



Meltinchoc
 MADE IN ITALY

DRY HEAT ANALOG MELTERS

**Scioglitori analogici a secco - Tempéreuses analogiques à sec
Fundidores analógicos en seco - Analoge Trockenschmelzgeräte**



SAVE THE ORIGINAL PACKAGING IN THE EVENT OF TRANSPORT

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1.0 PRODUCT DESCRIPTION

The product known by the trade name Meltinchoc is an electric appliance designed to melt solid chocolate and hold it in a fluid state, for use in pastry- and ice cream-making facilities and bakeries.

It comes in an analogue version with a thermostat for adjusting temperature.

With the melter, you can set a static temperature to be reached, hence melting times depend on the amount of chocolate introduced into the pan.



| Mod. | Capacity [l] | Power [W] |
|-------|--------------|-----------|
| MC101 | 3,5 | 50 |
| MC102 | 6 | 100 |
| MC103 | 9 | 150 |
| MC104 | 13,7 | 200 |
| MC105 | 1,5 | 50 |



| Mod. | Capacity [l] | Power [W] |
|-------|--------------|-----------|
| MC100 | 1.5 x 3 pans | 150 |
| MC106 | 1.5 x 4 pans | 200 |
| MC107 | 0.8 x 3 pans | 50 |
| MC108 | 1.5 x 2 pans | 100 |

2.0 SAFETY WARNINGS

Before using Meltinchoc, you are required to read the operating instructions carefully, especially parts highlighted with symbols:

The appliance may be used by children aged 8 and over and by people with limited physical, sensory or mental capabilities, or without the necessary experience or knowledge, provided that they are strictly supervised, or that they have received appropriate training on the safe use of the appliance and the risks that its use may entail.

Children must not play with the appliance. Cleaning and maintenance intended to be carried out by the user must not be carried out by children without supervision.


| | |
|---|---------------------------|
|  | information you must read |
|  | warning |

The appliance presents two main types of hazard:


- temperature hazard, due to the heating action, which is required to make the chocolate fluid
- electrical hazard, due to use of electricity at 230V_{AC} / 50-60 Hz to produce the heating effect and control the temperature.

Temperature hazard precautions

During operation, the parts inside the plastic housing and the steel pan can become dangerously hot.

| | |
|---|--|
|  | Never switch the appliance on without the metal pan containing the chocolate. It is best to remove the metal pan only once you have allowed the appliance to cool down, or to use oven gloves and place the pan down where the sides and bottom will not come into accidental contact with arms or hands. |
|---|--|

Electrical hazard precautions

| | |
|---|--|
|  | Check daily that: <ul style="list-style-type: none">- the power cord is in good condition and the insulation is not damaged- the cable insulating outer sheath has not suffered physical or heat damage |
|---|--|

For repairs or the replacement of any parts, use a professional electrician or contact Martellato srl service centre

Electrical hazard precautions



Check daily that:

- the power cord is in good condition and the insulation is not damaged
- the cable insulating outer sheath has not suffered physical or heat damage.

For repairs or the replacement of any parts, contact Martellato srl service

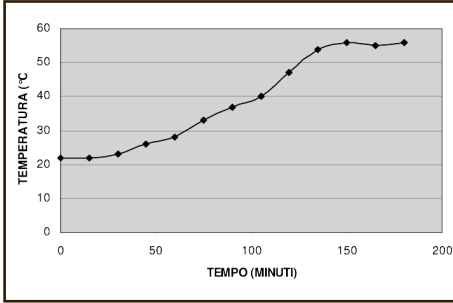
3.0 STRUCTURE AND OPERATING PRINCIPLES

The device has an outer case in which the metal container is inserted. The bottom is heated and the heat is transferred to the metal container. The temperature, to which the chocolate is heated, is set by a graduated potentiometer knob which transmits the setpoint to the analogue thermostat. It is important to remember that the temperature is only set in the heating device and may, therefore, differ from the temperature of the chocolate in the metal container. The factors that may affect this difference are, among others, the room temperature and the quantity of chocolate in the container. It will, therefore, be necessary to check the actual temperature of the product using a food thermometer (not supplied with the device) and, where necessary, to adjust the knob setting as a result.

