

NCM-730 Chocolate Tempering Machine

Instruction Manual



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Contents

I. Specifications	1
II. Bootstrapping Process → Power Supply and Safety Device	2
2-1 Main Power Supply Installation	2
2-2 Operation on Main Power Switch and Current Safety Protection Device	2
2-3 Emergency Stop Button	3
III. Panel Operation	4
3-1 Turn On the Heating	4
3-2 Set Up the Heating Temperature	4
3-3 Turn On the Rotating Plate	5
3-4 Adjust the Rotating Plate Speed	5
3-5 Turn On the Vibrating Plate	6
3-6 Turn Off the Power After the Tempering Process	6
IV. Water Heating Device	7
4-1 Water Inlet and Outlet	7
4-2 Water Release Hole and Water Level Gauge	7
4-3 Water Booster Pump	8
4-4 Water Bucket	8
4-5 Water Outlet and Ingredient Outlet	8
V. Procedures of Demolition, Cleaning and Reassembly.	9
Demolition and Cleaning Procedures	9

I. Machine Specifications

產品整體主要設備示意



Product

Voltage: 220V Single Phase

Power: 3000W

Dimensions: 88cm (Length) x 67cm (Width)
x 117cm (Height)

Weight: 100 Kgs

Material: Stainless Steel

Heating Method: Heat Transferring From Hot Water

Capacity: 30 Liters/Lot

Place of Origin: Taiwan

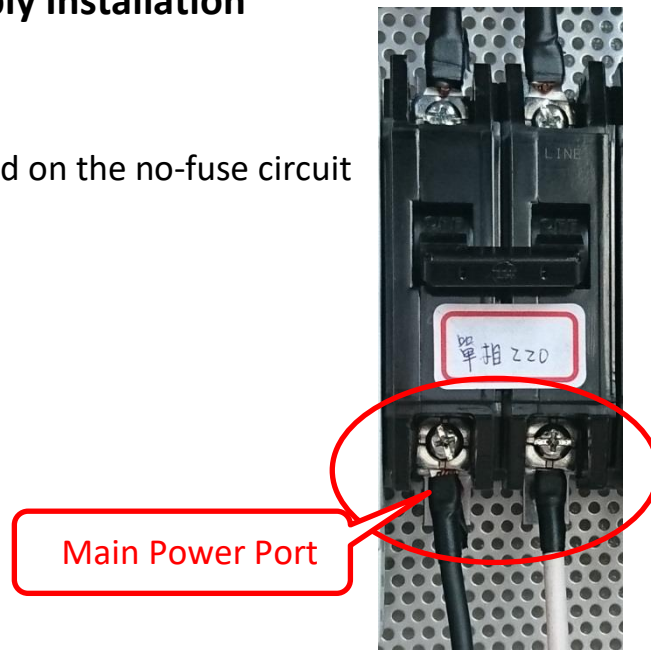
Specifications:

- ① General Power
- ② Water Level Gauge
- ③ Ingredient-Butter Outlet
- ④ Vibrating Plate
- ⑤ Power for Water Inlet-Outlet Pump
- ⑥ Control Panel

II. Bootstrapping Process → Power Supply and Safety Device

2-1 Main Power Supply Installation

Screw up the electric cord on the no-fuse circuit breaker.



2-2 Operation on Main Power Switch

After switching on the MAIN POWER, the control panel can be operated.



MAIN POWER Switch with
Overcurrent Protection

2-3 Emergency Stop Button

Press down the big red button on the control panel to stop immediately the operation of all actions.



III. Panel Operation

3-1 Turn On the Heating

Turn on the HEATING. After the HEATING INDICATOR is lit on, set up the HEATING TEMPERATURE.



Once the HEATING is on, the Switch is lit on.

3-2 Set up the Heating Temperature

Set up the Heating Temperature on the Control Panel. The monitors indicate the setting temperature and the current temperature. (The INGREDIENT-BUTTER temperature arises or decreases along with the increase or the decrease of the heating temperature. The INGREDIENT-BUTTER TEMPERATURE MONITOR shows only the temperature. The INGREDIENT-BUTTER TEMPERATURE can not be adjusted.)

