

# ggm gastro

## CMKIC7 OWNER'S MANUAL



**Machine:**

**Official language of the  
manufacturer:**

**Language of the manual:**

**Rev. 02 (July 2023)**



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# 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

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This manual refers to the use of CHECREMA, Cream-cooker.

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:



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**

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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 modify and tampering of this equipment**

## **1.3 General preventive measures**

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- The use of this machine is forbidden to unauthorized staff;
- Do not start the machine 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 CHECREMA, cream-cooker, made to create custard.

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



CHECREMA is a professional compact creamcooker, perfect to make a small quantity of always fresh products. We will finally be able to offer our client the highest quality possible by dramatically shortening processing times. Due to its compact design CheCrema becomes an essential machine to be used in bakeries, ice-cream parlours and restaurants. Using CheCrema all processes are automated and quicker and easier than what they used to be. CheCrema strengths: compact in size, low energy consumption, accurate control of temperature, easy (step-by-step) procedure to set recipes, speed stirrer adjustable via an inverter, transparent lid to control product throughout the process, quick keys for heating and conservation of creams.

## 2.2 Not allowed uses

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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 ways:

- With different Energy values;
- If the safety equipment are not functioning and intact;
- If it isn't correctly installed;
- Rest things on machine's surfaces;
- Insert solid thins 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 use flammable, corrosive ore dangerous substances for the cleaning;
- It is forbidden immerse the machine into water or other liquids;
- It is forbidden insert things different from the ones indicated for the use;
- It is forbidden use ingredients dangerous for the health;
- In case of lacks of maintenance;
- In case of unauthorized modifies;
- 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 broke down.

## 2.3 Specifications

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SPECIFICATIONS		
Power supply	V	220
Power	kW	2.0
Dimensions	mm	L 580 x P 650 x H 800
Weight	Kg	68
Refrigerant gas		R-452A

## 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 personnel .
- The users must know the warnings and the signs on the machine.
- Prepare the location where the machine is placed, that must be without obstacles , clean and well-lighted.
- Do maintenance of 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, large cloche because they can hitch on 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 component 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
<b>User</b>			
Normal use of the machine: Custard making	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.
<b>Maintenancer</b>			
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 Pittograms**

Pittograms	Meaning	Location
	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



**The warning tags and pittograms must not be removed, covered or damaged.**

**3.5 Personal protective equipments (PPE)**

The use of the personal protective equipments protects a specific part of the body from a risk due to the operative activity with 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 use:

- 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 is 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.

### 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.



ATTENZIONE

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



**Select a clean and well-lighted location**



**Place the machine in order to permit the access without not ergonomic position for 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.

- 220 V - 50 Hz

All the datas are in the attached electric diagram.

It would be better to have the exact power that you can read on the tag (220 V); 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 broken of the insulation

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

#### Protective circuit

The equipment must be disconnected from the ground.



Il collegamento del conduttore di protezione equipotenziale esterno è essenziale per un corretto funzionamento dell'attrezzatura e per la sicurezza degli operatori (protezione contro le scosse elettriche)