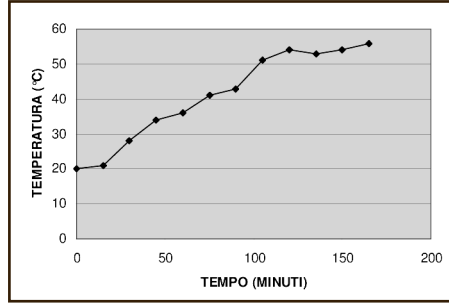
4.0 TECHNICAL SPECIFICATIONS

| Mod. | MC100 | MC101 | MC102 | MC103 | MC104 | MC105 | MC106 | MC107 | MC108 |
|-------------------------------------|------------------------|------------------------|------------------------|------------------------|------------------------|------------------------|------------------------|------------------------|------------------------|
| Dimensions [cm] | 26x61 h13,5 | 41x23 h13,5 | 40x33 h13,5 | 44x39 h13,5 | 60x38 h13,5 | 23x26 h12,5 | 76x26 h12,5 | 39x25 h13,5 | 40x36 h13,5 |
| Capacity [l] | 4,5 | 3,6 | 6 | 9 | 13,7 | 1,5 | 6 | 2,4 | 3 |
| Pan EN 631-1 | Gastro- morm 1/6 | Gastro- morm 1/3 | Gastro- morm 1/2 | Gastro- morm 2/3 | Gastro- morm 1/1 | Gastro- morm 1/6 | Gastro- morm 1/6 | Gastro- morm 1/9 | Gastro- morm 1/6 |
| Rated voltage [V _{AC}] | 230 | 230 | 230 | 230 | 230 | 230 | 230 | 230 | 230 |
| Power [W] | 150 | 50 | 100 | 150 | 200 | 50 | 200 | 50 | 100 |
| Rated current [A] | 0,78 | 0,26 | 0,52 | 0,70 | 0,94 | 0,26 | 1,04 | 0,26 | 0,52 |
| Rated frequency [Hz] | 50 - 60 | 50 - 60 | 50 - 60 | 50 - 60 | 50 - 60 | 50 - 60 | 50 - 60 | 50 - 60 | 50 - 60 |
| Appliance class | Class I | Class I | Class I | Class I | Class I | Class I | Class I | Class I | Class I |
| Protection rating | IP20 | IP20 | IP20 | IP20 | IP20 | IP20 | IP20 | IP20 | IP20 |
| Weight [kg] | 4,00 | 2,7 | 3,5 | 3,6 | 5,2 | 1,4 | 4,5 | 2,8 | 4,5 |
| Pan material | AISI 304 | AISI 304 | AISI 304 | AISI 304 | AISI 304 | AISI 304 | AISI 304 | AISI 304 | AISI 304 |

4.1 MELTING TIME/TEMPERATURE REPORT FOR APPROXIMATE REFERENCE ONLY



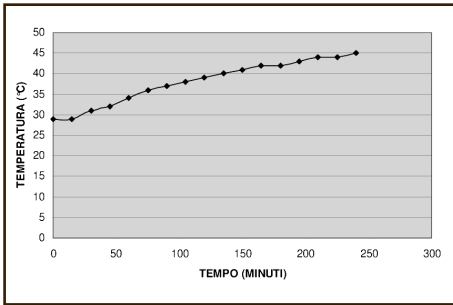
| Time | Temp °C |
|------|---------|
| 0 | 22 |
| 15 | 22 |
| 30 | 23 |
| 45 | 26 |
| 60 | 28 |
| 75 | 33 |
| 90 | 37 |
| 105 | 40 |
| 120 | 47 |



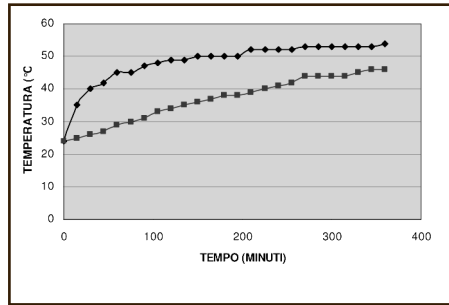
| Time | Temp °C |
|------|---------|
| 0 | 20 |
| 15 | 21 |
| 30 | 28 |
| 45 | 34 |
| 60 | 36 |
| 75 | 41 |
| 90 | 43 |
| 105 | 51 |

