

BERNHARD MOE AS

Utstørsleverandør til det profesjonelle kjøkken

Sjokoladebeholder



Modell 1850 fra Gayc

For tilberedning og servering av varme sjokoladedrikker

Oppvarming med vannbad - bain marie
Elektrisk røreverk og tappekran
8 ltr`s uttakbar beholder i rf.stål
Lekker design i polert og lakkert kobber

Kr 12. 450,-

Se bruksanvisning neste sider

Kjølemonter



Modell Sushi Argenta 6

For presentasjon av småretter
Statisk kjøling i bunn og kjølevifte i toppen
Overlys. 6 x 1/3GN 40 mm kantiner
Lekker design i "Metallic-sølv" og buet glass

Kr 11. 900,-

Kan avvike noe fra bildet

Tilbudet gjelder modeller resterende på lager. Alle priser eks. mva. og miljøgebyr. Frakt fra Trondheim.

**INSTRUCTIONS MANUAL FOR USE, ASSEMBLY AND
MAINTENANCE
CHOCOLATE-MAKING EQUIPMENT MODEL 1850**



1. ASSEMBLY INSTRUCTIONS

Take the Chocolate-making equipment out of the packaging and leave it where it is going to be used, proceeding to balance it. There must be an outlet and earth tap close to the appliance. If this machine is going to be mounted close to partition walls, carefully follow the fire rules to guarantee the greatest safety. Verify that the maximum distance between the appliance and the edge of the support plane is not less than 100 mm.

1.1 Technical and regulatory rules

To correctly install appliance bear in mind and carefully follow the standards related to:

- Fire coverage safety.
- Standard in force.
- Fire-fighting standards.

In order for the electrical part to be conforming with EEC standards in force: the electrical safety of this appliance is guaranteed, providing it is correctly connected to an efficient earth tap installation, as foreseen by electrical safety standards in force. This safety requirement must be verified, and, if in doubt, request qualified professional personnel to control the installation. **The manufacturer cannot be considered responsible for possible damage caused by lack of earth tap in the installation.**

1.2 Installation

Installation, start-up and servicing must be carried out by qualified personnel, who will follow all the directives mentioned above.

Warning: Whatever the kind of electrical installation, it must be adapted to the power of the machine. This appliance must only be used for the purpose it has been expressly designed for.

1.2.1 Electrical connection

The Chocolate-making equipment is always equipped with a lead.

Warning: The manufacturer declines any responsibility or obligation of guarantee due to damages caused by incorrect installation or due to not abiding by our instructions.

2. OPERATION PRINCIPLE

The chocolate-making equipment is comprised mainly of:

- 2 1,000 w resistances.
- 1 40 rpm motor.
- 1 Electronic control

This electronic control permanently regulates the temperature of the chocolate-making equipment and regulates

The function of maintaining the chocolate-making equipment at 92° C during a period of 1h 30' to be able to thicken the chocolate.

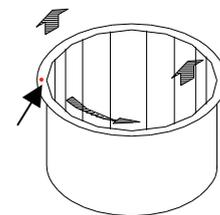
The working of the resistors, switching one or both of them on to be able to thicken the chocolate in the shortest time possible.

It delays the start-up of the motor, to prevent very thick chocolates from damaging the motor.

3. START-UP

3.1 Start-up

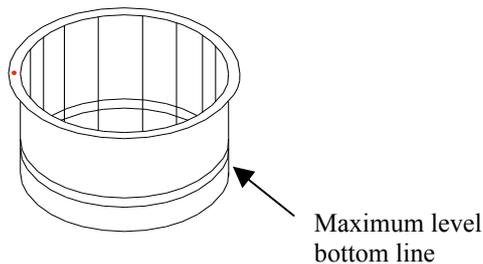
1. Remove the copper lid pulling the upper handle, remove the beaters, remove the chocolate tank by turning it and making the **red** mark of the tank coincide with the **red** mark of the upper stainless steel ring (see graph 1) and pull the chocolate tank up and out with both hands.



GRAPH 1:

2. Thoroughly clean the beaters and the chocolate tank.

3. The Bain Marie tank has two marks (see graph 2): the lower one indicates the minimum and the upper one the maximum. Add water to the Bain Marie tank until it reaches the maximum level.



4. Fit the chocolate tank in making the *red* marks coincide and pushing down to overcome the resistance of the water and turn the tank separating the red marks. You will see that when the chocolate tank is fitted a little water gets in. This water is removed by opening the tap.
5. Put the beaters back in.
6. Switch on. The green and red pilot lights will come on.

3.2. Making Chocolate

1. Once you have filled the “Bain Marie” and fitted the Chocolate tank and the beaters, add three litres of liquid, either water or milk (see recipe section).
 - 1.2. Connect the Chocolate-making equipment and put the switch in working position. Two lights will come on: a green one indicating that the equipment is connected and a red one indicating that the resistances are working. The beaters will not move yet.
 - 1.3. Put 1 litre of liquid into a 5-litre container and add powdered chocolate. Stir with an electrical blender or beater, until the powder emulsifies with the liquid, making sure that there are no lumps. Then add another 2 litres of liquid.
 - 1.4. When the beaters start to turn, add the content of the emulsion to the tank, the red light will connect and disconnect.
2. After 30 minutes or one hour, the chocolate will be ready. The time will depend on the make of chocolate used. When the chocolate is ready, open the tap pulling the knob and let a little chocolate come out to purge the tap, as this chocolate will be very liquid.

