

# SEPHRA®

CHOCOLATE : DONUTS : CRÊPES : WAFFLES : POPCORN

## CHOCOLATE DISPENSER OPERATING MANUAL

VERSION 2.0.1 AUGUST 2016

Sephra Europe are your one-stop shop for Chocolate Dispensers, Consumables, Spare Parts and Repairs.



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# THE LEGEND OF SEPHRA

Woven among the threads of ancient Aztec legend lies the story of Sephra, an enchanting goddess whose beauty could be described only as the richness of the dark earth combined with the lustre and glow of pure gold. Her voice was softer than the most delicate flower, and her presence carried the aroma of sweet cocoa. It was Sephra who gave the ancient Aztecs the precious gift of the cocoa tree.

The legend reveals that the spirit of Sephra nourished the cocoa trees and lived within the priceless beans they produced. The Aztec kings named the cocoa tree “Theobroma Cacao,” meaning “food of the gods.” So valuable were cocoa beans that they were used to pay tribute to royalty and were given as sacred offerings to the gods.

Montezuma, the ruler of the wealthy Aztec Empire, was so enchanted by Sephra that he commissioned an elite force of skilled artisans and master craftsmen to construct a temple in her honour. As a special offering to the goddess, Montezuma built a magnificent fountain in the highest room of the temple and filled it with glistening spring water, which flowed from beneath its walls. He then surrounded the fountain with a splendid array of the most perfect cocoa beans, in hopes that Sephra would continue to bless the people with the unique and valuable crop.

So pleased was Sephra with Montezuma’s gift that she came to him in a dream and told him that her spirit would always live in the fountain he had given her. Moments later, Montezuma awoke to the sweet smell of cocoa lingering in the air. The aroma led him to the upper room of the temple where Sephra’s fountain stood.

To his astonishment, the fountain no longer flowed with water, but with the richest, purest chocolate... this was truly a gift from the gods.

For centuries, Sephra’s fountain remained hidden beneath the ruins of the ancient Aztec temple, waiting to be discovered. At long last it was, and with it was unveiled the secret of the pure, rich chocolate once coveted by gods and kings . . .

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## DEAR SEPHRA CUSTOMER

Thank you for choosing a Sephra Chocolate Fountain for your business. Our fountains have been engineered to a high standard of quality and will provide many years of trouble-free service. Please read through this manual, which will walk you through the proper setup, operation and clean-up of your Fountain.

If you have any questions after reviewing these instructions, please call our Customer Service Department and a trained representative will be more than happy to assist you.

We encourage you to use Sephra Fondue Chocolate and Chocolate Compound, available in Dark, Milk, and White varieties. This specialty fondue chocolate is formulated to flow perfectly through the fountain every time without the mess and hassle of mixing in oil that is required with most other chocolate. Adding oil not only dilutes the taste of chocolate, but it also makes it runny and diminishes its aroma.

With Sephra Fondue Chocolate, simply melt the chocolate chips and it is ready to use!

REMEMBER, YOUR CUSTOMERS WILL TASTE THE DIFFERENCE IF YOU SERVE ONLY THE FINEST FONDUE CHOCOLATE.

You can order Sephra Fondue Chocolate by calling us on +44 (0) 1592 656 737 or by visiting our website at [www.sephra.com](http://www.sephra.com)

Our mission is to help you make your Sephra appliance a very profitable aspect of your business and we look forward to assisting you.

Thankyou for choosing Sephra!

The Sephra team

# GENERAL INFORMATION

1. Read the instructions before using the Chocolate Dispenser.
2. Use the Chocolate Dispenser only if it is correctly earthed.
3. Do not use extension cords to connect the Chocolate Dispenser electrically.
4. Do not operate the Chocolate Dispenser if it is not closed.
5. Do not place fingers or objects in the Cooling Fissures and Faucet Outlet. (NUMBERS)
6. Do not open the Chocolate Dispenser for cleaning or maintenance without ensuring it has been disconnected from the power socket.
7. Do not remove the Container<sup>4</sup> when the Chocolate Dispenser is in operation. (NUMBER)
8. Do not remove the Container<sup>4</sup> until the Hot Plate is cold. (NUMBERS)
9. Do not remove the Container<sup>4</sup> from the Chocolate Dispenser when it contains hot liquid.
10. Place the Chocolate Dispenser on a horizontal and even surface.
11. In case of damages the power cord must be replaced by a qualified person to prevent any shock hazards.

