

**TRUFROST & BUTLER**

**USER MANUAL**

**Chocolate Melter  
CMM-4**

Please read this manual carefully so as to use this machine safely and correctly.

### Product Application

The multifunctional heat preservation machine has been widely used in places such as milk tea shops, snack bars, cake shops, hotels, restaurants, cafes, handmade chocolate shops and small chocolate production lines. It can be used for the heating of the block chocolate and the heat preservation of chocolate sauce, bubbles, taro balls, sago, red beans, pudding, fast food, desserts and various kinds of soup in the food industry.

### Product Features

This product uses the mechanical control so that the temperature is accurate and scientific; its water-barrier heating mode allows to adjust the temperature and set the heat preservation function at will, which can make the food heating and insulation more even; its humanized design makes the operation simple and convenient with the drainage device; the high-quality stainless steel and 304# heating tubes make the machine body thick and solid, providing users with guaranteed quality.

## 1、Basic data

### ● Technical parameter

Type Parameters	CMM-4	CMM-17	CMM-8	CMM-4L2M	CMM-7 4L	CMM-17L4M
Power Supply	230V/50HZ or 110V/60HZ					
Heating Power	800W		1000W			
Temperature	30~95°C		30~95°C			
(Shallow/Deep)Capacity	4~6KG		8~12KG			
Product Size	35.5*20.3*29.2CM		38.5*35.3*29.2CM			
Packing Size	43.5*28.5*37CM		46.5*43.3*37CM			

### ● Accessories

A、Power cord: 1 pcs.

B、Small shallow cylinder series, stainless steel pot and lid sets as follows: ①1-Pot: 1 set of 1/3\*10 pot cover; ②2-Pot: 2 sets of 1/6\*10 pot covers.

C、Small deep cylinder series: ①1-Pot: 1 set of 1/3\*15 pot cover;  
②2-Pot: 2 sets of 1/6\*15 pot covers.

D、Medium shallow cylinder series: ①1-Pot: 1 set of 2/3\*10 pot cover;  
②2-Pot: 2 sets of 1/3\*10 pot covers; ③3-Pot: 2 sets of 1/6\*10 pot covers and 1 set of 1/3\*10 pot cover; ④4-Pot: 4 sets of 1/6\*10 pot covers.

E、Medium deep cylinder series:

- ①1-Pot: 1 set of 2/3\*15 pot cover; ②2-Pot: 2 sets of 1/3\*15 pot covers;
- ③3-Pot: 2 sets of 1/6\*15 pot covers and 1 set of 1/3\*15 pot cover;
- ④4-Pot: 4 sets of 1/6\*15 pot covers.

F、10Afuse:2 pcs.

G、Product instruction:1 pcs.

## 2、Precautions

- 1)The product is made of stainless steel, it should be handled with care, and should not be inverted. It should not touch with corrosive objects. It should be placed in a horizontal place when using it.And a certain distance between the body and other objects should be kept to ensure sufficient space for heat dissipation.
- 2)The used power voltage must match the voltage parameter on the product nameplate.
- 3)It is recommended to use an independent special socket (15A) as much as possible. The multi-aperture socket will cause a high temperature and trigger dangers. The power supply must be equipped with a grounding line.(The product must use the specified power supply).
- 4)It is forbidden to heat the heating pipe without water (Notes: the minimum water level must completely cover the heating pipe and the temperature probe, otherwise the heating pipe and the temperature probe will be burned out, and the danger will occur; at the same time, the water level could not be higher than the highest water level line to prevent the water overflowing outside the box causing danger; if it overflows, turn off the power switch and unplug the power plug).
- 5)The electrical connection installation and maintenance of the product should be installed and operated by the special person with the electrician operation certificate.

## 3、Operation Methods

- 1) Firstly, it is necessary to check whether the power supply is well connected, whether the side drain valve is in a sealed state, and whether the water level in the water tank is within a prescribed range.
  - 2) Plug the power plug into a special socket(The product must use the specified power supply).
  - 3)Place the stainless steel pot on the water tank of the main machine.
  - 4) The temperature controller(a scale knob printed with numbers): it can control the heating tube to heat the temperature of the water in the water tank on the operation panel.
  - 5) After the product is powered on, turn on the switch (the switch light is on), the green indicator light is on, turn the temperature controller to the required temperature and align the triangle mark (between 35 and 95°C), then the red indicator light is on, indicating that the heating tube is working; when the water temperature in the water tank reaches the set temperature, the temperature controller will cut off the power supply automatically, at the same time, the red indicator light is off and the heating tube stops working; when the temperature drops slightly, the temperature controller will switch on the power automatically, such operations will be cycled to ensure that the water temperature in the water tank is constant within the set range.
  - 6)After the temperature is set (Notes: Generally the temperature is set at50 ~ 60°C, due to the varieties in chocolate raw materials, room temperature difference, etc., the thermostat temperature could be raised or lowered appropriately, and it should not be overheated to damage and break down the original ingredients of chocolate), the chopped chocolate pieces are placed in the stainless steel pot and stirred until melted fully. It is recommended to et the temperature at 40 to 50 °C to keep the melted chocolate sauce temperature constant.
- If it is suspended for a long time, please turn off the power switch or adjust it to a suitable temperature and keep it,

in order to avoid being heated again and again for a long time and affecting the chocolate taste.

- If the chocolate sauce is too thick, do not dilute with water. If necessary, add a small amount of salad oil, cocoa butter, and cocoa butter alternatives.

7) After use, please turn off the power switch and unplug the power plug (please do not pull the power line to avoid tearing the wire).

#### 4. Cleaning and Maintenance

1) When being cleaned and maintained, the power should be turned off to prevent accidents;

2) Every time after use, clean the machine with a wet towel. Don't use erosive

detergent. Pay special attention when cleaning operation panel, since if water is let inside, electric parts will be damaged and there will be short circuit.

3) Do not wash the machine directly with running water.

4) Water must be drained out of the tank after it is cooled down.

#### 6. General Troubleshooting

Faults	Reasons	Troubleshooting
Turn on the power switch, the green indicator and switch lights are off, no heat;	1. The power socket has no power; 2. The fuse on the main machine socket is fusing; 3. Poor contact of the power cord;	1. Replace the normal power socket 2. Unplug the power line and replace the 10 A fuse; 3. Fasten or replace the power cord;
If red heating light does not go off, the device temperature will rise resulting in inability in temperature control;	1. Water in tank has been below the safety line or there is no water; 2. The temperature controller does not work;	1. After the water is added to the predetermined level, the device still fails, contact technical personnel of after-sales service in the division; 2. Replace the temperature controller;
The indicator light is off but the equipment temperature is normal;	1. The connections of the indicator lights are poor; 2. The indicator light is burnt out;	1. Fasten the wiring 2. Replace the indicator light;

Marketed globally by:

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