



KRONEN

G E O R G K R O N E N

Chocolate Heater



Translation of the
Original Instruction Manual

English

CE

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1. General Information

Always keep the instruction manual and all the other documents near the chocolate heater. Before using the machine the first time, make sure that you read the instruction manual first.

Explanation of the symbols used in the documents



Attention, you have to follow the instructions to avoid harm for you and the machine.



WARNING! Hot surface!
This symbol draws attention on the hot surface of the device when in use. If not observed it may cause burns!

Limitation of liability

If you do not follow the instruction manual, the manufacturer is not liable.

Manufacturer

Kronen Küchengeräte GmbH
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D-77731 Willstätt
Phone: +49 (0) 78 54/96 60-0
Fax: +49 (0) 78 54/96 60-50
info@kronen-germany.de

Defects and Claims

1. Claims based on material defects shall be subject to a limitation period of 2 years after surrender of the merchandise. The Seller does not assume any liability for material defects in pre-owned merchandise.
2. We will, at our discretion, make new delivery for or subsequently improve any and all rendered services which are verifiably determined to be defective as a consequence of circumstances existing before the transfer of risk.
3. We reserve title to any and all parts which have been replaced.
4. In particular, no warranty will be assumed for damage or loss resulting from the following causes, but for which we are not accountable:

Natural wear and tear, intervention or repair work improperly performed by the Buyer or third parties, unsuitable or incorrect use, incorrect operation, installation, commissioning, incorrect or negligent handling, improper maintenance, use of unsuitable operating materials and cleaning agents, chemical, electrochemical or electrical factors, any modifications of the merchandise performed without our consent.
5. The Buyer shall allow the Seller the necessary time and opportunity to perform any subsequent improvement or substitute delivery which we regard, in our reasonable judgment, to be necessary.
6. In the event of legitimate complaints, the Seller shall bear the immediate costs of the subsequent improvement or substitute delivery. The total costs which we must bear shall be limited to the value of the order in the event that the places of delivery are outside the territory of Germany.
7. In cases in which the Buyer shares accountability for causing the defect, in particular in the event of breach of the obligation to prevent and reduce loss or damage, the Seller reserves the right to assert a corresponding damage compensation claim.
8. The Buyer shall, at his discretion, have the right to cancel the contract if and when – taking into account the statutory exceptions – a period which has been set for us for subsequent improvement or substitute delivery due to material defects has lapsed in vain.
9. The Buyer's rights arising from the liability for material defects may not be assigned without the Seller's consent.

Terms and Conditions of Warranty

1. The Seller hereby grants to the end customer a warranty for newly manufactured Kronen Küchengeräte GmbH appliances, provided that they remain in Germany. The warranty period shall be 12 months as of the delivery of the appliance to the end customer, but shall not exceed 18 months from the dispatch of the appliance from the works.

2. Kronen Küchengeräte GmbH will perform subsequent improvement or substitute delivery of the defective parts within the scope of the warranty, provided that the functional capability of the Kronen Küchengeräte GmbH appliance has been significantly impaired. Further claims within the scope of the warranty are excluded.

Following notification in due time of a warranty case, the Kronen Küchengeräte GmbH service department will decide how the defect is to be remedied and will discuss the subsequent actions with the customer, engaging an Kronen Küchengeräte GmbH authorised customer service centre if necessary. If and when the appliance must be shipped to a service centre for repair within the scope of the warranty, shipment shall be made at the customer's expense and risk.

3. Warranty claims are excluded in the following cases:

- Normal wear and tear
- Incorrect installation of the appliance
- Wilful damage or incorrect operation
- Damage caused by calcium deposits
- Damage caused by inspection or repair by persons who are not authorised by Kronen Küchengeräte GmbH

4. Kronen Küchengeräte GmbH restricts the terms and conditions of warranty for appliances which are intended for sale abroad. In such cases, Kronen Küchengeräte GmbH grants a warranty covering the original Küchengeräte GmbH spare parts. This warranty covers the functional capability of the spare parts, provided that they are installed correctly. Kronen Küchengeräte GmbH shall provide a replacement part in the event of a functional defect. No installation or personnel expenses which may be incurred will be assumed.

The warranty in this case is limited to 12 months as of the transfer of risk.

5. The warranty services described above are subject to the condition that all required maintenance and care work is carried out by a customer service authorised by Kronen Küchengeräte GmbH and that any and all care and operational instructions from Kronen Küchengeräte GmbH have been followed.

