

INSTRUCTION MANUAL

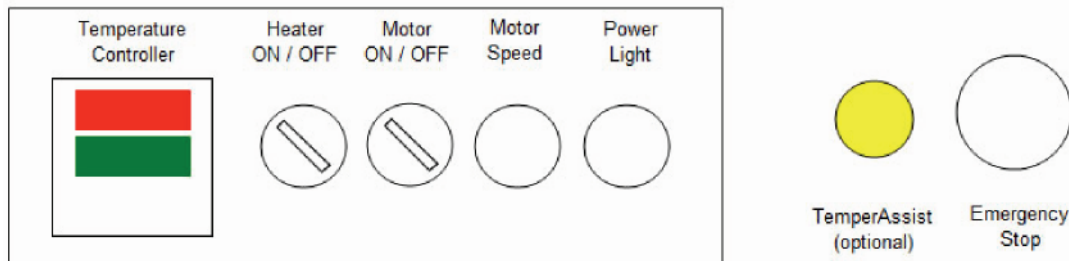
KeyChoc MM15

15KG Bench-Top Melting / Tempering / Moulding Machine



Printed 25 November 2011

CONTROL PANEL LAYOUT



TEMPERATURE CONTROLLER

1. Actual chocolate temperature is shown on the upper display (red)
2. Desired temperature is set on the lower display (green)
3. To set the desired temperature, press the \wedge button to increase desired temperature or press \vee button to decrease desired temperature.

EMERGENCY STOP BUTTON

This is located to the right of the Control Panel. In case of problems, push the Emergency Stop button which will immediately stop the wheel turning and switch off the heaters

To restart the machine after an emergency stop, turn the button clockwise until it releases.

OTHER CONTROLS

Power Light - this is illuminated whenever the power is switched on.

MELTING INSTRUCTIONS

1. Fill the machine right to the top with chocolate chips, which will be approximately 12 kgs depending on the size of the chips.
2. Cover the vat with the lid.
3. Set the desired temperature at 40° to 45°C according to the tempering instructions for your chocolate.
4. After a period of 2 to 3 hours, depending on the surrounding temperature, the chocolate will be completely melted.

TEMPERING INSTRUCTIONS

1. When the chocolate is completely melted and has reached the desired temperature, turn on the wheel of the machine.
1. Reset the desired temperature to the working temperature of your chocolate.
As a guide, this is usually:
 - 32°C to 33°C for pure chocolate
 - 31°C to 32.5°C for milk chocolate
 - 29°C to 31°C for white chocolate
2. To facilitate the tempering process, add the seed chocolate (ie. pre-tempered unmelted chips) equivalent to around 20% to 30% of the liquid weight. Eg. for 10 kgs of untempered melted chocolate, add around 2-3 kgs of chips.
3. Let the machine run until the desired temperature is reached.
4. The chocolate will now be tempered and ready to use.

“TEMPER ASSIST” FUNCTION (OPTIONAL EXTRA)

TemperAssist is an optional function which can be fitted at the time of purchase or can also be retro-fitted at a later date.

