



OWNER'S MANUAL

Products: SCAGIC5

Language of the manufacturer: ITALIAN

Original instructions

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1. INTRODUCTION

This instruction book addresses to the workers which use the equipment SCAGIC5 Particular attention is dedicated to the emergency aspects of the workers assigned to deal with the machine, in order to preview the dangers and risks correlate in the use of the equipment

Every change of use, modification or adding of accessories that are not original or incompatible with the original plan, it must be authorized from GGM Gastro, to avoid the risk of the cancellation of the conformity declaration and of CE Label.

Attached in the instruction book there are the necessary information for the start, the conduction, the switch on/off and the ordinary maintenance of the equipment.



ATTENTION:

This instruction book must be conserved for the period of technical life of the equipment and it must be always available. The instruction book has to be updated every time it is necessary to work on the machine or to replace elements regarding the safety and the worker's health

In case the equipment will be sold, it is necessary to provide to the buyer the instruction manual

The correspondence to emergency requirements of the equipment must be maintained in the time.






For this reason it is mandatory to do the ordinary and periodic maintenances indicated in chapter "THE MAINTENANCE" in order to contain the risks for the workers.

Therefore is important to read the instruction book carefully and follow the instructions.

2. GENERAL WARNINGS

2.1 THYPOGRAPHICAL CONVENCTIONS

In this instruction book the following conventions are used:

	SYMBOL	MEANING
WARNINGS		PROCEDURE THAT MUST BE FOLLOWED, WHOSE THE FAILURE MAY CONSTITUTE DAMAGES TO THE USER
PROHIBITION		ACTIONS PROHIBITED
OBLIGATION		OBLIGATORY ACTIONS
OPERATOR ASSIGNED TO THE MAINTENANCE		OPERATIONS THAT MUST BE DONE BY A MECHANICAL EXPERT
ELECTRICIAN		OPERATION THAT MUST BE DONE BY AN ELECTRICIAN
OPERATOR		OPERATION THAT MUST BE DONE BY A FORMED OPERATOR

2.2 DEFINITIONS

Following the law “Direttiva Macchine” 2006/42/CE, the following definitions are important:

- **Dangerous zone:** Any zone inside and/or in proximity of a machine in which the presence of a exposed person constitutes a risk for the safety and health of them
- **Exposed person:** any person who are completely or in part in a dangerous zone.
- **Conductor:** worker in charge to make the normal work or to do the ordinary maintenance service or the cleaning of the equipment.
- **Mechanical operator:** qualified or specialized worker able to execute the necessary jobs for the ordinary and extraordinary maintenance of machineries used for the production, the periodic control and the reparation.

2.3 PRODUCER AND LOCATION DATA, FOR THE CE LABEL

The identification of the GGM Gastro, in quality of manufacturer of the equipment, happens in compliance with the legislation in force:

- Declaration of conformity to the senses of attached the II A; this document is attached to the present manual;
- CE Label;
- Instruction book.


An appropriate metallic label applied to the machine reports, in indelible way, the following information:

- Company denomination and address;
- CE Label;
- model;
- number of the machine;
- year of construction.



It is forbidden to remove the “LABEL CE” or change it with other labels.

EXAMPLE:

	
Attrezzatura	SCAGIC5
Assemblatore	
Anno	
N° di matricola	

CE Label

2.4 OBLIGATIONS AND DUTIES

Employer's duties

The employer is responsible of the divulgation of the present document to all the users of ChocoHot

Obligation in case of interventions

The maintenance technicians have the duty to read and know the present manual before doing any intervention, to work in safety

Obligation respect of the norms

The maintenance technicians and the operator must follow the instruction book and at the same time must adopt and respect the accident-prevention norms according to the communitarian directives and the legislation of the destination country.

Obligation in case of wrong operations and/or dangers

The maintenance technicians and the operator have the obligation to signal to their direct responsible person every eventual deficiency and/or dangerous situations that must be verified.

3. DESCRIPTION AND USE OF THE MACHINE

3.1 DESCRIPTION

SCAGIC5 is a machine invented specifically for cake, ice cream and chocolate shops. SCAGIC5 attracts the attention of customers thanks to its stylish design, and can be used to top ice cream cones and tubs, to fill cups, etc.



3.2 TECHNICAL FEATURES

GENERAL CHARACTERISTICS		
Tension	V	110 or 220 (depending on the customer request)
Dimensions	Cm	35x49.5x83h cm
Weight	Kg	SCAGIC5 25 Kg
Power	Kw	0.95

4. SAFETY

4.1 GENERAL INFORMATION



The equipment can be used from not specialized users, except for the operations of regulation and ordinary maintenance, for which it is demanded specialized technicians who know the electrical and mechanical problems of the machine.



It's absolutely forbidden:

- to wear bracelets, watches, rings, necklace or objects that can be dangerous
- to inhibit the emergency systems installed on the machine.



- The user must wear the Devices of Protection (DPI) that fits at the job
- The operating area must be always free from material that can cause damage to the machine and to health of the user.



