

### ICING MACHINE

You can use the "Pavoni" icing machine with pure or surrogate chocolate, or even with melted sugar. It is quick and simple to use. Heat the product to the right temperature in the top feeder unit, previously heated by the electric fan, which must be turned on about 10 minutes before the machine itself is used at position 1 or 2 depending on the product used. Place the grill with the products to be iced in position, then use the handle on the feeder unit to glide it over the grill. A light layer of the product will be deposited, perfectly covering the product below. A container should be placed under the lower feeder unit to collect surplus product. All machine parts can be washed in the dishwasher.

### TECHNICAL FEATURES

Weight : 50 kg  
Dimensions : 1,100 x 1,000 x 600 mm  
Engine : 220 volt, 1500 watt.  
Features : the machine can ice sweets of different heights thanks to the mobility of the feeder unit which can be adapted to two different heights with respect to the grill where the product is placed.



### RECOMMENDED DOSES FOR ICING MACHINE

#### MELTED SUGAR FOR ICING SMALL PASTRIES

- 1,000 g MELTED SUGAR

Heat the sugar to a temperature of 80°C: it can be diluted by up to 15%(150g) with water or syrup. Put the product into the preheated feeder unit and then ice the small pastries. If the product is too liquid, leave it to col and reduce the quantity of water. It is very important to regulate the temperature depending on the kind of melted sugar used and depending on the dilution

#### CHOCOLATE FOR ICING

- 1,000g CHOCOLATE

Dilute with 100/150g COCOA BUTTER, 1,000g SURROGATE, 100/150g HYDROGENATED COCOA or SEED OIL. Mix the ingredients, preheat the feeder unit and then ice.

### ICING MACHINE INSTRUCTIONS FOR USE

To use the heated feeder unit, follow the instructions below:

- 1 - PUSH THE GENERAL SWITCH (red light)
  - 2 - PUSH THE TEMPERATURE SWITCH
- Position 1      30°C for chocolate or surrogate  
Position 2      40°C for melted sugar

*Large basin to be filled with chocolate, sugar, fondant, etc.*



*Its large working base allows to glaze products of different shapes and dimensions.*



*Easy to use: a simple movement of the hand to glaze 100 mignon pastries in 15 seconds.*



*It is not necessary to clean the unit each time you change your glazing colour.*



*The bowl underneath collects the dripping product.*



*Once the product is glazed you can continue decorating without washing the machine.*

