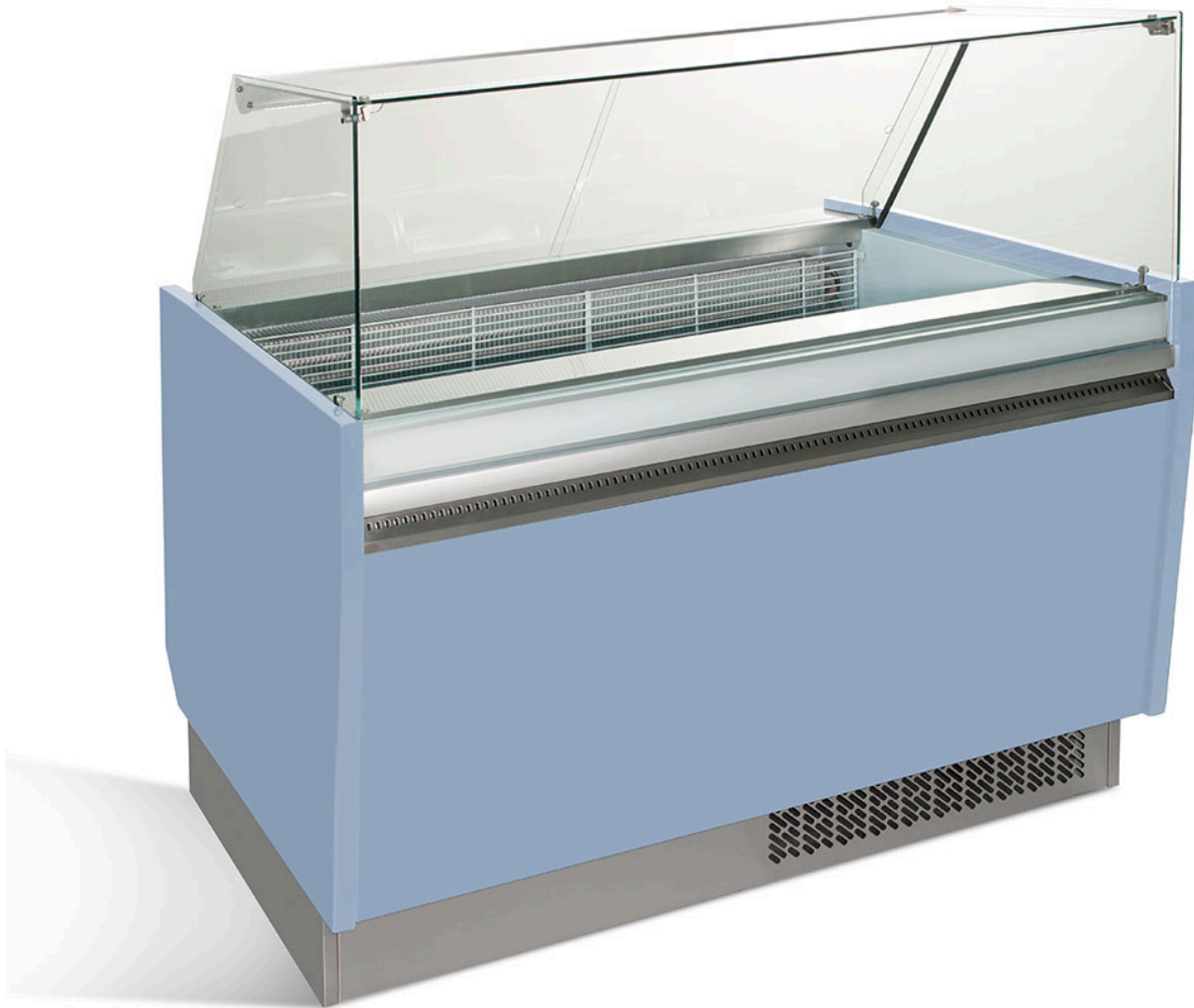


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SKU: ESTI12HB

Ice cream counter - Liam - 1310mm - with LED lighting - for 10 + 10 containers - light blue



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EN ENGLISH

Product Manual for Ice Cream Counter Liam 1310mm with LED Lighting

1. General Information

Thank you for purchasing the Ice Cream Counter Liam 1310mm. This state-of-the-art commercial display is designed to showcase ice cream in an attractive manner while providing optimum functionality. The counter features integrated LED lighting and has the capacity for 10+10 containers, making it suitable for a variety of settings, including restaurants, cafes, and ice cream shops.