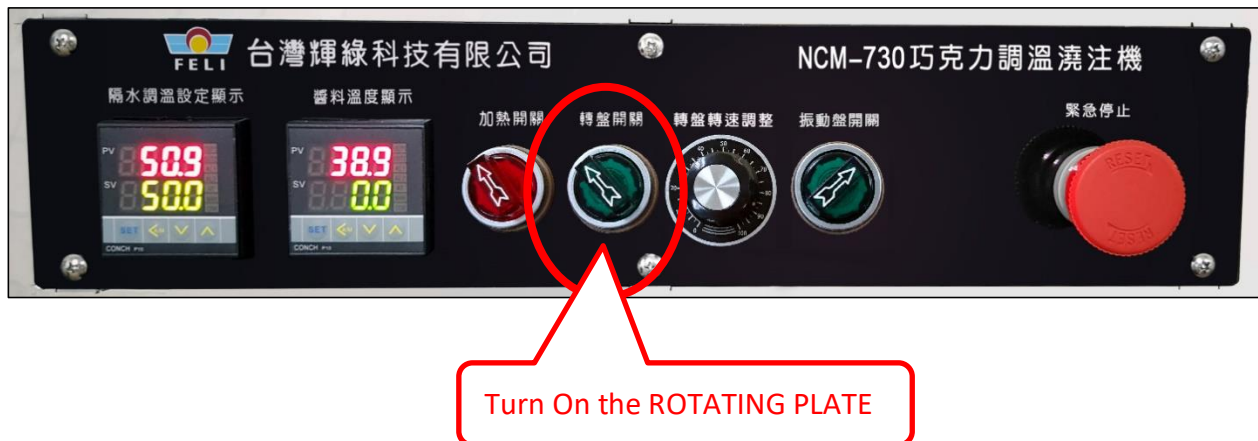


Set up the
HEATING
TEMPERATURE.

The monitor only indicates the
temperature of the
INGREDIENT-BUTTER. But this
temperature can't be adjusted.

3-3 Turn On the Rotating Plate

The HEATING doesn't need to be on, once the MAIN POWER is on, the ROTATING PLATE switch functions.



3-4 Adjust the Speed of the Rotating Plate

Adjust the SPEED of the ROTATING PLATE according to the user's necessity.



3-5 Turn On the Vibrating Plate

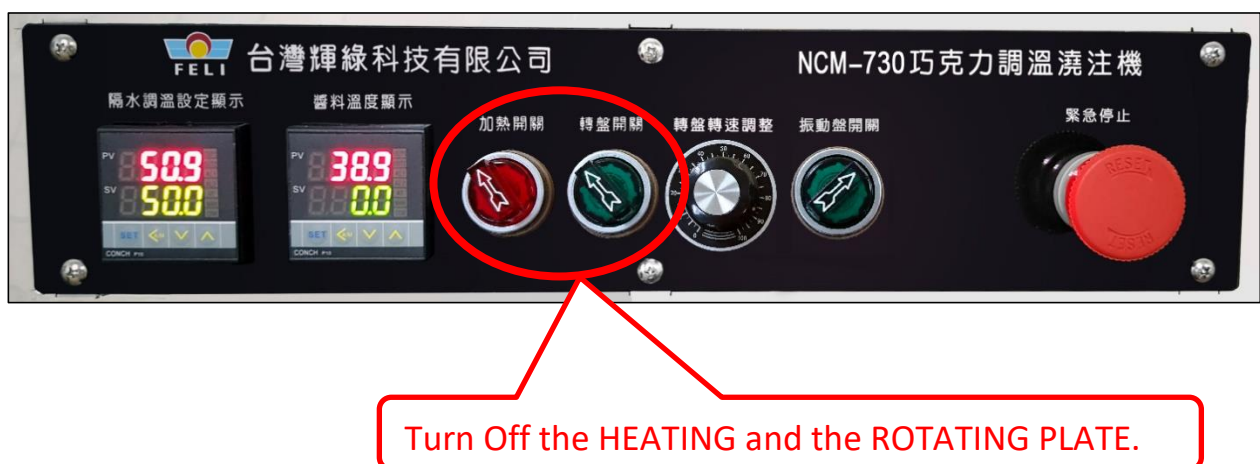
After Injecting cocoa butter into molds, put them on the VIBRATING PLATE for vibrating air out from the cocoa butter.

