ChocoVision Revolation 2

ChocoVision Revolation 2 Chocolate Tempering Machine User Manual

Model: C116USREV2WHI

1. Introduction

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your ChocoVision Revolation 2 Chocolate Tempering Machine. Designed for professional use, this tabletop unit accurately melts, tempers, sets, and holds up to 1.5 pounds of chocolate, maintaining temperature within 2/10 of a degree Fahrenheit.

Please read this manual thoroughly before operating the machine to ensure optimal performance and longevity of your equipment.



Image 1.1: Front view of the ChocoVision Revolation 2 Chocolate Tempering Machine, displaying its control panel and chocolate bowl.

2. Safety Information

Adhering to safety guidelines is crucial for preventing injury and damage to the machine. Keep this manual for future reference.

- **Electrical Safety:** Ensure the machine is connected to a grounded outlet with the correct voltage. Do not operate with a damaged power cord or plug. Keep the unit away from water or other liquids.
- **Hot Surfaces:** The chocolate bowl and surrounding areas can become hot during operation. Exercise caution and use appropriate heat-resistant utensils.
- **Moving Parts:** The baffle rotates during operation. Keep hands and foreign objects clear of the bowl when the machine is running.
- **Cleaning:** Always unplug the machine before cleaning. Do not immerse the main unit in water.
- **Ventilation:** Ensure adequate airflow around the machine. Do not block the ventilation openings.

3. Package Contents

Upon unpacking, verify that all components are present:

- ChocoVision Revolation 2 Main Unit
- Removable Stainless Steel Bowl

- Removable Baffle
- Power Cord
- User Manual (this document)

4. Setup

Follow these steps to prepare your Revolation 2 for first use:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for potential future transport or storage.
2. **Placement:** Place the main unit on a stable, level, heat-resistant surface, ensuring sufficient clearance for ventilation.
3. **Initial Cleaning:** Wash the stainless steel bowl and baffle with warm, soapy water, rinse thoroughly, and dry completely.
4. **Assemble:** Place the clean, dry bowl into the main unit. Carefully insert the baffle into its designated slot within the bowl. Ensure the baffle prongs align correctly to avoid damage.
5. **Power Connection:** Connect the power cord to the machine and then to a grounded electrical outlet.



Image 4.1: Side view of the Revolation 2, illustrating the power cord connection point.

5. Operating Instructions

The Revolation 2 utilizes a fully automatic microprocessor and forced hot air to melt and temper chocolate. It can process up to 1.5 lbs of chocolate per batch, with a daily output capacity of 10 lbs.

5.1. Melting Chocolate

1. Ensure the bowl and baffle are correctly installed.
2. Add solid chocolate callets or finely chopped chocolate to the bowl. Do not exceed the 1.5 lb capacity.
3. Turn on the machine. The LED display will show the current temperature.
4. The machine will begin heating the chocolate. The baffle will rotate to ensure even melting.
5. Allow the chocolate to melt completely. The display will indicate the temperature.

5.2. Tempering Chocolate

Tempering is essential for achieving a smooth, glossy finish and proper snap in chocolate.

1. Once the chocolate is fully melted and has reached its initial melting temperature (typically around 110-115°F for dark chocolate, lower for milk/white), the machine will prompt for seeding.
2. Add a specific amount of solid, tempered chocolate (seed chocolate) to the melted chocolate. The exact amount depends on the type of chocolate and desired working temperature. Refer to your chocolate manufacturer's guidelines.
3. The machine will cool the chocolate to the appropriate working temperature while the baffle continues to mix. The LED display will show the temperature changes.
4. Once the chocolate reaches the correct tempered temperature (e.g., 88-91°F for dark chocolate), the machine will enter 'hold' mode, maintaining this temperature.



Image 5.1: The digital display on the Revolation 2, indicating the current chocolate temperature.

5.3. Holding Tempered Chocolate

The Revolation 2 will maintain the tempered chocolate at the set working temperature, allowing for extended use without re-tempering.

- Monitor the chocolate's condition. If it appears to lose temper (becomes thick or streaky), re-seed or adjust settings as needed.
- When finished, turn off the machine.

6. Maintenance and Cleaning

Regular cleaning and proper maintenance ensure the longevity and hygienic operation of your Revolation 2.

1. **After Use:** Immediately after turning off the machine, pour any remaining liquid chocolate onto a silicone mat or parchment paper. Once hardened, this chocolate can be re-used. Do not allow chocolate to solidify in the bowl or around the baffle mechanism.
2. **Disassembly:** Once the bowl is empty, carefully remove the baffle and then the stainless steel bowl from the main unit.
3. **Cleaning Bowl and Baffle:** Wash the bowl and baffle with warm, soapy water. Rinse thoroughly to remove all soap residue and dry completely. Ensure no water spots remain, as moisture can seize chocolate.
4. **Cleaning Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water. Ensure no chocolate or liquid enters the internal components or ventilation openings.
5. **Storage:** Store the clean, dry machine in a cool, dry place.

7. Troubleshooting

Refer to this section for solutions to common operational issues.

Problem	Possible Cause	Solution
Chocolate not melting or heating slowly.	Insufficient power, blocked ventilation, too much chocolate, or chocolate pieces too large.	Check power connection. Ensure ventilation is clear. Reduce chocolate quantity or chop into smaller pieces.
Chocolate not tempering correctly (streaky, dull, soft).	Incorrect seeding amount, incorrect temperatures, or moisture in chocolate.	Verify seed chocolate quantity and type. Ensure correct melting and working temperatures. Confirm all equipment and chocolate are completely dry.
Baffle not rotating or making unusual noise.	Chocolate solidified in bowl, baffle incorrectly installed, or obstruction.	**Immediately turn off the machine.** Remove bowl and baffle. Clean any solidified chocolate. Reinstall baffle correctly, ensuring prongs align. Never force the baffle.
Machine is noisy during operation.	Normal operating sound of motor and fan.	Some operational noise is normal due to the internal motor and forced hot air system. If the noise is excessive or unusual, refer to other troubleshooting steps.
LED display shows an error code.	Internal malfunction.	Turn off the machine, unplug it, wait 5 minutes, then plug it back in and restart. If the error persists, contact ChocoVision customer support.

8. Specifications

- **Model Number:** C116USREV2WHI
- **Product Dimensions:** 12.5 x 10.5 x 5.25 inches
- **Item Weight:** 10 pounds
- **Manufacturer:** ChocoVision
- **ASIN:** B00E3SXYYO
- **Batch Capacity:** Up to 1.5 lbs of chocolate
- **Daily Output:** Up to 10 lbs of chocolate
- **Temperature Accuracy:** Within 2/10 of a degree Fahrenheit
- **Heating Method:** Forced hot air
- **First Available:** June 1, 2013

9. Warranty and Support

For warranty information, technical support, or service inquiries, please contact ChocoVision directly. Details regarding warranty coverage and service procedures are typically provided with your purchase documentation or available on the manufacturer's official website.
Always provide your model number (C116USREV2WHI) and purchase date when contacting support.

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