## SPECIFICATIONS

Model No.	Body Colour	Lid/Material Colour	Voltage	Wattage	Capacity
TS-4000-BP	Black	Black Plastic	220-240V	1000-12000W	5 Litre
TS-4000-BS	Black	Stainless Steel	220-240V	1000-12000W	5 Litre
TS-4000-WP	White	White Plastic	220-240V	1000-12000W	5 Litre
TS-4000-WS	White	Stainless Steel	220-240V	1000-12000W	5 Litre
TS-4000-GS	Gold	Stainless Steel	220-240V	1000-12000W	5 Litre
TS-4000-SS	Silver	Stainless Steel	220-240V	1000-12000W	5 Litre

## CHOCOLATE DISPENSER ADVANTAGES

- The Chocolate Dispenser is easy to clean.
- The Chocolate Dispenser is ideal for warming Chocolate and Milk.
- Removable Dispensing Tap<sup>1</sup> for easy cleaning. (NUMBER)
- Removable Bowl/Container<sup>4</sup> for easy cleaning. (NUMBER)
- The Chocolate Dispenser has a clear polycarbonate 5ltr Bowl. (NUMBER)
- Thermostat<sup>7</sup> for temperature adjustment. (NUMBER)
- The Container<sup>4</sup> is removable even when full for refrigerated storage. (NUMBER)
- Serve as a Dessert or Aperitif or mix with Coffee, Alcoholic Beverages or Ice-Cream.
- The Chocolate Dispenser has a Direct Heating System with a 15 Minute heating up time. (NUMBER)
- The Chocolate Dispenser can also serve other warm liquids such as Sauces and Gravy.

# CHOCOLATE DISPENSER PARTS LIST

1. Faucet
2. Drip Tray
3. Lid
4. Container
5. Mixer
6. On/Off Switch
7. Thermostat

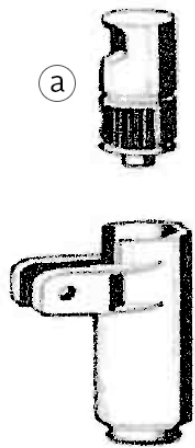


Figure 1



## CHOCOLATE DISPENSER ASSEMBLY

1. Put the Drip Tray and Grill in place.
2. Lubricate the Faucet Piston<sup>a</sup> (See Figure 1).
3. Re-assemble the Faucet assembly on the Container<sup>4</sup> in the opposite way to which it was dismantled.
4. Install the Container<sup>4</sup> putting the Central Shaft in place.
5. Insert the Mixer<sup>5</sup> in the Central shaft.
6. Position the Cover on the Container.

# OPERATING INSTRUCTIONS

1. Clean the Dispenser with warm water prior to use.
2. Fill the Bowl with the prepared product according to manufacturer's instructions.
3. Install the cover above the Container making sure that it is placed correctly.
4. Switch the Chocolate Dispenser on and the Mixing device will start to operate.
5. Adjust the Thermostat to the required temperature. When the Heat Plate has reached the desired temperature set the Red Light goes on.
6. The Chocolate Dispenser should always operate with the cover installed in order to prevent possible contamination of your chosen liquid product.
7. The Chocolate Dispenser must always run without interruption. Heating will stop automatically when your chosen liquid product is ready for dispensing. The Mixing device will continue to operate.
8. The Chocolate Dispenser is supplied with a closed removable base to facilitate cleaning and sterilisation.

## CONTROLS AND THEIR FUNCTIONS

The Chocolate Dispenser is equipped with a general ON/Off switch. The Chocolate Dispenser is equipped with a Thermostat control to adjust the liquid product temperature.

