
IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.
2. Do not touch hot surfaces. The basin and sides of the fountain base may be hot during use.
3. To protect against electrical shock, keep the base of the appliance away from water or other liquids.
4. Keep hands, hair, and loose clothing away from moving parts. Never place any object inside the cylinder or vent holes while the appliance is in use. Doing so may cause severe injury to persons or damage to the appliance itself.
5. Close supervision is necessary when the appliance is used by or near children.
6. Do not operate the appliance if you observe damage to the electrical cord or plug or if the base of the appliance has been dropped or damaged in any manner. If the appliance is damaged, consult the "WARRANTY" section of this manual.
7. Unplug the appliance from the electrical outlet when not in use, before putting on or taking off parts, and before cleaning.
8. Do not allow the electrical cord to come into contact with hot surfaces. An extension cord may be used if necessary. Care should be taken to position the electrical cord so that it does not create a hazard by hanging over the table or counter edge in a way where it might be tripped on or pulled by those around the appliance.
9. The use of accessory attachments, other than those made available specifically for use with this appliance, is not recommended by the manufacturer, may cause injury, and will void your warranty.
10. Extreme caution must be used when moving an appliance containing hot liquid.
11. This appliance is intended for indoor household use. Use of the appliance outdoors is not recommended.
12. Do not use the appliance for other than intended use.
13. Observe and follow customary sanitation guidelines when using the appliance.
14. **WARNING: TO REDUCE THE RISK OF ELECTRICAL SHOCK OR FIRE, DO NOT REMOVE THE BASE PANEL. INTERNAL COMPONENTS ARE NOT USER-SERVICEABLE. REPAIR SHOULD BE PERFORMED ONLY BY AUTHORIZED PERSONNEL.**

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

INTRODUCTION

Sephra Home Chocolate Fountains are sure to delight family and friends and make every gathering a special occasion! Your fountain can accommodate many of your favorite fondue recipes, including chocolate, cheese, caramel, and even barbecue sauce. Visit www.sephra.com for fun and delicious recipes.

When using Sephra Fondue Chocolate some popular dipping items are:

Marshmallows
Strawberries
Bananas
Cream Puffs
Nut Clusters
Cookies
Pretzels
Pineapple
Biscotti
Graham Crackers

Use your imagination!
(For best results, avoid items that crumble.)

Family gatherings, birthday and holiday parties, and bridal and baby showers are all great occasions to share your Sephra Home Chocolate Fountain and experience fondue like never before.

This appliance has been carefully designed for ease of use and cleaning. All removable parts are dishwasher-safe. Please follow the instructions in this manual to properly assemble, operate, and clean your fountain.

Welcome to **A New Dimension in Fondue.**

Welcome to Sephra.

This manual covers the following Sephra Home Chocolate Fountain Models:

CF18H (Signature)

CF18M (Elite)

CF18L (Classic)

CF16E (Select)

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BOX CONTENTS

Your fountain should include the following:

Signature model:

- 1 stainless steel crown
- 1 stainless steel top tier
- 1 stainless steel bottom tier
- 1 stainless steel full cylinder
- 1 black plastic stabilizer
- 1 plastic auger
- 1 detachable basin
- 1 fountain base with electrical cord
- 1 viscosity funnel
- 6 metal skewers
- 4 pounds Sephra Premium Dark Fondue
Chocolate
- 1 product instruction manual
- 1 product registration card

Elite model:

- 1 crown
- 1 top tier
- 1 bottom tier
- 2 cylinder halves
- 1 auger
- 1 detachable basin
- 1 fountain base with electrical cord
- 1 viscosity funnel
- 6 metal skewers
- 4 pounds Sephra Premium Dark Fondue
Chocolate
- 1 product instruction manual
- 1 product registration card

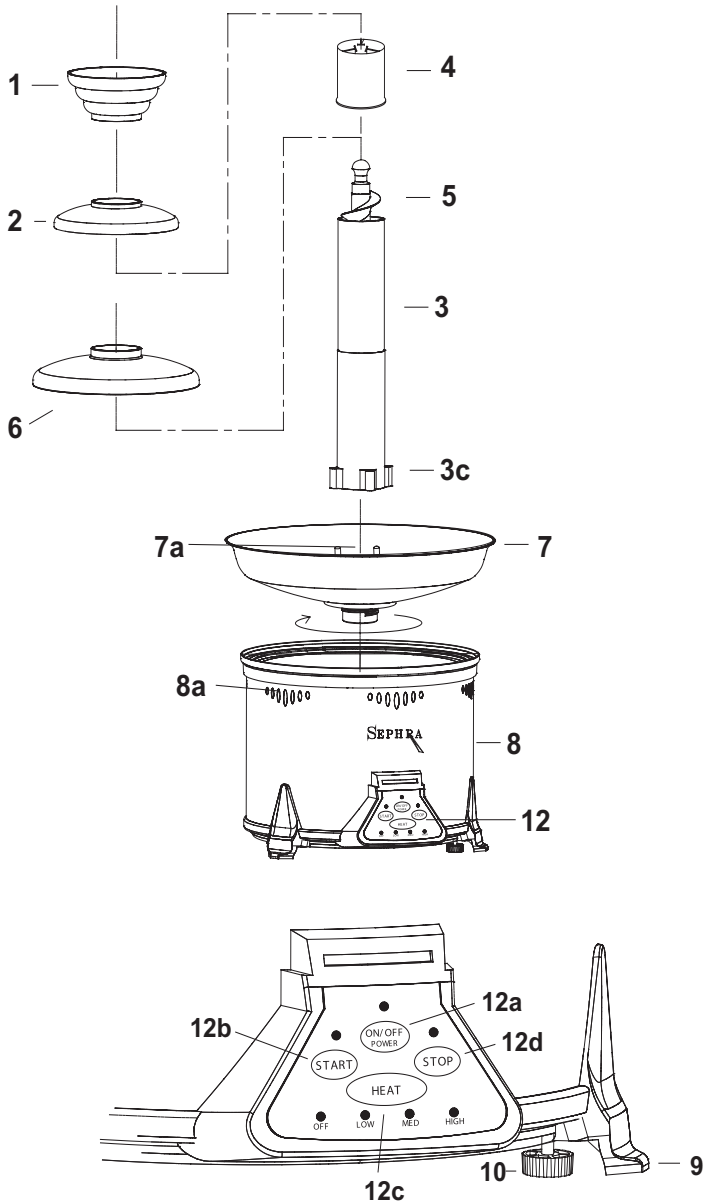
Classic model:

