

OWNER'S MANUAL



Rev 2C

CHOCOLATE TEMPERING SYSTEM

CHOCOVISION



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CHOCOVISION CORP. REV 2C

Chocolate Tempering Machine
FOR PROFESSIONAL/LABORATORY/COMMERCIAL USE

Congratulations on your purchase of the Rev 2C Chocolate Tempering Machine by ChocoVision

The Revolution line from ChocoVision has become a trusted name among professional and home chocolatiers, pastry chefs, bakeries, restaurants, hotels, and specialty shops around the world. Designed to simplify what was once a complex and delicate process, the Revolution series allows anyone to achieve perfectly tempered chocolate with precision and consistency.

By integrating advanced temperature sensors with sophisticated computer-controlled electronics, the Rev 2C offers unparalleled accuracy, efficiency, and reliability. Whether you are crafting artisanal confections or producing chocolate in volume, your machine provides the precision and performance demanded by both professionals and enthusiasts.

We take pride in delivering products that combine innovation, durability, and ease of use. Your Rev 2C has been carefully engineered to provide years of dependable service and exceptional results. Thank you for choosing ChocoVision—where technology meets tradition in the art of tempering chocolate.

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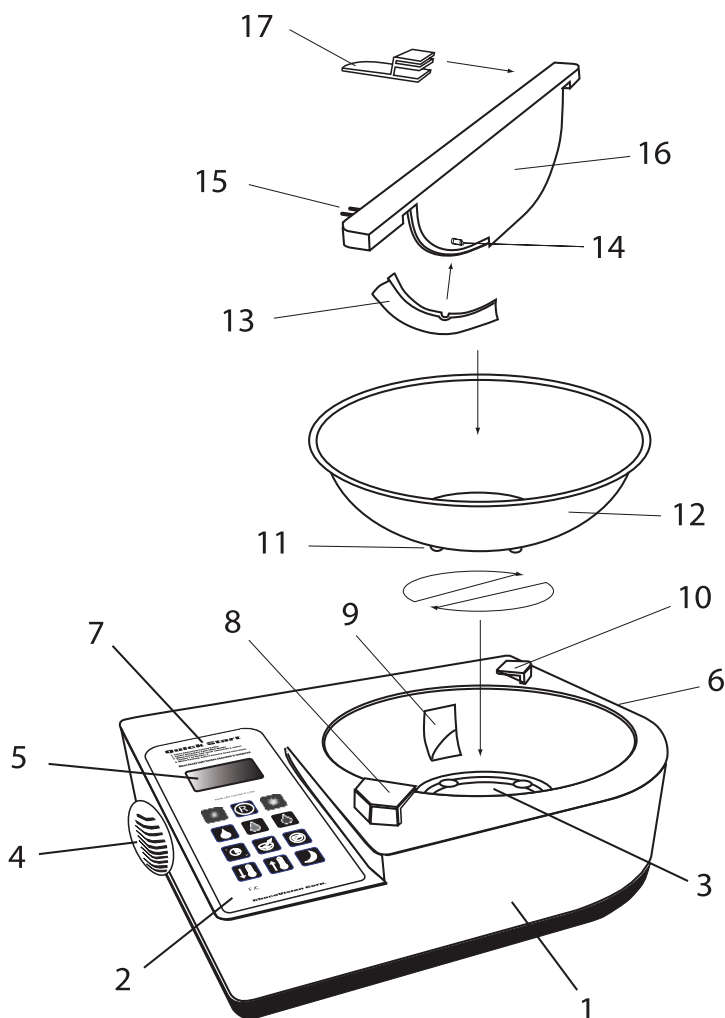
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PLEASE READ AND UNDERSTAND THE FOLLOWING SAFETY MEASURES BEFORE USING YOUR MACHINE

- For your personal safety, always plug the machine into a properly grounded electrical outlet.
- Do not cut or remove the third (ground) prong from the power plug, and do not use a grounding adapter.
- Never immerse the machine, cord, or plug in water. (Refer to the Cleaning Instructions on page 11.)
- Position the machine away from sinks or water sources, and prevent water from splashing onto or near the unit. Keep all fan vents dry and unobstructed.
- Do not use extension cords to power the machine.
- Keep all packing materials, plastic bags, and small parts out of reach of children to avoid suffocation hazards.
- Ensure that the intake and exhaust fans are clear of obstructions and that no loose items block airflow.
- Unplug the machine when not in use.
- Always unplug the unit before cleaning. Do not use spray solvents or cleaning fluids near the machine.
- To avoid electrical shock, never open the machine or tamper with the internal components.
- Never allow melted chocolate to harden in the bowl while the baffle is in place. Starting the machine in this condition may cause internal damage or create an electrical hazard.

