



DCD-150  
Instruction Manual



**NEVER TURN ON MACHINE WITH HARDENED OR THICK PRODUCT INSIDE.**

## SAFETY / QUICK TIPS

When using this machine, safety precautions should always be followed including:

✓ **IMPORTANT: READ ALL INSTRUCTIONS BEFORE USING THIS MACHINE.**

- ✓ Never leave machine unattended, especially around children.
- ✓ Never leave on overnight or when no one is close to machine. This includes both heat and/or motor.
- ✓ Machine should be cleaned and inspected daily. This includes electrical switches, thermostat and general operation.
- ✓ Do not operate the machine if you observe any damage. If the machine has any damage whatsoever, it must be returned to Sagra Inc. for examination or repair immediately.
- ✓ When the bowl is removed, the base can be extremely hot. Avoid any contact with the top of the base as the heating element is located directly beneath and you could be burnt.
- ✓ Avoid any other surfaces that have become hot during use.
- ✓ Always unplug the machine from the electrical outlet when it is not in use, especially before putting on parts, taking off parts and before cleaning.
- ✓ To protect against electrical shock and damage to the machine, do not put the base in water, dishwasher or a sink. Never allow liquid to enter the base through the bottom grate, vent holes, or other openings. Clean the base by hand only.
- ✓ When bowl is removed, take caution to keep liquid from entering into the top of the base.
- ✓ Avoid contact with all moving parts, such as the spindle.
- ✓ Do not allow the power cord to come into contact with hot surfaces. Extension cords are not suggested. If an extension cord is needed, verify first with a qualified electrician. Care should be taken to position the electrical cord so that it does not create a hazard by hanging over a table or counter edge in such a way where it might be tripped on or pulled by those around the machine.
- ✓ Never place any object, especially your fingers, inside the bowl while the machine is on. Doing so may cause severe injury and/or damage to the machine itself.
- ✓ The use of accessory attachments, other than those made available specifically for use with this machine, is not recommended by the manufacturer and may cause injury and will void your warranty.
- ✓ Extreme caution must be used when moving this machine or it's components containing hot liquid. Always move by lifting the base. Do not lift by the bowl.
- ✓ Do not use this machine for other than its intended use.
- ✓ The machine must be on a level surface to operate properly.
- ✓ Observe and follow customary sanitation guidelines when using this machine.

# PARTS

## Dimensions

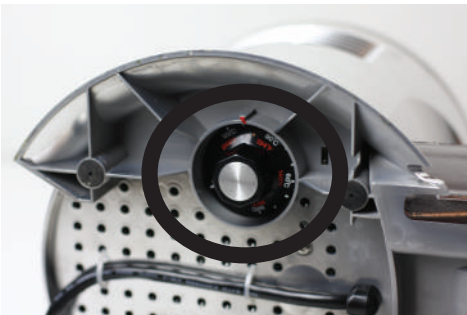
Width: 10.25" Depth: 12.5" Height: 19.5"

## Capacity

5 Quart / 6 Liter

## Electrical Specs

110v 60Hz 1200W 11 Amps



## IMPORTANT NOTE:

The dispenser is equipped with a secondary thermostat on the underside to regulate the maximum temperature (scald control). This is initially set to 120 degrees Celsius. Changing this setting can alter the heating time for your product.

# OPERATING PROCEDURES

IT IS NECESSARY TO READ THIS INSTRUCTION MANUAL CAREFULLY TO KNOW THE SPECIFICATIONS OF THE DISPENSER. AS ALL MECHANICAL PRODUCTS, THIS UNIT REQUIRES CLEANING AND MAINTENANCE. ITS WORKING ORDER CAN BE COMPROMISED BY POSSIBLE ERRORS MADE BY THE OPERATOR DURING DISASSEMBLY AND CLEANING. FOR THIS REASON IT IS IMPORTANT THAT THE STAFF IN CHARGE OF THE DISPENSER IS QUALIFIED TO CARRY OUT THE DAY TO DAY OPERATIONS, WHICH ARE DISMANTLING, CLEANING, STERILIZATION AND REASSEMBLY.

