



MANUEL D'UTILISATION

Enregistrez votre Confi Kit pour ACTIVER VOTRE GARANTIE

Confi Kit est l'accessoire indispensable pour enrober et caraméliser facilement toutes sortes de produits : pièces, céréales, fruits secs, etc., avec du chocolat, du sucre ou toute autre couverture que vous pouvez imaginer.

Ce petit bombo confiseur, adaptable aux robots pâtisseries KitchenAid ou Kenwood, vous permettra de réaliser facilement de nouveaux snacks sucrés et salés.

De nouvelles possibilités s'ouvrent pour votre cuisine ou votre laboratoire de pâtisserie !

Il comprend une rampe permettant un travail avec une inclinaison de 30°.

Pour des performances optimales, cet appareil nécessite que son utilisateur possède des connaissances de base en techniques de confiserie



Register your ConfiKit
to **ACTIVATE YOUR
WARRANTY**

100%Chef

ATTENTION, VEUILLEZ LIRE ATTENTIVEMENT CES INSTRUCTIONS

Informez votre personnel de ces règles et utilisez ce manuel comme référence.

Placez la machine sur une surface plane, sèche, stable, équilibrée et résistante au poids.

La machine ainsi que la rampe ne doivent ni bouger ni glisser sur le plan de travail lorsque l'appareil est en marche.

N'oubliez pas que le tambour d'enrobage vibre et qu'une fois rempli, il est nécessaire d'exercer une pression sur ses côtés afin d'aider le produit à se détacher des parois du tambour. Vérifiez ces points tout au long du processus.

La protection en silicone doit être en bon état et correctement positionnée, sans aucune coupure.

Si vous constatez une coupure à l'intérieur de la protection en silicone, n'utilisez pas la machine et remplacez-la immédiatement par une neuve — réf. 50/0043.

Il est très important de positionner parfaitement la protection en silicone en la fixant sur l'ouverture. Sans cette précaution, les bords de l'ouverture du tambour d'enrobage peuvent blesser l'utilisateur.

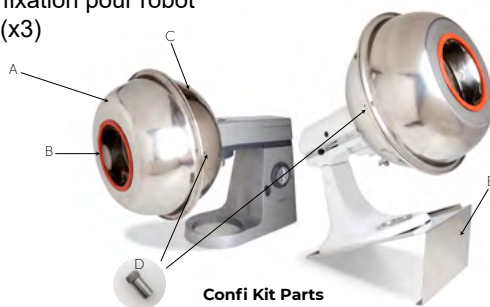
Ne faites jamais fonctionner la machine sans la protection en silicone.

INTRODUCTION & ASSEMBLAGE

Tambour en acier inoxydable : diamètre 40 cm et profondeur 23 cm, comprenant :

- A. Demi-sphère ouverte en acier inoxydable
- B. Bande de protection en silicone
- C. Demi-sphère en acier inoxydable avec fixation pour robot
- D. Vis de fixation des deux demi-sphères (x3)
- E. Support incliné pour robot

Remarque : robot non inclus.



MONTAGE

1. Placez la bande de silicone (B) autour du bord ouvert de la demi-sphère (A).
2. Fixez la demi-sphère avec l'adaptateur (C) sur le robot (selon le modèle).
3. Réalisez un sirop en versant l'eau et le sucre dans une casserole, puis chauffez jusqu'à 117 °C, en ajoutant à ce stade les colorants, arômes ou extraits naturels souhaités.
4. Placez les fruits secs chauds et secs dans le tambour. (Attention : s'ils sont froids, le sirop se solidifiera et l'enrobage sera impossible).
5. Mettez le robot en marche à vitesse minimale.
6. Versez le sirop chaud sur les fruits secs en petites quantités. Laissez le sucre cristalliser avant chaque nouvel ajout.
7. Retirez les fruits enrobés et laissez-les refroidir sur une plaque recouverte de papier cuisson.

ENTRETIEN ET NETTOYAGE

Pour nettoyer le Confi Kit, démontez les différentes pièces et lavez-les à l'eau chaude, avec un savon neutre et une éponge ou un chiffon.

Compatible lave-vaisselle.

Sécher immédiatement après le lavage.

