

ggm gastro

USER MANUAL



CHICKEN BREADING MACHINE

PHK1

Be sure to read the user manual thoroughly before setting up and operating the machine.

This will help you avoid potential injury to yourself and damage to the appliance.

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Dear User,

We at the GGM GASTRO family would like to thank you for choosing our appliance and for placing your trust in our company. To ensure that you get the most out of your appliance and can use it safely for a long time, we ask that you carefully read this manual and ensure that all relevant users are also familiar with this information.

Detailed information on the installation, use, and maintenance of the product you have purchased can be found in the user manual.

Please read the user manual carefully before beginning installation of your appliance. Connection and installation work must be performed by authorized and qualified personnel in accordance with applicable legal regulations. If the voltage levels of the electrical grid to which the appliance is connected are not suitable, overloading the appliance may cause voltage disturbances, which could result in your product no longer being covered by the warranty.

1- GENERAL INFORMATION

This user manual contains technical information regarding the requirements for installation, operation, and maintenance, as well as the warranty terms for the Kalitegaz chicken breeding unit.

To ensure safe and efficient operation of the unit, all instructions, warnings, and technical requirements contained in this manual must be carefully read and fully followed. The manual contains binding information on the correct installation, operation, and regular maintenance of the product.

The manufacturer is not liable for printing or translation errors in the user manual, nor for direct or indirect damage to persons, the environment, or other equipment resulting from improper or incorrect use of the device; nor is the manufacturer liable for direct or indirect damage to persons, the environment, or other devices.

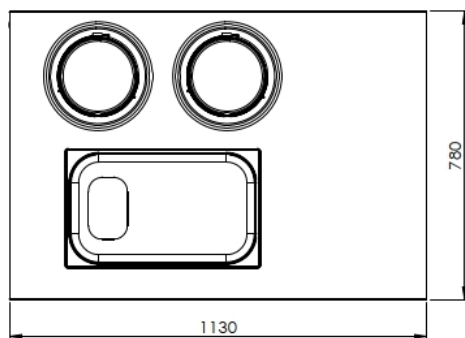
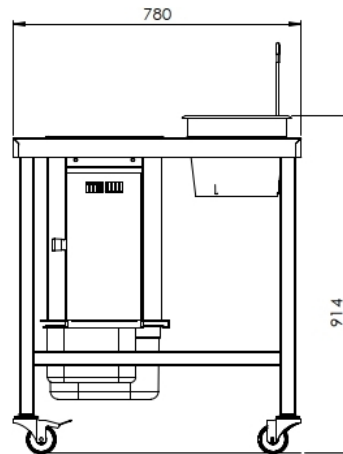
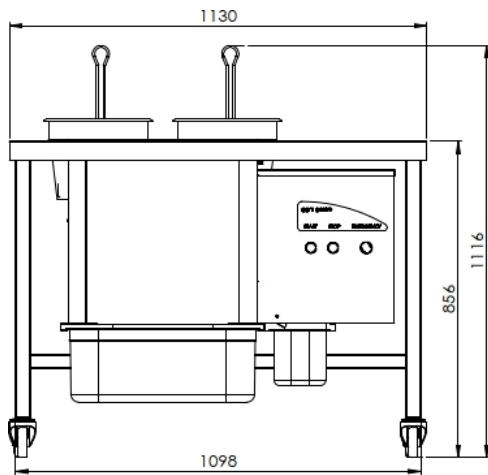
In the event of intentional tampering with the device, failure to comply with the user manual and applicable national/international standards, faulty electrical or mechanical connections, maintenance work performed by unauthorized persons, or unauthorized modifications to the device, the product is considered excluded from the warranty.

KEEP THE OPERATING INSTRUCTIONS IN AN EASILY ACCESSIBLE PLACE SO THAT YOU CAN REFER TO THEM WHEN NECESSARY.

2- PRODUCT DESCRIPTION

The purpose of our Kalitegaz chicken breading system is to bread chicken products in such a way that the outside remains crispy and the inside stays juicy

in mass production environments with consistent quality. Hygiene is ensured through minimal contact, while the uniform breading thickness on every product guarantees consistent results. Our chicken breading machine features an automatic sifting system that removes flour clumps formed during the breading process using a spiral brush and a sifting mechanism, thereby preparing the flour for reuse. Thanks to this special sifting system, time is saved while minimizing waste of the breading mixture. Furthermore, the multi-chamber design featured in our various models allows for the simultaneous use of different spices and recipes. The machine's housing and all surfaces that come into contact with the product are made of materials that comply with food safety standards. It features a modular design that facilitates cleaning and maintenance.