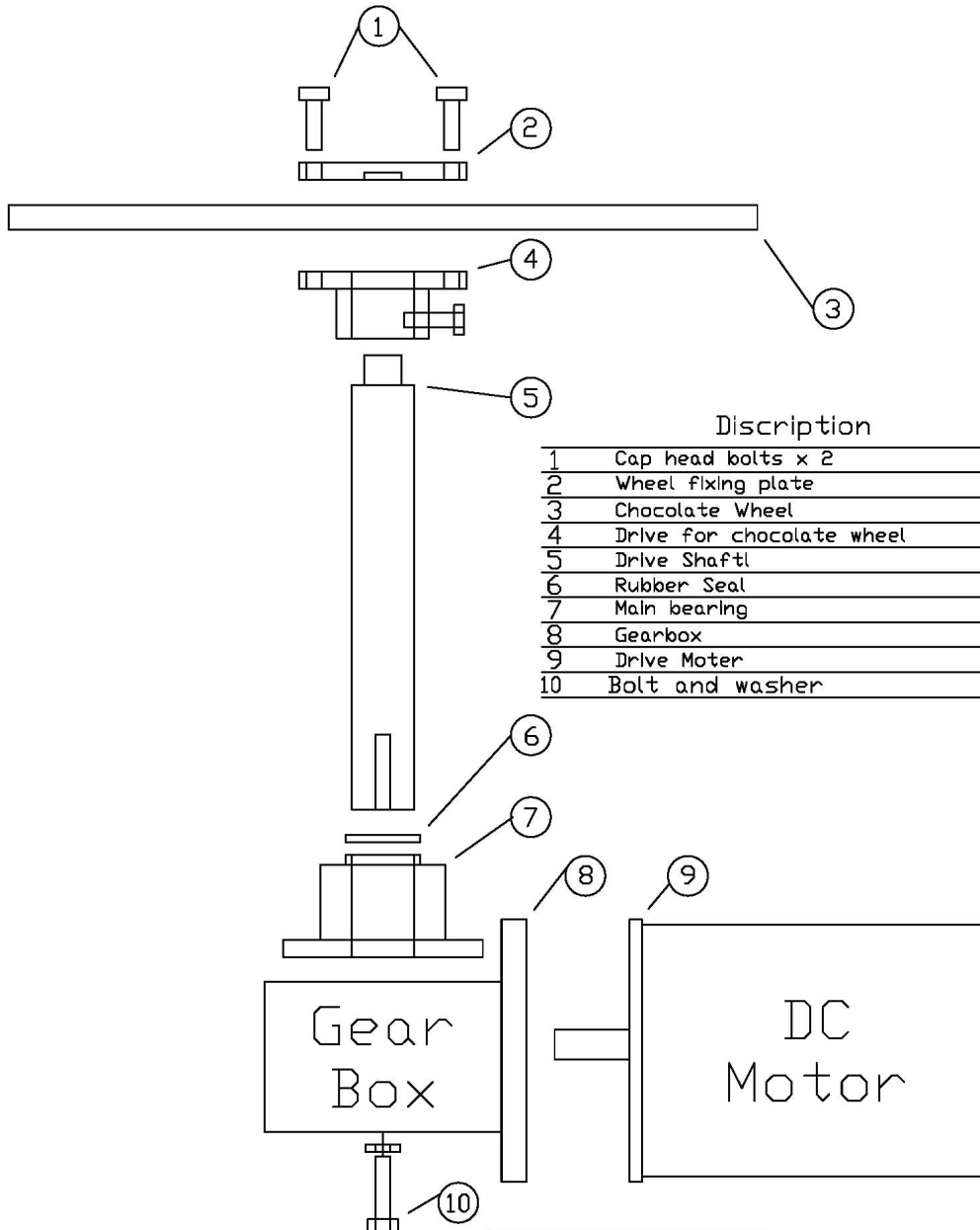
Its function is to speed up the cooling process and thereby reduce the time taken to temper the chocolate, once it's melted. The average time saving is around 30% so if 10kgs of chocolate would normally take you 15 to 20 minutes to cool and reach temper, with TemperAssist, this process would reduce to approximately 10 to 15 minutes. Also in certain circumstances this function can make it possible to temper chocolate when the ambient temperature is too warm for normal seed tempering to be effective.


1. When the chocolate is completely melted and has reached the desired temperature, turn on the wheel of the machine.
1. 2. Reset the desired temperature to the working temperature of your chocolate. As a guide, this is usually:
 - 32°c to 33°c for pure chocolate
 - 31°c to 32.5°c for milk chocolate
 - 29°c to 31°c for white chocolate
3. To facilitate the tempering process, add the seed chocolate (ie. pre-tempered unmelted chips) equivalent to around 20% to 30% of the liquid weight. Eg. for 10 kgs of untempered melted chocolate, add around 2-3 kgs of chips.
4. Depress the TemperAssist button and let the machine run until the desired temperature is reached.
5. The chocolate will now be tempered and ready to use and the TemperAssist process will automatically stop.

