



STGIC55

OWNER'S MANUAL



Machine:

STGIC55

**Official language of the
manufacturer:**

ITALIAN

Language of the manual:

ENGLISH

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INDEX

1 - INTRODUCTION.....	3
1.1 GENERAL INFORMATION.....	3
1.2 GENERAL INFORMATION ABOUT THE USE OF THE MACHINE.....	4
1.3 GENERAL PREVENTIVE MEASURES.....	4
2 – DESCRIPTION AND FEATURES OF THE EQUIPMENT	5
2.1 DESCRIPTION AND USE	5
2.2 NOT ALLOWED USES.....	6
2.3 SPECIFICATIONS	6
3 – SAFETY AND ACCIDENT PREVENTION	7
3.1 GENERAL WARNINGS	7
3.2 INSTALLED SAFETY EQUIPMENTS	7
3.3 RESIDUAL RISKS.....	8
3.4 PITTOGRAMS	9
3.5 PERSONAL PROTECTIVE EQUIPMENTS (PPE)	9
4 – LIFTING, TRANSPORT AND INSTALLATION	10
4.1 LIFTING AND TRANSPORT	10
4.2 INSTALLATION	10
4.3 POWER SUPPLY.....	11
4.3.1 ELECTRICAL CONNECTION	11
5 – START AND USE OF THE MACHINE	12
5.1 START AND USE.....	12
5.2 SWITCH OFF.....	21
6 – CLEANING AND MAINTENANCE	23
6.1 PERIODICAL CHECKS OF THE SAFETY EQUIPMENTS	23
6.2 ORDINARY MAINTENANCE AND CLEANING	24
7 – DISPOSAL	266

1 - INTRODUCTION

IMPORTANT



READ CAREFULLY THIS MANUAL AND FOLLOW IT, BEFORE AND DURING THE USE OF THE MACHINERY. IN CASE OF DOUBTS, CONTACT OUR ASSISTANCE SERVICE IN ORDER TO BE CLARIFIED.

1.1 General information

This manual refers to the use of STGIC55, tabletop tempering machine, ideal for pastry shops, ice-cream shops, restaurants, etc.

It must be updated if the machine will have changed.

In case the equipment will be sold, it is necessary to provide to the buyer the instruction manual. For this reason it is mandatory to do the ordinary and periodic maintenances indicated in chapter "PERIODICAL MAINTENANCE AND CLEANING" in order to contain the risks for the workers. If you lose this manual or it becomes useless, you can get another one, asking to:

GGM Gastro International GmbH

specifying the product and the serial number.



ATTENZIONE

WARNING:

this manual must be preserved for all the duration of the hold of the machinery.

1.2 General information about the use of the machine

This manual is made in order to give a general knowledge about the machinery.



ATTENZIONE

WARNING:**read the manual before using the equipment**

ATTENZIONE

WARNING:**the manufacturer is not responsible for any modification and tampering of this equipment**

1.3 General preventive measures

- The use of this machine is forbidden to unauthorized staff;
- Do not turn the machine on if it is out of action;
- Before using the machine, control that any dangerous condition has been deleted;
- Check if the safety equipments are right;
- Use the personal protective equipments;

2 – DESCRIPTION AND FEATURES OF THE EQUIPMENT

2.1 Description and use

This manual refers to STGIC55, tabletop tempering machine, made to melt and temper the chocolate.

All the components in contact with the chocolate are stainless steel AISI 304.



STGIC55 guarantees a constant flow of chocolate and a perfect union of the crystals. The strengths of this product are the touch-screen technology, allowing you to have full control over the processing of the chocolate, the structure and the stainless steel auger screw that ensure maximum solidity and efficiency.

It melts the chocolate inside the heated tank while the cooling of chocolate takes place in the auger screw through the use of refrigerant gas.

STGIC55 is equipped with an electronic pedal to dispense the correct amount of chocolate into the moulds and two separate motors for the tank and the auger screw, standby mode, auger release, reverse rotation of the auger, assisted shutdown, etc.

2.2 Not allowed uses

Every different use of the machine is considered as improper, not provided for, because the deriving risks cannot be estimated. The manufacturer is exempt from the responsibility deriving from the in-observance of these instructions.

In particular it is forbidden to use it in these conditions:

- With different energy values;
- If safety equipments are not functioning and intact;
- If not correctly installed;
- If objects are placed on the machine's surface;
- Insert solid objects into the tank;
- Make by-pass for the safety equipments;
- Use the machine after long time without maintenance;
- In case of problems with the power supply;
- Use the machine outdoor;
- It is forbidden to use flammable, corrosive or dangerous substances for the cleaning;
- It is forbidden to immerse the machine into water or other liquids;
- It is forbidden to insert objects different from the ones indicated for the use;
- It is forbidden to use dangerous ingredients for health;
- In case of lacks of maintenance;
- In case of unauthorized modifications;
- Use of materials and tools different from the ones suggested by the manufacturer;
- Sit or rest oneself on the machine;
- Do maintenance when the machine is on;
- Safety tags tampering;
- Use the machine if it is broken down.

2.3 Specifications

SPECIFICATIONS		
Power supply	V	220 or 110 (depending on the purchased device)
Power	kW	1.10
Dimensions	mm	L 480 x P 460 x H 620
Weight	Kg	52
Refrigerant gas		R134a, kg 0.29
Tank capacity	Kg (chocolate)	5.5
Acoustic pressure	dB(A)	61.8

3 – SAFETY AND ACCIDENT PREVENTION

3.1 General warnings

Before using the machine, the user must read:

- This chapter because it contains important information about the risks in the use of this equipment;
- The specific descriptions about the safety, at the beginning of each chapter.

