

*Sunbeam*

# Choccy

## Chocolate Fountain

Instruction Booklet  
CF4100

Please read these instructions carefully and retain for future reference.



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## Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری یکنید که احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR CHOCCY THE CHOCOLATE FOUNTAIN.

- This appliance is not a toy.
- Do not leave children unsupervised with the chocolate fountain.
- Operate the chocolate fountain on a flat and stable surface.
- Do not leave your chocolate fountain unattended.
- Do not turn off for longer than 10 minutes if planning to turn on again.

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**Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

# Features of 'Choccy' the Chocolate Fountain

## 3 tier stainless steel chocolate tower

The chocolate fountain has been specially designed for 3 levels of chocolate flow. Turn the dial to 'heat and rotate' for a 3 tiered chocolate fountain flow.

## Plastic screw

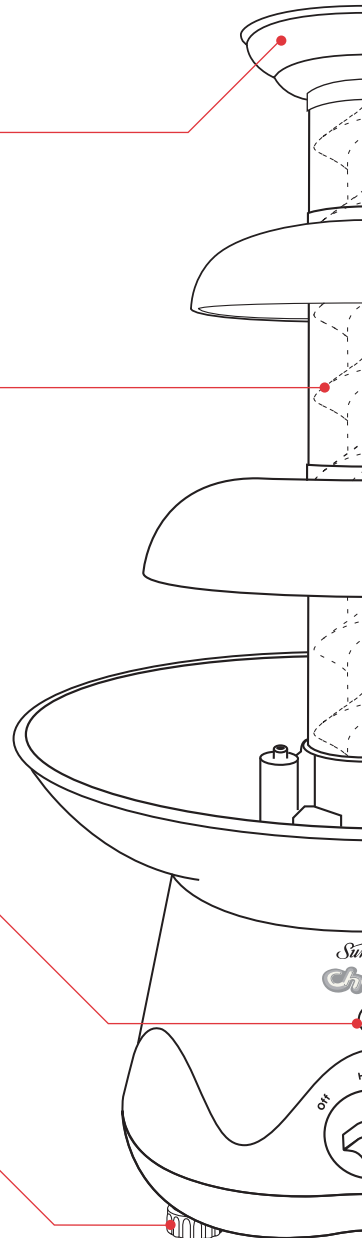
The plastic screw rotates inside the tower to distribute the chocolate flow. Chocolate is moved from the base and cycled through the screw, then distributed back at the top of the fountain.

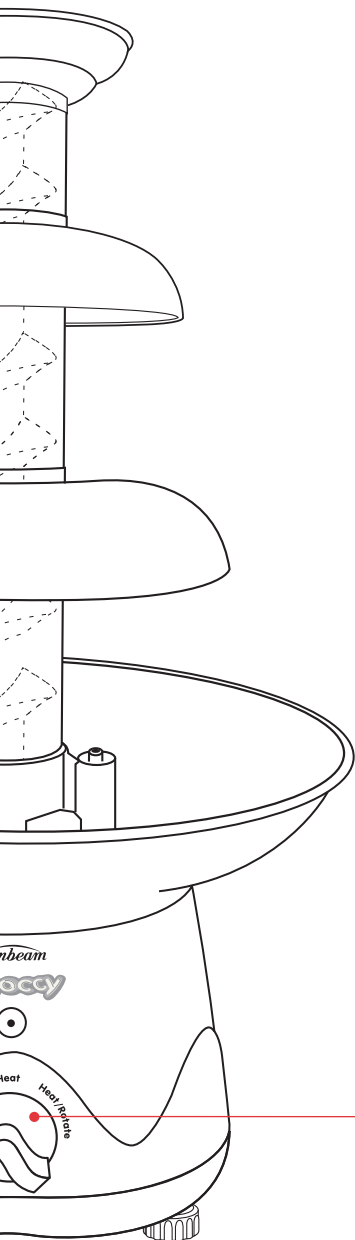
## Indicator light

The light will glow on when the dial is switched to the heat and the heat/rotate function.

