CHOCOLATE FOUNTAIN

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SBCH5

INS TRUCTMANUAL

CHOCOLAT MAGIC FONDUE FOUNTAIN

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、Ptotect the power cord to avoid machine damage or accident.

7、The quality guarantee time is half ayear,But we are not responsible for any damage caused by operator or wrong operation not according to the instruction.

8、All responsibility is chargedby 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 turnning bad,be careful to the temperature adjustor)

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Chocolate Fountain Accessories

stainless steel tower

Auger

Stainless steel machine body

Airproof ring-- 5 pcs、 Silica gel ring--5 pcs、

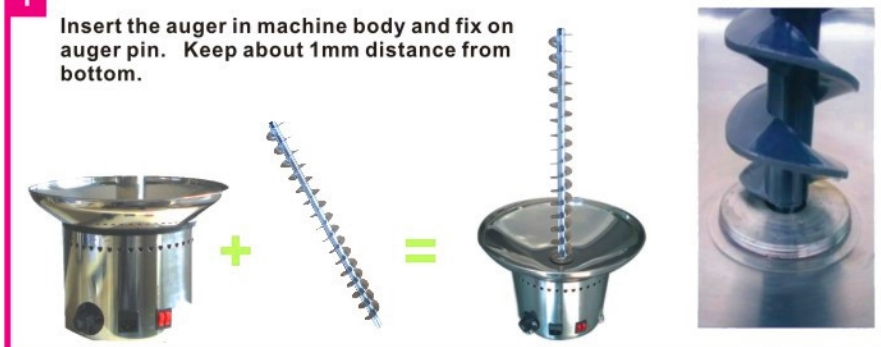
Problems solution

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 Malfuction	the motor is damage,needed repairing;Wrong silica gel replace-ment 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

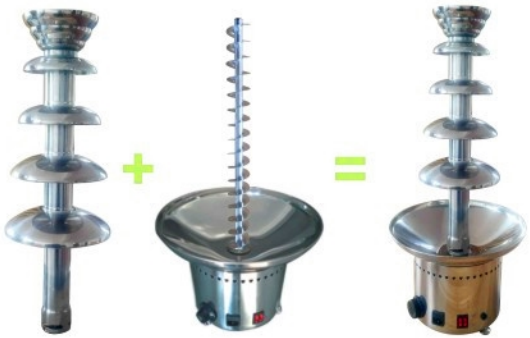
1

Insert the auger in machine body and fix on auger pin. Keep about 1mm distance from bottom.

