

NCM-730 Chocolate Tempering Machine

Instruction Manual



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I. Machine Specifications

產品整體主要設備示意



Product Specifications:

Voltage: 220V Single Phase

Power: 3000W

Dimensions: 88 (L) x 67 (W) x 117 (H) cm

Weight: 100 Kgs

Material: Stainless Steel

Heating Method: Heat Transferring From Hot Water

Capacity: 30 Liters/Lot

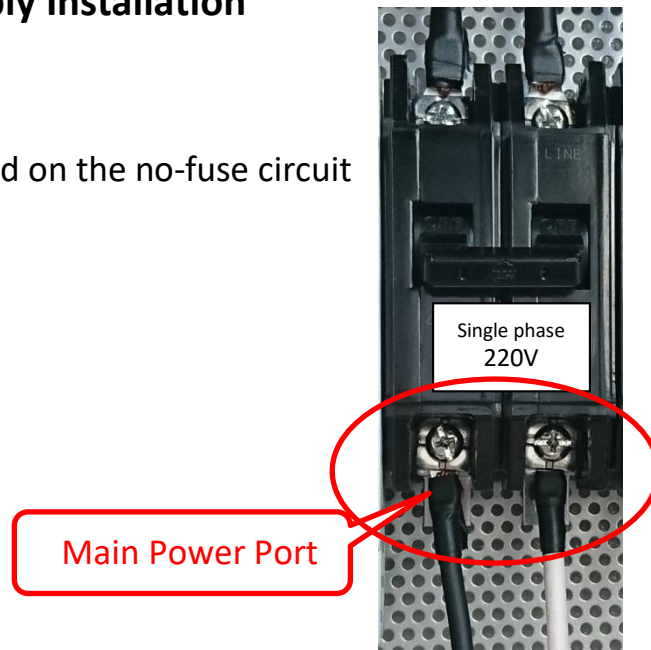
Place of Origin: Taiwan

- ① General Power
- ② Water Level Gauge
- ③ Ingredient-Butter Outlet (front)
Water Release Outlet (back)
- ④ Vibrating Plate
- ⑤ Control Panel
- ⑥ Power for Water Inlet-Outlet
Pump
- ⑦ Water Inlet (front) and
Water Outlet (back)

II. Bootstrapping Process → Power Supply and Safety Device

2-1 Main Power Supply Installation

Screw up the electric cord on the no-fuse circuit breaker.



2-2 Operation on Main Power Switch

After switching on the MAIN POWER, the control panel can be operated.



2-3 Emergency Stop Button

Press down the big red button on the control panel to stop immediately the operation of all actions.



III. Panel Operation

3-1 Turn On the Heating

Turn on the HEATING. After the HEATING INDICATOR is lit on, set up the HEATING TEMPERATURE.



Once the HEATING is on, the Switch is lit on.

3-2 Set up the Heating Temperature

Set up the Heating Temperature on the Control Panel. The monitors indicate the setting temperature and the current temperature. (The INGREDIENT-BUTTER temperature arises or decreases along with the increase or the decrease of the heating temperature. The INGREDIENT-BUTTER TEMPERATURE MONITOR shows only the temperature. The INGREDIENT-BUTTER TEMPERATURE can not be adjusted.)

Please take the ingredient-butter temperature as standard when tempering the chocolate.



Set up the
HEATING
TEMPERATURE.

The monitor only indicates the
temperature of the
INGREDIENT-BUTTER. But this
temperature can't be adjusted.

3-3 Turn On the Rotating Plate

The HEATING doesn't need to be on, once the MAIN POWER is on, the ROTATING PLATE switch functions.



Turn On the ROTATING PLATE

3-4 Adjust the Speed of the Rotating Plate

Adjust the SPEED of the ROTATING PLATE according to the user's necessity.



Adjust the SPEED of the ROTATING PLATE

3-5 Turn On the Vibrating Plate

After Injecting cocoa butter into molds, put them on the VIBRATING PLATE for vibrating air out from the cocoa butter.

