

NCM-710

Chocolate Tempering Machine (Table Type)

Instruction Manual

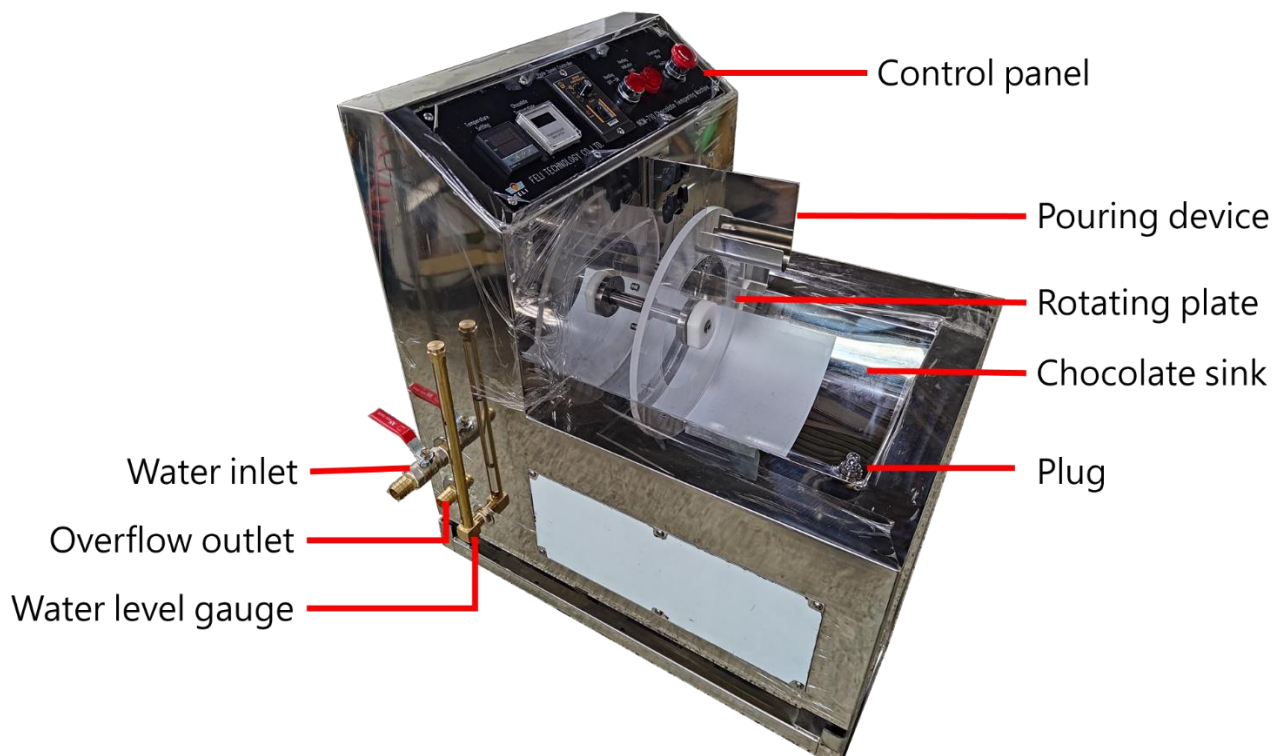


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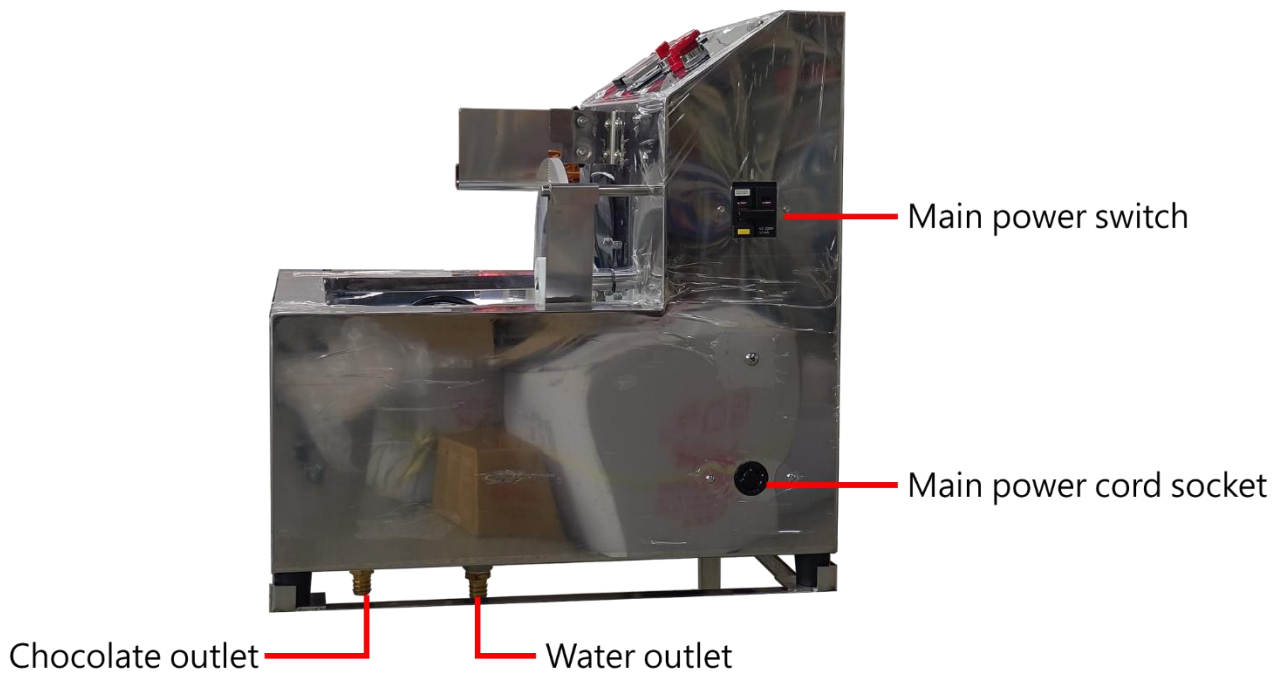
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I. Machine Introduction and Specifications

Illustration of the main parts of the machine



Right Side of the Machine



Left Side of the Machine

