

ggmgastro

CHOCOTEMPER

OWNER'S MANUAL



CHOCOTEMPER



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1. INTRODUCTION

This instruction book addresses to the workers which use the equipment for the production of tempered 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 correlates 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 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 follow the instructions.

2. GENERAL WARNINGS

2.1 THYPOGRAPHICAL CONVENTIONS

In this instruction book the following conventions are used:

	SYMBOL	MEANING
WARNINGS		PROCEDURE THAT MUST BE FOLLOWED, WHOSE THE FAILURE MAY CONSTITUTES 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 Machine" 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.
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2.4 OBLIGATIONS AND DUTIES

Employer's duties

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

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

CHOCOTEMPER is the tempering machines line which melt and tempes chocolate extremely fast.

It is easy to use and set up thanks to its Touch Screen technology which makes it quick to programme by directly pushing the icons on the screen.

Stainless steel structure.

The heated vibrating table is supplied on demand.



3.2 TECHNICAL FEATURES

Voltage	V	230
Power	KW	3
Dimensions	Cm	90x62x154
Weight	kg	185
Gas		R-452 A, Kg 1.0

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:

Accident-prevention shoes		they go always worn from the user and the mechanical technician when the machine is moved
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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

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

CHOCOTEMPER 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 ICB technologie s.r.l. ;
- 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:** 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. and 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 , for doing the ordinary maintenance.

Eventual tampering of theseing 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 possible risks</i>	<i>Possible damages</i>
Activity required to the worker		
<u>Normal use for the machine:</u> Chocolate temperer	Contact with the tank where the chocolate is melting	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 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 to the move of the equipment, Control carefully weights and dimensions of it
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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 V – 50Hz (depends on the requirements made before the order)

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

THIS MACHINE WAS TESTED WITH CHOCOLATE.

FOR THIS REASON IT CAN BE POSSIBLE TO FIND TRACES OF CHOCOLATE.

WE SUGGEST NOT TO USE IN YOUR PRODUCTION THE CHOCOLATE OF THE FIRST CYCLE RUN BY THE MACHINE.

6.1 START AND USE

Before using the machine:

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

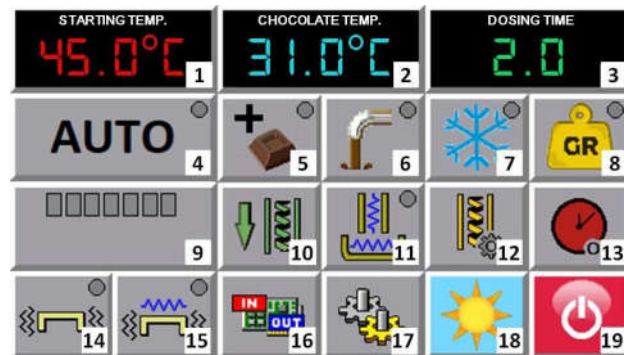


DO NOT MODIFY THE MACHINE WITHOUT THE AUTHORIZATION BY ggm gastro

Pour at least 10 kg of chocolate callets into the bowl.

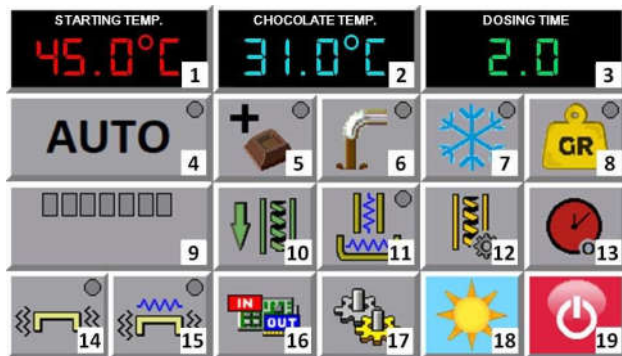
ATTENTION: not all the kinds of chocolate are suitable. Our machines are tested with chocolate callets whose liquidity level is 4 on a scale of 1 to 5. We suggest level 4 or level 3. The liquidity level is usually indicated on the packaging of the chocolate itself.

