MINITEMPER

Cod. MINITEMPER

Macchina per temperare il cioccolato
Chocolate tempering machine

pavoni ITALIA

Funzionalita' della macchina

PROBLEMA	CAUSA
La macchina non si accende	Mancanza di energia elettrica, oppure il cavo elettrico di alimentazione non è collegato alla macchina o non connesso correttamente
	Il fusibile è interrotto (bruciato)
Il contenitore non ruota	Mancanza di energia elettrica, oppure il cavo elettrico di alimentazione non è collegato alla macchina o non connesso correttamente
	Il fusibile è interrotto (bruciato)
	Il motore non funziona
	Il cioccolato non è sciolto e/o fluido
Visualizzazione della scritta "ALO" sul display	La sonda non funziona correttamente
Il cioccolato non si mescola	Il cioccolato non è sciolto
	La temperatura è bassa
Il cioccolato si mescola troppo lentamente	La temperatura è bassa
	Le lampade non si accendono (bruciate)
	La quantità di cioccolato è troppo bassa rispetto alla capacità della bacinella
	Il contenitore non ruota
Il cioccolato non si raffredda nella fase di tempera	La ventola non funziona
	La temperatura del cioccolato è troppo alta
	La quantità di cioccolato è troppo bassa rispetto alla capacità della bacinella
	La temperatura dell'ambiente è troppo alta

Nota: la macchina deve lavorare con la temperatura ambiente di 18-24°C.

RIMEDIO
Inserire correttamente il cavo nella spina di connessione
Sostituire il fusibile
Inserire correttamente il cavo nella spina di connessione
Sostituire il fusibile
Controllare il motore
Rimuovere o mescolare il cioccolato che si è solidificato sul raschietto
Controllare la sonda e/o sostituire
Sostituire le lampade
Regolare la temperatura
Regolare la temperatura
Sostituire le lampade
Aggiungere cioccolato nel contenitore
Inserire correttamente il cavo nella spina di connessione/sostituire il fusibile/controllare il motore/ rimuovere o mescolare il cioccolato che si è solidificata sul raschietto
Sostituire la ventola
Regolare la temperatura
Aggiungere cioccolato nel contenitore
Ventilare e raffreddare l'ambiente al di sotto dei 24°C

Programmi di lavoro per cioccolato sciolto sui 35°C:

PROGRAMMA	TIPO DI CIOCCOLATO	FASI DI LAVORO	V
Pr 1	**CIOCCOLATO FONDENTE** (se sciolto già a 35 °C)	**1° FASE** (fusione)	
		2° FASE (cristallizzazione)	
		3° FASE (tempera)	
Pr 2	**CIOCCOLATO AL LATTE** (se sciolto già a 35 °C)	**1° FASE** (fusione)	
		2° FASE (cristallizzazione)	
		3° FASE (tempera)	
Pr 3	**CIOCCOLATO BIANCO** (se sciolto già a 35 °C)	**1° FASE** (fusione)	
		2° FASE (cristallizzazione)	
		3° FASE (tempera)	
Pr 4	**PROGRAMMA LIBERO** (da programmare)		
Pr 5	**PROGRAMMA LIBERO** (da programmare)		

Nota: la macchina deve lavorare con la temperatura ambiente di 18-24°C.

Nota: i valori di temperatura preimpostati sono da considerarsi indicativi. Si prega di far riferimento alla scheda tecnica del prodotto utilizzato per temperature più precise.

VISUALIZZAZIONE SUL DISPLAY	LIVELLO DI TEMPERATURA	INTERVALLO DI PAUSA
SP1 **PA1**	48°C	3 minuti
SP2 **PA2**	29.5°C	3 minuti
SP3 **PA3**	34°C	10 minuti
SP1 **PA1**	45°C	3 minuti
SP2 **PA2**	30.5°C	3 minuti
SP3 **PA3**	32.5°C	10 minuti
SP1 **PA1**	43°C	3 minuti
SP2 **PA2**	31.5°C	3 minuti
SP3 **PA3**	32.5°C	10 minuti

Minitemper

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Thank you for choosing a **PAVONI ITALIA** machine, a prestigious brand offering guaranteed quality.

