Digital Display Chocolate Melting Machine Instructions

Heating In Water Bath

●Digital display water bath heating chocolate melting machine series

1 Pot

3 Pot

2 Pot

5 Pot

6 Pot

4 Pot

Product Usage

Chocolate melting machines are widely used in hotels,restaurants, cake shops, west points, cafes, handmade chocolate shops, small chocolate production lines and other places.They are used for heating chocolate bars, keeping the temperature of chocolate sauce, etc.

Product characteristics

This product adopts digital control renders the temperature more accurate and scientific;water-barrier heating is applied with easy temperature control,and chocolate can be more evenly melted; with our humanized design concept, the machine is very easy to operate since it has exhaust steam and drainage system; The main machine is made ofhigh quality 201#stainless steel, and 304#heating tube, the body is thick and the quality is guaranteed.

1.Basic data

● Technical Parameter

Type / Parameters	1 Pot	SSGK2	SSGK4	3 Pot	5 Pot	SSGK6
Power Supply	230V/50Hzor110V/60Hz					
Heating Power	1000W			1000W		
Display Power	<=3W			<=3W		
Temperature	0～95℃			0～95℃		
Capacity	8KG			12KG		
Product Size	48.5*36*18CM			66.5*36*18CM		
Packing Size	56*43 *26CM			73* 43*26CM		

●Illustration on function parameters

①Return difference temperature F2:F2=set temperature-lowerlimit temperature, assuming that the temperature should be controlled between 20℃and 22℃, set temperature as 22℃,the lower limit temperature as 20℃,then the return difference temperature F2=2℃(default return difference as 2℃).

②Temperature error correction F1:When the display temperature and actual temperature are different, this parameter can be corrected to make the two identical, F1=actual temperature- display temperature.

③ When the temperature sensor meets“Measuring temperature=set temperature-return difference temperature F2”,the red indicator is on which means an automatic access to the heating device; When the temperature sensors meets“measuring temperature=set temperature,"the red heat indicator is off and the yellow ready indicate light is on which means the heating device is cut off.

④Digital temperature controller: It is on the control panel and mainly in charge of controlling the heating temperature of the heat pipe to ensure the watertemperature inside the tank.

⑤Anti-dry burning probe:when the water is higherthan the waterlevel probe, the machine can work normally; When the water is lower than the waterlevel probe, the machine stops working and displays the code "E3".

● **Accessories**

A.Power cord:1 PC

B. stainless steel pot and lid sets as follows:

①6-Pot:6setsof1/6*10pot covers ②5-Pot:4setsof1/6*10pot coversand 1 set of1/3*10pot cover;③4-Pot:4setsof1/6*10pot covers;④3-Pot:3setsof1/3*10 pot covers;⑤2-Pot:2sets of1/3*10pot covers;⑥1-Pot:1set of2/3*10 pot cover.

C. 10Afuse:2 PCS

D.Productinstruction:1 PC

2.Attentions

1).The product is made of stainless steel, it should be handled with care, and should not be inverted. It should not touch with corrosive objects. It should be placed in a horizontal place when using it.And a certain distance between the body and other objects should be kept to ensure sufficient space for heat dissipation.

2).The used power voltage must match the voltage parameter on the product nameplate; it is recommended to use a independent specialsocket(15A); the power supply must have a grounding wire to prevent static electricity generating in the stainless steel housing.

3).Note: The water should not be lower than the Min level, otherwise the heating tube and temperature probe will be burned out. Water should not be higher than Max level,otherwise it will overflow the tank and cause danger; In case of overflow, turn offthe powerswitch and unplug the powerplug.

4).The electrical connection installation and maintenance of the product should be installed and operated by the special person with the electrician operation certificate.

3.Operation steps

1).Firstly,it is necessary to check whether the powersupply is wellconnected, whether the side drain valve is in a sealed state, whether the exhaust valve is in an open state,

and whether the waterlevel in the water tank is within a prescribed range.

2).Plug the power plug into a special socket.

3).Place the stainless steel pot on the water tank of the main machine.