Turn on the machine, the switch is in the rear part of the machine, close to the power cable. The following menu appears on the display (the black numbers – 1 to 19 - on white background do not appear):



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

TEMPERATURES



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

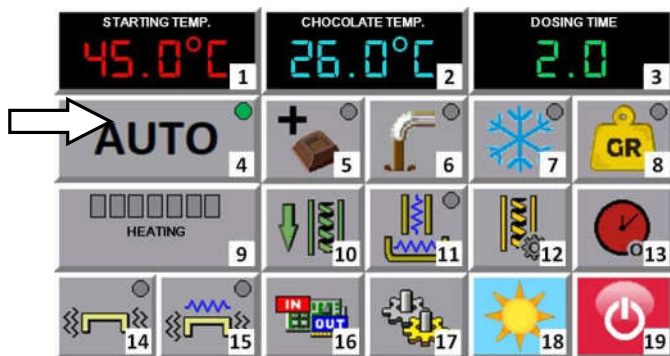
We suggest to melt the chocolate at a temperature between 44 and 48° C.

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

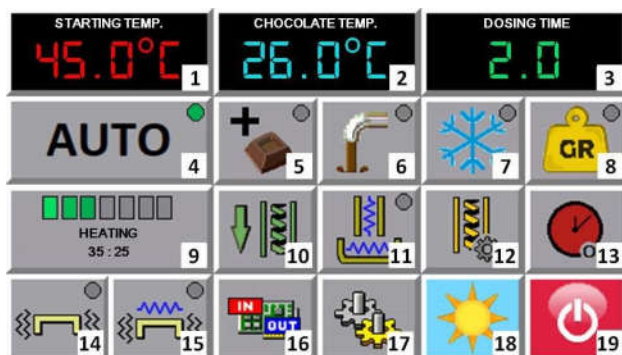
We suggest to temper the chocolate at a temperature between 30 and 32° C.

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

AUTOMATIC TEMPERING PROCESS



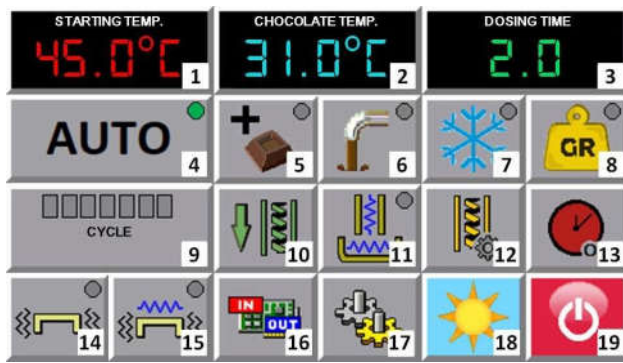
Press control 4 "AUTO" and wait for the acoustic signal that advises you when the chocolate is tempered. During this process the icon flashes. It turns definitively green in the end of the process. Then the chocolate will be ready to be used.



These are the steps of the automatic process:

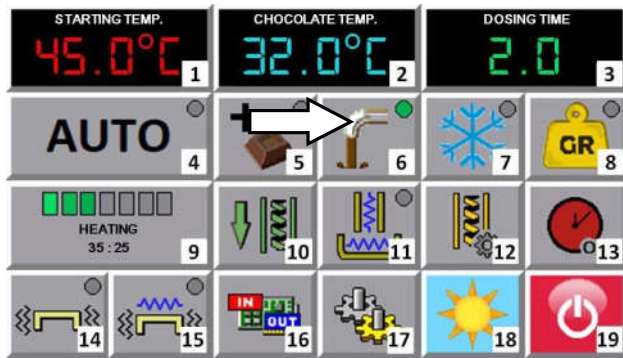
- 1) The countdown starts when the heating elements have reached the selected temperature (max. 2 minutes). Icon 9 shows the countdown.
- 2) After approximately 15 minutes the stirrer starts spinning.

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



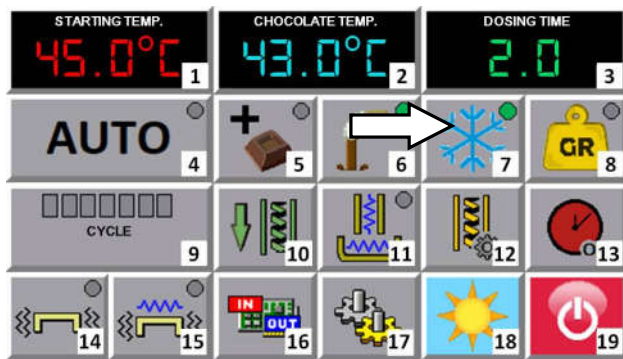
- 3) After approximately 60 minutes the countdown is complete, the auger starts spinning and the chocolate flows out of the nozzle.
- 4) The cooling process starts when icon 2 shows a temperature that is 2°C lower than icon 1.
- 5) When the tempering process is completed, an acoustic signal advises you. Press control 4 "AUTO" for a couple of seconds to quit the automatic tempering process. It is not possible to activate control 6, 7 and 11 before deactivating "AUTO".