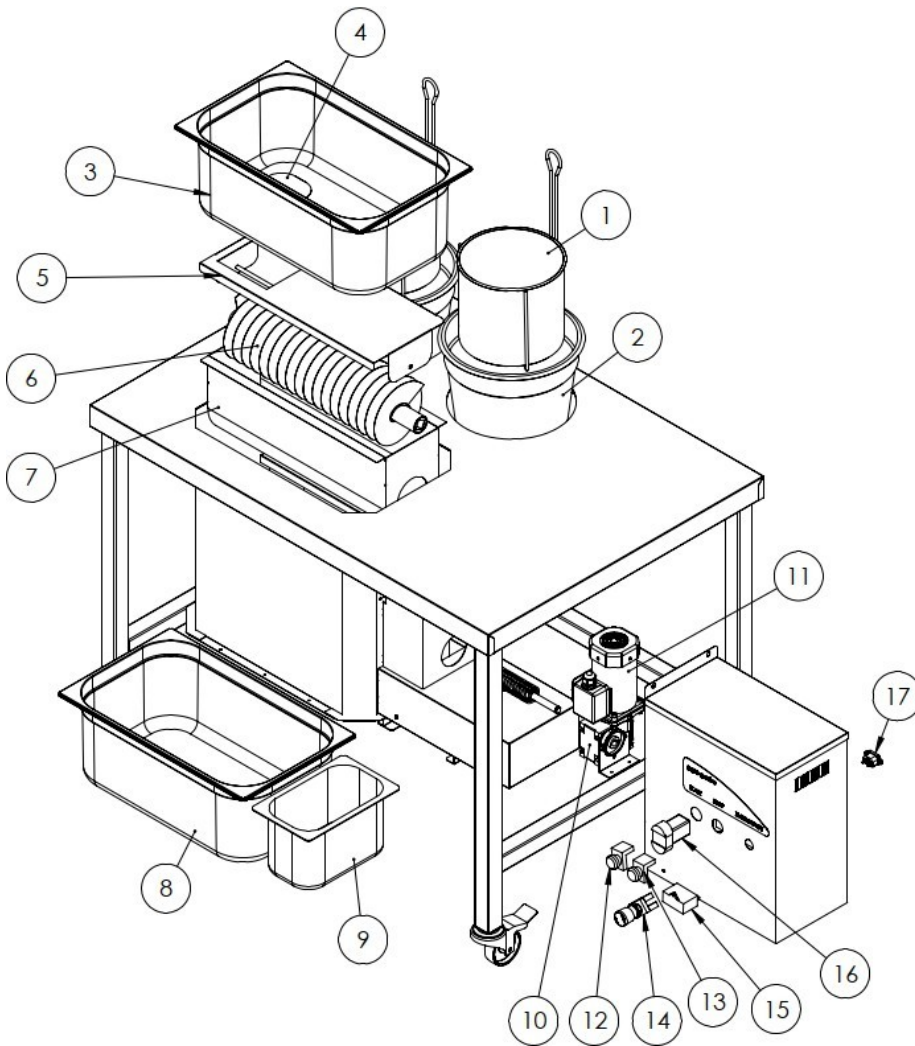


PRODUCT : CHICKEN BREADING UNIT	VOLTAGE : 230V 50/60Hz.
MODEL NO : CBUR1S2	CURRENT : 2A
IP Protection Rating : IPX1	Electrical Protection Class : Class I
SERIAL NO :	POWER : 0,4 kW
PRODUCT DATE :	STOCK CODE :

Technical Specifications Height

Height : 850 mm
 Width : 1130 mm
 Depth : 780 mm
 Weight : 58 kg
 Voltage : 230 V, 50/60 Hz.
 Power : (2 A) – 0.4 kW
 IP rating: IPX1
 Electrical protection class: Class I