Turn on the VIBRATING PLATE.



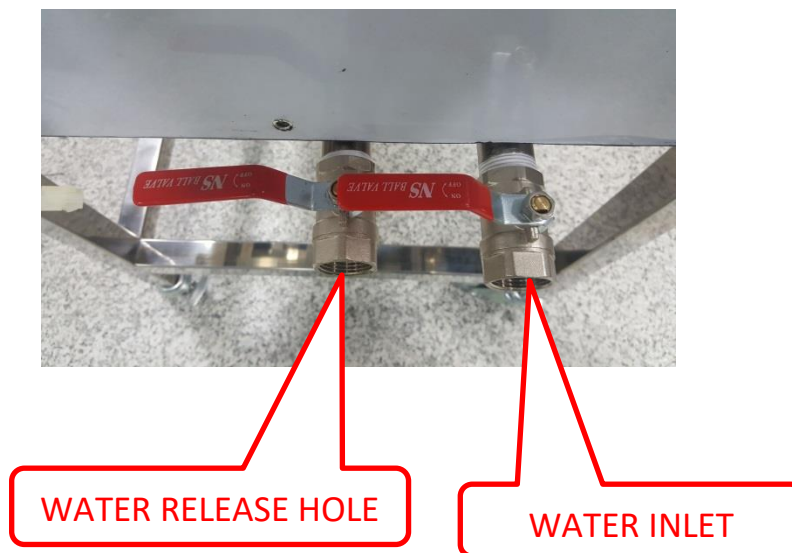
3-6 Turn Off the Power After the Tempering Process

After the tempering, switch off the HEATING and the ROTATING PLATE. Turn off the MAIN POWER located on the side of the machine. Then clean the machine.



VI. Water Heating Device

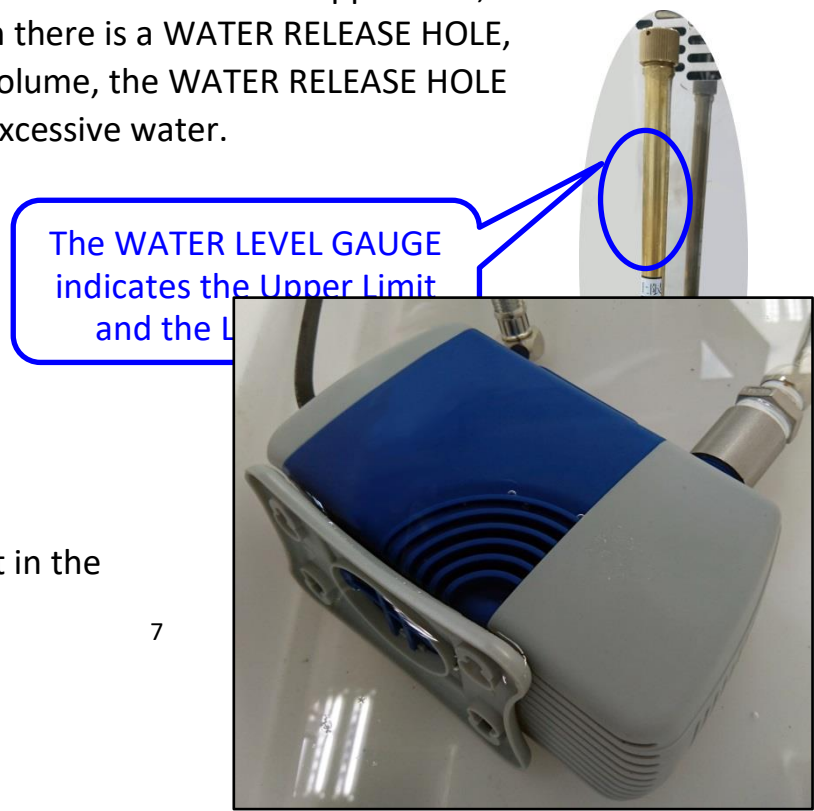
4-1 Water Inlet and Outlet



Underneath the sink is the water heating area. The WATER INLET AND OUTLET are indicated on the above photo. Users can inject water or discharge water with this part. (During the tempering process, if the temperature needs to be rapidly cooling down, this device allows to interchange water in order to cool down rapidly the temperature.)

