

VEVOR CS-2-US

VEVOR Chocolate Tempering Machine User Manual

Model: CS-2-US | Brand: VEVOR

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Double-Cylinder Chocolate Tempering Machine, Model CS-2-US. This appliance is designed to melt chocolate and maintain it at a stable temperature, suitable for various applications in home kitchens, hotels, restaurants, and bakeries.

The machine features a heavy-duty food-grade stainless steel construction, detachable containers, and multiple safety features including dry-burning prevention and water bath melting for optimal flavor preservation.



Image 1.1: VEVOR Chocolate Tempering Machine, Model CS-2-US.

2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before operating the appliance to prevent injury or damage.

- Ensure the appliance is connected to a grounded power outlet with the correct voltage (AC110V~120V 60Hz).
- Do not immerse the main unit in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Always unplug the machine before cleaning or when not in use.
- Use caution when handling hot liquids and surfaces. The machine's exterior and internal components can become very hot during operation.
- Never operate the machine without sufficient water in the water bath. The minimum water level line must always be observed to prevent dry-burning.
- Do not block ventilation openings.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

3. PRODUCT OVERVIEW

The VEVOR Chocolate Tempering Machine is designed for efficiency and ease of use. Familiarize yourself with its components:

- **Main Unit:** Stainless steel housing containing the heating elements and control panel.

- **Control Panel:** Features a temperature control knob, power switch, and indicator lights (Heating, Water Refill).
- **Removable Tanks (2):** Food-grade stainless steel containers for holding chocolate, milk, or cream. Each has a capacity of 1.7 qt (1.5L).
- **Lids (2):** Stainless steel covers for the tanks to maintain temperature and hygiene.
- **U-shaped Heating Tube:** Located beneath the water bath for rapid and even heating.
- **Water Level Indicators:** Internal markings for minimum (MIN) and maximum (MAX) water levels in the water bath.
- **Temperature Control Probe:** Ensures accurate temperature regulation and dry-burning prevention.



9 LB CHOCOLATE TEMPERING MACHINE

Image 3.1: Key features of the VEVOR Chocolate Tempering Machine.

WATER HEATING DESIGN

Rapid and Even Heating While Ensure Safety



U-shaped heating tube for even heating

Max water level line
Min water level line

Temperture Control Probe for Anti Dry

Image 3.2: Internal components and water bath design.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials. Inspect the machine for any signs of damage.
2. **Placement:** Place the machine on a stable, level, heat-resistant surface, away from direct heat sources or water. Ensure adequate ventilation around the unit.
3. **Initial Cleaning:** Before first use, wash the removable stainless steel tanks and lids with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
4. **Fill Water Bath:** Open the top cover and carefully pour water into the main unit's water bath, ensuring the water level is between the MIN and MAX markings. Do not overfill.
5. **Insert Tanks:** Place the clean, dry stainless steel tanks into the water bath.
6. **Connect Power:** Plug the power cord into a suitable grounded electrical outlet.

5. OPERATING INSTRUCTIONS

1. **Power On:** Flip the "ON/OFF" switch to the "ON" position. The power indicator light will illuminate.
2. **Add Ingredients:** Place your desired ingredients (e.g., chocolate blocks, butter, cream) into the stainless steel tanks.
3. **Set Temperature:** Rotate the temperature control knob to your desired temperature. The range is 86°F-185°F (30°C-85°C). The "Heating" indicator light will turn on, indicating the machine is heating the water bath.



Image 5.1: Setting the desired temperature.

4. **Melting Process:** The water bath will heat up, gently melting the contents of the tanks. Stir occasionally for even melting. The "Heating" light will cycle on and off as the machine maintains the set temperature.
5. **Monitor Water Level:** Periodically check the water level in the water bath. If the "Water Refill" indicator light illuminates, or if the water level drops below the MIN line, immediately turn off the machine, unplug it, and allow it to cool before carefully adding more water. Press the "RESET" button after refilling water to resume operation.
6. **Dual Tank Use:** Utilize the two independent tanks to melt different ingredients simultaneously, such as dark chocolate in one and white chocolate or cream in the other.

- | Power: **800W**
- | Number of Pans: **2**
- | Capacity: **2 x 1.5L / 2 x 1.7QT**
- | Temperature Adjustment Range: **30°C-85°C / 86°F-185°F**
- | Product Weight: **4.4 kg / 9.70 lbs**
- | Product Dimensions: **455x220x176mm / 17.91x8.66x6.93 inch**



Image 5.2: Machine in operation with dual tanks.

7. **Completion:** Once melting is complete and the desired consistency is achieved, you can keep the machine on to maintain the temperature, or turn it off if no longer needed.
8. **Power Off:** When finished, turn the "ON/OFF" switch to "OFF" and unplug the machine from the power outlet.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your VEVOR Chocolate Tempering Machine.

1. **Always Unplug:** Before cleaning, ensure the machine is turned off and unplugged from the power source. Allow it to cool completely.
2. **Empty Tanks:** Remove the stainless steel tanks and empty any remaining contents.
3. **Clean Tanks and Lids:** Wash the removable tanks and lids with warm, soapy water. Use a soft sponge or cloth to prevent scratching. Rinse thoroughly and dry completely before storage or next use.
4. **Drain Water Bath:** Carefully drain the water from the main unit's water bath. A drain valve may be present on some models; otherwise, carefully tilt the unit to empty.
5. **Clean Water Bath:** Wipe the interior of the water bath with a damp cloth to remove any residue. For stubborn

deposits, a mild descaling solution can be used, followed by thorough rinsing. Ensure no water enters the electrical components.

- Clean Exterior:** Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners or scouring pads, as these can damage the stainless steel finish.
- Storage:** Store the clean and dry machine in a cool, dry place.

7. TROUBLESHOOTING

Refer to the following table for common issues and their solutions:

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power switch off; power outage.	Ensure plug is securely in outlet; turn power switch to ON; check circuit breaker.
Ingredients not melting or heating slowly.	Temperature setting too low; insufficient water in bath; heating element issue.	Increase temperature setting; check and refill water bath (ensure above MIN line); if problem persists, contact support.
"Water Refill" indicator light is on.	Water level in the bath is too low.	Turn off, unplug, allow to cool, then refill water to between MIN and MAX lines. Press "RESET" button.
Uneven melting.	Ingredients not stirred; large chunks of ingredients.	Stir contents periodically; break large chunks into smaller pieces for faster, more even melting.

8. SPECIFICATIONS

Feature	Detail
Model Number	CS-2-US
Voltage	AC110V~120V 60Hz
Power	800W
Number of Cylinders	2
Capacity (per cylinder)	1.5L / 1.7 qt
Temperature Adjustment Range	30°C-85°C / 86°F-185°F
Product Weight	4.4 kg / 9.7 lbs
Product Dimensions (L x W x H)	455 x 220 x 176 mm / 17.91 x 8.66 x 6.93 inch
Material	Food-grade 304 Stainless Steel



Image 8.1: Product dimensions.

9. WARRANTY AND SUPPORT

This VEVOR product comes with a **Limited Warranty**. For specific warranty terms and conditions, please refer to the documentation included with your purchase or visit the official VEVOR website.

For technical support, warranty claims, or any questions regarding your VEVOR Chocolate Tempering Machine, please contact VEVOR customer service or visit their support page:

www.vevor.com/support