

KADZAMA

TECHNOLOGY FOR SUCCESS

Mini-incubator for cocoa butter

Manual



This manual is designed for study the main technical characteristics, operating principle and rules of technical operation of a mini-incubator for cocoa butter crystals.

Before use carefully read the instructions below!

Improper use of the equipment can be a source of danger. By starting work with the device you confirm that you are fully acquainted with this manual and understood the rules of operation of the device.

KADZAMA appreciates your purchase and wishes you a pleasant work experience.

1 — Purpose of the device

Mini-incubator for cocoa butter crystals designed for heating, tempering and obtaining a paste-like consistency of cocoa butter («silk»).

2 — Specifications

Supply, [V] / [Hz]	220 / 50
Power (not more than), [kW / h]	0,1
Maximum loading capacity, [kg]	0.25

Material	Stainless steel
Heating range, C°	20 — 50
Dimensional size (L x W x H), [mm]	220 x 130 x 130
Weight (unpackaged / in package), [kg]	2,2 / 2,5

3 — Configuration

Mini-incubator for cocoa butter crystals — 1 pc.

Manual — 1 pc.

Warranty card — 1 pc.

4 — Safety measures

4.1. Mini-incubator for cocoa butter crystals is an electric appliance with a certain danger potential. When connecting the device to the electric grid, take all necessary precautions to avoid electric shock.

4.2. Mini-incubator for cocoa butter crystals must be connected to the power supply and operated only by trained personnel.

4.3. It is not allowed to operate the mini-incubator for cocoa butter crystals in the absence of electrical grounding («E» wire).

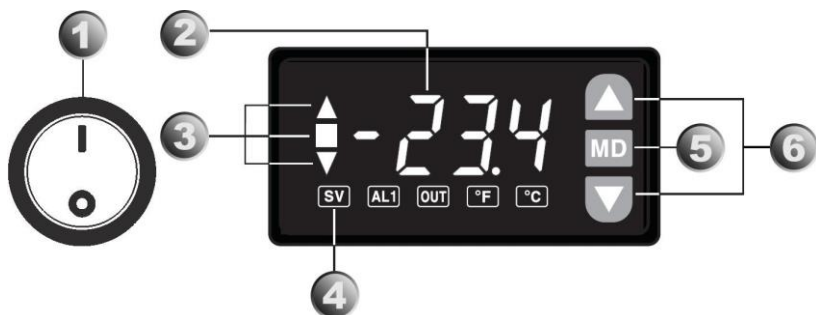
4.4. Mini-Incubator for cocoa butter crystals should be used only for its intended purpose.

- 4.5. Use and store the mini-incubator for cocoa butter crystals in a place out of reach of children
- 4.6. Do not leave the mini-incubator for cocoa butter crystals switched on without supervision for a long time.
- 4.7. Do not operate the mini-incubator for cocoa butter crystals with wet hands.
- 4.8. Do not allow liquids inside the mini-incubator for cocoa butter crystals.
- 4.9. Do not use the mini-incubator for cocoa butter crystals at ambient temperatures below 10°C and above 40°C, and relative humidity above 80%.
- 4.10. When transporting the mini-incubator for cocoa butter crystals at sub zero temperatures, prior to first use it should be kept at room temperature for at least 1 hour.
- 4.11. Any maintenance should be carried out when the mini-incubator for cocoa butter crystals is disconnected from the power supply!
- 4.12. Repair or disassembly of the mini-incubator for cocoa butter crystals may only be provided with the assistance of qualified personnel of KADZAMA.

5 — Constructive elements description



- 1 — Body
- 2 — Temperature controller
- 3 — Removable container
- 4 — Lid



1 — ON / OFF button

2 — Temperature display

3 — Temperature deviation indicator (▲ | ■ | ▼)

4 — Set temperature indicator (**SV**)

5 — Mode button (**MD**) is used to enter / exit the adjustable parameters mode and to save the set values

6 — Configuration buttons (▲ | ▼) is used to change the settings

To change set temperature: press any button once, use ▲ | ▼ (6) to set the temperature you want and press the **MD** (5) once to confirm. Wait for the cocoa butter crystals to form inside the container. If the mass is too hard, add 0.5°C to the set temperature, if it is too liquid, decrease 0.5°C with following

monitoring (since the setting of parameters depends on the environment).

6 — Before start

6.1. Remove the packaging.

6.2. Set the mini-incubator for cocoa butter crystals on a flat hard surface, providing easy access to controls.

6.3. Make sure that the distance between the body and the nearest objects is at least 10 cm and the air vents are not blocked.

6.4. Plug the equipment into a 220V power supply.

7 — Exploitation

IMPORTANT! For correct equipment operation it is necessary to maintain a room temperature from 18°C to 25°C. Otherwise, the heating system will show a result higher, than the permissible one (we also draw your attention to the fact that deviation from temperature standards in the room can affect the quality of the product, since in most cases its properties also depend on the environment).

7.1. Install the container **(3)** into the body **(1)**.

7.2. Put cacao butter into the container in liquid or solid condition.

7.3. Close the container with the lid **(4)**.

7.4. Switch on the mini-incubator for cocoa butter crystals with the ON / OFF button **(3)**.

7.5. Using the temperature controller **(2)**, set the default temperature value if necessary (all the KADZAMA incubators are already set to the optimal temperature by default).

8 — Maintenance and care

8.1. During the operation keep the mini-incubator for cocoa butter crystals clean.

8.2. It is allowed to wipe the body with a damp cloth, after disconnecting the mini-incubator for cocoa butter crystals from the power supply.

8.3. It is allowed to clean the container under warm water and wash with detergents. After washing it must be dried.

8.4. Water is not allowed inside the body of the mini-incubator for cocoa butter crystals.

9 — Warranty

The warranty period (as well as the terms of warranty service) are specified in the warranty card.

10 — Certificate of acceptance

Mini-incubator for cocoa butter crystals complies with stated specifications and is recognized as serviceable.

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Meets certification requirements

