

WARRANTY

This product is warranted to the retail consumer for 90 days from date of retail purchase, against defects in material and workmanship.

WHAT IS COVERED

- Replacement parts and labor.
- Transportation charges to customer for the repaired product.

WHAT IS NOT COVERED:

- Commercial or industrial use of this product.
- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to a Master Service Centre.

IMPLIED WARRANTIES:

Any implied warranties, including the implied warranty of merchantability are also limited to duration of 90 days from the date of retail purchase.

WARRANTY REGISTRATION:

Register on-line at www.koolatron.com AND keep the original, dated, sales receipt with this manual.

WARRANTY AND SERVICE PROCEDURE:

If you have a problem with your Double Tower Chocolate Fountain, or you require replacement parts, please telephone the following numbers for assistance:

North America 1-800-265-8456

Master Service Centres are at these locations:

U.S.A. - 4330 Commerce Dr., Batavia, NY 14020-4102

Canada - 139 Copernicus Blvd., Brantford, ON N3P 1N4

A Master Service Centre must perform all warranty work. Service after warranty may be obtained at a Master Service Centre or at an authorized service dealer. Purchase Receipt is required to establish warranty eligibility.



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Chocolatière Deluxe

Electric Chocolate Melting Pot



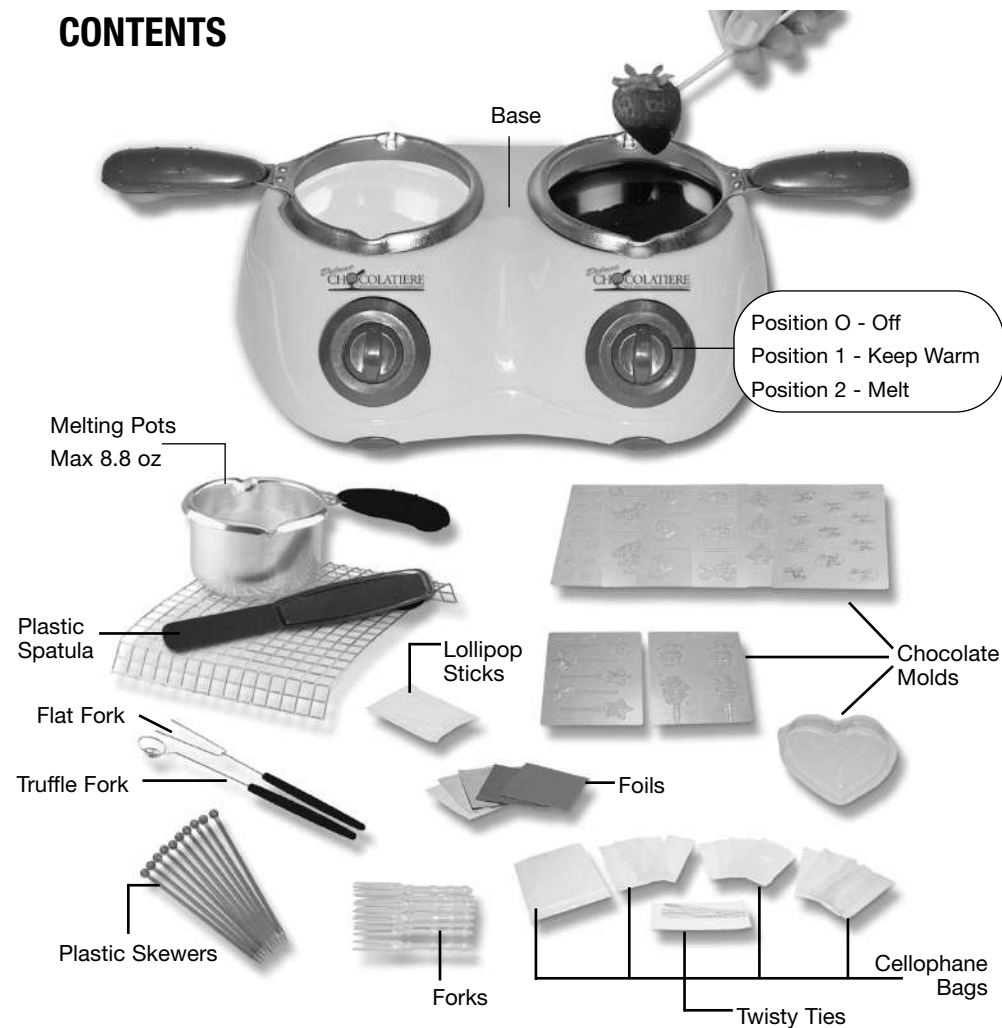
Directions for use • Recipes

CM20

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Technical Details

Power: 30Watt, 120V, 60Hz

Contents:

- 1 x Basic Unit including:
- 2 x Melting Pots
- 1 x Draining Rack
- 1 x Plastic Spatula
- 1 x Flat Fork
- 1 x Truffle Fork
- 10 x Forks
- 10 x Plastic Skewers

Decorating Kit:

- 9 x Molds (Including large heart)
- 12 x Cellophane bags for gift giving (Assorted sizes)
- 40 x Foils for wrapping up chocolates (Assorted sizes and colors)
- 12 x Ties for gift bags
- 50 x Lollipop sticks
- 1 x Manual

SAFETY INSTRUCTIONS

The Deluxe Chocolatiere is an electrical appliance. As with all appliances, there are some basic safety instructions that should be followed.

1. The Deluxe Chocolatiere is an indoor appliance. DO NOT use OUTDOORS.
2. Do not use the appliance if the plug or cable is damaged.
3. Pull the plug out of the outlet to disconnect. DO NOT pull the cord.