The warranty may not be transferred without the written consent of Kronen Küchengeräte GmbH.

6. Kronen Küchengeräte GmbH grants a function warranty of 6 months for each and every original Kronen Küchengeräte spare part, provided that it has been installed correctly. Kronen Küchengeräte GmbH shall provide an original part in the event of failure. No further claims, including claims for the cost of the replacement, can be acknowledged. Parts which are subject to above-average wear and tear by the operator are excluded from the above warranty cover.

Copyright Protection

It is forbidden to copy all the documents delivered with the chocolate heater partly or completely without the permission of the manufacturer.

Disposal of the Machine

The chocolate heater, respectively all the parts have to be disposed recycled according to the local rules and laws. It is forbidden to dispose the chocolate heater with the household garbage.

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2. Safety

General Sources of Danger



Wrongful use or limited knowledge of the safety instructions could result in accidents and injuries on hands and fingers.

That is why, we advise you to respect and follow the safety instructions.

- Make sure that unauthorized persons or untrained persons, especially children, do not start and work with the chocolate heater.
- It is strictly prohibited to change or remove all the safety appliances on the chocolate heater because this could result in serious danger for the user.
- While you are using the machine stay concentrated and never get distracted.
- Always keep your working environment clean and dry to make sure you don't slip and fall.
- Don't put objects on the chocolate heater which don't belong there and don't use the machine as a storage place

Intended Use

The chocolate heater is a technical tool which exclusively should be used for its' intended purpose.

Its only purpose is to warm chocolate into the designated containers.

Any different use of the machine is strictly forbidden.

The chocolate heater is intended for industrial use and only should be used by trained workers of the company.

Personal protective equipment is not needed for the use of the chocolate heater. Stricter company rules still apply.

It is strictly prohibited to make any reconstructions on the chocolate heater.

The full responsibility for the intended use and the compliance with safety instructions takes the operating company.

3. Technical Characteristics

Weight: 8 kg
Dimensions: 545 x 334 x 225 mm

Connected load:

Line voltage	230 V
Mains frequency	50 Hz

Requirements for intended place:

- horizontal and flat
- Not slippery
- Table height between 600 and 900 mm
- No flammable surface (e.g. table cloth, carpet, etc.)

Performance data and - limits :

net power	1000 W
Recommended mains fuse	10 A

Non-ionizing radiation:

Non-ionizing radiation is not produced specific, but only technically limited by the electrical equipment (e.g. electric motors, power lines, or magnetic coils) delivered. In addition, the machine has no strong permanent magnets. In compliance with a safety distance (distance to source field implant) of 30 cm, the influence of active implants (e.g. pacemakers, defibrillators) can be excluded with high probability.

4. Installation and Function

In the chocolate tempering can GN pans can be loaded. On a water bath, the chocolate is heated in the GN shells.

Included in delivery

Delivery includes the fully assembled chocolate heater built of stainless steel. Also in the box are all the documents including the instruction manual and two GN containers.

Type Plate

The label is at the back of the chocolate heater.

It includes following information:

- Manufacturer and Address
- Type
- Serial number
- Year of construction
- Nominal voltage
- Line voltage
- Mains frequency

Parts and Description

- **Body (1):** built out of stainless steel.
- **Drain tap (2):** Through the drain tap the water can be drained after using.
- **Thermostat (3):** With the thermostat the desired temperature can be set.
- **Control lamp (4):** The control lamp indicates when the chocolate heater heats.
- **Main switch (5):** With the main switch, the chocolate heater is switched off and on.

Assembled Parts



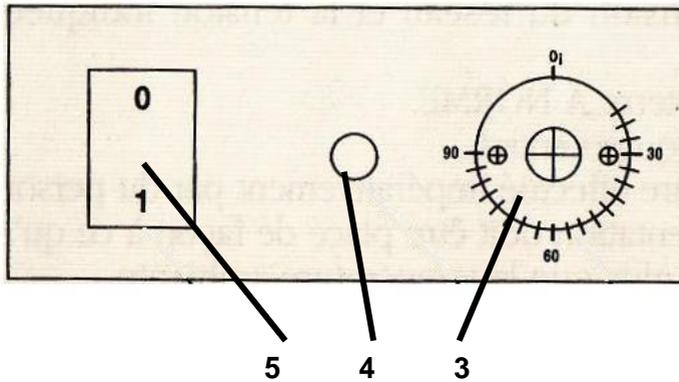
1	Body
2	Drain tap
3	Thermostat
4	Control lamp
5	Main switch

Operating Elements

The chocolate heater has a main switch **(5)** to turn on the unit. If the main switch on the chocolate heater is switched on, the button glows.

