

ggmgastro
INTERNATIONAL
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OWNER'S MANUAL



PRODUCT:

STGIC11#AFSTGIC11

**OFFICIAL LANGUAGE OF
THE MANUFACTURER:**

ITALIAN

ORIGINAL INSTRUCTIONS

Rev. 01 (February 2018)



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1. INTRODUCTION

This instruction book addresses to the workers whom use the equipment for the production to cover pastries with chocolate. Particular attention is dedicated to the emergency aspects of the workers assigned to deal with the machine, in order to preview the dangers and risk related to the use of the equipment.

Every change of use, modification or addition of accessories that are not original or incompatible with the original plan, it must be authorized from gmgastro , that at the risks 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 update 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 to follow the instructions.

This instruction book has been realized from gmgastro.

2. GENERAL WARNINGS

2.1 TYPOGRAPHICAL CONVENTIONS

In this instruction book the following conventions are used:

| | SYMBOL | MEANING |
|---|---|--|
| WARNINGS |  | PROCEDURE THAT MUST BE FOLLOWED, WHICH THE FAILURE MAY CONSTITUTES DAMAGES TO THE USER |
| PROHIBITION |  | PROHIBITED ACTIONS |
| 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 exposed people constitutes a risk for the safety and health of them.
- **Exposed person:** any person who is completely or in part located in a dangerous zone.
- **Conductor:** worker in charge to do 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 gmgastro, 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 CE:

| | |
|-----------------|---|
| CE | |
| Attrezzatura | STGIC11#AFSTGIC11 |
| Assemblatore | Via Cavicchione Sopra, 102 – 25011 Calcinato (BS) ITALY |
| 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 enrobing belt for Chocotemper Top-11.

Obligation in case of interventions

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

Obligation of compliance with 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

The chocolate tempering machines Chocotemper Top-11 can be supplied with an enrober, suitable for coating pastries and pralines, divided into 3 sections.

In the first area, the loading area, the user can place the product with precision since it is very easy to stop the net.

In the central area, the coating area, the product is coated with chocolate and the process is carried out precisely thanks to the vibration of the wire mesh to ensure a uniform glaze and the air blower, adjustable in both height and flow. The enrobing belt of the Chocotemper chocolate tempering machines allows to adjust the temperature of the flow of air in order to dissolve any chocolate present on the enrobing belt before starting enrobing operations.

The third zone, the exit area with tail cutter, is characterized by a carpet on which the paper is precisely positioned.



3.2 TECHNICAL FEATURES

| | STGIC11#AFSTGIC11 | |
|------------|-------------------|-----------|
| Tension | V | 220 |
| Power | W | 200 |
| Dimensions | cm | 115x47x50 |
| Weight | kg | 45 |

4. SAFETY

4.1 GENERAL INFORMATION



The equipment can be used by not-specialized users, except for the operations of regulation and ordinary maintenance, for which it is demanded a specialized technician who knows 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 for the job.
- The operating area must always be free from material that can cause damage to the machine and to the 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 in force, fuses with right value and mechanical characteristics; avoid using repaired fuses and creating 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. During these operations the access to the machine is strictly forbidden to not authorized people.



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



During the maintenance operation which requires 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, in order to adhere to the accident-prevention norms. Moreover, we supply however the following indications on the use of the DPI:

| | | |
|----------------------------------|--|---|
| Accident-prevention shoes | | They must always be worn from the user and the mechanical technician when the machine is moved. |
|----------------------------------|--|---|

The user and the operator must use proper clothing suitable for the job. 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

The enrobing belt for Chocotemper Top-11 is destined only to do the jobs indicated in the previous point 3.1.

The enrobing belt for Chocotemper Top-11 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:



- Do not use the machine with other products not indicated in the instruction book;
- Do not execute modifications to the equipment without the preventive consultation and authorization of ggmgastro;
- Do not execute by-pass connections on the protective devices;
- Do 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:** min +15° - max +25°
- **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. The light must be well diffuse to not create annoying zones of shadow or annoying effects.



THE EQUIPMENT

- **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, to do the ordinary maintenance.

Eventual tampering of these devices relieves ggmgastro from any liability.