## SECONDARY THERMOSTAT

The Chocolate Dispenser is also equipped with a secondary Thermostat on the underside to regulate the temperature of the Hot Plate. The secondary Thermostat is calibrated in the factory. If necessary it is possible to reduce the temperature of the Hot Plate to prevent possible burns. The secondary Thermostat temperature can only be adjusted to a lower heat... never to a higher heat.



Re-Set: Please always turn the dial knob to the correct position of 120°.



# DISASSEMBLY & CLEANING

## DISASSEMBLY

Before proceeding to disassemble any component of the Chocolate Dispenser always disconnect from the power supply.

1. Empty the bowl and remove the lid.
2. Remove the Mixer from the Central Shaft.
3. Dismantle the Faucet following the sequence shown in Figure 2.
4. Remove the Container lifting it upwards.
5. Remove the Drip tray and empty it.

## CLEANING YOUR CHOCOLATE DISPENSER

1. Before cleaning please disconnect the Chocolate Dispenser from the power supply.
  2. Do not attempt to wash any Chocolate Dispenser components in a dish washer.
  3. Prepare approximately 4ltr (2 gallons) of hot water (45-60°C or 113-140°F)
  4. Use detergents compatible with plastic parts to avoid damaging the Chocolate Dispenser.
  5. Use a suitable brush and carefully clean all the parts that come into contact with the liquid.
  6. Do not use excessive amounts of water near the electrical components of the Chocolate Dispenser when washing as this can cause an electric shock or damage the machine.
  7. Rinse all the washed parts in running water.
  8. The Chocolate Dispenser must be sanitised prior to starting the machine every day. Do not allow the machine to sit for extended periods of time after sanitisation.
  9. Before starting the procedure listed below wash your hands with an anti-bacterial soap.
- 
1. Prepare approximately 4ltr (2 gallons) of hot water (45-60°C or 113-140°F)
  2. Immerse all the parts to be sterilised in the solution for the indicated length of time.
  3. Allow the sterilised parts to be air dry on a clean surface.
  4. Use non-abrasive cloths to dry the external parts.