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



**PLACE "WORK IN PROGRESS" SIGN ON THE DISCONNECTOR**

LAVORI IN CORSO  
NON EFFETTUARE  
MANOVRE

## 5 – START AND USE OF THE MACHINE

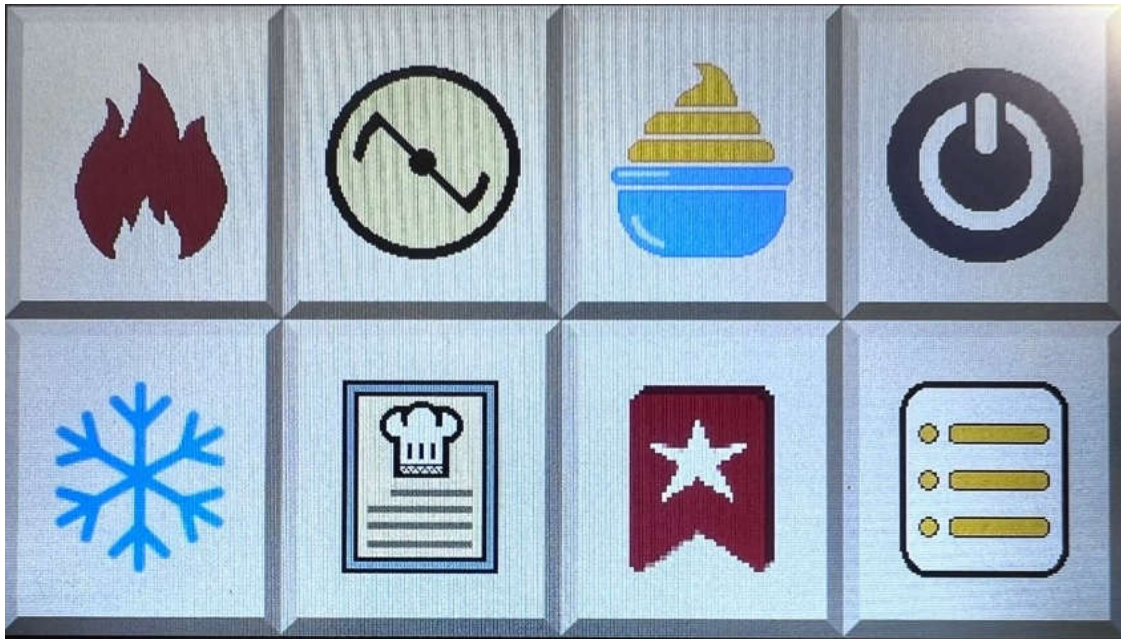
### 5.1 START

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 doesn't work.
- Do not insert your hands or solid things in the tank, when it is on.
- Lubricate the O-Ring of the drain and the O-Ring of the drive shaft block with Vaseline suitable for food contact.
- The maximum permitted charge is 5 litres of milk
- The machine works correctly by inserting solid and liquid products in a balanced manner (never insert only solid products)
- Check correct assembly of the agitator as shown in the photo below. Important: Pay attention to the mounting direction of the paddles. Before inserting the agitator in the tank, always hook the springs to the pin, turning the side paddle slightly backwards



**DO NOT MODIFY THE MACHINE WITHOUT THE AUTHORIZATION BY  
GGM GASTRO**



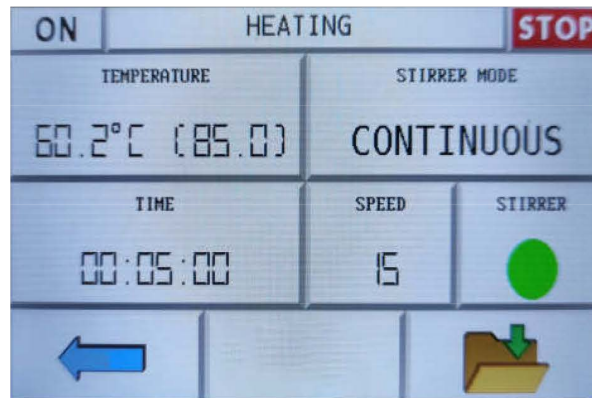
Upper row ( from left to right)

- HEATING
- MIXING
- QUICK CREAM
- ON/OFF

Lower row ( from left to right)

- COOLING
- RECIPE LIST
- FAVORITE PROGRAMS
- PARAMETERS

Connect the power cable to the socket, press the switcher in the right side of the machine

**HEATING**

Press HEATING

The display shows this screen.

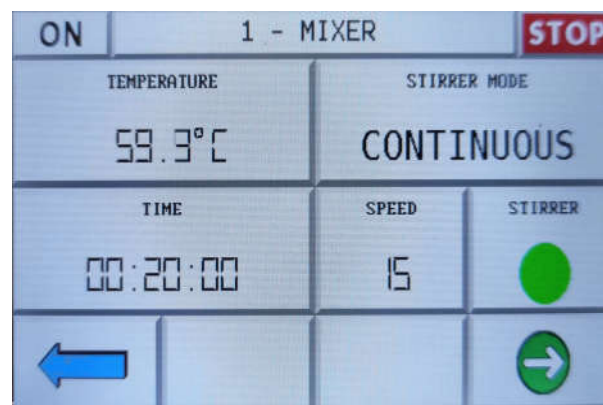
- ON to activate the heating program
- STOP: to stop the heating program
- Temperature: It is possible to set the temperature ( the temperature in the brackets is the setpoint). If the set temperature is lower than the product temperature, the machine do not activate the heating elements and the countdown starts immediately
- Time: duration of the heating process since when the temperature is reached
- Stirring mode:
  - Continuous: The stirrer works continuously
  - Cyclical: rotation and pause are alternated. In the settings menu, it is possible to set the time ON, time OFF and the speed
  - Step: it is possible to create different steps, programming different stirring modes and speeds. In the settings menu, it is possible to set the steps quantity, the step limits, the stirring mode and speed for each step
- Stirrer speeds
- Stirrer activation/deactivation ( green led or red led)
- Blue arrow: to return to the main menu
- Folder: it is possible to save the heating program

**MIXING**

The display shows this screen.