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

FIRE RISK

The machine does not have specific fire risks. In case of fire, employ extinguishers with polyvalent powder and follow the business antifire plan, taking into account that is prohibited the use of 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 possible risks</i> | <i>Possible damages</i> |
|--|--|----------------------------|
| Activity required to the worker | | |
| <u>Normal use for the machine:</u> Covering products with chocolate | Contact with the chocolate | Skin burn |
| | | |
| <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 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 of falling in case the users don't pay attention to the alimentation cable | Place the machine in a zone where the alimentation cable can be hided |
| Electrical shock | Avoid getting in contact with the parts of the machine in tension. |
| Risk of wrong use of the machine near flammable substances | Do not use the machine in environments with flammable substance |
| Risk during the transport of the machine | Move the enrobing belt with a proper fastening |
| Fire | Do not use water, use CO2 fire extinguisher |

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

| | | |
|---|--|---|
|  | <p>People allow to move the equipment</p> |  |
|---|--|---|

In order to move the enrobing belt, it is necessary that the alimentation cable is disconnected.

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.

| | |
|---|--|
|  | <p>Before proceeding to the move of the equipment, check its weights and dimensions carefully .</p> |
|---|--|

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

- 230– 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 of switching off 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 correct 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.



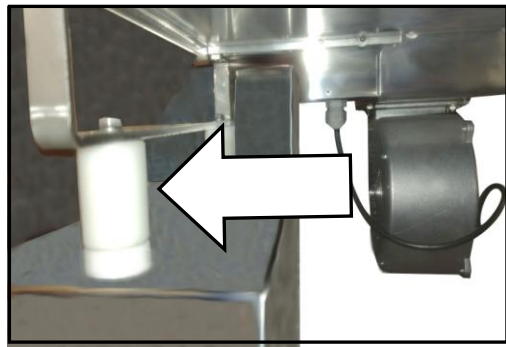
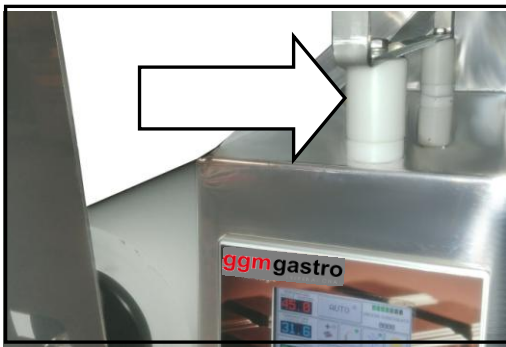
IS IMPORTANT TO PUT THIS LABEL ON THE ELECTRICITY SWITCH WHEN THE OPERATOR IS DOING MAINTENANCE.

6. INSTRUCTIONS FOR USE

IMPORTANT: Before activating the device, check that the wire mesh is not covered by hard chocolate. In this case, melt it very well using an hot air gun. **DO NOT RUN** the enrober with hard chocolate. Secondly, check that the hopper, placed between both parts, is cleaned from the chocolate. **DO NOT RUN** the enrober with big amount of chocolate on the hopper

