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PME CM105

PME Electric Chocolate Melting Pot CM105 User Manual

Model: CM105

1. INTRODUCTION

Thank you for purchasing the PME Electric Chocolate Melting Pot CM105. This appliance is designed for melting chocolate and candy melts for various confectionery applications. Please read this manual thoroughly before first use to ensure safe and efficient operation.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the base unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. PACKAGE CONTENTS

Please check the box contents upon unpacking. The package should contain the following items:

- 1 x Electric Base Unit (CM105, USA plug)

- 3 x Aluminum Melting Pots with handles
- 1 x Operating Instructions Manual
- 1 x "How to Make" Molded Chocolates and Cake Pops Instructions (may be integrated into manual)



Image: The back of the product box, illustrating the included components: one electric base unit, three melting pots, and operating instructions. This confirms the items listed in the package contents.

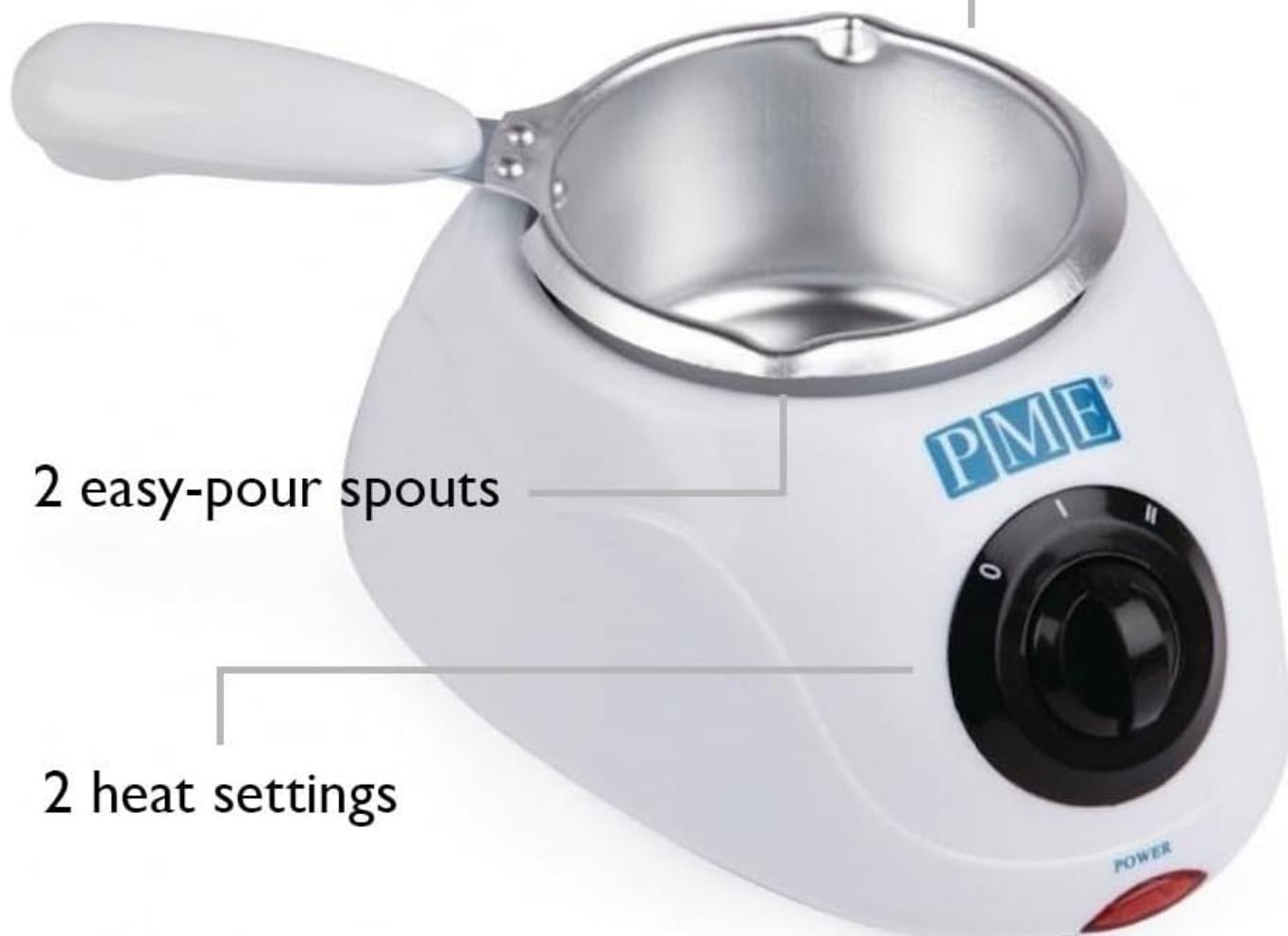
4. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main components of your PME Electric Chocolate Melting Pot.



