

ggm gastro

Oil Mill OWNER'S MANUAL



Machine:

OIL MILL

Official language of the manufacturer :

ITALIAN

Language of the manual :

ENGLISH

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1 - INTRODUCTION

IMPORTANT



READ CAREFULLY THIS MANUAL AND FOLLOW IT, BEFORE AND DURING THE USE OF THE MACHINERY. IN CASE OF DOUBTS, CONTACT OUR ASSISTANCE SERVICE IN ORDER TO BE CLARIFIED.

1.1 General information

This manual refers to the use of OIL MILL, stone mill designed to preprocess grains, both dried fruit and cocoa beans.

It must be updated if the machine will have changed.

In case the equipment will be sold, it is necessary to provide to the buyer the instruction manual. For this reason it is mandatory to do the ordinary and periodic maintenances indicated in chapter "PERIODICAL MAINTENANCE AND CLEANING" in order to contain the risks for the workers.

If you lose this manual or it becomes useless, you can get another one, asking to:

r.



ATTENZIONE

WARNING:

this manual must be preserved for all the duration of the hold of the machinery.

1.2 General information about the use of the machine

This manual is made in order to give a general knowledge about the machinery.



ATTENZIONE

WARNING:

read the manual before using the equipment



ATTENZIONE

WARNING:

the manufacturer is not responsible for any modify and tampering of this equipment

1.3 General preventive measures

- The use of this machine is forbidden to unauthorized staff;
- Do not start the machine if it is out of action;
- Before using the machine, control that any dangerous condition has been deleted;
- Check if the safety equipments are right;
- Use the personal protective equipments;

2 – DESCRIPTION AND FEATURES OF THE EQUIPMENT

2.1 Description and use

This manual refers to OIL MILL, stone mill designed to process grains, both nuts and cocoa beans.



With a frame made of stainless steel, millstones, and a stone base, Oil Mill offers excellent final products thanks to a slow grinding process. While cocoa beans are ground, sugar, cocoa butter and any other element you wish can be added in order to obtain the product desired. Oil Mill can also be used to obtain nut pastes (almonds, pistachio nuts, hazelnuts, and many more) to be used in confectionery and ice-cream making as well as to make spreadable creams.

2.2 Not allowed uses

Every different use of the machine is considered as improper, not provided for, because the deriving risks cannot be estimated. The manufacturer is exempt from the responsibility deriving from the in-observance of these instructions.

In particular it is forbidden to use it in these ways:

- With different energy values;
- If the safety equipment are not functioning and intact;
- If it isn't correctly installed;
- Rest things on machine's surfaces;
- Insert solid thins into the tank;
- Make by-pass for the safety equipments;
- Use the machine after long time without maintenance;
- In case of problems with the power supply;
- Use the machine outdoor;
- It is forbidden use flammable, corrosive ore dangerous substances for the cleaning;
- It is forbidden immerse the machine into water or other liquids;
- It is forbidden insert things different from the ones indicated for the use;
- It is forbidden use ingredients dangerous for the health;
- In case of lacks of maintenance;
- In case of unauthorized modifies;
- Use of materials and tools different from the ones suggested by the manufacturer;
- Sit or rest oneself on the machine;
- Do maintenance when the machine is on;
- Safety tags tampering;
- Use the machine if it is broke down.

2.3 Specifications

SPECIFICATIONS		
Power supply	V	230V- 50/60Hz
Power	kW	0.55
Dimensions	mm	L 420 x P 530 x H 650
Weight	kg	57
Tank capacity	Kg (final product)	7

3 – SAFETY AND ACCIDENT PREVENTION

3.1 General warnings

Before using the machine, the user must read:

- This chapter because it contains important information about the risks in the use of this equipment;
- The specific descriptions about the safety, at the beginning of each chapter.

