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## Mini chocolate fountain how to use

Chocolate fountains are a fun way to serve food and delight guests, making them a huge contribution to either party or event. Chocolate fountains allow you to water various fruits and snacks in liquid chocolate, so you can enjoy various side dishes at the event. Learning how to use a chocolate fountain is simple, since you only have to choose the font model wisely, put it well together and serve large snacks next to melted chocolate. 1 Wash the parts. Use hot soapy water to get rid of any dirt or dust that accumulated in the pieces while they stayed in the box. Let the pieces dry with air. 2 Attach the endless screw cylinder to the base. The font you buy will come up with instructions on how to do it according to the specific model. In any source model, the endless screw cylinder should stand straight from the base. If the endless screw cylinder has several parts, you must first join them in creating a larger cylinder. [1] Depending on the brand of the font you buy, some pieces are probably already armed. 3 Attach the levels to the endless screw cylinder if necessary. First slide the larger level to the bottom of the endless screw cylinder, box it in place, then do the same with the second largest level and so on. Slide the levels upside down so they don't catch or hold the chocolate as it circulates to the bottom of the fountain. Some sources already come with the levels attached to the endless screw cylinder. 4 Install the endless propeller. This piece resembles a corkscrew and causes the chocolate to go up to the fountain. Slide the screw to the bottom of the cylinder and screw it clockwise into the base until you feel a mild resistance, meaning the endless screw is fixed and ready to use. 5 Secure the crown in place. The crown ensures the endless screw from the top and is the final touch of the source. 6 Test the source. Plug it into an outlet and start it without chocolate to make sure the fountain works completely. Do not turn on the heater. 7 Buy chocolate. You can use any type of chocolate in the fountain. The chocolate topping, which is of better quality and contains between 32 to 39% cocoa butter, can taste better and look softer and softer when circulating through the fountain. [2] If you decide to use any type of chocolate, add 1 cup of vegetable oil or canola oil for 2 kilos (5 pounds) of chocolate to soften the texture. [3] 8 Melt the chocolate. Melt the chocolate in a microwave (for at least three minutes) or to a water bath. To the chocolate melted, placed in containers in a plastic or extruded polystyrene encoder to isolate it from the outside and keep it warm and liquid. [4] Melt the chocolate just a few hours before the opportunity to keep it warm and liquid. 9 Pour melted chocolate into the base of the fountain. Now you can light the chocolate fountain. The chocolate will move to the top of the middle column and to the bottom of the edges at the base of the fountain. Once in the bowl, it will be powered again to the top of the middle column and the cycle will repeat. [5] Follow the instructions in the manual that came with the fountain to find out how much chocolate to pour. 1 Place the font in place. Chocolate fountains tend to be the main attraction in any snack bar, so place the fountain in the middle of the table for better effect. The table should be sturdy and placed near a wall with an outlet. Place duct tape over the power chord to keep it on the floor and prevent guests from travelling over it. Place the table away from the ballroom or areas with swing doors or air conditioning channels. If possible, avoid using chocolate fountains outdoors. The chocolate should stay warm and you need to make sure the fountain does not fall off. [6] 2 Place a tablecloth under the fountain. Wetting food in a chocolate fountain can quickly get the table dirty! Chocolate can drip and splash. Avoid any incident by putting a tablecloth on the table. Choose a dark-colored tablecloth so that chocolate drops do not notice. 3 Combine the fountain with large snacks. Snacks that taste good with melted chocolate include pretzels, sponge pieces and meringues. Make sure the sandwiches are the size of a bite so guests can get their portions wet in chocolate more easily. 4 Serve fresh fruit. Bananas, strawberries, dried apricots, maraschino cherries, grapes and pineapple are perfect accompaniment to dipping in the chocolate fountain. [7] You can also serve more exotic fruits such as caramel trees, pitayas or coconut pieces. These fruits also combine well with melted chocolate. Dry the washed fruit so that the chocolate sticks more easily. 5 Provide guests with skewers, toothpicks, paper plates and napties. You should have enough skewers and plates for each of your guests. Place them near snacks and fruit so people can serve themselves in a clean, germ-free way. Place a small trash can near the table for guests to discard dirty dishes and use sticks. 6 Immerse the Chocolate. Pinch a sandwich or piece of fruit with a skewer or toothpicks and bring it closer to the fountain. Place the sandwich under the chocolate jet that only covers the sandwich and not the toothpick or skewer. Rotate the skewer or toothpick so that the whole sandwich or piece of fruit is covered with chocolate. Enjoy! The chocolate will drizzle from the sandwich or fruit, so place a plate under the wet element to avoid staining your clothes! 7 Watch the source throughout the event. Food can fall into the chocolate bowl, where the chocolate is heated, clogging the fountain. If this happens, turn off the fountain immediately and disconnect it, pick up the sandwich or piece of fruit and plug it in again. [8] Ask a volunteer to watch the source. This person can ask guests not to water the sandwiches twice. In addition, you can turn off the font if you notice that an item has fallen into the bowl. [9] 1 Remove the chocolate from the fountain when the event ends. You can do this with a simple cloth or with paper towels. Pour the excess chocolate into the trash. If the chocolate cools, it will harden, making the task of seriously cleaning the fountain. If the chocolate hardens, turn on the heater to melt it again. Use a hairdryer to speed up melting by showing hot air at endless screw cylinder levels. [10] 2 Place the fountain in a large plastic bag. If possible, place the fountain in two bags. The fountain will still have chocolate inside, so take it home this way to avoid getting something dirty. 