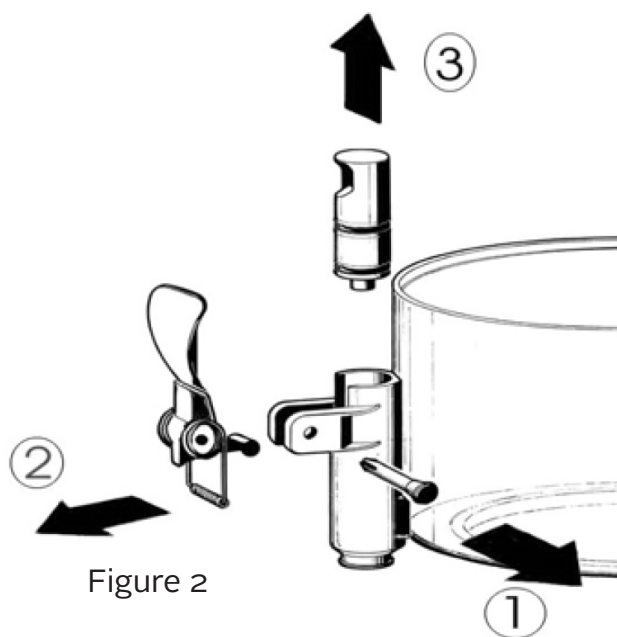
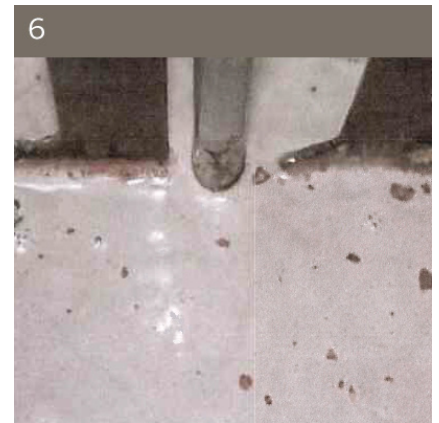
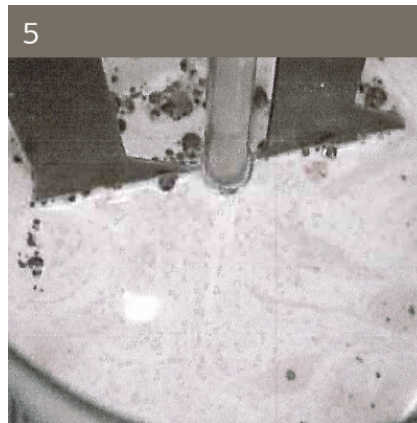
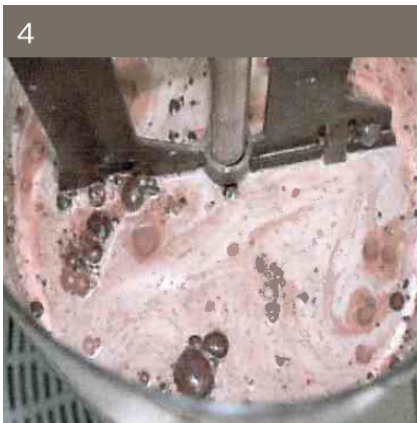
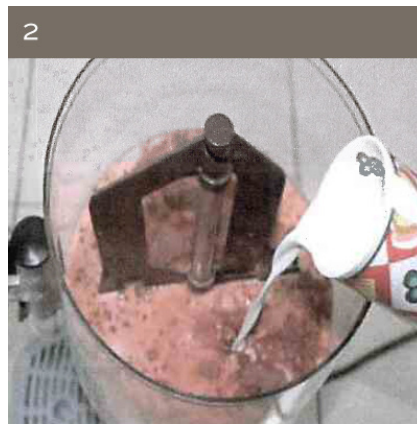
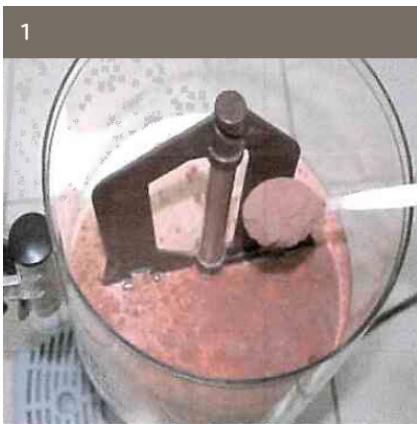


