

CHOCOLATE FOUNTAIN

SBCH4



ggmgastro
INTERNATIONAL



INSTRUCTION MANUAL

Cautions

1. Don't move the machine when working.
2. Don't dip the power cord, plug or machine into the water as well as other liquid to prevent getting an electric shock.
3. It is dangerous if children use and draw near the machine without the guard of adult.
4. Don't connect the power plug when cleaning or the machine is not work.
5. Use sneeze guards and heat preservation and dustproof cover if use outdoor. (Suggest using transparent material.)
6. Protect the power cord to avoid machine damage or accident.
7. The quality guarantee time is half a year, But we are not responsible for any damage caused by operator or wrong operation not according to the instruction.
8. All responsibility is charged by operator if disassemble the machine yourself!
9. Instruction for temperature adjustor
 - a. Adjust the temperature to 80°C to make the chocolate melt fast before motor working
 - b. Adjust temperature to 50~55°C in summer
 - c. Adjust temperature to 55~65°C in winter

★(chocolate temperature is over high will cause chocolate turning bad, be careful to the temperature adjustor)

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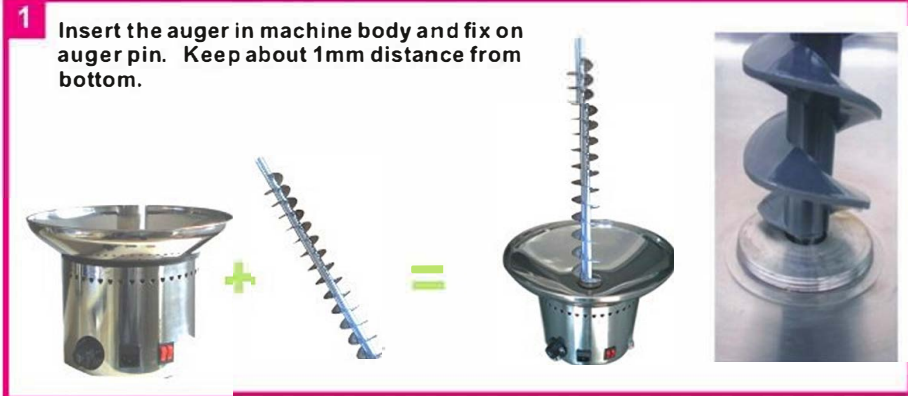
Chocolate Fountain Accessories