II. Power Supply and Safety Device

2-1 Main Power Supply Connection

Connect the main power cord to the 220V Power.

2-2 Main Power Switch Operation

Turn on the main power switch located on the side of the tempering machine to operate the control panel.



2-3 Emergency Stop Button

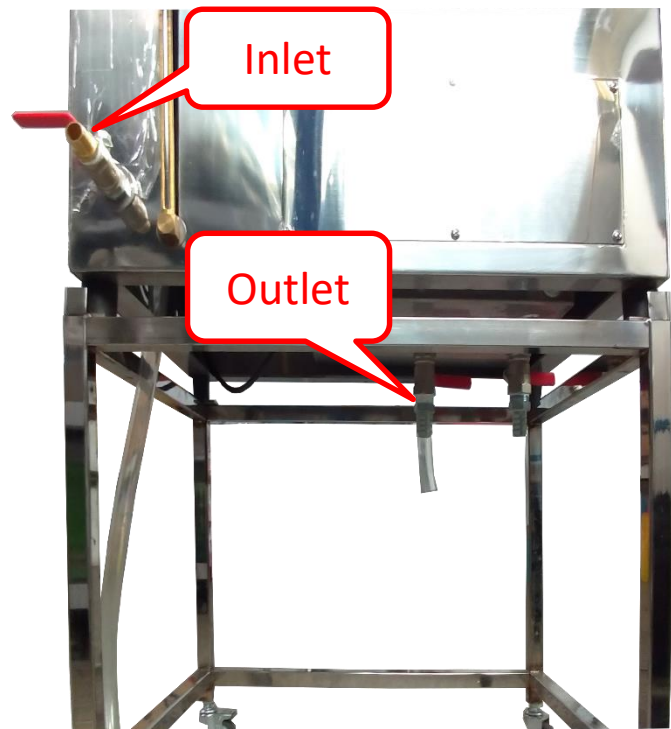
Push the emergency stop button on the control panel to stop immediately the operation of all actions.