## SET-UP:

- Remove the dispenser from the packaging (save in case of returns, etc.).
- Check for shipping damage (if any, please contact us immediately).
- The dispenser does not leave the factory sanitized. Prior to use it must be disassembled, cleaned and sanitized.
- Place the dispenser on a level counter top that will support up to 20 lbs.
- Before connecting the dispenser electrically check that the voltage is as shown on Pg. 2. Plug the unit into a grounded, protected single phase electrical supply. Do not use extension cords to connect the unit electrically.

## READY TO USE:

- The Dispenser has a general power switch that operates in two functions
  - a. Position 0: Power is off
  - b. Position | : Heat and motor is on
- The dispenser is equipped with a primary thermostat on the right side to adjust the temperature of the product.

## IMPORTANT NOTE:

The dispenser is equipped with a secondary thermostat on the underside to override the side thermostat (scald control). This is initially set to 120 degrees Celsius. Changing this setting can alter the heating time for your product. We suggest leaving this at the max setting.



# OPERATING PROCEDURES

## READY TO USE (cont.):

- Prior to use, make sure the dispenser has been completely sanitized.
- Fit the paddle, carefully twisting counter clockwise until it is properly seated. The lid will not fit properly until this is on completely. (Shown in picture below)



- If using Cioccolata Calda Italian Style Drinking Chocolate follow the instructions below. Otherwise, heat and stir per your product directions. **You must heat milk first.**  
**Do not attempt to melt chocolate alone in machine.**

- a) Set heat to 90 °C (~194 °F)
- b) Pour 1/2 gallon of whole milk (use water to cream based on preference) into bowl
- c) Turn on heat and motor. Let milk warm for 15 minutes.
- d) Pour in 1 lb. of Cioccolata Calda. Let heat for 5 minutes.
- e) Pour in other 1 lb. - Let everything heat for ~20 more minutes.
- f) Once product is mixed (time varies on ambient temp), turn down to 70 °C (~158 °F)
- g) Machine should only be ran with the lid on.
- h) DO NOT RUN OVERNIGHT OR UNATTENDED.

- i) DO NOT RUN WITH TOO THICK OR HARDENED PRODUCT

- Refills: If your batch is running low, just add more product and reheat and mix prior to serving.

- Depending on product, at the end of the day, you can remove the bowl and place in the refrigerator for following day. Important: Make sure product being used is safe to use in multiple heat settings.

- WARNING: Do not run dispenser with this product stuck to paddle as stress on motor will damage machine and void warranty.

- Quick Heat: If you are in a rush, you can preheat your cream/milk in the microwave or stove and then pour into bowl.

- Unattended Use: Do not run dispenser unattended or overnight. Product can thicken and cause overheating and damage.

### **DO NOT:**

- Run machine with empty bowl (use water at minimum).
- Remove the bowl when hot.
- Remove the bowl from the base with hot products in it.
- Use dispenser with non-grounded plug.
- Open the dispenser for cleaning or maintenance without ensuring it has been unplugged.

# CLEANING AND SANITIZING PROCEDURES

Cleaning and sanitizing are essential to maintain perfect taste and maximum efficiency from your dispenser. The procedures described below are general and can vary due to the sanitary regulations of the local health department.

## DISASSEMBLY-

\*BEFORE PROCEEDING TO DISASSEMBLE ANY COMPONENT ALWAYS DISCONNECT THE UNIT FROM THE ELECTRICITY REMOVING THE PLUG. THE MOTOR IS NOT DISHWASHER SAFE.

1. Remove lid and the mixer/paddle from the central shaft, turning clock-wise.
2. Dismantle the Spout Mechanism
  - a. Remove Faucet Pin
  - b. Gently remove Faucet Handle.
  - c. Remove black cap by pulling upwards.
  - d. Remove Faucet Piston.
3. Remove drip tray and empty it.
4. Wash all parts thoroughly using mild detergent and non-abrasive brush.
5. DO NOT GET MOTOR HOUSING WET. Use damp cloth to gently wipe down.

## SANITIZING-

The dispenser must be sanitized prior to starting the machine, every day. Do not allow the unit to sit for extended periods of time after sanitation.

1. Immerse all parts to be sterilized in sterilization solution.
2. Allow the sterilized parts to air dry on a clean surface.
3. Use non-abrasive cloths to dry the external parts.