4. Do not use the device near hot surfaces, such as ovens or stoves.
5. Do not touch the plug with wet hands.
6. Always use the correct voltage.
7. The appliance is designed solely for melting chocolate at a maximum temperature of 140°F/60°C.
8. Avoid contact with any metal parts when the appliance is in use because they can get too hot to handle or touch.
9. Do not store pots near household chemicals.
10. Avoid contact with any metal parts when the appliance is in use. They can get too hot to handle.
11. Unplug the appliance when not in use.
12. Do not leave appliance unattended.
13. Heat up contents ONLY in the pots.
14. DO NOT place pots in the microwave to preheat.
15. Do not place any accessories in microwave.

If the power cord is damaged and/or is malfunctioning, please contact the manufacturer. (See last page for contact details).

INSTRUCTIONS FOR USE

1. Place the appliance on an even surface and lower the melting pot into the recess.
2. Plug the connector into the outlet.
3. The unit will be on Position 0 located on the front front of the appliance. This is the OFF heat position.
4. To preheat for melting turn the switch on the front of the appliance to Position 2 (approx 140°F/60°C). Preheating will take the approximately 10 minutes.
5. Finely chop the chocolate to shorten melting time.
6. Place the chocolate in the metal melting pot. Be careful, the pot might be hot.
7. Stir occasionally with the supplied Spatula during the melting process.
8. After the chocolate is melted you can keep it warm (approx 110°F/43°C) by switching to Position 1. This is also the correct position for FONDUES.
9. Pour the chocolate from the melting pot into the molds.
10. When finished turn the switch to Position 0 to turn off the unit.
11. Unplug from the outlet.

CLEANING

- Wipe the exterior of the Deluxe Chocolatiere with a damp cloth. Pat Dry. DO NOT PLACE DEVICE IN DISHWASHER.
- Rinse the melting pot the and molds with hot water. Pat Dry.
- Melting pot and plastic molds are NOT dishwasher safe.
- DO NOT use any sharp instruments to clean the appliance or the molds. It could cause damage.
- For storage, keep the unit in a dry and ventilated area.

HELPFUL TIPS

1. Spray cooking spray into each melting pot before adding the chocolate.
2. Rinse the melting pots with hot water after each use.
3. Wash all molds in hot water and re-use.

INSTRUCTIONS FOR USE (CONT.)