III. Water Heating Device

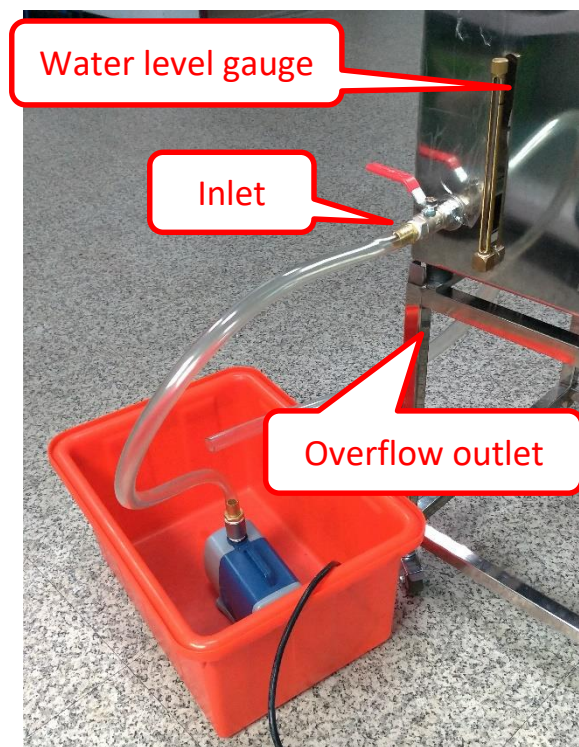
3-1 Water Inlet and Outlet

The water heating area is beneath the chocolate sink and settles with an inlet and outlet. During the tempering process, user can discharge warm water and inject cold water to accelerate the cooling process.



3-2 Overflow Outlet and Water Level Gauge

The water outlet must be closed before injecting water. (User can put an additional pump to accelerate the injection process.) During the injection process, user needs to monitor the water level gauge at the same time and turn off the water inlet when the water level reaches the upper limit. Excessive water will discharge from the overflow outlet. When all the tempering process is done, please turn on the water outlet to discharge all the water.



IV. Tempering and Moulding Process

4-1 Turn On the Heating Switch

After the water and chocolate are ready, turn on the heating switch to make the heating device work.



Turn on the heating switch

4-2 Set up the Water Heating Temperature

Press on **<A/M>** to get the digital number for adjusting, then press on **▲** or **▼** to make the number bigger or smaller. After that, press on **SET** to confirm the temperature set up. It is recommended that the water temperature be set slightly higher or lower than the tempering temperature to avoid heat loss. For example, the ideal temperature is 50°C, 27°C, and 31°C, the setting temperature goes with 70°C, 20°C, and 31°C.

* Temperature displayed in degrees Celsius (°C).



Adjust the water temperature setup

4-3 Tempering Process

The chocolate temperature change along with the water tempering process. For example, the ideal temperature are 50°C, 27°C, and 31°C.

1. Set up the water temperature at 70°C and wait for the chocolate temperature rising to 50°C. (There is a temperature difference between water and chocolate, so you can set a higher temperature for the water.)
 2. When all the chocolate is reach 50°C, turn on the water outlet to discharge the warm water and inject the cold water at the same time. Or users can choose to inject the cold water and let the warm water discharge through the overflow outlet instead.
 3. Set up the water temperature at 20°C and wait for the chocolate temperature to drop to 27°C, then stop to inject the cold water. (It is recommended that inject cold water when the room temperature is higher than the setting temperature.)
 4. When all the chocolate is reach 27°C, set up the water temperature at 31°C.
 5. When all the chocolate is reach 31°C, the process of tempering is done.
- ※Please pay attention to the hot water. Beware of chocolate contact with water, which will affect the texture of it.