## ASSEMBLY-

1. Put the drip-tray and grill in place
2. Lubricate the faucet piston using a food grade approved lubricant.
3. Reassemble the faucet assembly on the container in the opposite way to which it was dismantled.
4. Insert the mixer/paddle in the central shaft.
5. Position the cover on the container.

## DEEP CLEANING-

As needed, we suggest removing the bottom orange seal and cleaning the gasket. This takes approx. 30 minutes to complete. If this is not done, you can experience bacteria buildup in the gasket area.

1. Remove lid from machine
2. Without using sharp tools, remove the orange gasket from where the polycarbonate meets the heating plate
3. Wash the gasket and the gasket housing area
4. Gently push the gasket back into place to prevent any leaking
5. DO NOT USE SHARP TOOLS AS YOU CAN DAMAGE THE GASKET



1



2a



2b



2c



2d



3

# TROUBLESHOOTING TIPS

## 1. Milk smells "spoiled":

Confirm product is at 140 °F or higher by using a food thermometer. Make sure the secondary thermostat (underneath) is at max temperature.

## 2. Spout is leaking:

Check the dispenser for any leaks from the spout. If there are any, first check the spout mechanism is correctly assembled. If the leak continues, check the rubber "O" rings on the piston. Make sure to occasionally lubricate with food-grade lubricant.

## 3. Dispenser has slight smell when new:

Due to the heating components, the dispenser will have a slight electrical or burning smell for the first 10-15 hours of use. If it continues, contact us.

## 4. Lid won't sit down completely:

Make sure the paddle is turned counter-clockwise onto the shaft. The lid will not sit completely unless this is done.

## 5. Product won't heat completely:

Make sure secondary thermostat is turn to 120 °C or proper setting. Allow up to 60 minutes for a full container to heat on high.

**DO NOT RUN THE MACHINE WHILE UNATTENDED OR OVERNIGHT.  
PRODUCT CAN THICKEN AND CAUSE TO OVERHEAT.**

## *Ciocolata Calda*

*Italian Style Drinking Chocolate*

Try Sagra "Liquid Chocolate" in your DCD-150 for an easy to use product that won't harden. Just pour in and add milk.

If looking for a higher end shaved chocolate, try our Ciocolata Calda Italian Style Drinking Chocolate.

### LIQUID CHOCOLATE:

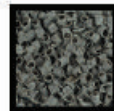
- In liquid form at all temps.
- Easiest option - ready in under five minutes
- Milk and White Chocolate along with Hazelnut

### CIOCCOLATA CALDA:

- Italian Style sipping chocolate for the chocolate gourmet
- No powders, fillers or starches
- 10 lb. bulk case
- Just add milk
- 10 lbs. makes up to 640 one ounce servings



Pump sold separately



# WARRANTY INFORMATION

Subject to limitations below, Sagra, Inc. warrants your purchase to be free from defects in materials and workmanship under normal use by the original user for one year. This warranty is non-transferable and is subject to the terms below. To qualify for the warranty, you must have proof of purchase. Please note, warranty coverage is separate from our 14-day shipping and return policy.

## SHIPPING

Customer is responsible for ALL shipping charges on warranty repairs and is responsible for insuring and properly packaging item for shipment to Sagra, Inc.. Any shipping damages are customer's responsibility. We will pack item to FedEx standards for shipment to customer. We will contact you for return shipping charges which must be paid prior to return of product.

## EXCLUSIONS

- Wear and Tear components (Bowl is a wear and tear item)
- Shipping related damage (must be filed as a shipping claim within 14 days of purchase)
- Discontinued items where parts are not available
- Items that have been damaged discounted by any amount for any reason at time of sale including demos and floor models
- Any items that have been physically altered in any way by anyone except Sagra, Inc., unless written permission has been granted by Sagra, Inc.
- Products used outside the United States with or without a voltage converter.

## DOCUMENTATION/HOW TO RECEIVE COVERAGE

To receive warranty coverage, customer must first call to receive and RMA warranty form. Customer must return item with copy of receipt, RMA form and item properly packaged. Please allow 1-2 weeks for check in and evaluation of your product. Repairs can vary in time. We will contact you for return shipping charges which must be paid prior to return of product.