4-2 Water Release Hole and Water Level Gauge

Precaution: While injecting water, it is important to notice the indicator of the WATER LEVEL GAUGE. If the water level reaches the upper limit, the WATER INLET needs to be closed off. Although there is a WATER RELEASE HOLE, if the water is injected in a big volume, the WATER RELEASE HOLE cannot discharge immediately excessive water.



4-3 Water Booster Pump

The WATER BOOSTER PUMP put in the

WATER Bucket injects or discharges water with the pipeline connected to the WATER INLET AND OUTLET.

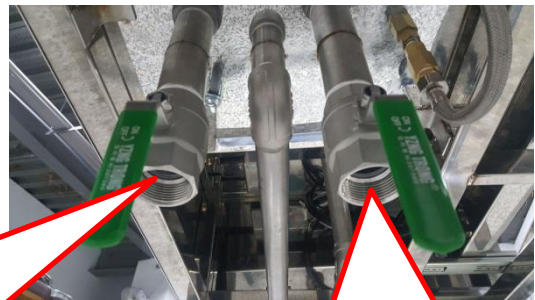
4-4 Water Bucket

Fill in cold water (or chilly water) in the Water Bucket. The cold water (or chilly water) will be injected into the underneath the sink for heating process.



Water Bucket

4-5 Water Release Outlet and Ingredient-Butter Outlet



Water Release Outlet (located on the outter side)

Ingredient-Butter Outlet (located on the inner side)

V. Procedures of Demolition, Cleaning and Reassembly

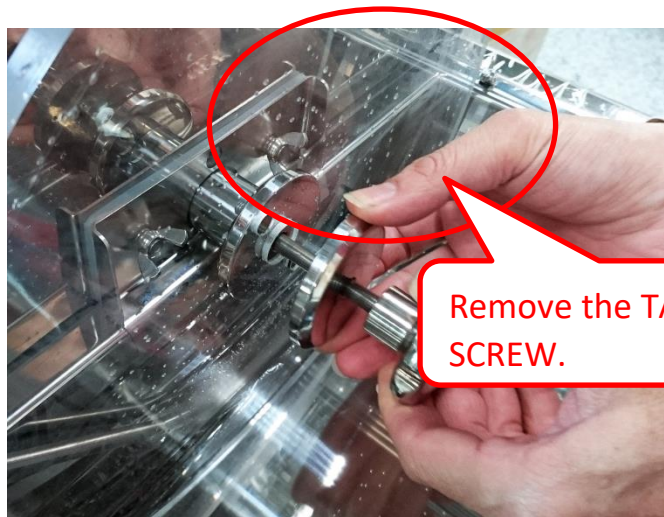
(Step 1) Disassemble the Injection Device

Loosen up the TAPPING SCREW circled on the photo. **Lift up the INJECTION DEVICE** to remove it.



Loosen the TAPPING SCREW with right hand and lift up the INJECTION DEVICE with left hand.

(Step 2) Disassemble the Screws for the Rotating Plate
Loosen up and remove the TAPPING SCREW for the ROTATING PLATE circled on the photo.

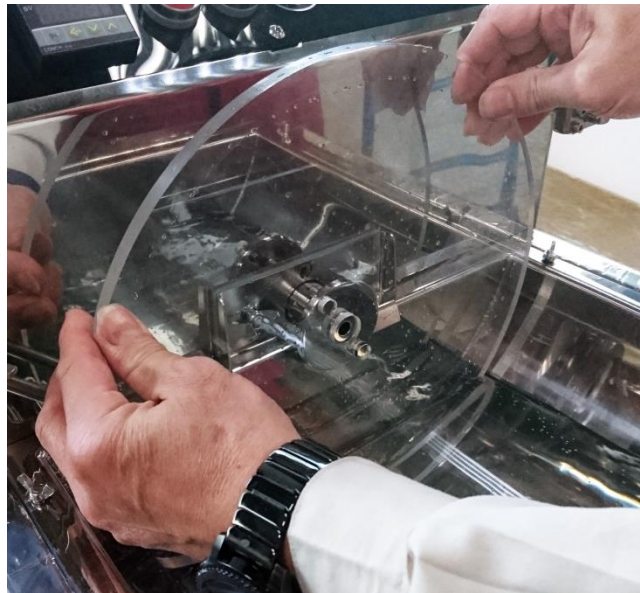


Remove the TAPPING SCREW.

ble the

Rotating Plate

After removing the screws, remove the ROTATING PLATE.



