

# Instructions for Chocolate Melter

## 1. Product advantages

- 1) Energy saving and efficient: heat is generated directly, evenly and fast with PTC; the energy is saved as the cost is as low as 0.3 yuan with the machine on for 10 hours continuously
- 2) Safe and simple: the machine is very easy to handle, and you can adjust the heating temperature any time at your control; the machine is equipped with several protective devices to guarantee your safety.
- 3) Environmental friendly and good quality: no flaming, free of smoke and fire and CO; the outside of the melter is cool while the heating is on; the product is guaranteed with quality proof certificate and after-sale service.

## 2. Working principles (heating structure and characteristics)

Heating principles of this chocolate melter: a professional heating principle with electric conduction, and an even heating through multi-layered protective devices; chocolate cubes can be melted fast and efficiently. Free of vapour, smoke, odour and flame, with high heating efficiency, low electricity cost and safety measures.

## 3. Product specifications

type	Power supply	Rated power(W)	Product specifications(cm)	Packing specifications(cm)	capacity
SSGK1+1	220V/50HZ	80	35*23*11	41*28*19	2KG
SSGK1		40	23*17*11	29*23*19	1KG

### ● Accessories:

D20048: A.Aluminum ceramic Non-stick pot--2 B.pot handle set—2 C.glass lid--2 D.product instruction--1

D20049: A. Aluminum ceramic Non-stick pot--1 B.hot handle set--1 C.glass lid--1 D.product instruction—1

## 4. Instructions

- 1) Screw the Metal parts and the black handle to the pot.
- 2) Place the cleaned pot on the heating plate and turn it on.
- 3) Turn temperature controller to 50-60 degrees Celsius (temperature can be raised or lowered based on the types and ingredients of chocolate and the change of room temperatures), and the heating process is on at the time (the red light is on).
- 4) Shred the chocolate cubes (shredding chocolate speeds up melting) and put the pieces into the pot, stir with a spoon until the chocolate has been completely melted and turn the temperature controller to 40 degrees Celsius to keep it warm enough.
  - Please turn off the machine if not in use for long, otherwise the chocolate will not taste good;
  - Do not add water if the melted chocolate becomes too sticky; add a little salad oil or cocoa butter;
  - Do not drop water directly onto the heating plate while the heating process is on, or there will be short circuit.
- 5) After use please turn the machine off and pull out the electric plug.

## 5. Attention

- Put electric plug into the socket separately; sharing one socket with other electric devices will only lead to overheat and danger, so a separate use of a 10A (or above) socket is recommended.
- Evenly place the machine and leave a distance of at least 10 cm between the sides and back of the machine and the walls.
- Cleaning: A.do not wash the machine; clean it with a piece of wrung wet cloth; B.do not use solvent or petroleum spirit as detergent, which will do harm to the machine.
- Avoid using the machine in very hot places, such as beside a gas furnace or Kerosene heater.

## 6. Instructions for cleaning and maintenance

- Machine: power off/unplug the machine before cleaning; use slightly wet soft cloth

●Pot: you can clean it with soft cloth or towel and neutral detergent; do not use metal brush or spoon or it will scratch the surface.

## **7. Emergencies**

1. Cut off electricity and unplug the machine in case of accidents.
2. Please contact our Customer Service if parts of the machine are not running properly, and we will be glad to help.
3. The machine must be under repair if the following happens:
  - The electric plug is extremely hot;
  - The light flashes when the power is touched.
4. **【Attention】** do not try to repair the machine yourself; the company will not offer free repairing service if the machine is damaged by customers' own effort to repair.

## **8. Free repair regulations**

1. Free repair service expires one year after the machine is bought; send the machine to our company when it needs repairing.
2. Confirmation for validity period of "three guarantees": validity period of three guarantees is recognized from the date of the invoice.
3. In case of the following situations, reasonable fee is a must for repair instead of "three guarantees":
  - a. Validity period of three guarantees has been exceeded;
  - b. Receipt or invoice cannot be provided.
  - c. Receipt or invoice does not conform with the product name or has been changed.
  - d. Product damage is caused by inappropriate shipping, use, maintenance and repair.
  - e. Damage is caused by force majeure.
  - f. All parts and accessories from repaired machine will be reclaimed by the company.
  - g. Customer is responsible for taking the machine to the company for repair, and the company takes no responsibility for any refund other than free repair service (there will be no further notice if this instruction is changed).

## **9.Troubleshooting**

<b>faults</b>	<b>causes</b>	<b>treatments</b>
Turn on the power switch, the switch lights are off, no heat.	1.The power socket has no power. 2.The fuse on the main machine socket is fusing. 3.Poor contact of the power cord.	1.Replace the normal power socket. 2.Unplug the powerline and replace the 3.15 A fuse. 3.Fasten or replace the power cord.



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