



CLASSIC

CORDLESS
TABLE FOUNTAIN

The art in party™

THE ORIGINAL

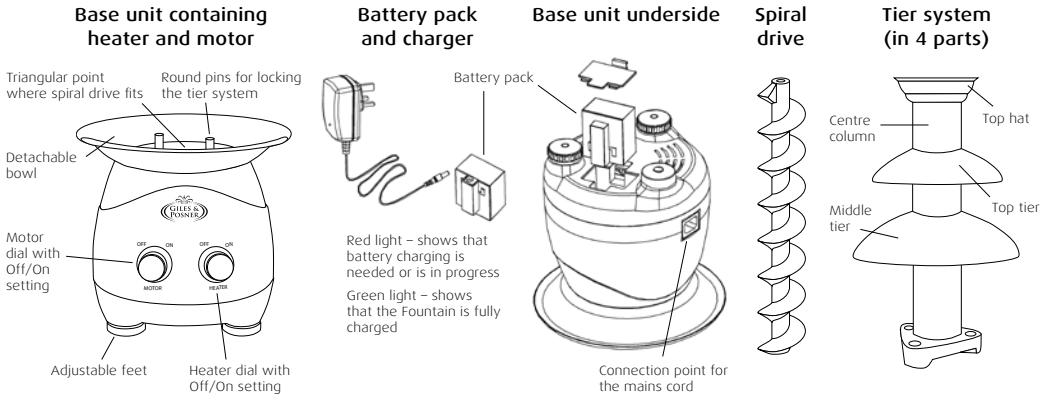
Chocolate
Fondue

USER GUIDE



Introducing your Fountain

Thank you for choosing a Table Fountain from Giles & Posner. This short Guide is here to help you enjoy a great new eating and entertaining experience, to inspire you with delicious dipping ideas and to show you how easy it is to care for your Fountain. To start, here's what you'll find in the box and how they fit together.



First things first: charging the battery pack and assembling your Fountain

CHARGING THE BATTERY PACK FOR THE FIRST TIME

Your Classic Cordless Table Fountain is powered by a battery pack. For the first charge, plug the charger into the battery pack and then plug the charger into a mains socket. Let it charge for 10 hours. During charging, a red light will show. Once it's fully charged, a green light will show. Once charged, the battery pack will power your Fountain for approximately 45 minutes.

ASSEMBLING YOUR FOUNTAIN

After unpacking for the first time, rinse the bowl, tier system and spiral drive in warm water and dry. Once the battery pack is charged, turn the base unit upside down and insert the battery pack in the battery bay. Now fit the bowl to the top of the base unit, turning it clockwise without over-tightening it. Fit the spiral drive firmly to the triangular point in the bowl. Assemble the tier system by taking the central column and slipping first the middle tier and then the top tier over it. Complete by adding the top hat. Then slip the complete system over the spiral drive and lock it in position on the three round pins in the bowl.

RECHARGING THE BATTERY PACK

To recharge the Fountain battery pack after each use, plug it into its charger and then into a mains supply. Let it charge for 2 hours – or until the green light comes on.

Getting ready to eat

The Fountain bowl is heated initially using a mains supply. So place the Fountain on a flat and stable surface within reach of a mains socket or extension lead. The Fountain must be completely level to work properly so adjust the small feet on the base as you need to.

Fit the mains cord to the Fountain and plug it in. Turn the Heater dial to the On position. Let it warm up for at least 5 minutes.

As soon as you're ready to add your melted chocolate to the warmed bowl, you can unplug the Fountain and remove its mains cord. The battery pack now takes over.

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 your chocolate on the hob. For the best cascading effects, you need at least 800g and ideally 900g of chocolate to start. This is a generous serving for up to 6 people.

MICROWAVE

If you're using Giles & Posner Luxury Fondue Chocolate in microwaveable pouches, simply follow the instructions on the pack.

If you're using another brand of chocolate, break it into pieces and place it in a bowl in the microwave. Heat it for 1 minute on Medium power (800W oven) and then stir. Return it to the microwave for a further minute and then check again. The chocolate must be completely melted and of a thin consistency that flows easily off a spoon. You will also need to add some vegetable oil to your chosen chocolate to improve its flowing quality. See page 4 for details.

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. Quantities are detailed on page 4.

It's important not to add water or any water-based liquids to your chocolate as this will make it harden and stop the flow.

ADDING THE CHOCOLATE TO YOUR FOUNTAIN

Once the bowl has been warmed up for at least 5 minutes using mains supply, unplug the mains cord, turn the Heater off and turn the Motor dial to its On position. Get your choice of dipping foods ready around the base. Pour your melted chocolate into the reservoir at the centre of the Fountain bowl. 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.

Some dipping ideas to inspire you

Your Fountain is a great guest to have at any party or event. Chocolate is sure to be a big favourite as a dipping sauce – but you can also fill your Fountain with other sweet sauces and savoury sauces. Here are some ideas to get you thinking.

DIPPING IDEAS FOR CHOCOLATE

Try:

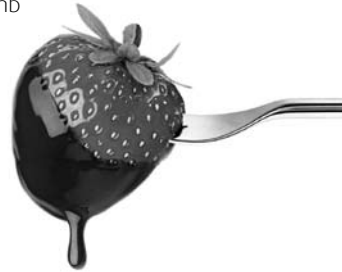
- Marshmallows and pieces of Turkish delight, fudge and honeycomb
- Whole fruits – such as strawberries and cherries
- Sliced fruits – such as mango, kiwi fruit and orange segments
- Biscuits – such as amaretti or a similar firm biscuit
- Profiteroles

DIPPING IDEAS FOR OTHER SAUCES

For another sweet idea, try filling your Fountain 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



Using different chocolates in your Fountain

Virtually any quality chocolate will work well but for perfect results first time and every time, you're recommended to use a specially blended fondue chocolate, such as the ones created by Giles & Posner. You'll find more about these plus details of how to order on page 8 or at the Giles & Posner Website at: www.gilesandposner.com

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. Other cheaper chocolates can work with the addition of vegetable oil but the oil can obviously affect the taste and the texture.