- 1 crown
- 1 top tier
- 1 bottom tier
- 2 cylinder halves
- 1 auger
- 1 fountain base with electrical cord
- 1 viscosity funnel
- 6 metal skewers
- 4 pounds Sephra Premium Dark Fondue
Chocolate
- 1 product instruction manual
- 1 product registration card

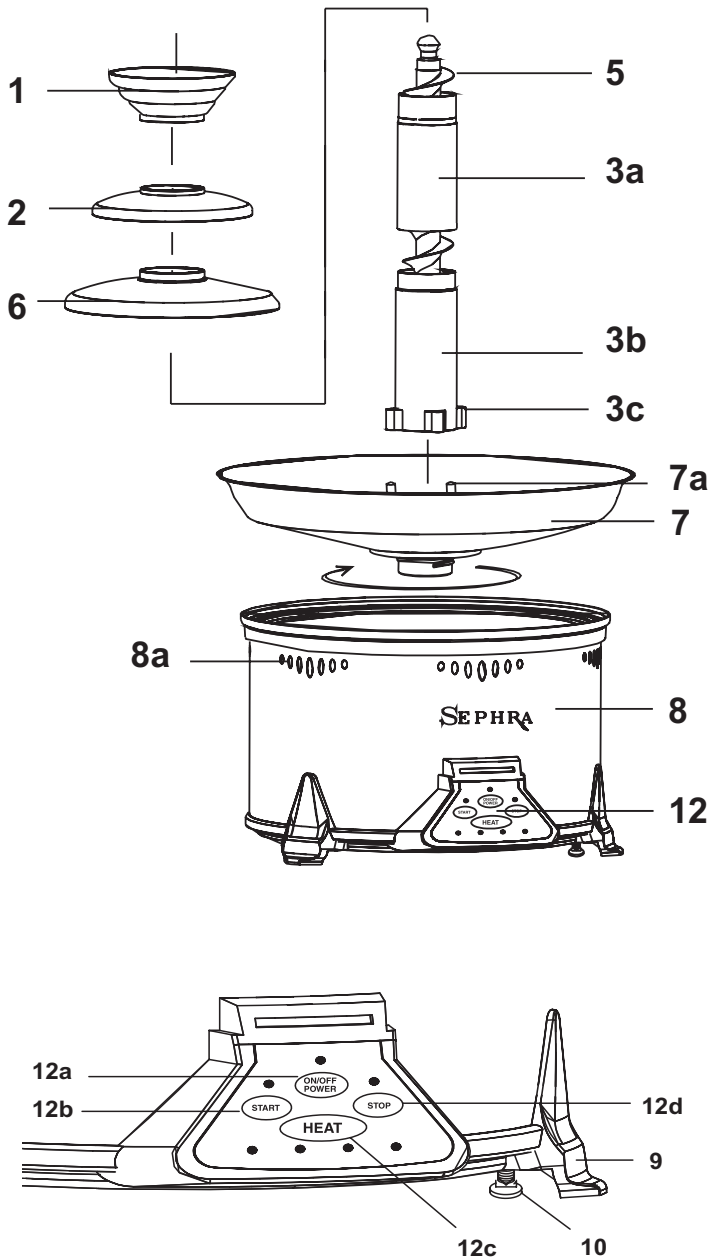
Select model:

- 1 crown
- 1 top tier
- 1 bottom tier
- 2 cylinder halves
- 1 auger
- 1 fountain base with electrical cord
- 1 viscosity funnel
- 10 plastic skewers
- 1 product instruction manual
- 1 product registration card