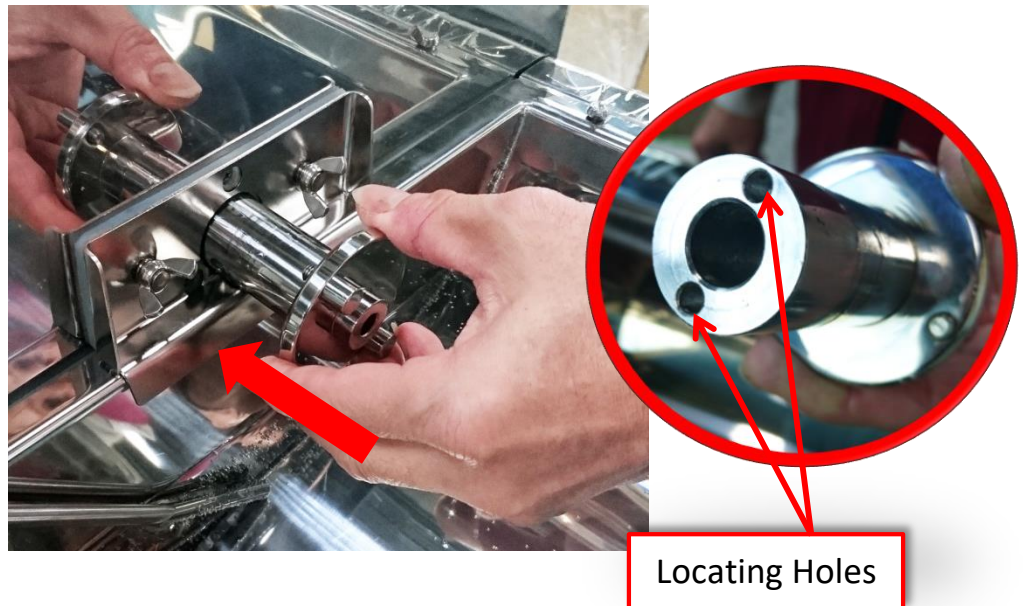
(Step 4) Disassemble the Axis

Pull out the axis in a parallel direction.



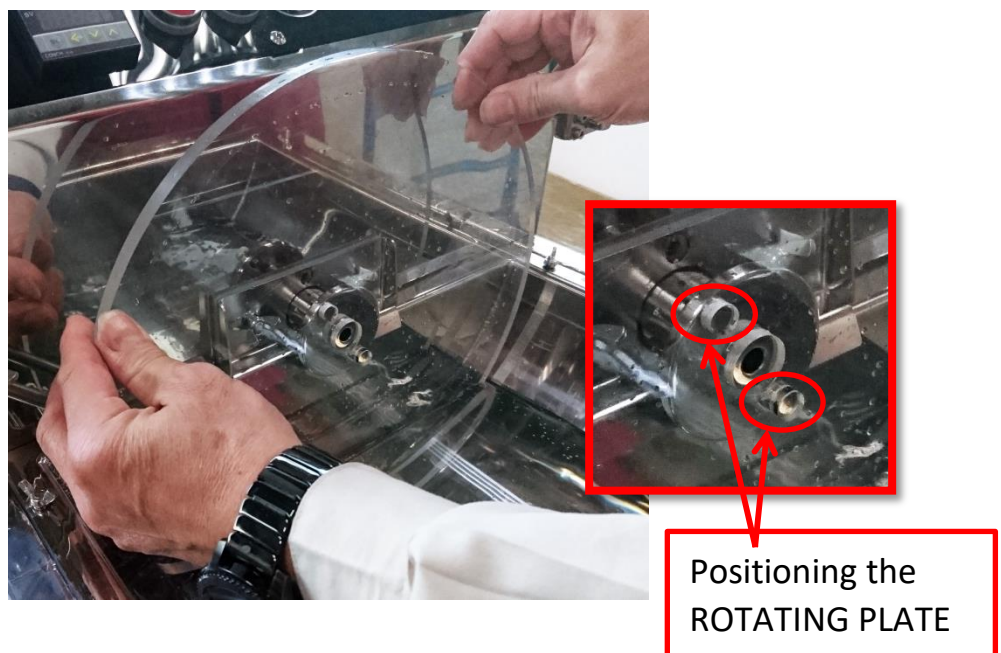
(Step 5) Reassemble the Axis for installing the Rotating Plate