SEMI-AUTOMATIC TEMPERING PROCESS

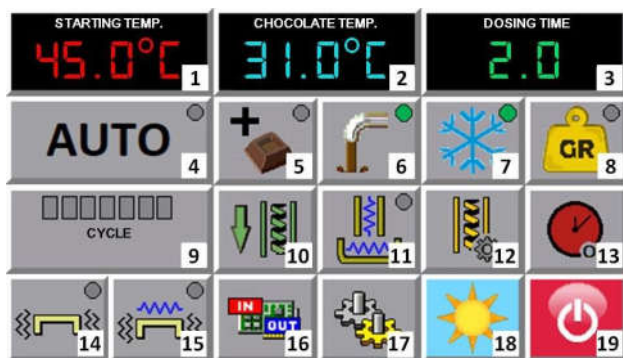


Press control 6 "CHOCOLATE FLOW" that starts flashing. The countdown starts when the heating elements have reached the selected temperature (max. 2 minutes). Icon 9 shows the countdown. After 15 minutes the stirrer starts spinning. After approximately 60 minutes the countdown is complete, the auger starts spinning and the chocolate flows out of the nozzle. Icon 6 stops flashing and turns definitively green.

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



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



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

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

CHOCOLATE ADDITION DURING THE TEMPERING PROCESS

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

Option 1

It is possible to add chocolate callets without stopping the tempering process only if the bowl is full of chocolate at least at 50% of the total capacity, and if it is poured no more than 2 kg of chocolate callets at the same time.

Option 2

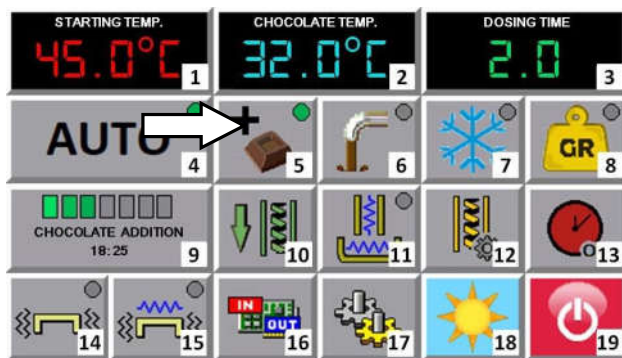
Melt the chocolate separately (using a melter, microwaves, bain-marie, etc). In this way you can pour the chocolate into the bowl and keep working without stopping the process.

Option 3

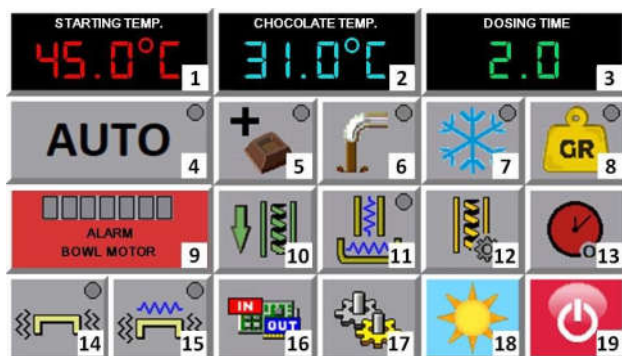
If you want to add more than 2 kg of chocolate callets and/or in the bowl there is less than 50% of the total capacity, press control 5 and add the chocolate. This operation can be done both during the automatic (control 4) and the semi-automatic (control 6) tempering process.