3- Device Components and Parts List



NO	PART DESIGNATION
1	BASKET
2	SAUCE CONTAINER
3	GN 1/1 CONTAINER WITH LID
4	LID
5	UPPER COVER PLATE OF THE AUGER
6	SCREW BRUSH
7	AUGER BEARING PLATE
8	GN 1/1 CONTAINER
9	GN 1/4 CONTAINER
10	GEARBOX
11	MOTOR
12	GREEN BUTTON
13	RED BUTTON
14	EMERGENCY STOP BUTTON
15	CAPACITOR
16	RELAY
17	POWER CONNECTOR

4- TRANSPORT AND STORAGE CONDITIONS

The product has been packed in a special box/package and in an upright position to minimize the risk of mechanical damage during transport. Transport and handling operations must be carried out in accordance with the relevant occupational safety regulations and the requirements of the occupational safety management system per ISO 45001

When transporting with a forklift, the forks must be positioned so that they fully engage the pallet and the load is balanced. Handling operations must be carried out in accordance with the symbols and instructions specified in the ISO 780 standard, "Packaging—Symbols for Transport and Handling."



During transport, it is essential to prevent the product from being subjected to impacts, tipping over, falling, or colliding with a surface. Such improper handling can impair the product's performance and structural integrity.

Storage conditions must be determined in accordance with ISO 2230, "Rubber products—Storage conditions," as well as general industrial storage principles. If the product is to be stored unused, it must be kept in its unopened original packaging and box in a dry, controlled environment, protected from moisture, dust, direct sunlight, and chemical exposure.

If the product must be stored again after use, the product surface must be cleaned in accordance with the applicable cleaning procedures, the necessary protective packaging must be applied, and the product must be stored again under conditions suitable for storage.

5- OPENING AND INSPECTING THE PRODUCT PACKAGING

Upon receipt of the shipment, visually inspect the packaging and the box for any transport damage. If any deformation, impact marks, or damage is detected, make the appropriate records and file the necessary reports.

After opening the packaging, check the delivery note and product list to ensure that all components are complete and undamaged.

All metal parts that come into contact with food are made of stainless steel and meet hygiene and safety . The plastic components that come into contact with food have been manufactured in accordance with Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food, as well as the relevant national and international food safety regulations . All plastic parts are marked to indicate the type of material.

Packaging waste generated after assembly is complete must be disposed of in accordance with the principles of the ISO 14001 environmental management system and applicable local environmental regulations. Recyclable materials (e.g., plastic film, cardboard, Styrofoam, etc.) must be sorted and delivered to the appropriate recycling collection systems.

When disposing of electrical and electronic components, the requirements of the WEEE Directive (2012/19/EU) must be observed. To prevent reuse, discarded electrical equipment must be rendered inoperable by disconnecting the power connections and disposed of through appropriate waste disposal systems.

6- NOTES BEFORE INSTALLATION

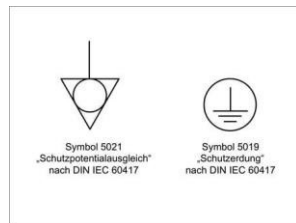
This appliance is designed for use in commercial establishments such as restaurants, cafeterias, hospital kitchens, and butcher shops; however, it is not suitable for continuous, mass production of food.

Since this appliance is a commercial kitchen machine, it may only be operated by trained and qualified personnel. Children and unauthorized persons must not use it under any circumstances.

In accordance with IEC 60335-1, the appliance falls under electrical protection class I and is electrically protected by a protective ground connection due to its metal housing construction. In this context, it is absolutely essential that the appliance's ground connection be installed completely, without gaps, and in accordance with the applicable standards for electrical installations. Operating the device without a ground connection is strictly prohibited and poses a risk of electric shock.

The device is equipped with an external equipotential bonding terminal in accordance with the requirements of IEC 60335-2-64, Section 27.2. This terminal is in constant electrical contact with the fixed metal parts of the device and is located in an accessible position after installation. The terminal is designed for connecting conductors with a cross-sectional area of up to 10 mm² and must be used during installation to ensure that all metal parts are at the same electrical potential

. This connection is marked with the symbol specified in IEC 60417-5021



, and this symbol indicates the need for equipotential bonding on the device.

The device's protection rating against water has been specified as IPX1 under the same standard; this rating guarantees resistance only to vertically dripping water. Therefore, the device must not be exposed to a direct water jet, high-pressure cleaning, or cleaning procedures involving intensive contact with water.