Insert the AXIS by aiming at the axial hole, and then turn around the AXIS in order for the locating holes on the end sides of the AXIS locate at the right position. The pins have to be inserted into the locating holes to complete the assembly of the AXIS, for installing the ROTATING PLATE later.



(Step 6) Reassemble the Rotating Plate

Reassemble the ROTATING PLATE by aiming at the locating rod.



(Step 7) Reassemble the TAPPING SCREW SET

Screw up and tighten up the TAPPING SCREW and the FIXING PIECE (put the flat side of the FIXING PIECE facing on the ROTATING PLATE).



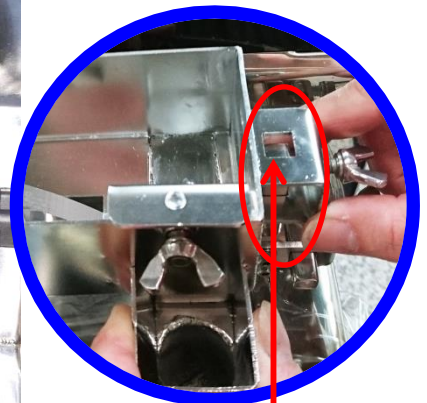
Reassemble the TAPPING SCREW.

(Step 8) Reassemble the Injection Device

Loosen up the TAPPING SCREWS circled on the photos and then **lift up** the INJECTION DEVICE to remove it.



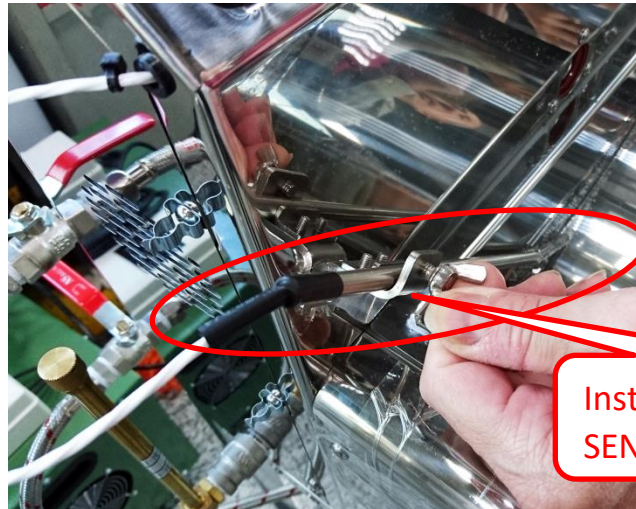
2. Adjust the height of the INJECTION DEVICE to keep it from touching the ROTATING PLATE so that it doesn't give impacts on the functioning of the ROTATING PLATE. Screw up the INJECTION DEVICE.



1. Insert the INJECTION DEVICE by aiming at the squared rod located on the side of the injection area.

(Step 9) Reassemble the Temperature Sensor

Install the TEMPERATURE SENSOR on the sensor support. Adjust the height of the TEMPERATURE SENSOR to keep it from touching directly the INGREDIENT-BUTTER SINK (locate it a bit higher than the bottom of the INGREDIENT-BUTTER SINK). After asserting the position, screw up the support and fix up the SENSOR position to complete the assembly.



Install the TEMPERATURE
SENSOR

Continue the Operation of the Tempering Machine

After reassembling all the parts, the machine can be served to temper another lot of ingredient-butter.

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