IT IS MANDATORY:

- Read the manual before using the machine.
- Start the "maintenance mode" before setting or fixing up the machine.
- The operations must be done by authorized personnel.
- The users must know the warnings and the signs on the machine.
- Prepare the location where the machine is placed, that must be without obstacles, clean and well-lighted.
- Do maintenance of the safety systems.
- Use only approved parts for the maintenance and the fixing up.
- Do not use damage tools.
- Keep out from the mobile parts.
- Do not wear jewels, large cloche because they can hitch on the mobile parts.
- If this machine is used by a new user, provide him these instructions.

3.2 Installed safety equipments

The machine is provided with these safety equipments:

- A. Mobile cover with micro switch: if the cover is removed, the machine does not work.
- B. Fixed shelters in order to protect the mechanical components and the parts with electricity;



ATTENZIONE

The tampering of the safety equipments can cause risks for the users.

3.3 Residual risks

During the planning of this equipment we considered all the lee shores and we took all the necessary cautions in order to avoid risks to the person and damages to the components of the machine.

Anyway there are undeletable risks due to the behavior of the user.

Operations and position of the user	Dangers and possible risks	Possible damages	Preventive measures
User			
Normal use of the machine: milling	Contact with mobile parts of the machine	Upper limbs trauma	Do not wear large clothes
Passing through the operative area	Power cable: tripping	Trauma due to tripping	Do not leave the power cable on the floor. Eventually cover it with a canaline.
Maint enancer			
Fixing up the electric equipments	Risks due to electrical power; risk of contact with parts in tension inside the machine	Electrical shock	Disconnect the power supply before the operations for fixing up and for the maintenance

4 – LIFTING, TRANSPORT AND INSTALLATION

This machine has been assembled and packed in our factory. When it arrives to the customer, it is ready for the installation.

4.1 Lifting and transport

The lifting and the transport of the machine should be prudent in order to avoid falls and capsizing.

We suggest to move the machine using a mechanical lifter because of the weight.

4.2 Installation

This machine does not require particular operations for the installation.

The place should have these features:

- Horizontal surface, not slippery;
- Appropriate enlightenment (at least 500 lux);
- Enough space around the machine for a safety use and maintenance.



ATTENZIONE

The surface must be able to support the weight and the dynamic stresses.



Select a clean and well-lighted location



Place the machine in order to permit the access without not ergonomic position for the user.

4.3 Power supply

4.3.1 Electrical connection

The electric wiring must respect the safety rules. The system and the power cable must be appropriate to support the installed power.

All the data are in the attached electric diagram.

It would be better to have the exact power that you can read on the tag; anyway it is possible a tolerance of $\pm 5\%$.

The electric system respects EN 60204-1.

The manufacturer guarantees the possibility of selecting the active conductors of the electric circuit.

Protection against overcurrent

The equipment has a protective automatic switch. This equipment has also circuit breakers.

Protection against breakdown of the insulation

We suggest to use an equipment that is sensible to the breakdown of the insulation.

Protective circuit

The equipment must be disconnected from the ground.



Il collegamento del conduttore di protezione equipotenziale esterno è essenziale per un corretto funzionamento dell'attrezzatura e per la sicurezza degli operatori (protezione contro le scosse elettriche)



THE ELECTRIC CONDUCTOR MUST BE SECTIONED DURING THE MAINTENANCE OR THE FIXING UP OF THE EQUIPMENT



LAVORI IN CORSO
NON EFFETTUARE
MANOVRE

PLACE "WORK IN PROGRESS" SIGN ON THE DISCONNECTOR

5 – START AND USE OF THE MACHINE

5.1 Start and use

Before using the machine:

- Place the machine on a horizontal and dry flat surface.
- Check the safety grid: if it is in a wrong position, the rollers stones do not spin.
- Do not insert your hands in the bowl, when the machine is on.



