

AT HOME ENTERTAINING

RIVAL™

Chocolate Fountain

CFF4



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

1. Read all instructions before using the Chocolate Fountain.
2. To protect against fire, risk of electrical shock, and personal injury, do not immerse the Chocolate Fountain Base, its cord or plug, in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. Allow to cool before putting on or taking off parts.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Customer Service (see warranty) to return for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not touch hot surfaces. Use handles or knobs.
11. If any item drops into the Chocolate Fountain, turn control dial to "OFF" and remove the power cord from the electrical outlet before attempting to remove the item.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, turn control dial to "OFF", then remove plug from wall outlet.
15. Do not use appliance for other than intended use.

16. Do not operate unless Chocolate Fountain is fully assembled. Make sure the bowl, auger, tower, and canopies are properly secured before operating appliance.
17. Only use the Chocolate Fountain on a smooth level surface.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

No user-serviceable parts inside. Power unit never needs lubrication. Do not attempt to service this product.

POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

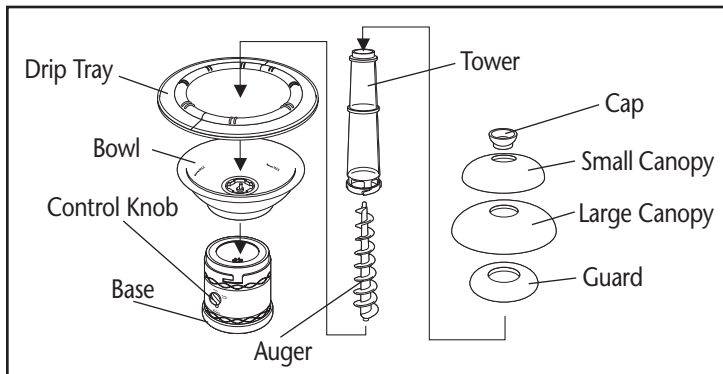
Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet, or if the AC outlet feels warm, do not use that outlet.

AUTO SAFETY SHUT OFF

This Chocolate Fountain is equipped with an auto safety shutoff. Should the motor become overheated, it will turn off. In order to restart the Chocolate Fountain, follow the steps below.

1. Turn the control dial to OFF and unplug the Chocolate Fountain.
2. Remove the chocolate mixture from the bowl and place the mixture into a microwave safe container.
3. Wait at least 20 minutes for the motor to cool.
4. Reheat the chocolate mixture in the microwave and add it back into the bowl.
5. Plug in and operate normally.

KNOW YOUR RIVAL™ CHOCOLATE FOUNTAIN



BEFORE USING YOUR RIVAL™ CHOCOLATE FOUNTAIN

Wash all parts according to the CLEANING YOUR RIVAL™ CHOCOLATE FOUNTAIN section in this manual.

Assembly

1. Insert the BOWL into the BASE and turn clockwise to lock into place.
2. Insert the AUGER into the BOWL.
3. Cover the AUGER with the TOWER.
4. Rotate the TOWER until it snaps twice and locks into position in the BOWL.
5. Slide the GUARD down to the bottom of the TOWER.
6. Slide the LARGE CANOPY then the SMALL CANOPY down the TOWER.
7. Place the CAP onto the top of the TOWER and align the tab on the CAP with the groove in the top of the TOWER.

BEFORE USING YOUR RIVAL™ CHOCOLATE FOUNTAIN (CONT.)

8. Assemble the DRIP TRAY by inserting the tabs into the opposite opening and snap the two halves together. Slide the DRIP TRAY over the TOWER and CANOPIES and rest it on the edge of the BOWL.

NOTE: Notches in DRIP TRAY should be facing upwards so skewers can rest easily.

NOTE: All parts must be securely in place for the Chocolate Fountain to properly operate. If the unit does not sit level, rotate the adjustable foot on the bottom of the BASE until the unit is stable.

OPERATING YOUR RIVAL™ CHOCOLATE FOUNTAIN

Operation with a Warm Mixture

Prepare the melted chocolate according to the instructions below:

1. Preheat the Rival™ Chocolate Fountain for 3-5 minutes by plugging the cord into a standard outlet and turning the CONTROL KNOB to the HEATER setting.

IMPORTANT: DO NOT turn the CONTROL KNOB to HEATER/MOTOR until the melted chocolate has been added to the BOWL. Operating the Chocolate Fountain dry may cause damage to the unit.

