

CHOCOTERA USER MANUAL

Read these use and installation instructions carefully before turning on or operating your product and keep them as reference for the future.

- Operating Instructions
- Product Warranty



Certificado N° SA 137-1

REFERENCES

CHOCOTERA CORONA INOX
F280R (Q)



E337136



Un hogar, mil historias felices

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SAFETY WARNINGS

IMPORTANT SAFETY INFORMATION

Your safety and the safety of others is particularly important.



This manual and the appliance have many important safety messages. Always read and follow the safety messages after the safety signs and the word "CAUTION". This word means:



CAUTION

Failure to observe these instructions can result in risk to the life or serious damages. All safety messages indicate how to reduce the risk of injury and what can happen if instructions are not followed.

Before using this product, read and understand the following safety tips:

- After removing the package, verify that the appliance is intact, if unsure, do not use it and contact the point of sale.

- Keep all package parts, plastic bags, etc. out of children's reach as such materials are potential sources of danger.
- This appliance is not intended to be used by children or persons with reduced sensory or mental capabilities.
- Keep the appliance out of the reach of children as hot surfaces or liquids can cause serious damage.
- When using the appliance, do not touch the heating element, the pitcher should only be grabbed by the handle.
- The pitcher should only be used in its corresponding power base, using it on electric or gas stoves may damage it and microwave ovens can cause serious damage.
- Do not use pitcher if it is broken or if the handle is loose or weakened.
- If not handled with care, the whisk inserted in a metallic axle of the pitcher may cause injuries to the person cleaning it.
- To unplug, turn off the ON/OFF switch, remove power plug from outlet.
- Never pull power cord to unplug the appliance.
- Do not handle the appliance if power cord shows failure or damage to insulation.
- Do not immerse the power base of the appliance and/or power cord in water or any cleaning liquid.
- Do not clean the appliance when still hot, allow to cool before cleaning.
- This appliance has been exclusively designed for Corona ® chocolate bars. Using it with other solids (panela, nuts, pieces of fruit, etc.) may cause damage to the appliance.
- For household use only, any other use is considered improper and voids the warranty.
- In case of failure or malfunction, do not manipulate or work on the appliance. For any assistants contact CORDIALSA USA Inc.



CAUTION



Risk of electric shock

- Do not immerse the power base of the appliance in water or any cleaning liquid.
- Never pull power cord to unplug the appliance.
- Do not handle the appliance if the power cord shows failure or damage to insulation.

THANK YOU FOR CHOOSING US

Congratulations, you just purchased an appliance that will give you a better quality of life.

La Chocotera has been designed so you can enjoy a delicious Corona® chocolate with the quality and flavor that only a “Compañía Nacional de Chocolates” can offer you, its easy preparation allows you to enjoy those small moments, alone or with the company of the people you know will enjoy a great flavor.

OVERVIEW

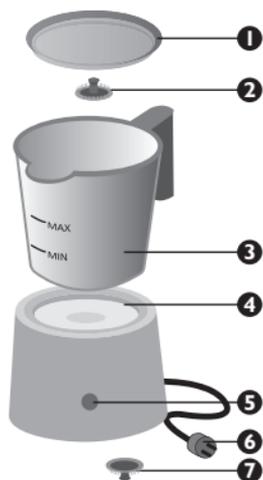
PRODUCT PARTS

This appliance has been designed to prepare Corona® chocolate in bars with milk, water, or a mixture of both, quickly and easy, without the need of hand whisking. **(The amount of froth depends on the *preparation base used)**, the use of solid products (panela, nuts, pieces of fruit, etc.) other than chocolate in bars, seriously affect the operation of the Chocotera.

*Preparation base refers to the liquid used to prepare the chocolate.

Model	F280R(Q)
Voltage and frequency	120 V AC - 60 Hz
Power	600 W
Heating element	Electrical resistance
Power cord length	29.5 inches
Measures of appliance: Width x Height x Deep (inch)	6.7 x 8.3 x 4.9

Table 1



Components	
Item	Name
1	Lid
2	Whisk
3	Pitcher
4	Power base
5	ON/OFF button
6	Power cord
7	Spare whisk

Table 2



IMPORTANT

CAUTION! Keep in mind that Chocotera pitcher and power base are elements exposed to heat.



The sound intensity of this appliance in operation may be slightly noticeable.

FIRST USE

- Remove plastic bag from lid.
- Remove cardboard protector from power base.
- Before using Chocotera, wash the pitcher and the lid with clean water and soap.

