

# ggm gastro

INTERNATIONAL

## STGIC11

### INSTRUCTIONS FOR USE



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# 1 - INTRODUCTION

## IMPORTANT



Before switching on the temperature control machine for the first time, please read these operating instructions carefully and follow the instructions. If in doubt, contact customer service.

### 1.1 General information

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This manual describes the **STGIC11** chocolate dissolving, tempering and portioning machine. This manual provides answers to the following questions in particular:

- What functions does the device have?
- How should the appliance be operated?
- What maintenance and cleaning work needs to be carried out?

If you lose this manual or it becomes unusable, we will be happy to send you a new copy.



**Note:**

**This manual must always be kept in the vicinity of the machine and must be accessible to the operating personnel at all times.**

## **1.2 General information on the use of the machine**

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This manual provides a general overview of the technology and operation of the machine.



**Note:**  
**Read the manual before using the appliance for the first time**



**Note:**  
**If the machine is modified by a third party, all warranty and liability claims against the manufacturer are void**

## **1.3 General safety information**

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- ⌚ Ensure that the machine is only operated by trained personnel.
- ⌚ Do not start the machine during cleaning and maintenance work.
- ⌚ Before switching on the machine, always check that the machine is in a safe operating condition.
- ⌚ Please check that all safety devices are fitted and functional before each start-up.
- ⌚ The operating personnel should always wear protective clothing.

## 2 – DESCRIPTION OF THE TEMPERING MACHINE

### 2.1 Description and use

The STGIC11 with a capacity of 11 kg is a table-top appliance for melting, tempering and portioning chocolate.

All components that come into contact with the chocolate are made of AISI 304 stainless steel.



The STGIC11 is a continuously operating tempering machine for chocolate. Its sophisticated technology guarantees optimum tempering of chocolate.

The machine is equipped with modern touchscreen and sensor technology. This allows an optimized processing technology to be defined and controlled for each raw material.

Together with the structure of the stainless steel screw conveyor, this technology guarantees maximum production of beta chocolate crystals.

The appliance has a heated tank with a capacity of 11 kg. The chocolate is melted and decrystallized in this tank. Crystallization then takes place by means of the auger screw and the sensor-controlled precise cooling of the chocolate to the desired tempering temperature.

The STGIC11 is equipped with an electronic dosing pedal to portion the tempered chocolate precisely in terms of time and weight.

## **2.2 Unauthorized use**

The machine is designed to melt, temper and, if necessary, portion chocolate. Any other use of the machine is not permitted.

The manufacturer is not liable for damage caused by technical modifications and/or any other use of the machine.

In particular, it is prohibited to use the tempering machine as follows:

- with electrical energy other than 220/240 volts,
- with defective safety devices,
- with manipulated (modified) safety devices,
- with incorrectly installed components,
- with chocolate that has not yet partially melted,
- if maintenance work has not been carried out,
- if corrosive or harmful cleaning agents have been used,
- if moisture has formed in the machine housing,
- for purposes other than melting, tempering and portioning chocolate,
- for mixing hazardous substances into the chocolate,
- during ongoing or unfinished maintenance work,
- in the event of damage to the housing or components.

## **2.3 Technical data**

<b>Technical data</b>		
Electrical connection	V	220
Power	kW	1.75
Dimensions	mm	L 550 x P 500 x H 720
Weight	Kg	63
Coolant		R134a, kg 0.34
Tank capacity	Kg (Chocolate)	11
Volume	dB(A)	61,8

## 3 – SAFETY AND ACCIDENT PREVENTION

### 3.1 General information

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Before using the machine for the first time, the operating personnel should read this operating manual.

Chapter 3.1 describes the hazards that may arise for the operating personnel if the appliance is used improperly.

Chapter 3.2 shows which safety regulations must be observed.

**All responsible persons and operating personnel must observe the following points:**

- **Read the operating instructions before using the appliance for the first time.**
- **Work with and on the machine may only be carried out by authorized personnel.**
- **Users must be familiar with the machine's safety equipment and safety instructions.**
- **The location of the appliance must be freely accessible, clean and well lit.**
- **Maintain the safety systems and check their functionality at regular intervals.**
- **Only use original spare parts and approved cleaning agents and operating materials.**
- **Do not switch on the appliance if it is damaged.**
- **Do not wear any jewelry or tight-fitting work clothing.**

### 3.2 Safety equipment

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The machine is equipped with the following safety devices, among others:

- A. Microswitches that prevent the machine from being put into operation when housing components have been removed.
- B. Permanently installed housing components to protect the mechanical and electrical systems.



**If safety devices are exposed to higher temperatures, this can result in hazards for the operating personnel.**

### 3.3 Residual risks

We have designed and built this machine in such a way that all conceivable risks to operating personnel and machine damage can be excluded.





Nevertheless, we would like to point out that unforeseeable human error can lead to accidents or machine damage.