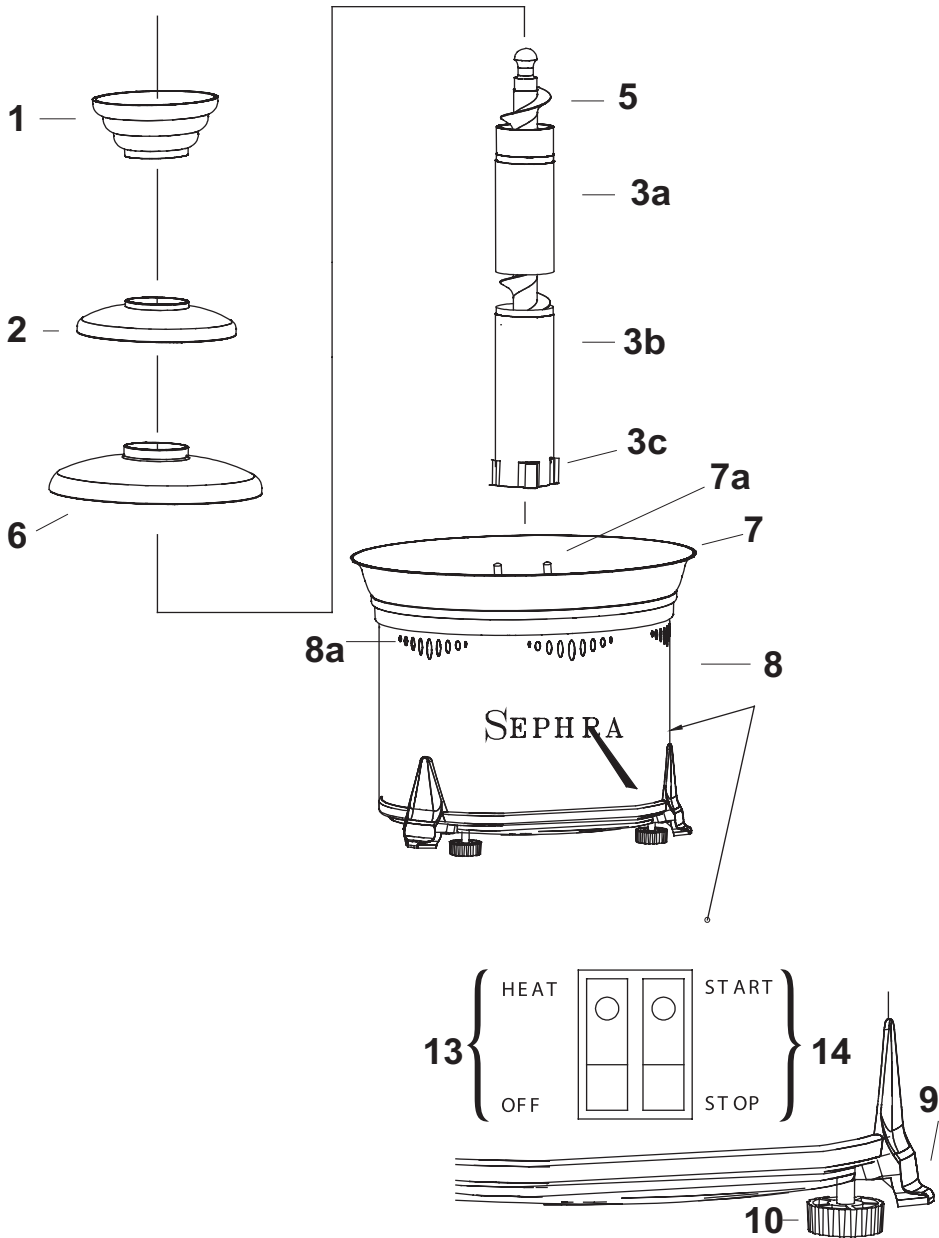
SIGNATURE FONDUE FOUNTAIN COMPONENTS



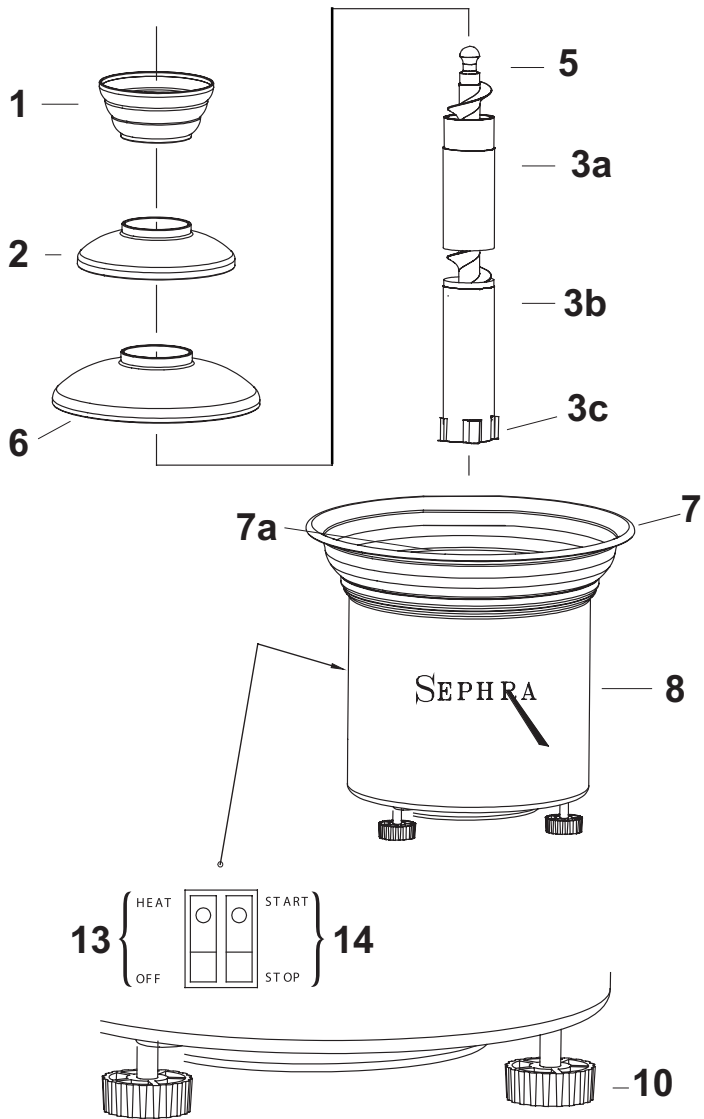
ELITE FONDUE FOUNTAIN COMPONENTS



CLASSIC CHOCOLATE FOUNTAIN COMPONENTS



SELECT CHOCOLATE FOUNTAIN COMPONENTS



PARTS & FEATURES

(SEE ILLUSTRATIONS ON PAGES 4-7)

All models:

1. **Crown**—Rests on top of the stabilizer (4) or cylinder (3a).
2. **Top Tier**—Slides into place after positioning the bottom tier (6).
3. **Full Cylinder** (Signature model only)—Stands on top of positioning pegs (7a) in the center of the basin.
- 3a. **Top Section of Cylinder** (excluding Signature model)—Attaches to the bottom cylinder (3b).
- 3b. **Bottom Section of Cylinder** (excluding Signature model)—Stands on top of the pegs in the center of the basin (7a).
- 3c. **Cylinder Sleeves**—Slide over basin pegs (7a) to hold cylinder in place.
4. **Stabilizer** (Signature model only)—Slides over the top of the cylinder and holds the top tier and crown in place.
5. **Auger**—Fits inside the cylinder and carries fondue to the top of the cylinder, creating a constant flow of the fondue from the top of the crown into the basin.
6. **Bottom Tier**—Slides into position on the cylinder (3 or 3b).
7. **Stainless Steel Basin**—Holds the fondue. The Signature, Elite, and Classic models hold 4–5 pounds of chocolate (7–9 cups). The Select model holds 3–4 pounds of chocolate (5–6 cups). This basin is removable in the Signature and Elite models.
- 7a. **Basin Pegs**—Hold cylinder in place.
8. **Fountain Base**—Housing that surrounds electrical components including the motor and the electrical circuit board.

- 8a. **Vent Holes** (excluding Select model)—Allow hot air produced by the motor and heating element to escape, cooling the electrical components. **The vent holes should not be covered.**
9. **Slip-Resistant Legs** (excluding Select model)—Reduce movement during use and help prevent marks on tables and countertops.
10. **Adjustable Feet**—Screwed into the bottom of the base. Can be tightened or loosened to raise or lower a particular side of the fountain, adjusting its level.
11. **“Whisper Quiet” Motor** (not pictured)—Inside fountain housing (8). Designed to be as quiet and unobtrusive as possible. Some motor and moving parts noise is to be expected. The motor is equipped with an automatic shut-off in the event that the fountain overheats.

Signature and Elite models only:

12. **Control Panel**—Regulates all functions of the fountain.