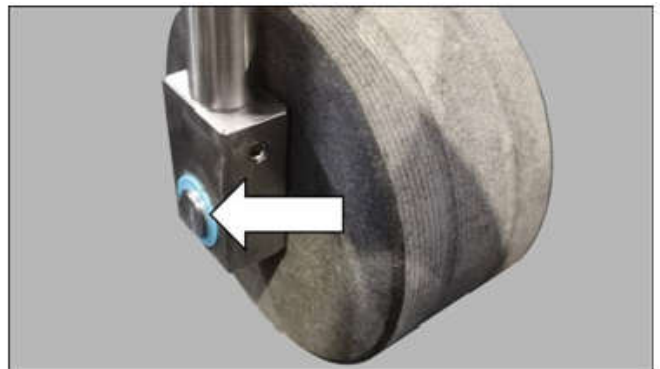
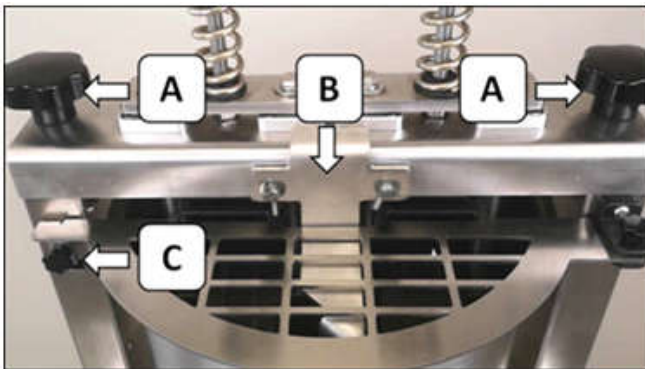
DO NOT MODIFY THE MACHINE WITHOUT THE AUTHORIZATION BY ICB Tecnologie S.r.l.

First of all check that:

- [A] knobs in the picture below are properly screwed.
- [B] tool is properly placed by screwing its two small knobs. There is another similar [B] tool also on the other side of the machine.
- The safety grid is properly placed with its knob [C] well screwed.
- The bushings (see picture on the right below) must be properly cleaned. Dirty bushings can cause rapid wear of the bushings themselves and prevent the roller stones from rotating.

ATTENTION:

- [A] knobs must be tightened up strongly otherwise the roller stones will not be stable while processing the nuts/bears.
- The two screws for [B] tool must be tightened up strongly otherwise [B] tool may touch the bottom of the bowl and get stuck.



Place the protections (one on the front and one on the back of the machine) by correctly screwing in the two screws, leaving only few millimeters between the bowl and the protections. The protections must not touch the bowl while spinning.

ATTENTION: do not run the machine if the protections are not placed properly.

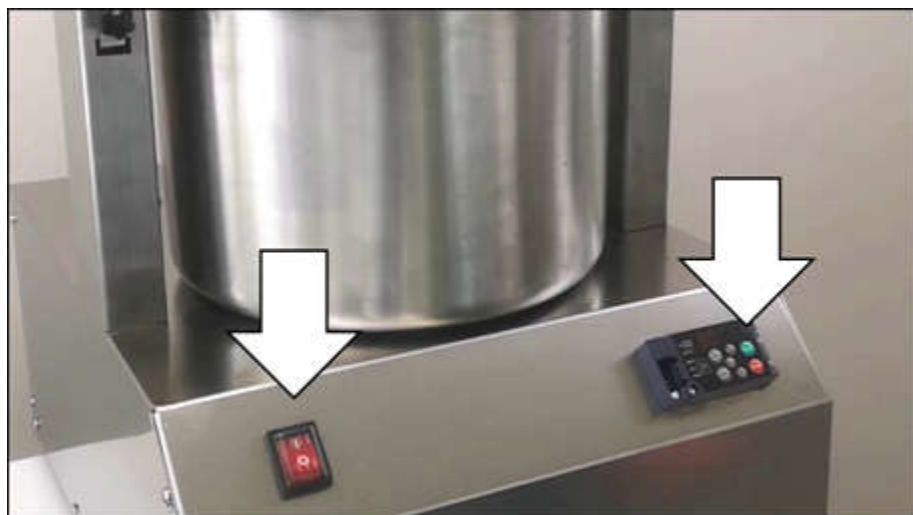


To facilitate rotation, we recommend moistening the roller stones and the base of the bowl with oil, or in case of chocolate production, heating the roller stones and the base of the bowl to a maximum of 60°C. In the case of chocolate, check that the bowl and the stones are not wet with water.

