

**SPECIFICATIONS:**

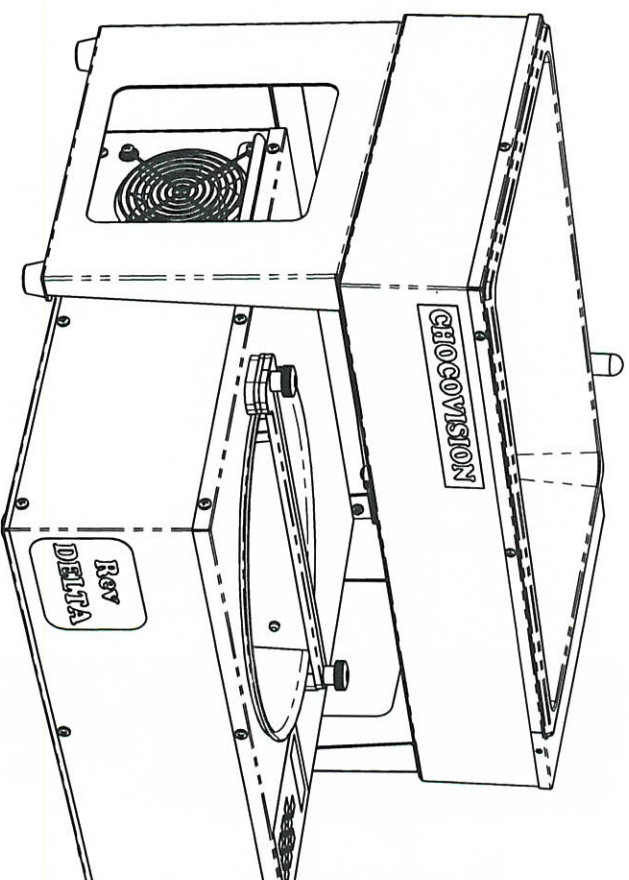
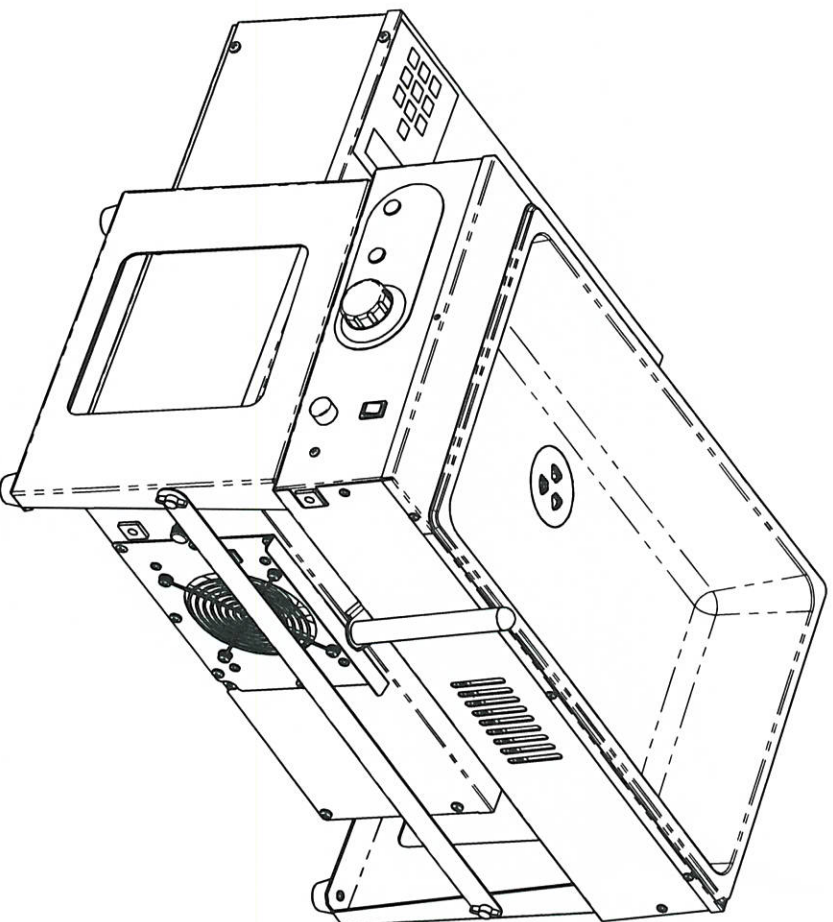
**ELECTRICAL:** 120V , 6 AMP

