC10M)