

CHOCOTEC

CT60

INSTRUCTIONS

CHOCOTEC MANUFACTURING INC.

12547 - 129 Street EDMONTON, AB, CANADA T5L 1H7
PHONE (780) 447-4499 FAX (780) 447-2499

PLEASE NOTE: YOUR OMRON CONTROLLER HAS BEEN PRESET AT THE FACTORY. ANY TAMPERING WITH THE SETTINGS WILL VOID YOUR WARRANTY.

THE OMRON DIGITAL THERMOSTAT FOR YOUR CHOCOTEC CT60 CHOCOLATE TEMPERING MACHINE IS ILLUSTRATED ON THE FOLLOWING PAGES. THIS IS A STATE OF THE ART TEMPERATURE CONTROLLER WHICH HAS LEARNING CAPABILITIES. THESE CAPABILITIES HAVE BEEN USED IN PRESETTING YOUR MACHINE TO ITS OPTIMUM SETTINGS BEFORE SHIPMENT.

TO MELT CHOCOLATE WITH YOUR CHOCOTEC CT60

STEP #1

- Plug your machine into an outlet with a minimum 15 amp. rating.
- Fill the tank with chocolate using broken slabs, chocolate chips, chunks or calets. When melted there should still be enough room in the tank to allow you to add 20-25% more chocolate (chips or blocks) for tempering.
- Turn the power-switch button to "ON."

SET YOUR OMRON DIGITAL THERMOSTAT TO 45°C/113°F IN THE AUTOMATIC MODE. [USE THE UP/DOWN KEYS TO SET THE NO. 2 (GREEN DISPLAY) TO THE DESIRED MELTED CHOCOLATE TEMPERATURE SETTING.]

- Cover the tank with the cover provided
- Your CHOCOTEC CT60 will melt the chocolate slowly [about 8 hours] – It is not advisable to try and melt it quickly, because this may cause undesirable browning around the edges. Once the desired temperature has been reached the digital controller will hold your chocolate at the desired temperature till you arrive.

*****IT IS SUGGESTED TO LET YOUR CHOCOLATE MELT OVERNIGHT. IT WILL BE READY FOR TEMPERING FIRST THING IN THE MORNING*****

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TO TEMPER WITH YOUR CHOCOTEC CT60

STEP #2

- **Remove the cover from the tank. Verify that all the chocolate has melted before switching on the motor. Any solid chocolate between the wheel and the machine wall should be cut loose before switching on the agitator.**
- **WITH YOUR OMRON THERMOSTAT STILL IN THE AUTOMATIC MODE, LOWER THE SET POINT (GREEN DISPLAY) USING THE UP/DOWN KEYS TO 30 DEGREES CELSIUS [86°F].**

STEP #3

- **LET YOUR MACHINE SIT FOR ABOUT ONE MINUTE. YOUR OMRON TEMPERATURE CONTROLLER WILL START TO CYCLE ONCE AGAIN TO START THE COOLING PROCESS. TURN ON YOUR AGITATOR NOW.**
- **To speed up the cooling process and to ensure proper tempering, add small amounts of chocolate in the form of shavings, chips, chunks or calets until about 20% of the weight of melted chocolate has been added. This should allow you to achieve rapid and good recrystallization.**

STEP #4

- **ONCE YOUR CHOCOLATE HAS BEEN COOLED TO THE DESIRED TEMPERATURE, YOU CAN BEGIN TO WORK WITH IT.**

Dark couverture **Manufacturer's suggested temperature or 31'-32'C [88-90°F]**
Milk couverture **Manufacturer's suggested temperature or 29'-31'C [84-88°F]**
White couverture **Manufacturer's suggested temperature or 27'-29'C [80-84°F]**

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IS YOUR CHOCOLATE TEMPERED?