**TEMPERATURE RANGE:** 80 °F TO 130 °F

**PAN DIMENSIONS:** 19-1/2"x1-5/8"x3-7/8"

**MACHINE DIMENSIONS:** 23-5/8"x13-3/8"x15-1/4"

**CONSTRUCTION:** FOOD GRADE



# ChocoVision

## Drip Feed Melter

**ChocoVision Corp.**  
14 Catherine St., Poughkeepsie, NY 12601  
Phone: (800)324-6252 Fax: (845)473-8004  
**chocovision.com**

# CHOCOVISION

### 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
- 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 108°F-122°F. 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.

### Continual Tempering by Feeding Chocolate from Choco Melter into

#### Revolution Machine

- Have melted chocolate at 90°F in your Choco Melter.
- Temper chocolate as normal in a Revolution Series chocolate tempering machine.
- With Green "Ready" light is on, raise temperature to 90.2°F on your Revolution machine.
- When the pool of chocolate is half empty, add the melted, 90°F 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.

### Using the Unit as a Manual Chocolate Temperer

All couverture chocolate needs to be tempered in order to create and maintain proper glossy shine and hard, "snapping" texture. Chocolate must be tempered manage the crystallization of the cocoa butter in chocolate through temperature manipulation. One must create the proper temperature parameters for the chocolate in order to create stable crystals, and therefore, properly temper chocolate. The ideal room conditions for tempering (and storing) chocolate are 64°F -69°F and less than 50% room humidity.

- **Factory Temper:** set the thermostat dial to between 88°F-90°F. Allow the chocolate to melt (may take 8-10 hours for the full 50 lbs.) and then thoroughly for liquid tempered chocolate.