## Adjustable feet

The adjustable feet ensure that there is always an even flow of chocolate. Adjustable for every surface.





### **Control settings**

#### **Heat**

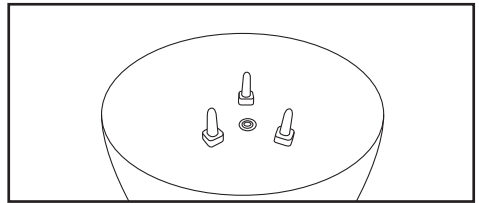
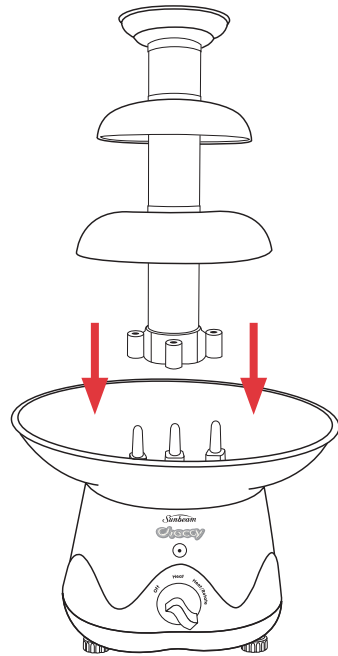
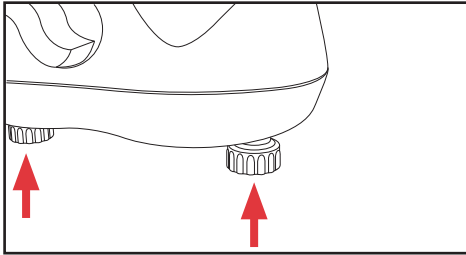
Turn the 'heat' setting on prior to adding the liquid chocolate. This warms the base ensuring that warm chocolate does not 'set' to the base.

#### **Heat/rotate**

Turn to 'heat/rotate' to see a decadent, delicious flow of chocolate flow over 3 levels.

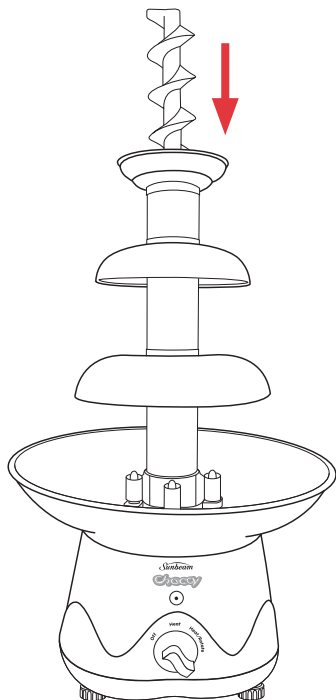
# Assembly Instructions

1. Before using the chocolate fountain for the first time, ensure that all packaging materials are removed from all parts.
2. Wipe out the base using a warm cloth, and dry well before use. Wash plastic screw and tower in warm soapy water; dry well before use.
3. Screw the 3 adjustable feet onto the base of the chocolate fountain. These can be adjusted for every surface to ensure there is always an even flow of chocolate.



4. Once adjustable feet have been screwed on the base, turn base of chocolate fountain upright to sit on the bench top. Place the chocolate tower into the middle of the base of the chocolate fountain – ensuring that it aligns with the 3 points on the base.

