

MOL D'ART

Chocolate machines Belgium www.moldart.be

Chocolate melting device instruction manual



3 kg



6 kg



12 kg



24 kg

Manual for chocolate melting devices 9005, 9006, 9007 and 9026

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1. In the packaging

Your melting pot has been packaged with the greatest of care and prepared for sending. Open the packaging carefully on a flat surface. In the packaging you will find:

- A melting pot made of high impact plastic housing with thermostat and setting knob
- A removable stainless steel inner box to melt, temper and process the chocolate in For each type of melting pot extra stainless steel pots are available. A full overview of the assortment can be found on our website www.moldart.be.
- Plastic lid to close the chocolate melting pot.
- One mains cord, suitable for voltage of 100 - 240 Volts / 50 - 60 Hz. Do not use any adapters or transformers: the melting pot sets up automatically!

2. Precautionary measures

- Only use the mains cord provided. A damaged mains cord must be replaced immediately. If you disconnect the electricity cord, do so via the plug and pull the plug, not the cord.
- This appliance is not water resistant. Clean with a moist cloth. Never totally or partly submerge the appliance in water or another liquid.
- Never direct a hot air blaster towards the plastic housing. Never place the appliance in an oven.
- This appliance may only be repaired by experts.

3. General information

Mol d'Art's melting pots stand out through their outstanding heat conducting properties and the stability of the set temperatures. What is more, they consume less energy and are more user-friendly and hygienic than melting pots that work with warm water.

Your appliance was made to meet the strictest quality, functionality and design requirements. As with every appliance that leaves our factory, your melting pot has been thoroughly tested.

4. Melting chocolate

Chocolate must be melted slowly at a low temperature. If the temperature of the chocolate is too high during melting, the aromas disappear and the couverture becomes granular and mat after stiffening. For this reason, it is best to slowly and indirectly warm chocolate to a temperature of 45°C. Your melting pot works through induction heating: a contactless electrical heating method with a high power density and high output.

Unevenly melted chocolate causes problems in tempering and pouring. Via the construction of your melting pot, warm air spreads itself perfectly evenly over the entire surface of the removable stainless steel bowl. In this way, the chocolate is indirectly and evenly warmed and can be slowly melted in the best possible conditions.

Prolonged contact with light and air harms the quality of the chocolate. Keep the melting pot closed if the chocolate is not directly needed for processing.

5. Technical specifications

- Ref. 2005 - Melting pot 3kg
 - * diameter: 310 mm
 - * height: 180 mm
 - * weight: 1.7 kg
 - * mains voltage: 110-220 V
 - * power: 70 W

- Ref. 2006 - Melting pot 6 kg
 - * dimensions: 420 x 320 x 180 mm
 - * weight when empty: 3 kg
 - * mains voltage: 110-220 V
 - * power: 140 W
- Ref. 2007 - Melting pot 12 kg
 - * dimensions: 620 x 390 x 180 mm
 - * weight when empty: 4.7 kg
 - * mains voltage: 110-220 V
 - * power: 210 W
- Ref. 2026 - Melting pot 24 kg
 - * dimensions: 640 x 400 x 210 mm
 - * weight when empty: 5.8 kg
 - * mains voltage: 110-220 V
 - * Power: 280 W

All melting pots in the product assortment set up automatically at a mains voltage of 220 or 110 V. The virtually unbreakable plastic housing guarantees a melting pot that is sturdy, light and easy to maintain.

6. How to turn on your appliance

- Place the appliance on a flat surface.
- Place the removable stainless steel inner bowl inside the appliance.
- Plug the mains cord into the appliance and connect it to the mains voltage. As soon as the plug is connected to the mains supply, the appliance is turned on and the melting can begin.

7. Working with the melting pot

- Set the desired temperature. Using the thermostat, the temperature can be set between 25 degrees Celsius (77 degrees Fahrenheit) and 50 degrees Celsius (122 degrees Fahrenheit). The temperature that you set will automatically be retained until you change it.
- The couverture is best melted at a temperature of between 45°C and 50°C (113-122° Fahrenheit). Depending on the quantity of couverture, the temperature setting and ambient temperature, this takes three to four hours (with the lid closed).
- Before beginning tempering, the temperature must be brought back down to 30-35°C (86-95° Fahrenheit).

8. Tempering

There are a number of ways to temper chocolate:

- Pour two thirds of the chocolate onto a marble slab, and process until the chocolate thickens slightly. Quickly add this chocolate to the remaining warm part and stir it all thoroughly.
- Add around 10% chocolate drops or chopped chocolate to the warm chocolate and stir thoroughly. If the chocolate pieces melt quickly, an extra 1 to 2% must be added.
- Leave the chocolate to melt gently at a temperature of 35-40°C (95°-104° Fahrenheit). If after the lid has been removed there is still a thick soft layer of around 2 cm floating on the surface of the melted chocolate, the chocolate is automatically tempered after thorough stirring.

Testing whether the chocolate is properly tempered:

Dip the blade of a knife into the chocolate and leave to set, or let a few drops of chocolate fall onto a piece of paper. If after a few minutes the chocolate shows no sign of solidifying, it requires more tempering.

If the chocolate is tempered, set the temperature to 32-35°C (89.6°-95° Fahrenheit), depending on the ambient temperature.

Regularly stir the chocolate thoroughly.

The ideal room temperature for the processing of chocolate is 18°C (64.4° Fahrenheit).

If during processing the chocolate begins to slowly thicken, the temperature in the melting pot should be increased a little.

9. Handling and maintenance

Your appliance is a product with a well-thought-out design, expertly produced, and should be handled with care. The following tips can help you to keep your warranty:

- Only use the appliance at the recommended mains voltage.
- Never expose the appliance to extreme temperatures.
- Protect the melting pot from exposure to moisture. Clean with a moist cloth and not with aggressive cleaning products.
- Never unscrew the appliance.
- Only use the appliance indoors and always place it on a flat surface.
- Remove the plug from the mains socket when you are not using the appliance.
- Mol D'Art chocolate melting pots are specially designed for chocolate and are not suitable for the melting or processing of other products.

Contact Mol d'Art if for whatever reason the appliance does not work as it should. Unwise handling of electronic components can cause irreparable damage to the appliance and invalidates the warranty!

10. Warranty

Your appliance comes with a three-year warranty, valid from the date of purchase. Within this warranty period any possible manufacturing defects and/or material defects will be repaired free of charge, or the appliance will be exchanged.

This warranty applies in every country where this appliance is delivered by Mol D'Art Belgium or an officially appointed Mol D'Art Belgium dealer. This warranty shall only apply if the defect is not the result of unwise use or normal wear and tear.

To use our service within the warranty period, you must send the whole appliance along with your proof of purchase to our address: Mol D'Art Belgium Industriepark A2 no. 16 3290 Diest (Webbekom) Belgium.

11. Contact details

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