Sources of danger	Dangers and possible risks	Possible consequences	Preventive measures
<b>for operating personnel</b>			
Filling the tank	Contact with the rotating parts of the machine	Risk of injury	Wear tight-fitting protective clothing
Stay in the working area of the machines	Disconnection/damage to the power supply cable	Short circuit	Do not lay the power cable on the floor but in a cable duct from above
<b>for maintenance personnel</b>			
Electrical cables	Hazards due to loose power lines,	Electric shock/ short circuit	Switch off the power before carrying out any maintenance or repair work



### 3.4 Symbols

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Pictograms	Meaning	Location of the notice
	Do not remove any protective equipment	On the machine housing
	Risk of tripping	On the machine housing
	Hot surfaces	On the machine housing
	Caution - electricity	On the machine housing



**The warning signs and pictograms must always be visible and must not be removed or damaged.**

### 3.5 Protective clothing

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All personnel involved in the operation, cleaning and maintenance of the machine should wear protective clothing, and not just for reasons of hygiene. Choosing suitable clothing can also minimize the risk of accidents for personnel. Operating, cleaning and maintenance personnel should observe the following protective measures:

- - Body                      Tight-fitting clothing during normal operation
- Hands                      Protective gloves during maintenance work
- Feet                         Work shoes with steel toecaps when transporting the machine

## 4 – TRANSPORT AND INSTALLATION

The STGIC11 is delivered almost fully assembled and ready for operation from the manufacturer's factory.

### 4.1 Lift and transport

The machine should be transported with care. It must not be damaged. Due to the weight of 63 kg, we recommend transporting the machine with a mechanical lifter. Particular care should be taken when setting the appliance down. It should not hit the floor or a table hard.

### 4.2 Installation

This machine is delivered ready for operation. Practically no installation work is required. To minimize packaging, the riser pipe is included. It must be fitted and screwed in place. No further assembly work is required.

The machines should be set up in one place

- whose surface (floor and table top) is non-slip and
- sufficiently illuminated (at least 500 lux) and
- is easily accessible. There should be a sufficient safety distance from other operating equipment.



**The location of the machines must be statically designed in such a way that it can absorb the weight and dynamic forces of the machine.**



**Set up the machine in a clean and well-lit location!**



**Set up the machine so that the personnel can carry out all operating work in an ergonomically favorable position.**

## **4.3 Power supply**

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### **4.3.1 Electrical connection**

**The power supply must comply with the safety regulations. The cross-section of the mains cable and the fuses must be dimensioned in such a way that the machine is supplied with sufficient electrical energy:**

220 Volt 50 Hz

1,1 kW

**All data can be found in the enclosed circuit diagram.**

The electrical system of the machines complies with EN 60204-1.

#### **Protection against overvoltage damage**

The machine is protected against overvoltage damage by the installation of an automatic circuit breaker.

#### **Residual current circuit breaker**

We recommend that the power supply to the appliance is protected by a residual current circuit breaker.

#### **Protective earth conductor**

The electrical system of the operator of the system must be equipped with a protective earth conductor.



The appliance may only be put into operation if the power connection has a protective earth conductor

## 5 – STARTING AND OPERATING THE MACHINE

Every machine is subjected to a functional test with chocolate at the manufacturing plant before delivery. This is the only way we can guarantee that a fully functional machine leaves the factory. As a result, traces of chocolate may still remain inside the machine despite thorough cleaning.



**Important note:**



Chocolate may have solidified inside the machine whenever operation is interrupted. In such a case, the defroster program should first be activated and run for safety reasons. (see page 18). You can then continue as described below:

### 5.1 START AND OPERATION

**Measures before commissioning:**

- ⌚ Place the appliance on a horizontal, dry and flat surface.
- ⌚ Check that all safety devices are functional.



**Do not make any technical changes to the system without the consent of the manufacturer**

**Fill the tank with chocolate:**

Place at least 4 kg of chocolate rolls in the bowl.

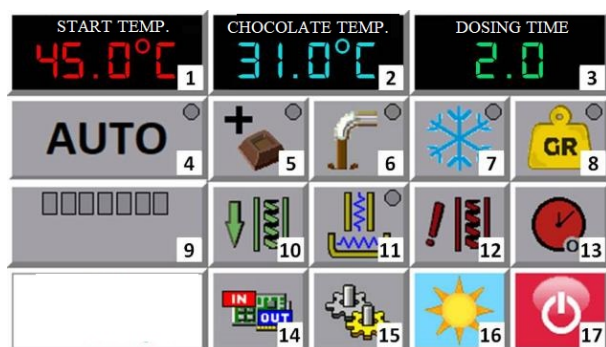
**ATTENTION:** Not all types of chocolate are suitable. Our machines are tested with chocolate callets whose liquidity level is 4 on a scale of 1 to 5. We recommend level 4 or level 3. The liquidity level is usually indicated on the packaging of the chocolate itself. Once this amount has melted, you can fill the tank completely. Pellets and blocks dissolve most quickly when they come into contact with melted chocolate. This prevents damage to the agitator of the tank.