Start with a minimum quantity of grains so that the rollers stones can start spinning smoothly. The ideal amount is just enough to cover the bottom of the bowl.

ATTENTION: do not let the machine run without product.

Turn on the machine through the red switch on the left. Then press the green button of the control panel to activate the rotation of the bowl. Press the red button of the control panel, on the right, to stop the rotation of the bowl. It is also possible to adjust the speed of the bowl by pressing arrow up and arrow down of the control panel.



If the grains initially accumulate under the roller stones, blocking their rotation, switch off the machine, lift the roller stones, create a layer of grains on the bottom of the bowl and place the roller stones on it. Restart the machine.

When the product starts to be ground and the stones turn smoothly, more grains can be added. The grains must be poured time by time, in small quantity at the same time. A minimum total quantity of 3 kg must be reached for the machine to work properly. The ideal time to add more grains is when the product in the bowl has started to become a paste.

In case of spreadable creams or two-ingredients chocolate, start only with grains, and add the other ingredients (as sugar) later.

Screw/unscrew these knobs indicated by the white arrows (picture below), to increase/decrease the pressure of the roller stones on the product.

The pressure can be adjusted also while the device is running. At the beginning of the process it is better to release the pressure knobs. When the grains start to turn into a paste, the pressure can be gradually increased.

Let the machine running until the product looks properly smooth.



In case you open the safety grid, the bowl stops running. To reactivate the rotation you have to place again the safety grid in the proper position, screwing the knob. After that, please press the red button of the control panel on the right, then press the green button and the bowl restarts rotating. If the grid is not properly closed, or the red button has not been pressed, the display shows an error.

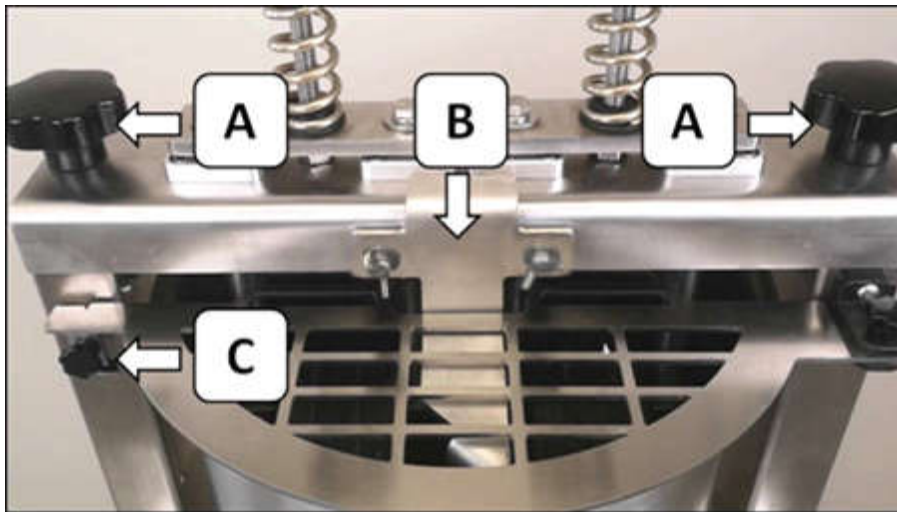
ATTENTION:

- Do not leave the equipment unattended when in use.
- The maximum temperature of the product must not be higher than 60°C, otherwise decrease immediately the rotation speed or the springs pressure.

When the paste is ready it is possible to switch off the machine through the red switch on the left. Then unscrew [C] and [D] in the picture below to open and remove the safety grid. Unscrew [B] and remove it. Finally unscrew the two knobs [A]. To facilitate unscrewing these knobs, it is better to unscrew the stone pressure knobs before.

ATTENTION:

In case of products such as chocolate or spreadable creams, which tend to harden at room temperature, they should not be left in the bowl with the machine switched off, but the bowl must be emptied. Otherwise do not restart the machine without melting properly the product before (maximum 60°C).



Now it is possible to remove the stones. Please note that it is necessary to place always the stones in the same position without turning them 180° otherwise they may not spin smoothly the next time.