2. Add the melted chocolate to the BOWL and turn the CONTROL KNOB to HEATER/MOTOR. Chocolate will start flowing up through the TOWER and over the canopies to create a waterfall.

NOTE: The Rival™ Chocolate Fountain must be on a level surface to flow properly.

Operation with a Cool Mixture

1. Prepare the dressing or dip.
2. Add your mixture to the bowl and turn the control dial to MOTOR. Your mixture will start flowing up through the TOWER and over the canopies to create a waterfall.

NOTE: The Rival™ Chocolate Fountain must be on a level surface to flow properly.

PREPARING YOUR CHOCOLATE

The Rival™ Chocolate Fountain is very simple to use and will provide hours of entertainment turning any occasion into an event!

You **MUST** mix oil (vegetable or canola) with the chocolate. The oil allows the chocolate to reach the smooth consistency for an even flow through the Chocolate Fountain. Please follow the table below for chocolate-to-oil ratios.

For additional information see the CHOCOLATE HINTS AND TIPS section.

Milk, Semi-Sweet, or Bittersweet Chocolate	Oil (Vegetable or Canola)	Serves Approximately
3 12-ounce bags of chips	10 liquid ounces	8-12
4 12-ounce bags of chips	14 liquid ounces	10-15
White or Premium* Chocolate		
3 11-ounce bags of chips	12 liquid ounces	8-12
4 11-ounce bags of chips	16 liquid ounces	10-15

* Premium chocolate contains 30%-40% cocoa.

NOTE: The Rival™ Chocolate Fountain will not run properly without the addition of the oil.

The chocolate can be melted with a double boiler or in the microwave. To melt the chocolate in a 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.

To melt the chocolate in the microwave, place the chocolate and oil in a microwave safe bowl. Heat the mixture on a medium setting. Heating

PREPARING YOUR CHOCOLATE (CONT.)

time will vary. Stir mixture frequently (every 15-30 seconds) as chocolate melts to avoid overheating and burning. The approximate melting time is 2 minutes for 8 oz. (1 cup) of chocolate.

NOTE: Chocolate should be melted completely, and of a smooth consistency with no lumps before adding to the Rival™ Chocolate Fountain.

CLEANING YOUR RIVAL™ CHOCOLATE FOUNTAIN

The Rival™ Chocolate Fountain is easy to disassemble and clean. All parts, excluding the BASE, are dishwasher-safe.

1. Turn the CONTROL KNOB to OFF and unplug the power cord from the outlet. Remove the DRIP TRAY.
2. Twist the BOWL from the BASE.
3. Remove the TOWER from the BOWL. Slide the CAP, CANOPIES and GUARD off the TOWER. **NOTE:** You may want to use a paper towel to grip the TOWER while twisting off, as the chocolate mixture will make it difficult to grasp.
4. Pull the AUGER out of the BOWL.
5. Dispose of excess chocolate from the BOWL.
6. Rinse all parts to remove excess chocolate, dip, or dressing.
7. The DRIP TRAY, BOWL, AUGER, TOWER, CANOPIES, GUARD and CAP are all dishwasher-safe. To clean the skewers, wash with warm soapy water and use a non-abrasive cleaner.
8. The BASE should not be exposed to water-electrical shock may occur. To clean the BASE, wipe with a damp cloth.

NOTE: Do not store excess chocolate in BOWL. Clean entire unit after each use.

NOTE: A slight discoloration of the aluminum bowl may occur after the product has been run through the dishwasher. This is caused by the natural properties of the material, and is in no way harmful. The discoloration can be removed by gently scrubbing the area with a scouring pad and detergent.

CHOCOLATE HINTS AND TIPS

- No special chocolate is required; any brand of morsels or chips will work well. This includes semi-sweet, milk, white, or dark chocolate. If you use chunk chocolate, be sure to chop it coarsely before melting to ensure even heat distribution.
- Chocolate should have a smooth, even, and glossy unblemished appearance. The surface should not be dull or have grayish-white streaks (bloom). Bloom occurs when the cocoa butter has separated causing it to rise to the surface of the chocolate. Bloom occurs when the chocolate is stored in too humid or too warm a temperature-the chocolate can still be used.
- Chocolate is very temperamental; carefully follow instructions for melting to avoid burning or overheating.
- Seizing occurs when the chocolate you are melting suddenly becomes grainy and firms up; it looks like a dull thick paste. If the chocolate seizes, you may still be able to rescue the chocolate by mixing in a small amount of vegetable oil.
- Never add cool or cold liquid, because this will cause the chocolate to seize.
- Do not add liquor to the chocolate, this will cause it to seize. For best results, use flavored oil that is specifically made for flavoring chocolate.
- Chocolate should be wrapped tightly and stored in a cool dry place. Storing chocolate in the refrigerator could cause condensation to form on the chocolate and, in turn, the chocolate will seize when melted.

