



DCFN00101

CHOCOLATE FOUNTAIN

Instruction Manual | Recipe Guide



CHOCOLATE FOUNTAIN

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IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only.
Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience of knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Chocolate Fountain is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.

- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Unplug the appliance prior to assembly/disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Do not operate this appliance with a damaged cord [damaged charging cable], damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday - Friday or by email at support@bydash.com.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in 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.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord

IMPORTANT SAFEGUARDS

should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

- During heating the bowl may get hot. Do not touch the bowl to prevent injury.
- Do not handle the inner spiral tube when in motion.
- Keep hands and foreign objects out of the fountain while operating.
- Caution: Do not attempt to place accessories on Base or remove from Base while motor is running.

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- The Chocolate Fountain's maximum continuous operation time is 3 hours. Avoid operating the unit for longer to prevent overheating and potential damage.
- Caution: Do not clean or disassemble the unit until it has completely cooled. Allow the entire Fountain to cool completely before disassembling and cleaning.



PARTS & FEATURES



ASSEMBLING THE CHOCOLATE FOUNTAIN

PRIOR TO ASSEMBLING:

- Remove all packaging materials.
- Wipe the accessories with a soft, damp cloth, and wipe dry.
- Before first use, turn the Control Knob to the Heated Flow setting and let it run for approximately 15-30 minutes.
- **Note:** When the unit is heated for the first time, there might be a faint odor. This is due to manufacturing residues. Please ensure proper ventilation while unit is in use.



ASSEMBLING THE CHOCOLATE FOUNTAIN



- 1 Place the Tube Mount into the three pins on the Melting Bowl (**photo A**). Insert the Inner Spiral Tube into the Motor Shaft located in the middle of the Bowl (**photo B**).
- 2 Insert the Bottom Melting Tube, Middle Melting Tube, and Top Melting Tube over the Inner Spiral Tube. Press down until it securely clicks into place (**photo C**).

ASSEMBLING THE CHOCOLATE FOUNTAIN



- 3 Set the Chocolate Fountain on a flat, stable surface and plug it in.
- 4 **Test Run:** Turn the Control Switch to the "Flow" setting to start the rotation of the Inner Spiral Tube (**photo D**). If the Inner Spiral Tube does not rotate, repeat Step 2 to ensure it is properly assembled in the bowl. Once done, turn the Control Knob to OFF.

CAUTION: Do not attempt to place accessories on Base or remove from Base while motor is running.

MELTING CHOCOLATE

CAUTION: The Melting Bowl may become hot during heating. To prevent personal injury, do not touch the Melting Bowl while it is in use.

To melt chocolate in the Fountain, set the Control Knob to the "Melt" setting. Fill the bowl with desired amount of hard chocolate cut into small pieces, not exceeding 10 ounces. Add vegetable oil or cream as needed to achieve desired consistency. Once all the chocolate is fully melted, switch the Fountain to "Heated Flow" mode to begin the chocolate flow for dipping. Do not enter "Flow" mode if all the chocolate is not fully melted and at the desired consistency.

Once chocolate is flowing, use fondue forks or wooden skewers to dip fruits, marshmallows, cookies, mini pancakes, or pieces of cake into the melted chocolate.



TIPS & TRICKS



Chocolate comes in various compositions, and some chocolate will melt more easily than others. To achieve the ideal consistency for dipping, it will be necessary to add vegetable oil or room temperature cream to the chocolate during the melting process.



When melting milk and dark chocolate, add approximately 3 ounces of vegetable oil or room temperature cream for every 10 ounces of chocolate to achieve a desirable viscosity. When melting white chocolate, add an additional 2-4 tablespoons of oil or room temperature cream to achieve a desirable consistency.



Never add hard, unmelted pieces of chocolate to the Fountain while the Fountain is in "Flow" mode. Hard, unmelted chocolate can only be added to the Fountain when it is in "Melt" mode, and once all the chocolate is melted, it can be switched to "Flow" mode.



Chocolate can also be melted in the microwave or on the stovetop prior to being added to the fountain. Melt at a low temperature with constant supervision to prevent burning. To use pre-melted with the Fountain, first add vegetable oil or cream, then add melted chocolate, and then stir the mixture well.



