



Choco TT

w/ Speed control

WARNING
READ INSTRUCTIONS
BEFORE USING

Machine tested and Approved
by: _____
Date of Approval: _____

Bakon USA Food Equipment
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TABLE TOP CHOCOLATE SEMI-AUTOMATIC **TEMPERING MACHINE** **OPERATION**

Working with the CHOCO TT tempering machine:

1. Install on a stable working table
2. Plug the machine in 115V outlet
3. Open the dust cover
4. Fill the tank with chocolate leaving enough room to add another 15% to 20% of seed. (E.g. start by introducing 20lb. of chocolate in the machine)
5. Close the dust cover
6. Switch the machine on (by pressing the main ON/OFF switch making sure the emergency stop is released (see page 6)
7. Adjust the digital thermometer to the desired “melting” temperature (see here below for temperature guidelines – all temperatures in Celsius) by using the up and down arrows.
8. Start the wheel by turning the on/off switch located above the logo of the wheel
9. Install the distribution nozzle and adjust its position so that the chocolate flows nicely through the nozzle.
10. Once the chocolate is completely melted and has reached target temperature, drop the desired temperature to the “working” temperature
11. Once the chocolate reach a temperature of 40C (104F), add 15 to 20% of chocolate drops or gallets (so-called seed) depending on the type of chocolate. Add less if the chocolate you use is very thick
12. Once the desired temperature (working temperature) has been reached, test the quality of the temper.
13. and start working with the tempered chocolate.

Consult with your chocolate vendor for ideal parameters
TEMPERATURE GUIDELINES FOR QUALITY CHOCOLATE
(ENVIRONMENT SHOULD BE 68°F TO 70°F – REL. HUMIDITY
BELOW 70%)

	MELTING	WORKING
DARK	45°C	32°C
MILK	45°C	30°C/31°C
WHITE	40°C	29°C

Note: These numbers are indicative only as each chocolate manufacturer has their own number based on the composition of the chocolate. Increase by 1°C or 2°C if the chocolate is too thick.

Technical specifications:

Voltage	: 120 volts /60 Hz
Power	: 1 kW
Amperage	: 15 Amps
Dimensions (H x W x D)	: 18.5 x 20 x 19 inches
Weight	: 85 Lbs

For additional information, see the owner's guide or call **1-800-TRY-BAKON**

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1. INTRODUCTION

1.1 SUPPLIER:



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1.2 PRODUCT DESCRIPTION

The Choco TT is a table top semi-automatic chocolate tempering machine. The machine can be used for typical applications like dipping, moulding, decorating with tempered chocolate.

The process is semi-automatic as the operator will need to reduce the temperature once the chocolate is melted and introduce manually the so-called seed containing the stable chocolate crystals.

Thanks to its shape as well as the accurate temperature control and the constant agitation by the action of the wheel, the chocolate can be kept in perfect temper automatically.

Quality couverture chocolate needs to be tempered for the stable crystals that give it its shine, snap and taste to appear.

Tempering quality is a direct function of temperature, agitation and time.

1.3 APPLICATION

The Choco TT is intended solely for the melting and tempering of couverture chocolate.

1.4 CONDITIONS OF APPLICATION

The Choco TT may be used solely under the conditions of application stipulated here under

- Place the Choco TT on a hard, flat and stable surface
- Set up the Choco TT as accessibly as possible

Note: as usual, the chocolate will be stored and processed in a stable environment with an ideal temperature of 68°F and a relative humidity of max. 70%. White chocolate will be stored away from light to avoid oxidation and color change. Chocolate will be stored away from other ingredients to avoid any cross contamination of the flavors.

1.5 OPERATOR REQUIREMENTS

Only persons who have received instructions in and are familiar with its operation

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may operate the Choco TT.

1.6 OPERATING CONTROLS

Main parts:

1. Control Panel
2. Tank
3. Wheel
4. Distribution Nozzle
5. Dust cover

OPERATING CONTROLS

Figure 1.1 Operating controls



The control panel consists from left to right of:

1. Digital temperature control
2. Main ON/OFF switch
3. Wheel on/off switch
4. Emergency stop
5. Speed control

Operating Controls	Function
Digital temperature control	Introduce desired temperature with the help of the up and down arrows. Actual temperature data are in Celsius – Actual temperature is shown in red – desired temperature in green (The two buttons on the left of the arrows are for programming by the factory and are deactivated for the user)
Main ON/OFF switch	Start and stop the machine (see emergency stop)
ON/OFF switch for the wheel	Activate the plastic wheel

Emergency Stop	Emergency stop. Press to activate. Turn clockwise to release. Note: it is not possible to start the machine as long as the emergency is not released (turning clockwise)
Speed Control	Control to adjust the speed of the wheel

2. SAFETY

2.1 INTRODUCTION

This chapter will address all the safety aspects of the Choco TT. It is therefore of great importance that everyone who works with the Choco TT is familiar with the contents of this chapter. Local safety regulations are also important in this connection. Besides the details in this chapter the regulations of competent (government) authorities must be observed.

This manual must be present at all times at the location of the machine or installation.

2.2 SAFETY

Using the machine can present a hazard when:

- Personnel who not are trained in its operation use the machine
- The machine is used for purpose for which it is not intended
- The machine is operated improperly

The owner must ensure that:

- The appropriate members of staff are properly trained for their responsibilities.
- The safety regulations are observed.
- Keep the surroundings of the Choco TT free of materials and other obstacles.
- Never pull on the power cord in order to move the machine.

