



# hotCHOC Chocolate Spray Gun

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**Operating Instructions**  
**Bedienungsanleitung**  
**Manual de instrucciones**  
**Istruzioni per l'uso**  
**Mode d'emploi**







## **IMPORTANT SAFETY INFORMATION**

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**The hotCHOC should only be operated safely when the safety & operating instructions have been read and are strictly adhered to. Save these instructions.**

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised not to play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- At no time should the electrical or the heating components be brought into contact with liquids of any type. Recommended cleaning methods are explained in the Cleaning Chapter.
- Only connect the power plug when the sprayer is OFF. The heating sleeve will remain in operation as long as the plug is connected. Always disconnect the plug from the power socket before taking apart. Do not carry by the power cord.
- Never spray flammable materials (e.g. petrol or spirits).
- Ventilation should be adequate when working in confined spaces.
- Do not smoke in the spray area.
- Never direct the spray jet towards people or animals to avoid injury.
- The hotCHOC noise level is similar to many kitchen appliances. The decision to use ear protection remains the user's responsibility. The sprayer is designed to be used intermittently (on and off), for periods of up to 20 sec. at a time - more than sufficient for the intended applications such as spraying trays, pastry materials and the like. When utilised accordingly, a resting period of 5 - 10 sec. between spraying periods is required to allow the sprayer to cool. If you need to spray continuously until the supplied container is empty, please rest the sprayer to allow it to cool to room temperature. The sprayer is not suitable for industrial use, defined herein as more than three minutes of continuous operation within any ten minute period. If you notice the sprayer is getting very warm, please allow it to cool.

# 1. DESCRIPTION

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The hotCHOC spray gun has been designed specifically to spray a mixture of 50% chocolate and 50% cocoa butter at a temperature range of 29°C - 35°C / 84°F - 95°F.

The power settings and the nozzle & piston sizes enable a thin layer of material to be sprayed, whilst benefitting from reduced overspray or noise, compared to other sprayers and air brush systems. Additional features such as insulation and a heating unit are integrated to slow down cooling.

Working with different materials and temperatures than those recommended may affect the performance. More information relating to the sprayers recommended usage is provided below.

# 2. TECHNICAL SPECIFICATIONS

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Nominal output	40 W
Delivery Rate*	120 - 200 g/min
Viscosity Rate*	20 - 28 DIN/sec
Container Capacity	550 ml
Weight Approx.	1.3 kg
Sound Level**	75 dB

\*Based on 50% tempered chocolate, 50% cocoa butter at circa 31°C / 88°F.

\*\* Average, based on approximately 2 meters' distance and height.

# 3. GETTING STARTED - Tips & Tricks

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**BEFORE STARTING:** please ensure that the container is at least 50% full. Do not use the hotCHOC without material or spray until completely empty. This avoids creating unnecessary noise & vibration and prevents splatter.

**Always use clean material that is free of particles.**

The hotCHOC is designed to spray only pure fluids. Please avoid materials containing seeds or any type of particles as they may restrict piston movement and shorten the sprayer's life. In case of doubt regarding any particles, filtering the material is recommended.

## **We recommend spraying at 29°C - 35°C / 84°F - 95°F. Why?**

When the warm chocolate leaves the nozzle, the small atomised particles will be immediately exposed to the ambient temperature. Normally it results in a circa 20% drop in chocolate temperature, for e.g. in a working environment of 22°C / 72°F, the chocolate in the container at 31°C / 88°F will cool down to circa 25°C / 77°F, after reaching the target surface of approximately 30 cm distance.

In a normal food preparation environment, the container can be filled at 35°C / 95°F, knowing that the temperature will have cooled significantly by the time it reaches the target.

The container can be used in a hot water bath or microwave up to 70°C / 160°F, but please remove the insulation cover first. The container can also be stored in the fridge.

## **Maximising the period that chocolate remains warm.**

Tempered chocolate generally changes back to solid form as it approaches 21°C / 70°F and usually is worked between 29°C - 35°C / 84°F - 95°F. The hotCHOC sprayer is designed to deliver a smooth spray pattern even down to around 27°C / 80°F with minimal overspray. The nozzle heater can be expected to maintain an average temperature at the nozzle extension of around 30°C / 86°F with circa 26°C / 79°F in the nozzle tip. The nozzle heating starts working when plugged in and should be left plugged in even when changing containers.

Adding the chocolate mix to the container at 35°C+ / 95°F+ and using the insulation and heating features, it should be possible to continue spraying for as long as an hour without the need to reheat the material.

## **Fitting the heating unit.**

Before filling the container with chocolate, first fit the heating unit to the nozzle extension following the below steps:

- i) Ensure the cable and heating unit are dry and away from liquids.
- ii) Firmly tighten the nozzle extension to the pump housing.
- iii) Without the round nozzle, slide the heating unit over the nozzle extension until it is flush against the pump housing.

- iv) Slide on the insulation until it reaches the rear end of the heating unit.
- v) Screw on the round nozzle.
- vi) Plug in the sprayer and leave it for 2 or 3 minutes, in order to let the heating unit warm up. Only unplug the sprayer after the heating unit is no longer needed.