YOUR MACHINE

Your Rev 2C Chocolate Tempering Machine is engineered for precision, ease of use, and reliability. Each component has been carefully designed to deliver consistent results while maintaining simplicity in operation and cleaning. Familiarize yourself with the key parts before your first use.



1. **Case** – Durable base housing the machine's electronic and temperature control systems.
2. **Keypad** – User interface for adjusting temperature, and operating modes.
3. **Bowl Lock** – Secures the removable bowl in place during operation.
4. **Exhaust Air Vent** – Releases warm air from the machine.
5. **LED Display** – Shows temperature readings and operational status.
6. **Intake Air Vent** – Draws in ambient air to regulate the machine's temperature.
7. **Quick Start Instructions** – A brief, convenient reference printed on the machine, summarizing the basic steps for operation.
8. **Baffle Connector** – Connects and secures the baffle assembly to the main unit.
9. **Heat Duct** – Directs warm air evenly onto the bowl.
10. **Baffle Lock** – Holds the baffle securely in position during use.
11. **Bowl Lock Pins** – Align and stabilize the bowl when mounted on the machine.
12. **Bowl** – Removable stainless-steel vessel for melting and tempering chocolate.
13. **Scraper** – Ensures consistent mixing and movement of chocolate during operation.
14. **Probe** – Monitors chocolate temperature to maintain precise conditions.
15. **Baffle Connector Pins** – Provide the electrical connection between the baffle and machine.
16. **Baffle** – Controls the flow of chocolate and houses the temperature probe and scraper.
17. **Baffle Clip** – Secures to the baffle and prevents chocolate from escaping during the melt cycle.

ASSEMBLY

Before You Begin:

Wash all components that may come in contact with chocolate using a soft sponge or cloth and mild dish soap. Rinse and dry thoroughly.

1. Install the Bowl

- Place the bowl into the machine and rotate it gently until it drops and locks into place.

2. Attach the Scraper

- Connect the scraper to the baffle (see Fig. 1).
- When installed correctly, the scraper's curved edge should face toward the front of the machine.
- Tip: To prevent wear and ensure smooth performance, it's recommended to "prime" your bowl and scraper before the first few uses. Rub a small piece of unmelted chocolate along the inside of the bowl to create a thin coating. This helps reduce friction during startup.

3. Fit the Baffle

- Insert the baffle into the bowl and rotate it clockwise until the connector pin clicks into the baffle lock (see Fig. 2).

4. Add the Baffle Clip

- Slide the baffle clip onto the baffle (see Fig. 1).
This prevents solid chocolate from climbing up and out of the bowl while the machine rotates.

The Controls

Your Rev 2C features an intuitive digital interface. Familiarizing yourself with each control will ensure optimal performance and results.

LED Display

Displays current temperature, mode, and function status.

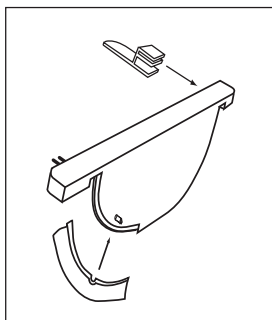


Fig. 1

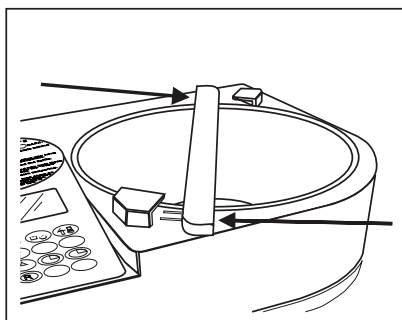


Fig. 2

RESET – Stops all functions and returns to the startup screen

HEATER INDICATOR – Illuminates when the internal heating element is active.

