



# **HOT CHOCOLATE DISPENSER**

## **Owner's Manual**



**Model Numbers:**  
TS-4000-BS / TS-4000-WS

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# GENERAL INFORMATION

1. Read the instruction before using the dispenser.
2. Use the dispenser only if it is correctly earthed.
3. Do not use extension cords to connect the dispenser electrically.
4. Do not operate the dispenser if it is not closed.
5. Do not place fingers or objects in the cooling fissures and faucet outlet.
6. Do not open the dispenser for cleaning or maintenance without ensuring it has been disconnected from the power socket.
7. Do not remove the container when the unit is in operation.
8. Do not remove the container until the hot plate is cold.
9. Do not remove the container from the dispenser when it contains hot liquid
10. Place the unit on an horizontal surface.
11. In case of damages, the power cord must be replaced by a qualified person to prevent any shock hazards.

## SPECIFICATIONS

Model	Voltage	Power	Capacity
TS-4000-BS	220-240V	1000-1200W	5 Litres
TS-4000-WS	220-240V	1000-1200W	5 Litres

## FEATURES

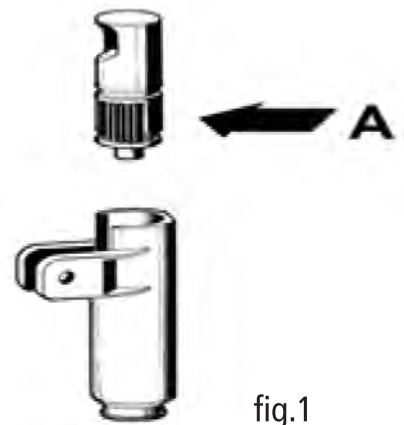
- Easy to clean.
- Ideal use for warming Chocolate & Milk.
- Removable dispensing tap for easy cleaning.
- Removable bowl for easy cleaning.
- Clear Polycarbonate 5 litre bowl.
- Thermostat for temperature adjustment.
- Liquid storage dispenser is removable even when full for refrigerated storage.
- Serve as a dessert or aperitif or mix with coffee, alcoholic beverages or ice cream.
- Direct heating system. 15 minute heat-up.
- The drinking Chocolate Machine can also dispense other warm liquids such as sauces, and gravy.

# PARTS LIST



## ASSEMBLY

1. Put the drip-tray and grill in place.
2. Lubricate the faucet piston (see fig.1)
3. Reassemble the faucet assembly on the container in the opposite way to which it was dismantled (see fig.2)
4. Install the container putting the central shaft in place.
5. Insert the mixer 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 product, prepared according to the instruction of the manufacturer.
3. Install the cover above the container making sure that it is placed correctly.
4. Switch ON, the mixing device starts to operate.
5. Adjust the thermostat then the heating element starts to heat the plate and the red light goes on.
6. The dispenser should always operate with the cover installed in order to prevent possible contamination of the product.
7. The dispenser must run uninterruptedly: heating will stop automatically when the product is ready for dispensing. The mixing device will continue to operate.
8. The dispenser is supplied with a closed removable base to facilitate cleaning and sterilisation.

## CONTROLS AND THEIR FUNCTIONS

The dispenser is equipped with a general switch whose functions are:

The dispenser is equipped with a thermostat, on the right side, to adjust the temperature of the product.

Comment: the dispenser is also equipped with a second thermostat on the underside to regulate the temperature of the hot plate. This is calibrated in the factory. If necessary, it is possible to reduce the temperature of the hot plate to prevent possible burns. This can only be adjusted lower, never higher.