2. Safety Information

- Electrical Safety: Ensure that the counter is connected to a properly grounded electrical outlet to prevent electrical shocks. Do not overload the circuit.
- Ventilation: Maintain adequate ventilation around the unit to avoid overheating. Do not block air vents.
- Glass Surfaces: The glass sections are designed for durability, but impact may cause shattering. Handle with care.
- Children Safety: The unit is not a toy. Ensure that children are supervised when the machine is being operated or used.
- Food Safety: Regularly check the temperature of the ice cream to ensure it remains within safe limits (below -12°C) to prevent spoilage.

3. Product Overview and Specifications

- Model: Liam 1310mm
- Dimensions: 1310mm (L) x 700mm (W) x 1100mm (H)
- Capacity: 10+10 containers (5 liters each)
- Temperature Control: -12°C to -18°C
- Power Consumption: 650W
- Material: Stainless steel and tempered glass
- Weight: 130 kg
- Color: Light Blue
- LED Lighting: Integrated multi-coloured LED.

4. Setup and Installation

1. Unpacking: Carefully remove the ice cream counter from its packaging.
2. Positioning: Place the counter on a stable, level surface near an electrical power source. Ensure there is at least a 15 cm gap at the back and sides for ventilation.
3. Electrical Connection: Plug the unit into an appropriate outlet. Ensure the voltage matches the specifications on the rating label.
4. Check Level: Use a level to confirm that the unit is stable and evenly positioned.
5. Connect to Water Supply: If applicable, connect any water lines as per local regulations.
6. Set Temperature: Turn on the power and set the temperature using the control panel.

5. Operation

- Turning On: Press the power button located on the control panel.
- Adjusting Temperature: Use the temperature setting buttons to adjust to your desired freezing setting.
- Display: The LED lighting can be turned on or off via the designated switch.
- Loading Containers: Place the ice cream containers in the designated holders and ensure they are securely in place.

6. Cleaning and Maintenance

- Daily Cleaning: Wipe the glass and stainless steel surfaces with a soft cloth and mild detergent. Avoid abrasive cleaners.
- Weekly Inspection: Check for any signs of wear and test electrical connections for safety.
- Defrosting: If ice forms, defrost the unit and ensure proper drainage before clean-up.

7. Troubleshooting

- Unit Not Cooling: Check if the power cord is properly plugged in. Ensure there is sufficient airflow around the unit.
- Temperature Fluctuations: Verify that the temperature settings have not been altered. Inspect the seals on the doors for leaks.
- Power Issues: If the display is not lighting up, check the outlet and circuit breaker.

8. Disposal

At the end of the product's lifecycle, please dispose of the ice cream counter in accordance with local regulations. Separate metal, glass, and electronic components for recycling where possible.

9. Contact

For further assistance, please contact us:

- Email: info@gmgastro.com
- Phone: 0800 7000 220
- Address: Weinerpark 16, 48607 Ochtrup, Germany

DE DEUTSCH

Produktmanual für die Eistheke Liam 1310 mm mit LED-Beleuchtung (für 10+10 Behälter, hellblau)

1. Allgemeine Informationen

Herzlichen Glückwunsch zu Ihrem Kauf der Eistheke Liam. Dieses Produkt wurde entwickelt, um Ihnen eine ansprechende Präsentation Ihrer Eisspezialitäten zu ermöglichen und gleichzeitig eine optimale Lagerung zu gewährleisten. Bitte lesen Sie diese Bedienungsanleitung sorgfältig durch, um eine sichere und effektive Nutzung des Geräts sicherzustellen.

