

nutrichef
by **PYLE**



PKFNMK16

Three Tier Electric Chocolate
Fondue Fountain

USER MANUAL

SAFETY INSTRUCTION

Read this instruction manual very carefully before operating the appliance for the first time, basic safety precautions should always be followed, including the following:

1. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
2. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
3. Check that the voltage of your mains network corresponds to the voltage given on the rating plate on the appliance before using the appliance
4. **This appliance is intended to be used in household and similar applications such as:**
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
5. Keep it away from sources of heat, direct sunlight, humidity and sharp edges. Do not use the appliance with wet hands.
6. The temperature of accessible surfaces may be high when the appliance operates.
7. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
8. The appliance is not intended to be immersed in water for cleaning. For cleaning and maintenance refer to **Clean and Maintain** on page 4.
9. When unplugging the appliance always pull the plug from the mains socket. Do not pull on the cable.
10. Do not use the appliance if the plug, the main cord or other parts are damaged.
11. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified person to avoid a hazard.

12. Do not try to repair the appliance on your own. Always contact our service agent to repair.
13. Keep hands and foreign objects out of the fountain while operating.
Do not torch auger while operating.

PARTS LIST

1. SWITCH
2. HEATING PLATE
3. TOWER
4. AUGER



(All pictures in this manual are for reference only and actual product may differ.)

ASSEMBLY

- Wash the tower and auger with water. Wipe heating plate with a damp cloth. Do not wash the heating plate with water and immerse in water.
- Put the auger on the heating plate
- Then set the tower on the heating plate.
- Ensure the auger and tower on the correct position.

OPERATING INSTRUCTIONS

1. Check if the heating plates are clean. If necessary, wipe them with a damp cloth.
2. Uncoil the cable completely.
3. Place the appliance on a flat, level surface.
4. Connect the plug to suitable socket-outlet..
5. Turn **ON** the heating switch to heat chocolate. Let the unit warm up for atleast 3-5minutes before adding melted chocolate
6. Add preparing chocolate on the heating plate.

Preparing Chocolate:

For best results, your chocolate needs to be 60% cocoa, any higher percentage will require you add more vegetable oil to thin the mixture.

The quickest way to prepare chocolate for the fountain is by melting the chocolate in the microwave oven first. Combine 3 cups of chocolate chips (0.75kg) with 3/4 to 1 cup of cooking oil. Place in microwave. Turn **ON** microwave oven for 2 1/2minutes until melting is complete.

Never add cool or cold liquids to the melted chocolate in the fountain, this will stop the flow.

7. Once the chocolate is completely melted, turn the motor switch **ON** so the motor and the heater are running at the same time.
8. Create chocolate fondue fountain.

CLEAN AND MAINTAIN.

1. Make sure unit is unplugged before cleaning.
2. Allow sufficient time for these parts to cool to a touch-safe temperature before handling.
3. Before first use and continuing use. Be sure to wash the tower and auger. Loosen the nut, take out the tower and auger from heating plate.
4. Wipe the heating plate with damp cloth. Do not wash the heating plate. Never immerse base in water.

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Three Tier Electric Chocolate Fondue Fountain

Features:

- Turn it On and Dip it In: Simple Plug-in Operation
- Perfect Strawberries, Wafers, Marshmallows & More!
- Multi-Tier Fountain Design
- Compact & Convenient Fondue Melting
- Keeps Melted Chocolate Warm for Serving
- Simple Electric Plug-in Operation
- High-Powered Heating Element
- Safe Placement on Any Kitchen Table or Countertop

Technical Specifications:

- Heating Element: 40 Watt
- Liquid Chocolate Capacity: 2 Cups
- Warming Temperature: 140° Fahrenheit
- Construction Material: Stainless steel and ABS
- Power Supply: 120V
- Fountain Dimension (L x W x H): 7.5" x 7.5" x 13.6" - inches
- Sold as: 1

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Have a question?

Need service or repair?

Want to leave a comment?

PyleUSA.com/ContactUs

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