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Instant challenge fling machine

keep your customers warm and toasty with a commercial hot cocoa maker machine and hot chocolate dispenser. With adjustable thermostats, stainless steel drip trays and high-quality food grade polycarbonate bowl, these hot chocolate machines are versatile enough to serve not only hot chocolate, but also mulled wine, hot cider and more. Perfect for offices, rentals, weddings, concession stands, cafes and most foodservice businesses. Buy our premium collection of hot chocolate machines by Coldline today! 53 items found from eBay international sellers The chocolate heater is widely used in hotels, restaurants, shopping malls, bakeries, cafes, chocolate shops, chocolate fountains, etc., to melt chocolate chips. Illustration on function parameters (1). Return difference temperature F2: F2 = set temperature - lower limit temperature, provided that the temperature should be checked between 20 °C and 22 °C, set the temperature as 22 °C, lower limit temperature as 20 °C, then return difference temperature F2 = 2 °C (standard return difference as 2 °C), (2). Temperature error correction F1: When the display temperature and the actual temperature are different, this parameter can be corrected to make the two identical, F1 = actual temperature - display temperature. (3). When the temperature sensor meets the measurement temperature = set temperature - return difference temperature F2, the red indicator is on, which means automatic access to the heater; When the temperature sensors meet the measurement temperature = set temperature, the red heat indicator is off and the yellow clear indicates that the light is on, which means that the heater is cut off.

(4). Digital temperature regulator: It is on the control panel and mainly responsible for controlling the heat temperature of the heating pipe to ensure the water temperature inside the tank. Cleaning and maintenance In case of accidents, cut off the power when cleaning the machine Every time after use, clean the machine with a wet towel. Do not use erosive detergent. Pay special attention when the cleaning panel, since if water is released, electrical parts will be damaged and there will be short circuit Do not wash the machine directly with running water Water must be drained out of the tank after it has cooled Note Adjust the temperature to 70-80 °C / 158-176 °F until the chocolate melts, and then adjust the temperature according to your own needs. Features: Under very careful, long-term research Digital control makes the temperature more accurate and scientific water barrier heating design, simple temperature control, effectively avoid chocolate scorch at the bottom of the chamber Chocolate can be smoother fused With our humanized design concept Very easy to operate since it has exhaust steam and drainage system Made of class stainless steel, type 304 #, corrosion resistance and easy to operate since it has exhaust steam and drainage system Made of class stainless steel, type 304 #, corrosion resistance and easy to operate since it has exhaust steam and drainage system Made of class stainless steel, type 304 #, corrosion resistance and easy to operate since it has exhaust steam and drainage system Made of class stainless steel, type 304 #, corrosion resistance and easy to operate since it has exhaust steam and drainage system Made of class stainless steel, type 304 #, corrosion resistance and easy to operate since it has exhaust steam and drainage system Made of class stainless steel, type 304 #, corrosion resistance and easy to operate since it has exhaust steam and drainage system Made of class stainless steel, type 304 #, corrosion resistance and easy to operate since it has exhaust steam and drainage system Made of class stainless steel, type 304 #, corrosion resistance and easy to operate since it has exhaust steam and drainage system

Automatic temperature control system (automatically stop heating when the temperature is lower than setting, and vice versa) Suitable for heating chocolate, cream and milk Can also be used on candles and soaps Specifications: Type: KS-RQ10L Brand: Vevor Power Supply: 220v / 50Hz Max Power: 400W Display Effect: <lt;= 3 Temperature: 30~90°C/86~194°F Capacity: 10L Product size: 49 x 36 x 18cm / 19.29 x 14.17 x 7.09 Packing Size: 55 x 42 x 26cm / 21.65 x 16.53 x 10.24 Warranty: 24 months Package contents: 1 X Hot Chocolate Machine The chocolate heater is widely used in hotels, restaurants, shopping malls, bakeries, cafes, chocolate shops, chocolate fountains, etc., to melt chocolate chips. Illustration on function parameters (1). Return difference temperature F2: F2 = set temperature - lower limit temperature, provided that the temperature should be checked between 20 °C and 22 °C, set the temperature as 22 °C, lower limit temperature as 20 °C, then return difference temperature F2 = 2 °C (standard return difference as 2 °C), (2). Temperature error correction F1: When the display temperature and the actual temperature are different, this parameter can be corrected to make the two identical, F1 = actual temperature - display temperature. (3). When the temperature sensor meets the measurement temperature = set temperature - return difference temperature F2, the red indicator is on, which means automatic access to the heater; When the temperature sensors meet the measurement temperature = set temperature, the red heat indicator is off and the yellow clear indicates that the light is on, which means that the heater is cut off.