MC101 - Values recorded with 2.5 kg of chocolate

MC102 - Values recorded with 3.5 kg of chocolate



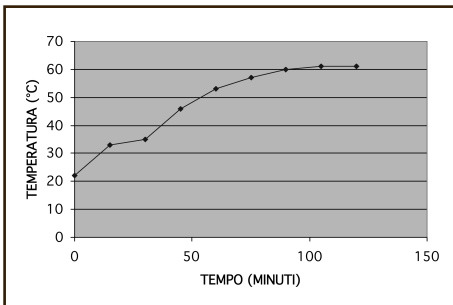
| Time | Temp °C |
|------|---------|
| 0 | 29 |
| 15 | 29 |
| 30 | 31 |
| 45 | 32 |
| 60 | 34 |
| 75 | 36 |
| 90 | 37 |
| 105 | 38 |
| 120 | 39 |
| 135 | 40 |
| 150 | 41 |
| 165 | 42 |
| 180 | 42 |
| 195 | 43 |
| 210 | 44 |
| 225 | 44 |
| 240 | 45 |



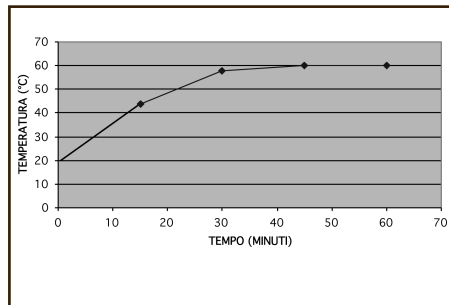
| Time | Temp °C | Temp Centr. °C |
|------|---------|----------------|
| 0 | 24 | 24 |
| 15 | 35 | 25 |
| 30 | 40 | 26 |
| 45 | 42 | 27 |
| 60 | 45 | 29 |
| 75 | 45 | 30 |
| 90 | 47 | 31 |
| 105 | 48 | 33 |
| 120 | 49 | 34 |
| 135 | 49 | 35 |
| 150 | 50 | 36 |

MC103 - Values recorded with 8 kg of chocolate

MC104 - Values recorded with 10 kg of chocolate



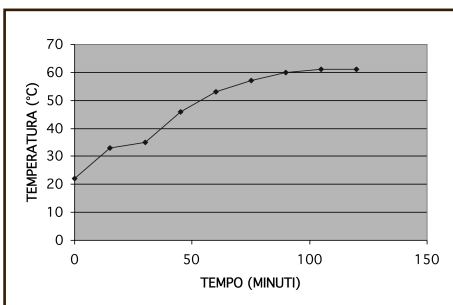
| Time | Temp °C |
|------|---------|
| 0 | 22 |
| 15 | 33 |
| 30 | 35 |
| 45 | 46 |
| 60 | 53 |
| 75 | 57 |
| 90 | 60 |
| 105 | 61 |
| 120 | 61 |



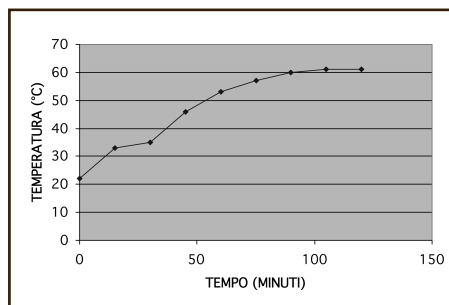
| Time | Temp °C |
|------|---------|
| 0 | 20 |
| 15 | 44 |
| 30 | 58 |
| 45 | 60 |
| 60 | 60 |

MC105 - Values recorded with 1 kg of chocolate

MC107 - Values recorded with 0.5 kg of chocolate



| Time | Temp °C |
|------|---------|
| 0 | 22 |
| 15 | 33 |
| 30 | 35 |
| 45 | 46 |
| 60 | 53 |
| 75 | 57 |
| 90 | 60 |
| 105 | 61 |
| 120 | 61 |



| Time | Temp °C |
|------|---------|
| 0 | 22 |
| 15 | 33 |
| 30 | 35 |
| 45 | 46 |
| 60 | 53 |
| 75 | 57 |
| 90 | 60 |
| 105 | 61 |
| 120 | 61 |

MC106 - Values recorded with 1 kg of chocolate

MC108 - Values recorded with 1 kg of chocolate

5.0 APPLICATION

The appliance has been placed on the market solely for professional use, for the purpose of melting chocolate and holding it in a fluid state.