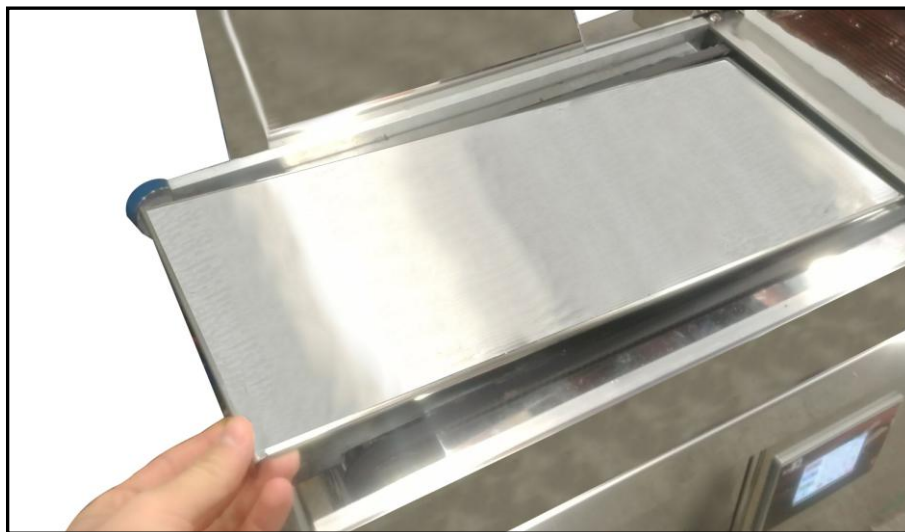
INSTALLATION

Place the device up to the tempering machine.
Place the feet on the specific supports.



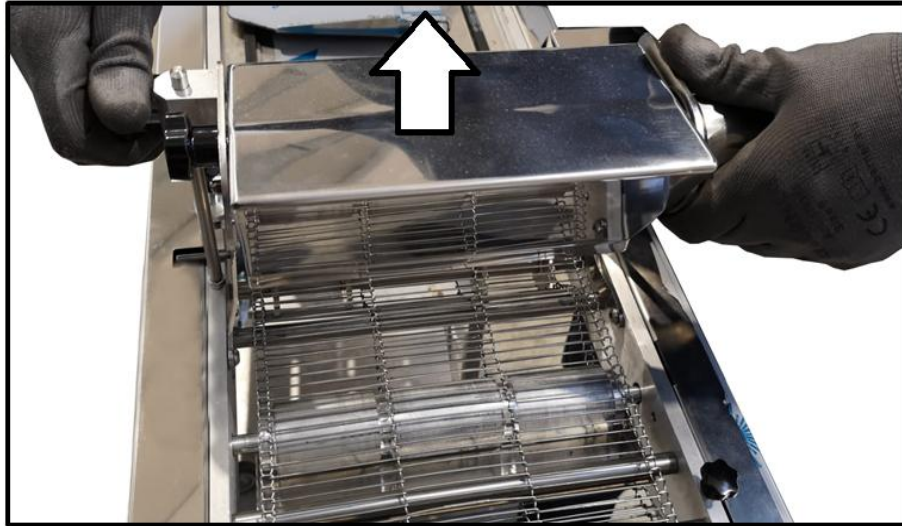
Place the nozzle of the tempering machine upon the half-moon chocolate dispenser (it is possible to regulate it using the buttonholes). Note that the chocolate flow tends to fall in the nozzle direction and not perfectly in the center

Place the removable tray holder here.

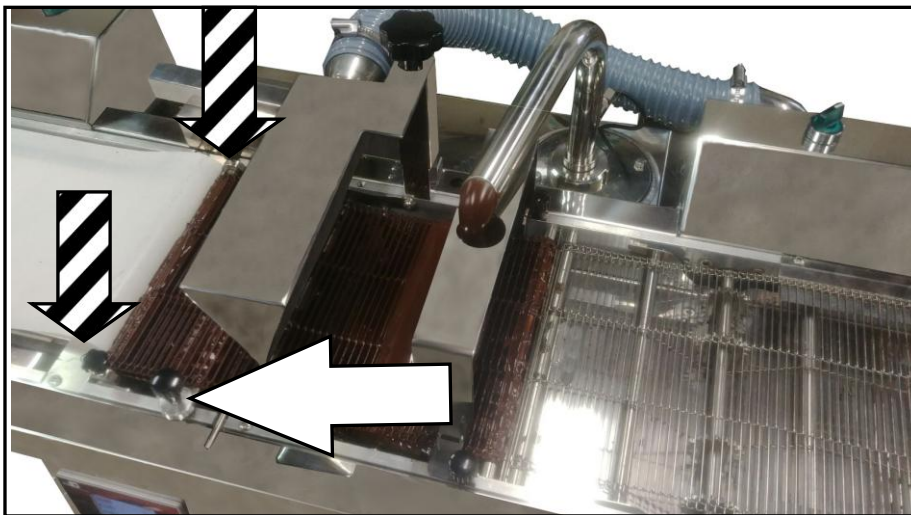


PREPARATION

Set the height of the blower through the specific knobs. Lower regulation increases the blower intensity and viceversa.