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Boulevard About change When payment is completed, please inform by phone or email if any change is required before we ship your package. The customer will be responsible for all additional fees caused by address switching if contact is made after the item has been shipped. International purchase import taxes, taxes and fees are not included in the item price or shipping costs. The buyer should be responsible for these costs. Return rules Each product is supported by a 12-month warranty and a 30-day return policy from the date of purchase. Special circumstances will be listed clearly in the listing. If you need to return a product and get a refund, please contact us for address(support@vevor.co.uk). Satisfactory warranty for each purchase Dear customer, please contact us if you are not satisfied with a product before applying for a return or refund. A quick exchange should be issued within 30 days of delivery in original packaging and with proof of purchase from Vevor. Please check everything carefully after receiving the package, any damage except DOA (Dead-On-Arrival) would not be covered if it is related to man-made damage. If your item has been damaged during transportation or become defective during the warranty period, please send us an email with photos or video to view the problem. All returns must be pre-approved. Unauthorized returns are not accepted. Check twice to confirm that the item is not working, and contact our customer service representative, let us know about the detailed issue and send us some photos for confirmation. The same warranty is provided for replaced as they returned. If you ship the product carelessly wrap the item(s) in the original package. The stick shipping label we offered on the outer refund will be processed after the item is received by our warehouse employees, who are confirmed to be unopened and in good condition. If you need help with returning, you can send Vevor Facebook or send a message to: support@vevor.co.uk. Orders can only be shipped in the United States. The selected catalog area indicates that you are outside the United States. Please change your region to North America - USA if you want to check out. For international bookings please call us on 1 (217) 529 6601 Would you like to read all 4 pages? Unformatted Text Preview: Activity 3.6 Instant Challenge: Fling Machine Introduction There are many ways to solve a problem. Sometimes it's as simple as using a piece of duct tape. Other times it takes months or years for a product to move on from an idea to full-scale production. In this activity, your team will quickly design and build a device that will send a cotton ball as far as possible through the air. Equipment ••••• Paper pencil scissors hours Materials (may vary) ••••• 2 cotton balls 1 balloon 1 rubber band 2 bind 2 band aluminum foil 2 coffee pipe sticks 2 straws 2 pipe cleaners Procedure Use only the materials supplied, design and build a unit to start a cotton pad and send it as far as possible. 1. Your team has 15 minutes to prepare a solution and document the solution both in writing and graphically with a drawing. 2. Your team has 5 minutes to build the solution. 3. Your team has 5 minutes to test the solution. Record the distance travelled by the cotton ball (to the nearest quarter inch) for at least ten attempts. 4. Finally, your team will have one attempt to demonstrate your solution. 5. Use the design process learned in Unit 1. Document each step of the technical notebook as you complete this design challenge. © 2012 Project Lead The Way, Inc. Introduction to The Engineering Design Activity 3.6 Instant Challenge: Fling Machine – Page 1 Scoring Your team can score points for the following. • Creativity: Up to 10 points for creativity in the design and use of materials. • Teamwork: Up to 10 points for how well your team works together. • Performance: Using the landing point of the cotton ball that was driven furthest from the launcher, 2 points for every inch between the device and the point where the cotton ball lands. Conclusion– Reply in RED 1. Analyze the travel distance data for the cotton ball you've collected. 16 feet 16 ft 11 in 25 ft 6 ft 7 ft 9 ft 5 in 4. Record the travel distances of the cotton ball you measured during the test phase below and create a dot plot of your data. 5 of 3 in 11 in 10 in 11 in 0 in 5 in 0 in 0 in © 2012 Project Manager Veien, Inc. Introduction to Engineering Design Activity 3.6 Instant Challenge: Fling Machine – Page 2 b. Create a histogram of your data using five class intervals. V36fsevt7dULCcpgx_4edit?us=sharing All information is on the link b. Is the data usually distributed? Justify your answer. No, the graph does not result in a clock curve, and everything is random. c. Calculate the average, median, range, and sample standard deviation for the travel distances of the cotton ball. Average: 11.04 Medium: 8.46 Mode: No Standard 6:42 d. Provide a variety of travel distances where you will predict that 95% of all cotton balls launched with your device would fall. For example, you can predict that 95% of the cotton balls you launch will travel between 2.25 feet and 3.00 feet. Justify your answer. 0-23.88, the graph is not equally distributed. 4 or 2 standard deviations from my average. 2. Do you feel that the statistical analysis results would be a better measure of performance when comparing alternative devices such as the distance traveled by a cotton ball in a single attempt? Why or why not? Yes, it makes you take and study every attempt that was taken. All information is based on your individual attempt. © 2012 Project Lead The Way, Inc. Introduction to Engineering Design Activity 3.6 Instant Challenge: Fling Machine – Page 3 How would you recommend using the results of your statistical analysis of travel distances to assess your device's performance (instead of scoring the distance to the individual attempt allowed in the challenge)? It was not constant and the distance it travelled was not far at all. The design was not study or effective. 4. If you had the option to optimize the design, how would you increase the distance as the cotton ball moves? I wanted to make it heavier and make it fit better in the slingshot. The rubber band must be more elastic and larger so that the cotton ball goes further. It can be built stronger and more aerodynamic so that it can through the air at fast speed. 5. If you had the option to optimize your design, how would reduce the amount of materials used? We would reduce the material by taking away unused and useless material that is in the way of it to go farther. There were pipe cleaners that could have been removed. 6. How can you improve the efficiency of your team? I would improve the efficiency of my team by making them spend time better, be more open minded, do more research, and constantly work to improve design. © 2012 Project Lead The Way, Inc. Introduction to Engineering Design Activity 3.6 Instant Challenge: Fling Machine – Page 4 ... View full document document