

Machine Supplied in the UK & Ireland by:



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USER MANUAL

PREFAMAC CHOCOLATE FLAKING MACHINE TYPE I/ TYPE II

USER INSTRUCTIONS CHOCOLATE FLAKING MACHINE, TYPE I / TYPE II

Installation of the machine

Because different electricity legislation and safety rules are available for all EU countries, there is no plug is delivered with your machine.

It is important to note that the chocolate flaking machine is a three phase machine, with one zero. As standard it is made for 380 V, but with wide ranges.

Please ensure that the left and right directions are installed correctly. Close the lid of the machine to test out the both directions. Your machine is provided with a security feature, and therefore will not rotate when the lid is opened.

Wire colour indications:

Green/yellow is earth, blue are the 2 directions, and black is the zero.

Adapting the machine for your specific sizes of chocolate blocks

The inside space for your chocolate blocks is adaptable in height and width to use different shapes of chocolate blocks.

Therefore you have 2 screws on the cover and 2 screws on the machine itself. Adapt it as tightly as possible, to avoid noises when working with your machine. Later you can always adapt it to other sizes of chocolate blocks.

Activating the machine

After assembling the central plug, and filling the machine with chocolate blocks, close the cover securely.

- Put the 0/1-switch in stand 1.
- Choose the desired flake thickness, with your gradual switch.
- Activate the machine with your "<" button.
- During flaking, you can easily change the thickness of the flakes
- Don't take out the chocolate container whilst in use, to avoid waste.

Stopping the machine during flaking activities

If your chocolate isn't totally flaked, you can stop the machine, by pushing the "->" button. The drive of the machine then returns to the starting point. Put the 0/1-switch in stand 0, to stop it completely. Take the remaining chocolate out of the machine.

Stopping the machine after flaking activities

When your chocolate is completely flaked, the machine automatically stops, without needing to push the "->" button. The drive of the machine automatically returns to the starting point.

Put the 0/1-switch in stand 0, to stop it completely.

Cleaning the machine

Because the machine is made from stainless steel or epoxy powder lacquered steel, no special cleaning is required. Water is suitable for the entire machine, except on the motors.

Changing the knife

If you have more than one knife, it's possible to create different shapes of flakes from your chocolate.

To reassemble a knife, you must open the cover of your machine totally. Then you will see two screws on the axe where which your knife is assembled.

Use a screwdriver to open these, replace your knife, and screw tight again. Restart working.