

DELUXE CHOCOLATE MELTER™

READ ALL INSTRUCTIONS BEFORE USE.

OPERATION INSTRUCTIONS

CHOCOLATE: LOW SETTING ONLY! CHILDREN MUST BE SUPERVISED

1. Break chocolate into small pieces and place in pot. NOTE: DO NOT FILL ABOVE THE MAXIMUM LEVEL MARK TO AVOID OVERFLOW. The MAX level mark is located inside the pot opposite the handle. Place the pot into the base.
2. Plug the cord into a 120 Volt outlet.
3. Turn the power switch to the **LOW** setting to begin melting. **CAUTION: HIGH setting will burn chocolate.**
4. Stir chocolate occasionally as it melts. Melting time will vary but usually takes about 20-30 minutes.
5. As soon as chocolate is completely melted, turn the power switch to the **OFF** position and unplug the power cord. This will allow the chocolate to cool. To cool quicker, take the pot out of the base and place on a hot pad, stirring occasionally.
6. When chocolate cools to just above room temperature (about 82-84 degrees Fahrenheit), chocolate is ready to use. If chocolate cools too much or becomes too

thick, repeat steps 2-5 until chocolate melts again and is ready to use.

7. Switch to **OFF** position and unplug power cord when finished.

CARAMEL: ADULT OPERATION ONLY! CARAMEL CAN GET VERY HOT

1. Place caramel into cup and follow steps 1-4 above, using the **HIGH** setting. NOTE: CARAMEL WILL BE VERY HOT WHEN COMPLETELY MELTED. USE CAUTION NOT TO BURN YOURSELF.
2. Caramel is ready to use when melted. Use caution when dipping because caramel will be hot. If cooler caramel is desired, turn switch to the **OFF** position, unplug power cord, and let stand until cooler.
3. Switch to **OFF** position and unplug power cord when finished.

MOLDING CHOCOLATES

1. Pour melted chocolate into molds. Be careful not to overfill. Do not spray or grease molds.
2. Tap corners of mold to even out the chocolate.
3. Place in freezer for 5-10 minutes. Remove from freezer.
4. Turn mold upside down over a flat surface and tap mold so that chocolate pieces fall out.
5. **DO NOT USE MOLDS FOR CARAMEL OR ANY PURPOSE OTHER THAN MOLDING CHOCOLATE.**

FOR BEST RESULTS

1. Use high quality melting chocolate.
2. Chocolate will set up best if room temperature is cool (about 65-69 degrees Fahrenheit).
3. Do not allow water to mix with chocolate. It will cause the chocolate to separate. Make sure that pot, molds, utensils, and other surfaces touching the chocolate are completely dry.
4. Heat sensitive foods should be refrigerated before being dipped. Fruits should be washed and completely dried before dipping.
5. Store all chocolate treats in a cool dry place. Dipped fruits should be stored in a refrigerator.

CLEANING INSTRUCTIONS

1. Make sure plug is removed from wall outlet. Let pot and base cool before cleaning.
2. To clean pot, wash and rinse thoroughly. **DO NOT PUT POT IN DISHWASHER.**
3. To clean base, wipe outside surface with a damp cloth. **NEVER IMMERSE BASE IN WATER OR ANY OTHER LIQUID.**
4. To clean molds, wash with warm water and mild dish soap. Rinse thoroughly. **DO NOT PUT MOLDS IN DISHWASHER.**

IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully and keep them for future reference.
2. Do not touch hot surfaces; use safety handles (grips) to lift or move.
3. To protect against electric shock, do not immerse cord, plug, or base in water or any other liquid. You can only immerse the inner pot in water.
4. Close supervision is required when any appliance is used by or near children.
5. Unplug from wall outlet when not in use and before cleaning. Always allow unit to cool before removing parts and before cleaning.
6. Do not operate with a damaged cord or plug or after the appliance malfunctions or has been damaged in any way.
7. The use of accessories not recommended by the manufacturer may cause injury.
8. Do not use outdoors; household use only.
9. Do not let cord hang over the edge of table or counter or touch hot surfaces.
10. Do not place on or near hot gas or electric burner or in a heated oven.
11. To disconnect, turn off the power switch, then remove plug from wall outlet. **DO NOT PULL CORD.**
12. Do not use this appliance for other than intended use as per this booklet. For example, do not use to heat water, milk, or any other liquid.
13. **DO NOT HEAT THE POT WHILE EMPTY.** Switch on only when the ingredients are in the pot and the pot is set in the base.
14. Always switch off the appliance before removing the pot.
15. Manufacturer is not responsible or liable for damage or injury due to misuse of product.
16. For your safety, this appliance has been built with double insulation and does not need to be grounded. To ensure this insulation, **NEVER OVERFILL THE POT.**
17. In case of overflow, do not touch the any metallic part. Immediately unplug the power cord and take the appliance to a qualified technician.

SAVE THESE INSTRUCTIONS

1 YEAR LIMITED WARRANTY

BDS Marketing, Inc. warrants this product free from defects in material and workmanship for one year from date of purchase. Within this warranty period, BDS Marketing, Inc. will repair or replace at its option defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and receipt of purchase. Allow 1-3 weeks for return shipping.

The warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service center.

For warranty requests send defective unit, original UPC, valid receipt showing date of purchase, and reason for return to BDS Marketing, Inc., 150 West Commonwealth Ave., Salt Lake City, Utah 84115.

Read Instructions Before Use
Do Not Immerse in Water
HOUSEHOLD USE ONLY
Caution: Hot Surface
Made in China



2003122
CONFORMS TO UL 1026
CERTIFIED TO CSA 22.2 NO.64-M91

BDS Marketing, Inc.
Salt Lake City, Utah
www.chocolatemelter.com
(800) 424-3168

©2003 BDS Marketing, Inc.

Deluxe™ Chocolate Melter



- Easy and Fun to Use
- Melts Chocolate and Caramel
- Will Not Burn Chocolate!
- Make All Your Favorite Treats at Home