2.3 Safety measures during inspection, cleaning and maintenance

- The management must ensure that all inspection, cleaning and maintenance procedures are carried out by competent and qualified personnel, who after reading the users manual are properly informed about the machine/installation.
- **Work may be carried out on the machine with the power switched off.** The procedure for switching the machine off is described in this user's manual and must be observed at all times.
- Should adjustments be made to a machine in operation, qualified personnel, who are fully aware of all potential hazards, must make them.
- Before restoring operation the points stipulated in this manual must be observed.

2.4 Measures for maintaining the Choco TT in good condition

- Ensure that the Choco TT is always in good condition. Use for repairs only sound materials and operational procedures appropriate to the application.
- Modifications and alterations to the machine may be made only with the manufacturer's approval. Original spare parts and accessories approved by the manufacturer contributes to safety. When alternative parts are used this shall relieve the manufacturer/supplier from every form of liability for the consequences thereof.

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2.5. MEANING OF SAFETY SYMBOLS USED

Hazardous electrical voltage

3. TRANSPORT AND STORAGE

3.1. SHIPPING

Packaging:

The Choco TT is packaged in a box at the factory and can then be moved manually. The packaging is suitable for re-use.

Transport in the production

The Choco TT is constructed as a tabletop machine.
Disconnect the electrical power cable before moving the machine.

Caution: Never pull the cord in order to move the machine.

3.2. STORAGE

Carry out the following procedures before placing the Choco TT in storage:
Disconnect the Choco TT from the electricity supply.
Clean the Choco TT (See chapter 6).

4. INSTALLATION AND COMMISSIONING

4.1. INTRODUCTION

This chapter will describe how to prepare the Choco TT for operation.

4.2. UNPACKING

Open the box and take out the Choco TT.
Ensure that the machine is clean and no packing materials are left stuck on machine.
The packaging is suitable for re-use.

4.3. INSTALLATION

- Connect Choco TT to the electrical supply and then switch it on with the on/off switch.

5. OPERATION

5.1. THE APPLICATION OF THE CHOCO TT

Operation

5.2. TROUBLE SHOOTING

Problem	Possible cause & solution
The machine does not start	<ul style="list-style-type: none">• The switch is on the off position• The emergency button needs to be released. By turning it clockwise. The button will pop up. It is now possible to switch on the machine.
The machine is on but it is not possible to activate the wheel	<ul style="list-style-type: none">• The motor of the wheel is protected with a thermo coupler. If the machine is full of hardened chocolate, let the chocolate melt prior to activating the wheel. If by mistake, you try to activate the motor while the chocolate was hard, wait a few minutes and make sure the chocolate is liquid again; the motor will be ready to go once the internal temperature of the motor is back to normal.
The quality of the temper is not good	<ul style="list-style-type: none">• Make sure the environment in which you work is stable, that the temperature is adequate as well as the humidity• Adjust either the melting or working temperatures or the quantity of seed. Contact the chocolate manufacturer for further details on ideal parameters.
The chocolate does not melt	<ul style="list-style-type: none">• The chocolate has been in contact with water. Discard and use fresh chocolate.
The temperature does not go over 60°C (140°F)	<ul style="list-style-type: none">• In order to protect the chocolate, the max. temperature is set to 60°C or 140°F.

6. INSPECTION, MAINTENANCE AND CLEANING

6.1. INSPECTION

Visual inspection should be carried out on a daily basis of:

- Operation of the machine.
- Damage to the power cord.

6.2. MAINTENANCE

Clean regularly the exterior of the Choco TT

- **WHEN USING WATER TO CLEAN THE MACHINE, MAKE SURE TO DRY COMPLETELY PRIOR TO USE CHOCOLATE**
- **DO NOT USE HIGH-PRESSURE SPRAYERS**
- **DO NOT USE STEAM CLEANERS.**

Rinsing out the wheel and the distribution nozzle

- You can easily remove the wheel without any tool by turning it clockwise. You can then clean it with hot water. To reinstall the wheel, just turn it anticlockwise to screw it on the bearing.

The distribution nozzle is removed by turning anticlockwise the black star knob. You can then rinse thoroughly with hot water.

7. DISPOSAL

The machine can be returned to the supplier, where it will be disassembled in an environmentally friendly manner.



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When disposing of the machine yourself please observe the following points:

- Remove all plastic parts from the machine.
- Remove stainless steel as scrap.

TECHNICAL SPECIFICATIONS

Voltage	: 120 VAC/60Hz
Power	: 1 kW
Amperage	15 Amps
Chocolate Capacity	: 30lb.
Dimensions (h x w x d)	: 18.5 x 20 x 19 inches.
Weight	: 85 Lbs.

PARTS LIST

Number	Description
. PFDTH1	THERM. DIGIT. MOULDING MACH.
. A040M22DDLGRGB1/GB0	SWITCH - DOUBLE PB OPERATOR
. A040M22PVT	Emergency-STOP OPERATOR
. A0410370355K84	POWER CORD 14/3 AWG 9' 10"L
. A05121101010	TUBULAR HEATER/CHOCO TT
. PT100CHOCTT	SENSOR TEMP. CHOCO TT
. A040RM3000M	MOTOR CHOCO TT
. ONDK1	RELAY K1
. A209540K35	RECESS. RUB.BUMPER W/WASHER
. PFWHEELTT	WHEEL CHOCO TT