

# INSTRUCTION MANUAL



Congratulations on your purchase of a La Chocolatière chocolate maker; we wish you lots of fun creating delicious chocolates. To make it last longer, we invite you to read the instructions in this manual carefully.

Whatever the type or colour, the mechanical and electrical design is identical.

## **THIS APPLIANCE IS FOR HOUSEHOLD ONLY**

### **GETTING STARTED**

- First and foremost, check that the appliance is not plugged in.
- Clean the lid and bowl with soapy water, rinse and dry well. These parts may come into contact with food and therefore must be clean.
- The body of the appliance can be cleaned using a dry cloth.
- Under no circumstances should the body of the appliance and the connecting cable be immersed in water.
- Put the bowl back into the appliance.
- Unfurl the cable and make sure that it will not come into contact with any nearby heat sources.
- Check that the power supply voltage corresponds to the one listed on the back of the control unit.

## USING THE APPLIANCE

- Switch on La Chocolatière by plugging in the cable. Ensure that it is earthed.
- The indicator light is switched on when the appliance is set to 45°C (113°F).
- Put chocolate into the bowl. We recommend using chocolate chips around 1cm (0.39 in) in diameter.
- Leave the lid on La Chocolatière to facilitate melting and reduce the time required.
- Do not fill more than 50% of the bowl as more chocolate will need to be added later.

### **After use**

- Unplug the connecting cable.
- Set the temperature control button back to the OFF position.
- Put the appliance away.

## IMPORTANT SAFEGUARD

### 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 of the appliance in water or other liquid.
- Before plugging in the appliance, check that the voltage corresponds to that indicated on the plate.
- If the power cable is damaged, it must be replaced by the manufacturer, their after-sales service, or a similarly qualified person to prevent any hazards.
- Monitor the appliance carefully while it is being used and always keep children away if they are not supervised by an adult.
- Ensure that the bowl is properly clean and dry when you fill it with chocolate, as chocolate and water do not mix and this could alter the chocolate's appearance.
- Always unplug the appliance once it is no longer in use, and likewise check that the elements have cooled down before dismantling it or putting the lid back on.
- In case of failure, do not use the appliance but have it examined by a certified after-sales service.
- If the cable is damaged, have it replaced by a competent and authorised person.

- Please keep this instructions manual for future reference.
- **Any breakage or damage caused by non-adherence to these procedures are not covered by the guarantee.**
- **La Chocolatière is intended for domestic use. The guarantee will not apply for professional use.**
- The appliance is not intended for use with an external timer or separate remote control system.
- Never put a hot air ventilator on the plastic housing. Never put the appliance in an oven.
- Do not expose the appliance to extreme temperatures.
- Do not unscrew the appliance or attempt to dismantle it for any reason.
- Always use the appliance indoors and on a flat surface.

Our chocolate maker is specially designed for working with chocolate and is not appropriate for melting or using other products/materials.

**SAVE THESE INSTRUCTIONS**

# PREPARING THE CHOCOLATE

## Melting

After putting the chocolate in the bowl (50% capacity max.), switch the appliance to 45 °C (113°C ). which is the ideal position for the different types of chocolate.

RECOMMENDED: :

- the sides of the bowl also heat up, so the best way to place the chocolate and facilitate its melting is to make a well in the centre with the chocolate rising up the sides of the bowl
- weigh the chocolate placed in the bowl to facilitate tempering

The time required for the melting process depends on the type of chocolate and the quantity in the bowl, but also depends on whether it is stirred at all during melting. It isn't necessary to stir constantly. The process should take more or less 30 minutes, and stirring twice is sufficient.

The melting process is complete when the chocolate is **TOTALLY** melted and liquid. There should no longer be any small grains of unmelted chocolate.

## Tempering

Once the melting is complete, remove the bowl from the appliance and place it on a flat work surface.

**BEWARE:** The bowl is hot and you should take care to protect the surface you place it onto so as to avoid any damage

Set the appliance to the tempering setting to reduce the temperature

in the appliance, enabling the chocolate to be kept at a temperature of 32° (89.6° Fahrenheit) for this stage (32°C/89,6°F for black chocolate, 30°C/86°F for milk chocolate and 28°C/82.4°F for white chocolate). Do not forget that the chocolate is going to be worked and that without the appliance keeping it at the correct temperature, it is impossible to make several kinds of chocolates.

Then, add a further 25% of the weight put in the chocolate bowl and mix.

Place the thermometer in the accessory provided and mix the chocolate until it reaches 32°C/89°F (32°C/89°F for black chocolate, 30°C/86°F for milk chocolate and 28°C/83°F for white chocolate).

Then, **PUT THE BOWL BACK INTO THE APPLIANCE** so that your chocolate retains its working temperature.

You can now use the chocolate.

## GUARANTEE

You have a three-year guarantee valid as from the day of purchase. During this period, any manufacturing and/or material defects will be repaired or your appliance will be exchanged.

This guarantee is only valid if the defect is not due to incorrect use or normal wear and tear.

To benefit from our services during this guarantee period, please send your complete appliance together with proof of purchase to our partner who sold you the product.

## MAINTENANCE

Repairs and other servicing of the machine should be only executed by authorized staff of Dalcq USA inc.

## CONTACT

You must imperatively first contact your dealer, but if you have problems:

### For EUROPE:

Dalcq s.a.  
86, rue du Hainaut  
6180 Courcelles – Belgium  
[info@dalcq.com](mailto:info@dalcq.com)

### For the USA/Canada:

Support  
[support@croquade.us](mailto:support@croquade.us)  
Tel: 1 (888) 506 9580  
Open: 8:30 AM to 5:00 PM EST

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