INSTRUCTIONS FOR THE MOLDS

The molds must be dry and at room temperature. Melt the chopped chocolate (max. 8.8 oz./250g) in the CHOCOLATIERE and pour the liquid chocolate as precisely as possible into the molds. Smooth with the spatula and remove excess chocolate. Allow to cool in the refrigerator for several hours until the chocolate is really hard. Then gently press the chocolate shapes out of the molds.

INSTRUCTIONS FOR THE LARGE HEART-SHAPED MOLDS

The mold must be dry and at room temperature. Melt approx. 5.3 oz./150g of the chopped chocolate in the CHOCOLATIERE. To ensure that the consistency of the melted chocolate is thick, add some of the chopped chocolate later, stirring continually and then pour into the heart-shaped mold. The entire plastic mold should be thickly coated. Using a pastry brush or a spatula spread the chocolate around the mold, smoothing the surface or swiveling the mold until the chocolate begins to set. Allow to cool for several hours until the chocolate shell is ready hard. Then gently press the chocolate heart out of the mold and fill it with fruit, ice cream, whipped cream, etc.

DECORATING KIT

The Deluxe Chocolatier Kit also includes your very own decorating kit! We all know that making and designing chocolate is fun, but for some, we cannot eat all the chocolate we create. We thought, why not provide a decorating kit that will allow you to give some of your chocolate creations to family and friends.

INCLUDED

50 LOLLIPOP STICKS

Everyone love a chocolate lollipop candy. You will notice some of the chocolate molds have an area to place a lollipop stick before you pour in the chocolate. To create a lollipop chocolate, place the stick in the mold, pour in your chocolate and let sit for 15-20 minutes.

40 COLORED FOILS

Most chocolate candy purchased in a store comes wrapped in foil. We have provided 40 sheets in 4 different colors so you can wrap up your chocolate shapes into foils. Your friends and family will think they were bought from an expensive chocolate shop.

INSTRUCTIONS FOR USE (CONT.)

HOW TO USE

Simply place the chocolate shape in the middle of the foil. It must be laid on the non-color side. Then fold over until your chocolate is completely covered by the foil. Try pressing down where the foil stands up to make it look more professional.

12 CELLOPHANE BAGS (Assorted Sizes)

If you have made the decision to give away some of your chocolate creations, you will probably need something to put them in. That is why we have included 12 cellophane bags for you to place these chocolate treats into for giving away.

12 TWISTY TIES

Also included for your bags are twisty ties to seal everything up so nothing falls out. You wouldn't want to lose anything you spent all that time creating!

RECIPES

1. MARBLED CHOCOLATE DIP

4 oz. white chocolate pieces, 4 oz. semi-sweet chocolate or dark chocolate, fresh fruit

In one pot melt white chocolate pieces on position 2. In the other pot melt semi-sweet or dark chocolate pieces on position 2. After both sides are melted, stir them. Then, slowly pour the white chocolate pot into the dark melted chocolate pot. Take a spoon and make swirls to create the melted marbled chocolate effect. Finally, switch to position 1 and dip fresh fruit pieces into the mixture. *Or you can pour the mixture into any mold and refrigerate. Refrigerate for 10-15 minutes.

2. ICE CREAM SUNDAE

8 oz. milk chocolate pieces, any favorite ice cream, cherries, whipped cream

In both pots melt the chocolate pieces on position 2. Stir occasionally until completely melted. Pour onto ice cream in a dish and add your favorite toppings.

RECIPES (CONT.)

3. MESSY FINGERS

5 oz. cooking chocolate, 5-10 biscotti-biscuits, wax paper
In the pots melt the cooking chocolate on position 2. Once the chocolate is melted, take each biscotti-biscuit and dip each tip into the melted chocolate mixture. Switch to position 1 to keep the mixture warm. Place the dipped biscuits onto wax paper and place uncovered in the refrigerator. Ready in 5-10 minutes.