Image: A general view of the PME Electric Chocolate Melting Pot, featuring its white base unit, black control dial, and one aluminum melting pot with a white handle inserted. This provides an overall look at the appliance.

High quality aluminium pots



2 easy-pour spouts

2 heat settings

Power light

Image: A detailed view of the PME Electric Chocolate Melting Pot, highlighting its key features. Labels indicate the high-quality aluminum pots, two easy-pour spouts on each pot, the two heat settings (0, I, II) on the control dial, and the power indicator light at the base.

- **Electric Base Unit:** The main heating element and control unit.
- **Aluminum Melting Pots:** Three removable pots for holding chocolate or candy melts. Each pot features two easy-pour spouts.
- **Control Dial:** Located on the front of the base unit, with settings for '0' (Off), 'I' (Keep Warm), and 'II' (Melt).
- **Power Light:** An indicator light that illuminates when the unit is powered on.

5. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the three aluminum melting pots with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the electric base unit with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the electric base unit on a stable, heat-resistant, and dry surface, away from water sources.
4. **Insert Pot:** Place one of the clean, dry aluminum melting pots into the recess on the electric base unit. Ensure it sits securely.

5. **Connect Power:** Ensure the control dial is set to '0' (Off) before plugging the unit into a standard 120V USA electrical outlet.

6. OPERATING INSTRUCTIONS

Follow these steps to melt chocolate or candy melts:

- 1. Prepare Ingredients:** Break chocolate or candy melts into small pieces (approximately 1-inch or smaller) to facilitate faster and more even melting.
- 2. Add to Pot:** Place the desired amount of chocolate or candy melts into one of the aluminum melting pots. Do not overfill; the maximum capacity is approximately 250g (10oz) per pot.
- 3. Select Heat Setting:**
 - Turn the control dial to position 'II' (Melt) for initial melting. The power light will illuminate.
 - Once the chocolate or candy melts are fully melted and smooth, you can switch the dial to position 'I' (Keep Warm) to maintain a liquid consistency without overheating.
- 4. Melting Process:** Stir the chocolate or candy melts occasionally with a heat-resistant spatula or spoon to ensure even melting and prevent scorching. Melting time will vary depending on the type and quantity of ingredients.
- 5. Usage:** Once melted, the chocolate or candy melts are ready for dipping, pouring into molds, or other confectionery applications. The easy-pour spouts on the pots assist with precise application.
- 6. Switching Pots:** If using multiple colors or types of chocolate, you can easily lift one pot out (using the handle) and replace it with another. Exercise caution as pots will be hot.
- 7. Finish:** When finished, turn the control dial to '0' (Off) and unplug the unit from the electrical outlet. Allow the unit and pots to cool completely before cleaning.



Image: The PME Electric Chocolate Melting Pot actively melting dark chocolate in one pot, while two other pots contain pink and blue candy melts, ready for use. The image also displays various confectionery items like decorated cupcakes and cake pops, demonstrating the product's application.

7. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your melting pot.

- Disconnect Power:** Always unplug the unit from the power outlet and allow it to cool completely before cleaning.
- Cleaning Pots:** Remove the aluminum melting pots from the base unit. Wash them with warm, soapy water using a soft sponge or cloth. Rinse thoroughly and dry immediately to prevent water spots or corrosion. The pots are not dishwasher safe.
- Cleaning Base Unit:** Wipe the exterior of the electric base unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the base unit in water or any other liquid.
- Storage:** Store the clean and dry melting pot and its components in a cool, dry place.