Switch the machine on. The switch is located at the rear of the machine near the power cable. The following menu is shown on the display (the black numbers 1 to 17 on a white background are not shown):



- 1) MELTING TEMPERATURE: Here you can set the temperature at which you want to melt (decrystallize) the chocolate. The set temperature is always displayed.
- 2) TEMPERATING TEMPERATURE: Here you can set the temperature at which you want to temper the chocolate. It shows the temperature measured by the nozzle probe.
- 3) DOSING SETTING: Allows you to set the duration and number of dosing cycles.
- 4) AUTO: automatic temperature control.
- 5) CHOCOLATE ADDITION: This is useful when a large quantity of chocolate flakes needs to be added during tempering.
- 6) CHOCOLATE FLOW: Allows the chocolate to flow out of the nozzle. It works together with the control unit 7 for the semi-automatic tempering process.
- 7) COOLING SYSTEM: Activates the cooling unit. It works together with control unit 6 for the semi-automatic tempering process.
- 8) DOSING: Activates the automatic dosing cycles.
- 9) COUNTDOWN: Displays the remaining time for various functions.
- 10) SCREW REVERSE: The screw rotates backwards to empty the nozzle and the screw conveyor.
- 11) HEATING ELEMENTS: Activates the heating element of the bowl and the heating element of the auger without activating the motors.
- 12) AUGER UNBLOCKING: Allows the auger to be unlocked if there is an obstruction.
- 13) TIMER BY-PASS: The motors start working immediately during the tempering process without waiting for the delay time.
- 14) IN / OUT TEST: Opens another page showing which components are working and what problems are occurring.
- 15) SETTINGS: Opens another page for setting parameters, language, programs, etc.
- 16) STANDBY: Keeps the chocolate melted while the motors are deactivated.
- 17) OFF: Allows the appliance to be switched off correctly.

### Setting the temperatures



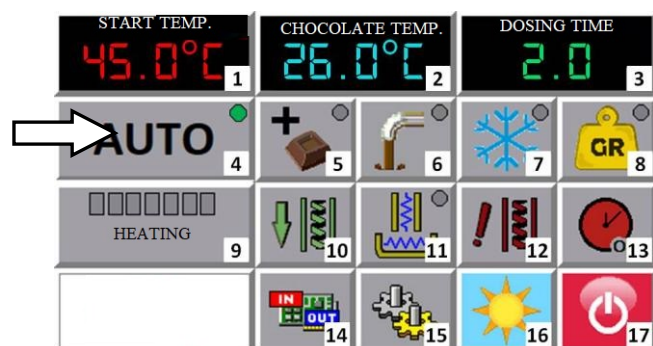
Press (1) "STARTING TEMPERATURE" to set the temperature at which the chocolate should be melted (decrystallized) in the tank. Press the enter button to confirm.

We recommend melting the chocolate at a temperature between 44 and 48°C.

Press (2) "CHOCOLATE TEMP." to set the final temperature of the tempered chocolate (not below 29°C, except 0). Press the enter button to confirm. We recommend tempering the chocolate at a temperature between 30 and 32°C.

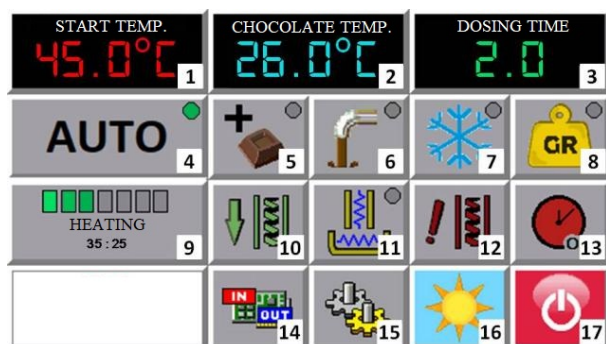
If "CHOCOLATE TEMP." is 0, the auger will not turn. This function can be helpful for cleaning.

### Automatic temperature control



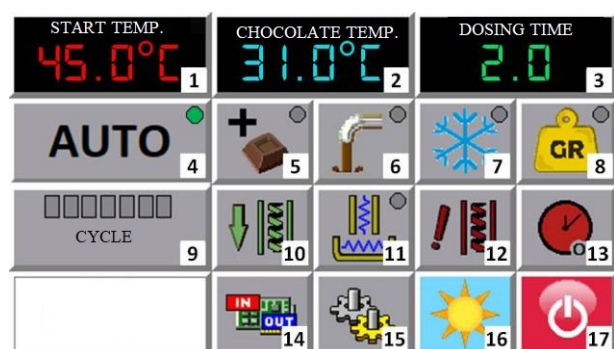
Press (4) "AUTO" and wait for the acoustic signal to inform you when the chocolate is tempered. The symbol flashes during this process. It will definitely turn green at the end of the process. The chocolate is then ready for use.

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 to rotate.

**ATTENTION: The agitator only turns when the safety grid is in the correct position, as there is a magnet that stops the motor if the grid is removed or is in the wrong position.**

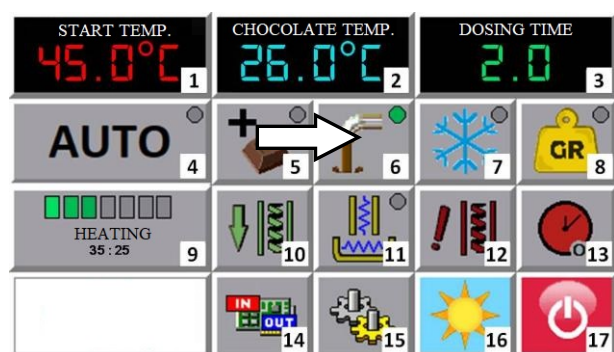


- 1) After approximately 50 minutes, the countdown is complete, the auger starts to rotate and the chocolate flows out of the nozzle.
- 2) The cooling process begins when symbol 2 indicates a temperature that is 2°C below symbol 1.
- 3) When the tempering process is complete, you will be notified by an acoustic signal.