Figure 2

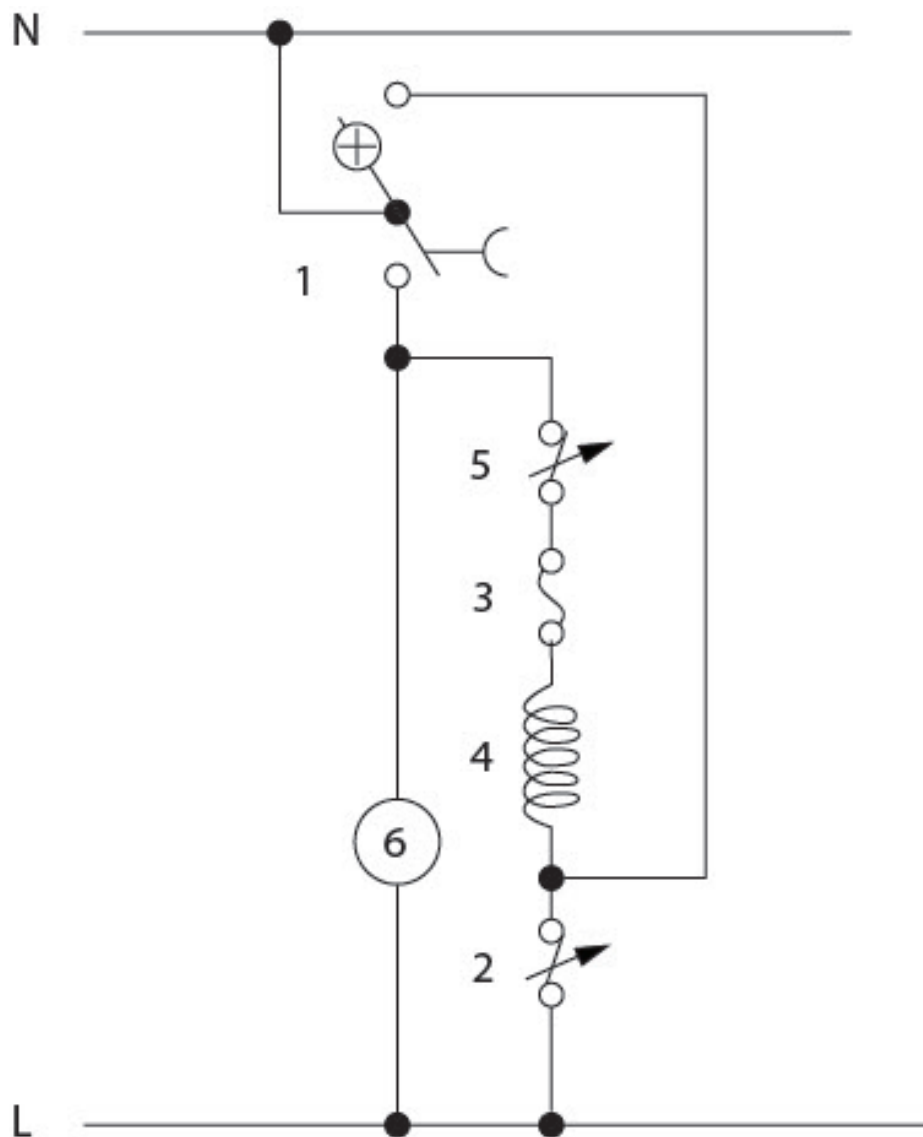
# CHOCOLATE DISPENSER SERVING GUIDELINE

## INSTRUCTIONS FOR SIX SERVINGS OF DRINKING CHOCOLATE

1. Scoop 24tbsp of Drinking Chocolate powder into Container.
2. Add 24oz of Milk into Container.
3. Set the temperature to approx 65-70° and turn on the Chocolate Dispenser.
4. Let the Chocolate Dispenser go to work mixing and heating the Milk and Chocolate.
5. 2 minutes into the mixing and heating process.
6. 15 minutes and almost finished.
7. Done... Time approx 25-35 minutes for large batches.
8. Serve in pre-heated Cappuccino (full serving) or Demitasse (half serving) cups.

