How to Use Your Chocoley

Just Melt It! Fountain & Fondue Chocolate

Thank you for your order! We hope you enjoy our Just Melt It! Fountain & Fondue chocolate!

Here are a few good tips to know before you get started:

- If your chocolate had melted in transit, don’t worry – it can be re-melted multiple times without losing any of its quality or shelf-life.
- Keep chocolate in a dry pantry/cupboard type area between 55°F-70°F (with lowest humidity possible) – **DO NOT STORE IN THE REFRIGERATOR!**
- **AVOID ALL MOISTURE** including humidity as well as any water from dipping items! **Make sure all dipping items are as dry as possible before serving!**
- Do not use or store near heat/air conditioning venting or drafty area.
- Do not use a chocolate fountain outdoors! Wind and insects are not your friend!

How To Melt Your Just Melt It! Fountain & Fondue Chocolate

*Method #1 – Microwave:

1. **If using fountain** – FIRST, turn on the heating element so it may begin heating up for when you have the chocolate ready to pour in. You don’t want the fountain to be cold when adding the chocolate! *Also, make sure your fountain is level – if needed you should be able to adjust the feet of the fountain for better stability.*
2. Remove the lid from the tub, and place in the microwave on HALF power for 1 minute increments, stirring well between each increment.
3. Once the chocolate has reached the proper temperature of 100°F-105°F -- stir well to make sure all chocolate bits are melted completely. *(TIP: if you don’t have a thermometer -- stop heating when the chocolate is about 2/3 melted, then continue to stir any leftover bits to melt completely).*
4. Make sure your fountain’s base-bowl is properly heated (DO NOT TURN ON AUGER YET), and pour chocolate in the base-bowl until full to the top. This may take several tubs of chocolate depending on the size of the fountain.
5. Once the base-bowl is full, turn on your auger for 1 minute and back off to allow any air bubbles to escape from the auger tube. Do this as many times as needed to remove all air from tube.

*(Method 2 continued on next page)*
**Method #2 – Double Boiler:**
(If you don’t own a double boiler, you can purchase our double boiler insert or create your own by situating a pot, sauce pan, or stainless steel or glass bowl on top of a sauce pan or small pot. Make sure that no water vapor or steam can escape from the bottom pan/pot).

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2. **Heat water in bottom pan** to 130-150° F (do not boil). Turn off heat. Place Just Melt It! Fountain & Fondue chocolate into top double boiler insert/pot/pan/bowl and set over the pan of water (be sure that the pot or bowl fits tightly over the water so that no steam or water vapor escapes).

3. Stir frequently with rubber spatula.

4. Using a thermometer -- heat the chocolate to between 100-105° F. **Don’t overheat; otherwise your chocolate will burn, seize up, and cannot be re-melted for use after that point!**

5. Carefully remove the top pot/pan/bowl and dry off the bottom. Your ready to pour into your fountain!

6. Make sure your fountain’s base-bowl is properly heated (DO NOT TURN ON AUGER YET), and pour chocolate in the base-bowl until full to the top. This may take several tubs of chocolate depending on the size of the fountain.

7. Once the base-bowl is full, turn on your auger for 1 minute and back off to allow any air bubbles to escape from the auger tube. Do this as many times as needed to remove all air from tube.

*Please note that if your chocolate had been melted and hardened back up again it will likely have a “bloom” on the chocolate. This is just a separation of the cocoa butter from the rest of the chocolate, so when you melt the chocolate back down everything mixes back together and it will still taste amazing and will still have the same quality & shelf-life!*

**Special Note About White Chocolate:**
*Chocoley Just Melt It White is produced at a slightly higher viscosity (a little thicker) than our Dark & Milk Chocolate.*

*Do NOT overheat! White chocolate thickens easily.*

In most situations, Just Melt It! White will flow perfectly without adding any additional vegetable oil or cocoa butter. On occasion, due to environmental conditions (extreme cold/heat or in high humidity climates), there may be needed to add a very small amount of Chocoley’s Fountain Saver (or if you don’t have on hand, you may also use non-tasting vegetable oil or cocoa butter).

If you need to add oil, please follow these recommendations: For medium or tall commercial fountains (30” to 45”) add no more than ¼ cup of oil to up to 20 lbs of chocolate. Mix the oil into the chocolate using a rubber spatula. For home unites or small commercial fountains: add 1 teaspoon or oil to the chocolate and mix with a rubber spatula. If needed add 1 teaspoon at a time, until chocolate flows properly.

**If you have any questions or problems please don’t hesitate to contact us:** Toll Free 866-528-5252

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