Never add cold liquid to the Fountain when the Fountain is in "Flow" mode as the temperature change may harden the mixture and cause the flow to stop. Only add room temperature or warm fluids.



Always ensure all chocolate is melted and at the desired consistency before switching to "Heated Flow" mode.



Since smaller pieces melt faster, it's recommended to melt only smaller pieces no larger than an inch long.



After dipping begins, always check to make sure there are not chunks of food in the base as this may clog the flow of chocolate. Remove any food chunks with a slotted spoon.



To prevent overheating and potential damage to the Fountain, do not run the Fountain for more than 3 continuous hours.

CLEANING & MAINTENANCE

- **CAUTION:** The Melting Bowl may become hot during heating. To prevent personal injury, do not touch the Melting Bowl while it is in use.
- Do not attempt to disassemble or clean the Fountain until it has cooled completely.
- Once cool, carefully remove disassemble the Tube and Spiral components of the Fountain and wipe them with paper towels to remove remaining chocolate. Hand wash Tube and Spiral components in warm soapy water then rinse and dry thoroughly.
- Before attempting to clean the Melting Bowl, carefully pour out as much remaining chocolate from the Bowl as possible. Do not pour out excess or leftover chocolate down the drain or in the toilet. Pour in a plastic bag or disposable container, then into the garbage.
- To clean the Melting Bowl, use damp sponge or cloth to with warm soapy water to wipe clean.
- To clean the outside of the Fountain, use a damp sponge or cloth and then wipe dry with a towel.
- **CAUTION:** Do not clean or disassemble the unit until it has completely cooled. Allow the entire Fountain to cool completely before disassembling and cleaning.

TROUBLESHOOTING

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at **1-800-898-6970** or **support@bydash.com**.

ISSUE	SOLUTION
Why is the chocolate dripping instead of flowing properly?	The chocolate may be too thick. To achieve a thinner consistency, add a small amount of vegetable oil or cream.
Why is the chocolate flowing unevenly and not sheeting?	The unit may not be leveled properly. Ensure that the unit is level so that the chocolate is evenly distributed around the tower, which will allow for proper sheeting.
Why is the chocolate flow intermittent or not flowing properly?	Check for any food chunks in the base that may be clogging the chocolate flow. Remove any found obstructions to restore proper flow.



RECIPE GUIDE



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MILK CHOCOLATE WITH WAFFLE BITES

Prep Time: 10 minutes • **Cook Time:** 30 minutes • **Serves:** 8-10

Ingredients:

Waffles:

- 1 cup flour
- 1 tablespoon sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 egg
- 1 cup milk

2 tablespoons melted butter

Wooden skewers or fondue forks
for dipping

Chocolate:

- 1½ cups milk chocolate chips or discs
- ⅓ cup heavy cream OR oil

Directions for Chocolate:

1. Add chocolate and oil or heavy cream to the Bowl of the Chocolate Fountain and turn on the Fountain to the “Heat” setting. Allow chocolate to melt, stirring occasionally, about 25-30 minutes to melt completely.
2. Once fully melted, adjust the Fountain to the “Fountain” setting. Let the chocolate flow for a few minutes then turn the Fountain off for a moment to allow the Fountain to expel any air within the system. Return the Fountain to “Fountain” setting and let it flow.
3. If chocolate isn’t flowing smoothly or it’s thicker than preferred, add a little more oil or cream until it reaches desired consistency.

Directions for Waffles:

1. In a medium bowl, combine the flour, sugar, baking powder, and salt. In a separate bowl, add egg, milk, and melted butter and whisk to combine. Add the wet ingredients to the dry and mix until just incorporated.
2. Preheat any Dash Waffle Maker and grease both cooking surfaces with a light coating of cooking oil. Pour ¾ cup of batter into the Waffle Maker and cook until crispy, about 3-4 minutes per waffle. Repeat with remaining batter.
3. Once cooled, slice into strips and put on wooden skewers or fondue forks to dip into Chocolate Fountain.
4. Once chocolate is flowing, start dipping waffle bites and enjoy this fountain of deliciousness!





