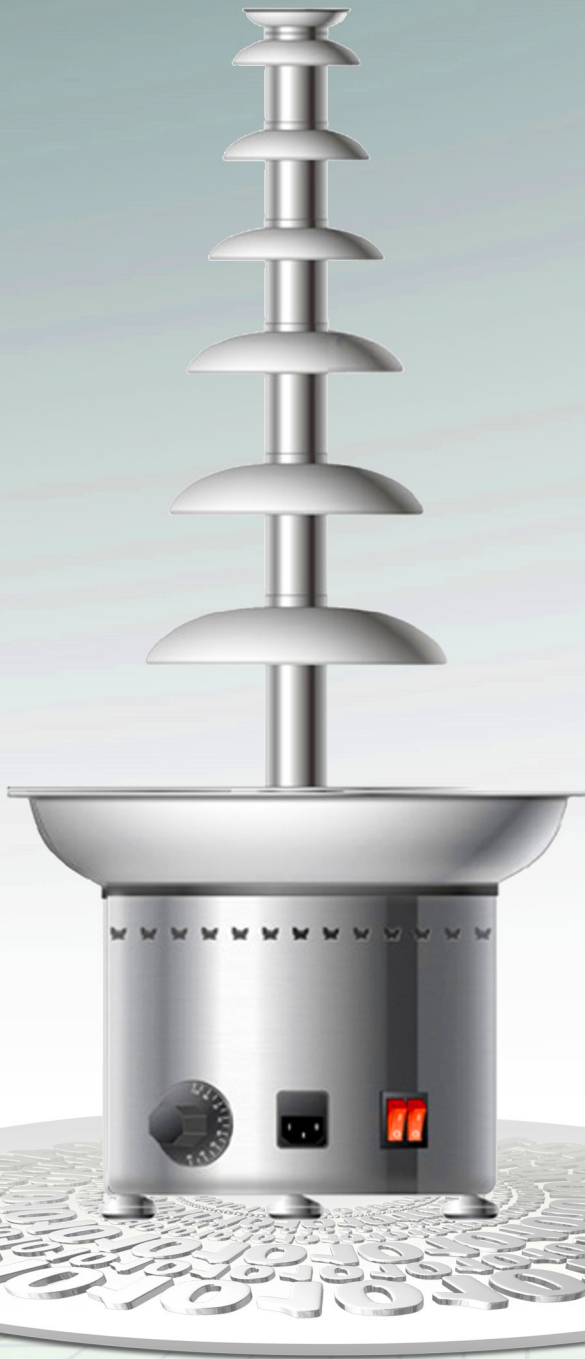


CHOCOLATE FOUNTAIN

SBCH7



*Build
your dream!!*
It is more beautiful than you had imagined

Instruction Manual



Instruction Manual

Instruction Manual

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operating process

1. Clean the fountain tower, auger and chocolate pool before using, by reference manual (cleaning flow process P6&Assembly instruction P9) assemble each fountain parts.
2. Screwing up the stainless steel tower (as shown in product structure diagram), chocolate pool cannot be screwed too tightly (fit for clamp the white airproof ring), in order to avoid clamping the motor too tightly to move.
3. Cutting up the chocolate, put into the chocolate pool, turn on heating button, adjust the temperature on 80~110 ° C (refer to manual); After melted chocolate completely, keep temperature into 40~70° C (Refer to manual on temperature regulation), meanwhile turn on motor (fountain) button.
4. After the completion of using, dismantle tower, tower top&auger, clean up them(Refer to manual).
5. Pour the rest chocolate into crisper, to be uses next time.
6. using the fountain second time, check above.
7. Pay attention to the requirement about replacement of Silica Gel Ring & Airproof Ring and working life. (Refer to manual in Typical drawing)

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Chocolate Fountain Accessories