TEMPER 1 – Transitions chocolate from the melt point directly to the final temper point. This mode provides a standard tempering cycle ideal for most batches.

TEMPER 2 – Provides an extended tempering cycle for higher precision. The chocolate cools from the melt point to approximately 3.5°F (about 2°C) below the final temper point, then gently reheats to reach the exact tempering temperature. This two-step cycle enhances crystal structure and stability.

F / C – Switches the display from Fahrenheit (°F) to Celsius (°C) readout by pressing the Arrow Down button. Make selection before selecting chocolate type.



READY MODE INDICATOR – Illuminates when the chocolate is fully tempered and ready for use.

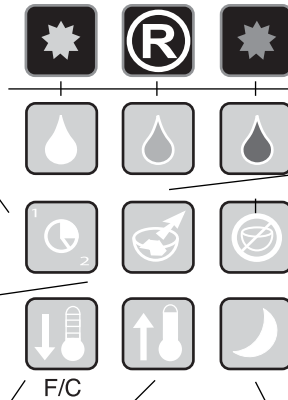
CHOCOLATE TYPE / MELT – Selects the chocolate type (White, Milk, or Dark) and initiates the melting process.

SEED OUT – Beeps and lights-up moments before the tempering process is complete. Press this button and remove any remaining seed chocolate.

PAUSE – Stops bowl rotation for 90 seconds. When paused, the display switches from temperature to a timed countdown.

OVERNIGHT – Keeps chocolate in a melted state between 85-112°F (29.5-44.5°C) for extended periods. When active, the heater cycles on and off and the bowl rotation cycles intermittently to prevent thickening. Chocolate must go through temper cycle again before use.

+ / - HEAT – Raises or lowers the target temperatures in one-degree increments in the melt mode, and .1-degree increments in the temper mode. The adjusted temperature is shown while the button is held down (during the adjustment), and once released, reverts to actual temperature reading.



USING YOUR MACHINE

Follow these steps to achieve perfect tempering every time:

- **Assemble and plug in the machine**

- Load solid chocolate pieces into the bowl, behind the baffle. You can load up to 1.5 lbs. (0.7 kg) of chocolate per batch.

- **Select your chocolate type**

- Press the corresponding button:
 - White Chocolate  - Milk Chocolate  - Dark Chocolate
- Once the chocolate button is released, the machine will begin melting. Chocolate will pool in front of the scraper near the probe. Depending on room conditions and the chocolate itself, the melting process typically takes 10–20 minutes for 1.5 lbs.

Note: If your chocolate requires a melt temperature above 108°F, press and hold  (UP ARROW). To check the default melt setting, press  (CHOCOLATE TYPE) during operation.

- **Once melted**

- The display will begin to flash. Press the  (TEMPER 1) button to start the automatic tempering cycle. For the longer cycle, press  twice (TEMPER 2).

- **Add seed chocolate**

- Place approximately 4 oz of the same solid, tempered chocolate (see seed chocolate on page 9 under Tips and Helpful Hints) behind the baffle for each batch.

- **Finish the cycle**

- When the displays flashes and the SEED OUT BUTTON () illuminates, press the SEED OUT BUTTON To remove remaining seed chocolate. This will happen when the chocolate reaches 90°F.

- **Ready to use**

- When the final tempering phase completes, the machine will beep three times, and the READY INDICATOR LIGHT will illuminate. Your chocolate is now tempered and ready for moulding, dipping, or production use.

- **Tempering Large Quantities**

- You can replenish the pool of chocolate by adding pre-melted chocolate pieces behind the baffle while in TEMPER MODE. Ensure the pre-melted chocolate does not exceed 91°F.

- **Work Area Conditions**

- For optimal results, the ambient temperature should be between 68–72°F (20–22°C) with humidity below 50%. Avoid working in refrigerated or damp environments, as condensation may form on chocolate and utensils. Always ensure all tools, bowls, and moulds are completely dry before use. Condensation can cause chocolate to seize or lose its temper.