DARK CHOCOLATE WITH DONUT BITES

Prep Time: 10 minutes • **Cook Time:** 30 minutes • **Serves:** 8-10

Ingredients:

Donut Bites:

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- ½ cup sugar
- ¼ teaspoon salt
- 1 large egg
- ½ cup whole milk

- 1 teaspoon vanilla extract
- 4 tablespoons unsalted butter
- Wooden skewers or fondue forks for dipping

Chocolate:

- 1½ cups dark chocolate chips or discs
- ⅓ cup heavy cream OR oil

Directions for Chocolate:

1. Add chocolate and oil or heavy cream to the Bowl of the Chocolate Fountain and turn on the Fountain to the "Heat" setting. Allow chocolate to melt, stirring occasionally, about 25-30 minutes to melt completely.
2. Once fully melted, adjust the Fountain to the "Fountain" setting. Let the chocolate flow for a few minutes then turn the Fountain off for a moment to allow the Fountain to expel any air within the system. Return the Fountain to "Fountain" setting and let it flow.
3. If chocolate isn't flowing smoothly or it's thicker than preferred, add a little more oil or cream until it reaches desired consistency.

Directions for Donuts:

1. In a medium bowl, mix together flour, baking powder, sugar, and salt.
2. In a separate bowl, whisk together the egg, milk, vanilla extract, and butter.
3. Stir dry ingredients into wet ingredients and mix until well combined.
4. Prepare a 1-gallon plastic storage bag to use as a piping bag by adding the batter into and using scissors to cut off ⅛-inch from the corner of the bag.
5. Preheat the Dash Donut Bite Maker and grease both cooking surfaces with a light coating of cooking oil. Use the piping bag to pipe in a generous amount of batter into each Donut Bite Mold with batter. Cook until golden brown, about 2-3 minutes.
6. Once cooled, put on wooden skewers or fondue forks to dip into the Chocolate Fountain.
7. Once chocolate is flowing, start dipping donut bites and enjoy this fountain of deliciousness!





WHITE CHOCOLATE WITH FRESH FRUIT

Prep Time: 10 minutes • **Cook Time:** 30 minutes • **Serves:** 8-10

Ingredients:

1½ cups white chocolate
⅓ cup heavy cream OR oil
3-5 cups of assorted fresh fruit, in dippable chunks
Wooden skewers or fondue forks for dipping

Directions:

1. Add chocolate and oil or heavy cream to the Bowl of the Chocolate Fountain and turn on the Fountain to the "Heat" setting. Allow chocolate to melt, stirring occasionally, about 25-30 minutes to melt completely.
2. Once fully melted, adjust the Fountain to the "Fountain" setting. Let the chocolate flow for a few minutes then turn the Fountain off for a moment to allow the Fountain to expel any air within the system. Return the Fountain to "Fountain" setting and let it flow.
3. If chocolate isn't flowing smoothly or it's thicker than preferred, add a little more oil or cream until it reaches desired consistency.
4. Prepare the fruit for dipping by placing chunks on wooden skewers or fondue forks.
5. Once flowing, start dipping and enjoy this berry delicious treat!





SALTED CARAMEL CHOCOLATE WITH MARSHMALLOWS & GRAHAM CRACKERS

Prep Time: 10 minutes • Cook Time: 30 minutes • Serves: 8-10

Ingredients:

1½ cups salted caramel chocolate

⅓ cup heavy cream OR oil

Flaky sea salt

3-4 cups marshmallows

1 package of graham crackers

Wooden skewers for dipping

Directions:

1. Add chocolate, salt, and oil or heavy cream to the Bowl of the Chocolate Fountain and turn on the Fountain to the "Heat" setting. Allow chocolate to melt, stirring occasionally, about 25-30 minutes to melt completely.
2. Once fully melted, adjust the Fountain to the "Fountain" setting. Let the chocolate flow for a few minutes then turn the Fountain off for a moment to allow the Fountain to expel any air within the system. Return the Fountain to "Fountain" setting and let it flow.

3. If chocolate isn't flowing smoothly or it's thicker than preferred, add a little more oil or cream until it reaches desired consistency.
4. Prepare for dipping by sliding a graham cracker and a marshmallow onto a wooden skewer and repeat with remaining ingredients.
5. Once flowing, start dipping and enjoy this indulgent treat that'll have them begging for s'more!