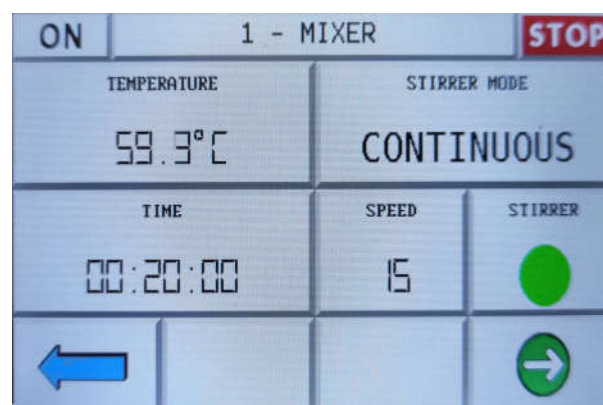
- ON to activate the mixing program
- STOP: to stop the mixing program
- Temperature: The machine shows the temperature of the product. In the mixing program, it is not possible to activate the heating elements/compressor
- Stirring mode:
  - Continuous: The stirrer works continuously. In the setting menu, it is possible to set the speed and save.
  - Cyclical: rotation and pause are alternated. In the settings menu, it is possible to set the time ON, time OFF, the speed and save.
  - Reverse: The stirrer works continuously in reverse mode. In the setting menu, it is possible to set the speed and save.
- Stirrer speeds

### **QUICK CREAM**



If the users do not need to modify anything, just press QUICK CREAM, ON to launch the whole process. It is a quick program for the product you produce the most.  
If you need to modify or check some parameters, press QUICK CREAM

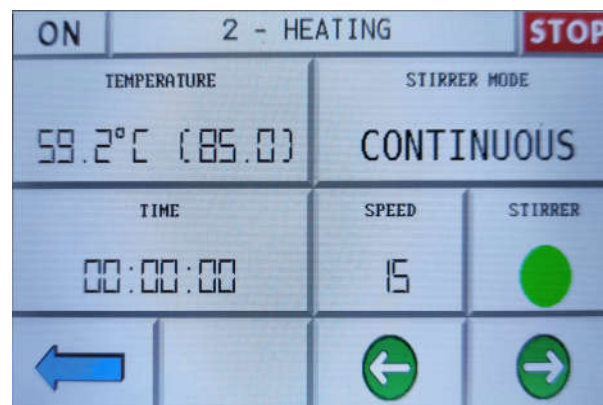
#### **FIRST STEP: MIXING**



The display shows this screen.

- ON to activate the program
- STOP: to stop the program
- Temperature: The machine shows the temperature of the product. In the mixing step, it is not possible to activate the heating elements/compressor
- Time: duration of the mixing process
- Stirring mode:
  - Continuous: The stirrer works continuously. In the menu, it is possible to set the speed
  - Cyclical: rotation and pause are alternated. In the settings menu, it is possible to set the time ON, time OFF, the speed
- Stirrer speeds
- Stirrer activation/deactivation ( green led or red led)
- Blue arrow: to return to the main menu
- Green arrow: When ON is not activated, the green arrow allows to check the next steps. If ON is activated, the green arrow allows to skip at the next step ( to run the next step is necessary to press ON again)

#### SECOND STEP: HEATING



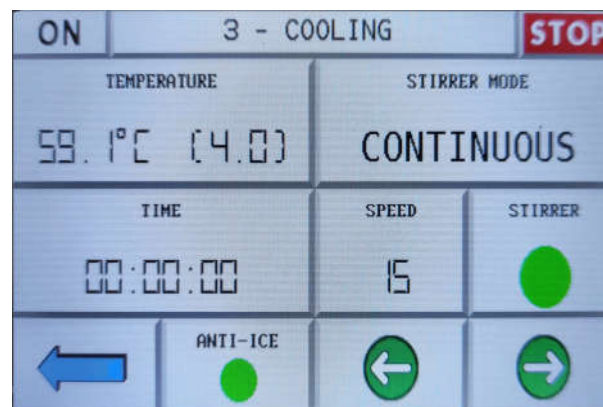
The display shows this screen.