IT IS MANDATORY:

- Read the manual before using the machine.
- Start the "maintenance mode" before setting or fixing up the machine.
- The operations must be done by authorized staff .
- The users must know the warnings and the signs on the machine.
- Prepare the area where the machine will be placed, that must be without obstacles, clean and well-lighted.
- Maintain the safety systems.
- Use only approved parts for the maintenance and the fixing up.
- Do not use damage tools.
- Keep out from the mobile parts.
- Do not wear jewels or large cloths because they can hitch in the mobile parts.
- If this machine is used by a new user, provide him these instructions.

3.2 Installed safety equipments

The machine is provided with these safety equipments:

- Mobile plate with micro switch:** if the plate is removed, the machine doesn't work.
- Fixed shelters** in order to protect the mechanical components and the parts with electricity;



ATTENZIONE

The tampering of the safety equipments can cause risks for the users.

3.3 Residual risks

During the planning of this equipment we considered all the lee shores and we took all the necessary cautions in order to avoid risks to the person and damages to the components of the machine.

Anyway there are undeletable risks due to the behavior of the user.

Operations and position of the user	Dangers and possible risks	Possible damages	Preventive measures
User			
Normal use of the machine: Chocolate melting	Contact with mobile parts of the machine	Upper limbs trauma	Do not wear large clothes
Passing through the operative area	Power cable: tripping	Trauma due to tripping	Do not leave the power cable on the floor. Eventually cover it with a canaline.
Maintainer			
Fixing up the electric equipments	Risks due to electrical power; risk of contact with parts in tension inside the machine	Electrical shock	Disconnect the power supply before the operations for fixing up and for the maintenance

3.4 Pictograms

Pictograms	Meaning	Position
	Do not remove the protections	On the machine
	Tripping risk	On the machine
	Contact with hot surfaces	On the machine
	Electric danger	On the machine



Warning tags and pictograms must not be removed, covered or damaged.

3.5 Personal protective equipments (PPE)

Wearing personal protective equipments protects a specific part of the body from the risks linked to the use of the machine.

They must be used when the operations to avoid the risk are not sufficient to vouch the elimination of the dangerous agents.

The normal use of the equipment does not consider the use of personal protective equipments; Instead during the maintenance the user must wear:

- Hands protections
- Feet protections

Protective gloves during the removing or the substitution of some mechanical parts.

Steel-toe boots in case of movement of the machine

4 – LIFTING, TRANSPORT AND INSTALLATION

This machine has been assembled and packed in our factory. When it arrives to the customer, it's ready for the installation.

4.1 Lifting and transport

The lifting and the transport of the machine should be prudent in order to avoid falls and capsizing.

We suggest to move the machine using a mechanical lifter because of the weight (52 Kg).

4.2 Installation

This machine does not require particular operations for the installation.

The place should have these features:

- Horizontal surface, not slippery;
- Appropriate enlightenment (at least 500 lux);
- Enough space around the machine for a safety use and maintenance.



The surface must be able to support the weight and the dynamic stresses.



Select a clean and well-lighted location



Place the machine in a way that allows an ergonomic access to the user.

4.3 Power supply

4.3.1 Electrical connection

The electric wiring must respect the safety rules. The system and the power cable must be appropriate to support the installed power.

All the data are in the attached electric diagram.

It would be better to have the exact power that you can read on the label; anyway it is possible a tolerance of $\pm 5\%$.

The electric system respects EN 60204-1.

The manufacturer guarantees the possibility of selecting the active conductors of the electric circuit.

Protections against overcurrent

The equipment has a protective automatic switch. This equipment has also circuit breakers.

Protection against breakdown of the insulation

We suggest to use an equipment that is sensible to the breakdown of the insulation.

Protective circuit

The equipment must be disconnected from the ground.



The connection of the external conductor of equipotential protection is essential for a corrected operation of the equipment and for the safety of operating (the protection against the electric shocks).



THE ELECTRIC CONDUCTOR MUST BE SECTIONED DURING THE MAINTENANCE OR THE FIXING UP OF THE EQUIPMENT



PLACE "WORK IN PROGRESS" SIGN ON THE DISCONNECTOR

5 – START AND USE OF THE MACHINE

**THIS MACHINE WAS TESTED WITH CHOCOLATE.
FOR THIS REASON IT CAN BE POSSIBLE TO FIND TRACES OF CHOCOLATE.
WE SUGGEST NOT TO USE IN YOUR PRODUCTION THE CHOCOLATE OF THE FIRST
CYCLE RUN BY THE MACHINE.**

5.1 START AND USE

Before using the machine:

- Place the machine on a horizontal and dry flat surface.
- Check the safety grid: if it is lifted on in a wrong position, the machine should not work.
- Do not insert your hands or solid things in the tank, when it is on.

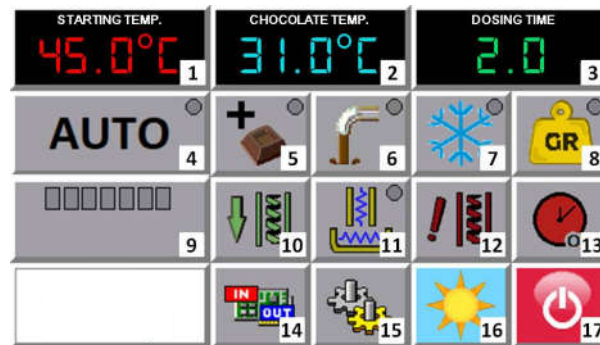


**DO NOT MODIFY THE MACHINE WITHOUT THE AUTHORIZATION BY
GGM Gastro International GmbH**

Pour at least 2.5 kg of chocolate callets into the bowl.