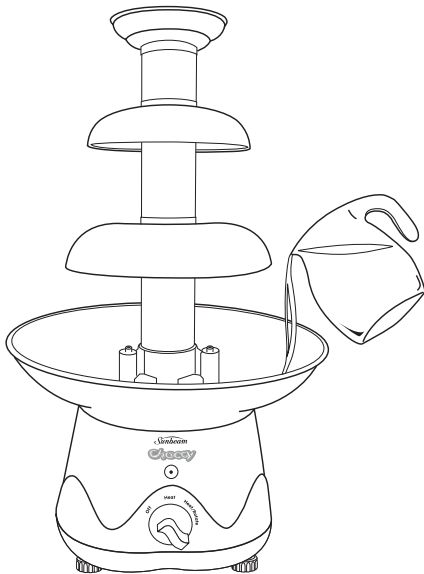
## Assembly Instructions (continued)



5. After the chocolate tower is firmly in place, place the plastic screw inside the chocolate tower, ensuring that the plastic screw sits on the driving shaft firmly.

# Using your 'Choccy' Chocolate Fountain

1. Turn Choccy to the 'off' dial setting.
2. Plug the unit into a 230-240 volt AC power outlet and switch the power on.  
**Note:** Place choccy on a flat level bench. Adjust feet if surface is not level.
3. Turn the dial to the 'warm' function to allow the base to warm up for 5 minutes.
4. Melt chocolate according to directions on page 7.



5. Pour the melted chocolate mixture into the base of the fountain and switch the dial to 'heat and rotate' to start the chocolate fountain flow.  
**Note:** To operate the chocolate fountain, the chocolate must always be in liquid form.
6. Allow the chocolate fountain to flow for at least 5 minutes before adding extra oil or adjusting feet.

**Note:** If the mixture is not flowing correctly see troubleshooting on page 9.

Do not leave chocolate in the fountain overnight in the 'warm' setting. This setting is not a high enough temperature to keep the chocolate from hardening.



# Chocolate Measurements & Melting tips

## **Recommended quantities for Choccy are as follows:**

1 kg chocolate melts and  $\frac{3}{4}$  cup canola oil  
We recommend using good quality chocolate melts. Other chocolates that are high in cocoa solids work well also.

**Note:** Chocolate varies in quality; the recommended oil quantities may need to be adjusted to make the chocolate flow correctly. Canola oil quantities can vary from 125ml to 250ml.

## **Microwave melting method**

**Note:** Please allow for extra chocolate top ups if using with lots of people.

Combine chocolate and oil in a heat proof bowl. Heat in microwave on medium/low for 3 minutes. Stir chocolate mixture and heat for a further 1 minute. Repeat, until chocolate mixture has completely melted and is smooth and warm.

**Note:** DO NOT overheat chocolate. This will cause the chocolate to seize and harden. If this occurs chocolate must be thrown away.

## **Stove top melting method**

Combine chocolate and oil in a heat proof bowl. Place bowl over a saucepan of simmering water.

**Note:** Water should not touch base of bowl. Stir chocolate and oil until chocolate mixture has completely melted and is smooth and warm.

# Care & Cleaning

## To clean the chocolate tower and screw

1. Ensure that Choccy is positioned to the OFF position and remove the plug from the power point.
2. Remove the screw and chocolate tower from the center of Choccy. Drain the excess chocolate by holding over the base until the parts have stopped dripping.  
**Note:** Do not throw excess chocolate down drains. Package and dispose in rubbish bin.  
**Note:** For food safety reasons it is not recommended to keep any remaining chocolate after it has been eaten from.
3. Place the screw and chocolate tower in warm soapy water before the chocolate sets on to the parts. Screw and tower are top shelf dishwasher safe.
4. Rinse chocolate tower and screw in hot water and dry parts thoroughly.

## To clean the base

1. Pour the chocolate from the base of the chocolate fountain into a disposable container.  
**Note:** Do not throw excess chocolate down drains. Package and dispose in rubbish bin.
2. Wipe out the base of the fountain with a warm cloth. Do not use abrasive sponges.