### **Optimum spraying**

To enable a light chocolate covering, the hotCHOC has been specifically configured to spray around 2 grams per second of 50% chocolate and 50% cocoa butter mixture, dependent upon the type and temperature. 500ml can provide a maximum light coverage of 10 - 15 m<sup>2</sup> or 5 - 8 m<sup>2</sup> of thicker coating. A light coverage can be achieved with one pass, using a surface pattern of about 10 cm, sprayed approx. 30 cm away from the surface.

- Before starting, turn the power knob completely to the left. This is the maximum power setting and after a few seconds it will allow sufficient suction for spraying the material. Adjust the power knob as required until the sprayer demonstrates a fine spray and makes an even tone.
- Maintain a constant distance and smooth movement.
- Avoid shaking the gun or sharp movements as this will cause droplets.
- Varying the speed of arm movement, the height and number of coatings, will vary the effect and thickness of sprayed material.
- It is recommended to start and stop the sideways movement off the product and only press the power button when over the product. This helps reduce the volume being sprayer at the turning point.
- The R6 is the best nozzle for working with chocolate using the hotCHOC.
- If you want to spray from below, you may rotate the nozzle extension - however - only rotate in a clockwise direction (when viewed from the front), otherwise you will loosen the nozzle extension. The easiest method of adjusting the nozzle direction is from the right side, hold the pump housing firmly with your left hand and move the nozzle extension with your right hand.

### **Spraying other materials?**

The sprayer is only designed to spray chocolate. Spraying other low viscosity (thin) materials (e.g. oil and light glaze) is likely to produce a different effect.

## 4. CLEANING

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**IMPORTANT:** Always remove the electrics and heating unit before washing the gun. These parts should never be exposed to liquids. Always clean immediately after use.

For external cleaning, simply wipe down the outside of the sprayer with a dish soap. For internal cleaning, we recommend to spray half a container of very hot water through and then clean the individual parts using a suitable dishwashing detergent. Careful use of a soft pipe cleaning brush is also recommended. Care should be taken not to damage the cylinder by using abrasive or sharp tools. If available, blowing air through the nozzle and suction tube can ease the cleaning process. Rinse thoroughly thereafter with hot clean water.

The sprayer is designed with quality components. If you experience any issue, we recommend first following the trouble shooting document and film available on our website: [www.kreaswiss.com](http://www.kreaswiss.com). In most cases a part has been forgotten or the product needs a thorough cleaning. If your issue persists, please contact your reseller for additional support. Please always include the article number (page 33) in any correspondence.

### **DISMANTLING AND ASSEMBLING (see page 33)**

- Unscrew the round jet nozzle (9) and slide off the nozzle heating unit (14)
- Then unscrew the bent nozzle extension (8) from the pump housing (5).
- Remove the 3 piece "atomiser unit" (7) from inside the chamber. The metal adapter (6) should never be removed. Place all parts in a small dish and clean them following the cleaning steps outlined earlier. The suction tube (10), container (11), container insulation sleeve (12) and nozzle insulation sleeve (13) can be washed in the sink.
- Remove the service screw (2) and take off the pump housing (5). Put the piston (3), piston spring (4) and hood (1) to one side and wipe them down as outlined above.
- To assemble the gun, do so in reverse order.
- The piston should move freely in the pump housing.
- Ensure the service screw, bent nozzle extension and round jet nozzle pieces are all screwed on tightly.

## **GUARANTEE**

The spray gun is guaranteed for six months, subject to the enclosed terms and on condition that it is **only used for processing products approved for the food industry.**

The spray gun is designed to work and rest intermittently and it is not suitable for industrial use, defined as more than three minutes of operation within any 8-minute period. A maximum of 550 ml of material may be sprayed within a 3-minute period after which a 5-minute total resting (cooling) period is required before the sprayer may be used again. Should the spray gun be intermittently used, for periods of 20-30 seconds at a time, then a resting (cooling) period of 5 -10 seconds is sufficient.

Failure to adhere to the usage & resting (cooling) period will significantly reduce the lifetime of the sprayer and negate the warranty.

Only original spare parts may be used in the event of repairs.

The spray gun must be serviced and cleaned as described in the operating instructions.

The guarantee starts upon customer receipt. The guarantee excludes any damage due to natural wear, overloading or incorrect handling.

## **REPAIRS & PRODUCT LIABILITY**

Repairs are not covered by the guarantee and shall be performed by service centres subject to the applicable price and delivery terms of the country in question.

No liability is accepted for damage caused directly or indirectly by the use and spraying of this products. The user assumes full responsibility for the use of the product in accordance with the laws of food hygiene and other legal regulations.

## **DECLARATION OF CONFORMITY**

This Food Sprayer has been independently confirmed as complying with the legal

**i)** food migration requirements laid out in the Regulations EC No: 10/2011, 2023/2006 & 1935/2004, in line with US FDA HHS section 170.09 as required by section 174 (Indirect food additives: General) and Section 177 (Indirect Food additives: Polymers) and

**ii)** with European production CE standards.

A Declaration of Conformity has been supplied with this product.

Dr Kendrick  
Managing Director