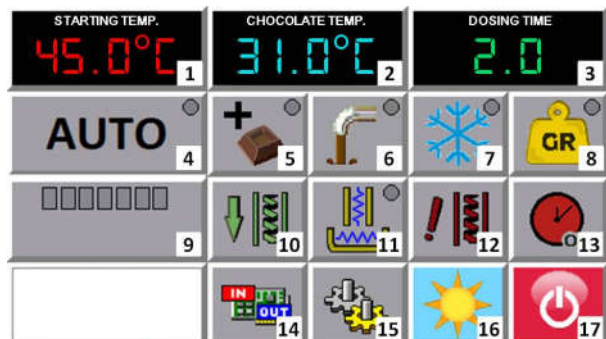
ATTENTION: not all the kinds of chocolate are suitable. Our machines are tested with chocolate callets whose liquidity level is 4 on a scale of 1 to 5. We suggest level 4 or level 3. The liquidity level is usually indicated on the packaging of the chocolate itself.

Turn on the machine, the switch is in the rear part of the machine, close to the power cable. The following menu appears on the display (the black numbers – 1 to 17 - on white background do not appear):



- 1) **STARTING TEMPERATURE:** it allows adjusting the temperature for melting the chocolate. It shows always the set temperature.
- 2) **CHOCOLATE TEMPERATURE:** it allows adjusting the temperature of the chocolate coming out from the nozzle. It shows the temperature measured by the probe of the nozzle.
- 3) **DOSAGE SETTING:** it allows setting the dosing cycles.
- 4) **AUTO:** automatic tempering process.
- 5) **CHOCOLATE ADDITION:** it is useful when it is necessary to add a big amount of chocolate callets during the tempering process.
- 6) **CHOCOLATE FLOW:** it allows the chocolate flowing out of the nozzle. It works together with control 7 for the semi-automatic tempering process.
- 7) **COOLING SYSTEM:** it activates the cooling unit. It works together with control 6 for the semi-automatic tempering process.
- 8) **DOSAGES:** it activates the automatic dosing cycles.
- 9) **COUNTDOWN:** it shows the time left regarding several functions.
- 10) **AUGER REVERSE:** the auger spins backward in order to empty the nozzle and the auger conveyor.
- 11) **HEATING ELEMENTS:** it activates the heating element of the bowl and the heating element of the auger without activating the motors.
- 12) **AUGER UNBLOCKING:** it allows unblocking the auger when there is an obstruction.
- 13) **TIMER BY-PASS:** it makes the motors start working immediately during the tempering process, without waiting the delay time.
- 14) **IN/OUT TEST:** it opens another page that shows which components are working and eventual problems.
- 15) **SETTINGS:** it opens another page for adjusting parameters, language, programs, etc.
- 16) **STANDBY:** it keeps the chocolate melted while the motors are deactivated.
- 17) **OFF:** it allows switching off correctly the equipment.

TEMPERATURES



Press control 1 "STARTING TEMP." to adjust the temperature for melting the chocolate. Press the enter key to confirm.

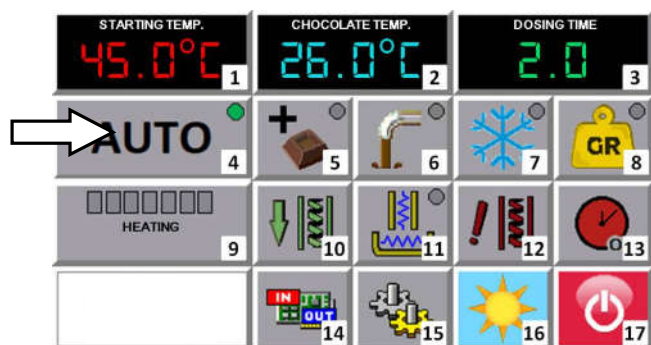
We suggest to melt the chocolate at a temperature between 44 and 48° C.

Press control 2 "CHOCOLATE TEMP." to adjust the final temperature of the tempered chocolate (not lower than 29°C, except 0). Press the enter key to confirm.

We suggest to temper the chocolate at a temperature between 30 and 32° C.

If "CHOCOLATE TEMP." is 0, the auger does not spin. This function can be helpful during the cleaning.

AUTOMATIC TEMPERING PROCESS



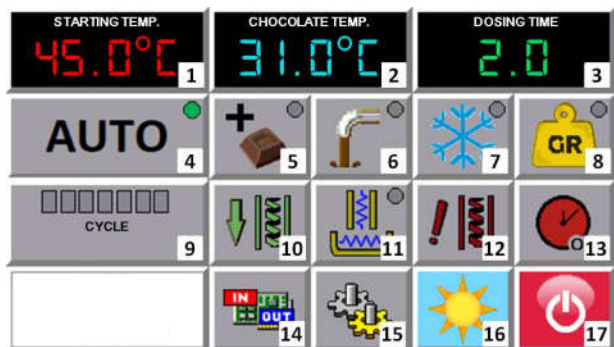
Press control 4 "AUTO" and wait for the acoustic signal that advises you when the chocolate is tempered. During this process the icon flashes. It turns definitively green in the end of the process. Then the chocolate will be ready to be used.



These are the steps of the automatic process:

- 1) The countdown starts when the heating elements have reached the selected temperature (max. 2 minutes). Icon 9 shows the countdown.
- 2) After 15 minutes the stirrer starts spinning.

ATTENTION: The stirrer spins only if the safety grid is in the right position because there is a magnet that stops the motor if the grid is removed or in wrong position.



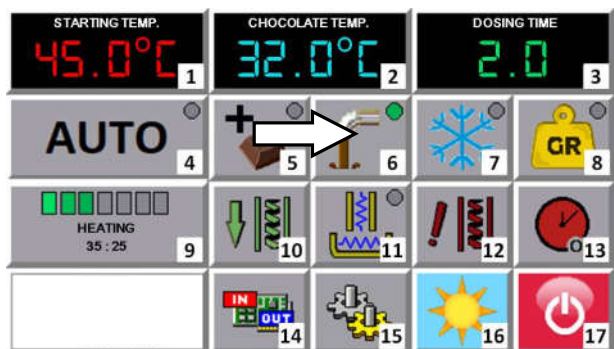
3) After approximately 50 minutes the countdown is complete, the auger starts spinning and the chocolate flows out of the nozzle.