On the thermostat **(3)**, the desired temperature can be set. The setting range is from 0 to 100 ° C.

During the heating process, the indicator light **(4)** glows. This will turn off when the thermostat set temperature is reached.



5. Transportation and Packaging

Always transport the chocolate heater in the intended box.

Always transport the machine upright and make sure it is secured.

In case there is more than one chocolate heater on the pallet do not put another pallet on top of it.

Check the box of possible damages when the machine is shipped. In case of damages, talk to the responsible shipping company.

Open the box by slicing the tape with a tape slicer. Do not use sharp knives.

Lift the chocolate heater out of the box and put it on the table.

Make sure that shipment consists out of the things you ordered. In case the shipment is not complete talk to the responsible salesman.

There are no transportation devices installed on the chocolate heater.



Always lift and hold the machine at the body.

Dispose or recycle the machine according to the local laws.

6. Installation and Initial Operation

The chocolate heater is shipped ready for use. The installation and the initial operation can be done by the user

The table has to fulfil certain requirements:

- Horizontal and flat
- Not slippery
- Table height between 600 and 900 mm
- No flammable surface (e.g. table cloth, carpet, etc.)

After you placed the chocolate heater on the table plug in the machine in the intended outlet. The mains plug has to be viewed and easily accessible at any time by the operator.

Before you do that, make sure that the required specifications on the label are fulfilled. In case they don't match don't plug in the machine or turn it on. In this case, call the responsible customer service.

The outlet has to comply with the CEE 7/7 standards.

Before the first use make sure you cleaned the chocolate heater. Follow the instructions in chapter "7 Use and Operating" passage cleaning.

7. Use and Operating

Safety instruction for operating



**During operation some parts of the device are very hot.
To avoid burns, do not touch hot parts of the device!**



**Make sure that the water level does not fall below the
"MIN" mark!
Check the water level periodically during the operation!
The device is not allowed to be operated without water in
the tank!**

“To-do-list” before operating the machine

Make sure the chocolate heater is clean especially in those areas that come in contact with the food, for example: the GN container. In case it is necessary clean those areas according to the instructions given in paragraph cleaning.

Working with the chocolate heater

Fill the chocolate heater for uniform heat distribution with water.
Note the filling capacity minimum / maximum.

Insert the GN containers and fill them with brown or white chocolate.

Turn on the machine with the main switch **(5)**. The main switch is glowing green. Next, set the thermostat **(3)** to the desired temperature. Once the set temperature is reached, the light turns off **(4)**. If the temperature in the tank drops, it will light up again.

Note: Fill warm water into the device, it saves time and energy!

Cleaning

Before you use the chocolate heater the first time make sure you clean it thoroughly. Also, clean the machine multiple times during the day after use.

Always use standard cleansers for cleaning the chocolate heater.



The chocolate heater is only protected against splash water. Do not use high-pressure cleaner, steam cleaner or similar methods.



WARNING! Risk of scalding!
The water has to cool down before draining.

To clean the chocolate heater turn it off with the main switch **(5)** and disconnect the mains plug.

Let the cooled water drain over the drain tap **(2)**.

Clean now the chocolate heater and GN container with a common household dish detergent and remove stubborn remaining product with a brush. Then rinse thoroughly with clean water to remove any detergent residues and rub the chocolate heater and GN Container dry with a dish towel

Advice: Do not use any hard items to clean the chocolate heater.

8. Malfunctions

Safety instructions

Only costumer service should disassemble parts in case of malfunctions.
In case of reoccurring malfunctions call your customer service.

Error Correction

Error	Possible cause	Solution
Machine does heat. No lamp is glowing.	<ul style="list-style-type: none"> – Machine is not plugged in – Main switch or mains plug is defect 	<ul style="list-style-type: none"> – Plug in the machine – Those malfunctions are to be fixed by customer service only.
Machine does heat. The Main switch is glowing.	<ul style="list-style-type: none"> – Thermostat is defect – Heating unit is defect 	<ul style="list-style-type: none"> – Those malfunctions are to be fixed by customer service only.

9. Maintenance

Safety Instructions



Maintenance, if not specifically mentioned, is not to be done by the user. Maintenance is done by customer service only.

