

Instructions for Cleaning:

1. Dispose of any unused chocolate or confectionery coating while it is still melted and fluid. Allowing the candy to harden and then removing it can damage the melting pot and make the appliance unusable.
2. Allow melting pot and unit to cool completely before cleaning or storing.
3. Hand wash the melting pot in warm, soapy water. Dishwasher cleaning is not recommended.
4. Wipe the exterior of the bottom unit with a damp cloth or sponge and wipe dry. NEVER IMMERSE ELECTRICAL UNIT IN WATER.
5. If any melted chocolate is in the melting pot, allow to cool completely, then wipe the inside with a damp cloth or sponge and wipe dry. NEVER IMMERSE ELECTRICAL UNIT IN WATER.
6. Store in a cool dry place until your next use.

Helpful Hints:

1. The melting pot, as well as any utensils and any molds that will be used when melting the chocolate or confectionery coating, should be thoroughly dry before using.
2. Never add water to chocolate or confectionery coating.
3. Use a spoon or small ladle when transferring melted chocolate or confectionery coating into small molds or trays.
4. Use handle to lift the melting pot and use pour spout to transfer larger amounts of melted chocolate or confectionery coating.
5. If using the melting pot for dipping fruits, cookies or small pieces of cake, dip a single item at one time and place on a cooling rack or parchment paper to harden.
6. For best results when adding melted candy from the insert pot to candy molds, fill each cavity of the mold to the edge with melted chocolate or confectionery coating, gently tap mold on counter to eliminate air bubbles and refrigerate until hard.
7. If the melted chocolate or confectionery coating is too thick, try removing some of the melted candy as there may be too much in the melting pot. Be sure to stir the chocolate or confectionery coating occasionally during melting. If the candy has been heated for too long without stirring, some of the candy may become stiff and unusable.
8. If the melted chocolate or confectionery coating is too thin, try adding a little more unmelted candy or reducing the heat.

Conversion Chart

Use this chart to calculate how much melted chocolate your dry weight chocolate or confectionery coating will yield in fluid ounces.

Chocolate or Confectionery Coating (dry weight)	Melted Chocolate (fluid yield)
6 oz.	4.5 oz. (1/2 cup)
8 oz. (1/2 lb.)	6.0 oz. (3/4 cup)
10 oz.	7.5 oz. (1 cup)
12 oz.	9.0 oz. (1 1/8 cup)
14 oz.	10.5 oz. (1 1/8 cup)
16 oz. (1 lb.)	12.0 oz. (1 1/2 cup)



Chocolate Pro™ Melting Pot
Stock No. 2104-9004

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CHOCOLATE PRO™ Melting Pot

OWNER'S MANUAL

READ AND SAVE
THESE INSTRUCTIONS.

IMPORTANT SAFEGUARDS –

read before using your Chocolate Pro™ melting pot.

FOR HOUSEHOLD USE ONLY!

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

1. Read all instructions prior to use.
2. Do not touch hot surfaces. Always use melting pot handle.
3. To protect against electrical shock do not immerse cord, plugs, or bottom unit in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool thoroughly before cleaning and storing.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the manufacturer for examination, repair or adjustment.
7. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into 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.
8. Do not use appliance with any accessory attachments or melting pots not recommended by the manufacturer as injuries may occur.
9. Do not use outdoors. Item intended for use indoors only.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Do not use unit or melting pot in microwave.
13. Extreme caution must be used when moving an appliance containing hot liquid.
14. Before removing plug from wall outlet, turn switch to “off” position.
15. Do not use appliance for other than its intended use. Appliance is designed solely for the use of melting chocolate and confectionery coating.
16. To reduce the risk of electric shock, use only with removable melting pot. Do not melt chocolate or confectionery coating directly in the unit.
17. Do not melt chocolate or confectionery coating to a level above the “max fill” line stamped in melting pot.
18. **SAVE THESE INSTRUCTIONS.**

IMPORTANT INFORMATION:

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. You may use an extension cord with care; however, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the chocolate melting pot. The extension cord should not be allowed to drape over the counter or table where it can be pulled on by children or tripped over. Do not allow extension cord to hang over the edge of the counter or table where it may be grabbed by small children or become entangled with the user or passers-by.

Instructions for Use:

1. Thoroughly wash and dry the melting pot before first use. NEVER IMMERSE ELECTRICAL UNIT IN WATER. Wipe bottom unit with damp cloth to clean.
2. Place the melting pot into the bottom heating unit and place on level surface such as a counter or table. Be sure you are near an outlet and away from any water source.
3. Plug the chocolate melter into a 120V outlet and move switch to the “melt” position. For best results, allow appliance to preheat for approximately 5 minutes. The light will only come on when the switch is in the “melt” or “warm” positions.
4. Up to 1½ pounds of chocolate or confectionery coating can be placed in the melting pot and melted at once. However, for faster melting, place chocolate or confectionery coating into the melting pot ½ pound at one time. Chop into smaller pieces to speed up the melting time. CAUTION: Pot may be hot to the touch.
5. Stir occasionally using a wooden spoon or a heat-resistant spatula until all chocolate is melted.
6. Add additional chocolate or confectionery coating to melt as desired. Continue to stir until melted.
7. Repeat above step until desired amount of melted chocolate or confectionery coating is reached, or until “max fill” line is met, and move the switch to the “warm” position to keep the melted chocolate or confectionery coating fluid.
8. If the melted chocolate or confectionery coating becomes too thick, simply switch back to “melt” to increase the temperature.
9. Always remember to stir the melted chocolate occasionally to avoid burning.
10. Never leave the appliance unattended while it is on. If necessary, turn the unit off and remelt the chocolate or confectionery coating later.