



Chocolate Fountain Instructions

Milk, Semi-Sweet ,or Bittersweet Chocolate	Oil (Vegetable)	Serves Approximately (6-8 Servings Per Person)
8 Cups (48oz.)	1-1/2 Cups(12oz.)	10-15 Guest
10-1/2 Cups (64oz.)	2 Cups(16oz.)	15-20 Guest
13-1/3 Cups (80oz.)	2-1/2 Cups (20oz.)	20-30 Guest
White or Premium* Chocolate		
8 Cups (48oz.)	1 Cup (8oz.)	10-15 Guest
10-1/2 Cups (64oz.)	1-1/4 Cups (10oz.)	15-20 Guest
13-1/3 Cups (80oz.)	1-2/3 Cups (13oz.)	20-30 Guest

***Premium Chocolate Contains 30%-40% cocoa.**

The Chocolate can be melted with a double boiler or in the microwave,

- A) To melt the chocolate in double boiler,** add 2 inches of water to the lower pan. Heat the lower pan on the medium heat setting of your range to simmer. You want the water to simmer, not boil. Place the upper pan of the double boiler over the lower pan and add the chocolate and the vegetable oil. As the chocolate begins to melt, stir the chocolate mixture frequently to avoid overheating and burning. The chocolate should avoid direct contact with the steam and the water as the moisture will cause the chocolate to become unusable.
- A1) To melt the chocolate in the microwave,** put the chocolate in a glass bowl, add the oil and put in the microwave on medium setting. The time will vary depending on type of oven, stir frequently (every 15-30 Seconds) to avoid overheating and burning. The approximate melting time is 2 minutes for 8oz. (1cup) of Chocolate.

Note: Chocolate should be melted completely, and of a smooth consistency with no lumps before adding to chocolate fountain.

- B)** Preheat the bowl for 3-5 minutes by turning the knob to heat setting.
- C)** Add melted chocolate mixture to the bowl, make sure its on heater/motor
Enjoy



***We recommend this chocolate you can find it, at Smart & Final**