

ggm gastro

INTERNATIONAL

INSTRUCTION BOOK OF GAS & ELECTRIC TEA BREWER MACHINE

TKEAT3



Dear customer,

We recommend that you read the instructions for use carefully in order to use your Tea Machine in the most efficient way.

Thank you for your interest in our products.

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1. SAFETY PRECAUTIONS AND GENERAL INFORMATION BEFORE USE

General warnings:

- This machine is designed to brew tea and provide hot water to the tea to be brewed. Do not use for any other purpose.
- **The tea machine should not be used by persons with physical, visual, auditory or mental disabilities, children and persons with lack of experience or knowledge.**
- Electrical, water and drain connections must be ready before installation. All these operations belong to the user. After these operations are ready, call the authorized service for installation.
- **Ensure adequate ventilation in the working environment.**

Electrical warnings:

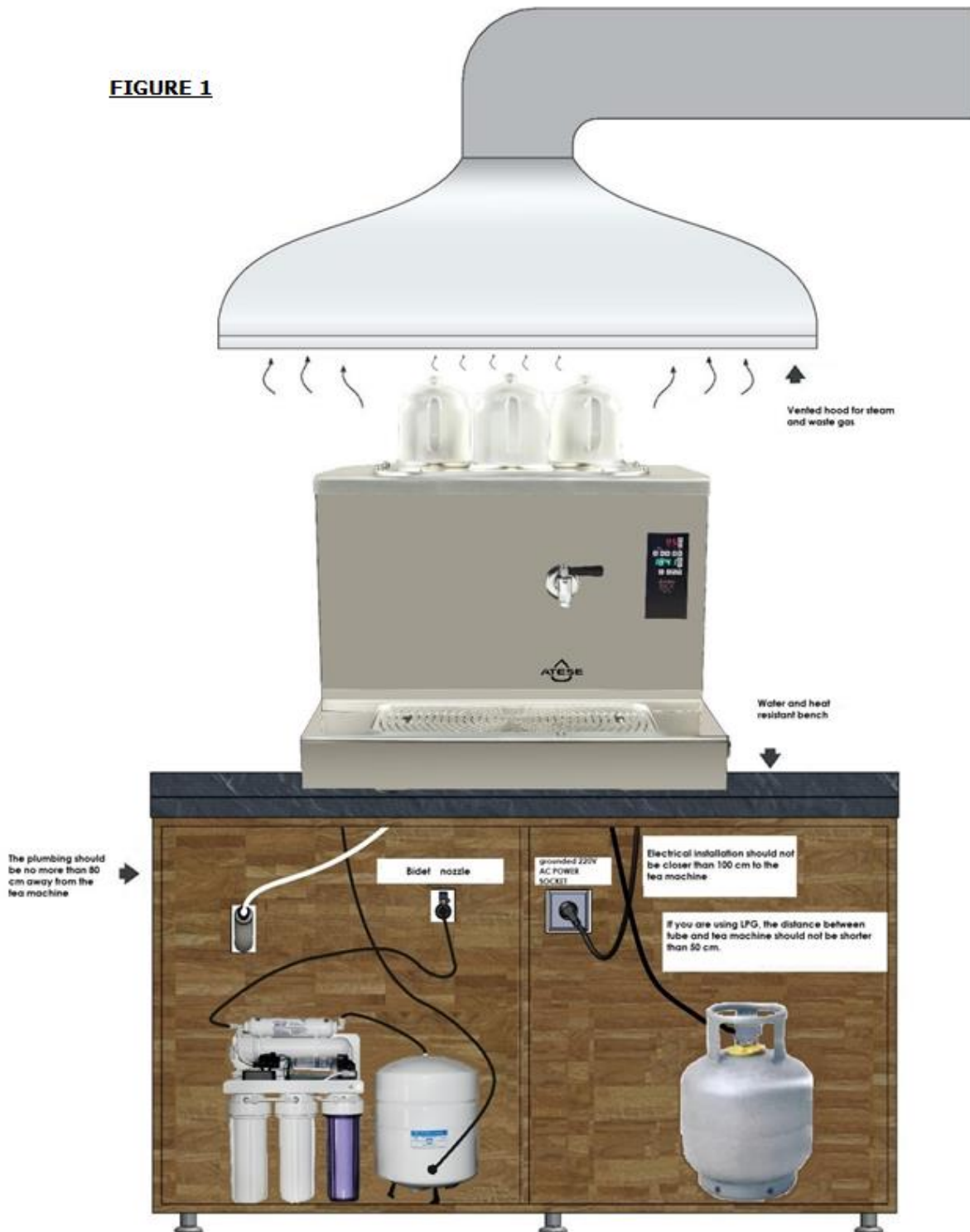
- The mains voltage used must be 220 V, the line fuse must be 25A and pull 3 × 2,5 TTR cable independently from the junction to tea machine.
- **In a fixed installation, a fuse must be provided that separates all poles from the supply network.**
- Use a grounded socket for the use of your machine. The ground resistance must be $5n\Omega \geq$.
- **The power cord must not come into contact with hot surfaces or stand under the foot.**
- If the power cord is damaged, always call the authorized service.