- 12a. **ON/OFF/POWER button**—A green LED light will be lit when the power is ON.
- 12b. **START button**—Starts the motor, causing the auger to spin inside the cylinder. A green LED light will be lit when the START button has been pressed and the auger is spinning.
- 12c. **HEAT button**—Changes the temperature settings. Each time the button is pressed, the heat will cycle to the next temperature setting, moving from OFF to HIGH. A red LED light will be lit at each temperature setting except the OFF position, where the LED light is yellow. The red LED light will blink intermittently as power is supplied to the heating element.

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- 12d. **STOP button**—Stops the motor, causing the auger to stop spinning. A red LED light will be lit when the auger is stopped and the POWER is still on.

Classic and Select models only:

13. **HEAT/OFF switch**—Turns on the heating element inside the fountain base. It is set at a medium heat and should keep the chocolate warm while it is flowing. A red LED light will be lit when the switch is placed in the HEAT position.
14. **START/STOP switch**—Starts the motor which causes the auger to spin inside the cylinder. A red LED light will be lit when the switch is placed in the START position.

one side and will not have the “curtaining” effect. The fountain has adjustable feet to assist you in leveling it if your surface is not level.

Elite, Classic, and Select models only:

3. Align the notch(es) in the top cylinder (**3a**) with the key(s) in the bottom cylinder (**3b**) and fit securely together. Slide the cylinder sleeves (**3c**) onto the basin pegs (**7a**).
4. While holding the knob at the top of the auger (**5**) insert the auger into the cylinder. Make sure the auger fits into place over the spindle centered in between the basin pegs. Twist the auger clockwise to make sure it is properly positioned; you should feel some resistance as you turn the auger. **If melting chocolate in the basin, wait until the chocolate is completely melted before inserting the auger. Failure to do so may damage the fountain or cause it to malfunction.**
5. Slide the bottom tier (**6**) over the cylinder until it stops in position. Slide the top tier (**2**) over the cylinder in the same manner until it stops.
6. Slide the crown (**1**) into the slots at the top of the cylinder and over the knob of the auger. The widest part of the crown should be at the top of the fountain.