Support / Customer Service / Hotline

Sales Department and customer service:

Kronen Küchengeräte GmbH
Gewerbestr. 3
D-77731 Willstätt
Phone: +49 (0) 78 54/96 60-0
Fax: +49 (0) 78 54/96 60-50
info@kronen-germany.de

Local Sales Department and customer service:

Partner	
Street	
Zip Code & Place	
Tel.	
Fax.	
Service yes / no	

To be filled out by local representative.

10. Appendix

Declaration of Conformity

EG - LVD **2006/95/EG**, EMC **2014/30/EC**, (EC) VO **1935/2004**, WEEE **2012/19/EC** and RoHS **2011/65/EC**.

Authorized Person: Christian Höltge
KRONEN Küchengeräte GmbH
Gewerbestraße 3
D-77731 Willstätt

Manufacturer: KRONEN Küchengeräte GmbH
Gewerbestraße 3
D-77731 Willstätt

declares that the following product:

Product name: Chocolate heater

Serial Number: _____

conform with the guideline mentioned on top - including the changes of the statement at this point of time.

Following engineer standards apply:

- **EN 55011** Industrial, scientific and medical equipment - Radio-frequency disturbance characteristics - Limits and methods of measurement
- **EN 55014-1** Electromagnetic compatibility - Part 1: Emission
- **EN 55014-2** Electromagnetic compatibility - Part 2: Immunity
- **EN 61000-3-2** Electromagnetic compatibility (EMC) - Part 3-2: Limits - Limits for harmonic current emissions
- **EN 61000-3-3** Electromagnetic compatibility (EMC) - Part 3-3: Limits - Limitation of voltage changes
- **EN 60335-1** Household and similar electrical appliances - Safety - Part 1: General requirements
- **EN 60335-2-50** Household and similar electrical appliances - Safety - Part 2-50: Particular requirements for commercial electric bains-marie
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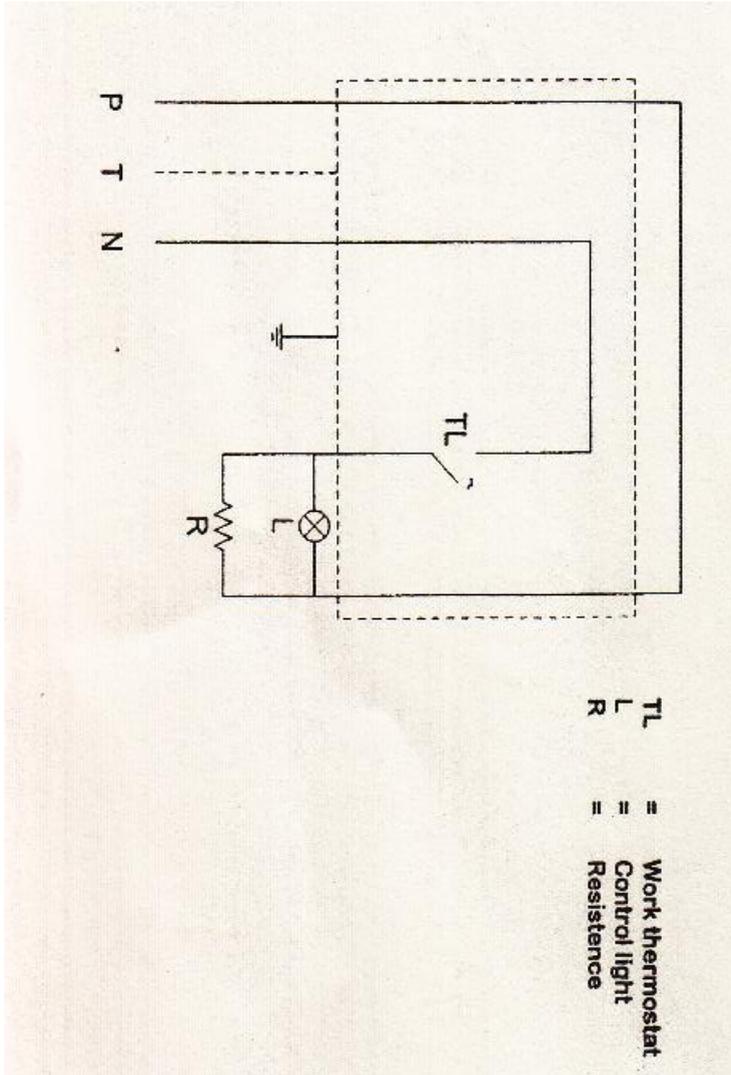


Willstätt, the 22.04.2016

Place, Date

Frank Förster
CEO

Circuit plan



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