Gas warnings:

- Natural gas installation project should be prepared and approved in line with the requests of İGDAS, EGO and other natural gas companies before making natural gas connection.
- **The device must be purchased according to the type of fuel used. If the user requests gas conversion after purchasing the device, this is subject to a fee. (Warning: Do not carry out gas conversion by yourself; After the gas conversion, you have changed the label of the product to service personnel.)**
- Do not use LPG in places below ground level.
- **Do not use your tea maker in spaces smaller than 6 cubic meters and in areas smaller than 2.5 square meters.**
- If you use LPG as a fuel in your appliance, do not shake or tilt the gas cylinder to prevent serious damage to the connections between the appliance and the gas cylinder.
- **The hose length of your tube should not be longer than 125 cm. Your tube hose must comply with legal norms (CE or TSE) and should be checked regularly.**
- If LPG is used, the pressure of your cylinder gas detector should be 30 mbar. Users using a tube device must use a 30mbar detector. If the gas pressure to the machine falls below 20 mbar in the use of natural gas, inform the gas distribution company.
- **Gas products and gas systems should be checked regularly for proper operation. Do not forget to have annual maintenance.**

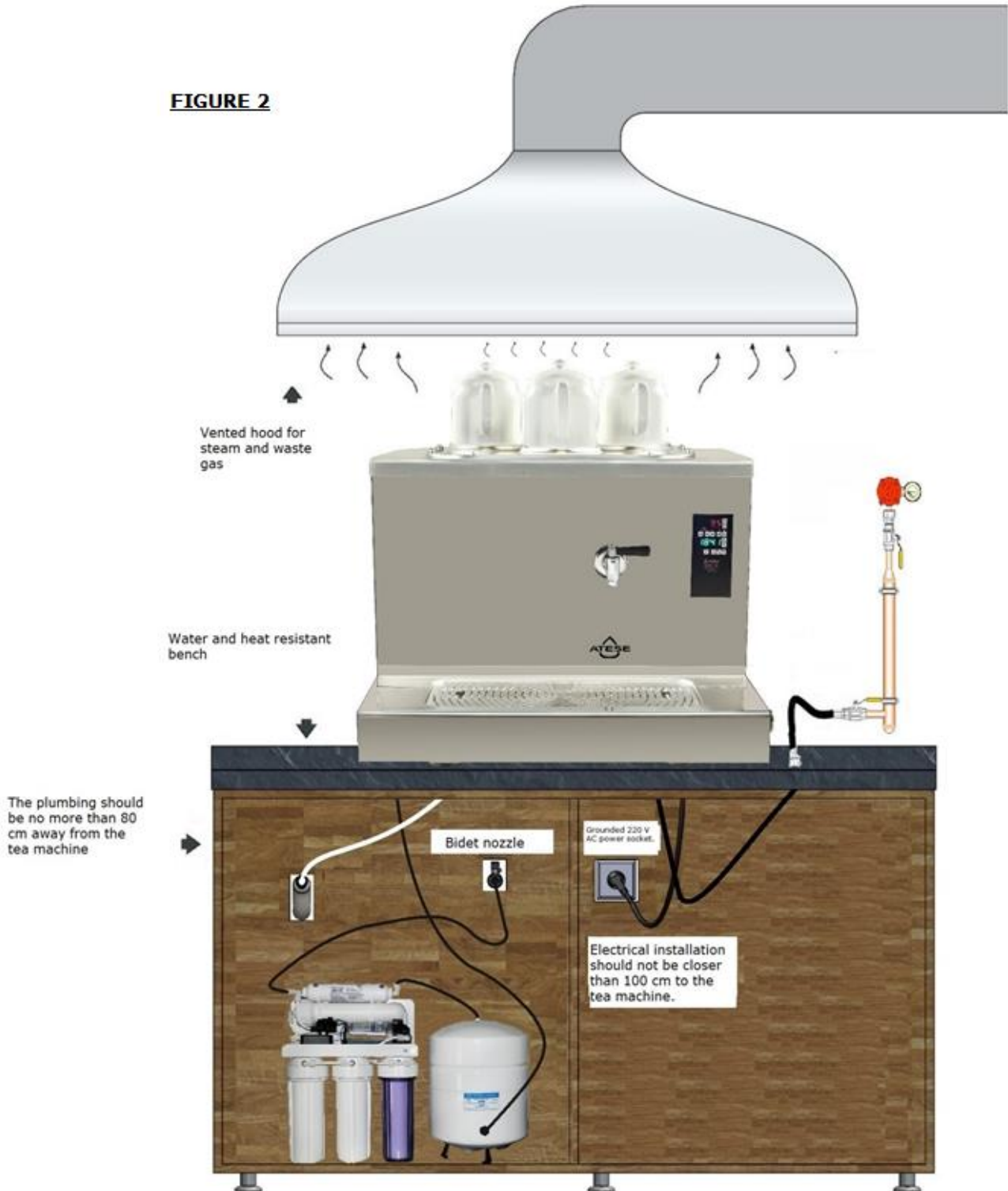
2. WARNING OF AREA OF MACHINE INSTALLATION FOR LPG;