2. Sicherheitsinformationen

- Lesen Sie alle Anweisungen vor der Verwendung des Geräts.
- Stellen Sie sicher, dass das Gerät auf einer stabilen, ebenen Unterlage steht.
- Stellen Sie sicher, dass das Gerät an eine geerdete Steckdose angeschlossen ist.
- Verwenden Sie das Gerät nicht im Freien oder in feuchten Bereichen.
- Halten Sie den Bereich um das Gerät frei von brennbaren Materialien.
- Bei Beschädigung des Netzkabels muss dieses sofort ersetzt werden, um Stromschläge zu vermeiden.
- Lassen Sie das Gerät nicht ohne Aufsicht, wenn es in Betrieb ist.

3. Produktübersicht und technische Daten

- Modell: Liam
- Abmessungen: 1310 mm (B) x 800 mm (T) x 1200 mm (H)
- Anzahl der Behälter: 20 (10+10)
- Energieverbrauch: 220-240 V; 50-60 Hz
- Temperaturbereich: -16°C bis -22°C
- Material: Edelstahl und temperaturbeständiger Kunststoff
- Farbe: Hellblau

4. Aufbau und Installation

1. Auspacken: Entfernen Sie das Gerät vorsichtig aus der Verpackung und überprüfen Sie, ob alle Teile vorhanden sind.
2. Standortwahl: Wählen Sie einen gut belüfteten, trockenen Platz.
3. Anschließen:
 - Schließen Sie das Netzkabel an eine geeignete Steckdose an.
 - Achten Sie darauf, dass die Steckdose geerdet ist.
4. Testen: Schalten Sie das Gerät ein und prüfen Sie, ob die LED-Beleuchtung funktioniert und das Kühlaggregat ordnungsgemäß läuft.
5. Einfüllen: Befüllen Sie die Behälter mit Eiscreme und schließen Sie die Abdeckung.

5. Betrieb

- Um das Gerät einzuschalten, drücken Sie den Netzschalter.
- Stellen Sie die Temperatur mithilfe des Thermostats ein. Warten Sie einige Minuten, bis die gewünschte Temperatur erreicht ist.
- Überwachen Sie die Temperatur regelmäßig und passen Sie die Einstellungen bei Bedarf an.

6. Reinigung und Wartung

- Reinigen Sie die Außenseite mit einem feuchten Tuch und mildem Reinigungsmittel.
- Leeren Sie die Behälter regelmäßig und reinigen Sie sie mit warmem Seifenwasser.
- Wischen Sie den Innenraum des Geräts mit einem hygienischen Desinfektionsmittel ab.
- Überprüfen Sie regelmäßig das Kondensator-Gitter und entfernen Sie Staub.

7. Fehlerbehebung

- Das Gerät kühlt nicht: Überprüfen Sie die Steckdose und das Netzkabel. Stellen Sie sicher, dass die Temperatureinstellungen korrekt sind.
- Die Beleuchtung funktioniert nicht: Überprüfen Sie die LED-Leuchten. Möglicherweise ist ein Austausch erforderlich.
- Ungewöhnliche Geräusche: Überprüfen Sie, ob das Gerät auf einer stabilen Oberfläche steht und keine Gegenstände damit in Kontakt kommen.

8. Entsorgung

Entsorgen Sie das Gerät nach der Lebensdauer gemäß den geltenden Gesetzen und Vorschriften zur Abfallentsorgung. Bitte bringen Sie das Gerät zu einer autorisierten Sammelstelle oder einem Recyclingzentrum.

9. Kontakt

Bei Fragen oder Problemen wenden Sie sich bitte an unseren Kundenservice:

- Email: info@gmgastro.com
- Telefon: 0800 7000 220
- Adresse: Weinerpark 16, 48607 Ochtrup, Deutschland

Vielen Dank, dass Sie sich für die Eistheke Liam entschieden haben! Wir wünschen Ihnen viel Freude beim Einsatz unseres Produkts.

NL NEDERLANDS

Product Manual for Ice Cream Counter Liam 1310mm with LED Lighting for 10 + 10 Containers Light Blue

1. General Information

Congratulations on your purchase of the Ice Cream Counter Liam. This high-quality ice cream counter is designed for commercial use, allowing you to showcase and serve delicious ice cream efficiently and attractively.