Signature model only:

3. Slide the cylinder sleeves (**3c**) onto the basin pegs (**7a**).
4. While holding the knob at the top of the auger (**5**), insert the auger into the cylinder. Make sure the auger fits into place over the spindle centered in between the basin pegs. Twist the auger clockwise to make

INSTRUCTIONS FOR USE

ASSEMBLY

(SEE ILLUSTRATIONS ON PAGES 4-7)

All models:

1. Wash all of the removable components and the stainless steel basin in hot, soapy water. Dry thoroughly. **DO NOT ALLOW WATER OR OTHER LIQUIDS TO ENTER INTO THE BASE OF THE APPLIANCE THROUGH ANY VENT HOLES LOCATED ON THE SIDES OF THE FOUNTAIN OR THROUGH THE BOTTOM GRATE. DO NOT IMMERSE THE FOUNTAIN BASE IN WATER.**
2. Place the base of your Sephra Home Chocolate Fountain on a sturdy, level surface. If the fountain is not level it will still operate, but the fondue will gap on

sure it is properly positioned; you should feel some resistance as you turn the auger.

If melting chocolate in the basin, wait until the chocolate is completely melted before inserting the auger. Failure to do so may damage the fountain or cause it to malfunction.

5. Slide bottom tier (6) over the cylinder until it stops in position. Next, slide the black plastic stabilizer (4) on the top of the cylinder until it stops in place. Slide the top tier (2) over the stabilizer until it stops. The top tier will rest on the lip of the stabilizer.
6. The crown (1) fits over the stabilizer. The widest part of the crown should be at the top of the fountain.

Preheating the Basin

Classic and Select models:

Plug the appliance into an electrical outlet. Move the HEAT/OFF switch to HEAT. The temperature is preset to a standard medium temperature which will keep the fondue warm and still be hot enough to melt chocolate in the basin if you choose to do so. Allow the basin to preheat for 5 minutes prior to adding any fondue requiring heat.

Elite and Signature models:

Make sure the basin (7) is tightened securely to the base (8) by turning it clockwise. Do not over-tighten. Plug the appliance into an electrical outlet; fountain should beep once. Press the ON/OFF/POWER button. The green LED light above the power button will light up indicating the fountain is on. A yellow LED light will be on above the OFF temperature position. Each time the HEAT button is

pressed, the temperature will cycle to the next heat setting. A red LED light will indicate the current temperature setting. This light should blink intermittently when heat is on. Set the temperature to HIGH for about 5 minutes prior to adding any fondue requiring heat. **Turn the temperature down to the operating temperature before fondue is added to the basin.**

CAUTION: DO NOT TOUCH THE FOUNTAIN BASIN WHILE IT IS HEATING! DOING SO MAY CAUSE INJURY.

CHOCOLATE PREPARATION

We strongly encourage you to use **Sephra Fondue Chocolate** with your fountain. It has been specially formulated to flow perfectly through the fountain when properly melted and has an exquisite taste and aroma.

You may melt the chocolate in either its microwave-safe packaging, in a microwave-safe bowl, in a double boiler, or directly in the fountain basin.

When melting Sephra Fondue Chocolate in the microwave:

ALWAYS MELT ON HALF-POWER OR CHOCOLATE MAY SCORCH. Follow instructions on chocolate packaging. Pour melted chocolate into the heated basin and allow it to sit for 5-10 minutes; stir occasionally until it reaches a uniform temperature.

When melting Sephra Fondue Chocolate in the fountain basin:

Melting chocolate directly in the basin takes approximately 45–60 minutes, depending on the fountain model and heat setting. Melt chocolate chips in the basin one pound at a time. Use a spatula to scrape chocolate from the basin and stir every 5-10 minutes while melting. Melt Dark and Milk chocolate on high heat (if available on your model) and White chocolate on medium heat.

WAIT UNTIL CHOCOLATE IS COMPLETELY MELTED BEFORE INSERTING THE AUGER OR TURNING ON THE MOTOR.

Recommended Chocolate Temperatures

(Signature and Elite models only)

Chocolate will flow best when fountain is operated at room temperature; cooler conditions may require a higher temperature setting. Be sure to follow proper melting instructions. Chocolate in basin should be scraped from the bottom of the basin with a spatula and stirred periodically while in use to prevent scorching.

CHOCOLATE	TEMPERATURE SETTING
DARK	MEDIUM/HIGH
MILK	MEDIUM/LOW
WHITE	MEDIUM/LOW

Use the first temperature setting listed unless the chocolate fondue is running too thick.