FIGURE 1

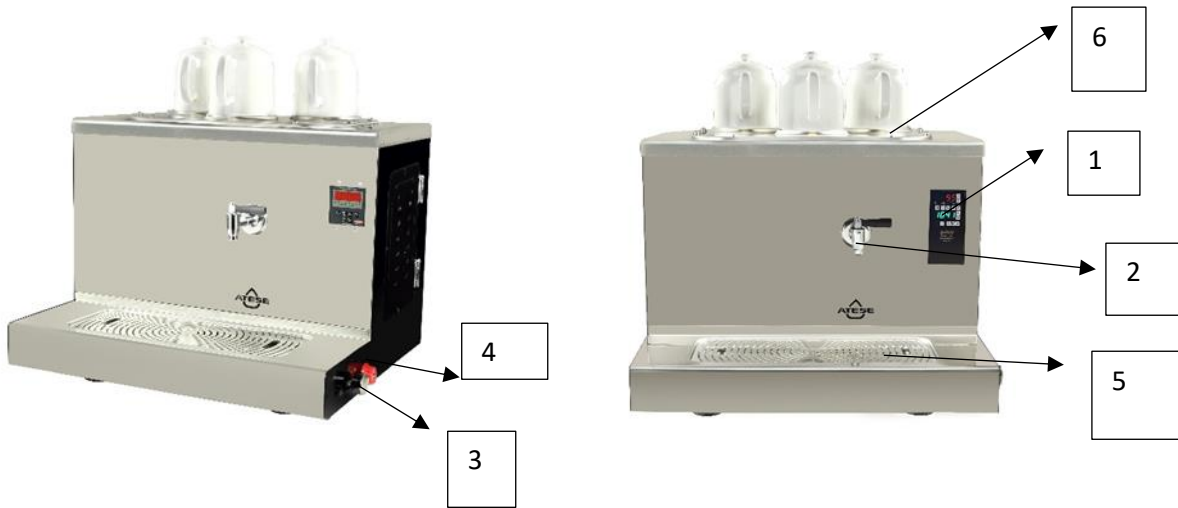


FOR NG;

FIGURE 2



3.1. General Appearance



1: Control Panel: It is the control panel where the program settings of the machine are made. TEAT3 tea machines are equipped with 3 different control panels: SMARTPLUS, SMART and DIGITAL.

