Martellato

DigitalMeltinchoc

MADE IN ITALY

Manuale d’uso e manutenzione
Hand book of use and maintenance
Notice technique
Manual de uso y mantenimiento
Benutzungs und Wartungshandbuch

rev_2021

CONSERVARE L'IMBALLO ORIGINALE PER UTILIZZARLO NEL CASO DI TRASPORTO - SAVE THE ORIGINAL PACKAGING IN THE EVENT OF TRANSPORT
CONSERVER L'EMBALLAGE ORIGINAL POUR L'UTILISER EN CAS DE TRANSPORT - MANTENGA EL EMBALAJE ORIGINAL PARA UTILIZARLO EN EL CASO DE TRANSPORTE
DIE ORIGINALVERPACKUNG AUFBEWAHREN, UM SIE IM FALL DES TRANSPORTS ZU VERWENDEN.

DigitalMeltinchoc

MADE IN ITALY

CONTENTS

1.0	PRODUCT DESCRIPTION
2.0	SAFETY WARNINGS
3.0	STRUCTURE AND OPERATING PRINCIPLES
4.0	TECHNICAL SPECIFICATIONS
5.0	APPLICATIONS AND OPERATING LIMITS
6.0	DIRECTIONS FOR USE
7.0	TROUBLESHOOTING
8.0	CLEANING
9.0	PACKAGING, STORAGE AND TRANSPORT
10.0	TAKING OUT OF SERVICE / DISPOSAL
11.0	PRODUCT COMPLIANCE AND MARKING

1.0 PRODUCT DESCRIPTION

The product known by the trade name **Digital**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.
The appliance allows planning the chocolate melting mode and measuring the temperature using a special sensor, immersed in the chocolate.

Mod.	Capacity [l]	Power [W]
MCD101	3,6	50
MCD102	6	100
MCD103	9	150
MCD104	13,7	200

This appliance is intended for domestic applications and similar, such as:

- in the kitchen areas of shops, offices and other working environments;
- in farmhouses;
- for use by customers of hotels, motels and other residential establishments;
- in bed & breakfast type environments.

Cap. **3,6** Lt
Cod. **MCD101**

Cap. **6** Lt
Cod. **MCD102**

Cap. **9** Lt
Cod. **MCD103**

Cap. **13,7** Lt
Cod. **MCD104**

2.0 SAFETY WARNINGS

Before using **Digital**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 metal 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.

	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: - 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

3.0 STRUCTURE AND OPERATING PRINCIPLES

The appliance comprises a plastic moulded housing designed to accommodate the stainless steel container. The housing bottom, heated by an electrical heating element, transmits the heat to the metal container.
The current of the heater is controlled by a (digital) controller circuit.
The temperature the chocolate must reach is set adjusting the set-point on the display, using the keypad and digital display.

4.0 TECHNICAL SPECIFICATIONS

DigitalMeltinchoc	MCD101	MCD102	MCD103	MCD104
Dimensions [cm]	24x40x13,5	33x40x13,5	39,5x45x13,5	39,5x62x13,5
Capacity [l]	3,6	6	9	13,7
Pan EN 631-1	Gastronorm1/3	Gastronorm1/2	Gastronorm2/3	Gastronorm1/1
Rated voltage [V_{AC}]	230	230	230	230
Power [W]	50	100	150	200
Rated current [A]	0,22	0,43	0,65	0,87
Rated frequency [Hz]	50 / 60	50 / 60	50 / 60	50 / 60
Appliance class	Class II	Class II	Class II	Class II
Protection rating	IP20	IP20	IP20	IP20
Weight [kg]	2,84	3,722	4,100	5,700
Pan material	AISI 304	AISI 304	AISI 304	AISI 304

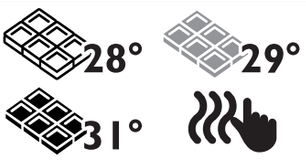
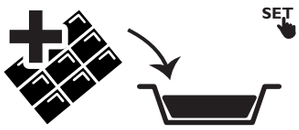
5.0 APPLICATION

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

6.0 DIRECTIONS FOR USE

	Plug the unit into a 230V$_{AC}$ single-phase power socket
DigitalMeltinchoc MADE IN ITALY	Press the switch and check that the display lights up
	Using the arrows, select one of the pre-set programs (dark, milk or white) or select manual mode;
	When the program of the chocolate used has been selected, press set to start melting it
	A symbol on the display and a sound indicator every 10 minutes will warn the operator that he/she must stir the chocolate
	Once the chocolate has been stirred , press the arrows to confirm the operation and proceed.
	When the chocolate has reached the temperature of 45°C (or the one you set), a symbol will show that it is time to proceed with the seeding of the chocolate, adding some more.
	After seeding, press Set, so that the temperature starts lowering reaching the degrees required for tempering (31°C Dark chocolate - 29°C Milk chocolate - 28°C White chocolate). If you are are in Manual mode, the tempering temperature must be set manually.
	When the tempering temperature, visible on the display, is reached, the melter will keep it constant for the whole time. For a greater consistency, we advice you to stir the chocolate during use.

For greater temperature measurement precision,
the probe must be almost entirely immersed in the chocolate.

Switch the melter off after each melting cycle.

PROGRAMS

PROGRAM	MELTING TEMPERATURES [°C]	HOLDING TEMPERATURE [°C]
DARK	45	31
MILK	45	29
WHITE	45	28
MANUAL	45	TO BE SET

When selecting the program, it is possible to vary the chocolate pre-set temperature manually in the following way:
Keep the key pressed (first arrow on the left), the temperature will start to flash, with the arrows move up or down to reach the desired temperature, press the Set key to confirm the temperature.
It is possible to select the MANUAL mode setting the temperature parameters most suitable to your requirements.
Every time the melter is restarted, it goes back to its default settings, that is the pre-set ones.