To end the automatic temperature control process, press the "AUTO" button 4 for a few seconds.

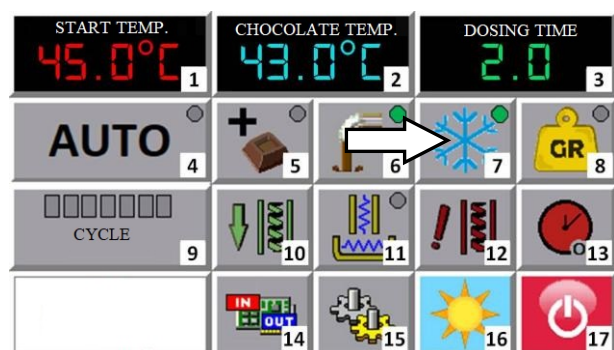
It is not possible to activate controls 6, 7 and 11 before you have deactivated "AUTO".

### Semi-automatic temperature control



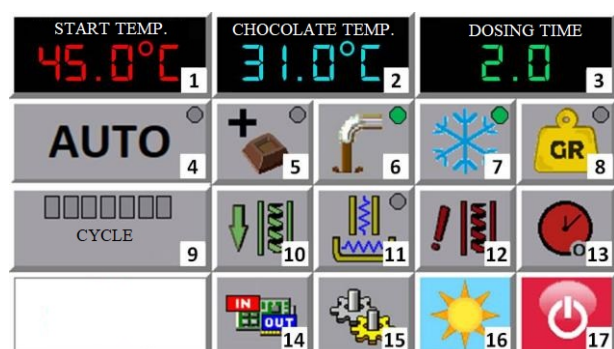
Press button 6 "ADD CHOCOLATE", which starts to flash. The countdown starts when the heating elements have reached the selected temperature (max. 2 minutes). Icon 9 shows the countdown. After 15 minutes, the stirrer starts to rotate. After approximately 50 minutes, the countdown is complete, the auger starts to turn and the chocolate flows out of the outlet. The symbol 6 stops flashing and finally turns green.

**ATTENTION: The stirrer only turns when the safety grid is in the correct position.**



If symbol 2 shows a similar temperature to symbol 1 or a temperature that you consider ideal for starting the cooling process, press button 7 to activate the compressor.

You will hear an acoustic signal when the chocolate has been tempered. The symbol 2 now shows a temperature similar to that previously set for the final tempered chocolate. Symbol 6 stops flashing and turns solid green.



Press button 6 "ADD CHOCOLATE" for a few seconds to end the semi-automatic tempering process. It is not possible to activate control 4 and control 11 before control 6 is deactivated.



### Refilling of chocolate during tempering

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

#### Option 1

Adding chocolate pellets without interrupting the tempering process is only possible if the bowl is at least 50% full of chocolate and if no more than 1 kg of chocolate callets are poured in at the same time.

#### Option 2

Melt the chocolate separately (melter, microwave, bain-marie, etc.). This way you can pour the chocolate into the bowl and continue working without stopping the process.

#### Option 3

If you want to add more than 1 kg of cocoa and/or less than 50% of the capacity to the bowl, press button 5 and add the chocolate. This process can be carried out during both the automatic (control 4) and semi-automatic (control 6) tempering process. The chocolate will stop running for 35 minutes while the machine melts the added chocolate. Icon 9 shows the countdown. The chocolate then runs out of the nozzle again and icon 5 automatically turns gray. It is now possible to continue working as usual.

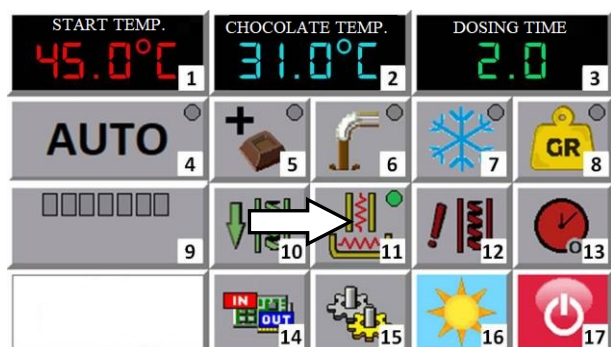
Both during the automatic tempering process and during the semi-automatic process, icon 9 displays this alarm if the chocolate in the bowl is not melted enough when the stirrer motor starts to work. You must then press symbol 9 and press control 4 "AUTO" or control 6 "ADD CHOCOLATE" again. In this way, the machine melts the chocolate for 15 minutes before the stirrer motor is activated again.