2: Hot water tap: It is the mechanical part that allows you to get hot water from the machine.

3: Gas main control knob: It is the main control that allows the gas to enter the furnace. During ignition, the throttle knob is moved to the center position and held down. The lighter is also held down at the same time. Stop pressing after 10 seconds.

4: Manual operation gas tap: In the absence of electricity, you can use the manual gas tap and use your machine.

5: Dropper: This part, which is integrated with the machine, is the part where the waste water is connected to the drain by the drainage drain.

6. Openable top cover: Keeps the teapots in harmony.

3.2. Safety System Of Machine

Smart water system: it takes the water from the network controlled, it removes the water from the reservoir in small intervals and ensures the machine to operate at the highest performance. It also allows water to be taken from the carboy. When the mains water or water in the carboy is exhausted, the smart system detects this and switches off the electricity and gas to safety mode. In addition, no water overflow in the machine.

Leakage current relay: occupational safety and personnel health is a priority for our business. If there is no grounding in the installation site, our machines will not work. In case of electric leakage, the leakage current relay cuts the electricity coming to the machine and provides safety.

Contactors: It protects the electrical components against the irregular electric current coming to the machine and ensures the safe operation together.

Technical spec of Electric operated Tea brewer 2/3 pots.

MODEL	
PRODUCT CODES	TKEAT3
COLOUR: EXTERIOR	RAL Colors - Static powder coating on Galvanized steel or INOX- Stainless Steel
Design	Ergonomic, Service and Drip tray in one part with main body case.
CONTROL SYSTEM	Smart /Smartplus/Digital
TEMPERATURE CONTROL	Digital temperature control
TEMPERATURE INDICATER	Digital indicater
WATER SYSTEM	SWS (ISmart Water System)- Main water connection is water network.. , Connection via pump is also possible; to use water from carboy .. Thanks to SWS; the system shuts off the electricity; in case of water cut of from network or empty bottle of carboy ., to protect the machine.
ELECTRIC POWER KW	3 KW (RiCA)
WATER TANK DRANAGE	yes
STRUCTURE of WATER TANK	Seamless stainless steel water tank
MATERIAL OF WATER TANK	Stainless Steel 304 L DDQ 1,2 mm
ELECTRIC SAFETY	25 mA Leakage Current Relay
SAFETY OF COMPONENTS	25 A Contactor
HEAT ISOLATION	Ceramic fiber blanket
HOT WATER TAP	Yes
ON -OFF SWICH	Yes
DRAINAGE OF DRIP TRAY	Yes
FEET	4 cm feet
TANK; WATER CAPACITY	30 Lt
TEA POT	2 or 3 Pots
DIMENSION: W x D x H cm	65 x 56 x 51 cm