- **Take a small amount of the chocolate from your tank and let it run on a knife or onto waxed paper – in a few minutes – Has it hardened? Does it appear shiny and appealing? It is tempered and ready to use.**
- **When you have finished for the day, stop the agitator and scrape your wheel and trough clean. Refill the tank of your CHOCOTEC CT60 by adding small chocolate pieces, chunks or calets.**
 - **Reset your OMRON THERMOSTAT to 45°C [113°F]. It is already in the automatic mode. Put the cover back on the machine before leaving for the evening. You are ready to repeat the process in the morning.**

KEEPING YOUR CHOCOTEC CT60 IN GOOD RUNNING ORDER

- **To clean your machine completely, first remove the depositor.**
- **Next, remove the flange wing-screws holding the wheel in place, and remove the wheel.**
- **WASH THE MACHINE WITH WARM [NOT HOT] WATER.**
- **Reassemble.**
- **REGULAR CLEANING WILL ENSURE THAT YOUR MACHINE LASTS A LONG TIME.**

IMPORTANT: NEVER START THE AGITATOR BEFORE YOU ARE CERTAIN THAT THE CHOCOLATE HAS THOROUGHLY MELTED! YOU COULD DAMAGE YOUR MACHINE OR BREAK THE PLASTIC WHEEL.

TROUBLESHOOTING

- **If machine does not start, check to make sure emergency stop is released.**

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PACKING SLIP - CHOCOTEC 60

Your Chocotec 60 Tempering Machine comes in **one wooden crate** which should include the following:

1. Stainless Steel Stand with casters
2. Vibrating table & motor assembly
3. Lid
4. Tempering video
5. Your Chocotec CT60 Instructions & warranty card
6. CT60 melting/tempering unit - includes plastic wheel & depositor attachment

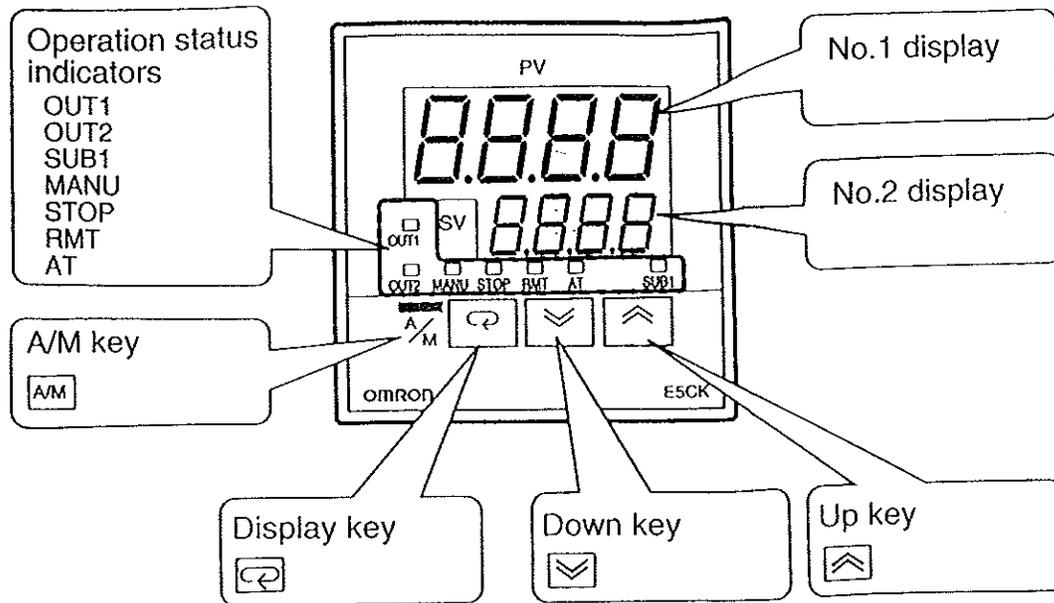
Upon Opening the Crate, please make sure all these items are present. Contact your distributor if there are any deficiencies.