Finally remove the bowl and place it on the tool for the discharge of the product. Place a container below. The tool allows also to hold the stones during the discharge. It is possible to use a sieve to filter the product.

Please note that this tool is an accessory, not included with the machine.

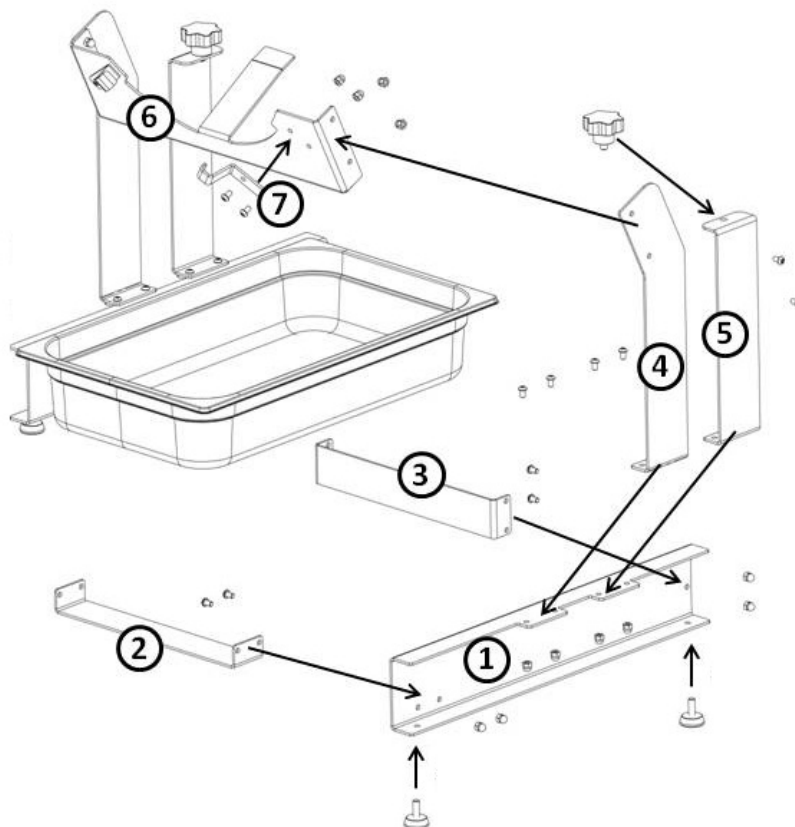
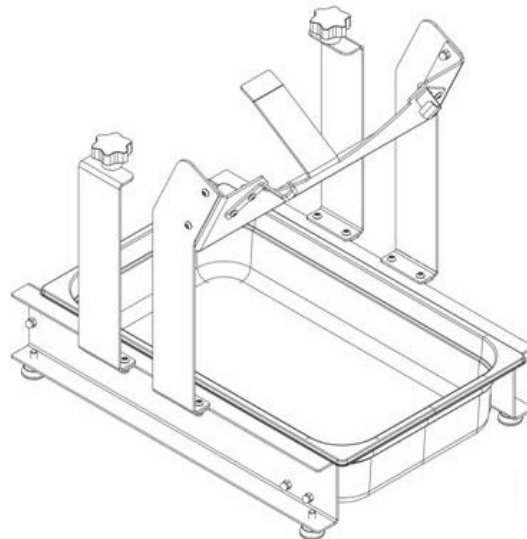
After the use, while the machine is not working, do not place the roller stones inside the machine keeping the springs tighten



5.1 Ins truct ions f or d ischarge tool

Mount the discharge tool in the order shown below.

The pieces no.5 are used to support the stones during the discharge operation, so fix the stones to support pieces no.5 by screwing on the black knobs.



6 – CLEANING AND MAINTENANCE

WARNING



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.
8. It is forbidden to use lighters, matchsticks, etc as lighting system.
9. Lacks of controls and maintenance can cause damages to the equipment.
10. Nobody can use or stay close to the machine when it is on, without training.

6.1 Periodical checks of the safety equipments

The safety equipments are all the things that work as safety barrier between the person and the danger.