GARANTIE INTERNATIONALE LIMITÉE – 1 AN

100%CHEF s'engage à : réparer ou, à sa seule discrétion, remplacer toute pièce de cet appareil reconnue défectueuse.

La réparation ou le remplacement des pièces défectueuses sera effectué aux frais de CSL, y compris la main-d'œuvre et les pièces, lorsque le défaut est couvert par la garantie.

Le professionnel sera responsable des frais de main-d'œuvre et de remplacement des pièces lorsque les dommages résultent d'une mauvaise utilisation ou d'une négligence de sa part.

Le consommateur devra également prendre en charge les frais de diagnostic ou de recherche de panne lorsque la cause du problème est liée à une mauvaise utilisation ou à une négligence, s'il refuse le devis de réparation établi pour déterminer l'origine du défaut.

Que l'appareil soit sous garantie ou non, tous les frais de transport nécessaires au service de réparation (expédition et/ou retour de l'appareil) seront à la charge du consommateur.

RECIPES & TIPS

TIPS FOR CARAMELIZED SUGAR DRAGÉES

Use a minimum of 500 g and a maximum of 1 kg of dried nuts at a time to ensure the best results with **Confi-Kit**

Use more or less amounts of syrup to achieve the desired final product.

Between each additional dose of syrup, you can insert spices, fruit powders, freeze dried coconut powder, cocoa powder, salt, etc.

The finished product should be air dried in a low humidity environment for a minimum of 48 hours in order to achieve maximum crunchiness. The proper storage of your finished product is best achieved in an environment of relative humidity of maximum 55%.

SUGGESTED RECIPES

Coconut-coated hazelnuts

- 500 g peeled hazelnuts
- 800 g sugar
- 180 g water
- 150 g grated coconut (grind before use)

Curry-coated peanuts

- 500 g peeled peanuts
- 800 g sugar
- 150 g water
- 10 g curry powder
- 2 g salt

HOW TO COVER WITH CHOCOLATE

1. Melt the chocolate and place into a disposable pastry bag.
2. Make a very small hole in the tip of the pastry bag.
3. Turn on the mixer at a slow rotation and add a little melted chocolate into **Confi-Kit**. Make sure that the chocolate solidifies to give some grip to the nuts once inserted in the bowl.
4. Turn off the mixer and place the ingredients to be coated in the **Confi-Kit**.
5. Restart the mixer and work at the minimum mixer speed setting.
6. Add extra coatings to the mixer (see "Tips for chocolate coating") before chocolate crystallization occurs. Repeat the process by adding chocolate and extra coatings whenever necessary to obtain optimal results.
7. Apply cold air if necessary to accelerate the process of crystallization and coating.
8. Once the desired coating thickness has been obtained, add finishing powder or allow the machine to run longer in order to round the edges of the product in the drying chocolate.
9. Leave on a plate and allow to solidify firmly before service.



RECIPES & TIPS

TIPS FOR CHOCOLATE COATING

Use a minimum of 500 g of base ingredients (nuts, dried fruits...) at a time to ensure the best results.

- You can use any type of chocolate.

- Chocolate can also be sprayed with a spray gun or a compressor.

- The working temperature for tempering the couverture chocolate you choose has to be 4 or 5°C above the usual temperature.

- Apart from dried nuts, you can coat with chocolate raisins, candied citrus, dried apricots, toasted corn.

- Ingredients must be cold to ensure the best coating finish. If you toast the nuts, let them chill before use.

- The ideal temperature of the working space is between 14 and 18 °C.

- Once it has dried, coating can be finished with icing sugar, cocoa powder, grated coconut, fruit freeze dried powder, ground roasted coffee or shining agents.

- Working and storage humidity must be kept to a minimum to ensure optimum conservation of dragées.

- Use one hand to add the chocolate and, with the other hand, push the dried fruits with a silicone spatula to take them off the walls of the **Confi-Kit** or to separate them from each other.