ASSEMBLING YOUR CT60

Your CT60 comes pre-assembled. Under normal circumstances, chocolate drained from the machine will be saved for re-use. Even if that is not the case, it is not recommended that the plastic drain be connected to any permanent waste system. If connected in this way, it must be installed to comply with the applicable Federal, state (provincial), or local plumbing codes that have jurisdiction.

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YOUR OMRON CONTROLLER

THE DISPLAY IS SET OUT AS FOLLOWS:

- | | |
|-------------------------------------|--|
| OPERATION STATUS INDICATORS: | THESE INDICATORS TELL YOU WHAT YOUR MACHINE IS DOING. THEY ARE STATUS INDICATORS ONLY. |
| A/M KEY: | SWITCHES BETWEEN AUTOMATIC & MANUAL OPERATION. IF SWITCHED TO MANUAL ALL PRESET SET POINTS WILL BE OVERRIDDEN. |
| DISPLAY KEY: | SELECTS DESIRED PARAMETERS. |
| DOWN KEY: | DEPRESSING THIS KEY LOWERS TEMPERATURE SET POINT. |
| UP KEY: | DEPRESSING THIS KEY RAISES TEMPERATURE SET POINT. |
| NO. 1 DISPLAY (RED): | DISPLAYS THE ACTUAL TEMPERATURE RECORDED AT THE PROBE. |
| NO. 2 DISPLAY (GREEN): | DISPLAYS THE SET POINT [IN THE AUTOMATIC MODE THIS DISPLAY SHOWS THE TEMPERATURE YOU HAVE SELECTED USING THE UP/DOWN KEY]. |

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LIMITED WARRANTY

CHOCOTEC MANUFACTURING warrants that this melter/tempering machine is free of manufacturing defects in workmanship and materials. CHOCOTEC MANUFACTURING will replace or repair defective parts during the warranty period. This warranty period begins on the original date of purchase from CHOCOTEC MANUFACTURING or one of its distributors. The duration of coverage is twelve (12) months.

CONDITIONS:

This warranty is subject to, and is valid only in accordance with the conditions set forth below:

- 1. This warranty applies to the United States and Canada only.**
- 2. This warranty is extended to the original purchaser only. Warranty remains in effect only if the product remains in the possession of the original purchaser.**
- 3. This warranty does not cover damage or equipment failure caused by or resulting from accident, misuse, abuse, wiring not in compliance with electrical codes, low voltage, lightning, nonauthorized modification, or failure to provide reasonable and necessary care as outlined in the Owner's Manual.**
- 4. Labour coverage is provided only if the work is done by an authorized CHOCOTEC dealer or the CHOCOTEC MANUFACTURING factory.**
- 5. This warranty will not be extended to any product whose serial number has been removed, altered, or defaced.**
- 6. Parts replaced or repaired under the terms of this warranty will be warranted for the remainder of the original warranty period only.**
- 7. This limited warranty applies only to the repair or replacement of parts that are defective in material or workmanship and does not include normal wear.**
- 8. This warranty does not cover service calls made to instruct owners on how to operate this equipment.**

This warranty protection can be obtained by contacting the authorized dealer from whom you purchased this product, or by called CHOCOTEC MANUFACTURING at 1-800-563-4315.

THE FOREGOING WARRANTIES ARE IN LIEU OF AND EXCLUDE ALL OTHER WARRANTIES NOT EXPRESSLY SET FORTH HEREIN, WHETHER EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. IN NO EVENT SHALL CHOCOTEC MANUFACTURING BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, INDIRECT, SECONDARY, OR SPECIAL DAMAGE OF ANY KIND ARISING FROM THE USE OF OR INABILITY TO USE THIS PRODUCT. (Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.)

******Please fill out the Warranty Card and return it to CHOCOTEC MANUFACTURING at the above address within seven (7) days of purchase.******

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WARRANTY CARD

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COMPANY

ADDRESS

PHONE

FAX

DATE OF PURCHASE

MODEL #

SERIAL #

PURCHASED FROM