Turn on the VIBRATING PLATE.



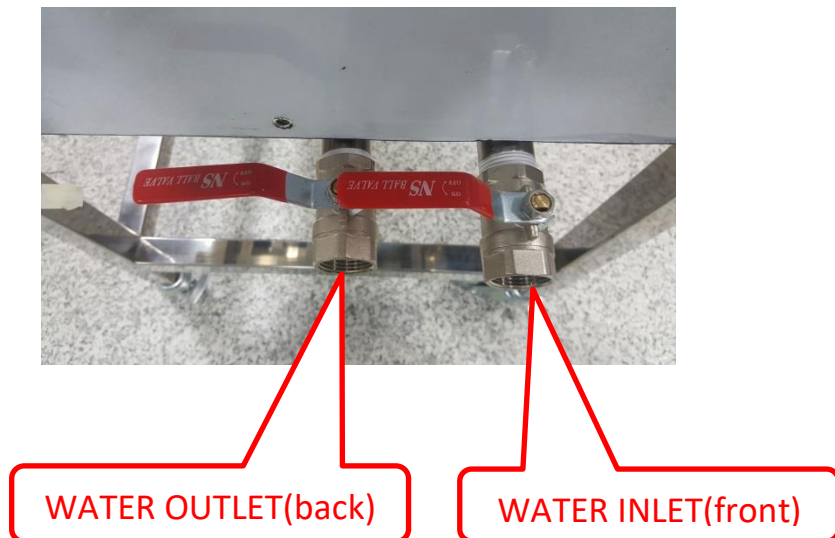
3-6 Turn Off the Power After the Tempering Process

After the tempering, switch off the HEATING and the ROTATING PLATE. Turn off the MAIN POWER located on the side of the machine. Then clean the machine.



VI. Water Heating Device

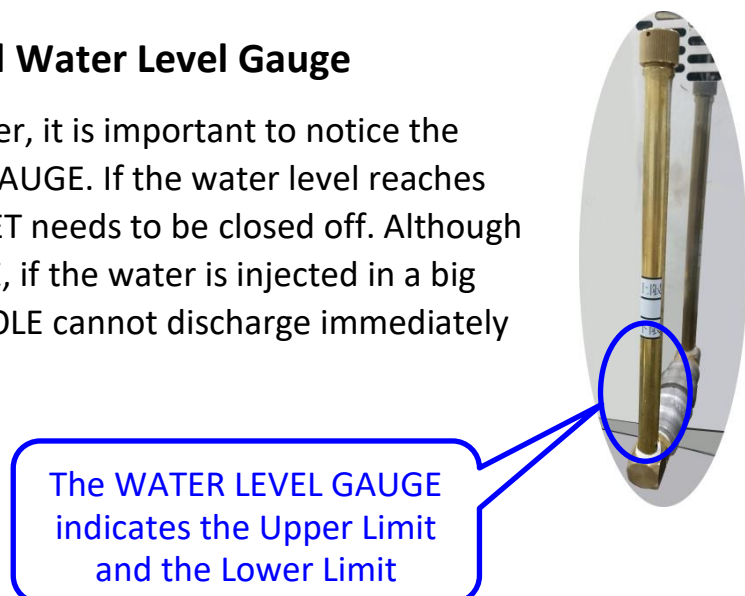
4-1 Water Inlet and Outlet



Underneath the sink is the water heating area. The WATER INLET AND OUTLET are indicated on the above photo. Users can fill water here and discharge excess water when it reaches the full water level. (During the tempering process, if the temperature needs to be rapidly cooling down, this part allows to fill cool water in order to cool down rapidly the temperature.)

4-2 Water Release Hole and Water Level Gauge

Precaution: While injecting water, it is important to notice the indicator of the WATER LEVEL GAUGE. If the water level reaches the upper limit, the WATER INLET needs to be closed off. Although there is a WATER RELEASE HOLE, if the water is injected in a big volume, the WATER RELEASE HOLE cannot discharge immediately excessive water.