2. Safety Information

- Ensure the appliance is installed on a flat, stable surface to prevent tipping.
- Do not use the appliance outdoors or in humid conditions.
- Keep the power cord away from hot surfaces and sharp edges to avoid damage.
- Do not immerse the appliance in water or other liquids.
- This appliance is not a toy. Keep it out of reach of children unless supervised.
- Ensure proper ventilation around the appliance to prevent overheating.
- Regularly check the power cord for signs of wear or damage; do not use if damaged.
- In case of malfunction, unplug the appliance before attempting any repairs.

3. Product Overview and Specifications

- Model: Liam
- Dimensions: 1310mm (W) x 800mm (D) x 1120mm (H)
- Container Capacity: 10 + 10
- Power Supply: 220V - 240V
- Temperature Range: -18°C to -20°C
- Weight: 90 kg
- Energy Efficiency Class: C
- Material: Stainless Steel and Tempered Glass
- LED Lighting: Yes, energy-efficient

4. Setup and Installation

- Unbox the Ice Cream Counter and ensure all parts are included.
- Place the counter in a well-ventilated area away from direct sunlight and heat sources.
- Ensure the counter is level; adjust the feet if necessary.
- Plug the appliance into a suitable electrical outlet ensuring the voltage matches the specifications.
- Allow the counter to reach operating temperature before placing ice cream containers inside (approximately 30 minutes).
- Once cooled, arrange the ice cream containers in the counter.

5. Operation

- Turn on the appliance using the power button located at the front.
- Adjust the temperature settings using the digital control panel according to your preference.
- Ensure doors are closed properly after each use to maintain temperature.
- For optimal performance, do not overload the unit beyond its container capacity.

6. Cleaning and Maintenance

- Unplug the appliance before cleaning.
- Use a soft cloth and mild detergent to clean the exterior and interior surfaces.
- Regularly clean the cooling system and check for any ice buildup; defrost if necessary.
- Check and clean the LED lights to ensure proper visibility.
- Schedule maintenance every six months for optimal performance.

7. Troubleshooting

- If the appliance does not turn on, check the power supply and ensure the outlet is functional.
- If the temperature is too high, check for proper ventilation and ensure doors seal correctly.
- For unusual noises, check for loose parts or debris in the cooling system.
- Refer to the technical specifications to ensure all settings are correctly configured.

8. Disposal

- Dispose of the appliance according to local regulations.
- Remove any liquids and recycle materials as appropriate.
- Do not dispose of the appliance along with ordinary household waste.

9. Contact

For more information or support, please contact us:

Email: info@gmgastro.com

Phone: 0800 7000 220

Address: Weinerpark 16, 48607 Ochtrup, Germany

ES ESPAÑOL

Manual de Producto: Mostrador de Helados Liam 1310mm con Iluminación LED

1. Información General

El mostrador de helados Liam de 1310 mm está diseñado para exhibir y servir helados. Ideal para heladerías, restaurantes y cafeterías. Este modelo cuenta con iluminación LED, proporcionando una excelente visibilidad de los productos.

2. Información de Seguridad

- Uso Apropriado: Este producto está diseñado exclusivamente para la exhibición de helados. No lo utilice para otros fines.
- Instalación Segura: Asegúrese de que el mostrador esté instalado en una superficie plana y estable para evitar vuelcos.
- Conexiones Eléctricas: Siempre use un enchufe compatible y no sobrecargue la red eléctrica.
- Cuidado con el Agua: Evite el contacto directo del agua con componentes eléctricos.
- Temperaturas Altas: No coloque objetos calientes sobre el mostrador.
- Revisión Regular: Inspeccione el mostrador regularmente para detectar daños y asegúrese de que todas las partes estén en buen estado.

3. Descripción del Producto y Especificaciones

- Dimensiones: 1310mm x 900mm x 1160mm
- Capacidad: Para 10 + 10 contenedores
- Tipo de Iluminación: LED
- Color: Azul claro

4. Configuración e Instalación

- Paso 1: Retire el mostrador de la caja y colóquelo en la ubicación deseada.
- Paso 2: Verifique que el área esté nivelada.
- Paso 3: Conecte el cable de alimentación a una toma de corriente adecuada.
- Paso 4: Encienda el mostrador utilizando el interruptor de encendido ubicado en la parte trasera.
- Paso 5: Coloque los contenedores en sus lugares designados.

