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CHOCOLATE MELTER

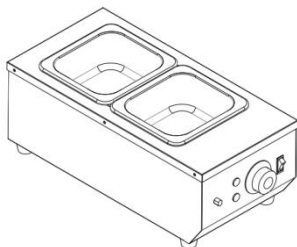
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"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

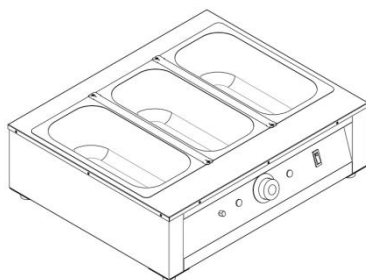
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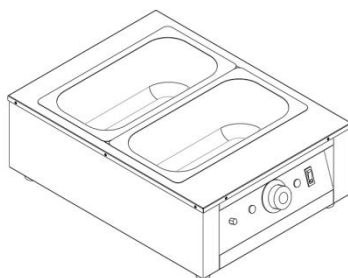
CHOCOLATE MELTER



CS-2-EU、CS-2-AU、CS-2-US



CS-3-EU、CS-3-US



CS-4-EU、CS-4-US

NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Basic Information

Chocolate Melter is a time-saving tabletop chocolate melting and manual tempering machine.

Like all ChocoVision products, the Chocolate Melter has been assembled utilizing the strictest of manufacturing guidelines to ensure precision, reliability and longevity. This stainless steel constructed unit will melt up to 35 lbs. of chocolate which can be tempered in one of your *Revolution Series* chocolate tempering machines (saving hours of waiting time throughout a day), or be tempered manually in the Chocolate Melter itself. The Chocolate Melter allows full, manual temperature control with a user-friendly stabilized thermostat ranging between 80°F-130°F.

Contents of this Package

- Stainless steel Chocolate Melter unit complete with temperature-adjusting thermostat dial.
- Removable stainless steel inner pan, sized to melt and hold 35 lbs. of chocolate.
- Stainless steel cover for sanitary purposes and avoidance of heat-loss.

Specifications

MODEL	VOLTAGE	POWER	DIMENSIONS/mm
CS-2-EU	220~240V/50~60Hz	0.8KW	530*285*235
CS-2-AU	220~240V/50~60Hz	0.8KW	530*285*235
CS-2-US	110~120V/60Hz	0.8KW	530*285*235
CS-3-EU	220~240V/50~60Hz	1.5KW	620*516*245
CS-3-US	110~120V/60Hz	1.5KW	620*516*245
CS-4-EU	220~240V/50~60Hz	1.5KW	540*430*240

CS-4-US	110~120V/60Hz	1.5KW	540*430*240
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Safety Precautions

- Do not submerge in water, even partially. Avoid moisture.
- Use this unit only at specified voltage.
- Make certain the unit is grounded.
- Only use the unit indoors and on a flat surface.
- Remove the plug from socket when not in use.
- Keep unit out of extreme temperatures.
- Do not take unit apart (other than pan and lid).
- When in the “off” position, keep the thermostat dial off (or turned all the way to the left).

Starting the Unit

- Always use on a flat surface with each side at least six inches from a wall.
- Make certain that inner tray is in place.
- Plug the unit into a wall socket
- Remove the internal pan and fill the unit to 1/3 capacity with water. DO NOT TURN THE HEATER ON WITHOUT WATER INSIDE.
- DO NOT FILL WATER PASSED THE DENOTED WATER-LINE INSIDE THE MACHINE.
- Switch the power on (you will see Power Indicator light come on)
- Set the thermostat dial to desired temperature (between 80°-130°F). Once the desired temperature is reached, a yellow indicator light will come on and the heater will shut off.
- Once the chocolate drops below the desired temperature point, the heater will turn back on, indicated by the yellow light turning back on and the unit will continue to heat once more until the chocolate has once again reached its desired temperature.
- Chocolate melts best between 30-85°C. 35 lbs of chocolate should take between 2-4 hours to melt and does so best with the lid in place.

Using the Unit as a Chocolate Melter

- Chocolate melts best with low, indirect, even heat. If heated too quickly or hot, chocolate can burn. Most chocolates achieve best results melting slowly at between 110°F-115°F.
- Unevenly melted and/or burnt chocolate will hinder the tempering process.
- Set the thermostat dial to your desired temperature and allow the chocolate to slowly and evenly melt to that point. Stir sporadically.
- Keep the lid in place at all times when not tempering or dispensing chocolate from the unit.

To reset the chocolate melter, follow the two steps

below:

1. In the event of "WATER REFILL" indicator ignites, it means the water inside the water tank is not sufficient, please add water into the water tank immediately.
2. After the temperature inside drops to 50°C or below, remove the reset cap and press reset button inside, "WATER REFILL" indicator goes out, the chocolate melter is now back to normal working status.

Continual Tempering by Feeding Chocolate from

Chocolate Melter into Revolution Machine

- Temper chocolate as normal in a Revolution Series chocolate tempering machine.
- With Green "Ready" light is on, raise temperature to desire temperature
- When the pool of chocolate is half empty, add the melted, 30C chocolate behind the baffle to fill the machine.

- Wait a few (about 7) minutes until the chocolate in front of the baffle is smooth and shiny.
- Add 10% more un-melted chocolate behind the baffle.
- Dip your items as normal.
- Make sure you always have un-melted chocolate behind baffle.

Warnings:

- The un-melted chocolate behind the baffle is constantly melting. **DO NOT OVERFLOW YOUR MACHINE!**
- Whenever you add new melted chocolate, wait a few minutes for everything to mix.

Comments:

- You can produce over 100 pounds of tempered chocolate in a 6 hour period using this method.
- The only limitation is the amount of melted chocolate you have available.
- When dipping, the chocolate does not thicken. Pace yourself to the melting rate of the un-melted chocolate in the back baffle, i.e., it may melt faster than you can dip.

Maintenance and service

- The maintenance staff shall have an electrician qualification. Don't Conduct maintenance with power- on.
- Transportation and storage: during transportation, the machine shall be carefully protected and away from shaking. The packaged machine shall not be stored in the open air. It should be stored in a ventilated warehouse without corrosive gas. Prohibit putting upside down.

Trouble shooting

Failures	Cause	Solutions
1. Power indicator is not on and unit not heating	No Power to machine.	1. Check power supply
2.heating indicator is on but the temperature dose not rise	1.connection of the electric heating tube is loose	1.fasten the two terminals between the electric heating tube and the screw 2.replace the electric heating tube
3.power indicator is on but the setting temperature will not rise	1.temperature controller damaged	1.replace the temperature controller
4.temperature controller is normal but indicator is not on	1.indicator damaged	1.replace indicator

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