NB: do not use Digital Meltinchoc **without chocolate in the pan.**

7.0 TROUBLESHOOTING

	FAULT	POSSIBLE CAUSE	REMEDY
A	The power ON light does not come on when the switch is pressed.	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.
		Programming board	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 mains power	Proceed as in A
		Operating temperature set too low	Check the thermostat temperature setting.
		Break in heating element.	Contact the dealer or manufacturer to arrange for replacement or repair as necessary.
		Break in power cable.	
C	The melter fails to reach the required temperature.	Intermittent contact in socket / plug connection.	Connect the plug to the mains socket.
		Intermittent contact inside the appliance.	Unplug the melter from the power socket immediately. Contact the dealer or manufacturer to arrange for replacement as necessary.
D	The temperature measured by the device is not correct	the probe is not well-immersed in the chocolate	dip at least 2/3 of the probe into the chocolate

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 230VAC 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;

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, **Digital**Meltinchoc can be stored in:
- a dry place
- with temperatures in the -5° to 40 °C range.

10.0 TAKING OUT OF SERVICE / DISPOSAL

	The product contains the following main kinds of material: • plastic • steel • electrical components
	These materials must be disposed of in full compliance with current environmental regulations. As stated in the CE Declaration of Conformity, the **Digital**Meltinchoc complies with the European Directive RoHS 2011/65/UE.

DigitalMeltinchoc 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.

11.0 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 DI CONFORMITÀ CE

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

DigitalMeltinchoc Mod: MCD101; MCD102; MCD103; MCD104.

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

Direttiva Bassa Tensione 2014/35/UE
e norme armonizzate: EN 60335-2-12 :2003 + A1 :2008
EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017

Direttiva Compatibilità Elettromagnetica 2014/30/UE
e norme armonizzate EN 55014-1:2006 + A1:2009 + A2:2011
EN 61000-3-2:2014 / EN 61000-3-3:2013 / EN 55014-2:2015

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

Vigonza, Dicembre 2018

Martellato Alessandro
Amministratore Unico

EC DECLARATION OF CONFORMITY

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

DigitalMeltinchoc Mod: MCD101; MCD102; MCD103; MCD104.

professional appliances used to melt chocolate
Comply with the following European directives:

Low Voltage Directive 2014/35/UE
and harmonised regulations: EN 60335-2-12 :2003 + A1 :2008
EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017

Directive on Electromagnetic Compatibility 2014/30/UE
and harmonised regulations EN 55014-1:2006 + A1:2009 + A2:2011
EN 61000-3-2:2014 / EN 61000-3-3:2013 / EN 55014-2:2015

It also declares that the appliances comply with European Directive RoHS 2011/65/UE

Vigonza, Decembre 2018

Martellato Alessandro
Sole Director

DÉCLARATION DE CONFORMITÉ CE

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy - On déclare que les produits :
DigitalMeltinchoc Mod: MCD101; MCD102; MCD103; MCD104.
Appareils professionnels pour la fonde du chocolat sont conformes aux directives européennes suivantes :
Directive Basse Tension 2014/35/UE
Et normes harmonisées: EN 60335-2-12 :2003 + A1 :2008
EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017

Directive Compatibilité Électromagnétique 2014/30/UE
Et normes harmonisées EN 55014-1:2006 + A1:2009 + A2:2011
EN 61000-3-2:2014 / EN 61000-3-3:2013 / EN 55014-2:2015

Nous déclarons que les appareils sont conformes à la directive européenne RoHS 2011/65/UE

Vigonza, décembre 2018

Martellato Alessandro
Administrateur unique

DECLARACIÓN DE CONFORMIDAD DE LA CE

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy - Declara que los productos:
DigitalMeltinchoc Mod: MCD101; MCD102; MCD103; MCD104.
aparatos profesionales para fundir chocolate cumplen con las siguientes directivas europeas:
Directiva de baja tensión 2014/35/UE
y normas armonizadas: EN 60335-2-12 :2003 + A1 :2008
EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017

Directiva de compatibilidad electromagnética 2014/30/UE
y normas armonizadas EN 55014-1:2006 + A1:2009 + A2:2011
EN 61000-3-2:2014 / EN 61000-3-3:2013 / EN 55014-2:2015

También se declara que el equipo cumple con los requisitos a la Directiva Europea RoHS 2011/65/UE

Vigonza, diciembre de 2018

Martellato Alessandro
Director único

CE-KONFORMITÄTSERKLÄRUNG

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italien erklärt, dass die Produkte:
DigitalMeltinchoc Mod: MCD101; MCD102; MCD103; MCD104.

professionelle Geräte für die Verflüssigung von Schokolade, den folgenden EU-Richtlinien entsprechen:
Niederspannungsrichtlinie 2014/35/UE (LVD)
sowie harmonisierten Normen: EN 60335-2-12 :2003 + A1 :2008
EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017
Richtlinie zur elektromagnetischen Kompatibilität 2014/30/UE (EMC) sowie harmonisierten Normen EN 55014-1:2006 + A1:2009 + A2:2011
EN 61000-3-2:2014 / EN 61000-3-3:2013 / EN 55014-2:2015
Außerdem wird erklärt, dass die Geräte der RoHS 2011/65/UE entsprechen.

Vigonza, Dezember 2018

Martellato Alessandro
Geschäftsführer

DPLMCD 2021/09
Tradi: Soget Est

Martellato

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy
tel. +39 049 7800155 - fax +39 049 8087744
martellato@martellato.com - martellato.com