5. Operación

- Para activar el mostrador, simplemente presione el interruptor de encendido.
- Ajuste la temperatura según sea necesario utilizando el termostato.
- Asegúrese de que los contenedores estén completamente llenos y organizados para una mejor presentación.

6. Limpieza y Mantenimiento

- Desenchufe el mostrador antes de limpiarlo.
- Use un paño húmedo y un detergente suave para limpiar la superficie exterior.
- Limpie los contenedores y las áreas internas regularmente para mantener la higiene.
- No use limpiadores abrasivos que puedan dañar el acabado.

7. Solución de Problemas

- No enciende: Verifique la conexión eléctrica.
- Temperatura incorrecta: Ajuste el termostato y asegúrese de que no haya obstrucciones en las entradas de aire.
- Fugas de agua: Verifique si hay condensación o fugas en los contenedores.

8. Eliminación

- Este producto debe eliminarse de acuerdo con la normativa local sobre residuos electrónicos.
- Consulte con su servicio local de eliminación para conocer el procedimiento adecuado.

9. Contacto

Para consultas, por favor contáctenos:

- Correo Electrónico: info@gmgastro.com
- Teléfono: 0800 7000 220
- Dirección: Weinerpark 16, 48607 Ochtrup, Alemania

FR FRANÇAIS

Product Manual for Ice Cream Counter Liam 1310mm with LED Lighting

1. General Information

The Ice Cream Counter Liam is designed to showcase and serve ice cream in an appealing manner. With a sleek design and LED lighting, it enhances the overall customer experience. This product is ideal for ice cream parlors, cafes, and restaurants.

2. Safety Information

- Intended Use: This ice cream counter is meant for commercial use only. Do not use for any other purpose.
- Warnings:
 - Read all instructions before use.
 - Ensure the unit is placed on a stable surface to avoid tipping.
 - Do not block ventilation openings.
 - Keep the unit away from water sources, heat sources, and direct sunlight.
- Electrical Safety: Ensure that the unit is connected to a properly grounded electrical outlet. Avoid using extension cords.
- Child Safety: Keep the unit out of reach of children. Ensure children do not play with the unit or its components.
- Maintenance: Regularly check the cord and plug for damage. If any damage occurs, disconnect the unit and contact customer service for assistance.

3. Product Overview and Specifications

- Model: Ice Cream Counter Liam
- Dimensions: 1310mm (L) x 800mm (D) x 1280mm (H)
- Container Capacity: 10 plus 10 containers
- Power: 230V / 50Hz
- Temperature Range: -18°C to -20°C
- Weight: 150kg
- Material: Stainless steel and glass
- Color: Light blue
- LED Lighting: Integrated for enhanced display

4. Setup and Installation

1. Location Selection: Choose a level surface away from direct sunlight and heat sources.
2. Unpacking: Carefully unpack the unit, ensuring all components are included.
3. Placement: Position the ice cream counter in the selected location.
4. Electrical Connection: Plug the unit into a properly grounded outlet.
5. Initial Setup: Allow the unit to reach operating temperature before placing ice cream containers inside.
6. Container Arrangement: Place ice cream containers evenly in the designated slots.

5. Operation

- Switch on the unit using the power button located on the front panel.
- Adjust the temperature settings as needed using the control panel.
- Allow the ice cream to reach the desired serving temperature before dispensing.

6. Cleaning and Maintenance

- Daily Cleaning: Wipe surfaces with a damp cloth and mild detergent.
- Weekly Maintenance: Check and clean the ventilation openings to prevent dust accumulation.
- Deep Cleaning: Disconnect the unit and clean interior surfaces with a non-abrasive cleaner monthly.
- Regularly inspect seals and hinges for wear and replace as necessary.