NACHO CHEESE SAUCE WITH AIR FRIED FRENCH FRIES

Prep Time: 5-7 minutes • *Cook Time:* 20-22 minutes • *Serves:* 6-8

Ingredients:

16 ounces store-bought nacho cheese sauce

¼-½ cup oil (if needed to smooth out sauce)

Frozen French fries

Directions:

1. Add cheese sauce to the Bowl of the Chocolate Fountain and turn on the Fountain to the "Heat" setting. Allow cheese to heat, stirring occasionally, about 25-30 minutes to heat completely.
2. Once fully heated, adjust the Fountain to the "Fountain" setting. Let the cheese flow for a few minutes then turn the Fountain off for a moment to allow the Fountain to expel any air within the system. Return the Fountain to "Fountain" setting and let it flow.
3. If cheese isn't flowing smoothly or it's thicker than preferred, add oil until it reaches desired consistency.
4. Cook French fries in any Dash Air Fryer according to packaging instructions.
5. Once flowing, start dipping French fries and say "Cheeeessse!"



CHEDDAR CHEESE SAUCE WITH SOFT PRETZEL BITES

Prep Time: 10 minutes • *Cook Time:* 30 minutes • *Serves:* 4-6

Ingredients:

16 ounces store-bought cheddar cheese sauce

¼-½ cup oil (if needed to smooth out sauce)

1 package frozen soft pretzel bites (about 20-25 bites)

Wooden skewers or fondue forks for dipping

Directions:

1. Add cheese sauce to the Bowl of the Chocolate Fountain and turn on the Fountain to the "Heat" setting. Allow cheese to heat, stirring occasionally, about 25-30 minutes to heat completely.
2. Once fully heated, adjust the Fountain to the "Fountain" setting. Let the cheese flow for a few minutes then turn the Fountain off for a moment to allow the Fountain to expel any air within the system. Return the Fountain to "Fountain" setting and let it flow.
3. If cheese isn't flowing smoothly or it's thicker than preferred, add oil until it reaches desired consistency.
4. Cook frozen pretzel bites according to packaging instructions.
5. Prepare for dipping by placing pretzel bites on wooden skewers or fondue forks.
6. Once flowing, start dipping and say "Cheeeessse!"



BUFFALO SAUCE WITH AIR FRIED CHICKEN WINGS

Prep Time: 10 minutes • Cook Time: 30 minutes • Serves: 2-3

Ingredients:

1½ cups buffalo sauce
2-3 tablespoons oil (if needed to smooth out sauce)
15-20 frozen plain chicken wings
Carrot and celery sticks

Directions:

1. Add buffalo sauce to the Bowl of the Chocolate Fountain and turn on the Fountain to the "Heat" setting. Allow sauce to heat, stirring occasionally, about 25-30 minutes to heat completely.
2. Once fully heated, adjust the Fountain to the "Fountain" setting. Let the sauce flow for a few minutes then turn the Fountain off for a moment to allow the Fountain to expel any air within the system. Return the Fountain to "Fountain" setting and let it flow.
3. If sauce isn't flowing smoothly or it's thicker than preferred, add oil until it reaches desired consistency.
4. Cook frozen chicken wings in any Dash Air Fryer according to packaging instructions. Plate wings with carrots and celery sticks for dipping.
5. Once flowing, start dipping wings to spice up gameday or any gathering!

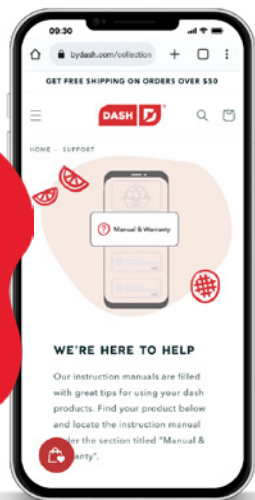


...bon appétit!



We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at bydash.com/feelgood to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or support@bydash.com.



STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at support@bydash.com for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. StoreBound will not ship to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS

DANGER! Risk of electric shock! The Dash Chocolate Fountain is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 40W
Stock#: DCFN00101_20250602_V3



This product has passed food safety testing in accordance with FDA guidelines.



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