

Sunbeam



Snack Heroes™ Chocolate Fountain

Instruction Booklet

CF4200

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 بکنید که احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR THE SNACK HEROES™ 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.

Sunbeam is 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.
- This appliance 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 appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- 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.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been 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.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- 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.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Features of your Snack Heroes™ Chocolate Fountain

Plastic screw

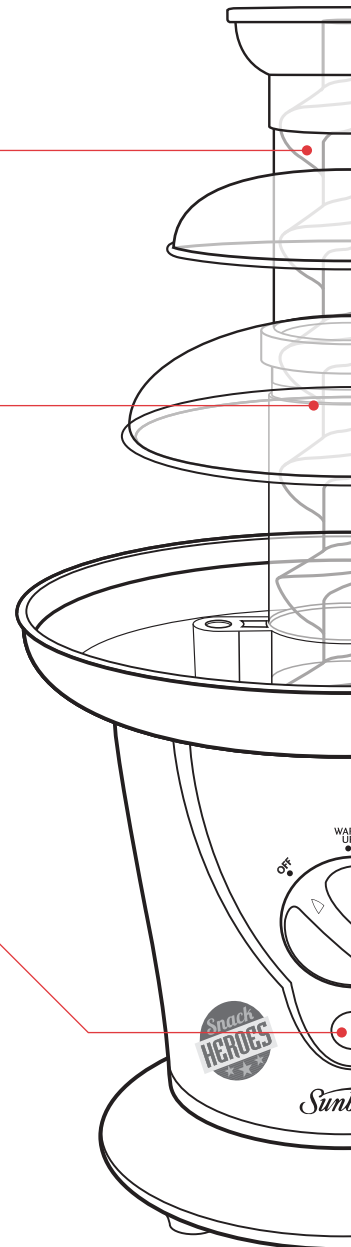
The plastic screw rotates inside the tower to distribute the chocolate flow. Chocolate is moved from the base and cycled through the screw, then distributed back at the top of the fountain.

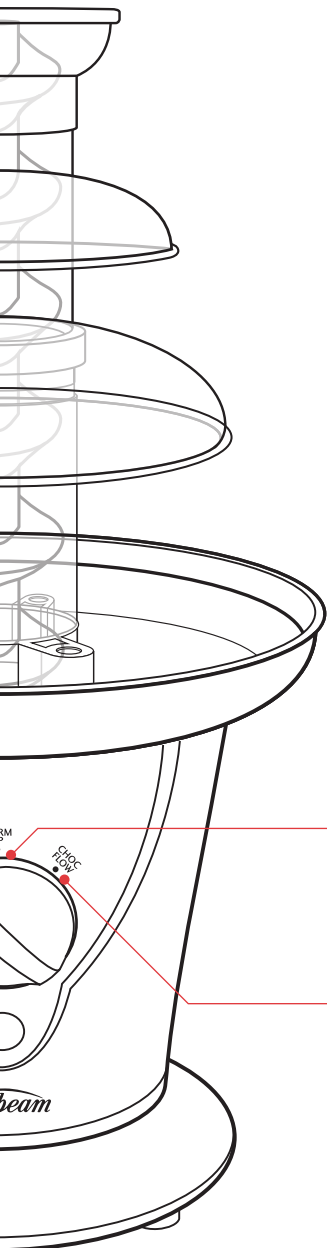
3 tier chocolate tower

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

Indicator light

The light will glow on when the dial is switched to the heat and the choc flow function.





Control settings

Warm Up

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

Choc Flow

Turn to 'choc flow' 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 material are removed.
2. Wipe the metal base with a damp cloth and wash the plastic screw and tower in warm soapy water; dry all parts well before use.
3. Construct the tower by placing the largest disc onto the tower facing downwards and align the grooves on the tower with the spaces on the disc. Place the middle sized disc onto the tower, also facing downwards, aligning the grooves with the spaces on the disc. Finally place the smallest disc, facing upwards, onto the top of the tower and twist clockwise to lock into place. See figure 1.