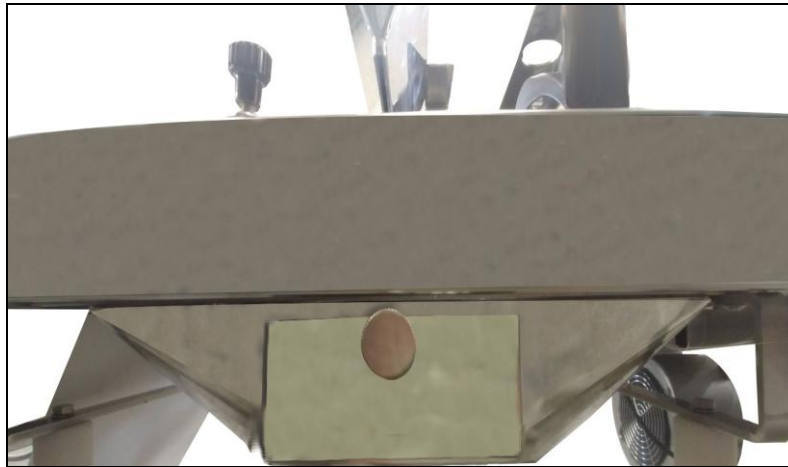


Set the intensity of the vibration through the knob indicated by the white arrow in the next photo. Set the position of the detailer through the knobs indicated by the black and white arrows. The detailer is already regulated by the supplier in the best position.

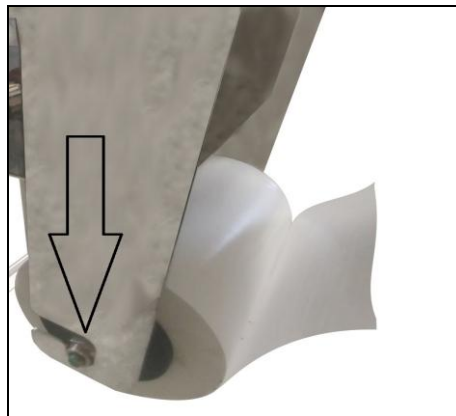


It is possible only a small regulation of the detailer. The two knobs for the setting of the detailer must be both in the same position, with the same angle, so the rotation axis is perfectly straight to the motor.

Place the hopper on the specific supports.



Place the paper roll on the supports.



The paper must pass above the stainless steel bar connecting the two white feet, and on the right of the stainless steel round tube. Then insert the paper between the detailer and the last section of the enrober.



USE

WARNING: the use of the machine is restricted to authorized personnel only that must be properly instructed about the PPE (personal protective equipment) to prevent the risks due to the use of the enrobing belt.

During the use of the machine, it is necessary the presence of only one user. The operator must be close to the emergency button.

Before switching on the machine, check if there is consolidated chocolate on the wire mesh. Melt eventually the chocolate with an hot air gun.

Switching on and setting

Connect the power cable and switch on the ON/OFF switch in front of the machine.

Next to the ON/OFF switch there are the speed regulator:

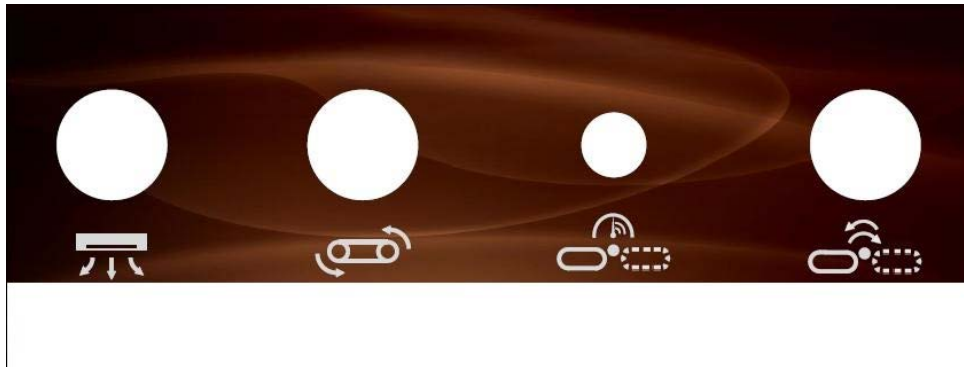
- 1) Speed regulator for the coating and discharging area.
- 2) Speed regulator for the loading area.