PREPARING CORONA® CHOCOLATE

- Remove lid, (see Figure 1).
- Insert whisk in the inner axle of the pitcher (see Figure 2).
- Add Corona® chocolate, milk, water, or a mix of both to the pitcher up to a maximum level of 20.2 oz (Level mark "Max" in the inside of the pitcher) (see Figure 3) ("For a larger amount of froth, the use of milk base is recommended").

Recommended use of Corona® chocolate bar per serving is:

Corona® chocolate	Volume to use
One (1) bar	Minimum level of pitcher, 6.7 oz
Two (2) bars	Medium level of pitcher, 13.5 oz
Three (3) bars	Maximum level of pitcher, 20.2 oz

Table 3

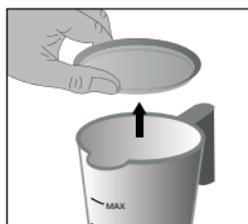


Figure 1

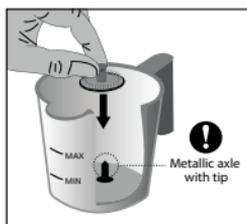


Figure 2

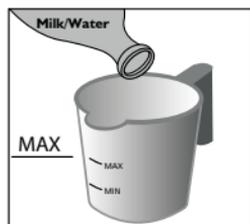


Figure 3

- Do not add more than three Corona® chocolate bars to the pitcher (see Figure 4).
- Place lid on the pitcher, as shown in the picture (see Figure 5).
- Place pitcher on the power base, make sure it is properly placed on the heating disk. Check that the plug is inserted in the power outlet (see Figure 6).
- Turn the appliance on using the "ON/OFF button". This indicator  will turn red and the appliance will start working within a few seconds (see Figure 7).



Figure 4



Figure 5



Figure 6



Figure 7

This appliance has been designed to stop automatically once the chocolate is ready to serve, then the light will turn off. If you need to stop the heating cycle, press the "ON/OFF button" and it will stop immediately.



CAUTION

If adding more than the suggested amount of liquid there is risk of overflowing, which can affect the operation of Chocotera and risks of burns.

IMPORTANT! Amounts shown on **table 3** correspond to an optimum level of chocolate texture and flavor. Preparing chocolate using a *different preparation base or a greater amount of volumes suggested will affect the operation of the appliance.

Check the proper placement of the pitcher in the Chocotera power base and that this is properly leveled and placed on a stable surface.

*Preparation base refers to the liquid used to prepare the chocolate.

CLEANING AND MAINTENANCE

- To extend the life of the appliance, clean it frequently, this will also guarantee the quality of your Corona® chocolate.
- Allow the appliance to cool before cleaning the power base.
- Unplug base from electric source, clean it with a damp cloth. Be careful not to wet any electrical part. Do not wash the power base in the dishwasher and do not immerse in water.
- When cleaning inside the pitcher, use a sponge or a soft brush with the regular kitchen soap. Do not use solvents or abrasive detergents.
- When cleaning the appliance, do not use sharp or hard instruments or steel wool.
- **PRECAUTION!** If not handled with proper, the whisk inserted in a metallic axle of the pitcher may cause injuries to the person cleaning it.
- **PRECAUTION!** Do not scratch the heating surfaces.

GUIDELINES

- You can remove the “whisk” and clean it under tap water (see **Figure 8**).
- You can clean the pitcher directly under tap water (see **Figure 9**).

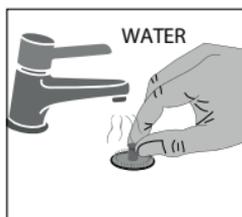


Figure 8



Figure 9

- Never immerse in water or wash the power base directly (see **Figures 10 and 11**).
- You can use the “spare whisk” located under the power base, if needed (see **Figure 12**).

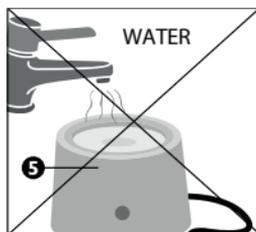


Figure 10

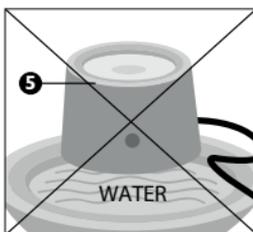


Figure 11

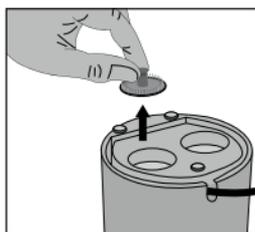


Figure 12

BEFORE CALLING TECHNICAL SUPPORT

The following information is particularly important, it may guide you to the possible causes and its solutions before calling technical support.