8. TROUBLESHOOTING

If you encounter issues with your PME Electric Chocolate Melting Pot, refer to the following table:

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power switch off; power outlet malfunction.	Ensure unit is securely plugged into a working 120V outlet. Turn the control dial to 'I' or 'II'. Check the power outlet with another appliance.
Chocolate/candy melts are not melting or melting slowly.	Incorrect heat setting; large pieces of chocolate; insufficient time.	Ensure the control dial is set to 'II' (Melt). Break chocolate into smaller pieces. Allow more time and stir frequently.
Chocolate/candy melts are scorching or burning.	Too high heat setting for too long; no stirring.	Switch to 'I' (Keep Warm) once melted. Stir frequently. Do not leave unattended. Ensure no water or moisture is introduced to the chocolate.
Pots are difficult to remove or insert.	Residue build-up; pot not aligned correctly.	Ensure pots and base recess are clean and free of debris. Align the pot carefully with the recess before inserting.

9. SPECIFICATIONS

Brand	PME
Model Number	CM105 (USA Plug)
Color	White
Material	Stainless Steel (Pots are Aluminum)
Power	120V, 20W (USA)
Item Dimensions (L x W x H)	7.48 x 9.13 x 6.38 inches
Item Weight	1.65 pounds
Volume Capacity (per pot)	Approx. 0.75 liters (250g / 10oz chocolate)
Number of Pots	3
Manufacturer	Knightsbridge Global Ltd.

10. WARRANTY AND SUPPORT

For warranty information or product support, please contact the manufacturer or distributor directly.

Manufacturer: Knightsbridge Global Ltd.

PME USA Address: 35 N Broadway, Aurora, IL 60506, USA

Website: www.pmecake.co.uk

Please retain your proof of purchase for any warranty claims.



Related Documents - CM105

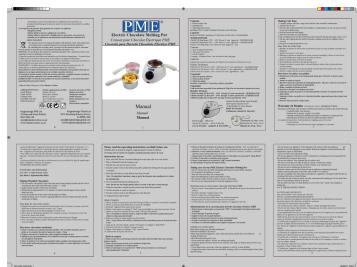
	<p>PME miniPAR Logger User Manual: Operation, Features, and Maintenance</p> <p>This user manual provides comprehensive guidance on the PME miniPAR Logger, covering its setup, operation, software utilities, warranty information, safety precautions, and battery replacement. Designed for environmental monitoring applications.</p>
	<p>AmeriMation PME Series LED Modular Tower Lights - Technical Specifications and Ordering Guide</p> <p>Detailed specifications, ordering information, and assembly instructions for the AmeriMation PME Series LED Modular Tower Lights, featuring Ø45mm modular tower lights with steady and flashing options, available in various colors and configurations.</p>
	<p>S&C Remote Supervisory PME Pad-Mounted Gear - Specifications and Technical Data</p> <p>Comprehensive technical specifications, features, ordering information, and dimensional data for S&C Remote Supervisory PME Pad-Mounted Gear (14.4 kV and 25 kV), designed for automated outdoor distribution systems.</p>
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[S&C Manual PME Pad-Mounted Gear: Air-Insulated, Dead-Front Outdoor Distribution](#)

This document provides a comprehensive overview of S&C's Manual PME Pad-Mounted Gear, detailing its features, benefits, and specifications for air-insulated, dead-front outdoor distribution at 14.4 kV and 25 kV.

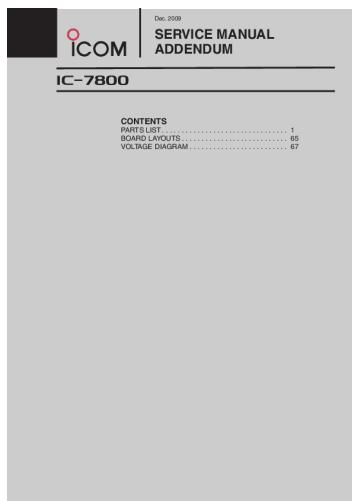
Documents - PME – CM105



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