4) The cooling process starts when icon 2 shows a temperature that is 2°C lower than icon 1.

5) When the tempering process is completed, an acoustic signal advises you.

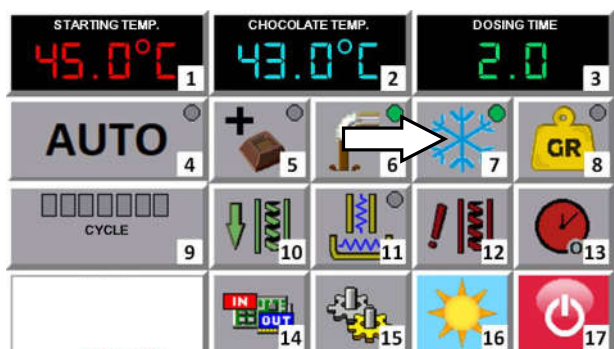
Press control 4 "AUTO" for a couple of seconds to quit the automatic tempering process. It is not possible to activate control 6, control 7 and control 11 before deactivating "AUTO".

SEMI-AUTOMATIC TEMPERING PROCESS

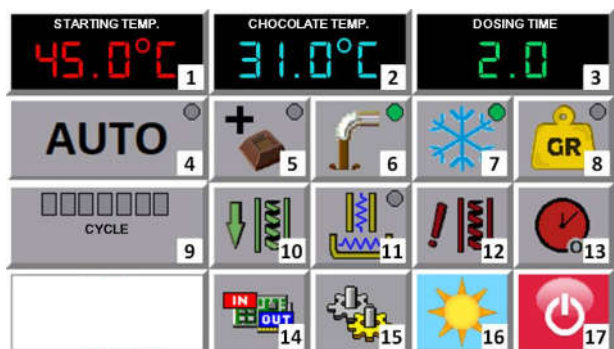


Press control 6 "CHOCOLATE FLOW" that starts flashing. The countdown starts when the heating elements have reached the selected temperature (max. 2 minutes). Icon 9 shows the countdown. After 15 minutes the stirrer starts spinning. After approximately 50 minutes the countdown is complete, the auger starts spinning and the chocolate flows out of the nozzle. Icon 6 stops flashing and turns definitively green.

ATTENTION: The stirrer turns only if the safety grid is in the right position.



When icon 2 shows a temperature similar to icon 1 or a temperature you consider ideal for starting the cooling process, press control 7 to activate the compressor.



An acoustic signal advises you when the chocolate is tempered. Icon 2 shows now a temperature that is similar to the one adjusted before for the final tempered chocolate. Icon 6 stops flashing and turns definitively green.

Press control 6 "CHOCOLATE FLOW" for a couple of seconds to quit the semi-automatic tempering process. It is not possible to activate control 4 and control 11 before deactivating control 6.

CHOCOLATE ADDITION DURING THE TEMPERING PROCESS

If you want to add chocolate, while the chocolate is tempered (both during the automatic and the semi-automatic process), these are the options:

Option 1

It is possible to add chocolate callets without stopping the tempering process only if the bowl is full of chocolate at least at 50% of the total capacity, and if it is poured no more than 0.5 kg of chocolate callets at the same time.

Option 2

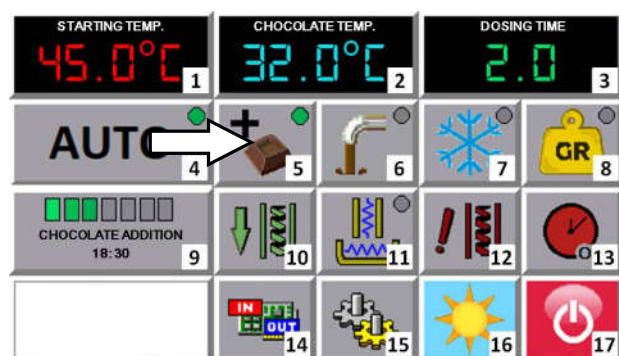
Melt the chocolate separately (using a melter, microwaves, bain-marie, etc). In this way you can pour the chocolate into the bowl and keep working without stopping the process.

Option 3

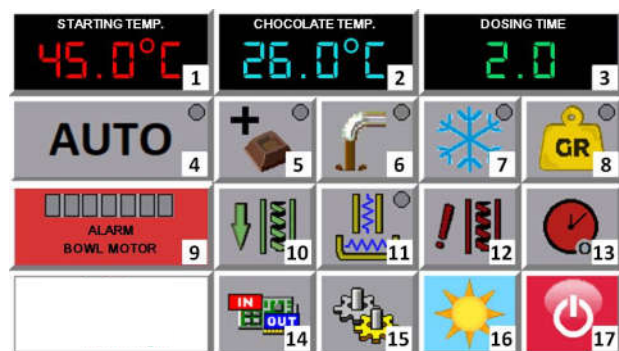
If you want to add more than 0.5 kg of chocolate callets and/or in the bowl there is less than 50% of the total capacity, press control 5 and add the chocolate. This operation can be done both during the automatic (control 4) and the semi-automatic (control 6) tempering process.

The chocolate stops running for 35 minutes while the machine melts the chocolate that has been added. Icon 9 shows the countdown.

Then the chocolate restarts flowing out of the nozzle and icon 5 turns automatically grey.



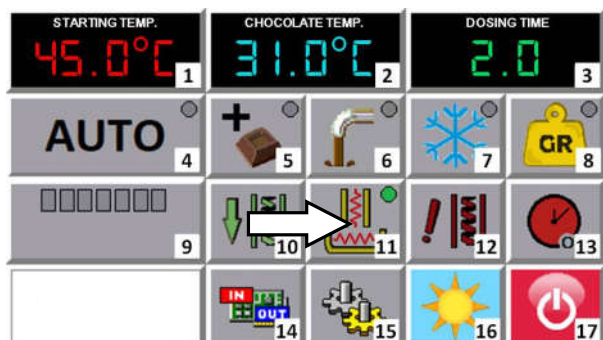
BOWL MOTOR PROTECTION



Both during the automatic tempering process or the semi-automatic process, if the chocolate in the bowl is not enough melted when the stirrer motor starts working, icon 9 shows this alarm.