4. PEANUT BUTTER/WHITE CHOCOLATE DISCS

5 oz. peanut butter baking pieces, 5 oz. white chocolate pieces, vanilla cream-filled sandwich cookies
In one pot melt the peanut butter pieces on position 2. In the other pot melt the white chocolate pieces on position 2. While the pieces are melting, take apart each sandwich cookie. Use a knife to scrape off the vanilla cream on both sides of the cookie. After the peanut butter and white chocolate pieces are melted, keep it warm by switching to position 1 while spreading each mixture onto the cookies. Put melted peanut butter alone on a sandwich cookie or combine with the melted white chocolate. Place the sandwich cookies in the refrigerator to harden. Enjoy!

5. CHOCOLATE COATED FRUIT OR BISCUITS

7 oz. dark (or white) chocolate couverture, fruit, dry biscuits or wafers
The following whole fresh fruits can be used: grapes, strawberries, blueberries, blackberries, raspberries, gooseberries, apple, bananas, fresh figs, cape gooseberries, kumquats, and dried fruits like dates, figs, apricots, prunes, cranberries, raisins, and nuts.
Note: The fruit should be at room temperature.

Melt the chopped chocolate couverture in the CHOCOLATIERE. Allow it to cool. Melt the chocolate again to ensure it is thin enough. This process will also give the chocolate coating a beautiful shine. The fruit must always be ripe, clean and absolutely dry otherwise the chocolate coating will not hold. The fruit can be dusted with a light coating of cornmeal to reduce the effects of escaping moisture. Dip the pieces of fruit halfway into the liquid chocolate couverture and allow them to dry well on a draining rack or cool in the refrigerator.

RECIPES (CONT.)

6. CHOCOLATE RUMBLE

4 oz. cooking chocolate, 1 Tbsp. corn syrup, 1 oz. heavy cream, shredded coconut
Pour the cream and corn syrup into the pot. Mix it together while stirring in the chocolate pieces and coconut. Melt the chocolate mixture on position 2 and continue stirring. You can use any fruit or wafer to dip in the Chocolate Rumble.

7. NOUGAT CREAM SANDWICH SPREAD

3.5 oz. cooking chocolate, .7 oz. soft butter, 8.8 oz. hazelnut cream
Melt the chopped chocolate in the CHOCOLATIERE. Pour the melted chocolate into a dry bowl. Add the hazelnut cream and soft butter. Stir until the mixture takes on the consistency of cream. You may add 2 tsp. of honey if desired. Pour the mixture into a clean jar and store in the refrigerator.

8. CHOCOLATE FONDUE WITH FRUIT

5 oz. cooking chocolate, 1 tbs. cream, 1 tbs. soft butter
The following fruits can be used: grapes, strawberries, blueberries, blackberries, raspberries, gooseberries, banana slices, pieces of apple or pear, gooseberries, and dried fruits like dates, figs, apricots, prunes, cranberries, raisins, and nuts.
Note: The fruit should be at room temperature.

Melt the chopped chocolate in the CHOCOLATIERE. Add the cream and butter. Mix well and keep warm in the CHOCOLATIERE. The fruit must always be ripe, clean and dry (otherwise this will dilute the fondue). The individual pieces of fruit are spread on skewers and dipped into the chocolate.

9. MOUSSE AU CHOCOLAT

5.3 oz. cooking chocolate, 3 whole eggs, 0.5 lt. Cream
Melt the chopped chocolate couverture in the CHOCOLATIERE. Beat the eggs and cream in a separate bowl until the mixture is warm and frothy. Allow it to set for a minute and whip again until warm and frothy. Add in the melted chocolate and gradually fold in the stiffly whipped cream. Keep cool for several hours.

RECIPES (CONT.)

10. REAL CHOCOLATE LEAVES AS DECORATION FOR CAKES

3.5 oz. of dark chocolate couverture, green leaves from a deciduous tree, preferably with pronounced veins (e.g. rose or vine)

Melt the chopped chocolate couverture in the CHOCOLATIERE. Dip the upper surface of the washed leaves flat in the chocolate or carefully apply a coating of chocolate on one side using a brush. The other side of the leaf must be coated chocolate. Wipe off any excess chocolate and place the leaves over the handle of a wooden spoon with the chocolate coated side uppermost and allow them to dry on the draining rack (Room temperature max. +20°C). Then gently peel the leaves off the spoon.