### Protection of the agitator motor



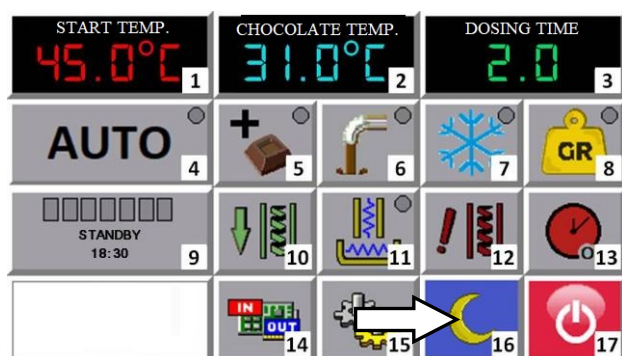


## Heating



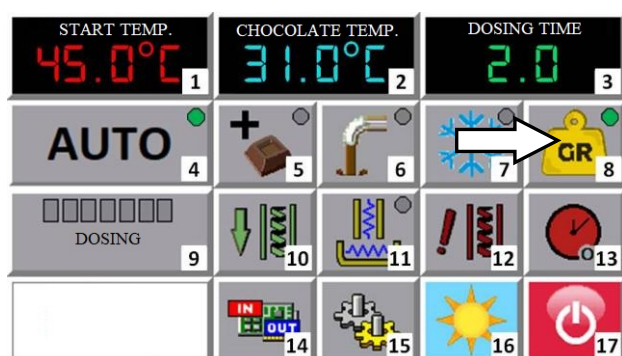
Press button 11 to activate the heating elements and deactivate the motors. Press button 11 again for a few seconds to deactivate this mode. It is not possible to activate control 4 or 6 before control 11 has been deactivated.

## Standby



Press control 16 to activate "STANDBY MODE". Icon 16 changes and now shows the moon instead of the sun. If control 4 "AUTO" or control 6 "ADD CHOCOLATE" is green, the chocolate continues to run for 20 minutes. Icon 9 shows the countdown. When the countdown has finished, the auger turns backwards for a few seconds, then the display and the motor switch off. Only the heating elements continue to work to maintain the temperature of the chocolate, but to minimize energy consumption when the machine is not in operation. Touch the screen to switch it back on. Press button 16, the symbol shows the sun instead of the moon. Now it is possible to resume work.

## Dosing



When the chocolate flow is running, it can be dosed. Dosing can be carried out using the foot switch:

- Press the foot switch to stop the flow temporarily so that the user has time to place the mold.
- Press the foot switch again to stop the flow and remove the filled mold.

Otherwise, automatic dosing is possible. Press button 8 and then button 3. The following page appears on the display.

### SETTING THE DOSER

DELAY TIME	1.0
DOSING TIME	2.0
PAUSE TIME	3.0
NUMBER OF CYCLES	5



You can set the following by pressing the light blue digits on a black background:  
**Delay time:** The duration (seconds) of the pause before the first cycle. The chocolate does not run during this time.

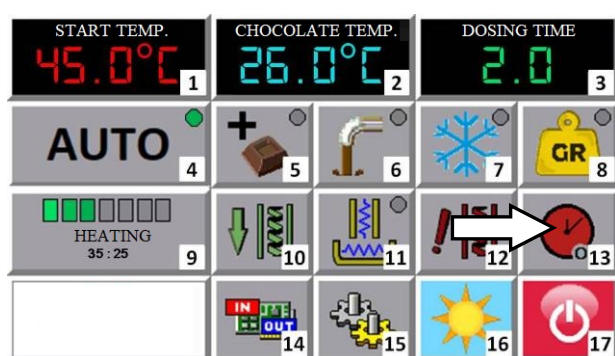
**Dosing time:** The duration (in seconds) of the injection during each cycle.

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

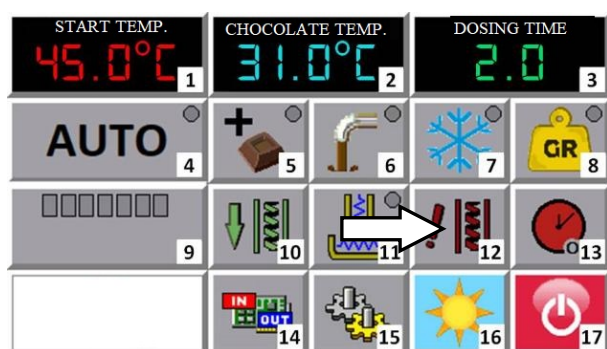
**Number of cycles:** Total number of cycles. Return to the main page and press the foot control to start the first cycle. Or press button 8 again to end automatic dosing mode.

This option is useful if the machine has been switched off for a few minutes and the chocolate is still melted. As usual, press button 4 "AUTO" or button 6 "ADD CHOCOLATE" and then press button 13 for a few seconds until the countdown is set to zero. In this way, you can immediately activate the motors and resume work.

