



mod. CHOCOFONT

CHOCOLATE FOUNTAIN

Fontana per Cioccolato - Fontaine de chocolat

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PRODUCT PRESENTATION

The chocolate fountain is considered aboveall an attractive item who gives a touch of originality and class to your buffets and your display cases.

The ease of use and maintenance make the article easily usable and adaptable to different oc-casions.
However, Martellato recommends you should read this manual in all its parts.



PRELIMINARY REQUIREMENTS FOR SAFETY

BEFORE MAKING ANY OPERATION ON MARTELLATO SRL CHOCOFONT, READ THE IN-STRUCTIONS AND FOLLOW THEM.

MARTELLATO SRL DISCLAIMS ANY LIABILITY FOR MISUSE OF CHOCOFONT AND FOR ANY CHANGE MADE BY SOMEONE NOT EXPRESSLY AUTHORIZED BY THE SUPPLIER. THE FOUNTAIN IS SUPPLIED WITH ITS POWER WIRE. YOU MUST MAKE SURE THAT THE ELEC-TRICAL VOLTAGE 220-240 V 50/60HZ, TO WHICH 'EQUIPMENT IS CONNECTED, HAS NO DE-FECTS AND THE CONNECTION TO GROUND IS RELIABLE AND EFFECTIVE.



PRELIMINARY REQUIREMENTS FOR SAFETY
IMPORTANT PRECAUTIONS TO OBSERVE CAREFULLY FOR THE SAFETY OF THE USER AND THE PROPER FUNCTIONING OF
FOUNTAIN CHOCOFONT
READ CAREFULLY BEFORE USE

- The fountain is AN ITEM FOR ATTRACTION
 - Before usage, check the integrity of the equipment
 - When parts are damaged or defective, please contact the retailer
 - Use only original spare parts.
 - Do not touch parts in function.
 - Do not leave your device unattended or accessible to children
 - Do not use the item outdoors.
 - Keep the equipment and electrical cable away from hot surfaces
 - Never immerse the item, the cord or plug into water or into other liquids to avoid electrical hazards
 - Use the item only and exclusively within the limits of intended usage
 - Never leave the item unattended when in use
 - Do not touch the cochlea when the item is operating
 - Before installing the plug in, make sure the voltage is the same as required for the item and check the connection to the protective conductor is efficient and reliable
 - Insert the plug into the socket until you have completed and verified the installation of the tower and auger or screw draft
 - Unplug the power plug, not the cord, when the item is not used or before removing the parts for cleaning.
 - Cool all parts before disassembly.
 - The unit is equipped with a cable of suitable length for convenient connection to an electrical outlet, but short enough to avoid damaging kinks or stumble by people.
 - An extension can be used very carefully . In this case, make sure that it is suitable for the characteristics of voltage and current. If in doubt, always consult an expert on electricity.
 - The unit must be positioned on a horizontal surface in order to work properly.
 - Pay attention to the dangers of overturning and to the surface temperature of the fountain and chocolate
 - In case of overturning accident, you are required to wear thermal gloves
 - Do not put your hand or objects in the item when in use. Be careful not to drop objects in the tank to prevent the obstruc-tion of the tower through which the chocolate is brought up.
 - Do not immerse the motor body in water or other liquids.
 - Do not use it near water.
 - Never use abrasive sponges or cloths to clean the item
 - Do not clean with abrasive cleaners or solvents
 - Do not use substances or preparations other than those intended for the machine (see Specifications)
 - Turn off the item and disconnect the plug from the outlet when the fountain CHOCOFONT:
 - is not operating
 - must be cleaned
 - needs to be installed of other parts
 - manifests failure or malfunction
 - do not use the item with damaged cord or plug or in case of breakdowns or breakages
 - Never wash the components in the dishwasher
 - The fountain CHOCOFONT is intended exclusively for professional use (shops, exhibitions, etc. ...)
- MARTELLATO CHOCOFONT T IS NOT A TOY AND SHOULD BE OUT OF CHILDREN'S REACH. MARTELLATO DISCLAIMS ANY RESPONSABILTY ARISING FROM FAILURE TO FOLLOW THE ABOVE INSTRUCTIONS OR FOR MISUSE.