OPERATING LIMITS

| | |
|---|-------------------------------|
| Electricity supply | 230V _{AC} / 50/60 Hz |
| Room temperature range during operation | 0 - 40°C |
| Room temperature range when not in use | -5°C to 40 °C |
| Relative humidity | max. 75% |
| Operator qualifications | generic |
| Maximum operating temperature | 55°C |

6.0 DIRECTIONS FOR USE

| |
|--|
| Plug the unit into a 230V _{AC} single-phase power socket |
| Position the temperature adjusting knob on minimum |
| Press the power switch |
| Set the knob to the desired power level. You should use a suitable food thermometer (not part of the appliance's standard equipment) to check the actual product temperature. |
| With the same power set, the temperature of the product varies according to whether the lid is closed or not. The presence of the lid significantly reduces the melting time. |
| Check that the heating light is on (if it does not, check that the unit starts heating anyway once you have turned the thermostat: in this case, have the faulty light bulb replaced). |
| When optimum temperature is reached, recognizable by the light going off, leave the appliance ON for all the time required to keep the chocolate fluid. |
| NB: do not use Meltinchoc without chocolate in the pan. We recommend stirring at regular intervals to keep temperature even throughout. |
| At the end, turn the adjusting knob on to the minimum, switch the appliance off and wait for it to cool down completely before putting it away. |

7.0 TROUBLESHOOTING

| | FAULT | POSSIBLE CAUSE | REMEDY |
|---|--|---|---|
| A | The heating light does not come on when the appliance is switched on and when the temperature is rising. | No power to 230V _{AC} power socket Electrical system protection has tripped (thermal-magnetic circuit breaker, circuit breaker, residual current device). | 1. Unplug the power cable. 2. Check that the fault is not attributable to the melter. 3. If it is a fault with the electrical system, call in a professional electrician to make the necessary repairs. 4. Plug the appliance back in and turn it back on. 5. If it is the melter that has caused the electrical system protection to trip, contact the dealer or manufacturer to arrange for replacement or repair as necessary. |
| | | Faulty bulb. | Contact the dealer or manufacturer to arrange for replacement or repair as necessary. |
| B | The melter and top surface of the appliance remain cold to the touch. | No power | Proceed as in A |
| | | Check the thermostat temperature setting. | |
| | | Break in heating element. Break in power cable. | Contact the dealer or manufacturer to arrange for replacement or repair as necessary. |
| C | The melter fails to reach the required temperature. | Intermittent contact in socket / plug connection. | Check the plug / socket are coupled correctly. |
| | | Intermittent contact inside the appliance. | Unplug the melter from the power socket immediately. Contact the dealer or manufacturer to arrange for replacement as necessary. |

8.0 CLEANING



Before cleaning the appliance, follow the steps below in the order given:

1. Switch the appliance off with the ON/OFF switch;
2. Unplug the unit from the 230V_{AC} power socket;
3. Make sure that none of the parts are still hot: if they are, allow the unit to cool.

To wash the steel pan, use hot water and dishwashing liquid.

How to clean the plastic outer housing:

1. use warm water applied with a damp sponge;
2. be careful not to splash accessible electrical parts with water;

NB: never immerse the product in water to clean it and make sure there are no residues still left on the unit before you use it again.

9.0 PACKAGING, STORAGE AND TRANSPORT

The appliance comes packed as follows:



- cardboard box
- operating instructions booklet
- EC declaration of conformity

Storage conditions

In its full original packaging, Meltinchoc can be stored in:

- a dry place
- with temperatures in the -5° to 40 °C range.

10.0 TAKING OUT OF SERVICE / DISPOSAL

| | |
|---|---|
|  | <p>The product contains the following main kinds of material:</p> <ul style="list-style-type: none"> • plastic • steel • electrical components |
|  | <p>These materials must be disposed of in full compliance with current environmental regulations.</p> <p>As specified on the EC Declaration of Conformity, Meltinchoc complies with the European RoHS directive 2011/65/EU.</p> |

Meltinchoc falls into the category of products covered by the European directive 2012/19/EU and, as such, is marked with the symbol:



It must be disposed of according to specific provisions relating to products classed as <large household appliances> and <small household appliances>.