3.4. Installation Instructions

3.4.1. Gas & Electric

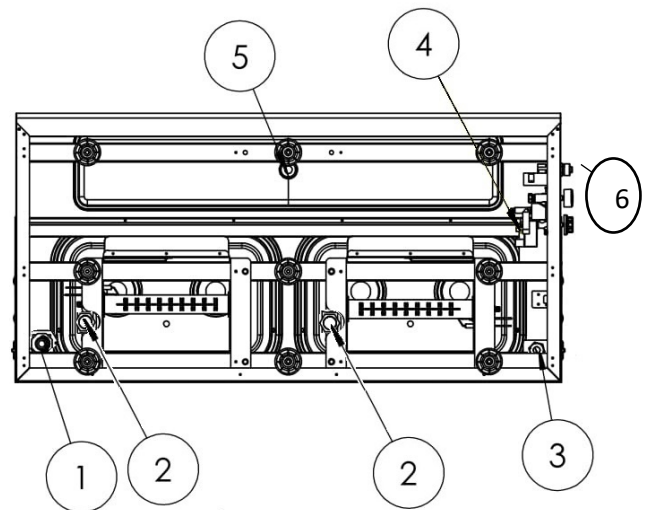
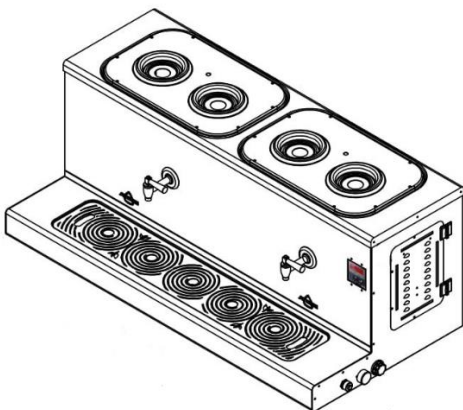
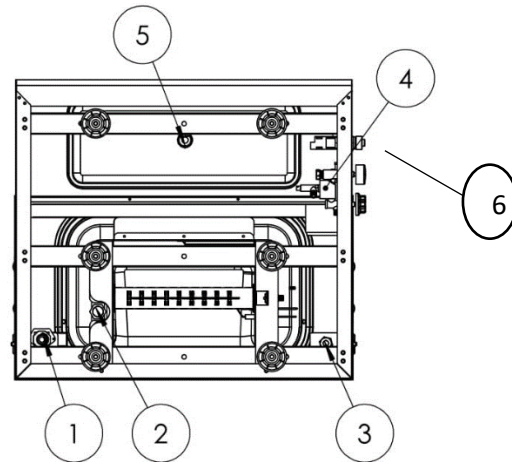
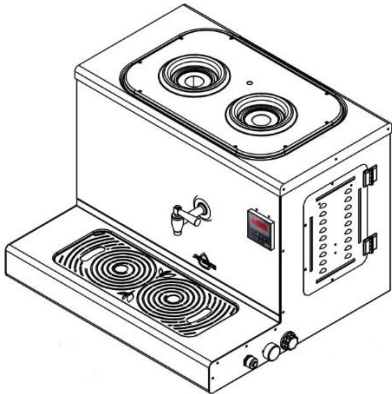
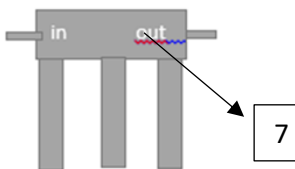


TABLE 1



NUMBER	NAME OF PART
1	Water valve-connection of water main supply
2	Drain from water hopper
3	Electric connection
4	Gas valve
5	Dropper connection
6	Lighter button
7	Water filter

Make water and electrical connections of the machine according to the instructions given below.
(Warning: Check the hot water tap on the device, if it is not installed, install it.)

WATER CONNECTION

Water Inlet Connection(1):

You can make the water inlet connection in two different ways.

- A) If a water filter is used; divide the hose coming out of the material box into two pieces. Attach 3/8" fitting to one end of the hose and connect it to the mains. Connect the other end of the hose to the inlet(IN) of the water filter(TABLE 1 NUMBER 7). Connect one end of the other part of the hose to the out of the water filter(TABLE 1 NUMBER 7). Attach 1/2" fitting to one end of the hose and connect to the water valve(TABLE1 NUMBER1)
- B) To make a direct connection from the mains, connect the 3/8 "fitting to one end of the hose coming out of the material box and connect it to the mains. Connect the other end with 1/2 "fitting to the water valve (TABLE 1 NUMBER 1) located in the lower left corner of the machine.

Connection of Drain From Water Hopper(2):

Connect the 1/2 "drain hose to the valve next to the water valve (TABLE 1 NUMBER 2) and connect it to the drain under the sink.(The position of this valve should normally be closed and should be used when cleaning the water tank.)

Dropper Connection(5)

Attach the silicone hose coming out of the material box to the drain under the dropper and fix it with the clip. Consider the flow of water, incline the hose and connect it to the drain (TABLE1 NO 5)

Gas Connection(4)

Connect the flexi hose (TABLE 1 NO 4) located in the lower right corner to the flexi hose in the natural gas installation by installing a gasket.

