

INSTRUCTION MANUAL

KeyChoc MM30

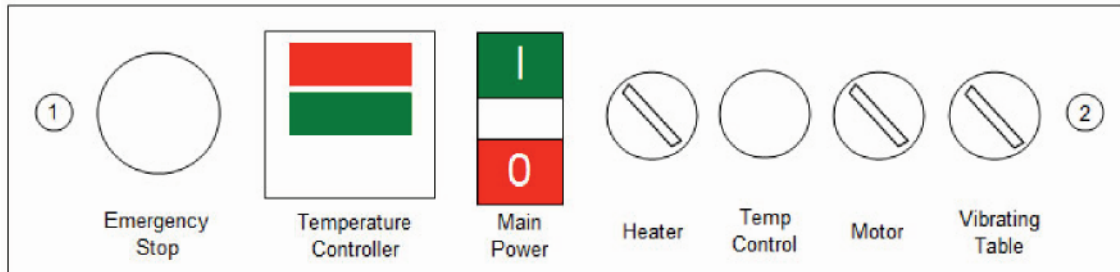
30kg Free-Standing Melting / Tempering / Moulding

Machine with On-Board Vibrating Table



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 left 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, First check that the machine is safe to restart, then turn the button clockwise until it releases. Then press the green main power switch.

OTHER CONTROLS

Temperature Control light - this is illuminated whenever the heaters are turned on.

Main Fuse – this is marked (1)

Vibrating Table Power Socket – this indicates that the socket is live and is marked (2)

MELTING INSTRUCTIONS

1. Switch on the heaters and pre-heat the machine to 40°C
2. Fill the machine right to the top with chocolate chips, which will be approximately 20 kgs depending on the size of the chips.
3. Cover the vat with the lid.
4. Set the desired temperature at 40° to 45°C according to the tempering instructions for your chocolate.
5. After a period of 4 to 5 hours, depending on the surrounding temperature, the chocolate will be completely melted.

TEMPERING INSTRUCTIONS

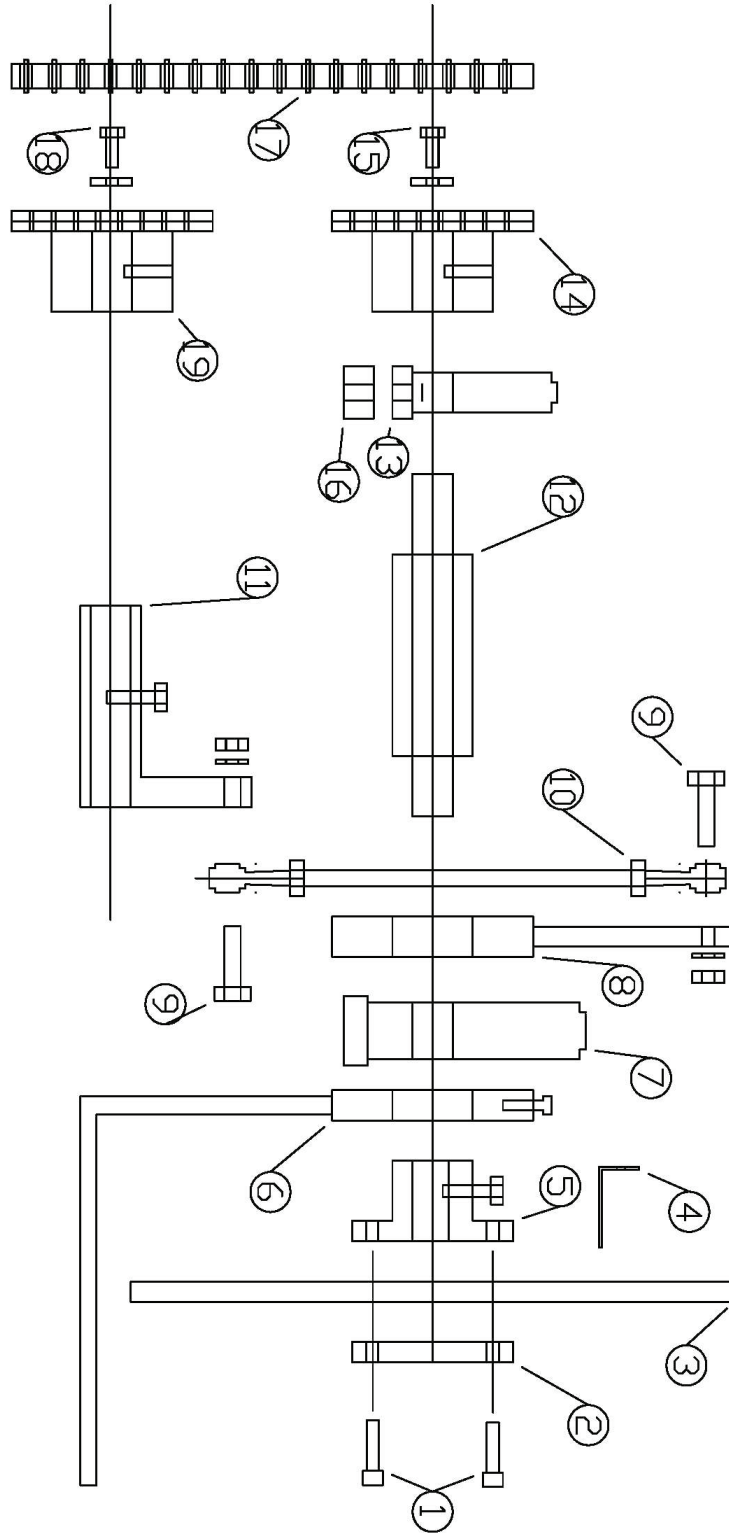
1. When the chocolate is completely melted and has reached the desired temperature, turn on the wheel of the machine.
2. Reset the desired temperature to the working temperature of your chocolate. As a guide, this is usually:
 - 32° to 33°C for plain chocolate
 - 31° to 32.5°C for milk chocolate
 - 29° 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% of the liquid weight. Eg. for 20 kgs of untempered melted chocolate, add around 4 kgs of chips. The optimum quantity will depend on the ambient temperature and the characteristics of your chocolate.
4. Let the machine run until the desired temperature is reached.

5. The chocolate will now be tempered and ready to use

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 10kgs 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



MM60 & MM30	Date	18/01/10	
Main Drive Components	DWG No	0110	
	By	S.J.C	

PARTS LIST - MAIN DRIVE

	Discription	Code
1	Cap head bolts x 2	
2	Wheel fixing plate	
3	Chocolate Wheel	
4	Chocolate Guard	
5	Drive for chocolate wheel	
6	Chocolate agitator	
7	Front bearing	
8	Agitator drive, main shaft	
9	Bolt and washer agitator x 2	
10	Agitator push rod with ends	
11	Agitator drive, gearbox end	
12	Main drive shaft wth bearings	
13	Back bearing	
14	Main drive sprocket	
15	Bolt and washer	
16	Lifting bush, back bearing x 2	
17	Drive chain	
18	Bolt and washer	
19	Gearbox drive sprocket	

 <small>A Division of Keylink Limited</small>	Date	18/01/10
	Dwg No	0110
MM60 & MM30	By	S.J.C
Main Drive Components list		

EC Declaration of Conformity

Product Type : 'MM30' 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