

prima

Chocolate Heaven



**Instruction Leaflet
MODEL CHM-915**

Visit our website at www.buyprima.com

IMPORTANT SAFETY NOTES

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

1. Please read these instructions carefully before using Chocolate Heaven.
2. Check that the mains voltage corresponds with the rating of the appliance before operating.
3. Do not unplug the appliance by pulling the cable cord.
4. To protect against risk of electrical shock DO NOT immerse cord, plug or any part of the base in water or other liquids.
5. NEVER place anything other than the intended ingredients in the base bowl.
6. Close supervision is necessary when any appliance is used by or near children or infirm persons.
7. Unplug from the outlet when not in use and before cleaning.
8. Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner. If the supply cord or appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
9. The use of attachments that are not recommended or sold by manufacturer may cause, fire electric shock or injury.
10. Do not use outdoors.
11. Never place the appliance on or near a hot surface.
12. Do not let the cord hang over edge of a table or counter or touch hot surfaces.
13. Do not use this product for anything other than its intended use. This appliance is for household use only and the appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
14. DO NOT leave unit unattended while in use or when plugged into an outlet.
15. NEVER use an abrasive sponge or cloth on unit.
16. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance. Electrical extension cords can be used if care is exercised in their use
17. No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling.
18. **ATTENTION! THIS PRODUCT IS NOT A TOY! NOT FOR USE BY UNATTENDED CHILDREN.**
19. **SAVE THESE INSTRUCTIONS**

INTRODUCTION

Thank you for purchasing Chocolate Heaven.

Your Chocolate Heaven requires no assembly.

Your friends and family will enjoy the fun Chocolate Heaven.

Please take care of your machine by following these simple instructions and precautions.

You can use a variety of foods, chocolates or sauces with your CHOCOLATE FONDUE FOUNTAIN to create the flavour you desire.

- Milk Chocolate
- Dark Chocolate
- White Chocolate

To dip strawberries, marshmallows, apple wedges, pretzels and cookies – *use your imagination!*

PRIOR TO FIRST USE

- Remove all packing materials from the inside and outside of the Chocolate Heaven.
- Wipe out the **Ceramic removable bowl** with a damp cloth and dry.

(See Diagram on Page 6 for parts)

ASSEMBLY

Your CHOCOLATE FONDUE FOUNTAIN requires no assembly.

- After cleaning, place the removable ceramic bowl in the base. Always check that no foreign objects are in between the base and the ceramic pot.

HOW TO USE

We highly recommend using Prima's Belgium chocolate for the Chocolate Heaven. This is specially formulated chocolate for use with fondue sets. This can be purchased on line at www.buyprima.com. Each bag (900 grams) provides 2-3 servings of chocolate.

- Plug the Chocolate Heaven into a wall socket and switch on at the mains.
- The light on the front of the unit will light up red to indict the unit is on.
- Add 2 tablespoons of oil (vegetable oil). If using Prima Belgium chocolate no oil is required.
- Fill $\frac{3}{4}$ of the ceramic pot with your favorite chocolate broken into small pieces and stir.
- Place the lid on the unit. Leave to melt for 5 minutes.
- Remove lid, and stir.
- Continue checking and stirring the chips periodically.
- For best consistency, add more oil, a tablespoon at a time, if necessary for a creamy texture.
- Within 15 to 20 minutes, your chocolate should be smooth and creamy, and ready for dipping your favorite snacks into or to make your own chocolate treats!



HOW TO MAKE CHOCOLATE TREATS

- Using the ladle, carefully add the melted chocolate to the squirt bottle. When $\frac{3}{4}$ full, place the cap on the bottle and tighten.

NOTE: Make sure that all chocolate chips have melted, as un-melted chips in the chocolate will produce a blockage in the nozzle of the bottle.

- Choose the moulds you wish to use to make your chocolate sweets.
- You can add chopped nuts, mini marshmallows or whatever you choose, to the mould before adding the melted chocolate if you like or just add the melted chocolate!
- Using the filled squirt bottle carefully add the melted chocolate to the moulds.

TIP: A good tip to even the chocolate out in the moulds and make sure the chocolate flows into every corner is to very gently tap the top of the melted chocolate in the mould with the top of a teaspoon. This will smooth out the chocolate and disperse any air bubbles.

- Once the moulds are filled let the moulds sit until the chocolate has become solid or place in a fridge to quicken the process.
- When cool and solid, turn the moulds upside down over a piece of wax paper or a plate and gently press on the mould to remove the completed chocolate sweets.

TIP: turn the mould upside down and gently press in the middle. If an air bubble forms gently press around the air bubble and the chocolate will drop out of the mould easily.

CHOCOLATE LOLLYPOP:

- Place any extras like hundred and thousands or mini marshmallow you choose to the lollipop mould, then lay the lollipop stick in the mould, where there is a notch for the stick.
- Using the squirt bottle, fill the lollipop mould with chocolate.
- Leave to set and remove from the mould when cool and solid.

DESSERT CUP:

- Fill the dessert cup mould with the melted chocolate from the squirt bottle.
- Let the dessert cup sit until the chocolate is solid again.
- Once the dessert cup chocolate is cool and solid, turn the dessert cup over, on a piece of wax paper or a plate, and gently press the mould to remove the chocolate dessert cup.
- Turn the chocolate dessert cup right side up and fill with your favorite ingredients, such as whipped cream, fruit, and more!
- You can create the dream dessert cup by adding your favorite ingredients. Create a dessert cup for that someone special by adding their favorite ingredients.

With your CHOCOLATE HEAVEN you can create your favourite chocolates, lollypops and dessert cups for parties, friends, and for gifts. You can use the moulds over and over again, creating something more delicious than the last ones. It's just that easy!



