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ChocoVision MINIREV-1

ChocoVision Mini Rev Chocolate Tempering Machine User Manual

Model: MINIREV-1

1. Introduction

Thank you for choosing the ChocoVision Mini Rev Chocolate Tempering Machine. This device is designed to simplify the chocolate tempering process, making it accessible for home users and small-scale applications. It utilizes a fully automatic micro-processor and forced hot air to melt and temper chocolate efficiently. Please read this manual thoroughly before operating the machine to ensure proper use and maintenance.

2. Important Safety Information

- Always place the machine on a stable, heat-resistant surface.
- Do not immerse the main unit in water or any other liquid.
- Ensure the power cord is not damaged and is properly connected to a grounded outlet.
- Keep hands and utensils clear of moving parts during operation.
- Allow the machine to cool completely before cleaning or storing.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Keep out of reach of children.

3. Package Contents

Upon unpacking, please verify that all the following items are included:

- ChocoVision Mini Rev Tempering Machine (Main Unit)
- Removable Stainless Steel Bowl
- Baffle
- Cover
- Dipping Tool
- Scrapers (set)
- Cleaning Brush

4. Product Overview

The ChocoVision Mini Rev is designed for ease of use, featuring a compact design and intuitive controls.



This image displays the ChocoVision Mini Rev Chocolate Tempering Machine. It features a light-colored main unit with a removable stainless steel bowl. A white baffle is positioned within the bowl. On the left side, a control panel with a 'Quick Start' guide and buttons for operation is visible. The machine's base is dark.

Control Panel and Quick Start Guide

The control panel, located on the front left of the machine, provides essential operational guidance and buttons:

- **'S' Button:** Used to start the tempering cycle and confirm seeding.
- **'R' Button:** Typically used for reset or ready indication.
- **Indicator Lights:** Display the current status of the tempering process (e.g., heating, flashing for seeding, READY).

5. Setup

1. Unpack all components and remove any packaging materials.
2. Place the main unit on a clean, dry, and stable surface.
3. Insert the stainless steel bowl into the designated slot on the machine.
4. Position the baffle inside the bowl. Ensure it is correctly seated.
5. Plug the power cord into a standard electrical outlet.

6. Operating Instructions: Chocolate Tempering

Follow these steps for optimal chocolate tempering:

1. **Prepare Chocolate:** Place the desired amount of chocolate (up to 1.5 lbs) behind the baffle in the stainless steel bowl. Ensure the chocolate is in small pieces for efficient melting.
2. **Start Melting:** Press and hold the 'S' (Start/Select) button to begin the melting and heating cycle. The machine will automatically heat the chocolate to the appropriate temperature.
3. **Add Seed Chocolate:** Once the indicator light begins flashing, add a small amount of solid, tempered 'seed' chocolate behind the baffle. This helps to initiate the crystallization process. After adding the seed chocolate, press the 'S' button again to confirm.
4. **Tempering Complete:** The 'READY' light will illuminate when the chocolate is perfectly tempered and ready for use. At this stage, avoid adding any more 'seed' chocolate.
5. **Maintain Temperature:** The machine will maintain the chocolate at the ideal working temperature, allowing you to dip, mold, or drizzle as needed.

Note: The tempering process typically takes under 30 minutes for 1.5 lbs of chocolate.

7. Maintenance and Cleaning

Regular cleaning ensures the longevity and performance of your ChocoVision Mini Rev.

1. **Unplug:** Always unplug the machine from the power outlet before cleaning.
2. **Remove Bowl and Baffle:** Carefully remove the stainless steel bowl and baffle from the main unit.
3. **Clean Components:** Wash the stainless steel bowl, baffle, cover, dipping tool, and scrapers with warm, soapy water. Rinse thoroughly and dry completely. These components are generally dishwasher safe, but hand washing is recommended for best care.
4. **Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water. Use the provided cleaning brush to remove any chocolate residue from crevices.
5. **Storage:** Ensure all parts are dry before reassembling or storing the machine in a cool, dry place.

8. Troubleshooting

Problem	Possible Cause	Solution
Chocolate not melting or heating.	Machine not plugged in; power issue; insufficient chocolate quantity.	Check power connection; ensure adequate chocolate for proper heat transfer.
Chocolate not tempering correctly (streaky, dull).	Incorrect seeding temperature; insufficient seed chocolate; old or poor quality chocolate.	Ensure seed chocolate is properly tempered; use fresh, high-quality chocolate; follow seeding instructions precisely.
Machine makes unusual noises.	Baffle not seated correctly; foreign object in mechanism.	Check baffle placement; inspect for obstructions and remove if safe to do so.
Indicator lights not functioning.	Power issue; internal malfunction.	Verify power supply. If problem persists, contact customer support.

9. Specifications

- **Model:** MINIREV-1
- **Brand:** ChocoVision

- **Capacity:** 1.5 pounds of chocolate
- **Dimensions:** 12.5"L × 10.5"W × 5.25"H
- **Item Weight:** 8.73 pounds
- **Materials:** Stainless steel bowl
- **Manufacturer:** ChocoVision
- **First Available:** April 11, 2013

10. Warranty and Customer Support

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official ChocoVision website. Keep your proof of purchase for any warranty claims.

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