3 Disarm and clean the fountain. If the fountain has parts that can be washed in the dishwasher, remove it, clean it with warm soapy water and place them in the dishwasher. Rub any part you can't wash in the dishwasher with a soft sponge and soapy water. [11] Never put the engine or pump in the dishwasher. In this way, pose an electrical risk. [12] Check the manual for specific instructions on how to wash your chocolate fountain more efficiently. Read the instruction manual that comes with the source to see how long the source can work before the chocolate starts burning. Don't turn off the fountain and turn on arbitrary again, or you can cool the chocolate, harden it and clog the machine. Just do it if the source has become clogged. Our team of trained editors and researchers are authors of this article and have validated it for its accuracy and breadth. WikiHow's content management team carefully reviews the work of our editorial staff to ensure that each article meets our high quality standards. This article has Visto 242 258 veces. Categorías: Chocolate y golosinas Esta página ha recibido 242 258 visitas. This post may contain affiliate links, but don't worry – they won't bite. A few weeks ago, we hosted a little festive gathering for our graduation senior. Usually when I host a rally, I get completely carried away making all sorts of party food, but life has been throwing us some curves lately, which is why I've decided to keep things simple this time around. And what could be simpler than a chocolate fountain, right? We did a lot of things right. I'll share those chocolate fountain tips in a minute, but that's the most important thing I can tell you about using a chocolate fountain, so if you don't read anything else, read it: When you host a party and plan to use a chocolate fountain, the wind isn't your friend. Ever. Say it with me... The wind is NOT my friend. Even when you think it's just a little wind, and no one will see. Because guess what? You're wrong! The chocolate will see. And so will the laws of physics. Location, Location, Location Except the actual chocolate itself, location is the single most important factor in the success or failure of your chocolate fountain. Consider heating and air conditioning channels, traffic flow, pet access, wind, rain, bugs and small children when choosing where to set up your fountain. Also, be careful about where you lay the electrical cord: if someone were to travel on it, it could have serious consequences for your entire party. Once we moved everything inside, everything like Willy Wonka's Chocolate River flowed. At the level before you ever pour a drop of chocolate into your fountain, make sure it's shallow. As in, plummet bubble-up level. Again, melted chocolate is all about the laws of physics. Prepping the Chocolate Although I was tempted to buy more expensive chocolate, I decided to deal with good old Tollhouse Semi-sweet Morsels, for a few reasons: they're low in milk solids, they're available from Costco in big pockets for a decent price, and they taste delicious when you melt them. To keep the chocolate flowing properly, you need to mix it with oil. (I know -- you just upped your nose and told Eww.) But I stumbled upon the perfect solution: unrefiltering coconut oil. A ratio of one tablespoon of coconut oil per cup of semi-sweet morsels works perfectly and tastes delicious. Even if your fountain has an internal heating element (most do), don't try to melt your chocolate in the fountain. Heat your chocolate with your coconut oil for 40 seconds at a time in the microwave, stirring after each interval and repeating until completely smooth. Only then is it ready to pour into your fountain. Follow the directions that come with your chocolate fountain to determine how much you will Start. (We used a small fountain, used, it has about two pounds of chocolate to start) Chocolate Fountain Tip ▼ Use a ratio of 1 Tbls Coconut Oil: 1 cup Chocolate Chips = Smooth, Delicious Perfection! Preheat, Prime & Prep Preverhit your fountain before adding the chocolate. When you fill and run the fountain, let it run for a minute or two and then turn it off. Wait a minute or two and then turn it on again. This will help any air bubbles from the tube and auger system. Also, be sure to take the time to set up a second batch of chocolate for when you need to refill the fountain later. Dippity-Do's We have very delicious choices for dipping: Bananas, Pretzels, Pineapple, Cream Puffs, Marshmallow, Pound Cake, and lots of strawberries. After the Party's ear If that bit about the Wind is not your friend is the most important point in this post, then this is the second most important: No matter how tired you are - clean the fountain immediately. DO NOT, under any circumstances, leave it for tomorrow. If you wait until the next day, the chocolate will harden and it will take you ten times as long to clean. I hope you have a great success with your party planning, and if you learn some new chocolate fountain tips, please make sure you come back and share it with all of us in the comments! Disclosure: This post may contain affiliate links, meaning we can receive a commission if you click on a link and buy something we recommended. Clicking on these links doesn't cost you any extra money, they help keep this site up and running. As always, all opinions and images are my own. Please check our disclosure policy for more details. Thank you for your support! Support!

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