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

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



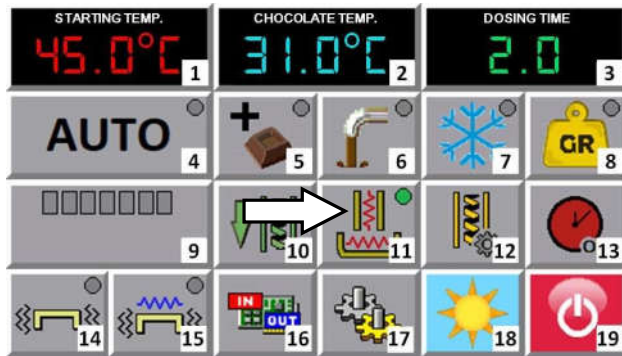
BOWL MOTOR PROTECTION



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

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

HEATING ELEMENTS

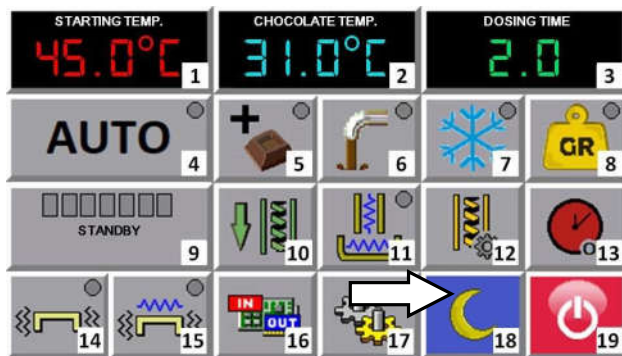


Press control 11 to activate the heating elements letting the motors deactivated.

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

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

STANDBY

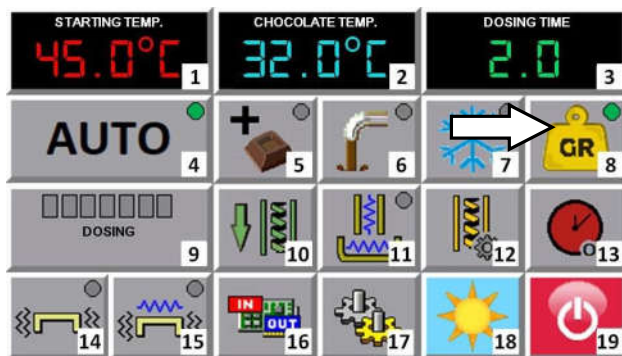


Press control 18 to activate the "STANDBY MODE". Icon 18 changes and shows now the Moon instead of the Sun.

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

Touch the screen to light it on again. Press control 18, the icon shows the Sun instead of the Moon. Now it is possible to restart working.

DOSAGES



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

The dosages can be done through the foot control:

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

Otherwise it is possible to dose automatically.

Press control 8, then press control 3 and the display will show the following page.

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

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

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

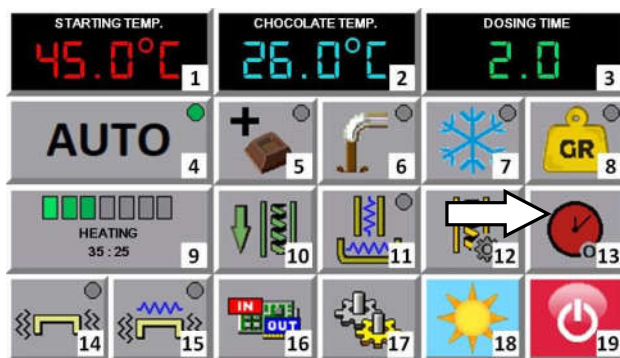
Dosing time: the duration (in seconds) of the injection during each cycle.

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

Cycles number: total amount of cycles.