Using Other Chocolate

Thinning directions for chocolate *other than Sephra Fondue Chocolate.*

Most other chocolate will require thinning to be able to flow properly through the fountain. The most common thinning agent is a flavorless oil such as vegetable or canola oil. Cocoa butter may also be used. For every 5 pounds of chocolate you will need to use approximately ½-1 cup of oil to obtain the proper consistency. The amount of oil required will vary with the type and brand of chocolate. For best results, begin with a chocolate that is couverture (made with at least 32% cocoa butter). Thinning agents will noticeably dilute the taste and aroma of the chocolate. Never add water to chocolate as this will cause it to harden!

Checking the Fondue's Viscosity (Consistency)

Sephra Fondue Chocolate, when melted correctly, will not need to be tested with the viscosity funnel. A viscosity funnel has been included with your fountain. Prior to starting the fountain, check to see that the fondue you



Viscosity Funnel

are using is the right viscosity to flow through the fountain. Simply fill the viscosity funnel with the fondue and time how quickly it drains out. It should drain completely in 8–10 seconds. If the fondue drains in less than 8 seconds, it may need to be thickened. If the fondue takes longer than 10 seconds to drain it needs to be thinned. For chocolate fondue, add additional oil. For other fondue recipes, thin with any liquid consistent with the fondue’s flavor (i.e. milk, juice, cream, water).

STARTING THE FOUNTAIN

Time to have some fun!

1. Ensure that the fountain is on a sturdy, level surface.
2. Make sure you have followed the “PREHEATING THE BASIN” directions on page 10.
3. Turn the motor on. For Signature and Elite models, press the START button. For Classic and Select models, move the START/STOP switch to the START position. The auger will carry the fondue up through the cylinder, allowing it to flow down over the tiers and back into the basin. **Air is often trapped inside the cylinder when the fountain is first turned on. Air in the cylinder will cause the fondue curtain to gap.** To remedy this, simply turn the fountain off for about 15–30 seconds and then turn it back on. Repeat this procedure if necessary.
4. Scrape the chocolate from the basin with a spatula and stir occasionally throughout use to avoid scorching.
5. Enjoy dipping a variety of foods into the cascading fondue. See the list of suggested dipping items in the manual introduction for ideas. Reusable forked skewers are provided with your fountain. Additional skewers may be ordered online at www.sephra.com.

Adding Additional Fondue to the Fountain

For chocolate:

As the chocolate is depleted, add more melted chocolate to the basin. **DO NOT ADD UNMELTED CHOCOLATE CHIPS TO THE FOUNTAIN UNLESS YOU FIRST STOP THE MOTOR AND ALLOW TIME FOR THE CHIPS TO THOROUGHLY MELT.** Failure to do so may cause the fountain to malfunction!

For other fondues:

When running other fondues, be sure the fondue you are adding is near the same temperature as the fondue running through the fountain. Adding fondue of a different temperature could affect the flow. Always check the viscosity of the fondue with the viscosity funnel provided before adding it to the basin.

Keep a ready supply of Sefhra Fondue Chocolate on hand for the next impromptu party or special occasion. To order chocolate, please visit www.sephra.com.

CLEANING AND MAINTENANCE

Clean each fountain component thoroughly before and after every use. This will help keep the fountain in excellent working condition for years of continued use and enjoyment. Never use abrasive scouring pads or scouring powders to clean the stainless steel basin or tier set components.

If tier set is plastic, be careful to pull pieces apart rather than twist them as plastic may crack if twisted against notches.

1. When finished using the fountain turn it off. On Elite and Signature models, press the POWER/ON/OFF button. On Classic and Select models, move the START/STOP switch to the STOP position and the HEAT switch to the OFF position.
2. **Always unplug the power cord from the electrical outlet before cleaning the fountain.** Never permit the electrical cord to come into contact with water. Allow the fountain to cool approximately 10 minutes before cleaning as fountain basin will be hot.
3. With a paper towel or food handler glove, remove the crown from the top of the cylinder and lift the auger out of the cylinder. Use a spatula to scrape excess chocolate from auger back into the cylinder as you lift it out.
4. Using a rubber spatula, scrape any remaining chocolate or fondue off the tiers, allowing it to flow down into the basin.
5. Remove the tier set and transfer it to a sink to disassemble. Rinse parts off with

hot, soapy water. All removable fountain components are dishwasher-safe. Plastic components will stay looking newer if you wash them by hand in hot, soapy water and then rinse and dry them thoroughly. **ALWAYS USE THE TOP RACK OF THE DISHWASHER WHEN WASHING PLASTIC FOUNTAIN COMPONENTS.** IF THE HEAT ON YOUR DISHWASHER IS TOO HIGH, IT MAY WARP THE PLASTIC PARTS.

6. Pour the leftover chocolate into a sturdy plastic bag for disposal and scrape out of basin with a spatula. **NEVER POUR CHOCOLATE DIRECTLY DOWN THE DRAIN.** Chocolate poured down a drain may harden in the pipes and result in damage and blockage of the drain system. For sanitation purposes, we do not recommend reusing the chocolate. However, letting the chocolate harden and remelt will not compromise its quality.
7. Wipe the base of the fountain with a warm, damp cloth to remove any residue and dry thoroughly. **DO NOT IMMERSE THE BASE OF THE FOUNTAIN IN WATER OR ALLOW LIQUIDS TO ENTER ANY VENT HOLES IN THE HOUSING.** Doing so will cause damage to the electrical components and void the product warranty.