# Troubleshooting

<b>Problem</b>	<b>Possible cause</b>	<b>Suggested solution</b>
The chocolate does not cover the tiers completely	The fountain is not level	Ensure that the fountain and tiers are level using the adjustable feet
	Not enough chocolate	Make sure that there is 1kg of chocolate and $\frac{3}{4}$ cup canola oil
	The chocolate is not hot enough	Make sure that chocolate and oil are warm enough. Chocolate should be approximately 60°C
Chocolate is flowing unevenly and is not sheeting	Not enough oil	Make sure that the oil has been added. If still thick add another 1 tablespoon oil at a time until chocolate has thinned
	The fountain is not level	Ensure that the fountain and tiers are level using the adjustable feet
Chocolate has stopped flowing	There is a draft hitting the chocolate	Fountain must be indoors and away from any breeze. Close windows
	Food stuck in base of fountain	Turn machine off and unplug. Pour excess chocolate into a bowl and check for lumps of food. Separate parts and remove food. Reassemble unit and replace chocolate
Chocolate has gone very hard during melting	Chocolate has burnt/seized.	If chocolate has seized during the melting, it has become too hot. The chocolate will become grainy and firm up. It will look like a dull, thick paste. Chocolate must be thrown away and start again.
There is a white film around the base of the chocolate		There is nothing wrong with the chocolate, it is just from the churning process that happens when the chocolate is cycled through the unit.

# Serving Suggestions

There are many different foods to serve with Choccy. Make sure that all pieces are quite large and serve with skewers.

**Here are some suggestions:**

- Strawberries (wash and dry well)
- Sliced bananas
- Apple wedges
- Mini cakes (see recipes)
- Marshmallows
- Wafer sticks
- Biscotti
- Dry fruits such as dates, figs and pineapple
- Kiwi fruit
- Liquorice
- Mini meringues

# Recipes

## **Chocolate fudge sauce** *Makes 1 litre*

400g dark chocolate, chopped

100g marshmallow, chopped

600ml cream

1. Place all ingredients in medium saucepan; stir over low heat without boiling, until combined.
2. Assemble Choccy as directed on page 4. Pour fudge sauce into preheated base and turn unit on.

**Note:** We recommend that this mixture does not run in Choccy for longer than 1 hour.

## **Caramel sauce** *Makes 1.25 litres*

400g butter, chopped

2 cups firmly packed brown sugar

500ml cream

1. Melt butter in small saucepan, add sugar and cream, stirring over low heat, until combined. Allow mixture to cool for 20 minutes.
2. Assemble Choccy as directed on page 4. Pour 1 litre of the caramel sauce into preheated base and turn unit on.
3. Use remaining caramel sauce to top up unit when needed.

## **Chocolate and Orange sauce** *Makes approximately 1 litre*

1kg dark chocolate, chopped

$\frac{3}{4}$  cup vegetable oil

$\frac{1}{4}$  cup Conitreau

1. Place chocolate in medium heatproof bowl, over medium saucepan of simmering water. Cook, stirring, until chocolate has melted, stir in oil and liquor.
2. Assemble Choccy as directed on page 4. Pour chocolate sauce into preheated base and turn unit on.

**Note:** Other liqueurs can be substituted. Do not exceed the recommended quantities as this will cause the chocolate to seize (harden).

## **Nibbles for dipping**

### **White chocolate blondie** *Makes 24*

125g butter

$\frac{3}{4}$  cup firmly packed brown sugar

1 cup plain flour

$\frac{1}{2}$  teaspoon baking powder

2 eggs, beaten lightly

100g white chocolate, chopped coarsely

1. Preheat oven 180 C fan forced. Grease 12 hole mini muffin pan.
2. Combine butter and sugar in small saucepan, cook, stirring, until combined. Transfer to medium bowl with flour, baking powder and eggs, stirring, until combined. Stir in chocolate.
3. Divide mixture among prepared holes. Bake, in oven, about 15 minutes or until cooked through. Stand in pan 5 minutes, turn onto wire rack to cool.