4-3 Water Booster Pump

The water inlet pipe will be filled with water through the water booster pump in the bucket.



4-4 Water Bucket

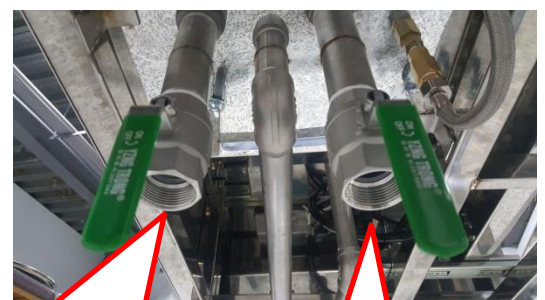
Fill in cold water (or cool water) in the Bucket.
The cold water (or chilly water) will be injected into the underneath the sink for heating process.



4-5 Ingredient-Butter Outlet and Water Release Outlet

Ingredient-Butter Outlet: Discharge the tempered chocolate

Water Release Outlet: Drain out the water of the water heating area



Ingredient-Butter Outlet (front)

Water Release Outlet (back)

V. Procedures of Demolition, Cleaning and Reassembly

(Step 1) Disassemble the Injection Device

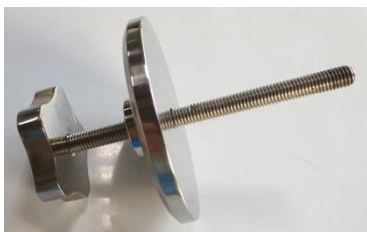
Loosen up the TAPPING SCREW circled on the photo. Lift up the INJECTION DEVICE to remove it.



Loosen the TAPPING SCREW with right hand and lift up the INJECTION DEVICE with left hand.

(Step 2) Disassemble the Screws for the Rotating Plate

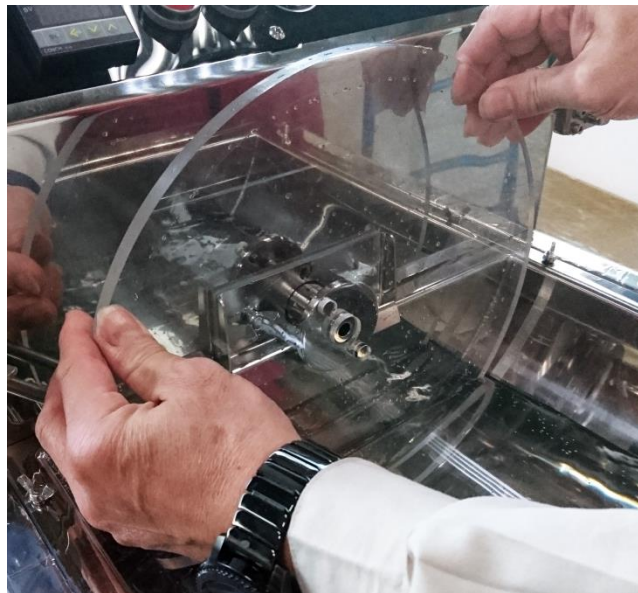
Loosen up and remove the TAPPING SCREW for the ROTATING PLATE circled on the photo.



Remove the TAPPING SCREW.

(Step 3) remove the Rotating Plate

After removing the screws, remove the ROTATING PLATE.