- **Seed Temper:**

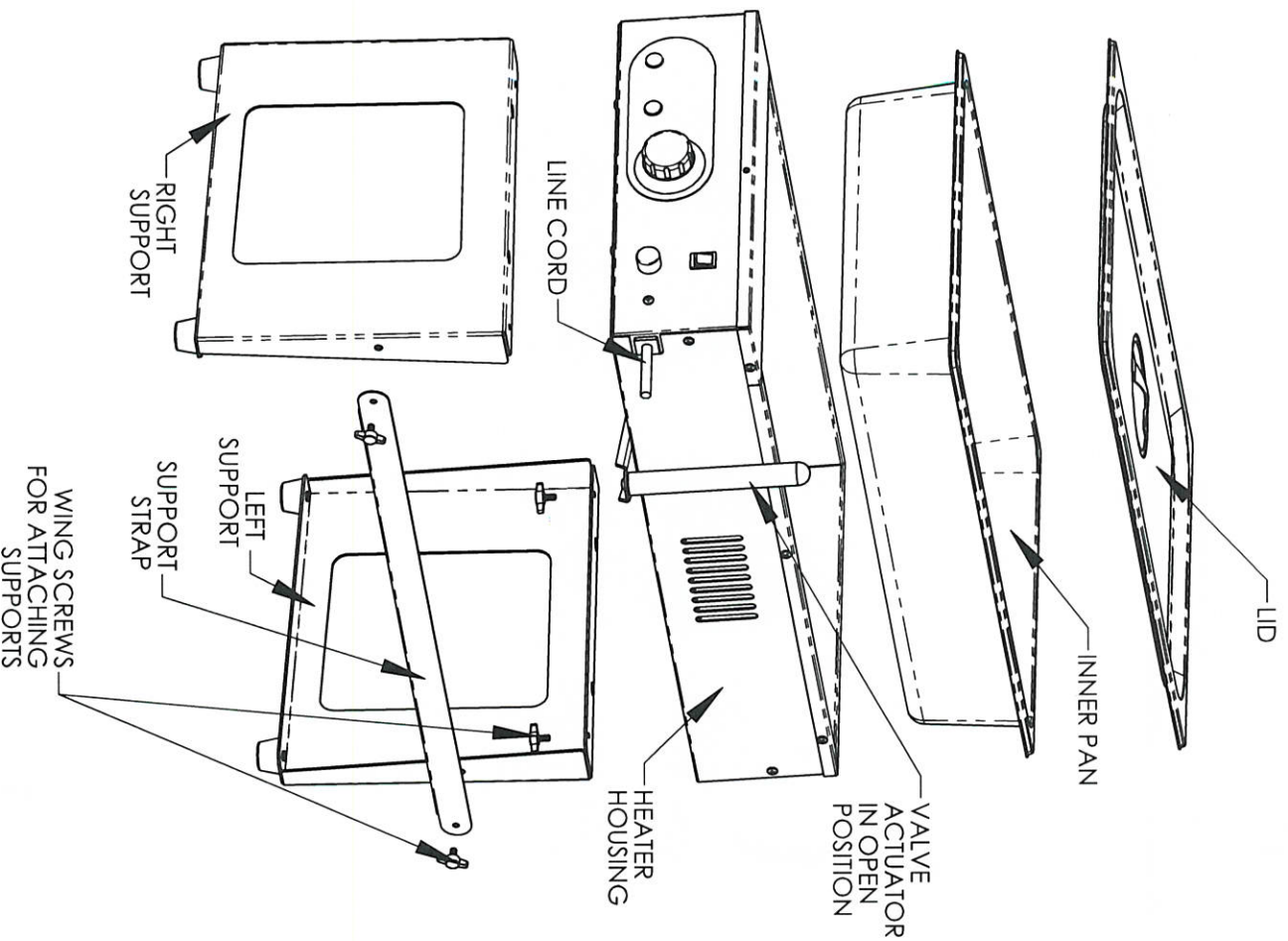
1. Place the desired amount of chocolate into the unit and set the thermostat dial to between 104°F-118°F. Wait for all chocolate to melt and stir frequently. This may take a few hours.



2. Lower the temperature to 89°F for dark chocolate and 87°F for and white chocolate.







### **Testing for Proper Temper**

- Dip a knife or spatula into the chocolate and let set and/or let a few d fall onto a piece of parchment paper. If five minutes pass without solidification, more tempering is required. Tempered chocolate should solid with a shiny gloss, a firm snap, and not leave a mark on the paper (knife) when removed.
- If the chocolate is tempered, keep the temperature set between 89°F depending upon room conditions.
- Stir regularly.
- Maintain ideal room conditions (see above).
- If over time, the chocolate begins to thicken and come out of temper, increase the temperature 1-2°F and stir.

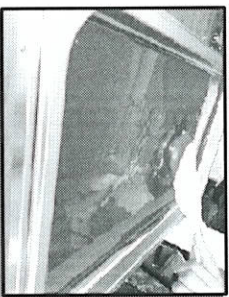
### **When Finished/Cleaning and Maintenance**

- Turn machine off and thermostat dial all the way to the left.
- Clean the surface with a moist towel.
- Do not use corrosive detergent.
- Do not rinse directly for fear of damaging electrical components.

### **Warranty**

One year parts and labor.