Auger Fix Cover—1pcs



stainless steel tower



Auger

Accessories

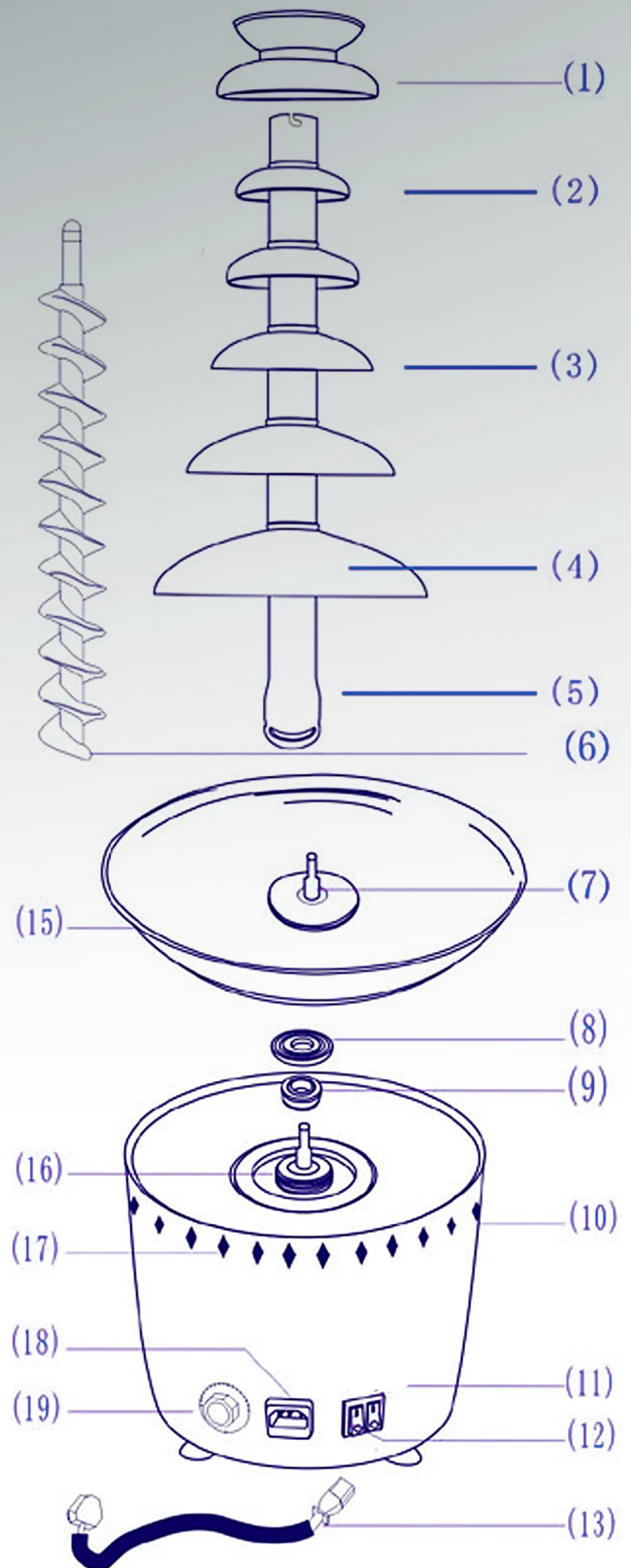


Stainless steel machine body



Oil seal—5pcs , Silica gel ring—5pcs

Product.Configuration



1. stainless steel tower
2. stainless steel tower
3. stainless steel tower
4. stainless steel tower
5. Tower Fix Column
6. Auger
7. The O form puts in a word
8. Silica Gel Ring
9. Airproof Ring
10. Base
11. MotorSwitch
12. Heating Switch
13. Power Cord
14. Auger Fix Cover
15. Chocolate Pool
16. Motr Revolving Axle
17. Heat Dissipatiom Hole
18. Power Plug
19. Temperature controller

Technical Parameter

Voltage 240/110V
Frequency 50/60HZ
Power Heating 300W+ Motor 100W
Height 100CM
Max Diameter 44CM
Weight 12KG
Chocolate Capacity 12L

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 complies with the machine before using.
6. Lay the machine horizontally before using to reach perfect fountain effect.
7. Operating temperature should be over 25°C.