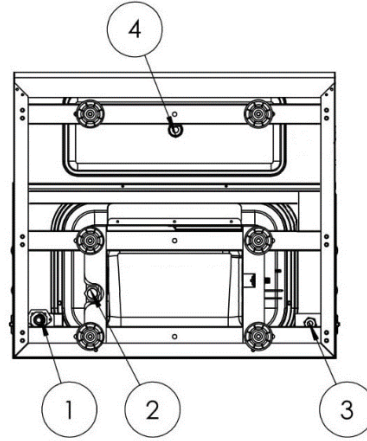
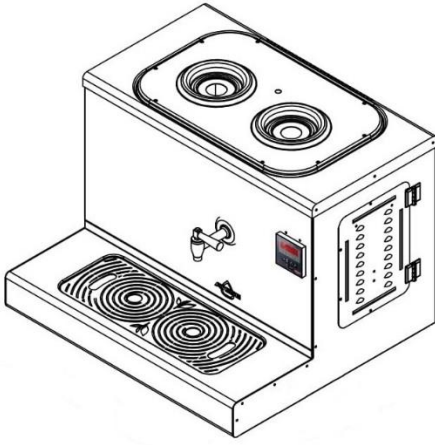
Electric Connection(3)

Plug the 3 × 2.5 grounded plug cord (TABLE 1 NO 3) in the lower right corner of the machine to a grounded outlet.

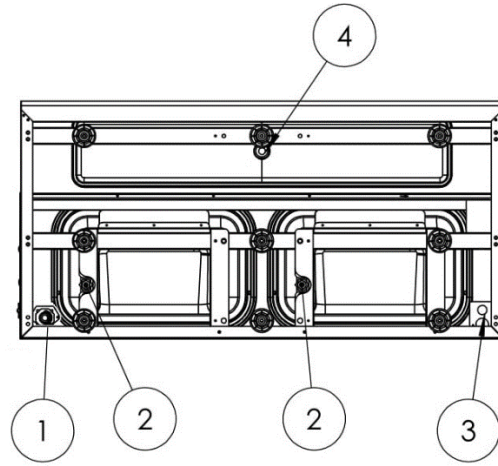
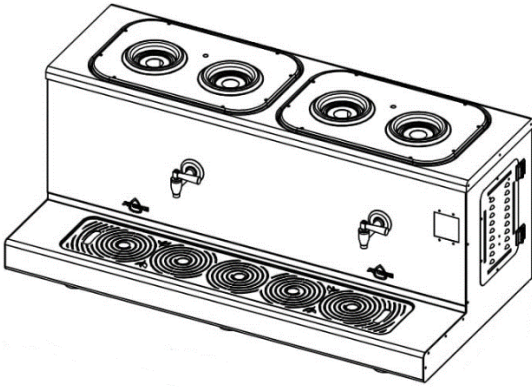
Opening The Machine

Turn on the machine by pressing the on-off button on the control panel. After the machine has taken the water to a certain level, press and hold the lighter button (6) at the same time while holding the gas tap on the right side of the machine in the middle position and holding it down. Look through the sight glass (logo on the fire) on the front of the machine to see if the gas has burned and remove your hand from the gas switch. Set the control panel of the machine step by step, reading the attached control panel operating instructions supplied with this user manual.

3.4.2. Electric

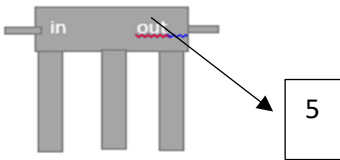


Alt Görünüş



Alt Görünüş

TABLE 2



NO	NAME OF PART
1	Water valve-connection of water main supply
2	Drain from water hopper
3	Electric Connection
4	Dropper Connection
5	Water Filter

Make water and electrical connections of the machine according to the instructions given below.
(Warning: Check the hot water tap on the device, if it is not installed, install it.)

WATER CONNECTION

Water Inlet Connection

You can make the water inlet connection in two different ways.

- A) If a water filter is used; divide the hose coming out of the material box into two pieces. Attach 3/8" fitting to one end of the hose and connect it to the mains. Connect the other end of the hose to the inlet(IN) of the water filter(TABLE 2 NUMBER 5). Connect one end of the other part of the hose to the out of the water filter(TABLE 2 NUMBER 5). Attach 1/2" fitting to one end of the hose and connect to the water valve(TABLE 2 NUMBER 2)
- B) To make a direct connection from the mains, connect the 3/8 "fitting to one end of the hose coming out of the material box and connect it to the mains. Connect the other end with 1/2 "fitting to the water valve (TABLE 2 NUMBER 2) located in the lower left corner of the machine.

