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1.0 WARNINGS FOR THE SECURITY

Before using the MiniMeltinchoc the customer must read with attention the instructions for the use and above all the parts put in evidence with the symbols.



Informations for reading



Be careful!

The equipment introduces mainly two types of risks:

- thermal risk, which has to do with the action heating, necessary in order to make fluid the chocolate
- electrical risk which has to do with the use of the current electrical to 230V/50-60 Hz in order to obtain the thermal effect and for the thermostatic control.

PRECAUTIONS FOR THE THERMAL RISK

During the operation the inner parts of the plastic bathtub and the steel bathtub, can catch up dangerous temperatures.



Do not turn on the unit without the aluminum basin with chocolate.
Remove the basin preferably only after the equipment becomes cool, otherwise use oven gloves and place the tank where the sides and bottom can not be accidentally touched with the hands or arms.

PRECAUTIONS FOR THE ELECTRICAL RISK



Verify daily that:

- the connection cable electrical worker is in good state and doesn't present damages of the insulator
- the external covering insulator doesn't present damages of mechanical or thermal

For interventions of repair or substitution of parts you have to call an electrician professional or the servicing of MARTELLATO Srl.

2.0 DESCRIPTION OF THE PRODUCT



mod. MC09G



mod. MC09R



mod. MC09L



mod. MC09V

Our item MINIMELTINCHOC is an electrical device whose function is to melt solid chocolate and keep it at melted or liquid form , for use in pastry , ice cream, bakery and non-professional environments . It is available in a single analog version with a thermostat to adjust the temperature .

The analog version allows a static setting of the temperature to be reached , so the timing of melting depends on the amount of chocolate placed in the basin.

mod.	capability	Power Electrical [W]
MC09G	1,8	90
MC09R	1,8	90
MC09L	1,8	90
MC09V	1,8	90

3.0 STRUCTURE AND OPERATING RULES

The item consists essentially of a molded body made of plastic, in which the anodized aluminum basin is inserted. The bottom of the shell is heated by an electric resistance, and the heat is transferred to the metal. The heater current is regulated through an analog regulator circuit.

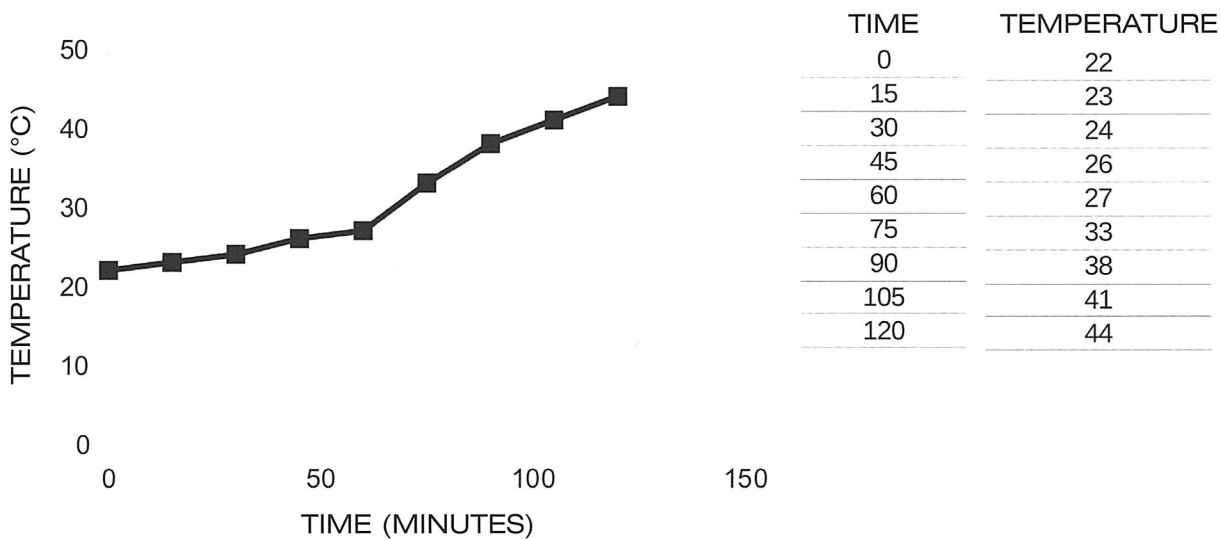
The temperature required for the chocolate is set with the dial knob of a potentiometer which gives the set point to the analog controller.