Then you have to press icon 9 and press again control 4 "AUTO" or control 6 "CHOCOLATE FLOW". In this way the machine melts the chocolate for 15 minutes before activating again the stirrer motor.

HEATING ELEMENTS

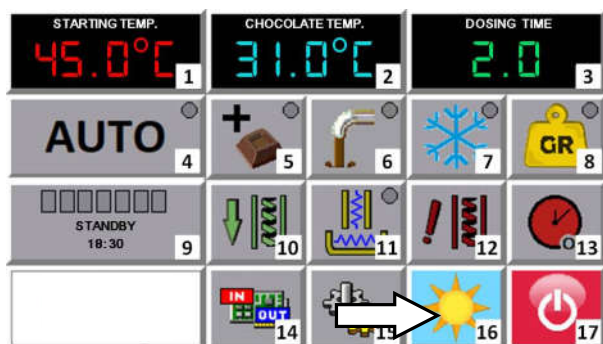


Press control 11 to activate the heating elements letting the motors deactivated.

Press control 11 again for a couple of seconds to deactivate this mode.

It is not possible to activate control 4 or control 6 before deactivating control 11.

STANDBY

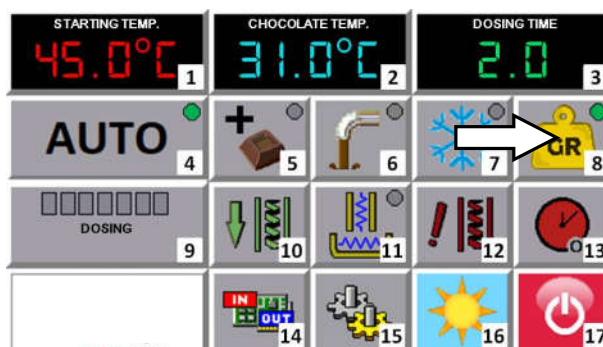


Press control 16 to activate the "STANDBY MODE". Icon 16 changes and shows now the Moon instead of the Sun.

If control 4 "AUTO" or control 6 "CHOCOLATE FLOW" are green, the chocolate keeps running for 20 minutes. Icon 9 shows the countdown. When the countdown is complete, the auger spins backward for some seconds, then the display and the motor switch off. Only the heating elements keep working in order to maintain the temperature of the chocolate, but minimizing the energy consumption when the machine is not operative.

Touch the screen to light it on again. Press control 16, the icon shows the Sun instead of the Moon. Now it is possible to restart working.

DOSAGES



When the chocolate flow is running, it is possible to dose.

The dosages can be done through the foot control:

- Press the foot control to stop temporarily the flow, so the user has the time to place the mould.
- Press again the foot control to stop the flow and remove the mould when it is filled.

Otherwise it is possible to dose automatically. Press control 8, then press control 3 and the display will show the following page.

DOSING PARAMETERS

DOSING INITIAL PAUSE	1.0
DOSING TIME	2.0
DOSING PAUSE	3.0
DOSING CYCLES	5

Pressing the light blue numbers on black background it is possible to set:

Dosing initial pause: the duration (seconds) of the pause before the first cycle. During this period the chocolate does not run.

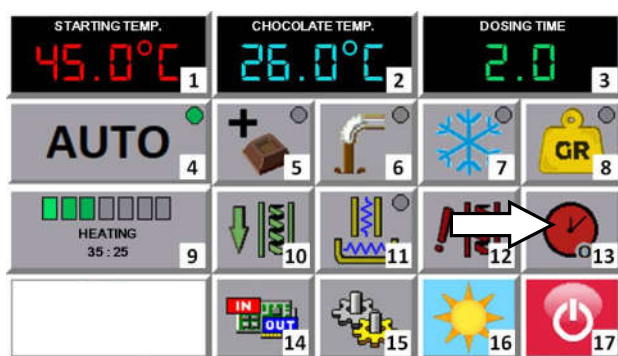
Dosing time: the duration (in seconds) of the injection during each cycle.

Pause time: the duration (in seconds) of the pause between two cycles.

Cycles number: total amount of cycles.

Return to the main page and press the foot control to launch the first cycle. Press again control 8 to quit the automatic dosing mode.

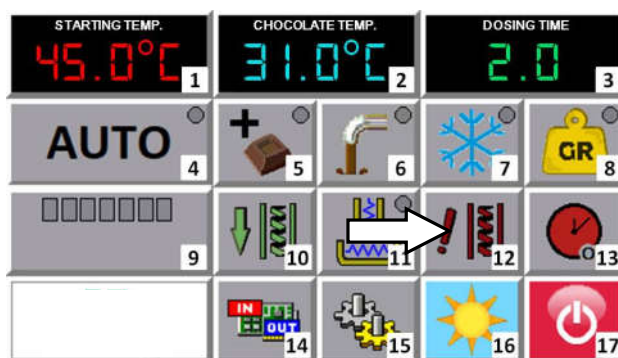
TIMER BYPASS – RED CLOCK



This option is useful when the machine has been switched off just for a few minutes and the chocolate is still melted.

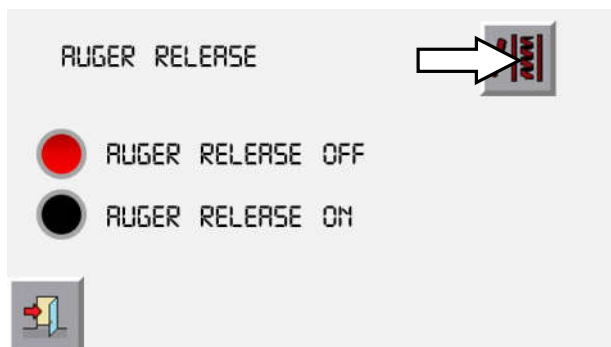
Press control 4 "AUTO" or control 6 "CHOCOLATE FLOW" as usual, then press control 13 for some seconds until the countdown is zeroed. In this way you can activate immediately the motors and restart working.