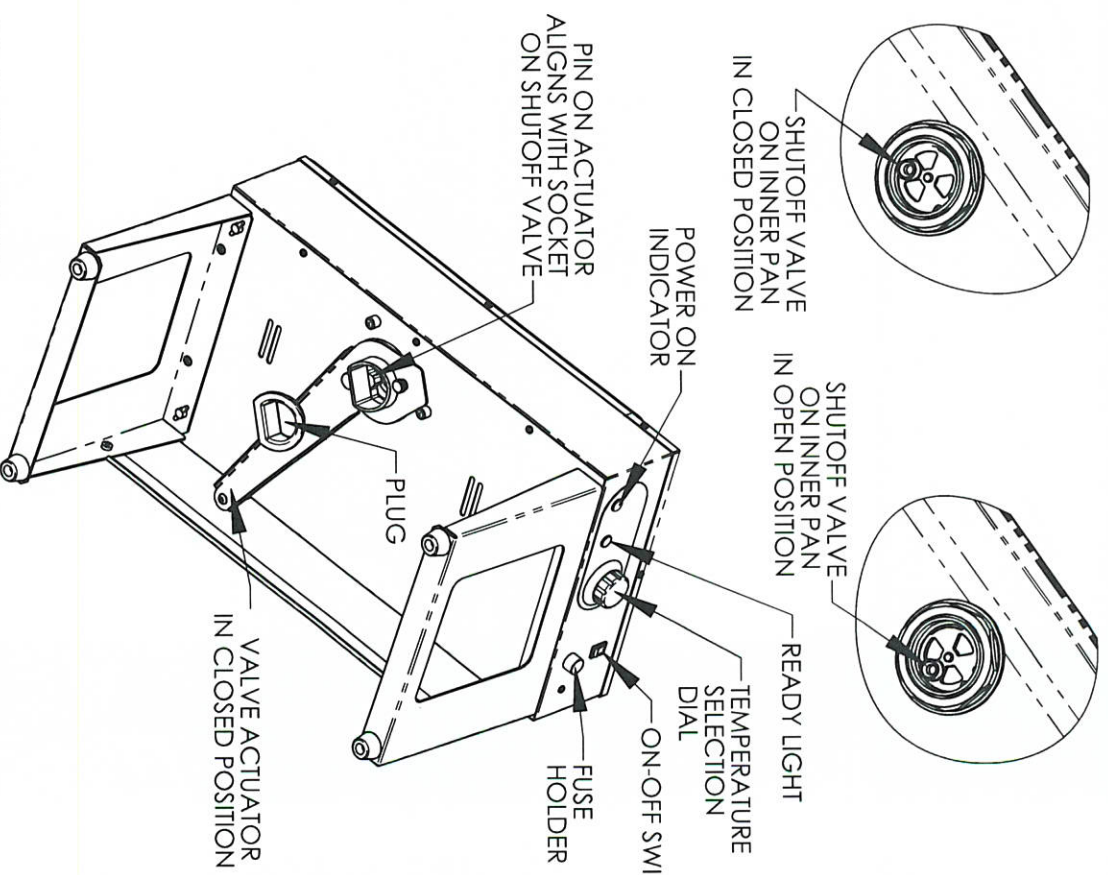
1. Add 10-15% more solid chocolate (Callets, chips or blocks) as "seed chocolate." This seed chocolate is already tempered (any chocolate you buy already will be) and, once added to the melted mass, helps act as a stabilizer in order to create more crystals.



2. Stir the seed chocolate into the pool to spread the crystals. If seed melts in right away, add more and continue stirring.



3. Continue to stir until chocolate becomes slightly thickened.



#### SET UP AND OPERATION

- 1) ATTACH THE RIGHT AND LEFT SUPPORTS TO THE HEATER HOUSING USING THE FOUR WING SCREWS PROVIDED.
- 2) ATTACH THE SUPPORT STRAP TO THE SUPPORTS USING TWO WING SCREWS.
- 3) REMOVE THE PLUG AND SET ASIDE FOR REUSE.
- 4) POSITION THE MELTER AROUND THE TEMPERING MACHINE SO THAT THE DISPENSING VALVE IS OVER THE BACK SIDE OF THE BAFFLE.
- 5) MOVE THE VALVE ACTUATOR TO THE CLOSED POSITION.
- 6) WITH THE VALVE ON THE INNER PAN IN THE CLOSED POSITION PLACE THE PAN ONTO THE HEATER HOUSING.
- 7) MOVE THE VALVE ACTUATOR TO OPEN, THEN BACK TO CLOSED, TO MAKE SURE THE VALVE IS ENGAGED.
- 8) CLOSE THE VALVE AND REINSTALL THE PLUG BEFORE REMOVING THE INNER PAN.