- To verify that the grounding systems of the line are always efficient; in case of possible damage to the grounding systems protection, the equipment must be made inoperative in order to avoid undesired and/or involuntary activations.
- always use fuses of protection according to the safety laws di in force, fuses with right value and mechanical characteristics; avoid to use repaired fuses and the creation short-circuit between the finishes present on the fuses box
- Use only original spare parts or commercial spare parts completely compatible with the ones used on the machine.



All the regulation operations and the setup, in reduced security status, must be done by one person and during these operations is strictly forbidden the access to the machine to not authorized people.



After a regulation operation in reduced security status, all the security protections must be reactivated immediately.



During the maintenance operation that require that the electricity is switched off, it is obligatory to place this label on the general switch.

4.2 USERS' EQUIPMENT

Any operation of use, maintenance and cleaning must be executed in conditions of maximum security, with the adoption of right protection means. To adhere to the accident-prevention norms. Moreover we supply however the following indications on the use of the DPI:

<p>Accident-prevention shoes</p>		<p>they go always worn from the user and the mechanical technician when the machine is moved</p>
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The user and the operator must use proper clothing adapted to carry out the duties. In particular it is necessary not to use wide dresses, which can get entangled in the machine.

4.3 USES PREVIEWS, NOT PREVIEWS, WRONG USES

General norms

SCAGIC5 is destined only to do the jobs indicated in the previous point 3.1.

SCAGIC5 is an equipment designed and constructed exclusively in order to do the indicated jobs. Any other use, not mentioned in the manual is improper

In particular:



- Not use the machine with other products not indicated in the instruction book;
- Not execute modifications to the equipment without the preventive consultation and authorization of GGM Gastro ;
- Not execute by-pass connections on the protective devices
- Not put in function the equipment after long periods of stop without appropriate maintenance and control.

Environment:

The equipment can work in the following environmental conditions:

- **Temperature:** 18 C°- 25C°
- **Lighting system:** In order to avoid risks, the light of the job zone of the equipment must be at least of 500 l.; this in order to respect the norms ONES 10380/94 EN A1. and the light must be well diffuse to not create annoying zones of shadow or annoying effects



- **The machine can work only in close environmental**
- **It is only for professional use**

4.4 RISK - PROTECTION - WARNINGS AND CAUTIONS

GENERAL SECURITY

The equipment has been well designed regarding the safety and equipped with protective devices in order to guarantee the safety of the users exposed to the mechanical risks. The access to the dangerous zone is protect. Only an expert technician can remove the protection, but first they have to switch the machine off , for doing the ordinary maintenance.

Eventual tampering of these devices relieves GGM Gastro from any liability



We remind to the user the importance of the maintenance executing periodic controls and verifying the functionality.

FIRE RISK

The machine does not have specific fire risks. In fire case, employ extinguishers with polyvalent powder and follow the business antifire plan, holding present that is prohibited the use water for the presence of electrical parts.

PROTECTIONS AND PROTECTION DEVICES

Electrical part

The switchboard of the machine is situated inside the body of the machine; the user does not have access to it. On the machine there are labels evidencing the correlated dangers.

4.5 ACTIVITY DONE BY THE OPERATOR

<i>Operation and position of the worker</i>	<i>Dangers and possibile risks</i>	<i>Possibile damages</i>
Activity required to the worker		
<u>Normal use for the machine:</u> Chocolate melter	Contact with the hot tank or with the chocolate	Skin burn, trauma due caused by the stirrer (the cover is supplied with a safety control in order to stop the stirrer when the users lift the cover)
<u>Transit in the pertinent area</u>	Electrical wire: danger of fall	General trauma due to fall
Activity required to the maintenance operator		
<u>Reparation of the electrical spare parts</u>	Risk due to electrical power risk of direct contact with parts in tension inside the machine.	Electrical shock

4.6 WARNINGS AND RESIDUAL RISKS

In phase of the machine planning, the risk sources have been estimated, consequently all the precautions, necessary to avoid risks to the persons and damages to the elements of the equipment, have been taken, evaluating the expectable uses. However, the impossibility to preview with absolute certainty the behaviour of the operator in every situation makes clear that there are present unpredictable risks. The analysis of such residual risks has carried to formulate a series of indications, warnings, obligations and prohibitions useful to limit the direct dangers for the users.

The table below brings back the residual risks and the relative countermeasures.

<i>Nature / cause of the risk</i>	<i>Countermeasures</i>
Risk to fall in case the users don't pay attention to the alimentation cable	Positionate the machine in a zone where the alimentation cable can be hid
Electrical shock	Avoid to get in contact with the parts of the machine in tension.

5. TRANSPORT AND INSTALLATION

The machine has been assembled in the manufacturer factory and packed for the transport. It reaches the customer ready for the installation.

5.1 TRANSPORT

	People allow to move the equipment	
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In order to move the machine it is necessary that alimentation cable is disconnected electrically.

The load and the unload of the machine from means of transport, can be completed with forklift. However it is advised , given the weight, to operate using two persons.