AUGER UNBLOCKING



This option is useful when the shutdown has not been done properly, for example if the main switch has been turn off while the chocolate was flowing out of the nozzle, or in case of power failure.

It is also useful when the chocolate does not flow out of the nozzle, even if you have followed the right procedure.



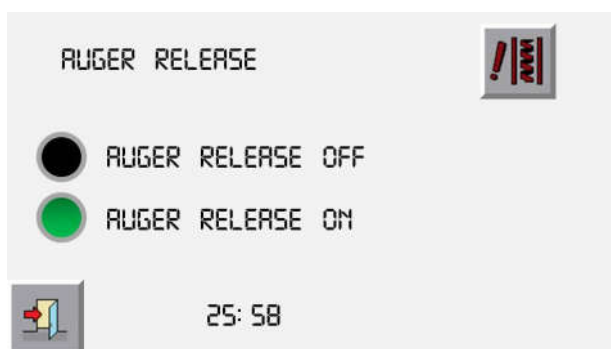
Press control 12. It works only if control 4 "AUTO", control 6 "CHOCOLATE FLOW" and control 11 "HEATING ELEMENTS" are deactivated.

Press the button "AUGER RELEASE" in the upper right corner of the following page, or press the Door icon in the lower left corner to come back to the main page.

When you press "AUGER RELEASE":

- AUGER RELEASE OFF turns grey
- AUGER RELEASE ON turns green

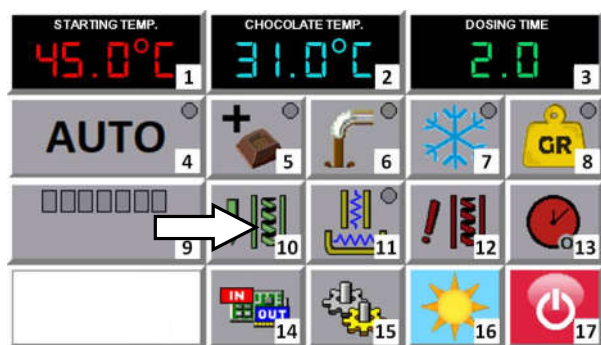
Then wait the end of the countdown (30 minutes).



ATTENTION: When the process is complete, AUGER RELEASE ON turns black and AUGER RELEASE OFF turns red.

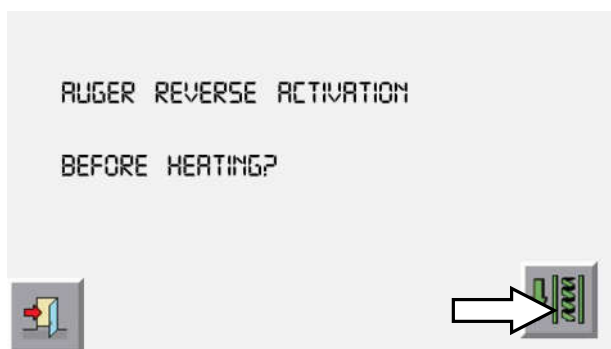
If you press the Door icon before the end of the countdown, you stop the process.

AUGER REVERSE



Press control 10 "AUGER REVERSE" and the auger spins backward for 30 seconds. It is useful during the cleaning and every time it is necessary to empty the nozzle.

Control 10 can be activated only if control 4, control 6 and control 11 are deactivated.



Activate the auger reverse only if the chocolate is melted or the machine is without chocolate.

For this reason, if the auger has not already run since the switching on, you are asked for confirmation.

Press the icon on the right to confirm or the icon on the left to come back to the main page.

VIBRATING TABLE

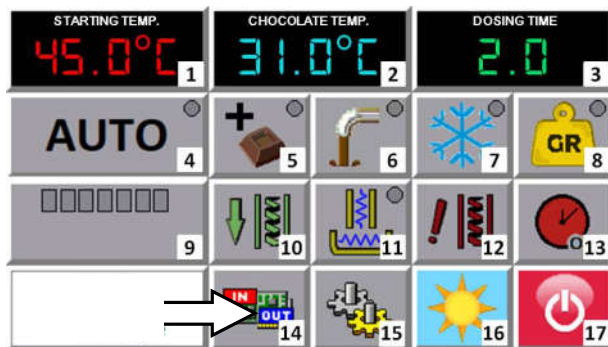


Turn the green selector on the lateral side of the machine to activate the vibration of the table. The white plug of the table must be connected to the tempering machine.

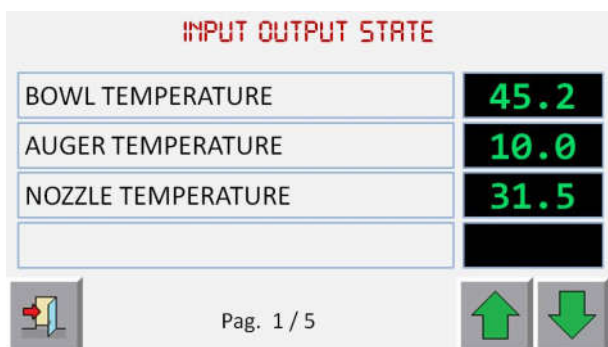
Please note that the vibrating table is an accessory, not included with the machine.

If the machine is purchased without vibrating table, the green selector is not present. If the vibrating table is purchased at a later time, the software will be updated and a new button (for the activation of the table vibration) will be added.