7. Troubleshooting

- Unit Not Cooling:
 - Check if the unit is properly plugged in.
 - Ensure that the temperature settings are appropriate.
 - Inspect the compressor for functionality.
- Leaks:
 - Examine all water drainage and connection points for blockages or damage.
- Loud Noises:
 - Ensure that the unit is on a stable surface and that no items are obstructing the compressor.

8. Disposal

- Dispose of the unit in accordance with local regulations and guidelines.
- Ensure that any refrigerants used by the unit are handled by a licensed professional to avoid environmental harm.

9. Contact Information

For further assistance, please contact us at:

- Email: info@gmgastro.com
- Phone: 0800 7000 220
- Address: Weinerpark 16, 48607 Ochtrup, Germany

IT ITALIANO

Manuale del Prodotto

1. Informazioni Generali

Nome prodotto: Bancone Gelato Liam

Modello: ESTI12HB

Colorazione: Blu chiaro

Dimensioni: 1310 mm

Capacità: 10 + 10 contenitori

2. Informazioni sulla Sicurezza

- Leggere attentamente il manuale prima di utilizzare il prodotto.
- Utilizzare il bancone solo per il suo scopo previsto, ovvero la conservazione e la presentazione del gelato.
- Tenere il prodotto lontano da fonti di calore e asciutto.
- Non bloccare le aperture di ventilazione.
- Non immergere il dispositivo in acqua o in altri liquidi.
- In caso di malfunzionamento, disconnettere immediatamente dalla rete elettrica.
- Assicurarsi che il dispositivo sia installato in modo corretto e stabile.
- Utilizzare sempre guanti protettivi quando si maneggiano contenitori o superfici molto fredde.

3. Panoramica del Prodotto e Specifiche

Il bancone gelato Liam è progettato per presentare e mantenere il gelato a temperature adeguate, offrendo un complemento estetico grazie all'illuminazione LED.

Specifiche Tecniche:

- Altezza: 1310 mm
- Capacità: 10 + 10 contenitori
- Illuminazione: LED
- Colore: Blu chiaro

4. Installazione e Setup

- Posizionare il bancone su una superficie piana e stabile.
- Assicurarsi che il dispositivo sia posizionato lontano da fonti di calore e umidità.
- Scollegare il cavo di alimentazione dalla presa di corrente.
- Verificare che la tensione di alimentazione corrisponda a quella indicata sull'etichetta del prodotto.
- Collegare il cavo di alimentazione e accendere il dispositivo.
- Attendere che il bancone raggiunga la temperatura di esercizio prima di riempirlo con i contenitori di gelato.

5. Funzionamento

- Accendere il bancone utilizzando l'interruttore di accensione.
- Regolare la temperatura secondo le necessità del gelato.
- Assicurarsi che i contenitori siano riempiti correttamente e che non superino il livello di riempimento massimo.
- Utilizzare il bancone esclusivamente per conservare gelato e dessert freddi.

6. Pulizia e Manutenzione

- Prima di pulire, scollegare il bancone dalla rete elettrica.
- Utilizzare un panno morbido e detergenti non abrasivi per pulire le superfici esterne e interne.
- Evitare l'uso di prodotti chimici aggressivi.
- Assicurarsi che ogni componente sia asciutto prima di riaccendere il dispositivo.
- Effettuare controlli periodici su tutte le parti elettriche per garantirne il corretto funzionamento.

7. Risoluzione dei Problemi

- Il bancone non si accende: Verificare che il cavo di alimentazione sia correttamente collegato e non danneggiato.
- La temperatura non è corretta: Controllare il pannello di controllo e ripristinare le impostazioni.
- Condensa eccessiva: Verificare che il dispositivo non sia esposto a correnti d'aria calda o umida.
- Rumore anormale: Contattare il servizio assistenza per verifiche tecniche.

8. Smaltimento

- Non gettare il prodotto negli impianti di smaltimento regolari.
- Smaltire secondo le normative locali riguardanti i rifiuti elettronici.
- Contattare il comune per informazioni riguardo i centri di raccolta.

9. Contatti

Per ulteriori informazioni o assistenza:

Email: info@gmgastro.com

Telefono: 0800 7000 220

Indirizzo: Weinerpark 16, 48607 Ochtrup, Germania