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

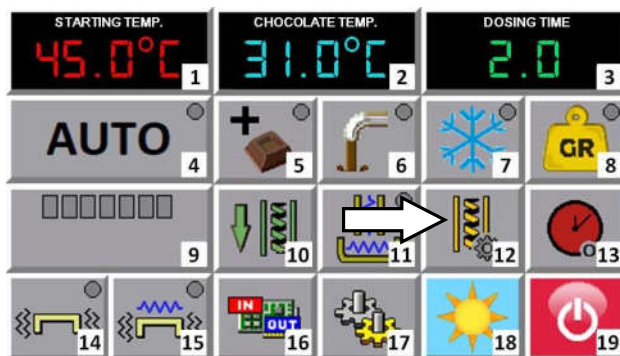
TIMER BYPASS – RED CLOCK



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

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

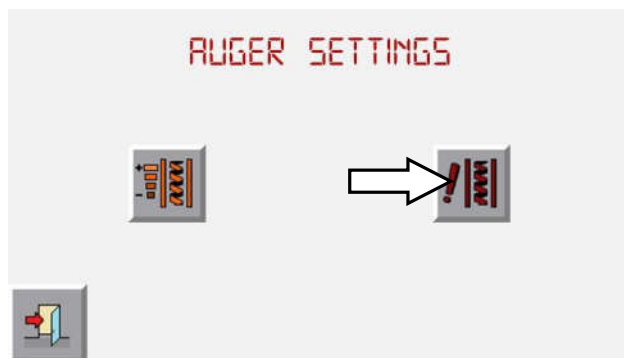
AUGER UNBLOCKING



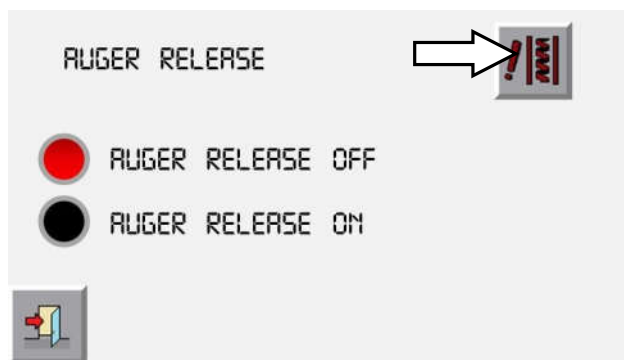
This option is useful when the shutdown has not been done properly, for example if the main switch has been turned off while the chocolate was flowing out of the nozzle, or in case of power failure.

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

Press control 12.



Press the button "AUGER RELEASE" on the right.



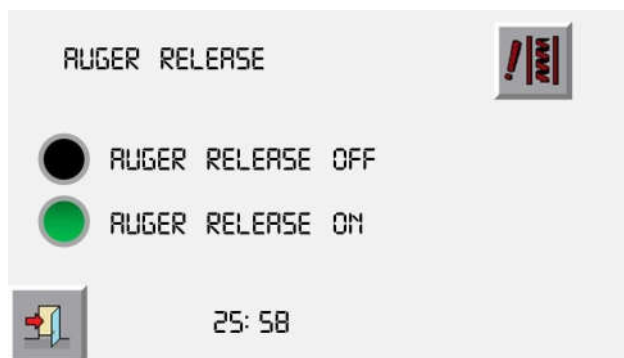
Press the button "AUGER RELEASE" in the upper right corner of the following page, or press the Door icon in the lower left corner to come back to the main page.

The auger release works only if control 4 "AUTO", control 6 "CHOCOLATE FLOW" and control 11 "HEATING ELEMENTS" are deactivated.

When you press "AUGER RELEASE":

- AUGER RELEASE OFF turns black
- AUGER RELEASE ON turns green

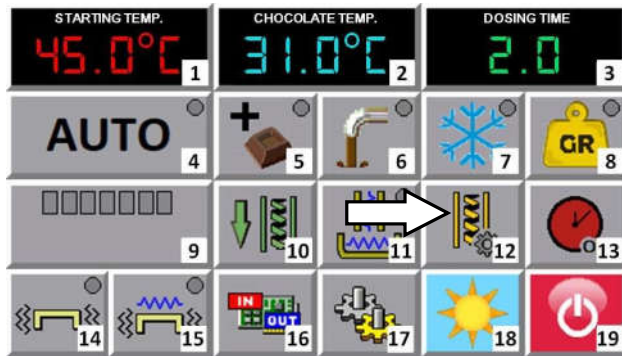
Then wait the end of the countdown (30 minutes).



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

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

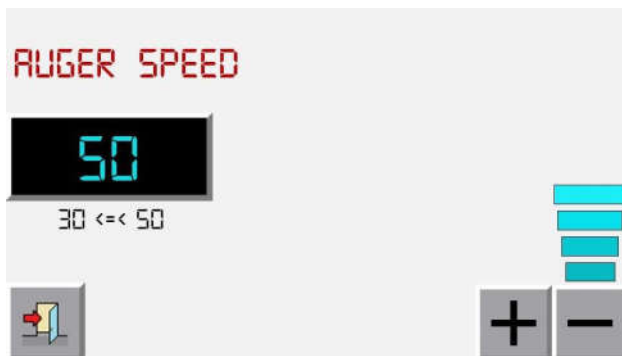
AUGER SPEED



Press control 12 and the display will show the following page.