COMPONENTS CHECK – IN/OUT

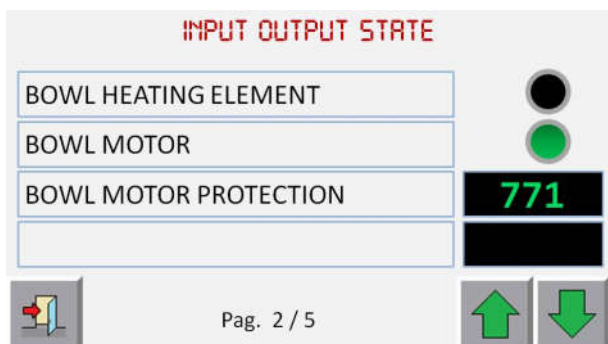


Press control 14 to see the list where you can check the state of the components.



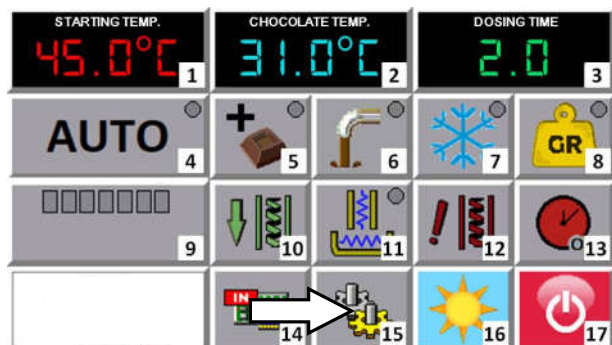
There are five pages. In the first one it is possible to see the temperatures:

- Bowl temperature: similar to the selected melting temperature.
- Auger temperature: during the cooling process this temperature will be much lower than the nozzle temperature cause this probe does not touch the chocolate, only the cooling system.
- Nozzle temperature: this probe directly touches the chocolate that is flowing out of the nozzle.

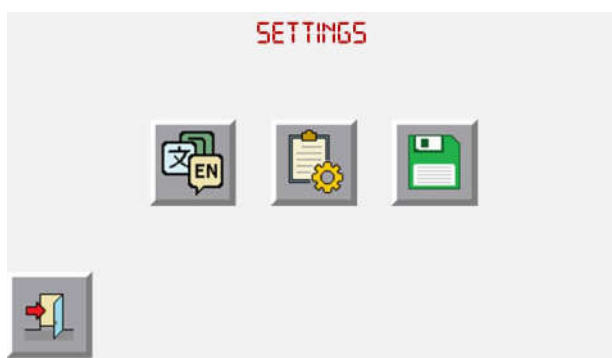


In the following pages of the list it is possible to see other information, such as the components that are active in that moment and so on. If one component is active, the related dot is green, other it is black.

OPTIONS



Press control 15 to enter in the "SETTINGS" menu.



Here there are three icons:

- 1) Languages
- 2) Manufacturer parameters
- 3) Settings saving and restoring

5.2 SWITCH OFF

MANUAL SHUTDOWN

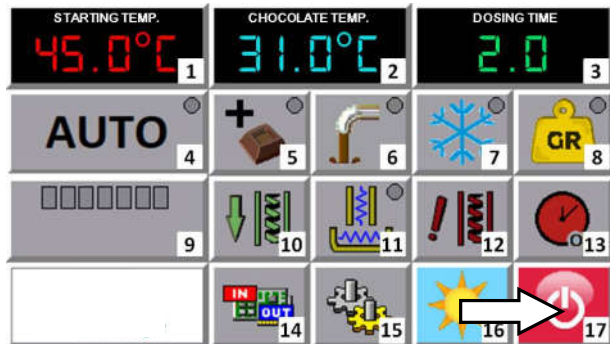
Turn off the main switch on the rear part of the machine. This shutdown can be done when:

- There is no chocolate in the machine, for example after a complete cleaning.
- The auger motor has not been activated before and the chocolate has always stayed in the tank.

Otherwise it is necessary to follow these instructions:

- A) During the automatic tempering process deactivate control 4 "AUTO" and activate control 6 "CHOCOLATE FLOW".
During the semi-automatic tempering process deactivate control 7 "COOLING SYSTEM" and keep control 6 "CHOCOLATE FLOW" active.
- B) Wait until the light blue temperature (icon 2) is higher than 40° C.
- C) Now it is possible to deactivate control 6 "CHOCOLATE FLOW".
- D) Press control 10 "AUGER REVERSE" and wait the end of the process (30 seconds).
- E) Turn of the machine using the general switch in the rear part of the machine, close to the power cable.

AUTOMATIC SHUTDOWN



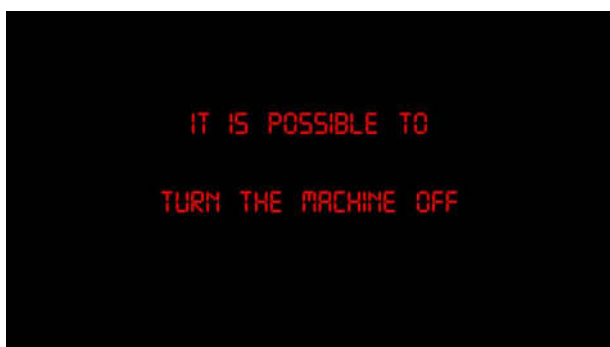
If you want to switch off the machine while control 4 "AUTO" or control 6 "CHOCOLATE FLOW" is activated, press control 17.



Press again the control in the lower right corner to confirm, otherwise press the Door icon on the left side to return to the main menu.



The machine does not switch off immediately, because it needs to warm up the tempered chocolate to a higher temperature. The process takes 20 minutes. The display shows the countdown.



The display advises when it is possible to turn off the machine using the main switch in rear part of the machine.

6 – CLEANING AND MAINTENANCE

WARNING



BEFORE CLEANING THE MACHINE, WEAR ANTI-CUT SAFETY GLOVES.