TROUBLESHOOTING

1. **The fondue is not flowing evenly over all of the tiers:**
This may be because:
 - a. *The fountain is not level.* If the fondue is flowing to one side more than another, move the adjustable feet to raise that side of the fountain.

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- b. *Air is trapped in the cylinder.* Turn the fountain off for 15–30 seconds and allow the air to escape. Turn the fountain back on. Repeat if necessary.
- c. *There is not enough fondue in the basin.* The Signature, Elite, and Classic models require 4 pounds of chocolate or 7 cups of fondue in them at all times to create a solid curtain. The Select fountain requires a minimum of 3 pounds of chocolate or 5 cups of fondue. If you start to see gapping during your event, add melted Sephra Fondue Chocolate or other fondue to the fountain.
- d. *A food item is blocking the flow of fondue at the base of the cylinder.* If a food item fell into the basin and could be blocking the flow, simply stop the fountain motor, remove the food item with a spatula, and start the motor again to resume the flow. Air may become trapped in the cylinder as a result. If this happens, refer to the instructions above **(1b)**.
- e. *The fondue is too thick or thin.* Refer to “CHECKING THE VISCOSITY OF THE FONDUE” on page 11.
- f. *The White or Milk chocolate has thickened.* If White or Milk chocolate gets too hot it can scorch and thicken. Add vegetable oil or cocoa butter a little at a time to thin it out. If it has become very thick you may have to put it in a blender on medium speed until it is thoroughly mixed before returning it to the fountain.
- g. *Small food particles are mixed in with the flowing fondue.* If you use dipping items that have crumbs, such as cookies or cake, the crumbs may come off in the fondue. Small crumbs will not damage the fountain, but they may cause gaps in the fondue curtain. If this occurs you will need to wait until your event is over and dispose of the fondue.
2. **My fountain will not turn on:** Ensure that the electrical plug is placed securely in the outlet and try the fountain in various outlets. If this does not work, check the circuit breaker controlling the electrical outlet. On Elite and Signature models, make sure the POWER/ON/OFF button has been pressed and that the fountain basin is securely tightened on the base.
 3. **My fountain motor has stopped working:** The motor is equipped with an automatic shut-off mechanism which is activated if the motor overheats. Overheating occurs if the fondue is too thick and is putting extra stress on the motor. Turn the motor and heat off and allow the fountain to sit for approximately thirty minutes before restarting. With the viscosity funnel, check to be sure that the fondue is the appropriate consistency before running it through the fountain again.
 4. **The auger is not turning or is turning slowly:** The auger must fit into place over the spindle centered in between the basin pegs. Twist the auger clockwise to make sure it is properly positioned. You should feel some resistance as you turn the auger. If your auger rests on a center spindle with a horizontal pin in it, make sure the pin is centered in the spindle. This pin can be adjusted with an Allen wrench if needed.
 5. **Chocolate has hardened in my fountain:** If the fountain is not cleaned immediately after use, the chocolate will harden. When this occurs, **DO NOT TURN ON THE**

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- MOTOR.** Doing so will cause the motor to burn out. Turn on only the heating element to remelt the chocolate in the basin. When the chocolate has melted, remove the tier set and soak it in hot, soapy water. **DO NOT MICROWAVE TIER SET.**
6. **My fountain is loud:** If there is no fondue in the fountain, the auger will make a noise when moving against the cylinder. This is normal and the fountain should operate quietly once fondue is inside the cylinder.

ADDITIONAL TIPS

1. Always observe proper fondue etiquette when using a Sephra Home Chocolate Fountain. Provide each guest with a plate and skewers. Two-pronged plastic, metal, or wooden skewers may be ordered at www.sephra.com. Guests should use a separate skewer for each food item. For health and safety precautions, it is recommended that food not be eaten directly from the skewer but transferred to the guest's plate and then eaten. Always provide a generous supply of napkins.
2. Cut all dipping items into small, bite-sized pieces so they may easily be placed on the skewers. Those enjoying the fondue should never "double dip" and place a food item that has been bitten back into the chocolate or fondue flow.
3. *Oil-based* colorings and flavorings may be added to chocolate for a unique touch. These can be ordered online at www.sephra.com or at craft or bakery supply stores. Water-based colorings and flavorings found at most grocery stores will cause the chocolate to harden.
4. Do not add chocolate or fondue that will exceed the basin's maximum capacity.

Doing so will cause the fondue to overflow from the basin when the motor is turned off.

5. If not cleaning the fountain immediately after use, make sure to remove the tier set from the fountain so chocolate will not cause the parts to harden together.

Thank You!

We appreciate your business and hope that you enjoy your Sephra Home Chocolate Fountain with family and friends for many years. Please call us at (858) 675-3088 or visit us at www.sephra.com with any questions or comments or to place an order. We are here to assist you and help you get years of enjoyment from this fine appliance.

Welcome to the Sephra family.

ADDITIONAL FONDUE RECIPES

Every fondue will have a different visual appearance when run through the fountain. Many fondues will not curdle as well as chocolate does. This is normal and due to the natural variances in different food products. Always test the consistency of your fondue with your viscosity funnel before use. See “CHECKING THE FONDUE’S VISCOSITY” on page 11.