SUGGESTED RECIPES WITH CHOCOLATE

Almond chocolate dragées

- 600 g roasted and peeled almonds
- 1 kg dark Couverture chocolate 64%
- To finish: Cocoa powder

Milk chocolate raisins

- 500g raisins
- 850 g milk Couverture chocolate
- To finish: Equal quantities of cocoa powder and icing sugar

Fried corn, chocolate, salt and gold powder

- 500 g fried corn (medium size)
- 750 g dark Couverture chocolate 85%
- 3 g Fleur de sel crystals
- To finish: Gold powder

Pine nuts, raspberry and white chocolate

- 500 g of roasted pine nuts
- 600 g of white Couverture chocolate
- To finish: freeze-dried raspberry powder

RECIPES & TIPS



PASSION FRUIT AND COCONUT DRAGÉES

Freeze the coconut cubes and place into the confectioner's drum. Start to rotate at minimum speed. Add the tempered coating with the help of a piping bag very slowly.

Add chocolate until the dragées are slightly stuck together. At this point help with a spatula at the bottom of the drum until they continue to rotate loosely and repeat the process until the chocolate is finished. It is important to always work below 25 °C so we can combine cold and heat during the process. Let the dragées rotate for a few hours until they are well rounded.

Ingredient	Brand	g	%	g/kg
Passion Coverage		800	63.62	636.18
Dried coconut cubes	Sosa	400	31.81	318.09
Coconut milk powder	Sosa	50	3.98	39.76
Chocolate Cover	Sosa	7.50	0.60	5.96
Total:		1257.5		1000

Remove the dragées from the drum and leave to solidify overnight. The next day pour the dragées into the drum and spin at minimum speed. Add the Chocolate Cover with a pipette very slowly and rotate for 20 minutes until it is shiny and evaporated. Add the coconut milk powder and whirl for one minute to obtain a freckled effect.

Passion Coverage Recipe

Ingredient	Brand	g	%	g/kg
Coverage 30% Ariaga Blanche	Valrhona	1000	76.92	769.23
Passion fruit powder	Sosa	200	15.38	153.85
Cocoa butter	Sosa	100	7.69	76.92
Total:		1300		1000

Melt the couverture at 40°C and mix two thirds of it with the passion fruit powder in the conching machine.

Refine for 1 to 5 hours until well integrated.

Add the rest of the couverture and the cocoa butter and work two more minutes until well integrated. Temper at 28-31 °C and use.

RECIPES & TIPS

AMARENA CHERRIES AND TONKA BEAN DRAGÉES

Previously, the freeze-dried amarena cherries should be kept tightly closed in the refrigerator so that they are very well chilled. Melt the cocoa butter at 33 °C. Add the amarenas to the confectioner's drum.

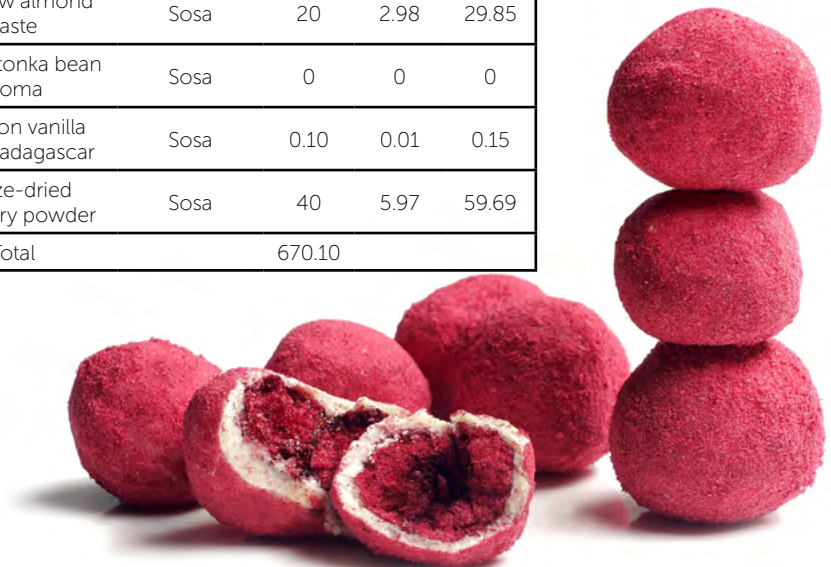
Gradually add the melted cocoa butter to create a first impermeable film. Remove from the drum and let cool to solidify the cocoa butter. In the meantime, melt the couverture at 30°C.

Add the pure almond paste to the couverture and mix with a silicone spatula. Scrape the vanilla pod and add the seeds to the melted chocolate. Mix.