You should therefore seek relevant information from the competent authorities.

PRODUCT COMPLIANCE AND MARKING



Keeping the nameplates described above in good condition is essential for product safety. If they have deteriorated or become illegible, please order new ones from the manufacturer.

Attached hereto is a copy of the EC declaration of conformity.

Materials and items due to come into contact with foodstuffs meet the requirements of European regulation 1935/2004.

DICHIARAZIONE CE DI CONFORMITÀ

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy
Dichiara che i prodotti:

Meltinchoc serie Analogica Mod:

MC100 - MC101 - MC102 - MC103 - MC104 - MC105 - MC106 - MC107 - MC108

apparecchiature professionali per la liquefazione del cioccolato
sono conforme alle seguenti direttive europee:

Direttiva Bassa Tensione 2014/35/UE

Direttiva Compatibilità Elettromagnetica 2014/30/UE
e norme armonizzate CEI EN 60335-2-12:2003 + A1:2008

Si dichiara inoltre che le apparecchiature sono conformi
alla direttiva europea 2011/65/UE

Vigonza, Giugno 2016



Martellato Alessandro
Amministratore Unico

CE DECLARATION OF CONFORMITY

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy
declares that the products:

Meltinchoc Analogic series Mod:

MC100 - MC101 - MC102 - MC103 - MC104 - MC105 - MC106 - MC107 - MC108

professional equipment for the liquefaction of the chocolate
are in compliance with the following European directives:

Low Directive Tension 2014/35/UE

Directive Electromagnetic Compatibility 2014/30/UE
and harmonized norms CEI EN 60335-2-12:2003 + A1:2008

It declares moreover that the equipment is consistent to
European directive 2011/65/UE

Vigonza, June 2016



Martellato Alessandro
Sole Director

DÉCLARATION CE DE CONFORMITÉ

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy
On déclare que les produits :

Meltinchoc Version analogique Mod:
MC100 - MC101 - MC102 - MC103 - MC104 - MC105 - MC106 - MC107 - MC108

appareillages professionnel pour liquèfaction de chocolat
Ils sont conformément aux suivant directives européennes :

Directive Basse Tension 2014/35/UE

Compatibilité Électromagnétique 2014/30/UE
et des règles harmonisées des CEI EN 60335-2-12:2003 + A1:2008

On déclare en outre que les appareillages sont conformes à la directive européenne 2011/65/UE

Vigonza, Juin 2016



Martellato Alessandro
Administrateur Unique

DECLARACIÓN DE CONFORMIDAD DE LA CE

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy
Declara que los productos:

Meltinchoc serie Analógica Mod:
MC100 - MC101 - MC102 - MC103 - MC104 - MC105 - MC106 - MC107 - MC108

Aparatos profesionales para fundir chocolate
cumplen con las siguientes directivas europeas:

Directiva de baja tensión 2014/35/UE

Directiva de compatibilidad electromagnética 2014/30/UE
y normas armonizadas CEI EN 60335-2-12:2003 + A1:2008

También se declara que los equipos cumplen con la Directiva Europea 2011/65 / UE

Vigonza, Junio de 2016



Martellato Alessandro
Director único

EG-KONFORMITÄTSERKLÄRUNG

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italien Erklärt, dass die Produkte:

Meltinchoc Analogserie Mod:
MC100 - MC101 - MC102 - MC103 - MC104 - MC105 - MC106 - MC107 - MC108

Professionelle Geräte zur Schokoladenverflüssigung entsprechen den folgenden europäischen Richtlinien:
Niederspannungsrichtlinie 2014/35/EU Elektromagnetische Verträglichkeitsrichtlinie 2014/30/EU

und harmonisierte Normen CEI EN 60335-2-12:2003 + A1:2008
Wir erklären außerdem, dass das Gerät der europäischen Richtlinie 2011/65/EU entspricht

Vigonza, Juni 2016



Martellato Alessandro
Alleiniger Geschäftsführer



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