TECHINICAL AND GENERAL FEATURES

Product	CHOCOFONT
Item purpose	fountain with continuous fluid flow for attractive purpose in shops, windows and exhibitions
Fluid recirculation	Coaxial auger with electric motor
Heating	electrical
Electric voltage	220-240 V 50/60 Hz single phase
Electrical power	275 W
Max power consumption	1,25 A
Class of electrical insulation	Class I EN 60335-1
dimensions	Ø22 cm - h 39 cm
Net weight	10 kg
Type of substances to use	chocolate, compound chocolate suitable for the required melting temperature.
Protection level	IP 30
Materials	base, tower and plates in Inox Internal screw in plastic
Temperature range	30°C - 80 ° C
Operating Environment	commercial indoors space with lack of humidity and rainfalls
Max room-temperature	30 ° C
Compliance	2014/35/EU Low Voltage Directive 2014/30/EU Electromagnetic Compatibility Directive 2011/65/EU RoHS Directive
Regulations	EN 60335-2-15:2016 + A11:2018 EN 60335-1:2012 + A11:2014 + A13:2017 + A1:2019 + A14:2019 + A2:2019 EN 62233:2008 EN IEC 55014-1:2021 EN IEC 61000-3-3: 2013+A1:2019+A2:2021 EN IEC 55014-2: 2021

LIMITS OF USE


Product	CHOCOFONT
Use	professional user
Business Environment	Business Environment
Substances to use	Chocolate and similar substitutes
unattended operation	NO unattended operation

COMPLIANCE AND MARKING OF PRODUCT

The Martellato CHOCOFONT fountain complies with the requirements of the following European directives:

2014/35/EU Low Voltage Directive
2014/30/EU Electromagnetic Compatibility Directive
2011/65/EU RoHS Directive

and compliant with the following standards: EN 60335-2-15:2016 + A11:2018
EN 60335-1:2012 + A11:2014 + A13:2017 + A1:2019 + A14:2019 + A2:2019
EN 62233:2008
EN IEC 55014-1:2021
EN IEC 61000-3-3: 2013+A1:2019+A2:2021

	Chocolate Fountain	CHOCOFONT
	year	
	series	
	Voltage	220-240 V
	Current	1,25 A
	Frequency	50/60 Hz
	Power	275 W
	Fuse	2A 250V
Martellato srl IT35027 Vigonza - Italy	Insulation Class	Classe I
	Protection class	IP30

General EC plaque and markings provided by the regulation EN 60335-1

On the lateral surface of the base it is applied the plaque of thermal risks

THERMAL HAZARDS

During the heating without chocolate, the concave surface of the base pan reaches high temperatures. Do not touch! Prevent accidental contact during this preparatory phase.

The plaque is in relation to thermal risk at temperatures reached by the heating surface in the absence of chocolate

The above mentioned plaques must be kept intact for the safety of the product.
Where the plates are damaged or illegible, please contact the supplier of the fountain.
Herewith attached to this handbook you can find copy of the Declaration of Conformity

EC DECLARATION OF CONFORMITY

Martellato srl declares that the electrical equipment
FOUNTAIN for CHOCOLATE

Model CHOCOFONT

meets the requirements of the following European directives:

2014/35/EU Low Voltage Directive
2014/30/EU Electromagnetic Compatibility Directive
2011/65/EU RoHS Directive

and compliant with the following standards: EN 60335-2-15:2016 + A11:2018
EN 60335-1:2012 + A11:2014 + A13:2017 + A1:2019 + A14:2019 + A2:2019
EN 62233:2008
EN IEC 55014-1:2021
EN IEC 61000-3-3: 2013+A1:2019+A2:2021
EN IEC 55014-2:2021

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INSTALLATION

CHOCOFONT is easy to use, just follow these simple instructions.
Equipment is supplied partially disassembled, so before use it is necessary to assemble some elements (tower and screw).
Follow the sequence of operations as per the following scheme:

- | | |
|---|---|
| 1 | Unpack the equipment of the box |
| 2 | Clean the pan with a soft cloth |
| 3 | Wash the screw (cochlea) and the tower in hot water, using a non-abrasive liquid detergent, rinse and dry (see fig. Pg 9) |
| 4 | Place the screw on the base of the tank, by matching the groove on the bottom with the tongue that is at the centre of the engine base. |
| 5 | Make sure the attachment is correct. |
| 6 | Do not assemble or disassemble the tower and the cochlea when the item is operating or connected to the electrical outlet. |
| 7 | make sure that the tower is correctly fixed on the three pins of the basin |

MAIN PARTS OF THE FOUNTAIN

- | | |
|---|------------------------|
| A | Tower |
| B | base container |
| C | starting warning light |
| D | heater control knob |
| E | motor switch |
| F | screw |



INSTRUCTIONS AND DIRECTIONS

Steps to follow for the operation of CHOCOFONT and to prepare the chocolate fluid.

- 1 Place the fountain on a stable support near a power outlet. Make sure the plan is level and stable, otherwise the cochlea does not flow efficiently the chocolate
- 2 Do not turn on the motor with the control knob at once
- 3 Turn the switch on HEATER and let the item heat for about 5 minutes before putting the chocolate

THERMAL HAZARD - During warming with no chocolate the concave surface of the base pan reaches high temperatures.