Connection of Drain From Water Hopper(2):

Connect the 1/2 "drain hose to the valve next to the water valve (TABLE 2 NUMBER 3) and connect it to the drain under the sink.(The position of this valve should normally be closed and should be used when cleaning the water tank.)


Dropper Connection(4)

Attach the silicone hose coming out of the material box to the drain under the dropper and fix it with the clip. Consider the flow of water, incline the hose and connect it to the drain (TABLE 2 NO 6)

Electric Connection(3)

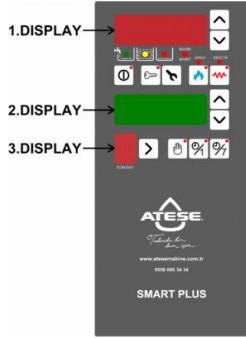
Plug the 3 × 2.5 grounded plug cord (TABLE 2 NO 3) in the lower right corner of the machine to a grounded outlet.

Opening The Machine

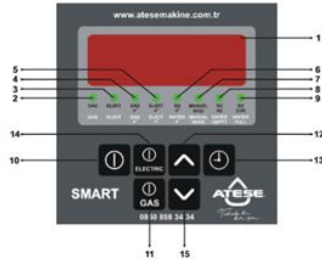
Turn on the machine by pressing the on-off button  on the control panel. Set the control panel of the machine step by step, reading the attached control panel operating instructions supplied with this user manual.

3.5. Controlling Panel

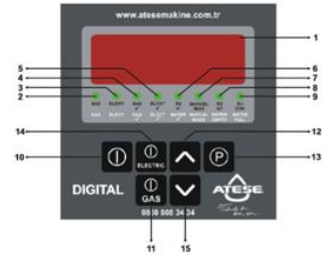
WARNING: The control panel operating instructions for this machine model are enclosed, please read them carefully.



**SMARTPLUS
CONTROL PANEL**



**SMART
CONTROL PANEL**

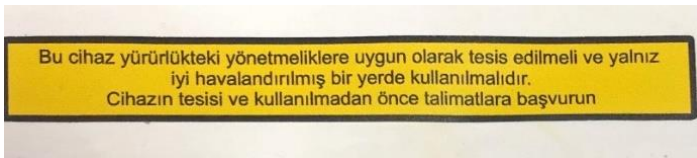


**DIGITAL
CONTROL PANEL**

4. DESCRIPTION OF THE LABELS OF THE DEVICE

Company Name / Firma Adı : Ateşe Makine Kazan İnşaat Gıda Paz. San. ve Tic. A.Ş.		Voltage / Gerilim : AC 230 V	
Type/Tip: Commercial Tea Boiler/Ticari Çay Makinesi		Frequency/Frekans: 50 / 60 Hz	
Destination Countries / Hedef Ülkeler	Pressure/Barlar	Appliance Category/CAT / Cihaz Kategorileri	Device Class/Cihaz Sınıfı
TR, AT, CY, CZ, DE, DK, EE, EL, ES, FI, FR, GB, GR, HU, IL, IN, IT, JP, KR, LT, LV, MD, NO, PL, PT, RO, RU, SE, SI, SK, UA	20-30/70	BDH2B/P	1
CH, CL, CO, CR, GB, GR, IL, IT, LT, PT, SL, SK	20-30/77-30/97	BDH3-	Model
NL, NO	25-30/70	BDL3B/P	Serial Number / Seri No
DE, PL, RO	20/21-30/70	BDL3B/P	Electric Power / Elektrik Gücü :
ES	20/21-30/70	BDH1-3-	Gas Power / Gaz Kapasitesi :
Adres : Akmerkez Sokak No:3 Tepecik Eyaletistanbul / TÜRKİYE www.atesemakine.com.tr		Production Date/Üretim Tarihi :	
CE 2422-19		Barcode	
Set Gas and Pressure Appliance / Gaz ve Basınç		made in TURKEY	
<input checked="" type="checkbox"/> 21 mbar(NG)			
<input type="checkbox"/> 30 mbar(LPG)			

Technical data plate



Tag of warning air-conditioning



Quality control tag



The tag of use in a grounded socket



LPG tag



NG tag



Boiling water tag

5. INSRUCTIONS OF CLEANING OPERATION

Observe the notes in the installation and operating instructions. In this way, misuse and the dangers of this will be prevented. It is recommended that you perform regular maintenance every year for more efficient operation of your device. Maintenance operations are out of the scope of the guarantee. The outside of the device should be cleaned with a damp cloth, but without the use of detergents or chemicals. Detergent and so on use of chemicals may cause corrosion and scratches on your device.