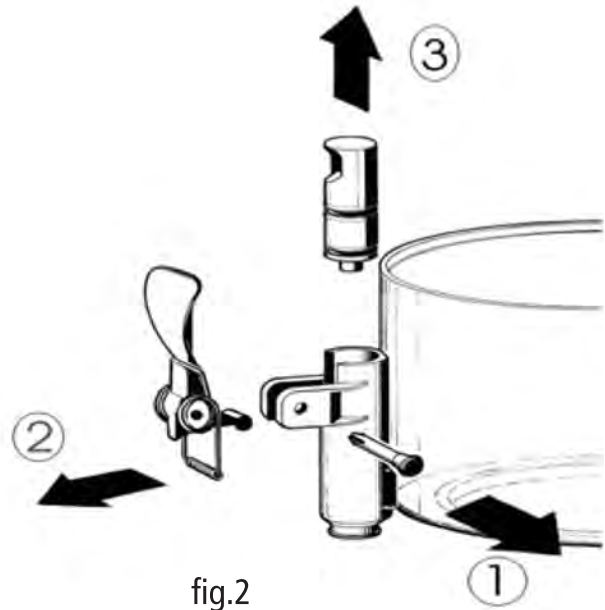


**RE-SET:** Please always turn the dial knob to the correct position of 120°C.

## DISASSEMBLY

Before proceeding to disassemble any component always disconnect the unit 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 fig. 2
4. Remove the container, lifting it upwards.
5. Remove the drip-tray and empty it.



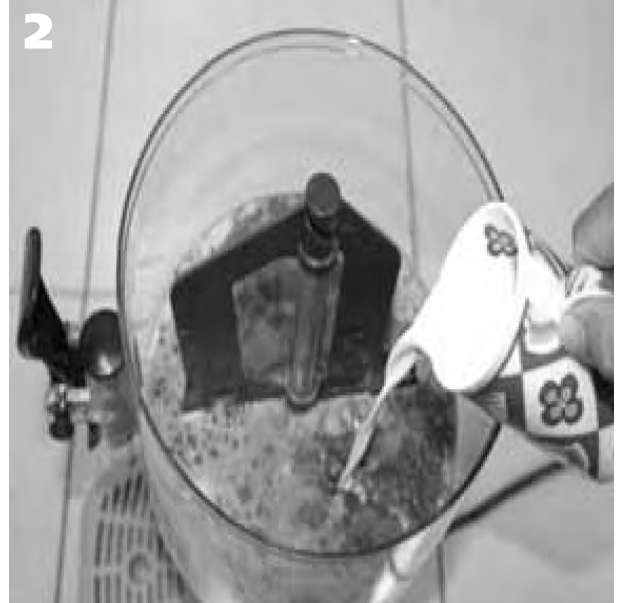
## CLEANING INSTRUCTIONS

1. Before cleaning disconnect the dispenser from the power supply.
2. Do not attempt to wash any machine components in a dish washer.
3. Prepare approx. four litres (2 gallons) of hot water (45-60°C, 113-140°F).
4. Use detergents compatible with the plastic parts to avoid damaging the dispenser.
5. Use a suitable brush and carefully clean all the parts that come into contact with the drink.
6. Do not use excessive amounts of water near the electrical components of the dispenser when washing it as this can cause electric shock or damage the dispenser.
7. Rinse all the washed parts in running water.
8. The dispenser must be sanitized prior to starting the machine every day. Do not allow the unit to sit for extended periods of the time after sanitization.
9. Before starting the procedure described below wash hands with an anti-bacterial soap.
10. Prepare at least four litres of hot water (45-60°C, 113-140°F).
11. Immerse all the parts to be sterilized in the solution for the indicated time.
12. Allow the sterilised parts to air dry on a clean surface.
13. Use non-abrasive cloths to dry the external parts.