TROUBLESHOOTING

PROBLEM	ANSWER
Power Light does not Come On	Check electrical plug to insure it is fully and properly plugged in
Chocolate is not melting	Make sure Power Light is On and the unit is properly plugged in. It takes about 20 minutes for chocolate to melt.
Chocolate is too thick	Add more oil, only as necessary. Do not thin it out too much, or chocolate sweets will take a long time to set.

NOTE: To prolong the life of your CHOCOLATE HEAVEN be sure to follow the cleaning instructions after every use to prevent chocolate build up. Never use anything abrasive on the base to maintain the original finish.

We recommend for the best results and ease using the pre-formulated chocolate which can be purchase online at www.buyprima.com
This has been specially formulated to be used as fondue chocolate. Using this chocolate will produce the best results. The pre-formulated chocolate is all ready to use.
Simply place the chips in the pot, cover with the lid and wait 20 minutes to melt – no oil needs to be added.

CLEANING

- Make sure the unit is unplugged before cleaning. Allow parts to COOL to the touch.
- Before first use and continuing after each use, be sure to wash the removable ceramic pot. You can wash the removable ceramic pot and lid in the dishwasher. **DO NOT WASH THE MOTOR BASE IN THE DISHWASHER THIS CONTAINS ELECTRICAL COMPONENTS.**
- To make cleaning of the removable ceramic pot easier when cool, carefully pour out as much remaining chocolate from the base bowl as possible into a bin and wipe off the remaining chocolate with paper towels. Leave to soak in warm, soapy water and then rinse and dry.
- Wipe the outside of the unit with a soft damp cloth and dry with a soft towel.
- To clean the chocolate moulds use warm, soapy water. **DO NOT PLACE IN THE DISHWASHER.**

**DO NOT POUR OUT EXCESSS OR LEFTOVER CHOCOLATE DOWN THE DRAIN.
POUR INTO A PLASTIC BAG OR DISPOSABLE CONTAINER THEN INTO THE BIN.**

CONTENTS

The Chocolate Heaven set comprises of:



Key

- 1 Main Base Unit
- 2 Removable Ceramic Pot
- 3 Lid
- 4 Squirt Bottle
- 5 Bag Ties
- 6 Bags
- 7 Ladle and chocolate instruments
- 8 Fondue Forks
- 9 Lollypop sticks
- 10 Chocolate Moulds
- 11 Ceramic Pots

U.K. PLUG WIRING INSTRUCTIONS

The wires in the mains lead are coloured in accordance with the following code:

BROWN - **LIVE (L)**
BLUE - **NEUTRAL (N)**
GREEN/YELLOW - **EARTH (E)**

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

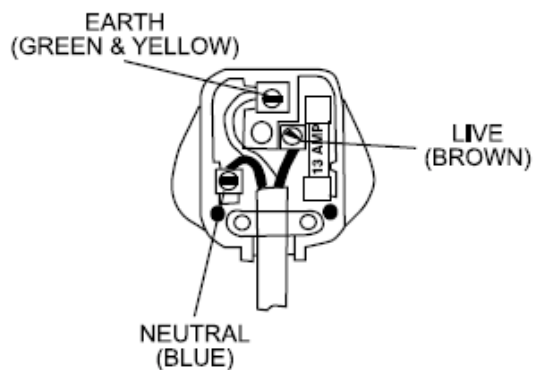
- The BLUE wire is the NEUTRAL and must be connected to the terminal which is marked with the letter N or coloured BLACK
- The BROWN wire is the LIVE and must be connected to the terminal that is marked with the letter L or coloured RED.
- The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked E or coloured GREEN or GREEN/YELLOW.

Always ensure that the cord grip is positioned and securely fastened.

WARNING: THIS APPLIANCE MUST BE EARTHED.

If a 3A (BS1363) fused plug is used it must be fitted with a 3A fuse. If in doubt consult a qualified electrician.

WIRING FOR A 3AMP PLUG



~~~~~ Warranty ~~~~~

This product is guaranteed for 12 months from the date of purchase when the appliance is used solely for domestic purposes. For commercial use the product is guaranteed for 90 days from the date of purchase.

The guarantee is valid against mechanical or electrical defects if the product is used in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled, interfered with or damaged in any way.

IMPORTANT, PLEASE RETAIN THIS WARRANTY

Please ask your retailer to either stamp this warranty or simply attach your store receipt. Keep this warranty somewhere safe. DO NOT SEND TO PRIMA.

This guarantee in no way affects your rights under statutory law.

IF THE PRODUCT MALFUNCTIONS DURING ITS WARRANTY PERIOD IT MUST BE RETURNED TO THE RETAILER FROM WHOM IT WAS PURCHASED FOR REPLACEMENT. IF YOU BOUGHT THIS PRODUCT VIA MAIL ORDER, PLEASE KEEP ALL THE DOCUMENTATION THAT CAME WHEN THE UNIT WAS DELIVERED.

NAME _____

ADDRESS _____

PURCHASED FROM _____

DATE OF PURCHASE _____ **MODEL** _____

NU-World UK Ltd, Prima House, 15 (2D) Springfield Commercial Centre, Bagley Lane, Leeds. LS28 5LY

PRIMA CONTACT DETAILS

For advice on Prima products call our Customer Services Department on 0844 581 5000.

Please do not call us regarding warranties - your warranty exists with the retailer from which you purchased the product. If the product malfunctions during its warranty period it must be returned to the retailer from which it was purchased for replacement. If you bought this product via mail order, please keep all the documentation that came when the unit was delivered.

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