## LIMITS OF LIABILITY

Sagra, Inc. responsibility under this or any other warranty, implied or express, is limited to the repair replacement or refund of the product purchase, as set forth above. These remedies are the sole and exclusive remedies for any breach of warranty. You, the purchaser, agree and acknowledge that Sagra, Inc. has no liability and shall not be responsible for any damage you may incur from the non-receipt of your product due to delays in delivery, product failure, the design or construction of the product or any other cause. Whether liability is asserted in tort, contract or otherwise. Sagra, Inc. is not responsible for damages of any kind resulting from breach of warranty.



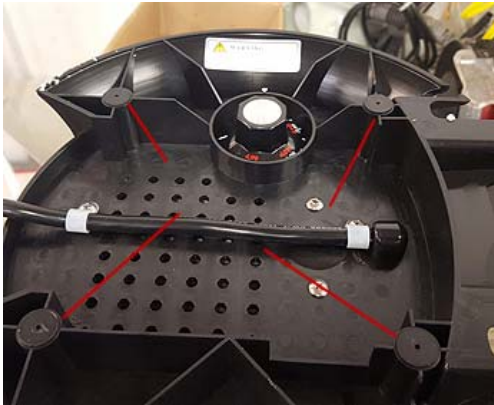
## DCD-150 Fan / Motor Lubrication

Due to the strain caused by too thick of chocolate (or running with hard chocolate), DCD-150 motor, gears and fans can incur noise. This generally is due to excessive heat caused by strain on motor removing the lubricant too quickly. This is not generally covered under warranty as it falls into the “abuse” category. We do make exceptions for high-volume Sagra Chocolate users (who also get free warranty freight and extended warranties).

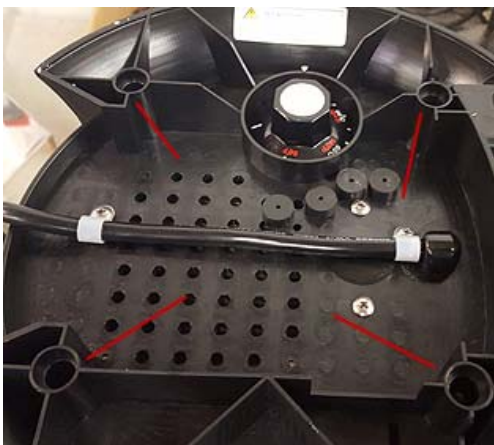
While this is a non-warrantied repair, it is a very easy solution for most customers. Please note any damages caused by doing your own repairs is the customers responsibility. It is very important to:

- ONLY USE DIELECTRIC GREASE (**NOT WD-40 OR SILICONE SPRAY**). THIS IS USUALLY FOUND IN THE ELECTRICAL SECTION OF HARDWARE STORES / FASTENAL. NOT USING DIELECTRIC LUBRICANTS CAN DAMAGE YOUR ELECTRICAL FAN.
  - o Brand 1: CRC 2-26
  - o Brand 2: SLIPIT: Mechanic’s Dielectric Spray Lubricant
  - o Brand 3: CRC Dielectric Grease
- USE HAND TOOLS TO REMOVE SCREWS. OVERTIGHTENING CAN CRACK BASE WHICH WOULD NOT BE WARRANTED.
- IF YOU ARE NOT COMFORTABLE DOING THIS PROCESS, PLEASE RETURN MACHINE TO US. WE WILL CHARGE GROUND FREIGHT BOTH WAYS AND MINIMUM 30 MINUTE SHOP FEE.

STEP 1: First unplug machine. Remove four rubber feet. Use a standard screwdriver if necessary.



STEP 2: Remove Phillips screws under each foot using a Phillips screwdriver. Make sure when you replace these you do not overtighten them.



**STEP 3:** Gently remove the base. Do not disconnect any wires or pull on any wires. Having someone support this while you spray is recommended.



**STEP 4:** Do not spray while running. Spray only DIELECTRIC grease or lubricant into where the blue straw is pointing. Do not spray on electrical area. Only into metal shaft area. Let sit for up to four hours (or per product instructions). Test and replace base with screws. Repeat if necessary.