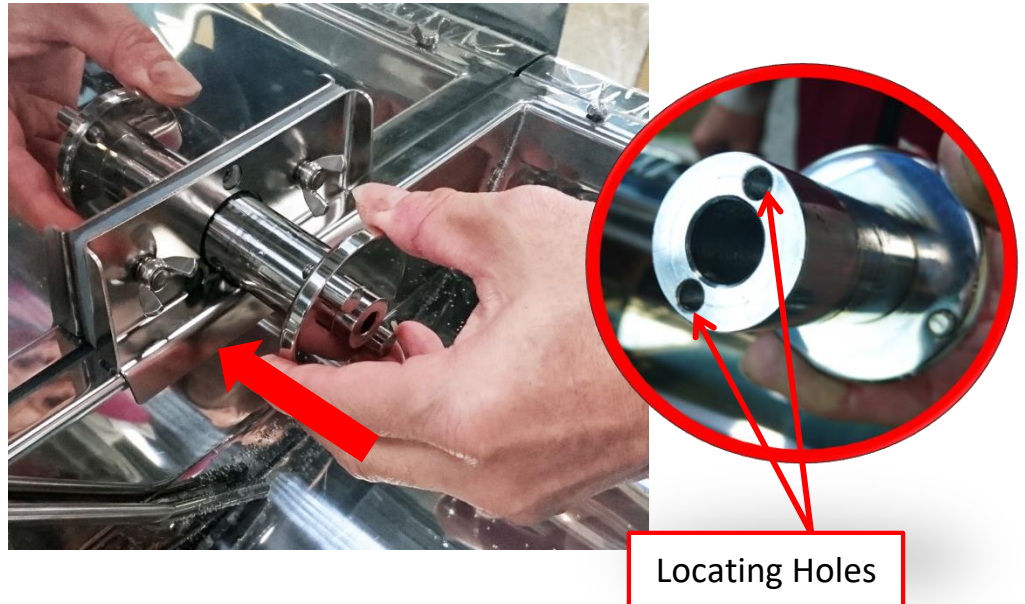
(Step 4) Disassemble the Axis

Pull out the axis in a parallel direction.



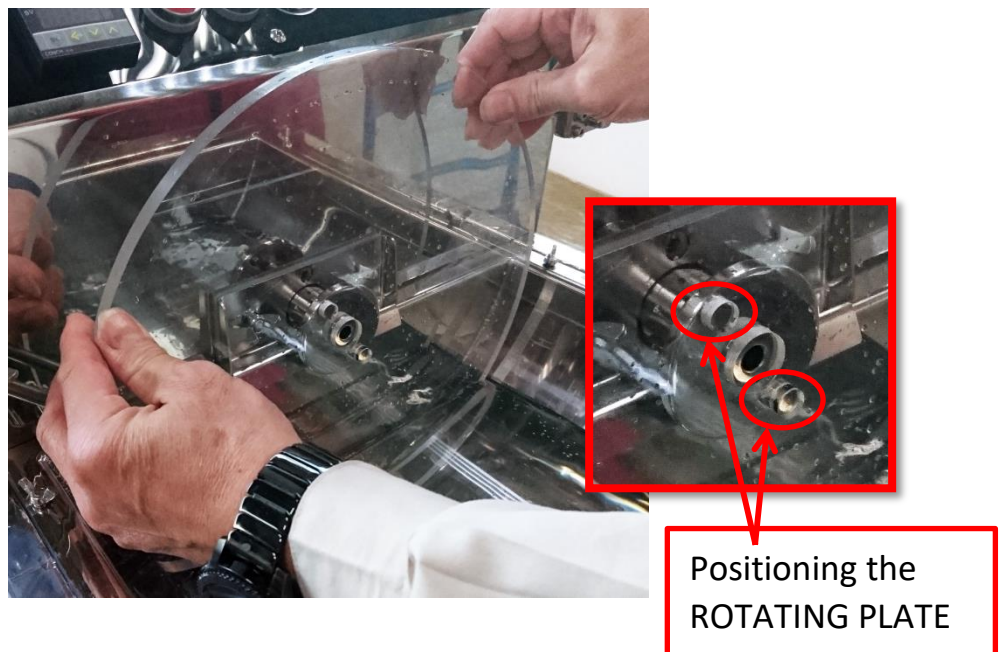
(Step 5) Reassemble the Axis for installing the Rotating Plate

Insert the AXIS by aiming at the axial hole, and then turn around the AXIS in order for the locating holes on the end sides of the AXIS locate at the right position. The pins have to be inserted into the locating holes to complete the assembly of the AXIS, for installing the ROTATING PLATE later.



