



How to clean?

Open the cover of material inlets (the first red circle), and add material into the machine. Open outlet valve (the second red circle), you can let material out and empty machine.

1. New machine: wash the machine with edible oil over 3 times, add about 300L(79 gallon, about 3/5 of capacity) cooking oil every time, then run the machine 1-2 hours until the cooking oil is dirty, then let our dirty oil out and add clean oil, run the machine again, repeat this processing until the machine is clean.

Note: If allowed, also can use caustic soda water to wash. After a period of operation, the conche needs to be cleaned with edible oil. It is not allowed to wash out the conche with steam or water to avoid scraper deformation and mechanical rust.

2. To use the conche again within 20 hours after stop, the residual chocolate paste in the machine must be preheated and melted before the conche can be turned on again. If the stop lasts for only a short period of time and the conche is full or half-full of chocolates paste, the heat preservation of the machine should not be interrupted and should be kept at 35C° -40C°

(95F°-104F°). Meanwhile, blending should be performed for 3~5 minutes every 1 hour to prevent chocolates paste from solidifying and causing the mechanical equipment to be damaged at startup.

How to open the machine?

Unscrew the black screws in small red circle one by one. You can dismantle the cover and open it.