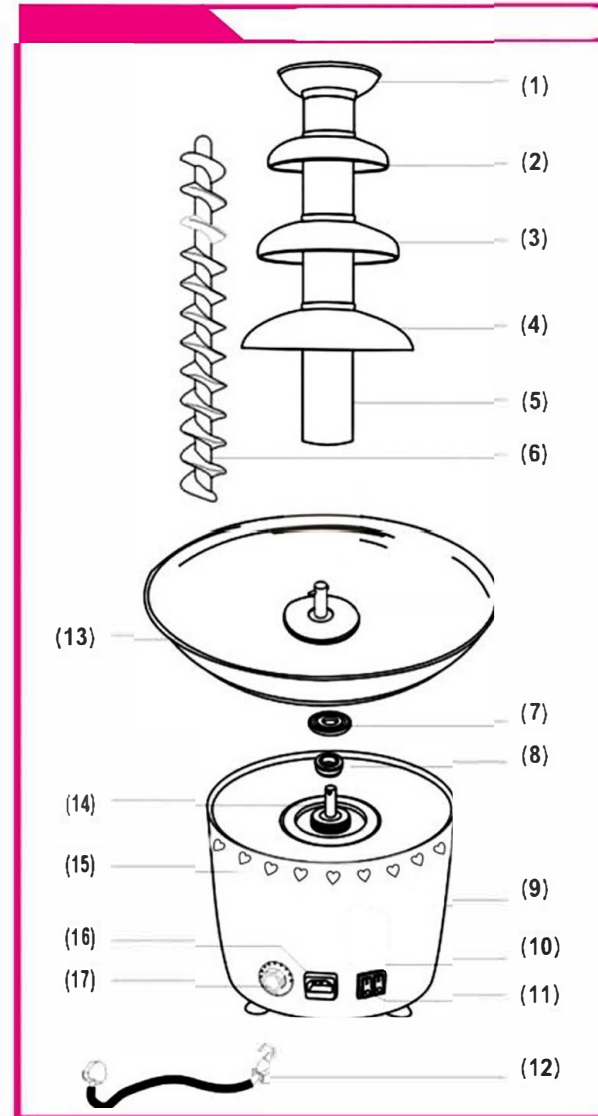
Problems solution

| | | |
|---|---|--|
| 1. Heating light is not on | The switch or the power cord is not connected | Turn on the switch or connect the power cord |
| 2. Power light is not on | The switch or the power cord is not connected | Turn on the switch or connect the power cord |
| 3. Machine don't work after turn on motor switch | Motor Malfunction | the motor is damage, needed repairing; Wrong silica gel replacement time causing the chocolate leakage |
| 4. Power light is not on after connect power cord | Insurance tube is over loading | Replace insurance tube |
| 5. Chocolate fountain effect is not ideal | 1)The machine is not level | Adjust stand food to make the machine level |
| | 2)Chocolate is not enough | Add enough chocolate |
| | 3)Chocolate too ropy | Add lipin |
| | 4)Working enviroment temperature is too low | Keep temperature over 20 celsiu degree |
| | 5)There is air inside the tower tube | Reset the machine |

Assembly Instruction



Product Configuration



- (1) ϕ 10cm stainless steel tower
- (2) ϕ 12cm stainless steel tower
- (3) ϕ 14cm stainless steel tower
- (4) ϕ 17cm stainless steel tower
- (5) Tower Fix Column
- (6) Auger
- (7) Silica Gel Ping
- (8) Airproof Ring
- (9) Base
- (10) Motor Switch
- (11) Heating Switch
- (12) Power Cord
- (13) \bullet 33cm Chocolate Pool
- (14) Motor Revolving Axle
- (15) Heat Dissipation Hole
- (16) Power Plug
- (17) Temperature Adjustor

Technical Parameter

| Voltage | Frequency | Power | Height | MaxDiameter | Weight | ChocolateCapacity |
|------------|-----------|------------------------|--------|-------------|--------|-------------------|
| AC100~240V | 50~ 60HZ | Heating 150W+Motor 80W | 60CM | 33 CM | 7.5KG | 5KG |

Character

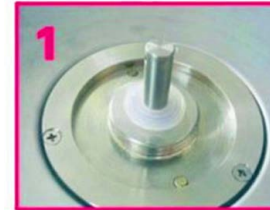
1. Control temperature automatically. Heating steady. Won't destroy chocolate composition.
2. Easy and convenient to operate.
3. Made of imported #304 stainless steel. Elegant appearance. Firm and durable.
4. Safety guarantee after long time examination and destroy testing.
5. Customers will be captivated by the unique chocolate fall.

Preparation Before Using

Please read the instruction manual carefully before using.

1. Handle with care when carrying. Prohibit stress and collision to away from any transfiguration to ensure the effect of forming fountain and normal life of machine.
2. Please note the "UP" mark when opening the packaging.
3. Clean the machine before using and dry with towel to offering clean chocolate.
4. Check whether all the components are connected firmly before using.
5. Check whether the power cord and voltage complys with the machine before using.
6. Lay the machine horizontally before using to reach perfect fountain effect.
7. Operating temperature should be over 20°C.

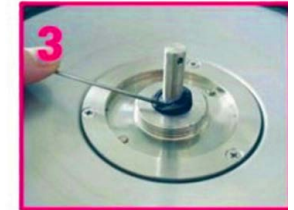
Replacement Of Silica Gel Ring & Airproof Ring



Screw out chocolate pool.



Take out the silica gel ring from motor revolving axle



Please use thin metal stick to pick up the airproof ring out (don't touch the Motor Revolving Axle)



Take away airproof ring by hand



Make the airproof ring back side up



Add lubrication oil in the back side and center of



Put the airproof ring along the motor revolving axle. And clean the remaining lubrication oil.



