



Manuale d'uso e manutenzione  
Hand book of use and maintenance  
Notice technique  
Manual de uso y mantenimiento  
Benutzungs und Wartungshandbuch

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## 1.0 PRODUCT DESCRIPTION

The product known by the trade name **DigitalMeltinChoc** is an electric appliance designed to melt solid chocolate and hold it in a fluid state, for use in pastry- and ice cream-making facilities and bakeries.

The appliance allows planning the chocolate melting mode and measuring the temperature using a special sensor, immersed in the chocolate.

Mod.	Capacity [l]	Power [W]
MCD101	3,6	50
MCD102	6	100
MCD103	9	150
MCD104	13,7	200

This appliance is intended for domestic applications and similar, such as:

- in the kitchen areas of shops, offices and other working environments;
- in farmhouses;
- for use by customers of hotels, motels and other residential establishments;
- in bed & breakfast type environments.



Cap. **3,6** Lt

Cod. **MCD101**

Cap. **6** Lt

Cod. **MCD102**

Cap. **9** Lt

Cod. **MCD103**

Cap. **13,7** Lt

Cod. **MCD104**



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## 2.0 SAFETY WARNINGS

Before using **Digital**Meltinchoc, you are required to read the operating instructions carefully, especially parts highlighted with symbols:

The appliance may be used by children aged 8 and over and by people with limited physical, sensory or mental capabilities, or without the necessary experience or knowledge, provided that they are strictly supervised, or that they have received appropriate training on the safe use of the appliance and the risks that its use may entail.

Children must not play with the appliance. Cleaning and maintenance intended to be carried out by the user must not be carried out by children without supervision.

	information you must read
	warning


The appliance presents two main types of hazard:

- temperature hazard, due to the heating action, which is required to make the chocolate fluid
- electrical hazard, due to use of electricity at 230V<sub>AC</sub> / 50-60 Hz to produce the heating effect and control the temperature.

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### Temperature hazard precautions

During operation, the parts inside the plastic housing and the steel pan can become dangerously hot.

	Never switch the appliance on without the metal pan containing the chocolate. It is best to remove the metal pan only once you have allowed the appliance to cool down, or to use oven gloves and place the pan down where the sides and bottom will not come into accidental contact with arms or hands.
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### Electrical hazard precautions

	Check daily that: <ul style="list-style-type: none"><li>- the power cord is in good condition and the insulation is not damaged</li><li>- the cable insulating outer sheath has not suffered physical or heat damage</li></ul>
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**For repairs or the replacement of any parts, use a professional electrician or contact Martellato srl service centre**

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## 3.0 STRUCTURE AND OPERATING PRINCIPLES

The appliance comprises a plastic moulded housing designed to accommodate the stainless steel container. The housing bottom, heated by an electrical heating element, transmits the heat to the metal container.

The current of the heater is controlled by a (digital) controller circuit.

The temperature the chocolate must reach is set adjusting the set-point on the display, using the keypad and digital display.

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## 4.0 TECHNICAL SPECIFICATIONS

DigitalMeltinChoc	MCD101	MCD102	MCD103	MCD104
Dimensions [cm]	24x40x13,5	33x40x13,5	39,5x45x13,5	39,5x62x13,5
Capacity [l]	3,6	6	9	13,7
Pan EN 631-1	Gastronorm1/3	Gastronorm1/2	Gastronorm2/3	Gastronorm1/1
Rated voltage [V <sub>AC</sub> ]	230	230	230	230
Power [W]	50	100	150	200
Rated current [A]	0,22	0,43	0,65	0,87
Rated frequency [Hz]	50 - 60	50 - 60	50 - 60	50 - 60
Appliance class	Class II	Class II	Class II	Class II
Protection rating	IP20	IP20	IP20	IP20
Weight [kg]	2,84	3,722	4,100	5,700
Pan material	AISI 304	AISI 304	AISI 304	AISI 304

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## 5.0 APPLICATION



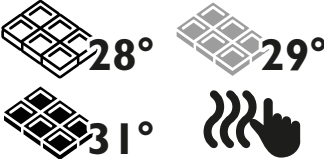



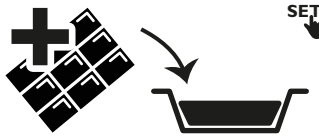
The appliance has been placed on the market solely for professional use, for the purpose of melting chocolate and holding it in a fluid state.