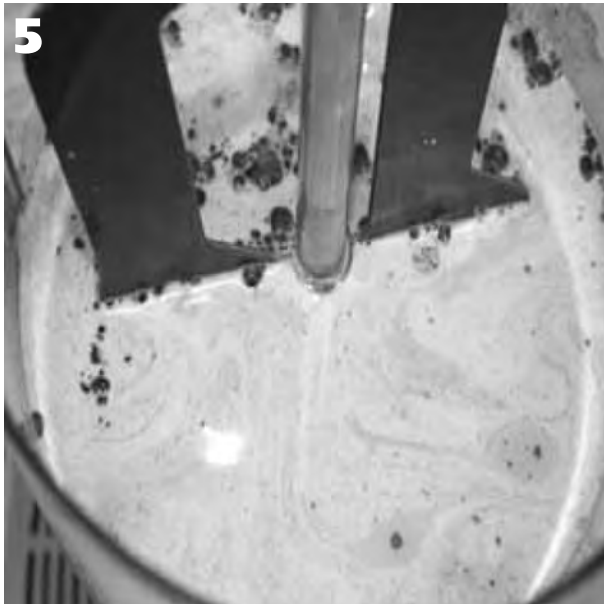
# INSTRUCTIONS FOR 6 SERVINGS OF DRINKING CHOCOLATE



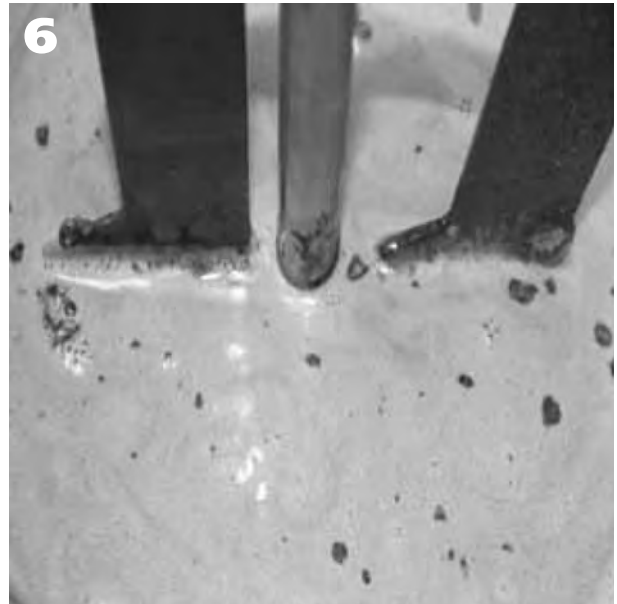
Scoop 24tbsp of drinking chocolate container.



Add 24oz of milk into the container



2 minutes into the mixing and heating process.



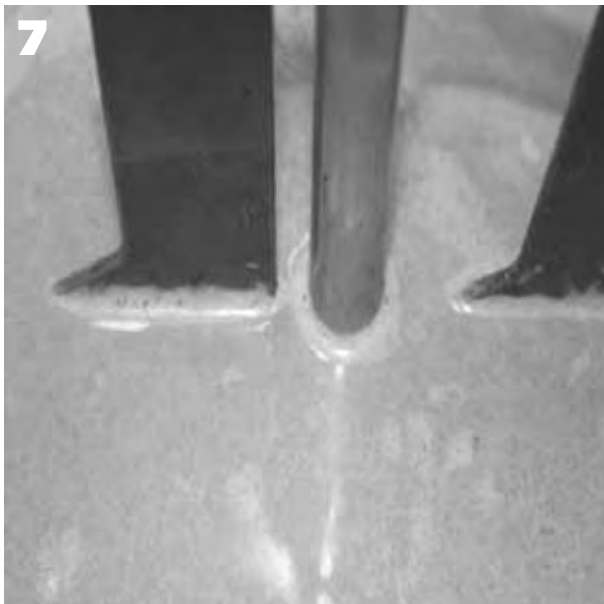
15 minutes in and almost finished.



Set temperature to around 65-70°C and turn on the hot chocolate dispenser.



Let the hot chocolate dispenser go to work mixing and heating the milk and chocolate



Done... Time approximately 25-30 minutes for large batches.



Serve in pre-heated Cappuccino or Demitasse cups.

Cappuccino = 1 Full Serving  
Demitasse = 1/2 Serving.



# SPARE PARTS LIST

Item #	Description
1	Drive shaft
2	Heating plate holder
4	Thermostat bulb holder
5	Spring for bulb holder
6	230V 50Hz Heating plate
7	Limit switch
8	230V 50Hz complete gear motor
10	Housing
12	Switch
13	0-90°C thermostat
14	0-120°C 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

Item #	Description
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
39	Teflon tube
40	Thermostat Knob
41	Thermostat knob on base