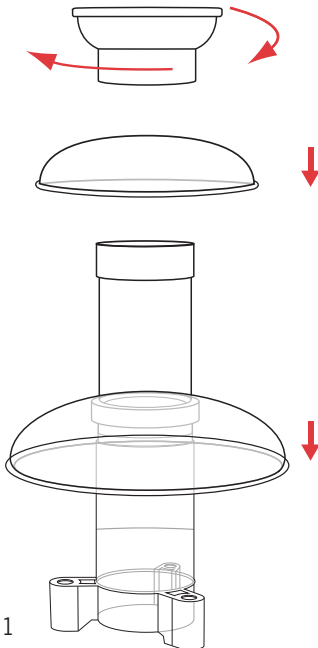


Figure 1

4. Place the base onto a level bench top and place the plastic screw firmly onto the drive shaft. See figure 2.

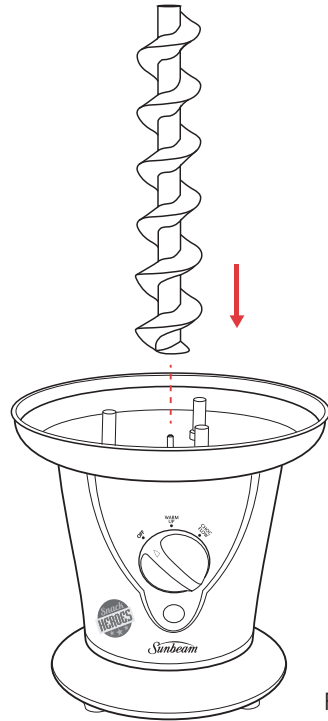


Figure 2

Assembly Instructions (continued)

5. Place the chocolate tower over the plastic screw and into the middle of the base of the chocolate fountain – ensuring that it aligns with the 3 points on the base and is fitted securely. See figure 3.

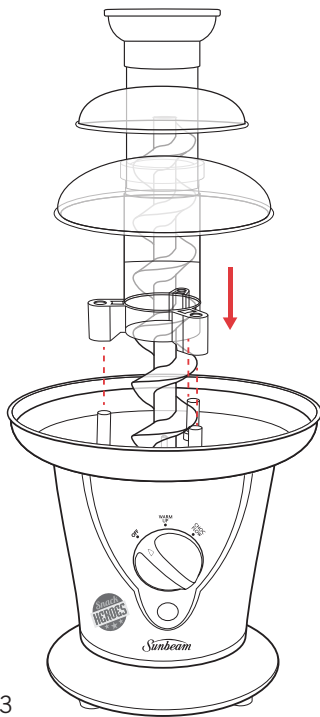


Figure 3

Using your Snack Heroes™ Chocolate Fountain

1. Turn the chocolate fountain to the 'off' dial setting.
2. Plug the unit into a 230-240 volt AC power outlet and switch the power on.

Note: Place the chocolate fountain on a flat level bench.

3. Turn the dial to the 'warm up' 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 'choc flow' to start the chocolate fountain flow. See figure 4.

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.

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

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

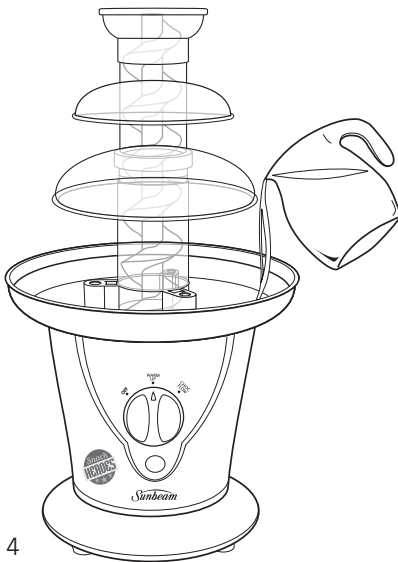


Figure 4

Chocolate Measurements and Melting Tips

Recommended quantities for the chocolate fountain are as follows:

750g 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 100ml to 225ml.

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 and Cleaning

To clean the chocolate tower and screw

1. Ensure that the chocolate fountain is positioned to the 'off' position and remove the plug from the power point.
2. Remove the chocolate tower and screw from the centre of the chocolate fountain. 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

Problem	Possible cause	Suggested solution
The chocolate does not cover the tiers completely	The fountain is not level	Ensure that the fountain and tiers are level.
	Not enough chocolate	Make sure that there is 750g 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.
	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.
Chocolate is flowing unevenly and is not sheeting	The chocolate is not hot enough	Turn the dial back to 'warm up' for 5 minutes then turn back to 'choc flow'.
	There is a draft hitting the chocolate	Fountain must be indoors and away from any breeze. Close windows.
Chocolate has stopped flowing	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 the chocolate fountain. 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 the chocolate fountain 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 the chocolate fountain 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 the chocolate fountain 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 the chocolate fountain 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

⅓ cup milk

¾ cup plain flour

¼ 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

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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Made in China.

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