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## OPERATING LIMITS

Electricity supply	230V <sub>AC</sub> / 50-60 Hz
Room temperature range during operation	0 - 40°C
Room temperature range when not in use	-5°C to 40 °C
Relative humidity	max. 75%
Operator qualifications	generic

## 6.0 DIRECTIONS FOR USE

	<p>Plug the unit into a 230V<sub>AC</sub> single-phase power socket</p>
	<p>Press the switch and check that the display lights up</p>
	<p>Using the arrows, select one of the pre-set programs (dark, milk or white) or select manual mode;</p>
	<p>When the program of the chocolate used has been selected, press set to start melting it</p>
	<p>A symbol on the display and a sound indicator every 10 minutes will warn the operator that he/she must stir the chocolate</p>
	<p>Once the chocolate has been stirred, press the arrows to confirm the operation and proceed.</p>
	<p>When the chocolate has reached the temperature of 45°C (or the one you set), a symbol will show that it is time to proceed with the seeding of the chocolate, adding some more.</p>
	<p>After seeding, press Set, so that the temperature starts lowering reaching the degrees required for tempering (31°C Dark chocolate - 29°C Milk chocolate - 28°C White chocolate). If you are in Manual mode, the tempering temperature must be set manually.</p>
	<p>When the tempering temperature, visible on the display, is reached, the melter will keep it constant for the whole time. For a greater consistency, we advice you to stir the chocolate during use.</p>

**For greater temperature measurement precision, the probe must be almost entirely immersed in the chocolate.**

**Switch the melter off after each melting cycle.**

## PROGRAMS

PROGRAM	MELTING TEMPERATURES [°C]	HOLDING TEMPERATURE [°C]
DARK	45	31
MILK	45	29
WHITE	45	28
MANUAL	45	TO BE SET

When selecting the program, it is possible to vary the chocolate pre-set temperature manually in the following way:

Keep the key pressed (first arrow on the left), the temperature will start to flash, with the arrows move up or down to reach the desired temperature, press the Set key to confirm the temperature. It is possible to select the MANUAL mode setting the temperature parameters most suitable to your requirements.

Every time the melter is restarted, it goes back to its default settings, that is the pre-set ones.



**NB: do not use DigitalMeltinchoc without chocolate in the pan.**

## 7.0 TROUBLESHOOTING

	FAULT	POSSIBLE CAUSE	REMEDY
A	The power ON light does not come on when the switch is pressed.	No power to 230V <sub>AC</sub> power socket Electrical system protection has tripped (thermal-magnetic circuit breaker, circuit breaker, residual current device).	<ol style="list-style-type: none"> <li>1. Unplug the power cable.</li> <li>2. Check that the fault is not attributable to the melter.</li> <li>3. If it is a fault with the electrical system, call in a professional electrician to make the necessary repairs.</li> <li>4. Plug the appliance back in and turn it back on.</li> <li>5. If it is the melter that has caused the electrical system protection to trip, contact the dealer or manufacturer to arrange for replacement or repair as necessary.</li> </ol>
		Programming board	Contact the dealer or manufacturer to arrange for replacement or repair as necessary.
B	The melter and top surface of the appliance remain cold to the touch.	No mains power	Proceed as in A
		Operating temperature set too low	Check the thermostat temperature setting.
		Break in heating element.	Contact the dealer or manufacturer to arrange for replacement or repair as necessary.
		Break in power cable.	
C	The melter fails to reach the required temperature.	Intermittent contact in socket / plug connection.	Connect the plug to the mains socket.
		Intermittent contact inside the appliance.	Unplug the melter from the power socket immediately. Contact the dealer or manufacturer to arrange for replacement as necessary.
D	The temperature measured by the device is not correct	the probe is not well-immersed in the chocolate	dip at least 2/3 of the probe into the chocolate

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## 8.0 CLEANING



**Before cleaning the appliance, follow the steps below in the order given:**

1. Switch the appliance off with the ON/OFF switch;
2. Unplug the unit from the 230VAC power socket;
3. Make sure that none of the parts are still hot: if they are, allow the unit to cool.

To wash the steel pan, use hot water and dishwashing liquid.

How to clean the plastic outer housing:

1. use warm water applied with a damp sponge;
2. be careful not to splash accessible electrical parts with water;

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## 9.0 PACKAGING, STORAGE AND TRANSPORT

**The appliance comes packed as follows:**

- cardboard box
- operating instructions booklet
- EC declaration of conformity



### **Storage conditions**

In its full original packaging, **Digital**Meltinchoc can be stored in:

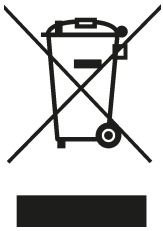
- a dry place
- with temperatures in the -5° to 40 °C range.



## 10.0 TAKING OUT OF SERVICE / DISPOSAL

	<p>The product contains the following main kinds of material:</p> <ul style="list-style-type: none"> <li>• plastic</li> <li>• steel</li> <li>• electrical components</li> </ul>
	<p>These materials must be disposed of in full compliance with current environmental regulations.</p> <p>As stated in the CE Declaration of Conformity, the <b>DigitalMeltinchoc</b> complies with the European Directive RoHS 2011/65/UE.</p>

**DigitalMeltinchoc** falls into the category of products covered by the European directive 2012/19/ EU and, as such, is marked with the symbol:



It must be disposed of according to specific provisions relating to products classed as <large household appliances> and <small household appliances>.