Put the new silica gel ring into the machine



Fix the silica gel ring & airproof ring



Simple circle using method

If you can not clean the machine according to normal cleaning process, be sure to take out the tower and auger after using every time to avoid the chocolate curdled in the component, keep in sanitary place (picture A). Turn on the heating switch to melt the chocolate if use again Heat the chocolate on tower and auger by hot- sealing machine. Be careful the temperature should be lower than 80°C to protect the chocolate to ensure good taste (picture B. C. D). After the chocolate melt, assemble the auger and tower in the machine. Turn on the motor switch, then the chocolate fountain can work normally (picture E).

Caustions:

Please pay attention to the following case:

1. If you use bad fluidity and quality chocolate and cause the damage of the machine, we are not responsible for the machine.
2. In order to ensure the normal use of the machine, please clean the machine according to the cleaning process.
3. Cleaning water temperature should be on 50- 60°C. Prohibit water temperature over 90°C protect the component of machine.
4. Prohibit putting the whole machine into water for cleaning.

*Chocolate characteristic: Don't mix in moisture or vapor in chocolate to avoid the chocolate turning bad. Be careful when operation

Instruction

1. Lay the machine horizontally and connect the power cord.
2. Don't put anything around bottom of the machine to help heat dissipation.
3. If the operating temperature is below 20 °C, suggest assemble heat preservation light.
4. Preheat by turning on heating and motor switch. (Preheat about 10 minutes to ensure efficient operation.)
5. Pour the liquid chocolate slowly into the basin after the motor work normally.
6. If the fountain effect is not ideal, please check whether the chocolate is enough or adjust "Bottom adjustable screw" to keep balance.
7. Don't drop any fruit, food or other things into the chocolate pool when using to avoid block on the pump, if any food drop into the chocolate pool, please turn off the machine and pick it out.
8. In order to offer good taste of chocolate, turn off the machine each 60 minutes and blend the chocolate, then turn on the machine.
9. If there are too many guests, you can add liquid chocolate after one hour to assure forming fountain when using.
10. To ensure the normal using life of the machine, suggest the continual operating time should be 10-12 hours.
11. Repeat above step when use again.

Cleaning and maintenance

To ensure the food sanitation and normal life of the machine, suggest cleaning and maintaining the machine after using.

1. Scratch the chocolate from machine as picture 1-2- 3- 4 by a plastic board.
2. Take apart part 1- 2- 3-4-5 -6- 14- 15 out. Clean by soft cloth in warm water.
3. Cleaning sketch map (refer to cleaning process pic).
4. Airproof ring and silica gel ring is spare part 5 sets. (Please note the maintenance and operating sketch map).

※IMPORTANCE:

● Replace time:

Replace white silica ring after working 60 hours and replace black airproof ring after 120 hours. And the time for replacing another new one is 120 hours after first replacement and 240 hours to replace new airproof ring. Make sure to according this replacement time to avoid any problem caused by the chocolate to ensure normal use of machine.

● Causions

- a. Add lubrication oil when replacing the airproof ring. (Suggest using "High temperature lubrication oil" as see attached).
- b. Don't scratch the motor revolving axle when take out the airproof ring to avoid destroying airproof ring.
- c. Take out the auger after turning off the machine to avoid chocolate left in machine turning hard to damage the machine.



Cleaning Process



Normal Cleaning process

1. Turn off the motor and heating switch. Unconnect the power cord, Scratch the chocolate from tower into the chocolate pool. (picture 1)
2. Take out the tower and auger. (picture 2)
3. In order to reduce the cost and reuse the chocolate, pure the chocolate into chocolate pool. And scratch the chocolate. If there are too much chocolate, please pure the chocolate into right container. (picture 3)
4. Pull out the auger pin, screw out the chocolate pool, and wipe the chocolate out. (picture 4 to 5)
5. Clean the tower, auger, chocolate pool into 50-60°C warm water. Lay in dry place after cleaning for next time use. (picture 6 to 8)