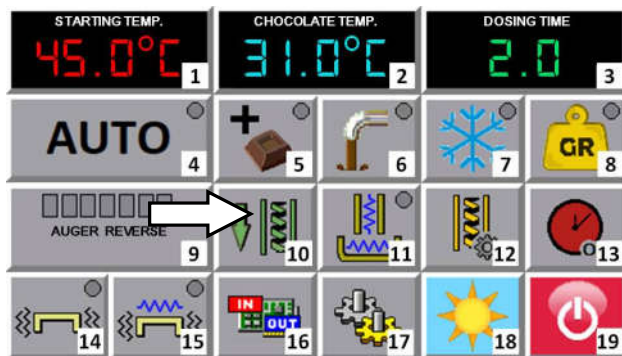


Then press the control on the left to set the speed of the auger.



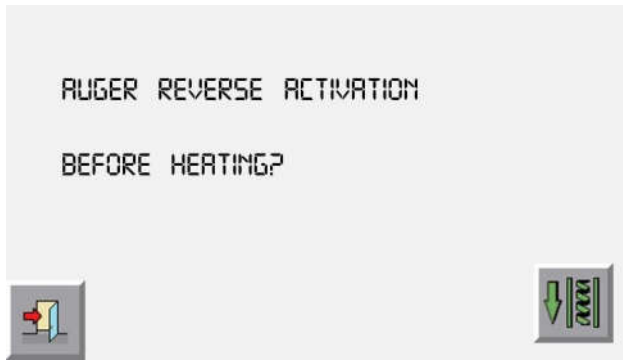
Press + and - to increase or decrease the speed of the auger. The faster it turns, the thicker the flow of chocolate comes out from the nozzle.

AUGER REVERSE



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

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

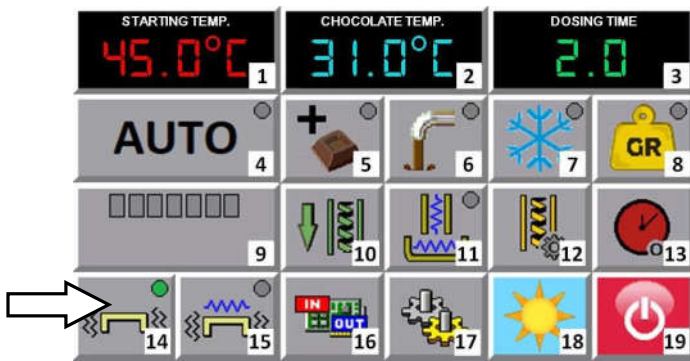


Activate the auger reverse only if the chocolate is melted or the machine is without chocolate.

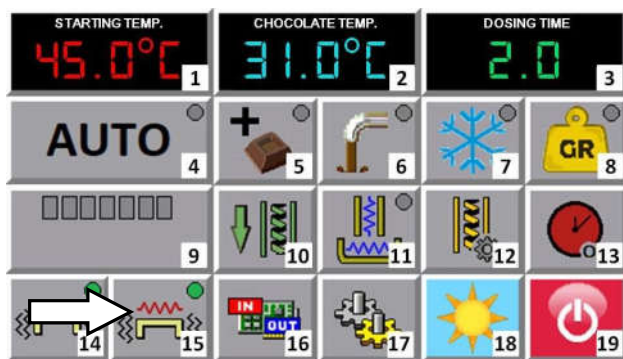
For this reason, if the auger has not already run since the switching on, you are ask for confirmation.

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

VIBRATING TABLE

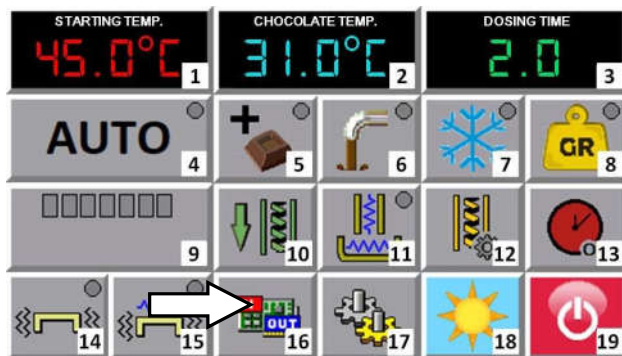


Press control 14 to activate the vibration of the table.