The device's power cord complies with connection type X as defined in IEC 60335-1;

a flexible power cord of type H05VV-F with a 3G1.5 mm² plug is used. This cord is PVC-insulated, flexible, and suitable for general indoor use, and its cross-sectional area is selected to meet the device's rated current requirements. The cable has been routed to ensure sufficient resistance to mechanical stress; in the event of damage, deformation, or insulation faults, it must be replaced exclusively by an authorized service center in accordance with the original specifications.

Installation of the product must be performed exclusively by authorized and trained technical personnel in accordance with applicable technical regulations and the manufacturer's instructions. During installation, the principles of ISO 12100 Machine Safety

— Risk Assessment. The manufacturer is not liable for damage or malfunctions resulting from improper or unauthorized installation.

In the event of a product malfunction, the device must be switched off immediately and the power supply disconnected. Interventions and repair work

may only be performed by service centers authorized by the manufacturer. Original replacement parts must be used for all maintenance and repair work; the corresponding parts list is included in the product documentation.

The surface on which the product is placed must be level, stable, and suitable in terms of load-bearing capacity. The necessary mechanical fastening and safety measures must be taken to prevent the product from tipping over or sliding.

Electrical connections must be made exclusively by authorized and trained qualified personnel, and all installation work must comply with the applicable IEC 60364 standards. In addition, the system must be equipped with appropriate fuse protection and a residual current device (RCD). In the event of a malfunction, the device must be disconnected from the power supply immediately, and under no circumstances should unauthorized interventions be performed.

7- INSTALLATION AND OPERATION

The floor on which the laying unit is operated must be level. The device must not be used on sloped floors. After the device has been placed on a level floor, secure it using the locking mechanism on the wheels to prevent it from sliding during operation. Before plugging in your laying unit, make sure that your electrical installation meets the power specifications indicated on the device.

7.1 OPERATING THE MACHINE

Before You Begin

- Make sure the discharge flap is closed.
 - Check that the container for sifted flour and the container for lumpy flour are in place.
-

Preparation and Use of the Batter

1. Pour the batter flour into the batter-milk container.
 2. Add water according to the specified amount.
 3. Stir the batter mixture.
 4. Dip the marinated items into the batter.
 5. Make sure the ingredients are completely covered with the batter.
 6. Remove the batter basket from the appliance.
-

Breading

7. Place the items in the breadcrumbs.
 8. Make sure the items are completely covered with breadcrumbs.
 9. Shake the products in the breadcrumbs.
 10. Place the food items in the baking basket.
-

Sifting and Recovering Flour

11. After the breading process is complete, press the START button to sift out any clumps of breadcrumbs.
12. Open the discharge lid of the breading container.
13. Use the flap to direct the flour into the sifter.
14. Empty all of the sifted flour into the sifter.

15. Once the process is complete, press the STOP button.
16. Remove the container with the sifted flour.
17. Pour the sifted flour from the bowl back into the breading device.
18. The clean, sifted flour can be reused for breading.

Use the emergency stop button in a dangerous or unexpected situation. After pressing this button, release it from the pressed position and press the start button to resume operation.

CAUTION: *Do not insert your hands or tools into the moving parts of the machine while it is in operation. Keep loose clothing, hair, and jewelry away from the rotating mechanisms.*

8- INITIAL CLEANING AND MAINTENANCE

A thorough cleaning should be performed before using the product for the first time, . Cleaning and hygiene procedures must be carried out in accordance with food safety requirements and in compliance with the principles of the ISO 22000 Food Safety Management System.

When moving the appliance to clean or wipe the underside, maintain a clear clearance of at least 500 mm in the direction of movement, in addition to the appliance’s dimensions, to prevent excessive tension on the power cord.

Before beginning cleaning, the power supply to the device must be disconnected, and it must be ensured that all moving parts have come to a complete stop. All removable parts (containers that come into contact with the product, conveyor elements, etc.) must be carefully disassembled.

Surfaces that come into contact with food must be cleaned with cleaning agents suitable for food-contact equipment and then rinsed with drinking-quality water. The cleaning chemicals used must comply with Regulation (EC) No. 1935/2004 on materials intended to come into contact with food and must not leave any residues on the surfaces. Abrasive cleaning agents or hard brushes must not be used.

After cleaning, all parts must be thoroughly dried and reassembled in such a way that no moisture remains . Since damp surfaces can pose a hygiene risk, special attention must be paid to this.