For cleaning the water tank of the machine;

- Pour sour salt or vinegar into 90 degrees of water.
- Boil for 30 - 45 minutes.
- 20 minutes after boiling, withdraw electric cable from plug and open the drain valve to drain water from the tank.
- Close the drain valve and plug in electric cable to fill the machine with clean water.

(Warning: We recommend that you repeat this process once a month.)

Cleaning considerations:

Damage caused by misuse of lime is not covered by the warranty. We must use organic products.

(vinegar, salt sour, etc.)

Make sure that the lime solution does not **touch the outer surface of the machine.**

6. CONSUMER SERVICES

With its sales and services, it produces machines that offer ease of use to users in the durable consumer sector. Our relations with our customers start with the purchase of our products and ensure the continuity of our relations with our services. We strive to increase the total quality standards by adopting the customer satisfaction model as our principle.

Authorized services work 5 days a week between 08:30 - 18:30. (It is open on Saturdays from 8:30 to 13:30.)

Please contact your nearest authorized service center and inform them of your service requests. Please follow the recommendations below.

- Have ratified your warranty certificate by vendor when you receive your product.
- Use your product according to the information in the instruction manual.
- If you have a service request for your product, please call our authorized service
- When you are done, remember to ask the service technician for the service receipt.

7. WARRANTY CONDITIONS WARRANTY CERTIFICATE

Provided that the tea machines are installed by the service personnel authorized by as shown in the instructions for use, they are guaranteed for two (2) years from the date of manufacture against manufacturing and manufacturing defects. If product failure cannot be solved within 15 working days, it allocates another product with similar characteristics to the customer's use until the product is repaired. The determination of the technical methods to be applied to eliminate the malfunction and the determination of the parts to be replaced are entirely our own. If the fault cannot be rectified at the location of the product, the machine can be taken to an authorized service workshop and serviced.

ISSUES TO BE CONSIDERED BY CUSTOMER IN RESPECT TO WARRANTY

NON-WARRANTY ISSUES:

- Damages and malfunctions from operating and user errors.
- Damages and malfunctions in transporting the machine.
- Low and / or excess voltage; ungrounded and faulty electrical installation; Use of voltage other than the voltage printed on the product label, damage and malfunctions due to causes.
- Malfunctions and damages due to natural disasters (fire and lightning, flood, earthquake etc.).
- Damages and malfunctions resulting from use contrary to the instructions contained in the product manual and the intervention of unauthorized service personnel.
- Damages and malfunctions due to water availability and lime formation,

Elimination of the above mentioned faults is done for a fee. Transport and installation of the product is not included in the price of the product. It is the responsibility of the dealer, agent or representative from whom the consumer buys the goods.

- Carbon purifier filter replacement is out of warranty due to its life.
- The surface paint does not withstand flame and temperature of 180 ° C for a long time.
- No liquid other than water can be boiled or stored in the inner chamber of the machine.

Out of warranty parts;

Hot water tap: The tap is not covered by the guarantee due to lime in the water.

Resistor: Resistor is not covered by the guarantee due to lime in water. Due to voltage fluctuations in the electricity resistance is not covered by the warranty.

Water valve: It is not covered by the warranty due to faults caused by fluctuations in electrical voltage.

Electrical parts: Malfunctions in boiler electrical components due to building electrical installation or voltage fluctuations.

Product Model and Serial NO:-----
Delivery Date / Place: -----
Billing Date / No: -----
Seller Name: -----
Address / Phone: -----
Stamp / Signature:

.....
Product Model and Serial NO:-----
Delivery Date / Place: -----
Billing Date / No: -----
Seller Name: -----
Address / Phone: -----
Stamp / Signature:



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