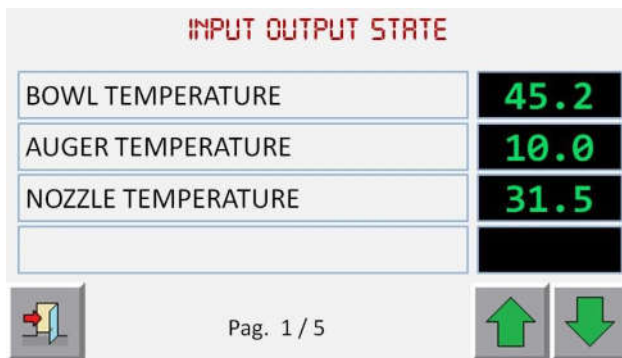


Press control 15 to activate the heating element of the table. In this way, the chocolate does not solidify on the grid.

COMPONENTS CHECK – IN/OUT

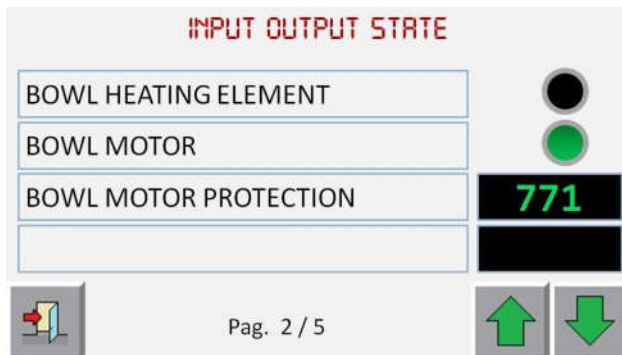


Press control 16 to see the list where you can check the state of the components.



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

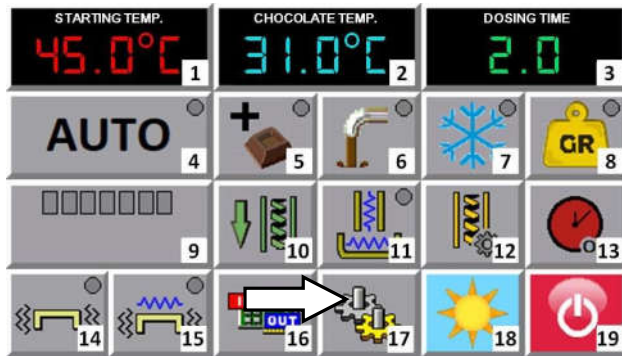
- Bowl temperature: similar to the selected melting temperature.
- Auger temperature: during the cooling process this temperature will be much lower than the nozzle temperature cause this probe does not touch the chocolate, only the cooling system.
- Nozzle temperature: this probe directly touches the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



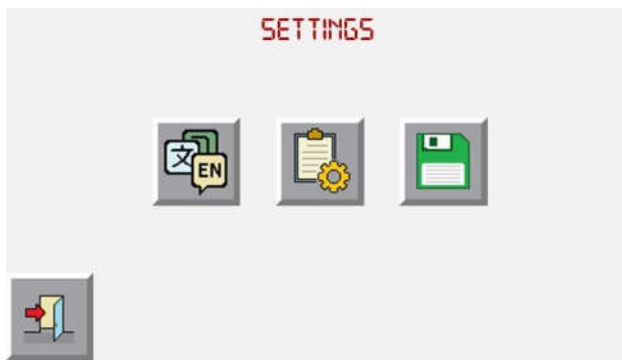
In the following pages of the list it is possible to see other information, such as the components that are active in that moment and so on.

If one component is active, the related dot is green, other it is black.

OPTIONS



Press control 17 to enter in the "SETTINGS" menu.