- **Product Size and Cooling**

- When producing thick products such as moulded pieces, thoroughly mix the tempered chocolate before pouring. For best results, use a fan to circulate cool air around the moulds during the cooling process to promote even crystallization.

- **Adjusting Temperature and Viscosity**

- You can fine-tune the viscosity of tempered chocolate while in READY MODE by adjusting the temperature setting:
- Increase heat to thin the chocolate.
- Decrease heat to thicken the chocolate.
- Press and hold the + HEAT or – HEAT buttons to adjust temperature in 0.1°F increments.
- The LED display will show your adjusted temperature. Once released, the system will revert to the automatic control setting.

- **Seed Chocolate**

- Seed chocolate is pre-tempered chocolate containing the ideal crystal structure.
- When added to untempered, melted chocolate, it introduces the stable crystals necessary for perfect tempering. To maintain the proper structure, always add seed chocolate (the same chocolate you are using in your batch) at the start of the tempering phase.

BEFORE YOU CALL FOR SERVICE

Before contacting technical support, review the following troubleshooting tips:

- **Machine Won't Start/EEE**

- Ensure that the baffle connector pins are fully engaged and clean. Remove any chocolate residue that might prevent a proper electrical connection. An EEE error code across the screen indicates that the unit cannot sense the baffle is connected.

- **Scraper is Damaged**

- Confirm that your bowl has been properly “primed” as described in the Assembly section (page 6).

- **Melted Chocolate Doesn't Pool in Front of the Baffle**

- Verify that the scraper is correctly installed — it should curve forward (toward the front of the machine) when properly attached to the baffle.

- **Chocolate Thickens or Becomes Grainy**

- This may result from excess moisture (high humidity or dipping wet items), or from leaving the chocolate in TEMPER MODE too long. Additionally, if seed chocolate was not removed on time, the batch may over-crystallize.

- **Chocolate Climbs Out of the Bowl**

- Confirm that the baffle clip is correctly attached to prevent overflow.

Your Rev 2C includes a specialized cleaning brush for reaching areas where chocolate tends to collect and harden — such as behind the lip of the stainless-steel bowl, within crevices on the baffle, and around the baffle clip.

- Use the provided cleaning brush for tight areas (see Figures 1–3).
- Clean behind the lip of the bowl (Fig. 1), the inside edge of the baffle (Fig. 2), and around the baffle clip (Fig. 3).
- Wipe the outer case with a soft cloth or sponge and mild soap.
- Never use steel wool, scouring pads, or abrasive cleaners — these may damage the machine's surface or components.
- Do not wash the baffle in hot water. High heat can damage temperature sensors and electrical contacts. Do not submerge or soak the baffle.
- Ensure all parts are completely dry before reassembling or operating the unit.

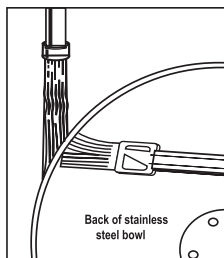


FIG. 1

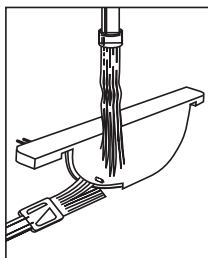


FIG. 2

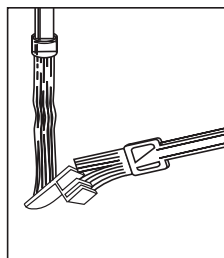


FIG. 3

QUICK START

Follow these simplified steps for efficient operation:

- Assemble your machine and plug it in.
- Load chocolate into the bowl, ensuring the baffle and scraper are correctly installed.
- Select the chocolate type (White, Milk, or Dark) using the CHOCOLATE TYPE / MELT button.
- Allow chocolate to melt until the display flashes.
- Add seed chocolate (approximately 4 oz / 112 g) behind the baffle.
- Press TEMPER 1 (standard) or TEMPER 2 (extended cycle) to begin the tempering process.
- When the READY light flashes, press SEED OUT to remove remaining seed chocolate.
- When the machine beeps and the READY INDICATOR illuminates, your chocolate is tempered and ready for use.