CARAMEL

5 parts liquid caramel

1 part water

Mix caramel and water in saucepan over low heat and then transfer to the fountain. Caramel naturally thickens as it is heated and worked with. Periodically thin out with water throughout event (approx. every 45 minutes or as needed). Caramel should be stirred occasionally in the basin to help prevent air bubbles from forming.

Heat: Varies depending on type of caramel used

Suggested dipping items: Apples, pears, chocolate-covered pretzels, cookies

NACHO CHEESE

5 parts canned nacho cheese

1 part water

Start with any store-bought liquid nacho cheese. Large cans are available at many wholesale stores. Mix cheese and water in a saucepan over medium heat. Stir frequently to achieve the correct consistency, and then transfer to the fountain. Add more water as needed.

Heat: Medium

Suggested dipping items: Tortilla chips, mini tacos, breadsticks, cocktail sausages

BBQ SAUCE

6 parts medium-grade BBQ sauce*

1 part water or apple juice

Mix BBQ sauce with water or apple juice in a saucepan over medium heat. Stir well and add to the fountain.

*Premium-grade BBQ sauce will require additional thinning.

Heat: Medium

Suggested dipping items: Buffalo wings, ribs, chicken strips

RANCH DRESSING

*Light** ranch dressing*

Water (if needed)

Some brands of ranch need to be thinned with water to flow properly. Thin if necessary and add to fountain.

**Use light ranch dressing for best results.

Heat: Off

Suggested dipping items: Fresh veggies (carrots, bell peppers, cucumbers, celery), potato skins, chicken strips

For more great recipes, visit our website at www.sephra.com.

QUICK REFERENCE GUIDE

Classic and Select models:

To turn on the heat—Flip the rocker switch to HEAT.

To start the motor—Flip the rocker switch to START.

Signature and Elite models:

To activate power—Press ON/OFF/POWER button.

To change heat setting—Press HEAT button. Each time the button is pressed the heat setting will cycle to the next temperature. Note which LED light is lit.

To start the motor—Press START button. Auger will turn.

To stop the motor—Press STOP button.

Recommended temperatures:

(Signature and Elite models only)

Dark-Medium/High

Milk-Medium/Low

White- Medium/Low

Use the first temperature setting listed unless chocolate fondue is running too thick.

If fondue curtain is gapping, check to see if:

Fountain has enough chocolate

Fountain is level

Air is trapped in cylinder. Turn motor off for 15-30 seconds to release air.

WARRANTY

LIMITED ONE-YEAR WARRANTY

This warranty is available to consumers only and is void if the appliance is used commercially. Commercial use is defined as use in exchange for payment or compensation; use with the intent of promoting a business or increasing business with its presence; or use resulting in excessive wear and tear.

This appliance has been designed for normal household use only. Except as otherwise required by law, this warranty is not available to retailers or other commercial purchasers or owners.

This warranty is extended only to the original owner and is valid only on products purchased for use in the United States and Canada.

We warrant that your Sephra Home Chocolate Fountain will be free of defects in materials and workmanship under normal home use for one year from the date of original purchase. We encourage you to promptly register your product to facilitate verification of the date of original purchase. You may register online at www.sephra.com or by mailing in your completed registration card. Failure to register your product will not diminish your warranty rights.

If your Sephra Home Chocolate Fountain should prove to be defective within the warranty period, we will repair the unit or, at our sole discretion, replace it at no charge. The customer is responsible for all applicable shipping expenses. To obtain warranty service, you must first contact our Customer Service Center. You may call us at (858) 675-3088. Our regular office hours are Monday-Friday 7AM-4PM Pacific Standard Time. You may also contact us online at www.sephra.com or write to us at:

Customer Service Center
Sephra, LLC
11035 Technology Place, Suite 100
San Diego, CA 92127

If a Customer Service Representative determines that repair is necessary, an RMA number will be issued. This number must be written clearly on the

outside of the box in at least 2 places. **Products returned to Sephra without an RMA number are not guaranteed to be accepted or processed.**

You must also include a check or money order payable to Sephra, LLC for \$15 for return shipping and handling. (California residents need only supply a proof of purchase and should call the Customer Service Center for further shipping instructions). Be sure to include your return address, a description of the claimed defect, proof of the original purchase date (receipt or packing list), and any other information pertinent to the return. Sephra will then either repair the damaged product or replace it with a new, refurbished, or equivalent model at their sole discretion. If express shipping is requested, a Customer Service Representative will provide you with rate information.

IMPORTANT: For added protection and secure handling, we encourage you to use an insured shipping service which provides you with a tracking number to trace your shipment. Sephra, LLC is not responsible for in-transit damage or for packages not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Sephra Home Chocolate Fountain has been manufactured to strict specifications and has been designed for use only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories or replacement parts, or by repair service other than as authorized by Sephra, LLC.

Sephra, LLC is not responsible for consequential damages relating to fountain use or misuse, such as damage to home furnishings, clothing, or other household items.

Excluded from this warranty are damages or defects which resulted from other than normal household use, such as commercial use, abuse, or damage caused by accident, impact, negligence, improper maintenance, or storage contamination and deterioration due to water or other liquids or insect infestation.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

NOTES:

www.sephra.com

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