Do not touch and prevent accidental contact during this preparatory phase

Meanwhile...

Preparation of chocolate

 - To melt the chocolate in a short time you can use the microwave.
 - Pour the chocolate in a bowl and a part of cooking oil (you can add more oil if the chocolate is not that fluid).
 - You can add more liquid at this stage of preparation.
- 4 Place the mixture in the oven and let it melt for about 2 1/2 minutes.
 - Once ready, stir the mixture. If necessary, put it in the microwave until it is completely dissolved (about 2 minutes). For proper operation of the equipment, the chocolate must be completely dissolved (should not Chocolate be smooth, add more oil, use a spoon to check its consistency).

Never add cold liquid to chocolate in order to avoid operational difficulties or item damages
- 5 Turn the switch on MOTOR in order to have both the motor and the heater on.
- 6 Fountain effect

Carefully pour the melted chocolate into the pan. Chocolate, transported by the screw or cochlea, begins to flow down evenly to create the fountain effect.

Prevent the fall of substances or foreign bodies in the tank, which may obstruct or make difficult the flow of the chocolate.
- 7 For best results, chocolate should contain at most (50%) 60% cacao, a higher percentage requires the addition of oil to get the best density and viscosity
- 8 **DO NOT ADD COLD LIQUIDS TO CHOCOLATE**

Because this would make the chocolate too thick, making it difficult the flow through the tower, and favouring the possibility of equipment damages.

DIAGNOSTIC TROUBLES AND DIFFICULTIES

	MALFUNCTION	POSSIBLE CAUSE / SOLUTION
1	Chocolate drops	Chocolate is not that fluid, dilute with vegetable oil.
2	The chocolate does not drop uniformly	The device is not positioned on a horizontal top. Finding a stable top
3	The chocolate flows intermittently	The item is not positioned on a stable top. Finding a stable base so that the chocolate spreads around the base of the tower
4	The flow is intermittent	Check there are no obstacles to the chocolate flow in the pan. Even the presence of air could cause non-regular flowing. If so stop the cochlea, wait for the chocolate to flow completely into the pan and then turn it on

CLEANING AND MAINTENANCE

For the maintenance of the fountain in time, follow the instructions for cleaning after each use, taking care to remove any trace of chocolate during washing.

Do not use abrasive cloth or sponge on the item in order to preserve the original finish

	Operations for cleaning and maintenance
1	Make sure that the item is turned off and the plug is disconnected.
2	Allow to cool all components of the appliance before cleaning. The tower, the auger and the base engine become hot during use
3	Before the first use and after each subsequent use, wash thoroughly the tower and the cochlea. Do not wash in dishwasher
4	To facilitate cleaning of the item, carefully disassemble the tower and the screw (after they have cooled), and therefore: <ul style="list-style-type: none">• Remove the chocolate residue with paper towels.• Immerse in boiling water for 5 minutes.• wash with suitable detergent, non abrasive• Rinse and dry
5	Remove from the pan the most possible chocolate from the base. Use a cloth or sponge to clean the external part of the item, dry with a soft cloth
6	Collect and dispose the chocolate according to local regulations

DISPOSAL / ELIMINATION

The product contains the following main categories of material:

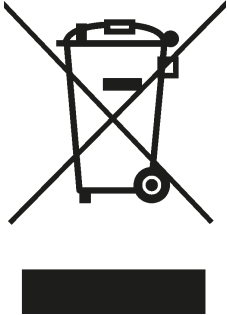
- Plastics
- Steel
- Electrical components



Their disposal must be in full compliance with environmental regulations in force.

As stated in the EC Declaration of Conformity, the fountain CHOCOFONT enters the field of application and is compliant with European RoHS Directive 2002/95/EC.

It is one of the products of the 'Annex IA of European Directive WEEE 2002/96/EC, and therefore marked with the symbol:



It must be disposed according to specific provisions for the class it belongs to.

Please therefore take all the necessary information with the relevant authorities.

The recovery for disposal in accordance with the requirements of the law is carried out through the Martellato commercial network (ask your supplier).

PARTS

For parts electrical or mechanical, contact to the Martellato sales network or your supplier.

Requirements and precautions to read and comply before usage.
Store with care and keep the manual available.

Prescrizioni e precauzioni da leggere e rispettare prima dell'uso della fontana.
Conservare con cura e tenere a disposizione il presente manuale.

Exigences et precautions à lire et à respecter avant l'utilisation de la fontaine à chocolat.
La fontaine doit être prise avec précaution. Conservez le manuel pratique



Martellato

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