### Timer By-Pass / Red Clock

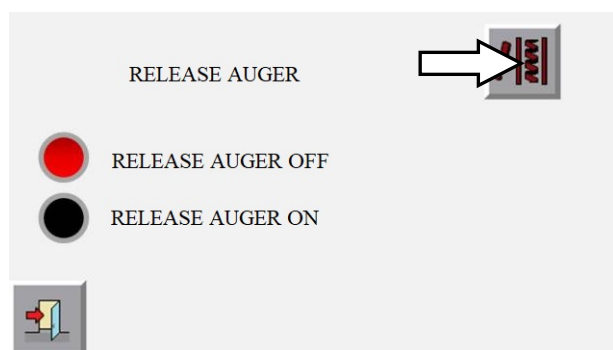


### Releasing the auger



This option is useful if the shutdown was not carried out correctly, e.g. if the main switch was switched off while the chocolate was flowing out of the outlet or if the power fails.

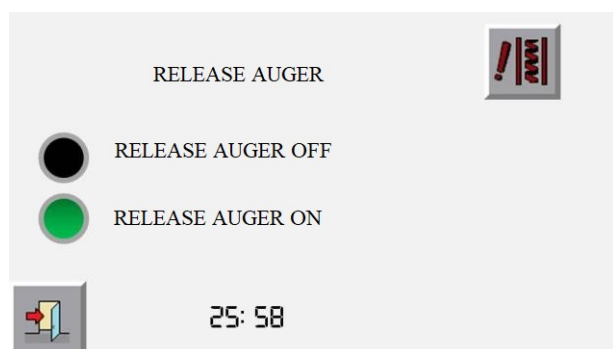
This is also useful if the chocolate does not flow out of the nozzle, even if you have followed the correct procedure.



Press the 12 button. This only works if the 4 "AUTO", 6 "ADD CHOCOLATE" and 11 "HEATING MENU" buttons are deactivated.

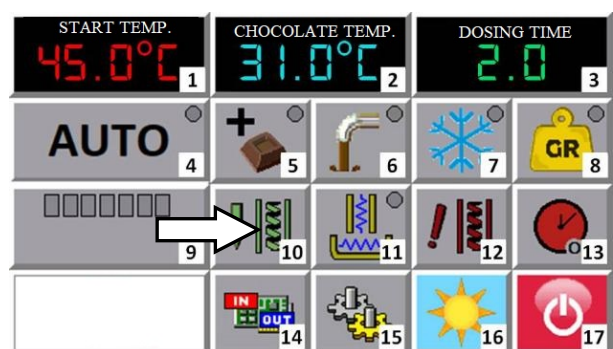
Press the "AUGER RELEASE" button in the top right-hand corner of the following page or press the door symbol in the bottom left-hand corner to return to the main page. When you press "RELEASE AUGER":

- RELEASE AUGER OFF turns gray
  - RELEASE AUGER ON lights up green
- Then wait for the end of the countdown (30 minutes).



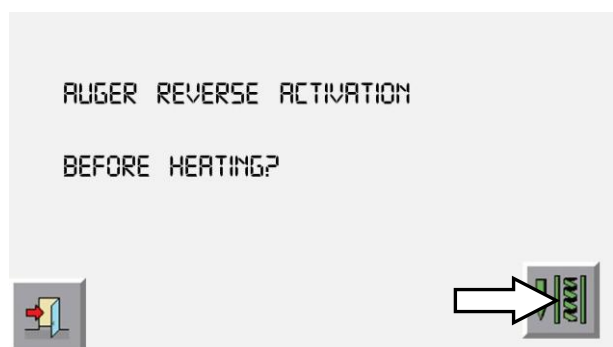
**ATTENTION: When the process has been completed, RELEASE AUGER ON turns black and RELEASE AUGER OFF turns red. If you click on the door symbol before the countdown expires, the process is canceled.**

### Auger backwards



Press button 10 "REVERSE" and the auger will rotate backwards for 30 seconds. This is useful during cleaning and every time the outlet needs to be emptied.

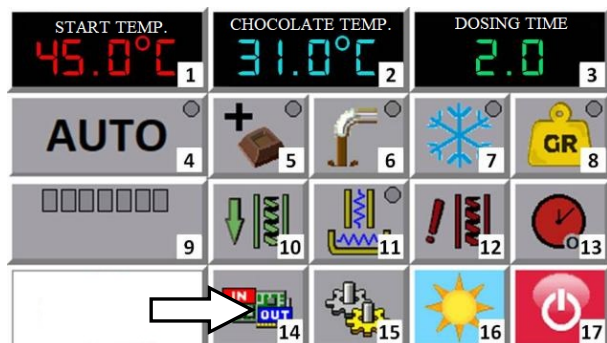
Control 10 can only be activated if control 4, control 6 and control 11 are deactivated.



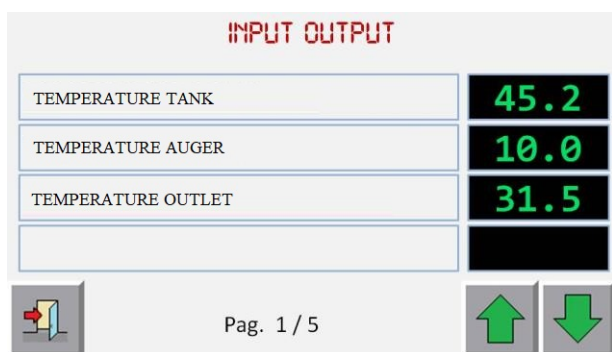
Only activate the auger reverse when the chocolate has melted or the machine is without chocolate.