Add the tonka bean aroma and finish mixing. Remove the amarenas from the refrigerator and add them to the Confi Kit again. Add 2 tablespoons of chocolate to the drum and allow to rotate. If they stick to the drum, they can be removed with a scraper. Repeat the operation until the desired coating thickness is reached.

Always keep the chocolate at 30-33 °C (maximum 35 °C). Once the last layer has been made, finish with the freeze-dried raspberry powder before the chocolate cools.

Ingredient	Brand	g	%	g/kg
Freeze-dried whole amarena cherries	Sosa	80	11.94	119.38
Opalys 33% white cover	Valrhona	450	67.15	671.54
Cocoa butter	Sosa	80	11.94	119.38
Pure raw almond paste	Sosa	20	2.98	29.85
Natural tonka bean aroma	Sosa	0	0	0
Bourbon vanilla from Madagascar	Sosa	0.10	0.01	0.15
Freeze-dried raspberry powder	Sosa	40	5.97	59.69
Total		670.10		



TIPS & RECIPES

SALTED MACADAMIA AND MADRAS CURRY DRAGÉES

Arrange the macadamia nuts on a tray and place in the freezer for 15 minutes to chill, to allow them to get cold. Then pour the macadamias into the Confi kit and start turning at low speed. With the help of a piping bag, pour the curry topping slowly so that it spreads evenly.

It is important that during the coating process the temperature is controlled and does not exceed 22 °C to prevent the coating from melting. It is interesting to combine heat and cold to obtain a well rounded dragee.

Once the process is finished, remove from the drum and leave the coating to solidify overnight. After this time, place the dragées back into the Confi kit and start up at low speed.

Add the chocolate Cover slowly with the help of a pipette so that it integrates evenly and let the dragées spin for 20 minutes. Remove and set aside.



Ingredient	Brand	g	%	g/kg
Salted fried macadamia	Sosa	800	44,08	440.77
Madras curry topping		1000	55,10	550.96
Chocolate Cover	Sosa	15	0.83	8.26
for 1,8 kg	Total:	1815		

Madras curry coating recipe

Mix 30% of the topping at 40 °C with the curry and conche for 4 to 6 hours, until it is well dissolved and the color is very intense. Add the rest of the topping and conche 20 minutes more. Temper at 28/30 °C and use.

Ingredient	Brand	g	%	g/kg
Coverage Ariaga Blanche 30%.	Valrhona	1000	96.15	961.54
Madras curry	Sosa	40	3.85	38.46
For 1 kg	Total:	1040		1000

Recipes made with **Twins Stones** for **Pastry Chefs**



PRALINES AND JAMS

Almond and Coffee Praliné

760 g toasted almond
500 g dried caramel, cooked at 180 °C
70 g roasted coffee beans

Grind the ingredients in a spice grinder.
Place all the ingredients in the Twin Stones.
Refine until the desired texture and grain size is achieved.

Green Pistachio Praliné

1000 g raw peeled Green pistachio
500 g sugar

Dehydrate pistachios in the Excalibur at 60°C for 24 hours.
Grind the ingredients in a spice grinder.
Place all ingredients in the Twin Stones.
Refine until the desired texture and grain size is achieved.

Hazelnut and vanilla Praliné

1100 g toasted hazelnut
500 g sugar
1 vanilla pod

Grind the ingredients in a spice grinder.
Place all the ingredients in the Twin Stones.
Refine until the desired texture and grain size is achieved.

Cranberry and cherry jam with no added sugar

250 g dried unsweetened cranberry
250 g cherry purée by Boiron

Chop the cranberry with a knife.
Place all the ingredients in the Twin Stones.
Grind until the desired texture and grain size is achieved.

FLAVOURED CHOCOLATES

Raspberry

1000 g white chocolate couverture
200 g freeze-dried raspberry powder
140 g cocoa butter

Melt the chocolate and conch together with the freeze-dried product for 1 hour.
Add the melted cocoa butter and mix for 1 hour.

Yuzu

1000 g white chocolate couverture
200 g freeze-dried yuzu powder
100 g cocoa butter

Melt the chocolate and conch together with the freeze-dried product for half an hour.
Add the melted cocoa butter and mix for 1 hour.



Basil

1000 g white chocolate couverture
40 g freeze-dried basil powder

Melt the chocolate and conch together with the freeze-dried product for 1 hour.