(Step 6) Reassemble the Rotating Plate

Reassemble the ROTATING PLATE by aiming at the locating rod.



(Step 7) Reassemble the TAPPING SCREW SET

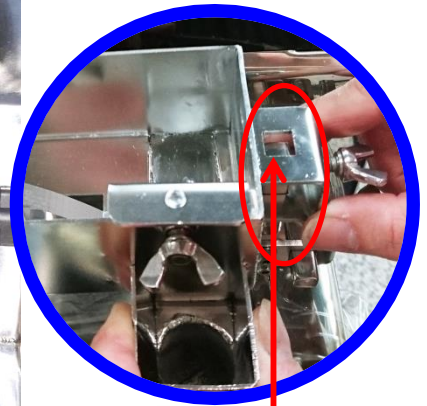
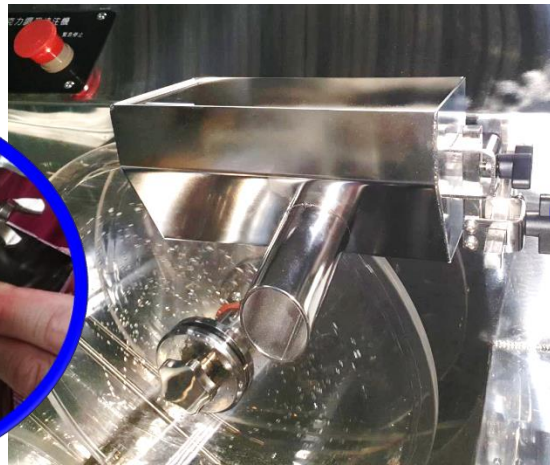
Screw up and tighten up the TAPPING SCREW and the FIXING PIECE (put the flat side of the FIXING PIECE facing on the ROTATING PLATE).



Reassemble the TAPPING SCREW.

(Step 8) Reassemble the Injection Device

Loosen up the TAPPING SCREWS circled on the photos and then **lift up** the INJECTION DEVICE to remove it.

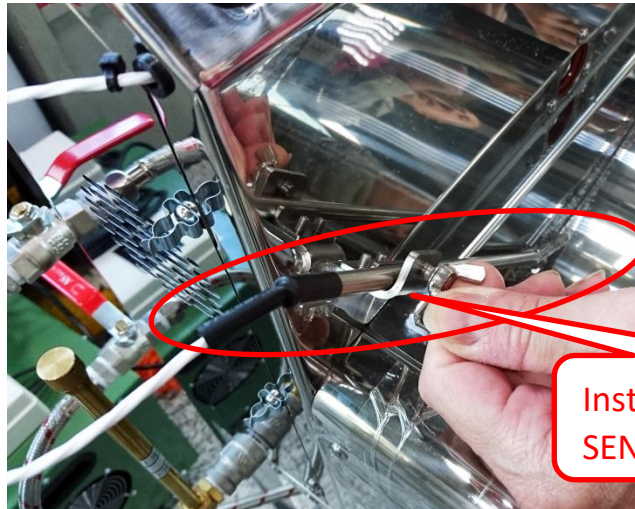


2. Adjust the height of the INJECTION DEVICE to keep it from touching the ROTATING PLATE so that it doesn't give impacts on the functioning of the ROTATING PLATE. Screw up the INJECTION DEVICE.

1. Insert the INJECTION DEVICE by aiming at the squared rod located on the side of the injection area.

(Step 9) Reassemble the Temperature Sensor

Install the TEMPERATURE SENSOR on the sensor support. Adjust the height of the TEMPERATURE SENSOR to keep it from touching directly the INGREDIENT-BUTTER SINK (locate it a bit higher than the bottom of the INGREDIENT-BUTTER SINK). After asserting the position, screw up the support and fix up the SENSOR position to complete the assembly.



Install the TEMPERATURE
SENSOR

Continue the Operation of the Tempering Machine

After reassembling all the parts, the machine can be served to temper another lot of ingredient-butter.



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