If the auger has not run since you switched it on, you will be asked for confirmation.

To confirm, press the icon on the right or the icon on the left to return to the main page.

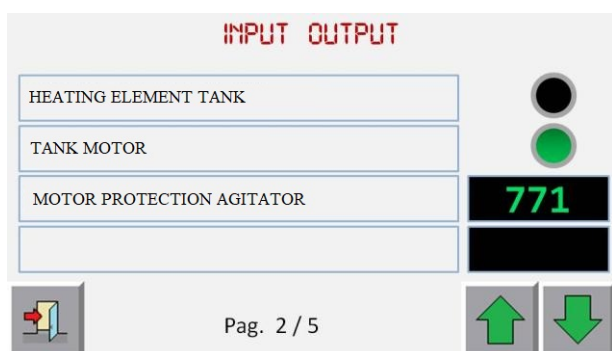
**In/Out-Test**

Press button 14 to display the list in which you can check the status of the components.



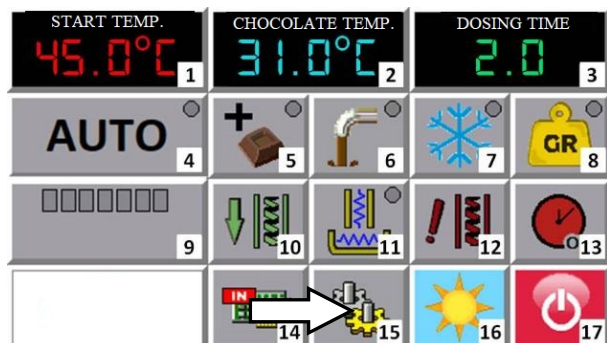
There are five pages. In the first one it is possible to see the temperatures:

- Tank temperature: similar to the selected melting temperature.
- Auger temperature: During cooling, this temperature is much lower than the outlet temperature, as this probe does not touch the chocolate, but only the cooling system.
- Outlet temperature: This probe directly touches the chocolate flowing out of the outlet.



Other information can be displayed on the following pages of the list, e.g. the components that are active at that moment. If one component is active, the corresponding dot is green, the other is black.

## Settings



Press control knob 15 to access the "SETTINGS" menu



There are three symbols here:

- 1) Languages
- 2) Manufacturer parameters
- 3) Saving and restoring the settings

## 5.2 SWITCH OFF

### MANUAL SWITCH OFF

Switch off the main switch at the rear of the machine. This shutdown can be carried out if:

- There is no chocolate in the machine, e.g. after a complete cleaning.
- The auger motor was not previously activated and the chocolate was always in the tank.

Otherwise, you must follow these instructions:

A) During the automatic tempering process, deactivate control 4 "AUTO" and activate control 6 "ADD CHOCOLATE".

During the semi-automatic tempering process, deactivate control 7 "COOLING SYSTEM" and keep control 6 "CHOCOLATE ADDITION" active.

B) Wait until the light blue temperature (symbol 2) is above 40 °C.

C) It is now possible to deactivate control 6 "CHOCOLATE ADDITION".

D) Press the button 13 "REVERSE CHOCOLATE" and wait until the process is complete (30 seconds).

E) Switch off the machine using the main switch at the back of the machine near the power cable

### Automatic switch-off



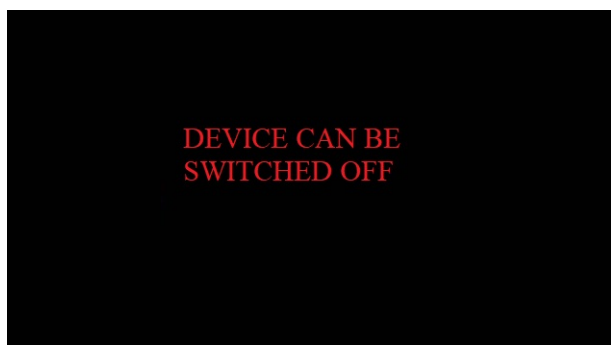
If you want to switch off the machine while control 4 "AUTO" or control 6 "ADD CHOCOLATE" is activated, press control 17.



Press the slider in the bottom right-hand corner again to confirm. Otherwise, press the door symbol on the left-hand side to return to the main menu.



The machine does not switch off immediately as the tempered chocolate has to be heated to a higher temperature. The process takes 20 minutes. The display shows the countdown.



The display shows when it is possible to switch off the machine using the main switch at the rear of the machine.

### 5.3 INTERRUPTION OF THE POWER SUPPLY

If the power supply is interrupted, the machine stops. It must then be restarted manually.



## 6 – CLEANING AND MAINTENANCE

### Note



**The appliance must be switched off and disconnected from the power supply during maintenance, repair and cleaning work**

This manual should be read thoroughly before carrying out any maintenance work. In detail;

1. Only qualified and trained personnel may operate, maintain and clean the machine.
2. Only original spare parts may be fitted.
3. The accident prevention regulations must be strictly observed (see chapters 4 and 6)
4. The housing of the machine should be cleaned regularly
5. In the event of malfunctions, the operating personnel should inform the maintenance personnel immediately
6. The functionality of all safety devices should be checked regularly
7. It is forbidden to dismantle the safety devices
8. It is forbidden to use lighters, matches, etc. as a lighting system.
9. Failure to carry out regular functional checks of the safety systems and maintenance work may cause damage to the machine.
10. Unauthorized personnel should not be in the vicinity of the machine.