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 25°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 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 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 10-12hours.**
- 11. Repeat above step when use again.**

Cleaning and maintenance

In order to ensure the chocolate food sanitation and the service life of the machine and the normal use after each use, suggestions on the following steps to clean the machine

Maintenance.

1 after the shutdown of the machine structure diagrams 1-2-3-4 chocolate with plastic plate scraping to the loading tray.

2 the machine structure after the treatment of 1-2-3-4-5-6 dial out soft not cleaned with warm water in place.

3 cleaning instructions Illustrated (please refer to " clean flow chart ").

The 4 seal and wear aprons for spare parts, 6 sets of reserve component. (see " maintenance operations to replace seals and wear aprons diagram ")

CHOCOLATE FOUNTAIN

***IMPORTANCE**

@Replace time:

Replace white silica ring and black airproof ring after after total working time 120 hours. And another 240 hours to replace another one to avoid any chocolate leakage to ensure normal use of machine.

@Cautions

a. Add lubrication oil when replacing the airproof ring. (Suggest using "High temperature lubrication oil" as see attached).

b.

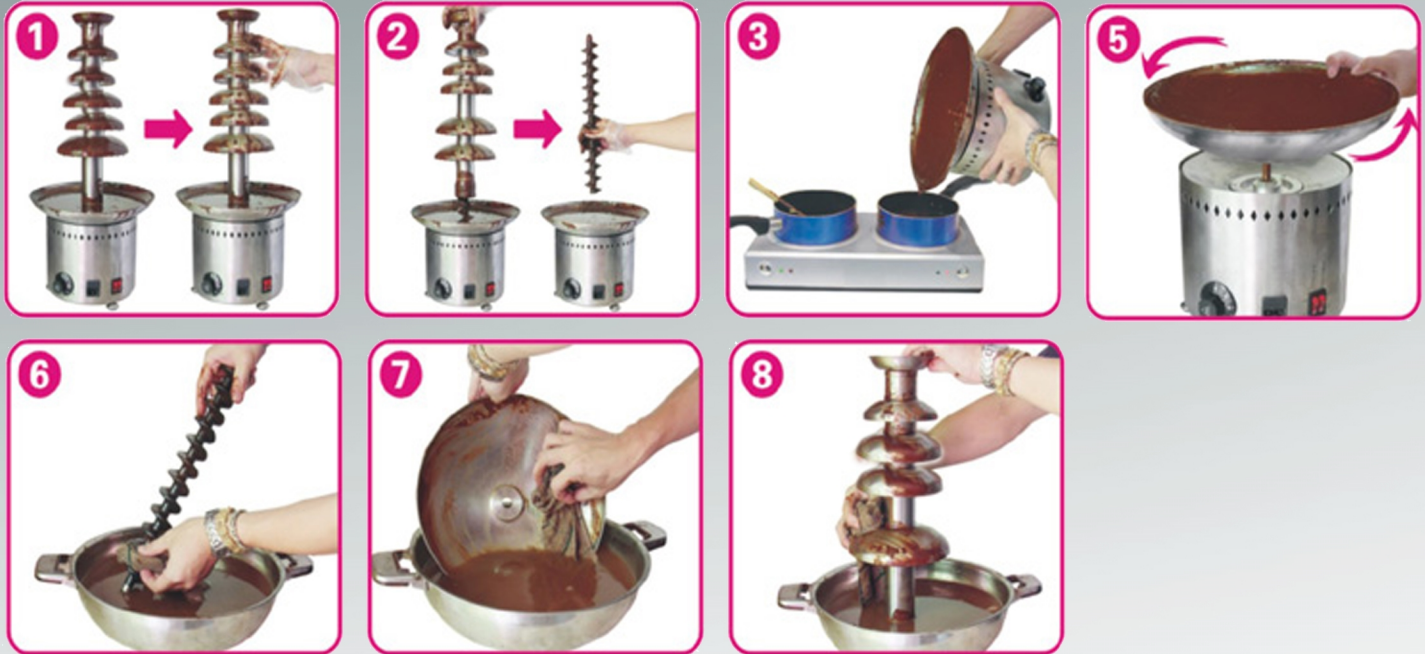
Don't scratch the motor revolving axle when take out the airproof ring to avoid destroying airproof ring.