4).After the power is plugged in, the switch(SWITCH)is turned on, the switch light and the display screen are on.Afterthe self-test is completed, press anykey ◎or key ◎ to enterthe temperaturesetting.At this time,the temperature display window flashes to display the set temperature value.Keep pressing the key ◎or key ◎to warm uporcool down.Afterthe temperature being set,the red heat (HEAT)lights up,indicating the heating tubes start to work, and the water temperature in the tank begins to gradually rise to the set temperature. Then the thermostat automatically cuts offthe power, the red heat(HEAT)goes out, and the yellow thermal(THERMAL)lights up at the same time, the heating tubes stopping working. When the temperature drops to the preset lower temperature limit, the thermostat automatically switches on the power. The heating is performed again, and the cycle is repeated to ensure that the temperature in the watertank is kept constant within a set range.

● Notes:Generally,internal parameters should not besetarbitrarily,unless they are not fully meeting requirements, adjusting them. The parameters setting method is as follows:

①.Temperature error correction:Press thekeyD for more than 6 seconds to enter the user parameter setting.When the window displays“F1”, it indicates that the “temperature error correction”setting is entered.At this time, thekey orkey

● could be used toadjust the temperature error,and Fl equals to actual temperature minus display temperature.

②.Return difference temperature F2: Press the keyD for more than 6 seconds to enter the user parameter setting.When the window displays“F2”, it indicates that the“return difference temperature F2”setting is entered.At this time, thekey ◎ orkey ◎could be used to adjust the return difference temperature, and F2 equals to the set temperature minus lower temperature limit.

③.Press thekeyDagain to scrolling display the Fl and F2 keys in sequence, select the parameters needing to be adjusted, and press the key ◎ orkey○ to modify the parameter value.

④.To exit the parametersetting operation, the parametersetting state will be

automatically exited after stopping the operation for about 8 seconds.

5). After the temperature is set(Notes: Generally the temperature is set at 50～60 ℃,due to the varieties in chocolate raw materials, room temperature difference, etc., the thermostat temperature could be raised orlowered appropriately, and it

should not be overheated to damage and break down the original ingredients of chocolate), the chopped chocolate pieces are placed in the stainless steel pot and stirred until melted fully.It is recommended to set the temperature at 40 to 50 ℃ to keep the melted chocolate sauce temperature constant.

- Ifit issuspended fora long time, please turn offthe powerswitchoradjust ittoa suitable temperature and keep it, in order to avoid being heated again and again for a long time and affecting the chocolate taste.
- Ifthe chocolate sauce is too thick, do not dilute with water.Ifnecessary, add a small amount ofsalad oil, cocoa butter, and cocoa butter alternatives.

6).After use,please turn offthe powerswitch and unplug the powerplug(please do not pull the power line to avoid tearing the wire).

4. Cleaning and Maintenance

1). When being cleaned and maintained, the power should be turned off to prevent accidents.

2).Every time after use,clean the machine with a wet towel.Don't use erosive detergent. Pay special attention when cleaning operation panel, since if water is let inside, electric parts will be damaged and there will be short circuit.

3). Do not wash the machine directly with running water.

4). Water must be drained out of the tank after it is cooled down.

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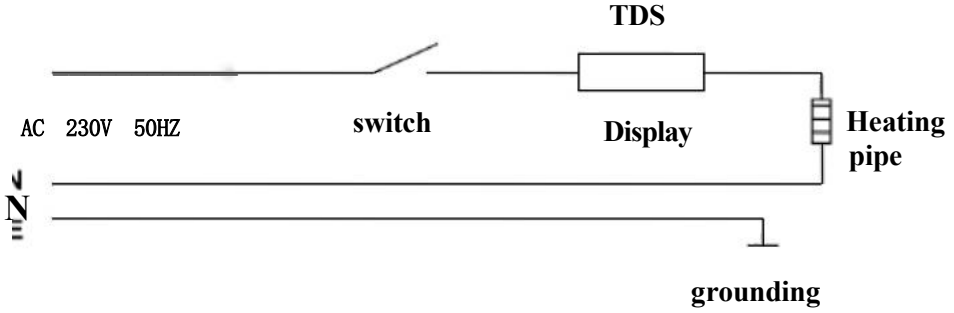
5.Electric Schematic



6.Troubleshooting

faults	causes	treatments
Turn on the power switch, the display screen and 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 10 A fuse. 3.Fasten or replace the power cord.
Temperature control display "E3".	Indicates water below the minimum water level or no water.	After reaching the specified waterlevel,it will resume normal work.
The temperature control display window displays "E1".	The temperature control probe is open or shorted	Check ifthe probe line is in poor contact, malfunction, or open circuit

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