TROUBLESHOOTING

ISSUE	SOLUTION
When pressing the "ON/OFF button" the LED does not turn on and the power base does not work.	Check if the power cord is connected and if there is energy supply. If the cable is damaged, you must request maintenance service.
The ON/OFF button turns off "a few seconds after starting the process.	Check that the pitcher is properly placed in the power base.
The Chocotera will turn off before the preparation is finished.	The appliance has a thermal protection, check if there is liquid in the glass and if it is properly placed on the heating plate.
Chocotera does not froth.	<ul style="list-style-type: none">■ Check that the whisk is properly placed in the axle of the pitcher■ Remember that the level of froth depends on the *preparation base used for the chocolate.
The whisk is stuck and is blocked or does not operate.	Turn on the Chocotera again with the ON/OFF button (Figure 7) .
Makes different sounds or that are considered unusual for its operation.	Press the ON/OFF button to stop the operation, wait 5 seconds and restart.
I cannot find the spare whisk.	You can find the spare whisk under the power base of the Chocotera.

Table 4

*Preparation base refers to the liquid used to prepare the chocolate.

WARRANTY

This appliance has been reviewed and checked in factory for proper operation under normal conditions of use. Additionally, it complies with all safety standards prevailing in the country.

As of the date of purchase, the appliance has a 90 days warranty for the power base and all parts for any manufacturing or material failure, provided that it is intended for household use.

If a service is required during the warranty period for this appliance call 1 (888) 328-3580. Here you will find instructions with the steps to follow.

To receive warranty service you must have the purchase bill to verify the date of purchase, if the bill is not available, the serial number included on the plate should be readable in order to validate the date of purchase.

The company is not responsible for any personal or property damage which may have been caused by a poor installation or misuse of the appliance, including inadequate maintenance.

For purposes of warranty procedures, we suggest you keep the appliance's manual, package and all the original accessories.

The appliance must be replaced with a new one and the warranty for the new product will start upon reception and for the period set in the warranty.

WARRANTY DOES NOT INCLUDE

- Any damage caused by operating the appliance at temperatures higher than the maximum limit established of 158 °F.
- Any damage caused by transportation or disaster.
- Failures or damages caused by improper connections or output voltage in electrical grid.
- Failures or damages caused by misuse, improper installation, or unauthorized works, including damages caused to the product or to others for not complying with the safety conditions set forth in this user manual.
- Dents or scratches in the case, metallic parts or packaged accessories included with the appliance, unless detected at the time of purchase.
- All parts and accessories subjected to constant use or natural wear, such as the whisk, pitcher lid, unless the defect is detected at the time of purchase.

PROVISION TIME STATEMENT FOR SPARE PARTS TIME

Provision of spare parts and supplies for proper operation of appliance for 90 days from the date of purchase.

CANCELLATION OF WARRANTY

- If the appliance or any parts are altered or damaged.
- If installation of the appliance does not comply with the minimum safety standards for electrical installations applicable.
- If appliance operation and handling is performed under conditions different from those included in the installation and handling manual or if used for commercial or industrial use.
- Upon the expiration of warranty.

CONDITIONS NOT COVERED BY THE WARRANTY

1. Factory warranty has expired. **-2.** Series number of appliances has been altered or removed. **-3.** Appliance shows unauthorized alterations in specifications. **-4.** Product unplugged from power source. **-5.** Rust caused by dents, scratches or appliances exposed to saline environments and/or relative humidity above 70%. **-6.** Issues caused by improper operations or uses, improper or different from that stated in the user manual. **-7.** Issues caused by improper transportation of the equipment. **-8.** Issues caused by foreign bodies in the appliances, such as insects, mice or similar or lack of cleanliness in appliance. **-9.** Issues caused by conditions of nature, such as: earthquakes, floods, thunderstorms, among others. **-10.** Issues caused by accident or induced conditions, such as fires, voltage fluctuations, vandalism, theft or similar. **-11.** Issues associated with leveling of the appliance, which must be performed by the user. **-12.** Normal sounds in: Motor, thermostat, electrical resistance. **-13.** Bad smell and taste in food associated with overflow or hygiene. **-14.** Damaged plastic parts due to exposure to heating elements or flames.

United States:

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Canada:

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RRS(s). Operations is subject to the following two conditions: 1. This device may not cause interference. 2. This device must accept any interference, including interference that may cause undesired operation of the device.

L'émetteur/récepteurs exempts de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique Canada applicables aux appareils radio exempt de licence. L'exploitation est autorisée aux deux conditions suivantes: 1. L'appareil ne doit pas produire de brouillage; 2. L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage es susceptibles d'en compromettre le fonctionnement.

Contact Info
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If you have questions regarding Chocotera performance, contact:

Toll free: 1 (888) 328-3580



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