3. If more chocolate has to be made the same day, the switch must be disconnected. Put the three litres of liquid into the chocolate tank and after 1 or 2 minutes connect again.
 - 3.2. Follow the instructions given in point 1.3



4. If there is chocolate left in the chocolate-making equipment at the end of the day:
 - 4.1. If the chocolate has been made with fresh milk it must be emptied and kept in the fridge.
 - 4.2. If the chocolate has been made with pasteurised milk, it is advisable to empty it and keep it in the fridge, but it can be left in the chocolate-making equipment from one day to the next. It must be emptied the following day.
 - 4.3. If the chocolate has been made with water it can be left in the chocolate-making equipment for one week at the most.

4 CLEANING AND CARE OF THE CHOCOLATE-MAKING EQUIPMENT

Never spray the equipment directly with high-pressure water.

4.1. Cleaning the Chocolate Tank

1. After emptying the chocolate out, lift the copper lid and fill the chocolate tank with water. Switch the appliance on for about 15 minutes. The temperature reached by the water and the continuous movement of the beaters will leave it practically clean.

After this pre-wash operation, open the tap, empty out the content and take out the beaters and the chocolate tank. Finish cleaning in the sink.

After taking the chocolate tank out verify the Bain Marie water level and add water if necessary to reach maximum level.
2. Clean the tap. To do so, unscrew the milled plug. Take out the whole interior mechanism and clean any impurity that might remain with a cleaning rod that is supplied with the chocolate-making equipment.
3. **Never take out the beater-holder central shaft for cleaning or pour liquid onto the central tube. Liquid could directly enter the motor shaft.**

4.2. Cleaning the outside

1 The outer casing is made of copper, polished and varnished at 180°C temperature. To preserve it correctly clean with hot water and a cloth, and then dry with a clean cloth. Detergents or abrasive products that might attack the copper must not be used for cleaning.

5. MAINTENANCE

The maintenance work must only be carried out by qualified personnel: before starting any work, make sure that the equipment is unplugged and if necessary, empty the tank.

5.1 Possibility of access to electrical parts

To access the electrical parts it is sufficient to remove the bottom, taking out the screws.

6. TYPES OF CHOCOLATE

6.1 Chocolate a la taza (for making thick drinking chocolate)

We have carried out tests with a large number of Cocoa products, of the group INDICATED FOR COOKING, obtaining very favourable results and performance with all of them. They are the most suitable for preparing chocolate “a la Taza”.

Based on our experience we recommend the AMA chocolates from Nestlé and Tupinamba. In all of them the percentage of cocoa is 1.25 Kg. for 6 litres of milk, or 1.5 Kg of cocoa for 6 litres of water. For other products follow the instructions of the cocoa maker.

6.2 Hard Chocolate (in bars)

This can be used taking the precaution of removing the beaters during the first heating phase to give time for the pieces of chocolate placed in the tank to melt. “Always with the relative quantity of liquid”.

Once the chocolate-making equipment has reached its working temperature “the red light goes out” and the beaters can be put back in.

The fat content of these products is very high and there are qualities that contain fat other than cocoa fat, which, due to the heat and beating tend to separate and float on top of the mix. This product is usually used to decorate desserts, cakes and ice creams.

6.3 Homemade Chocolates

There is a growing number of craftsmen that prepare their own mixes, which are always very good, as the product is based on tradition and on good-chocolate making. However, we do not recommend this to non-experts, as the mix they make is not always correct, especially when they use wheat flours and they try to attribute their failure to the chocolate-making equipment



6.4 Chocolate Prepared with Milk

There is no doubt that if milk is used instead of water, the quality of the product increases and is greater appreciated. There are product manufacturers on the market that add powdered milk to their products. Just remember that if milk is used the cleaning must be more thorough. See cleaning section.

6.5 Instant Chocolate

It is often more expensive as it is usually presented on the market as a quick and individual serving alternative. During the heating process, to begin with it appears to be more liquid but later it thickens too much, due to the high starch content. This kind of chocolate is difficult to work with and if used without knowing exact how much liquid to add, it make turn into a mass whose high density prevents it from being served, resulting in the whole amount prepared going to waste.

7. RECIPES WITH A LOT OF FLAVOUR

7.1 Chocolate a la Taza

In the chocolate-making equipment: pour the water or milk and the right amount of cocoa according to the instructions and you will obtain delicious chocolate a la taza.



7.2 Swiss chocolate

Add a few spoonfuls of very cold whipped cream to a cup of hot chocolate. You can sprinkle sugar over the cream.

7.3 Viennese Chocolate

Add a few spoonfuls of single cream to a cup of hot chocolate and sprinkle with powdered cinnamon.

7.4 Bavarian Chocolate

Beat a spoonful of liquid caramel with an egg yolk and a spoonful of rum. Add it to a cup of hot chocolate and mix well.

7.5 Chocolate Punch

Add two spoonfuls of strong coffee and one of brandy to a cup of hot chocolate.

7.6 Siracusa

Add a spoonful of orange juice, a spoonful of brandy and another of gin to a cup of hot chocolate.

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