Use this table to help you prepare your chosen chocolate brand.

Manufacturer/brand	Amount to use	Vegetable oil to add	Preparation
Giles & Posner Luxury Dark Fondue Chocolate 58% cocoa solids	900g pouch	None	Place the pouch in the microwave for 1 minute. Take it out and massage it to help the melting process. Return to the microwave for 1 minute more.
Giles & Posner Luxury Milk Fondue Chocolate 45% cocoa solids	900g pouch	None	Place the pouch in the microwave for 1 minute. Take it out and massage it to help the melting process. Return to the microwave for 1 minute more.
Green & Black's Organic Bittersweet Dark Chocolate 70% cocoa solids	800g	2 fl ozs	Mix 400g with 1 fluid oz of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.
Lindt Excellence Dark Extra Fine Chocolate 70% cocoa solids	800g	4 fl ozs	Mix 400g with 2 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.
Tesco Value Chocolate 50% cocoa solids	800g	7 fl ozs	Mix 400g with 3.5 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.
Supercook Belgian Milk Chocolate 30% cocoa solids	800g	5 fl ozs	Mix 400g with 2.5 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.
Cadbury's Dairy Milk 20% cocoa solids	800g	5 fl ozs	Mix 400g with 2.5 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.
Galaxy Milk Chocolate 14% cocoa solids	800g	6 fl ozs	Mix 400g with 3 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.

Important – please note!

- Timings are based on heating the chocolate on a Medium setting in a 800W microwave oven. If your 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 1 minute at a time.
- If you're melting your chocolate on a hob, follow the general instructions on page 2 and add oil as indicated above.

How to clean and care for your Fountain

Your Fountain is designed to be easy to use and easy to clean and care for too. Always switch off your Fountain before cleaning.

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.

Let the Fountain cool down. Remove the bowl, tier system and spiral drive and wash by hand in warm soapy water. Then rinse and dry with a paper towel or soft cloth.

The base unit of your Fountain contains the electrical components and so it must obviously never be placed in water or in a dishwasher. Simply wipe off any remaining chocolate on the sides 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.



Troubleshooting

Your Giles & Posner Table 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	Chocolate is too thick. Add a small amount of vegetable oil. Or The Fountain is not level. Check the surface it's standing on. Adjust the base unit's feet as required. Or Make sure there's at least 800g of melted chocolate in the bowl.
Chocolate is flowing unevenly	The base is not level. Check the surface it's standing on and adjust the feet on the base unit as necessary. 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 Fountain for a few minutes then restart.
Chocolate is too thick to flow	The room temperature may be too low or the Fountain may be in a draught from an open door or window. Thin the chocolate with a little vegetable oil.

Using your Fountain safely – important

When using your Table Fountain, always follow these common-sense safety rules:

- Read this User Guide first.
- The Fountain must always be level to work properly.
- Keep your fingers and other objects away from the Fountain 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 Fountain unattended while it's running.
- Don't touch or move the spiral drive while it's working.
- Don't let children use the Fountain without adult supervision.
- Don't move the Fountain while the motor is running.
- Keep the Fountain and its cord away from hot surfaces.
- The Fountain isn't recommended for outdoor use.
- Don't use the Fountain for any other purpose than those described in this Guide.
- Don't try to assemble or take apart the tier system or spiral drive when the motor is running. Switch it off first.
- Don't place the base unit or cord in water or any other liquid or in the dishwasher.
- Always switch off and unplug the Fountain before cleaning.
- To reduce the risks of tripping accidents, your Fountain is fitted with a short cord. An extension lead can obviously be used but its marked electrical rating should be at least as great as the electrical rating of the Fountain. This is 350 Watts/240 Volts/50 HZ/1.46A.
- Don't use if the mains cord and plug or the battery pack charger is damaged. If it's within warranty return it to the organisation you bought it from, following the instructions on page 10.

From the world's leading chocolate fountain experts, a selection of luxury fondue chocolate

Giles & Posner was founded by two chefs who refined the Chocolate Fountain concept and are now recognised as the world's leading manufacturers and innovators in this field.

To complement our growing range of Fountains for home and professional use, we've created a selection of fine fondue chocolate, specially blended for great taste and great cascading effects – first time and every time.

Our Luxury Fondue Chocolate is available in Milk and Dark and comes in handy 900g pouches that you can simply pop into the microwave, heat and pour.



To place your order, simply use the order form on the warranty registration form on the flap at the back of this Guide.

Alternatively, you can order by phone on 0871 376 9903 at any time between 9.00am and 5.00pm, Monday to Friday, or at our Website: www.gilesandposner.com

NEED A LARGER FOUNTAIN FOR A SPECIAL EVENT?

Giles & Posner offers large professional Fountains for hire anywhere in the UK to create a stunning centrepiece at everything from wedding receptions and corporate functions to product launches and exhibitions.

This service can also include the provision of a member of staff to set up and operate the Fountain and assist your guests. For more information about our hire service, please visit: www.gilesandposner.com