Here there are three icons:

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

6.2 SWITCH OFF

MANUAL SHUTDOWN

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

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

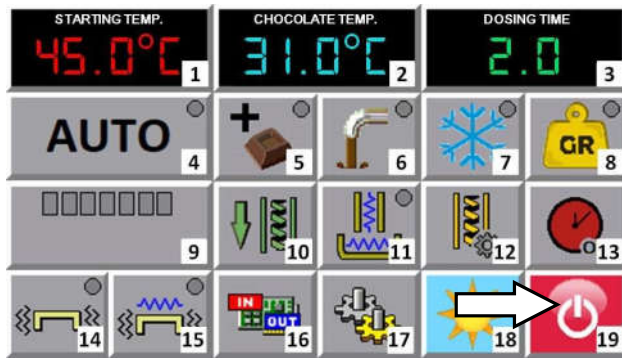
Otherwise it is necessary to follow these instructions:

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

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

- B) Wait until the light blue temperature (icon 2) is higher than 40° C.
- C) Press control 13 "AUGER REVERSE" and wait the end of the process (30 seconds).
- D) Turn of the machine using the general switch in the rear part of the machine, close to the power cable.

AUTOMATIC SHUTDOWN



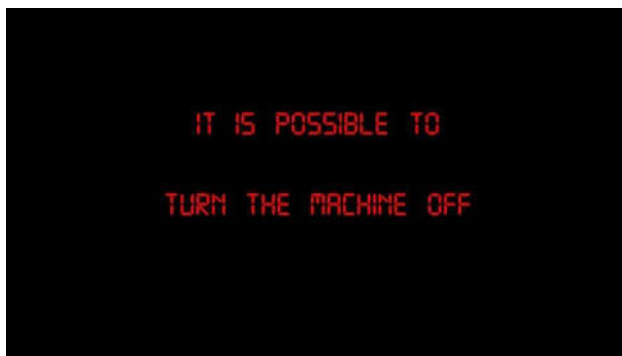
If you want to switch off the machine while control 4 "AUTO" or control 6 "CHOCOLATE FLOW" is activated, press control 19.



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



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



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

6.3 INTERRUPTION OF THE POWER SUPPLY

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

7. MAINTENANCE AND CLEANING

7.1 WARNINGS



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



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

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

1. The use and the maintenance controls of the machine must be entrusted to qualified people who know how to work on it
 2. If necessary, change of damaged parts or out of order with units that have the same characteristics.
 3. To respect the accident-prevention norms and the precautions for the emergency of the users, brought back to chapters 4 and 6.
 4. Maintain the zones of transit and of work of the machine clean: for instance the areas of access to the switchboards.
 5. Signal immediately eventual anomalies found to the staff able to do maintenance.
 6. Verify the effectiveness and functioning of the accident-prevention system.
 7. It is forbidden to compromise the safety guards.
-

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 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

According to the use the machine, there are different kind of cleaning.

If the machine is used the next day, it is possible to leave it in standby mode or switch it off, leaving the chocolate inside.

If the machine is not used for 2/3 days, we recommend to put a container under the nozzle and pour out the majority of chocolate. When the chocolate stops flowing from the nozzle, deactivate the auger icon and activate the auger reverse to empty the nozzle

In case of deep cleaning, follow the procedure:

- Place a container under the nozzle in order to take out the majority of the chocolate;
- With a spatula (or similar tools) heads the remaining chocolate through the grill on the bottom of the tank;
- Open the tap in the rear part of the machine, place a container under the tap and press the icon of the auger reverse rotation. Repeat this operation. If the tap has hard chocolate, disconnect the machine from electricity and break the hard chocolate with a screwdriver. Then proceed again with the auger reverse. DO NOT ENTER in the tap with any tools while the machine is switched on;
- Screw the tap, switch off the machine and clean the tank with paper;
- Use specific product for stainless steel which must be liquid and must not contain chlorine;
- Unscrew the nozzle and clean it separately.
- Open the top cover. CHECK THAT THE MACHINE IS DISCONNECTED FROM ELECTRICITY. Take out the flange fixed with screws on the top of the auger.
- Lift the auger (the auger is placed in the auger house only by pressure). Do not worry if it is hard to take out. Use more strength.
- Clean the auger and clean the auger house with a long tool.
- Replace the auger in the auger house, check carefully that the flange is well screwed on the top of the auger to avoid chocolate leakage.

For cleaning we recommend to use oil seed or cocoa butter. Avoid to use water, because it can cause the creation of chocolate blocks if not dried properly.

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,