### **6.1 Ongoing functional check of the safety equipment**

The safety devices on this machine are designed to protect the operating and maintenance personnel from hazards.

As with any electronic device, malfunctions can occur.  
To avoid this, the device must be serviced regularly.

#### **Inspection and maintenance logbook**

It is recommended that an inspection and maintenance log is created and kept for the STGIC11. The following should be documented in this book:

- The date of each functional test,
- The name of the tester,
- The test result,
- Date of repair work
- Name of the fitter
- Description of the type and scope of the repair work carried out

### Microswitch

For safety reasons, the agitator of the temperature control machine must always be covered with a protective grille during operation. If the grid is removed, the machine stops immediately or cannot be started. This safety system is controlled by a microswitch on the edge of the container, which must be subjected to a regular function check



**Periodically check that the microswitch is working properly. In the event of malfunctions, please contact your supplier or the manufacturer immediately.**

## **6.2 Maintenance and cleaning**

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The appliance should be cleaned as follows:

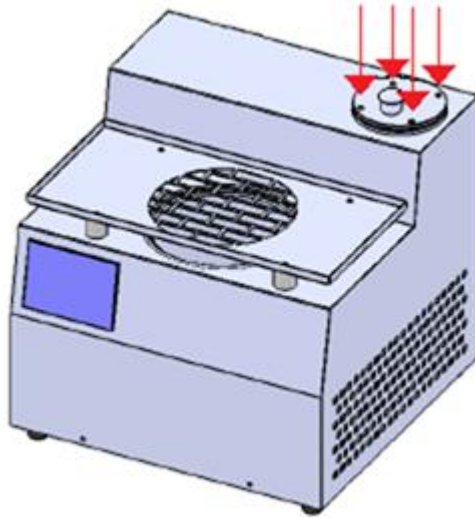
At the end of each shift, the operator must

- Switch off the agitator of the tank;
- Remove and clean the grille above the tank. Do not reassemble until the grille is completely dry;
- If necessary, clean the housing of the machine with kitchen roll.

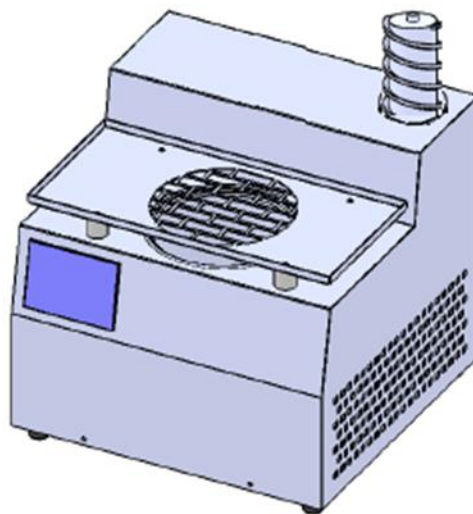
The cleaning work required when changing the mass, in particular from light to dark chocolate and vice versa, is also illustrated by the videos enclosed with the manual. Proceed as follows:

- 1) Remove the remaining chocolate from the tank and auger. To do this, place a bucket under the outlet.
- 2) Deactivate all control elements in the main menu on the screen.
- 3) Activate the reverse rotation of the auger so that the chocolate flows back from the auger into the tank.
- 4) Disconnect the mains plug.
- 5) Dismantle the agitator and clean it.
- 6) Remove the drain plug on the back of the machine and drain the remaining chocolate.
- 7) Remove the 4 screws on the cover of the auger.





8) Pull the auger out of the sleeve and clean it with hot water



- 8) Rinse the entire system thoroughly with hot water.
- 9) To clean the pipe between the tank and the auger, use a long round brush and rinse with hot water.
- 10) Before reinstalling the auger, make sure that all components inside the machine are absolutely dry. If necessary, use a hair dryer to dry them out.

**The following operating materials, cleaning and care products must not be used:**

- - Compressed air;
- Steam jet devices;
- Cleaning agents containing chlorine, bleach, hydrochloric acid or descaling agents;
- Brushes and grinding wheels;
- Cleaning agents with scouring powder;
- Petrol, solvents or flammable and/or corrosive liquids;
- cleaning agents for silver.

## 7 – DISPOSAL

It is forbidden to dispose of the device with household waste.

### **Packaging**

Packaging labeled Recycling is recyclable and should be disposed of accordingly.

Before disposal

1. Pull the plug out of the socket.
2. Cut off the mains cable and dispose of it with the plug.

### **Correct disposal of the device**

The device must be handed over to a center for the recycling of electronic devices Your local waste disposal company will designate a collection point for you. The European Union Directive 2002/96/EC of the Council on the disposal of electronic equipment (WEEE) states that it is not permitted to dispose of the machine as household waste..



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