11. MOCHA RUM TRUFFLES

7 oz. household chocolate, 3.5 oz. butter, 3.5 oz. icing sugar, 1 sachet of vanilla sugar, 2 tbs. instant mocha powder, 2 tbs. rum, 2 tbs. mocha coffee liqueur, cocoa powder, instant mocha powder

Melt the chopped cooking chocolate in the CHOCOLATIERE. In a bowl mix the soft butter, icing sugar and vanilla sugar. Add the mocha powder, the rum and the coffee liqueur and thoroughly mix with the melted chocolate. Cool over night. Form small balls and roll them in a mixture of cocoa powder and instant mocha powder. Store in a cool place and use up quickly!

12. MARZIPAN CONFECTIONERY/CHOCOLATES

8.8 oz. dark chocolate couverture, 7 oz. raw marzipan, approx. 1.7 oz. icing sugar, chopped candied fruit or walnut halves, almonds, etc.

Knead the marzipan well with the icing sugar then roll it out to a thickness of 3/8" with a rolling pin and cut into squares or triangles, etc. Melt the chopped chocolate couverture in the CHOCOLATIERE. Dip the cut pieces into the chocolate one by one and transfer them to the draining rack using the flat chocolate-making fork. Decorate with a piece of candied fruit or a nut.

13. CHOCOLATE PRALINES

7 oz. cooking chocolate, 3 oz. soft butter, 2 egg yolks, 1/16 whipping cream (sweet), 1.7 oz. each of cocoa powder and grated nuts

Melt the chopped cooking chocolate in the CHOCOLATIERE. In a separate bowl mix the soft butter, the egg yolks and the whipping cream with the melted chocolate. Allow to cool down, then form balls and roll them in cocoa powder and/or in grated nuts.

RECIPES (CONT.)

14. CHOCOLATE CORNFLAKES CONFECTIONARY

7 oz. milk chocolate, 1 sachet of vanilla sugar, 5 oz. cornflakes
Melt the chopped chocolate in the CHOCOLATIERE. In a separate bowl mix the vanilla sugar with the melted chocolate and add the cornflakes. Using a coffee spoon, fill the mixture into paper baking cases and store in a cold place.

This recipe also works with other cereals.

15. CHOCOLATE CAKE

7 oz. cooking chocolate, 8.8 oz. soft butter, 5 oz. icing sugar, 3 whole eggs plus 3 egg yolks, 3 stiffly beaten egg whites, 7 oz. flour, 1 sachet of vanilla sugar

Mix the soft butter with the icing sugar. Mix in the three whole beaten eggs. Add the egg yolks and vanilla sugar, slowly fold in the stiffly beat egg whites and then the flour. Melt all of the chopped chocolate in the CHOCOLATIERE. Mix this with the other mixture and fill this into a buttered and floured cake tin. Bake for approx. 1 hour in a pre-heated oven at 392° F.

16. FRIED FOIE GRAS ON CHILI AND CHOCOLATE SAUCE

(e.g. as starter/hors d'oeuvre for 2 persons)

0.03 oz. household chocolate, 1-2 dried chili peppers, approx. 7 oz. foie gras (goose liver), not too fat, so that it does not fall apart during frying, melted butter, flour, salt, freshly ground black pepper, 2 cooked slices of apple

Remove the skin and the fine veins from the foie gras. Sprinkle with salt and freshly ground black pepper on both sides. Mix in the flour. Pan fry in melted butter until light brown on both sides. Melt the chopped chocolate in the CHOCOLATIERE. Add the crushed chili pepper(s), stirring all the time. Arrange the foie gras on the cooked apple slices and sprinkle the melted chocolate around them to decorate.

Enjoy!