As every electronic equipment, this machine is subject to usury, anomalies and malfunctions. So the safety equipment can decrease their performances. In order to avoid it, the user must do regularly maintenance.

INTERVENTION'S REGISTRATION

Intervention's registration become official document for the correct use of the machine and it includes:

- the checked product;
- the date;
- the name of the maintenance operator
- the outcome of the intervention;
- contingent remarks.



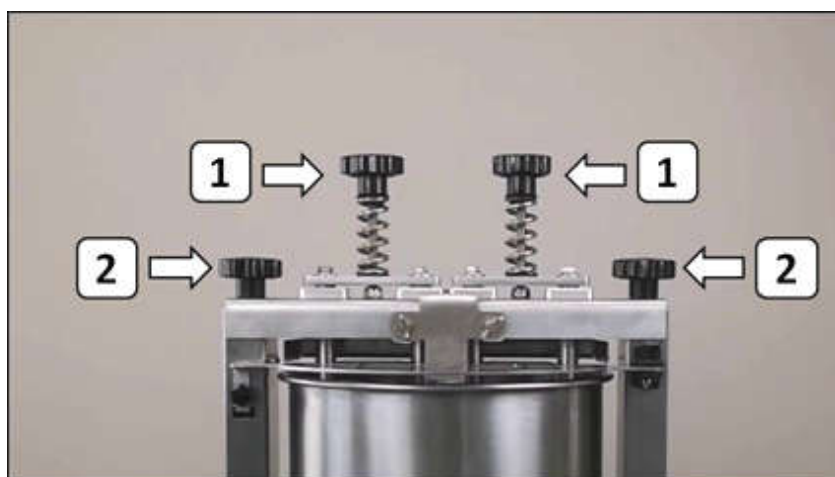
Check periodically the operation of the micro switch ; in case there are some anomalies in the safety systems, contact immediately the manufacturer.

6.2 Ordinary maintenance and cleaning

All the surfaces and the parts of the machine in contact with foodstuffs must be cleaned and disinfected.

IMPORTANT: Wash by hand, not suitable for dishwashing machines.

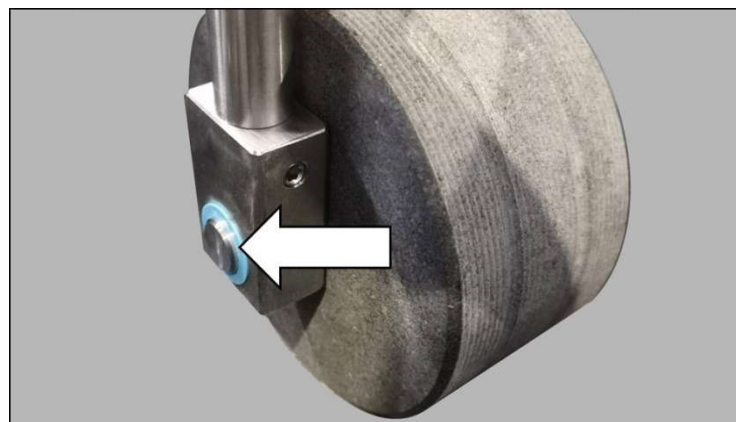
- 1) Unplugged the machine.
- 2) Open the safety grid.
- 3) Unscrew completely the stone pressure knobs [1]. Then unscrew knobs [2]



- 4) Lift up the roller stones. Please note that after the cleaning, it is necessary to place always the roller stones in the same position without turning them 180° otherwise they may not spin smoothly the next time.