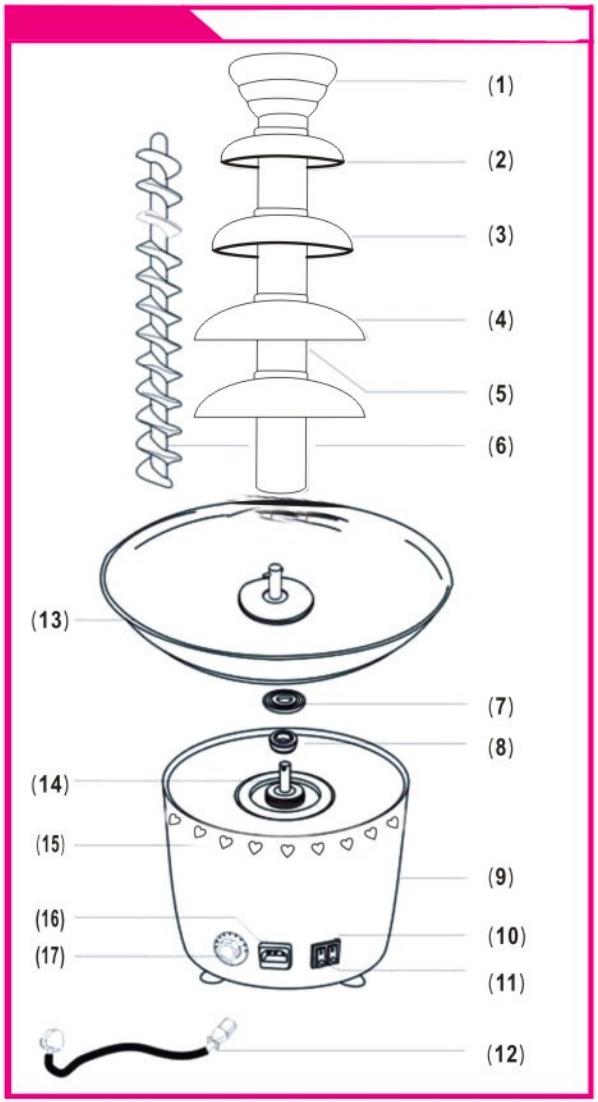


2

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



Product Configuration



(1) ϕ10cm stainless steel tower
(2) ϕ12cm stainless steel tower
(3) ϕ14crn stainless steel tower
(4) ϕ17cm stainless steel tower
(5)Tower Fix Column
(6)Auger
(7)Silica Gel ping
(8)Airproof Ring
(9)Base
(10)MotorSwitch
(11)Heating Switch
(12)Power Cord
(13)33cm Chocolate Pool
(14)Motor Revolving Axle
(15)Heat Dissipation Hole
(16)Power Plug
(17)Temperature Adjustor

Technical Parameter

Voltage	Frequency	Power	Height	Max Diameter	Weight	ChocolateCapacity
AC100~240V		Heating200+Motor80W	70CM	33CM	7.9KG	6KG

Character

1、Control temperature automatically.Heating steady.Won,t destroy chocolate composition.

2、Easy and convenient to operate.

3、Made of imported #304 stainlesssssteel.Elegant appearance.Firm and endurable.

4、Safety guarantee after long time examination and destroy tesing.

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 machinebefore using and dry with towel to offering clean chocolate.

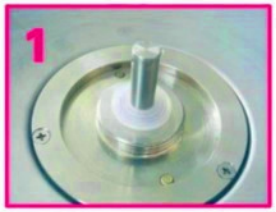
4、Check whether all the components are connected firmly before using.

5、Check whether the power cordand 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℃.

Replacement Of Sillca 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 backside 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 advoid the chocolate curdleed 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℃ 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).

*Chocolate Features: must not be mixed with water or moisture so as not to cause deterioration of chocolate, it led to equipment or must be careful of operating.

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 temm perature should be on 50-60℃.Prohit water temperature over 90℃ protect the component of machine.

4、Prohit putting the whole machine into water for cleaning.

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

Instruction

1、Lay the machine horizontally and connect the power cord.

2、Don't put anything aroud bottom of the machine to help heat dissipation.

3、If the operating temperature is below 20 ℃,suggest assemble heat preservation light.

4、Preheat by turnning 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 adjustive 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 goog 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 picture1-2-3-4 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 processpic).

4、Airproof ring and silica gel ring is spare part 5 sets.(Please note the maintance and operating sketch map).

※IMPORTANCE:

● Replace time:

Replace white silica ring after working 60 hours and replace black airproof ring after 120 hours.And thetime 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.Addlubericationoil whenreplacingthe airproofring.(Suggestusing"High temperature lubrication oil"as seeattached).

b.Don,tscratch themotor revolving axlewhen take out the airproof ring to advoiddestroying airproofring.

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 themotor and heatingswitch. Unconnect thepower cord, Scratch the chocolate from tower into thechocolate pool.(picture 1)

2、Take out the tower and auger.(picture 2)

3、In order to reducethecost andreusethechocolate,pure thechocolate into chocolate pool.And sractch thechocolate.If thereare too much chocolate,pleasepure the chocolate into right container. (picture 3)

4、Pullout theaugerpin,screwout the chocolatepool,andwipe the chocolate out. (picture 4to 5)

5、Clean the tower,auger,chocolate pool into 50-60°Cwarm water.Lay in dryplaceaftercleaning for next time use.(picture 6 to 8)

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