Before proceeding moving the equipment, check carefully weights and dimensions of it

5.2 INSTALLATION

The installation of the equipment can only be done after having carried out a correct connection of the electrical cables.

Before the installation of the machine, it is necessary to predispose an environment with the following characteristics:

- horizontal paving, without roughness
- right light
- power wires and grounding devices in compliance with the national norms

Ensure a right space to the user, in order to work maintaining ergonomic positions

Connect the machines to the electricity grid:

Make sure that the electricity system respects the enforced safety regulations. The system and the cable of alimentation must be adequate according to the installed power.

TENSION AND ALIMENTATION

- 110V or 220 V – 50/60 Hz

All the data regarding the tension and the power of alimentation are indicated in the electrical diagram attached.

The optimal condition for the machine takes place when the exact tension is supplied; however a tolerance range of $\pm 5\%$ can be accepted.

Outside this range it is necessary to supply to the regulation of the supply voltage

The wiring of the equipment is realized according to the Norm EN 60204-1 (emergency of the machinery - equipment electrical worker of blots some). It is task of the company to guarantee the possibility switch off of all the active conductors of the electric circuit. It is also necessary to guarantee the protection of the whole circuit of the equipment from the risks of indirect contacts.

Protection against breakdowns of the isolation

It is advisable to equip the electric power supply system with a sensitive device at the breakdowns of the isolation.

Circuit of protection

The equipment must be connected to an external circuit of equipotential protection (grounding).



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 MACHINE MUST BE DISCONNECTED FROM THE ELECTRICITY GRID WHEN THE USER IS DOING MAINTENANCE OR MOVING THE MACHINE



IT IS IMPORTANT TO PUT THIS LABEL ON THE ELECTRICITY SWITCH WHEN THE OPERATOR IS DOING MAINTENANCE.

6. INSTRUCTION FOR USE

6.1. PRODUCT

The consistency of the products to be poured into the bowl must be creamy at room temperature, cause the machine does not have any heating element. The auger cannot pump up products that are too liquid. If the product is too viscous it is possible to add some oil (sunflower oil, seeds oil, etc.) and stir the mixture.

6.2. STARTING AND USE

Turn on the general switch. Pour the product into the bowl (at least 2 liters).

On the lateral side of the machine there is a green button. Turn the button anticlockwise, the auger starts spinning upward and the chocolate flows. Turn the button clockwise, the auger starts spinning downward and the product comes back into the bowl.



Some products do not flow immediately, they may take a couple of minutes. The flow may be quite thin at the beginning, but it is possible that it increases over time in a few minutes. The air in the auger may influence the thickness of the flow. For this reason it may be helpful to make the auger spinning downward for some seconds, then make it spinning upward again every time that the thickness of the flow decreases.

It can be also helpful to stir sometimes the product in the bowl using a spoon..

The flow can be stopped also through the pedal. When the pedal is released, the auger restarts spinning immediately.

7. MAINTENANCE AND CLEANING

7.1 WARNINGS



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.

7.2 MAINTENANCE CONTROLS

7.2.1 SAFETY



To every use of the machine, control the perfect efficiency of the control panels, the spies, etc

The safety guards are represented from all the tools concurring to create the necessary emergency barrier between the source of danger and the persons. Like every structural and technological product, such devices are subject to usury, anomalies and breakdowns. For these reasons, in relation to the time of using and the conditions (more or less critics) in which they are found to operate, the safety guards are exposed to the loss of their own performances. Against such negative eventuality, in order to avoid that this happens and to prevent the consequent situations of defective state and deficiencies of the protection barriers, the maintenance must take part, doing verifications, repairs, substitutions and all that may concur to maintain reliable the performances of the safety devices. **It is absolutely prohibited to use the machine without all the working security functioning.**

MAINTENANCE RECORDING.

The recording of the maintenance is demanded for law and becomes official document for the correct exercise of the equipment; it involves to realize checklists that comprise:

- date;
- name of the operator/s
- result of the maintenance.;
- eventual note.

On the equipment there are not real security systems since the residual risks have been estimated at the minimal level.

7.2.2 CLEANING

For cleaning the machine, please follow the operations below:

- Place a bowl under the nozzle in order to pour the majority of chocolate that is inside the machine
- Open the tap in the rear part, make the auger spinning downward, placing a bowl under the rear tap. Carry on pressing the auger reverse mode till the machine is empty from the chocolate
- Screw the tap, disconnect the power cable and use paper to clean the left chocolate in the tank
- For a complete cleaning it is possible to remove the auger in this way: remove the nozzle. Then unscrew the four hexagonal screws and remove the flange. In this way it is possible to remove the auger. Clean the auger separately (even in the dishwasher) and the cabinet using paper.

In case the machine is used the day after, it is possible to leave the chocolate inside the machine: just activate the auger reverse mode and then switch on the machine or leave it in stand-by

For the safety of the operator, It is very important the cleaning of the machine and the cleaning of the floor where the machine is used,