As part of the initial maintenance, mechanical connections, fasteners, and moving parts must be visually inspected . Loose connections must be tightened; if unusual wear or damage is detected, contact authorized customer service.

Regular maintenance and hygiene procedures on the device should be performed at regular intervals based on frequency of use. When performing this work, comply with the ISO 14159 standard, “Safety of machinery— Hygiene requirements.”

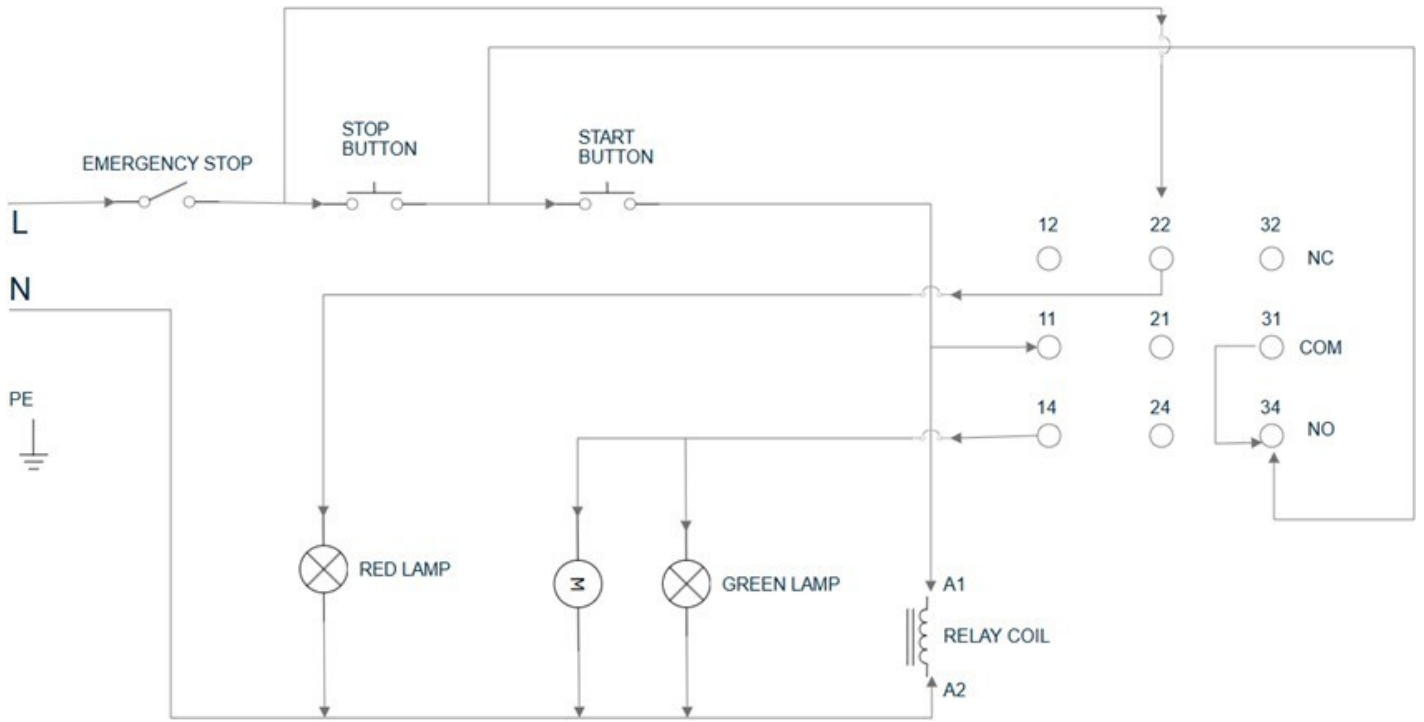
The user must not perform any work on the electrical or mechanical components; if necessary, assistance must be sought exclusively from an authorized service center.

What should be done in the event of a malfunction?

Repairs to the device may only be performed by an authorized service center. Improper repairs by unauthorized service centers may pose a hazard to the user.

MALFUNCTION	CAUSE	SOLUTION
THE DEVICE IS NOT WORKING	POWER SUPPLY TO THE DEVICE	CHECK POWER SUPPLY

9- WIRING DIAGRAM





GGM Gastro International GmbH
Weinerpark 16
D-48607 Ochtrup

www.ggmgaastro.com info@ggmgaastro.com
+49 2553 7220 0