Minitemper machine is a small tempering machine, that's perfect for tempering also small quantities of chocolate while reducing energy consumption. It is really user-friendly thanks to the different available tempering programs and the possibility to replace the internal basin, that allows the user to easily change the kind of chocolate to be tempered. This is the ideal value-to-money solution to satisfy the different user's requirements.

All **PAVONI ITALIA** machines are designed and built in compliance with the following standards:
- EN 60204-1 machine safety – electrical safety devices;
- EN 12852 machine safety and hygiene for the food industry.

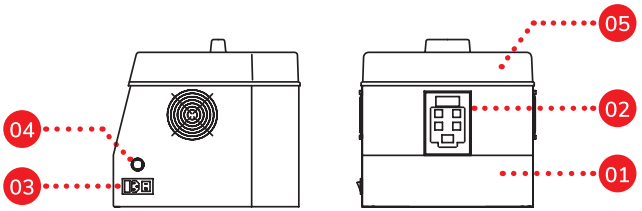
The enclosed conformity declaration **044.03/16**, certifies that the CE mark has been applied with reference to directive:
- Directive 2014/30 EU
- Directive 2014/35 EU
- Directive 2006/42/EU of European Parliament and Council dated May, 17th 2006
- EU Reg. 1935/2004 on food contact material designed to contact food
- EU Reg. 2023/2006 on good manufacturing practice (GMP)

Before leaving the factory, all **PAVONI ITALIA S.p.A**. products and machines are subjected to rigorous tests in fulfilment of internal manufacturing quality standards, complying with standard UNI EN ISO 9001.

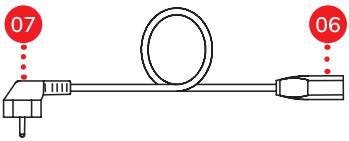
To guarantee that this machine will continue to provide maximum and lasting satisfaction and reliability, please follow the operating and maintenance instructions below.

The **PAVONI ITALIA customer service** is on hand at all times to provide any information or intervention you may require. Hot-line: **+39 035 4934 111**

Machine description



Machine body with cover



Power cable

The machine is made up of the following components:

- machine body (01);
- keyboard (02);
- ON/OFF switch/plug unit (right-hand side) (03);
- jogging mode button (04);
- removable cover (05);
- power cable (06-07);
- interchangeable basin (12).

Switching-on

Before switching the machine on, you must make sure that the mains rating (voltage) matches that indicated on the machine's rating plate (on left-hand side).

Take the power cable and insert the "female" connector (06) in the "ON/OFF switch/plug" unit (03) on the right of the machine. Insert the "male" plug (07) in a mains socket. Flip the red "ON/OFF switch" on the right of the machine to position **"I"**. **Three horizontal lines** will now appear on the keyboard display (02) followed by the letters: **rdy** (ready). The display shows three numbers divided by a point after the second one. The third number (decimal) can only be "0" or "5". For example: 25.0 (integer), 25.5 (decimal).

Programming

Programs (temperature level/pause)

The machine has five programs: **Pr1** – **Pr2** – **Pr3** – **Pr4** – **Pr5**. Each program is split into three stages, each stage containing: a temperature level (20 °C - 60 °C with steps of 0.5 °C) and a pause (00.5 - 50.0 minutes with steps of 00.5 minutes = 30 seconds). For example:

1st stage (melting)
- **SP1** on the display indicates the 1st temperature level in °C;
- **PA1** on the display indicates the 1st pause in minutes;

2nd stage (crystallising)
- **SP2** on the display indicates the 2nd temperature level in °C;
- **PA2** on the display indicates the 2nd pause in minutes;

3rd stage (hardening)
- **SP3** on the display indicates the 3rd temperature level in °C;
- **PA3** on the display indicates the 3rd pause in minutes;