The effective temperature of the product goes verified with an appropriate thermometer for use alimentary (not in equipment standard with the equipment)

4.0 TECHNICAL CHARACTERISTICS

Analog MiniMeltinchoc	MC09G	MC09R	MC09L	MC09V
Dimensions	26x26x h16	26x26x h16	26x26x h16	26x26x h16
Capability	1,8	1,8	1,8	1,8
Nominal tension	230	230	230	230
Power	90	90	90	90
Nominal current	0,40	0,40	0,40	0,40
Current nominal freq.	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Class item	Class I	Class I	Class I	Class I
protection grade	IP52	IP52	IP52	IP52
Weight	1,5	1,5	1,5	1,5
Bathtub material	Anodized Aluminium	Anodized Aluminium	Anodized Aluminium	Anodized Aluminium

INDICATIVE REPORT TIME MELTING/TEMPERATURE



MC09 Values find with 1Kg of chocolate

The chocolate takes about 2 or 3 hours to melt

5.0 EMPLOYMENT FIELD

The equipment is exclusively marketed to melt and maintain chocolate at a fluid state. It has been studied both for professional and home users.

LIMITS OF EMPLOYMENTS

Feeding electrical	230V / 50-60 Hz
Ambient Temperature in exercise	0 – 40°C
Ambient Temperature out exercise	from -5°C to 40 °C
Relative humidity	75% max
Characteristic personal assigned	generic

6.0 PACKAGING STORING AND TRANSPORT

the equipment will be supplied with packaging consisting of:

- Box of carton
- Instructions for the use
- Declaration of conformity CE

Conditions of storing:

In its full packaging , the MiniMeltinchoc can be stored in:

- dry place
- temperatures comprised between -5° and 40 °C.

7.0 DIVESTITURE/DISMANTLING



the product contains the following categories of main materials:

- plastics
- aluminum
- members electrical workers



their disposal must happen in the full respect of the regulations environmental in vigor.

As indicated in the Declaration CE of Conformity, the MiniMeltinchoc is in compliance with the European directive RohS 2002/95/CE.

The MiniMeltinchoc re-enters between the products of encloses IA and IB of European directive WEE 2002/95/CE, and therefore marked with the symbol:



It must be disposal to the specific dispositions with respect to the classes big and small household-electric.

Assume therefore all the informations of the case c/o the competent authorities

8.0 WAY OF EMPLOYMENT

- 1 • Insert the plug into the single-phase 230 V wall socket
 - 2 • Press the power switch and check that the indicator voltage lamp is on (if that is not the case, check that the heating of the basin starts anyway then, replace the defective indicator lamp by asking a professional electrician).
 - 3 • Set the temperature chocolate I supposed to reach or maintain.
- The real temperature of the product should be checked by using a special food thermometer (not supplied with the standard equipment).

PLEASE NOTE:

Do not use MELTINCHOC without chocolate in the basin.

We suggest to mix quite often in order to maintain the mass at a uniform temperature.

9.0 CLEANING



Before cleaning the item, please follow these steps:

- turn off the device by pushing the main switch,
- disconnect the plug,
- make sure that no parts are still hot, or let them cool down.

Use hot water and detergent for dishes and tableware to wash the aluminum basin .

Plastic shell cleaning:

- use a damp sponge with warm water;
- avoid contact of water with the electrical parts.