c. Take out the auger after turning off the machine to avoid chocolate left in machine turning hard to damage the machine.



Solid heat-resistant butter (resistance to high temperature above 300 degrees)

Clean flow chart



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)



Simple circle using method

If you can not clean the machine according to normal cleaning 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 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 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

Chocolate fountain machine

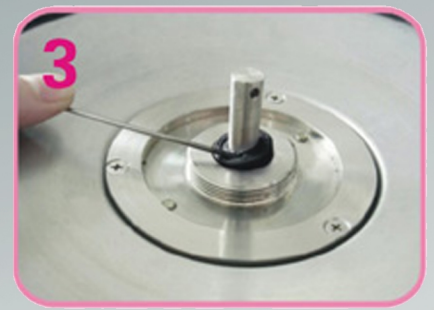
Replace the oil seal and wear aprons diagram



Screw out chocolate pool.



**Take out the silica gel ring
From motor revolving axle**



**Please use thin metal stick
topick up the airproof ring
outa(don' t touch the Motor
Rev-olving Axle)**



**Take away airproof ring
byhand**



**Make the airproof ring
backside up**



**Add Iubrication oil in theback
side and center of**



**Put the airproof ring along
themotor revolving axle.And
cleanthe remaining
Iubrication oil.**



**Put the new silica gel ring into
the machine**

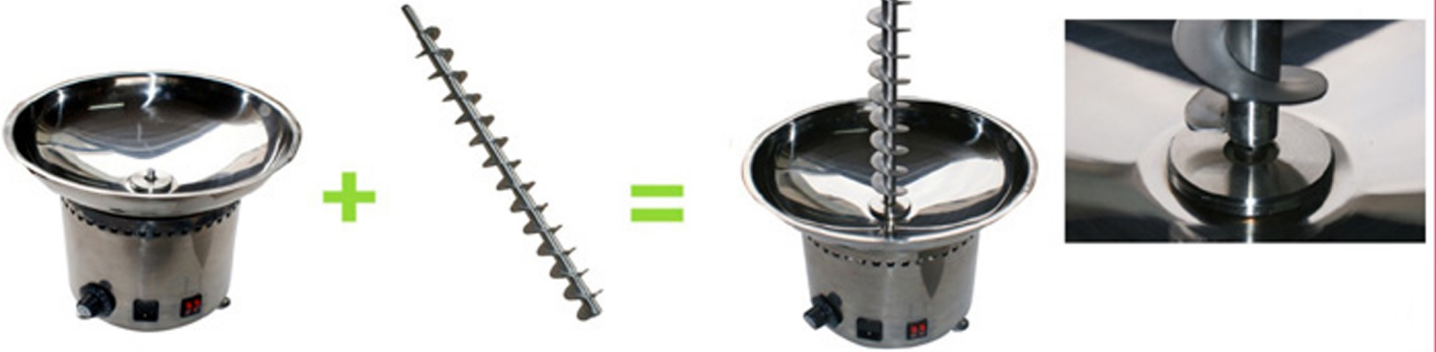


**Fix the silica gel ring &
airpr-oof ring**

Assembly Instruction