**Note:** Use 1 level tablespoon of mixture per muffin hole.

## Recipes (continued)

### **Chocolate brownies**

*Makes 24*

60g butter  
200g dark chocolate, chopped  
1 cup firmly packed brown sugar  
2 eggs, beaten lightly  
½ cup plain flour

1. Preheat oven 180 C fan forced. Grease 12 hole mini muffin pan.
2. Combine butter, chocolate and sugar in small saucepan, cook, stirring over low heat, until combined. Transfer to medium bowl with flour and eggs, stirring, until combined.
3. Divide mixture among prepared holes. Bake, in oven, about 15 minutes or until cooked through. Stand in pan 5 minutes, turn onto wire rack to cool.

**Note:** Use 1 level tablespoon of mixture per muffin hole.

### **Sticky date mini cakes**

*Makes 36*

This recipe is excellent with the caramel sauce recipe on the previous page.

¾ cup seedless dates, chopped coarsely  
¾ cup hot water  
½ teaspoon bicarbonate of soda  
60g butter, chopped  
¾ cup firmly packed brown sugar  
2 eggs  
1 cup self raising flour

1. Preheat oven 180 C fan forced. Grease 12-hole mini muffin pan.
2. Combine dates, water and bicarbonate of soda in medium bowl, stand 10 minutes. Blend or process date mixture until smooth.

3. Meanwhile, beat butter, sugar and egg until combined. Fold through flour and date mixture.

4. Place level tablespoons of batter in each of the prepared holes. Bake in oven about 15 minutes or until cooked through. Stand in cake pan 5 minutes before turning onto a wire rack to cool.

### **White chocolate mini cakes**

*Makes 32*

125g butter  
100g white chocolate, chopped  
¾ cup caster sugar  
1/3 cup milk  
¾ cup plain flour  
1/4 cup self raising flour  
1 egg, beaten lightly

1. Preheat oven 180 C fan forced. Lightly grease 12 hole mini muffin pan.
2. Combine butter, chocolate, sugar and milk in small saucepan stirring over low heat, until combined.
3. Place sifted flours in medium bowl, add cooled chocolate mixture and eggs, stirring, until combined.
4. Drop level tablespoons of the batter into prepared cake pan, bake, uncovered, in oven about 20 minutes or until cooked through. Stand cakes in pan 5 minutes, before turning onto wire rack to cool.

# 12 Month Replacement Guarantee

We are so confident of the quality of our product, should this appliance develop any malfunction within 12 months of purchase (3 Months commercial use) due to faulty materials or manufacture, we will replace it for you absolutely free.

Should you experience any difficulties with your appliance, please phone our free call customer service line for advice on 1800 025 059 in Australia, or 0800 786 232 in New Zealand.

Alternatively, simply return the faulty appliance to your place of purchase, along with your purchase receipt.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling, and excludes breakables such as glass or ceramic items, and normal wear and tear.

Similarly, your 12 Month Replacement Guarantee does not cover damage to household surfaces as a result of water or other substances leaking from your appliance, nor does it cover freight costs.

In Australia, this guarantee is additional to the conditions and guarantees which are mandatory as implied under the Trade Practices Act 1974 and State and Territory legislation.

## **Sunbeam Service Centres**

Sunbeam has established a network of authorised service centres throughout Australia and New Zealand to provide quick, convenient service for our customers.

Should your appliance require repair or service, either during or after the guarantee period, contact your nearest service centre.

For a complete list of Sunbeam's authorised service centres:

### **Australia**

[www.sunbeam.com.au/servicecentres](http://www.sunbeam.com.au/servicecentres)  
1800 025 059

### **New Zealand**

[www.sunbeam.co.nz/servicecentres](http://www.sunbeam.co.nz/servicecentres)  
0800 786 232

## Consumer Hotline

In Australia

Visit [www.sunbeam.com.au](http://www.sunbeam.com.au)

Or call 1800 025 059

In New Zealand

Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

Or call 0800 786 232



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