You should therefore seek relevant information from the competent authorities.

## 11.0 PRODUCT COMPLIANCE AND MARKING



Keeping the nameplates described above in good condition is essential for product safety. If they have deteriorated or become illegible, please order new ones from the manufacturer. Attached hereto is a copy of the EC declaration of conformity.

Materials and items due to come into contact with foodstuffs meet the requirements of European regulation 1935/2004.

# DICHIARAZIONE DI CONFORMITÀ CE

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy  
Dichiara che i prodotti:

**Digital**Meltinchoc Mod: MCD101; MCD102; MCD103; MCD104.

apparecchiature professionali per la liquefazione del cioccolato  
sono conforme alle seguenti direttive europee:

Direttiva Bassa Tensione 2014/35/UE  
e norme armonizzate: EN 60335-2-12 :2003 + A1 :2008  
EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017

Direttiva Compatibilità Elettromagnetica 2014/30/UE  
e norme armonizzate EN 55014-1:2006 + A1:2009 + A2:2011  
EN 61000-3-2:2014 / EN 61000-3-3:2013 / EN 55014-2:2015

Si dichiara inoltre che le apparecchiature sono conformi alla direttiva europea RoHS 2011/65/UE

Vigonza, Dicembre 2022



Martellato Alessandro  
Amministratore Unico

## EC DECLARATION OF CONFORMITY

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy  
Declares that the products:

**Digital**Meltinchoc Mod: MCD101; MCD102; MCD103; MCD104.

professional appliances used to melt chocolate  
Comply with the following European directives:

Low Voltage Directive 2014/35/UE  
and harmonised regulations: EN 60335-2-12 :2003 + A1 :2008  
EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017

Directive on Electromagnetic Compatibility 2014/30/UE  
and harmonised regulations EN 55014-1:2006 + A1:2009 + A2:2011  
EN 61000-3-2:2014 / EN 61000-3-3:2013 / EN 55014-2:2015

It also declares that the appliances comply with European Directive RoHS 2011/65/UE

Vigonza, Dicembre 2022



Martellato Alessandro  
Sole Director

## DÉCLARATION DE CONFORMITÉ CE

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy - On déclare que les produits :

**Digital**Meltinchoc Mod: MCD101; MCD102; MCD103; MCD104.

Appareils professionnels pour la fonte du chocolat sont conformes aux directives européennes suivantes :

Directive Basse Tension 2014/35/UE

Et normes harmonisées: EN 60335-2-12 :2003 + A1 :2008

EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017

Directive Compatibilité Électromagnétique 2014/30/UE

Et normes harmonisées EN 55014-1:2006 + A1:2009 + A2:2011

EN 61000-3-2:2014 / EN 61000-3-3:2013 / EN 55014-2:2015

Nous déclarons que les appareils sont conformes à la directive européenne RoHS 2011/65/UE

Vigonza, décembre 2022



Martellato Alessandro  
Administrateur unique

## DECLARACIÓN DE CONFORMIDAD DE LA CE

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy - Declara que los productos:

**Digital**Meltinchoc Mod: MCD101; MCD102; MCD103; MCD104.

aparatos profesionales para fundir chocolate cumplen con las siguientes directivas europeas:

Directiva de baja tensión 2014/35/UE

y normas armonizadas: EN 60335-2-12 :2003 + A1 :2008

EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017

Directiva de compatibilidad electromagnética 2014/30/UE

y normas armonizadas EN 55014-1:2006 + A1:2009 + A2:2011

EN 61000-3-2:2014 / EN 61000-3-3:2013 / EN 55014-2:2015

También se declara que el equipo cumple con los requisitos a la Directiva Europea RoHS 2011/65/UE

Vigonza, diciembre de 2022



Martellato Alessandro  
Director único

## CE-KONFORMITÄTSERKLÄRUNG

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italien erklärt, dass die Produkte:

**Digital**Meltinchoc Mod: MCD101; MCD102; MCD103; MCD104.

professionelle Geräte für die Verflüssigung von Schokolade, den folgenden EU-Richtlinien entsprechen:

Niederspannungsrichtlinie 2014/35/UE (LVD)

sowie harmonisierten Normen: EN 60335-2-12 :2003 + A1 :2008

EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017

Richtlinie zur elektromagnetischen Kompatibilität 2014/30/UE (EMC) sowie harmonisierten Normen EN

55014-1:2006 + A1:2009 + A2:2011

EN 61000-3-2:2014 / EN 61000-3-3:2013 / EN 55014-2:2015

Außerdem wird erklärt, dass die Geräte der RoHS 2011/65/UE entsprechen.

Vigonza, Dezember 2022



Martellato Alessandro  
Geschäftsführer



**Martellato**

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**Raccolta differenziata:** Verifica le disposizioni del tuo comune.  
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**LIBRETTO:** Carta  
**BOOKLET:** Paper