TROUBLESHOOTING

Chocolate is not flowing	Mixture is too thick; add a small amount of oil.
Chocolate is not flowing evenly	Chocolate Fountain is not level, carefully rotate the adjustable foot on the bottom of the BASE until the unit is level; or chocolate mixture is not thin enough, add a small amount of oil.
Chocolate changes to a lighter color	This is normal.
Full waterfall effect is not achieved	Chocolate to oil ratio may be incorrect. Try adding more oil or chocolate.
Chocolate Fountain suddenly stops	Turn CONTROL KNOB to OFF, unplug unit, check for/remove obstructions, let cool (5 minutes), plug back in, and turn CONTROL KNOB to START setting.

ENTERTAINING IDEAS FOR YOUR RIVAL™ CHOCOLATE FOUNTAIN

The Rival™ Chocolate Fountain will provide hours of entertaining and delight guests of all ages. You can dip virtually anything in the chocolate fountain, for best results cakes are not recommended-they may break and crumb easily.

Be creative with the items you choose for your guests to dip:

- Pretzels
- Fruits - strawberries, bananas, pineapples, apples, oranges, raspberries, cherries, grapes, and even dried fruits!
- Cookies - peanut butter, sugar, chocolate chip.
- Biscotti
- Nuts

Dipping suggestions for a more youth oriented party:

- Animal crackers
- Graham crackers
- Licorice
- Marshmallows
- Candy Canes
- Fruit

NOTE: Close supervision is required when this product is used near children.

NOTE: The Rival™ Chocolate Fountain is equipped with a safety guard to prevent dropped food or skewers from getting caught in the auger and jamming the machine.

RECIPES

CHERRY AND PISTACHIO BISCOTTI

Any dried fruits or nuts work well in this recipe. However, the red of a dried cherry or cranberry with the green of the pistachio nut make these cookies a festive holiday cookie - perfect for dipping in the Chocolate Fountain!

1 cup butter, cold
1½ cups light brown sugar
3 Tablespoon vanilla
3 teaspoon baking powder
2 teaspoon cinnamon
2 cups dried cherries

1½ cups sugar
4 eggs
6 cups flour
½ teaspoon salt
1 teaspoon nutmeg
3 cups pistachios

Preheat oven to 350°F. Prepare 4 cookie sheets by lining with wax paper. Combine butter and sugars in a mixer and beat until creamy and light. Beat in eggs, one at a time; add vanilla and blend well. Add in remaining ingredients until just incorporated. Do not over mix. Remove dough, place on a well floured surface and knead dough until it comes together. Shape dough into four 12-inch loaves, using more flour if necessary. Place each loaf on its own cookie sheet. Bake 2 loaves at a time, rotating cookie sheet ½ turn during baking time. Bake for about 35 minutes. Remove loaves from oven. Bake remaining 2 loaves.

Lower oven temperature to 300°F. Slice loaves lengthwise with a serrated knife ¼ to ½ inch thick. Bake 10-12 minutes. Then turn biscotti over and bake them for an additional 5 minutes. Repeat with remaining batches. Once they have cooled, the biscotti can be frozen or can be stored in a vacuum sealed bag for about 12 weeks.

Makes 6 dozen biscotti.

RECIPES

FORTUNE COOKIES

10 Tablespoon butter, melted
2 cups superfine sugar
1/8 teaspoon salt
1 teaspoon vanilla

8 large egg whites
2 cups flour, sifted
6 Tablespoon heavy cream

Preheat oven to 400°F. Line 2 cookie sheets with a silicone pad or parchment paper. Spray with nonstick cookie spray. Beat eggs and sugar on medium speed in an electric mixer for about 30 seconds. Add remaining ingredients and beat until just incorporated. Pour a spoonful of batter onto left half of prepared cookie sheet. Spread batter with back of a spoon to create a thin circle about 5 inches wide. Repeat on right half of cookie sheet. Bake about 8 minutes, checking to make sure cookies are not cooking too quickly around edges. Adjust oven temperature, if necessary.

Carefully lift cookie off with spatula. Shape quickly by folding in half and then, with thumb and index finger, bend open ends together. Repeat with remaining dough.