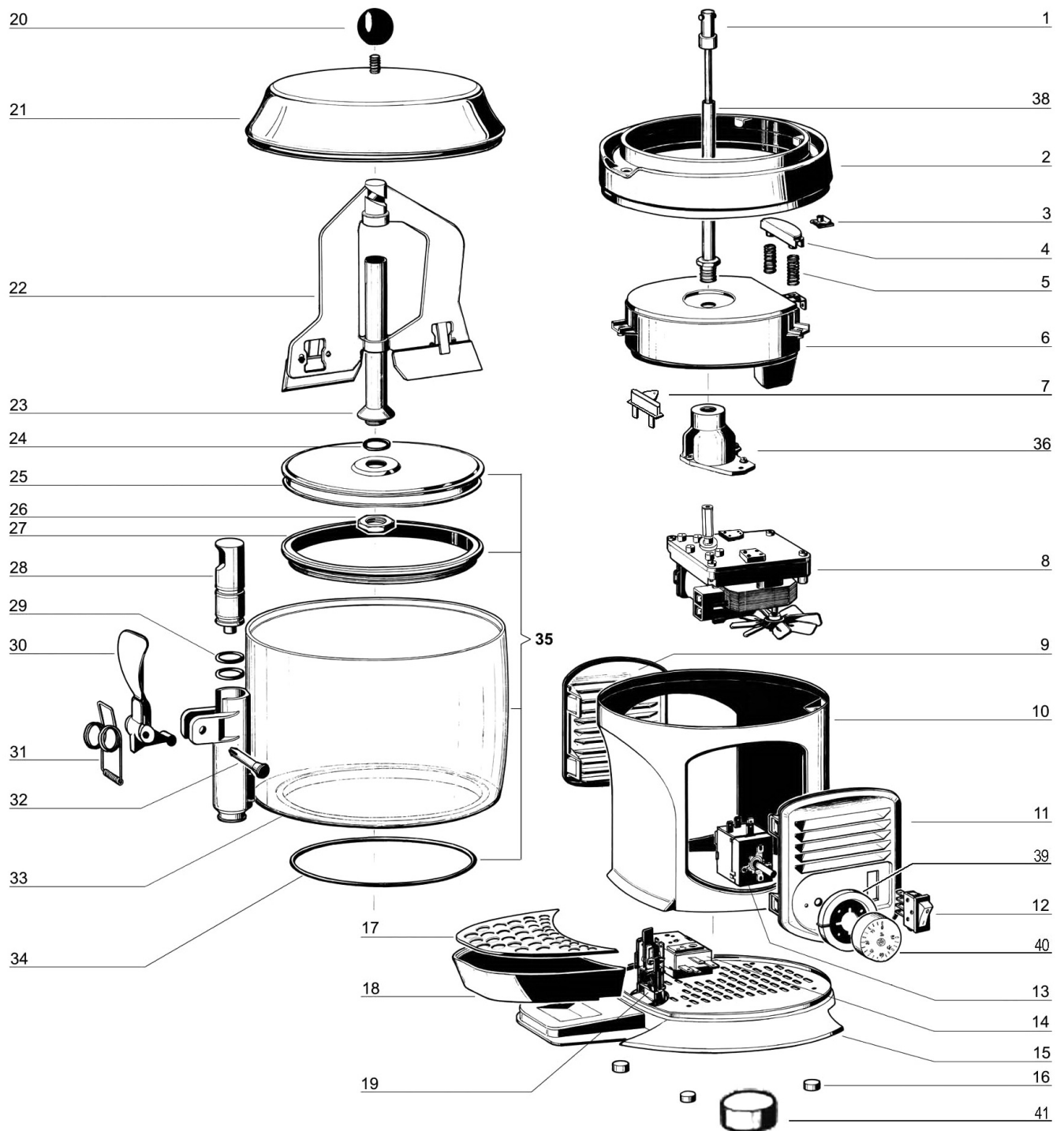


# CHOCOLATE DISPENSER WIRING DIAGRAM



1. Switch.
2. 0-90° Thermostat.
3. Limit Switch 152°.
4. Heating Element.
5. 0-120° Thermostat.
6. Gear motor.

# CHOCOLATE DISPENSER SPARE PARTS



# CHOCOLATE DISPENSER SPARE PARTS

1	Driving Shaft
2	Heating Plate Holder, Heating Plate Holder Gold
4	Thermostat Bulb Holder
5	Spring for Bulb Holder
6	230V 50Hz Heating Plate, 120V 60Hz Heating Plate
7	Limit Switch
8	230V 50Hz complete Gear Motor, 120V 60Hz complete Gear Motor
10	Cabinet
12	Switch
13	5-95° Thermostat
14	5-125° Thermostat
15	Base
16	Rubber Leg
17	Drip Tray Cover
18	Drip Tray
19	Strain Relief
20	Terminal Block
21	Bowl Cover
22	Plastic Mixer
22-1	Plastic Mixer Base
23	Bowl Shaft
24	Bowl Shaft O-Ring
25	Bowl Bottom Plate
26	Central Shaft Nut
27	Bowl Gasket
28	Faucet Piston
28-1	Plastic Lid covered on the top of Faucet
29	Faucet Piston O-Ring
30	Faucet Handle
31	Faucet Spring
32	Faucet Handle Pin
33	Bowl
34	Bowl O-Ring
35	Bowl Assembly
36	Gear Motor Flange
38	Central Shaft
40	Thermostat Knob
41	Thermostat Knob on Base

# CONTACTING SEPHRA INFORMATION

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