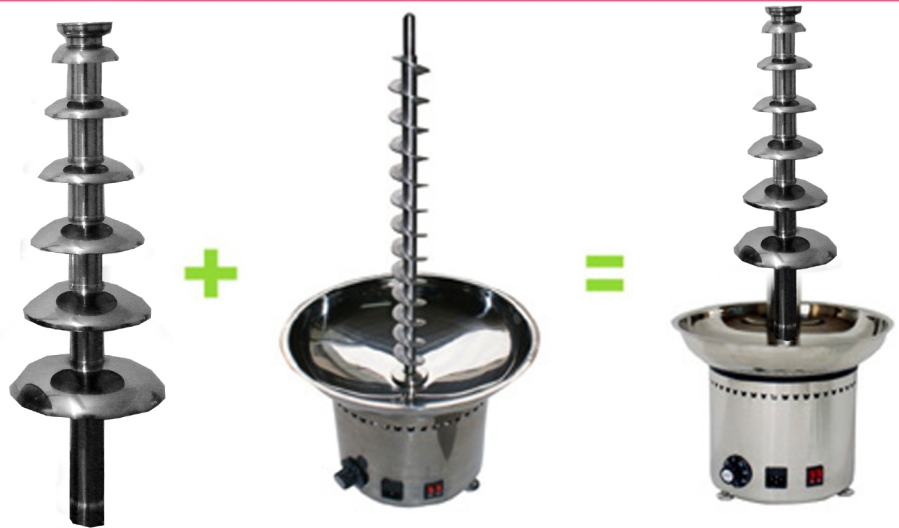
1

Insert the auger in machine body. auger pin.
Keep about 5~8mm distance from bottom.



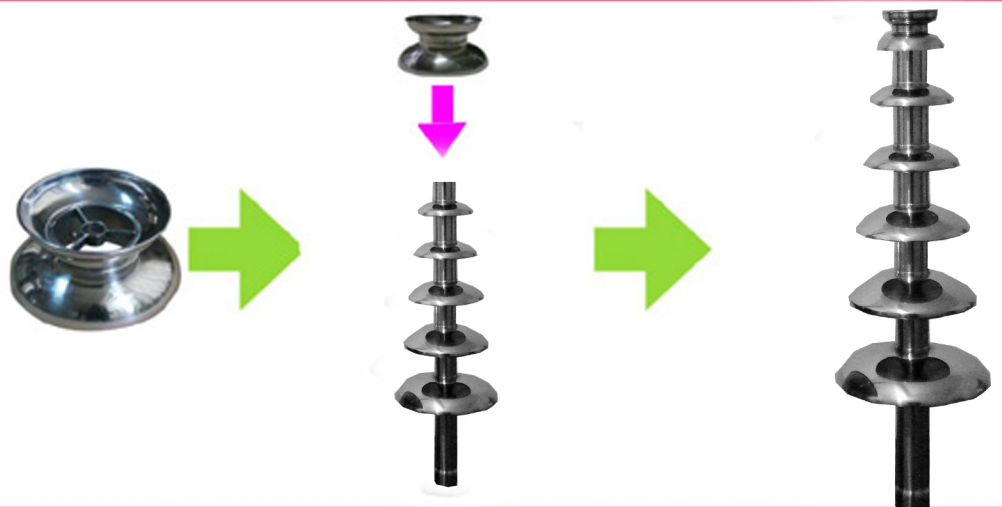
2

Insert the stainless steel
tower on the auger and
fix on tower cover.



3

Fix the auger fix cover
on top of fountain. Pour
liquid chocolate and c-
onnect power cord.



clearing of a fault

Problems	Reasons	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	The temperature have reached working temperature but not work	low temperature controler is not work;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 tmperature is over high	High temperature controler is out of work	Replace high temperature controler
6、 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

Matters needing attention;

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 default.
 4. Don't connect the power plug when cleaning or the machine is not work.
 5. Use sneeze guard 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 80-110°C to make the chocolate melt before motor working;
 - b. Adjust temperature to 40-70°C in summer;
 - c. Adjust temperature to 80-110°C in winter;
- *(chocolate temperature is over high will cause chocolate turning bad, be careful to the temperature adjustor)