When cookies are cool, thread or fold fortunes made out of sturdy paper inside cookie.

Makes 24 cookies.

CLASSIC VANILLA SHORTBREAD

1¾ cups all-purpose flour
2½ Tablespoon vanilla
1¼ cups powdered sugar
1 large egg, separated

½ teaspoon salt
1¼ sticks unsalted butter, room temperature
1 large egg yolk
Pinch salt

Preheat oven to 300°F. Cut parchment paper to fit a square 8x8 or a 9-inch cake pan. Combine flour, salt, vanilla in bowl. In mixer, cream butter, sugar, and egg yolk until light and well incorporated. Add flour mixture and blend. Remove dough and press into pan lined with parchment paper. To smooth dough, roll with jar or can. Beat

RECIPES

egg white with salt and lightly brush dough with mixture. Carefully slice dough to form uniform wedges and prick with a fork. Bake approximately 15 minutes, until dough is a light golden brown. Let cool, remove from pan, and slice. Makes approximately 8 large wedges.

TUILE PIROUETTES

This classic cookie can be made into a variety of shapes, such as a cup for ice cream. Just place the piroquette into an egg carton to cool. Or tie a rolled piroquette with a thin ribbon for a graduation party.

10 Tablespoon butter, melted
2 cups superfine sugar
1/8 teaspoon salt
1 teaspoon vanilla

8 large egg whites
2 cups flour, sifted
6 Tablespoon heavy cream

Preheat oven to 400°F. Line 2 cookie sheets with a silicone pad or parchment paper. Spray with nonstick cookie spray. Beat eggs and sugar on medium speed in an electric mixer for about 30 seconds. Add remaining ingredients and beat until just incorporated. Pour a spoonful of batter onto left half of prepared cookie sheet. Spread batter with back of a spoon to create a thin circle about 5 inches wide. Repeat on right half of cookie sheet. Bake about 8 minutes, checking to make sure cookies are not cooking too quickly around edges. Adjust oven temperature, if necessary.

Carefully lift cookie off with spatula and shape quickly by rolling over a pencil. Repeat with remaining batter.

Makes 24 cookies.

RECIPES

PEANUT BUTTER COOKIES

The classic combination of peanut butter and chocolate are highlighted when dipped into the Chocolate Fountain. Add $\frac{1}{2}$ cup of chopped peanuts or crunchy peanut butter chips for a more intense peanut butter flavor.

$1\frac{1}{4}$ cups flour
 $\frac{1}{2}$ teaspoon kosher salt
1 cup light brown sugar
 $\frac{1}{4}$ cup crunchy peanut butter

$\frac{1}{2}$ teaspoon baking soda
1 stick unsalted butter, room temperature
1 egg

Preheat oven to 350°F. Grease 2 cookie sheets. Sift together the flour, baking soda, and salt; set aside. Beat the butter and sugar in an electric mixer until light. Beat egg into butter and sugar. Add in peanut butter (and chips or peanuts). Blend in dry ingredients until just combined. Place in refrigerator for about 30 minutes to firm.

Roll teaspoonfuls of dough into balls. Place the balls onto the greased cookie sheets. With fork tines, make a crisscross pattern on each ball. Bake about 12 to 15 minutes.

Makes 24 cookies.

RECIPES

SUGAR COOKIES

1 stick unsalted butter, (or 1/2 stick butter, 1/2 cup vegetable shortening), melted and cooled	1 cup sugar plus additional for coating the cookies
1 teaspoon vanilla	1 large egg
2 teaspoon baking soda	2 cups all-purpose flour
	1/8 teaspoon salt

Preheat the oven to 375°F. Lightly grease 2 cookie sheets. With an electric mixer, beat together the butter and 1 cup of the sugar until light. Add the egg and the vanilla and beat until well combined. Sift together the flour, the baking soda, and the salt. Add the flour mixture into the batter until it forms a dough. Put dough into a zippered bag and place in the refrigerator until firm.

Measure tablespoons of dough and roll into balls. Roll the balls in sugar and place 3 inches apart on cookie sheet. Flatten the balls with the bottom of a glass dipped in the sugar (the edges will crack slightly) and bake the cookies for 8 to 12 minutes.

Makes about 32 cookies.

**Questions or comments please contact us at: 1-800-557-4825
or www.rivalproducts.com**

SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
 2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
 3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please call our Consumer Service Department at 1-800-557-4825 or visit our website at www.rivalproducts.com.
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1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. **PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

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