- ON to activate the program
- STOP: to stop the program
- Temperature: It is possible to set the temperature ( the temperature in the brackets is the setpoint). If the set temperature is lower than the product temperature, the machine do not activate the heating elements and the countdown starts immediately
- Time: duration of the heating process
- Stirring mode:
  - Continuous: The stirrer works continuously. In the menu, it is possible to set the speed
  - Cyclical: rotation and pause are alternated. In the settings menu, it is possible to set the time ON, time OFF, the speed.
  - Step: it is possible to create different steps, programming different stirring modes and speeds. In the settings menu, it is possible to set the steps quantity, the step limits, the stirring mode and speed for each step
- Stirrer speeds



- Stirrer activation/deactivation ( green led or red led)
- Blue arrow: to return to the main menu
- Green left arrow: When ON is not activated, the green arrow allows to check the previous steps. If ON is activated, the green arrow allows to skip at the previous step ( to run the previous step is necessary to press ON again)
- Green right arrow: When ON is not activated, the green arrow allows to check the next steps. If ON is activated, the green arrow allows to skip at the next step ( to run the next step is necessary to press ON again)

### THIRD STEP: COOLING



The display shows this screen.

- ON to activate the program
- STOP: to stop the program
- Temperature: It is possible to set the temperature ( the temperature in the brackets is the setpoint). If the set temperature is higher than the product temperature, the machine do not activate the compressor and the countdown starts immediately
- Time: duration of the cooling process
- Stirring mode:
  - Continuous: The stirrer works continuously. In the menu, it is possible to set the speed
  - Cyclical: rotation and pause are alternated. In the settings menu, it is possible to set the time ON, time OFF, the speed.
  - Step: it is possible to create different steps, programming different stirring modes and speeds. In the settings menu, it is possible to set the steps quantity, the step limits, the stirring mode and speed for each step
- Stirrer speeds
- Stirrer activation/deactivation ( green led or red led). During the cooling process, the machine can force to activation of the stirrer to avoid ice.
- Anti-ice: when the green led appears, it means that the compressor stops at higher temperature, limiting the creation of ice ( the cooling takes more time but the quality of the end product is higher). If the red led appears, the compressor stops at a lower temperature, improving the cooling time.
- Blue arrow: to return to the main menu
- Green left arrow: When ON is not activated, the green arrow allows to check the previous steps. If ON is activated, the green arrow allows to skip at the previous step ( to run the previous step is necessary to press ON again)
- Green right arrow: When ON is not activated, the green arrow allows to check the next steps. If ON is activated, the green arrow allows to skip at the next step ( to run the next step is necessary to press ON again)

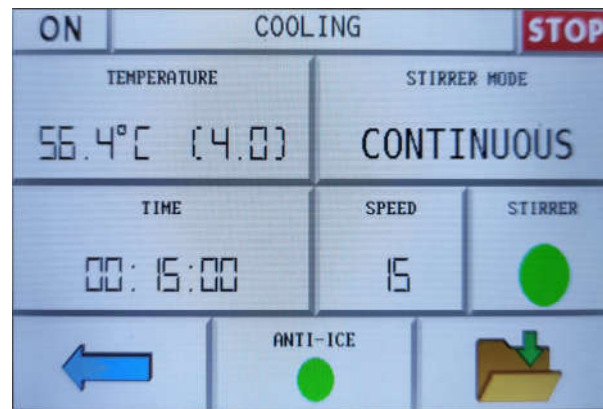
- Defrost: in case of excessive presence of ice in the sides, it is possible to do a defrost pressing on "3-cooling" and "Defrost on". Maximum: 2 times.