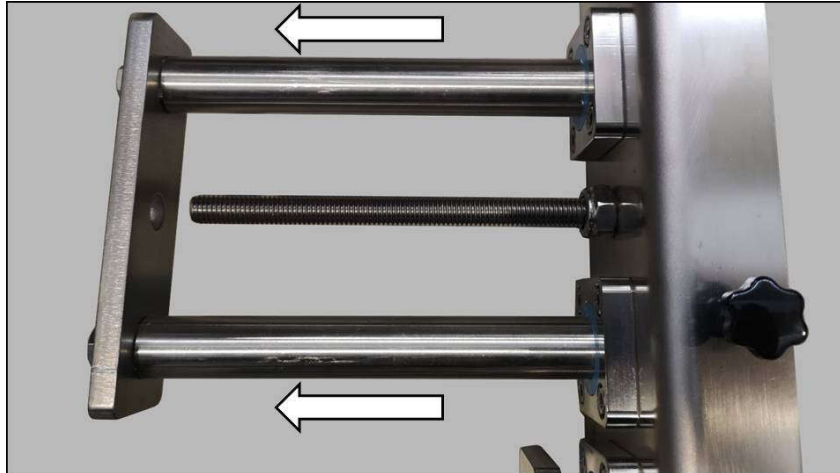
- 5) Clean the bushings of the stones. In fact, during the process, product particles could deposit in the bushing, and could blacken due to friction. This is not caused by the presence of oil, but is due to mechanical processes so it does not affect the final product. Sometimes check the status of the bushings and eventually replace them if they look worn out.



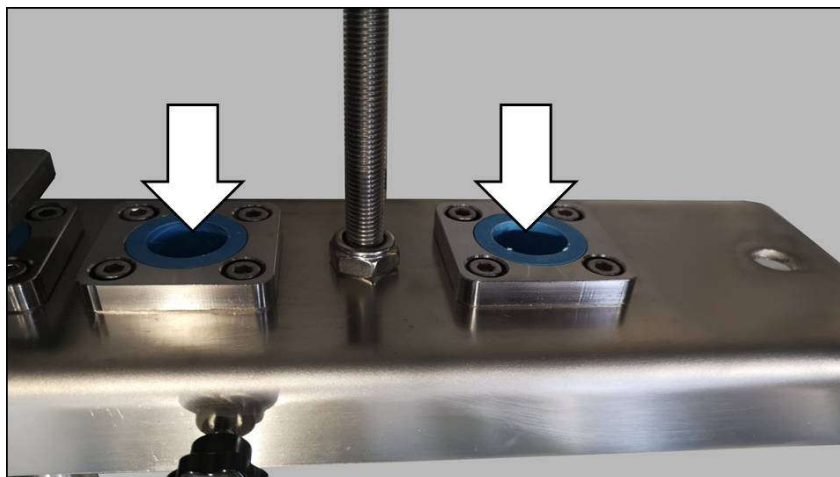
- 6) Unscrew [1] and disconnect the stones from the axles. Please remember to put the same roller stone on the same axles without exchanging one to each other.



- 7) Clean the axles from particles of product and pull them out of the structure (see picture below). It is important to clean the axles before removing them, otherwise particles of product may be deposited inside the bushings.



- 8) Clean the bushings, using water and paper:



- 9) Clean the bowl with paper and hot water.

WHAT NOT TO DO :

- A) Touch mobile parts if they are not stopped with safety (power cable should be disconnected);

PRO DUCTS THAT MUST NOT BE USED:

- 1) Compressed air.
- 2) Steam equipments.
- 3) Detergents containing chlorine or similar agents, as bleach, muriatic acid,
- 4) Brushes and abrasive disks.
- 5) Detergents with abrasive powder.
- 6) Gasoline, solvents or flammable and/or corrosive liquids.
- 7) Substances for cleaning silver.

7 – DISPOSAL

Cut the power cable before the disposal of the machine. It is forbidden to dispose of this equipment as domestic waste.

Packaging

Packaging with recycling signs are recyclable. Dispose of the packaging in a center for the disposal of recyclable materials.

Before disposal

1. Disconnect the plug from the socket.
2. Cut the power cable and dispose of it with the plug.

Correct disposal of this equipment

The equipment must be consigned to a center for the recycling of electronic equipment. Contact the local authority, the assistance to the disposal of domestic wastes or the shop where you bought the product.

The directive of the European Union 2002/96/CE about the disposal of electronic equipment (RAEE), states that it is not allowed to dispose of the machine as domestic waste. These equipment must be collected separately in order to optimize recycling and to avoid dangers for the environment and health.



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