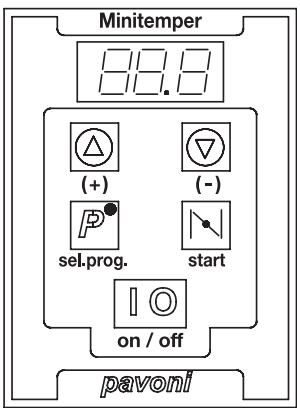
Accessing the program

Every time you press **key P** (see keyboard) the program shown on the display increases (**Pr1 – Pr2 – Pr3 – Pr4 – Pr5**). Having selected the program you want, hold **key P** down for about 8 seconds to access that program. The green led starts flashing to indicate that the program has been selected (above **key P** on the right). This **led** flashes during programming mode, but remains steady during production (work cycle).

Setting the program

When you release **key P** the following parameter appears on the display: **SP1** 1st stage - 1st temperature level) for 3 seconds.
The display then shows the temperature set previously or nothing, meaning you need to set the temperature. Use the + / - keys on the keyboard to set or change the temperature (accepted range: 20 °C - 60 °C, with steps of 0.5°C). Press **key P** to confirm.

After confirming the temperature, **PA1** (1st stage - 1st pause) appears on the display for 3 seconds. The display then shows the time set previously or nothing, meaning you need to set the time. Use the + / - keys on the keyboard to set or change the time (accepted range: 00.5 - 50.0 minutes, with steps of 00.5 = 30 seconds). Press **key P** to confirm.



Machine keyboard

After confirming the time **SP2** (2nd stage - 2nd temperature level) appears for 3 seconds, followed by the temperature set previously or nothing, meaning you need to set the temperature. Use the + / - keys on the keyboard to set or change the temperature (accepted range: 20 °C - 60 °C, with steps of 0.5°C). Press **key P** to confirm.

PA2 (2nd stage - 2nd pause) then appears on the display for 3 seconds, follo-wed by the time set previously or nothing, meaning you need to set the time. Use the + / - keys on the keyboard to set or change the time (accepted range: 00.5 - 50.0 minutes, with steps of 00.5 = 30 seconds). Press **key P** to confirm.

After confirming the time **SP3** (3rd stage - 3rd temperature level) appears for 3 seconds, followed by the temperature set previously or nothing, meaning you need to set the temperature. Use the + / - keys on the keyboard to set or change the temperature (accepted range: 20 °C - 60 °C, with steps of 0.5°C). Press **key P** to confirm.

PA3 (3rd stage - 3rd pause) then appears on the display for 3 seconds, followed by the time set previously or nothing, meaning you need to set the time. Use the + / - keys on the keyboard to set or change the time (accepted range: 00.5 - 50.0 minutes, with steps of 00.5 = 30 seconds). Press **key P** to confirm.

Quitting the program

After confirming the third stage with **key P**, you quit programming mode and the **led** stops flashing.

CAUTION: The temperature values **SP1** and **SP3** must be higher than the one for **SP2** (as SP2 is a work cycle that requires a lower temperature). If this is not the case, the machine buzzer will sound and the set values will not be accepted. You should then set the temperature levels again.

New machine

the new machine is supplied with three programs already set for three types of chocolate; these programs can, however, be modified. The data for these three programs are provided on a sheet enclosed with the machine (page 30).

Preparing the machine

Adding the product

- remove the cover (05);
- add the product. NB: max capacity: 3.50 kg (nominal tub capacity: 5 l);

It's important that the products (chips or flakes) is evenly distributed in the basin on either side of the dividing wall;

- replace the cover.

To speed up the work cycle, you can pour the preheated product into the basin (max 35 °C).

CAUTION: please do not add any more chocolate till the machine has completed the tempering cycle.

Starting the work cycle (start)

Having chosen the program and adding the product to the basin, simply press **Start** (see keyboard). The heating lamps inside the machine now start to heat up. The temperature is shown on the display; this rises gradually until the set **SP1** (1st level) value is reached. The display constantly shows the temperature of the chocolate throughout the work cycle.

Start work cycle (basin rotation)

1st stage (heating)

The basin starts rotating once the 1st level temperature **SP1** has been reached. The temperature remains constant in the basin for pause **PA1**.