DURING ALL THE MAINTENANCE OPERATIONS, REPAIRS OR CLEANING, THE MACHINE MUST BE SWITCHED OFF AND UNPLUGGED

Before undertaking any action of maintenance, we advise to read carefully the manual.
In particular:

1. The use and the maintenance controls of the machine must be entrusted to qualified people who know how to work on it
2. If necessary, change of damaged parts or out of order with units that have the same characteristics.
3. To respect the accident-prevention norms and the precautions for the emergency of the users, brought back to chapters 4 and 6.
4. Maintain the zones of transit and of work of the machine clean: for instance the areas of access to the switchboards.
5. Signal immediately eventual anomalies found to the staff able to do maintenance.
6. Verify the effectiveness and functioning of the accident-prevention system.
7. It is forbidden to compromise the safety guards.
8. It is forbidden to use lighters, matchsticks, etc as lighting system.
9. Lacks of controls and maintenance can cause damages to the equipment.
10. Nobody can use or stay close to the machine when it is on, without training.

6.1 Periodical checks of the safety equipments

The safety equipments are all the things that work as safety barrier between the person and the danger.

As every electronic equipment, this machine is subject to usury, anomalies and malfunctions. So the safety equipment can decrease their performances. In order to avoid it, the user must do regularly maintenance.

INTERVENTION'S REGISTRATION

Intervention's registration become official document for the correct use of the machine and it includes:

- the checked product;
- the date;
- the name of the maintenance operator
- the outcome of the intervention;
- contingent remarks.

Micro switch

The machine has a mobile plate with micro switch. The removal of the plate stops immediately the machine. During the periodical controls, this feature must be checked.



Check periodically the operation of the micro switch; in case there are some anomalies in the safety systems, contact immediately the manufacturer.

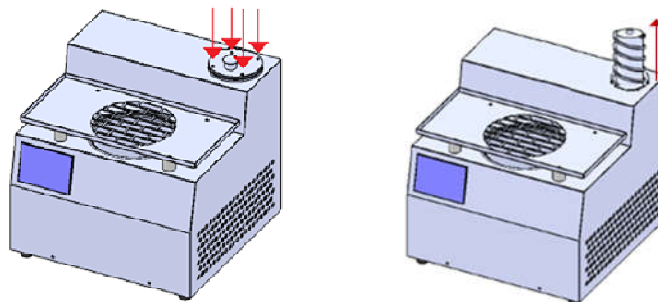
6.2 Ordinary maintenance and cleaning

All the surfaces and the parts of the machine in contact with foodstuffs must be cleaned and disinfected.

There are different procedure depending on how long the machine is not utilized.

- One day pause:
 - A) FIRST OPTION: Cleaning not necessary. Press control 17 "SHUTDOWN" to turn the machine off.
 - B) SECOND OPTION: Cleaning not necessary. Press control 16 "STANDY" to activate the stand-by.
- Two - four days pause: Place a container under the nozzle while the chocolate is flowing out. In this way you can collect the majority of the chocolate. Deactivate all the icons, then press control 10 "AUGER REVERSE" and wait 30 seconds. Turn the machine off using the main interrupter close to the power cable.
- Five or more days pause:
 - First of all, control 6 "CHOCOLATE FLOW" must be activated. Then place a container under the nozzle in order to collect the majority of the chocolate.
 - Place a container under the tap in the rear part of the machine. Then deactivate icon 6, open the tap and press control 10 "AUGER REVERSE": the chocolate flows out. The auger reverse lasts 30 seconds and can be repeated many times if there is still chocolate flowing out.
 - Suggested operation, not mandatory: close the tap in the rear part of the machine, and pour approximately 0.5 L of oil (as sunflower oil, seeds oil, etc) into the nozzle (where the chocolate usually goes out) and press control 6 "CHOCOLATE FLOW". Wait 10 minutes, then deactivate control 6, place a container under the rear tap, open the tap and press control 10 "AUGER REVERSE" to collect the oil and part of the chocolate.
 - Screw the tap, switch off the machine and disconnect the plug. Now it is possible to remove the stirrer and the nozzle in order to clean them separately. The stirrer should be unscrewed clockwise.
 - Clean the bowl using paper and eventually specific product for stainless steel which must be liquid and must not contain chlorine. Do not use water.

- Unscrew these four screws and remove the flange. Then lift the auger up.



- The auger can be clean manually or using a dishwasher.
- Clean the cabinet where the auger was located using paper.
- Clean the tube between the bowl and the auger using a long and thin brush that should be insert through the tap in the rear part of the machine. Insert the brush until you see it from the hole on the bottom of the bowl. In this way you can be sure that there will not be obstructions of chocolate in the tube between the bowl and the auger.

WHAT NOT TO DO:

- A) Touch mobile parts if they are not stopped with safety (power cable should be disconnected).

PRODUCTS THAT MUST NOT BE USED:

- 1) Compressed air.
- 2) Steam equipments.
- 3) Detergents containing chlorine or similar agents, as bleach, muriatic acid, decalcifying cleansers, etc.
- 4) Brushes and abrasive disks.
- 5) Detergents with abrasive powder.
- 6) Gasoline, solvents or flammable and/or corrosive liquids.
- 7) Substances for cleaning silver.

7 – DISPOSAL

Cut the power cable before the disposal of the machine. It is forbidden dispose this equipment as domestic waste.

Packaging

Packaging with recycling sign are recyclable. Dispose the packaging in a center for the disposal of recyclable materials.

Before the disposal

1. Disconnect the plug from the socket.
2. Cut the power cable and dispose it with the plug.

Correct disposal of this equipment

The equipment must be consigned in a center for the recycling of electronic equipments. Contact the local authority, the assistance to the disposal of domestic wastes or the shop where you bought the product.

The directive of the European Union 2002/96/CE about the disposal of electronic equipments (RAEE), says that it isn't allowed to dispose the machine as domestic wastes. These equipments must be collected separately in order to optimize the recycling and to avoid dangers for the environment and the health.