#### FOURTH STEP: CONSERVATION

- ON to activate the program
- STOP: to stop the program
- Temperature: It is possible to set the temperature ( the temperature in the brackets is the setpoint). If the set temperature is higher than the product temperature, the machine do not activate the compressor and the countdown starts immediately
- Time: duration of the cooling process
- Stirring mode:
  - Continuous: The stirrer works continuously. In the menu, it is possible to set the speed
  - Cyclical: rotation and pause are alternated. In the settings menu, it is possible to set the time ON, time OFF, the speed ( It is recommended this mode during the conservation time)
  - Step: it is possible to create different steps, programming different stirring modes and speeds. In the settings menu, it is possible to set the steps quantity, the step limits, the stirring mode and speed for each step
- Stirrer speeds
- Stirrer activation/deactivation ( green led or red led). During the cooling process, the machine can force to activation of the stirrer to avoid ice.
- Anti-ice: when the green led appears, it means that the compressor stops at higher temperature, limiting the creation of ice ( the cooling takes more time but the quality of the end product is higher. It is recommended in conservation time). If the red led appears, the compressor stops at a lower temperature, improving the cooling time.
- Blue arrow: to return to the main menu
- Green left arrow: When ON is not activated, the green arrow allows to check the previous steps. If ON is activated, the green arrow allows to skip at the previous step ( to run the previous step is necessary to press ON again)
- Folder: to save the modification of the program. At the next use, pressing quick cream button, it will be run the saved recipe
- Defrost: in case of excessive presence of ice in the sides, it is possible to do a defrost pressing on "4-conservation" and "Defrost on". Maximum: 2 times.

#### ON/OFF

The machine is switched ON pressing the red switcher in the right side. It is possible to switch off the screen pressing ON/OFF button in the screen. When the screen is in OFF, the screen is black. Press gently the screen to return to the main menu. If the machine is not used, it is recommended to switch off the machine from red button, to extend the life of the screen.

**COOLING**

The display shows this screen.

- ON to activate the program
- STOP: to stop the program
- Temperature: It is possible to set the temperature ( the temperature in the brackets is the setpoint). If the set temperature is higher than the product temperature, the machine do not activate the compressor and the countdown starts immediately
- Time: duration of the cooling process
- Stirring mode:
  - Continuous: The stirrer works continuously. In the menu, it is possible to set the speed
  - Cyclical: rotation and pause are alternated. In the settings menu, it is possible to set the time ON, time OFF, the speed.
  - Step: it is possible to create different steps, programming different stirring modes and speeds. In the settings menu, it is possible to set the steps quantity, the step limits, the stirring mode and speed for each step
- Stirrer speeds
- Stirrer activation/deactivation ( green led or red led). During the cooling process, the machine can force to activation of the stirrer to avoid ice.
- Anti-ice: when the green led appears, it means that the compressor stops at higher temperature, limiting the creation of ice ( the cooling takes more time but the quality of the end product is higher). If the red led appears, the compressor stops at a lower temperature, improving the cooling time.
- Blue arrow: to return to the main menu
- Folder: to save the modification of the program. At the next use, pressing cooling button, it will be run the saved program
- Defrost: in case of excessive presence of ice in the sides, it is possible to do a defrost pressing on "cooling" and "Defrost on". Maximum: 2 times.

**RECIPE LIST**

In this menu, It possible to run, create and save recipes. There are 5 different lists for a better organization of the recipes. To create a recipe, choose a list, press create, insert the name. For each step it is necessary to set:

- Working mode: Heating ( if the product temperature must be increased during the step), Cooling ( if the product temperature must be decreased during the step), Mixer ( in case it is necessary to mix product without heating and cooling)
- Temperature
- Time: duration of the heating process since when the temperature is reached
- Stirring mode:
  - Continuous: The stirrer works continuously. In the menu, it is possible to set the speed
  - Cyclical: rotation and pause are alternated. In the settings menu, it is possible to set the time ON, time OFF, the speed.
  - Step: it is possible to create different steps, programming different stirring modes and speeds. In the settings menu, it is possible to set the steps quantity, the step limits, the stirring mode and speed for each step
- Stirrer speeds

Blue arrow: to return to the main menu.