The loading area can be activated/ deactivating through the green selector:



This control panel is situated on the left side of the enrober:



From left to right:

1. Blower activation/deactivation. It helps to remove the excess of the chocolate from the products.
2. Central wire mesh activation/deactivation.
3. Detailer speed regulator. If set at the minimum speed, it switches off the detailer.
4. Detailer rotation sense: clockwise (recommended) or anticlockwise

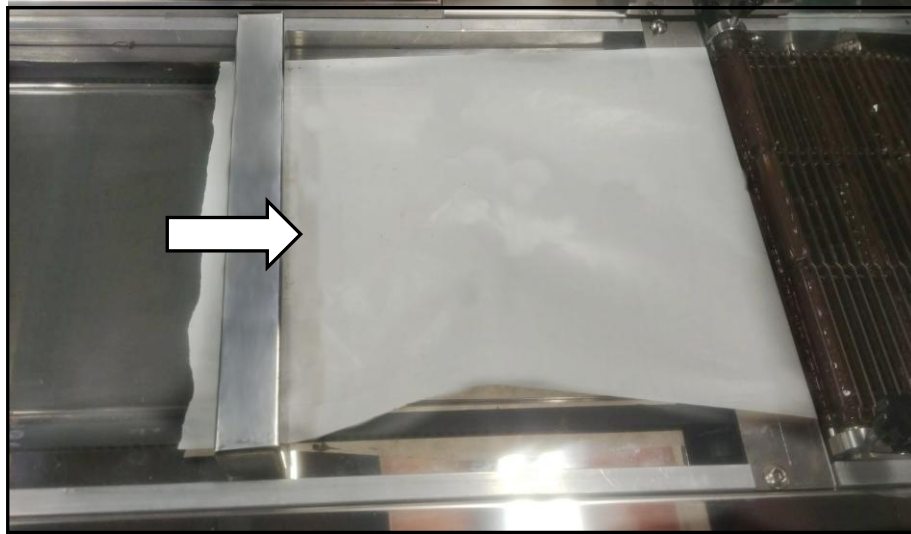
After the final cleaning, before switching off the ON/OFF switch, set the detailer speed regulator to zero.

Process

Place the products on the loading area (this section can be stopped as explained above). Then the products will reach the enrobing area. The upper part of the product is covered by the chocolate coming from the half moon dispenser, the lower one is covered by the roller.

When the products are arriving into the downloading area, place the weight on the paper, so that the paper goes on. Keep the weight gently pressed with the hand.

When the paper arrives to the final part, remove the weight and cut the paper itself on the stainless steel bar on the left of the central area of the enrober. Then lift the tray with the paper and the products to put them in the refrigerator.



The chocolate can be put into the tempering machine opening the small door of the hopper. Add hard chocolate only when the machine is not cooling.



Turning off the enrober

Stop the chocolate flow from the tempering machine. Let the device running without chocolate for several minutes with the vibration and blower activated.

When the wire mesh is cleaned, turn off all the green switcher and the finisher system speed regulator.

Then it is possible to turn off the main switch and remove the power cable.

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. Keep the zones of transit and of work of the machine clean: for instance the areas of access to the switchboards.
5. Signal immediately any anomalies found by 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



At each 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 forbidden to use the machine without all the working security functioning.**

MAINTENANCE RECORDING

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

- 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

First of all, stop the chocolate flow pressing the icon on the touch screen of the tempering machine.

IMPORTANT: keep the enrober working for some minutes, without chocolate, till few traces of chocolate are present on the wire mesh.

In this way the enrober will be free of chocolate at the moment of the next use.

Never activate the enrober with hard chocolate and with the hopper covered by big amount of chocolate on it.

Always melt the chocolate with an hot air gun before start working.

For a deep cleaning of the wire mesh, use a steam generator. Be careful to direct the steam only on the wire mesh.



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