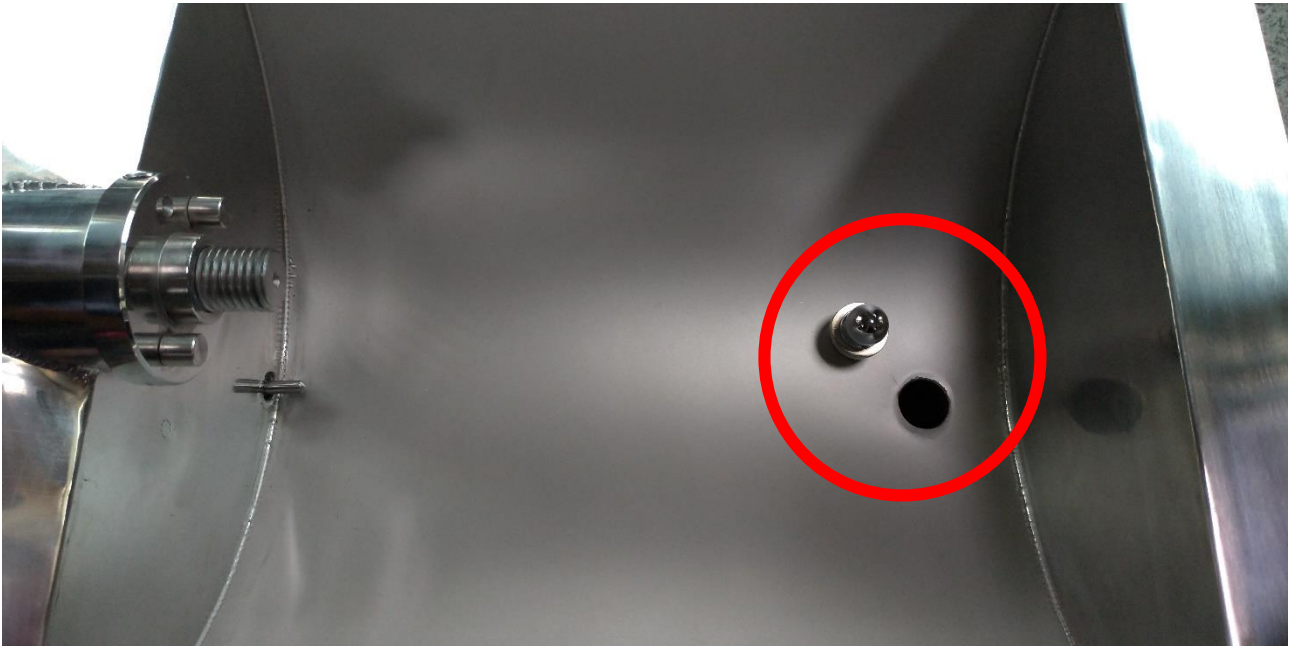
4-4 Turn On The Rotating Plate To Fill The Chocolate Mold

Turn on the rotating plate speed controller and adjust the flow rate as needed.



4-5 After the tempering and molding process

If there is left chocolate in the sink, users can put a dry and clean container under the chocolate outlet (the one in front) and pull up the plug to discharge excess chocolate. Turn off the heating switch and the rotating plate in sequence, and turn off the main power switch for the cleaning process.



V. Procedures of Disassemble, Cleaning and Reassembly

5-1 Disassemble

Step 1.

Loosen up the two knobs circled on the photo and remove the pouring device.



Step 2.

Loosen up the nut of the rotating plate and remove the plate.





5-2 Cleaning

Use warm water with a soft brush to clean. Pour warm water into the chocolate sink after putting a bucket under the chocolate outlet. After cleaning all the parts, please dry them before putting them back to use.

5-3 Install

Step 1.

Install the rotating plate and screw the nut clockwise.

Step 2.

Screw the two knobs to fix the pouring device.

**Thank you for your support to our company.
If you have any questions, please contact us!**



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