

NCM-502 Chocolate Conching Machine

NCM-502 CHOCOLATE CONCHING MACHINE



Manual



Natural



Fresh

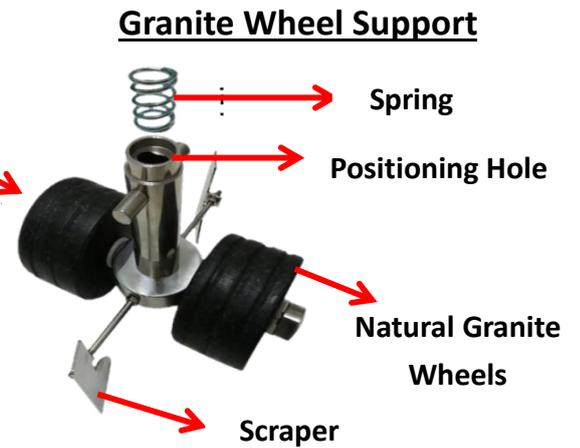
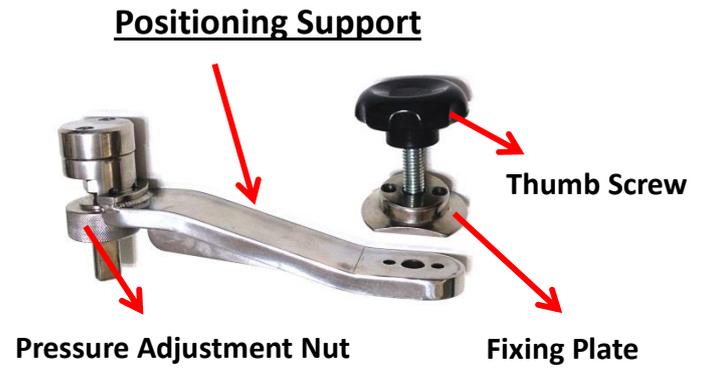
Original



Tasty

I . Product and Specification Introduction

NCM-502



【Specification】

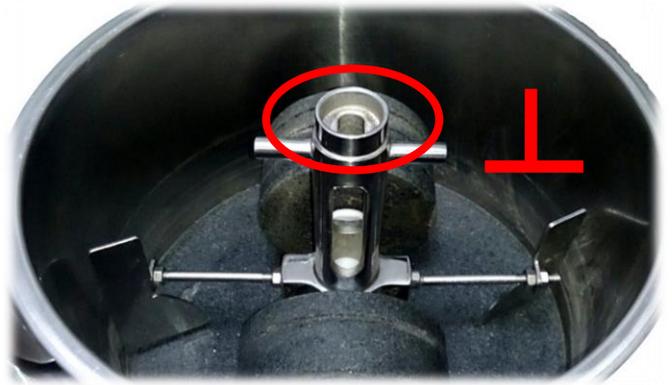
- Dimensions : L48.5 cm x W28 cm x H30 cm
- Weight : 32 kg
- Pot capacity : 4.5 kg
- Grinding Fineness : 25 μ or less
- Grinding Wheel Material : Natural Granite
- Container Material : Stainless Steel
- Device : Heating Device / Overcurrent Protection Button



II. Assembly Steps



1. Place the Stainless pot on the stand.



2. Place the granite wheel support inside the pot vertically with the positioning hole facing upward.



3. Place the spring over the positioning hole.



4. Install the positioning support. (Align one end with the positioning hole and align the other end with the two positioning rods. Put pressure on the positioning support and verify if the positioning support is well installed.)



5. Positioning plate: align the positioning plate with the positioning rods.



6. After tighten up the thumb screw, the assembly is completed.

III. Operating Instructions



1. Plug-in the machine and turn on the power.



2. Add cocoa paste into the pot. Do not let the cocoa paste exceeds the height of the stone mill.



3. Turn on the machine to start the refining process. It is not a requirement but an option to put on or not the transparent lid.



4. It is optional to use the ceramic heater. It is suggested to make the heater face onto the turning pot wall or face downward to the pot inner during the refining process.

5. Higher or lower the granite wheels by turning the Pressure Adjustment Nut to increase/decrease the grinding pressure.

Note : it is not recommended to lower too much the granite wheels. It is adequate to make the granite wheels touch slightly the bottom of the pot.

6. Ceramic heater : Turn ON/OFF.

Press downward the rod to turn off the heater.



Push
the
turn on
heater.



upward
rod to
the



IV. Cleaning Instructions

1. Turn off the power. (*Unplug the power cord.*)
2. Remove the transparent Lid.
3. Remove the Positioning Support and the Spring.
4. Remove the Granite Wheels.
5. Remove the Stainless Pot.
6. Pour out the refined paste.
7. Wash the Granite Wheels and the Stainless Pot with clean water, then use a towel to wipe the machine shell. Do not put water on the machine nor wet the parts installed interior of the machine to avoid being damaged by moist.

V. Remarks

1. This machine can be made with a power voltage of :

110V 220V

2. Melt chocolate into liquid condition before pouring into the pot. It is suggested to use an oven or use a hot air gun to melt chocolate.

3. Ceramic heater is fragile, handle with care.

4. Do not touch the ceramic heater after turning it on to avoid being burned.

5. If the cocoa paste is lack of oiliness, it is suggested to pour additionally into the pot cocoa oil in order to facilitate the de-acidifying process and the refining process.

VII. Troubleshooting

During the refining process, in the case when the power is suddenly off, please check the overcurrent safety button located on the back of the grinder. If the button pops up, clean the ingredients out of the machine. After pressing the overcurrent safety button, restart the machine.

VIII. Contact us



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