NOTES

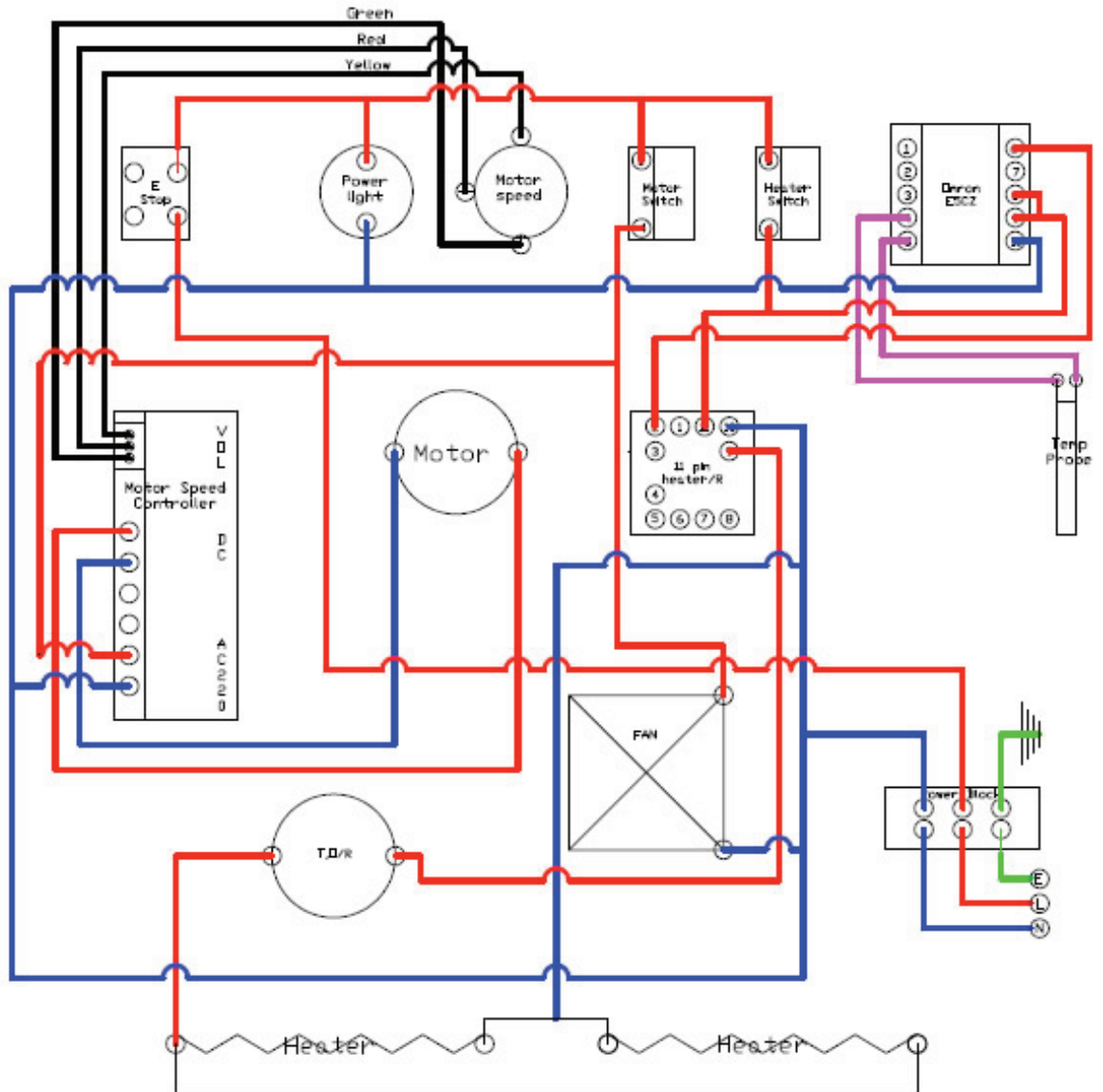
1. Do not turn on the wheel unless the chocolate in the vat is liquid.
2. The machine should not be operated with less than 6 kgs of chocolate as the temperature may not be correctly measured and regulated.
3. If tempered chocolate is left unattended for long periods of time, it is possible that in places it will start to lose its temper, even though the wheel is turning. To avoid this, we recommend that you briefly stir the chocolate near the front of the bowl every half an hour or one hour

PARTS LIST - MAIN DRIVE



	Date	18/01/10
	Dwg No	0114
MM15 & MM08	By	S.J.C
Main Drive Components list		

ELECTRICAL WIRING DIAGRAM



From machine number 1976-MM15-0311

 <small>A Division of Keylink Limited</small>	Date	26/10/11
	Dwg No	0113
MM15 and MM08	By	S.J.C
Wiring For MM15 & MM08		

EC Declaration of Conformity

Product Type : 'MM15' Moulding Machine
Voltage : 220-240V, 50Hz
Serial Number :
Year of Construction :

We declare that the product described above is in conformity with the relevant provisions of the following directives as amended.

The Machinery Directive (98/37/EC)
The Construction Products (89/106/EEC)
The Low Voltage Directive 73/23/EEC
The EMC Directive 89/336/EEC as amended by 91/263/EEC, 92/31/EEC, 93/97/EEC.

General Features

The KeyChoc 'MM' Series moulding machines are intended for melting, manually tempering and working with chocolate and chocolate compounds. They are constructed from stainless steel and work using an air heated, thermostatically controlled heating system.

Signature:

Signatory: Mr. S J Case

Position: Technical Manager

Dated:

KeyChoc Ltd, registered in the UK Company Number 7396808