In the option menu ( it appears while creating the recipe) it is possible to:

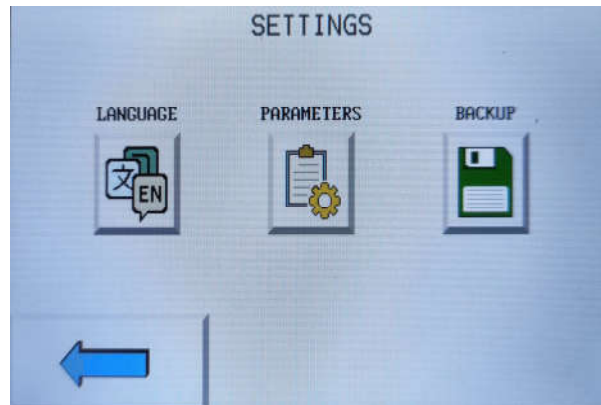
- Save and close the recipe
- Add a new step
- Remove a step

Pressing on an existing recipe, the following options appear:

- Execute: to run the recipe
- Edit: to modify the recipe
- Rename: to change the name of the recipe
- Delete: to cancel the recipe
- Copy: to copy a recipe in a different list
- Move: to move a recipe in a different list
- Favorite: to save the recipe as favorite

**FAVOURITE LIST**

It is possible to run quickly the favorite recipe

**SETTINGS**

In this menu it is possible to choose the language. Parameters menu and backup menu only to be used with the support of a trained technician

**5.2 – INTERRUPTION OF THE POWER SUPPLY**

The interruption of the power supply stops the machine. Then it is necessary to restart it manually.

## 6 – MAINTENANCE AND CLEANING

### WARNING



**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. Maintain the zones of transit and of work of the machine clean: for instance the areas of access to the switchboards.
4. Signal immediately eventual anomalies found to the staff able to do maintenance.
5. Verify the effectiveness and functioning of the accident-prevention system.
6. It is forbidden to compromise the safety guards.
7. It is forbidden to use lighters, matchsticks, etc as lighting system.
8. Lacks of controls and maintenance can cause damages to the equipment.
9. Nobody can use or stay close to the machine when it is on, without training.

### 6.1 Cleaning

Clean properly all the parts that may touch food after each production.

#### FIRST STEP: Pre-cleaning

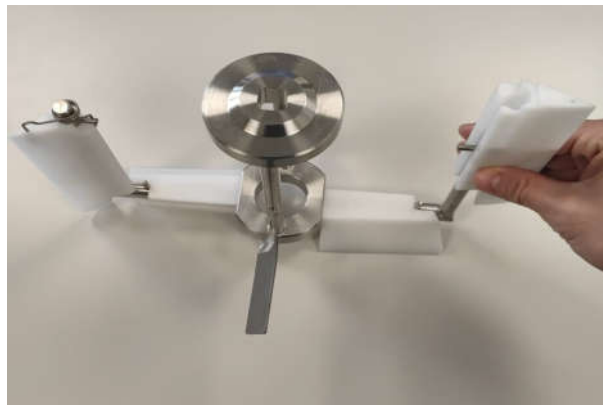
- Fill the bowl with hot water (50°C) and cleanser.
- Activate the stirrer for 5 minutes.
- Open the drain and let the water exit.
- Repeat the previous operations until there is just water without other products.
- Fill the bowl with the cleanser.
- Activate the stirrer for 20 minutes.
- Open the drain and let the cleanser exit.
- Fill the bowl with cold water.
- Open the drain and let the water exit.
- Switch off the device

**SECOND STEP: Cleaning of the movable parts**

- Fill an external bowl with hot water (50°C) and cleanser.
- Remove the lid.
- Unscrew the stirrer flange
- Remove the stirrer.
- Remove the springs.



- Remove the scrapers.



- Unscrew the drain and the O-ring.
- Put them in the bowl full of water and cleanser for 20 minutes.
- Clean manually all the parts like the grill of the drain, the pipe cleaner etc.
- Rinse all the parts with water.
- Dry all the parts.

**THIRD STEP: Cleaning of the fixed parts**

To be done when the movable parts are in the bowl full of water and cleanser.

- Dunk a rag with cleanser and clean the bowl and the axle.
- Clean also the body of the machine.
- Clean the pipe cleaner.

**FOURTH STEP: Mounting of the movable parts**

Place the movable parts in their correct place.

**ATTENTION: DO NOT USE CLEANSER THAT CAN DAMAGE THE PLASTIC PARTS AND THE GASKETS. DO NOT USE AGGRESSIVE PRODUCTS.**

## **6.2 Periodical checks of the safety equipments**

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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.

### **WHAT NOT TO DO:**

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

### **PRODUCTS THAT MUST NOT BE USED:**

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

### **PERIODICAL OPERATIONS**

Put some lubricant on the O-ring of the drain in order to avoid dropping.



## 7 – DISPOSAL

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

### Packaging

Packagings with recycling's 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 of 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.