2nd stage (cooling)

The cooling fan now starts to cool the chocolate to the **SP2** temperature. The temperature is then kept constant thanks to the lamps during pause **PA2**.

3rd stage (final heating)

The temperature starts rising again (thanks to the heating lamps) until it reaches the set **SP3** value. The temperature is then kept constant during pause **PA3**

End work cycle

The work cycle ends once the 3rd stage in the program has been completed. The basin continues to turn; the machine buzzer sounds. The word **end** (flashing) appears on the display with the final temperature **SP3**.

After the work cycle

Press the **ON/OFF** button (see keyboard) to silence the buzzer and stop the basin from rotating. Press the **ON/OFF** button again to start the basin turning and keep the temperature constant at the **SP3** (3rd stage level). Press the **ON/OFF** button to stop.

Note: you can always check the stage during the work cycle by pressing **key P**. The display will show the stage for 3 seconds: e.g. SP2 (with temperature level 2) PA2 (with pause 2). You can interrupt the work cycle by pressing the **“start”** key. The cycle is reset while the program type is still that saved and shown on the display. Press the **button (04)** on the right of the machine to mix and amalgamate the product better during heating (or when the product is hotter than 35 °C.

Switching the machine off

After using the machine, flip the ON/OFF switch (03) to “O” and then unplug the power cable (07).
Autotest

The **“autotest”** function lets you check the condition of the various machine components.
The procedure involved:

- hold the **“start” key** down and press the **“ON/OFF switch”** (03);
- the word **TES** appears on the keyboard display.

You can now:
a) press **“I O”** (ON/OFF) to check the motor; press again to stop;
b) press **“start”** to switch on the lamps; press again to switch off;
c) press **“P”** to switch on the fan; press again to switch off.

You need to switch the machine off in order to quit this programming mode.

Changing the basin

Removal

Switch the machine off by turning the red “ON/OFF switch” (03) to **“O”** (on the right of the machine). Unplug the “male” plug (07) from the mains socket (machine not powered up). Remove the cover (05). Extract the temperature probe (10) from its seat (11) on the dividing wall (08). Loosen the two threaded knobs (09) so that the two curved side sections on the dividing wall come away from their columns. Turn the dividing wall (08) anti-clockwise to separate from the columns. Remove the dividing wall (08). Extract the basin (12).

Repositioning

Make sure that the “male” plug (07) on the power cable is not plugged into the mains socket (machine not powered up). Make sure that the basin (12) and the dividing wall (08) are clean and dry (we recommend washing with hot water). Place the basin in the machine by positioning the three pins in the holes on the motor rotation disk. Add the dividing wall (08), making sure that the two curved side sections fit on the columns. Tighten the two threaded knobs (09) on the columns to secure the dividing wall. Introduce the probe (10) in its seat (11) on the side of the dividing wall. The machine can now be switched on again and programmed for a new work cycle.

Machine without cover

- dividing wall (08)
- knurled knob (09)
- temperature probe (10)
- seat for temperature probe (11)
- basin (12)

CAUTION: "ALO" on the display

Whenever the probe (10) is tampered with and/or faulty and so can no longer detect the exact temperature, the machine detects this and emits a continuous warning sound. At the same time the word **"ALO"** appears on the display. You must switch the machine off (the buzzer stops) and replace the probe. The **PAVONI ITALIA customer service** is on hand at all times to provide any information or intervention you may require. Hot-line: **+39.035.4934111**

Technical characteristics

- voltage rating: 230/240 volt / 50 hz (upon request: 110 volt / 60 hz)
- electrical input: 300 watt
- machine dimensions: 420 x 400 mm 400 mm h
- total machine weight: 16 kg
- packaging: dimensions: 520 x 500 mm 500 mm h
- weight of machine+packaging: 20 kg

Maintenance

The basic body of the machine is virtually maintenance-free: just keep all the external parts clean. The basin and the dividing wall should be cleaned regularly: wash with hot water, especially after each product change and/or basin change.