

BARBECUE, CHARCOAL WITH FILTER AND GLASS

HKGK13 BARBECUE, CHARCOAL WITH FILTER AND GLASS
HKGK15 BARBECUE, CHARCOAL WITH FILTER AND GLASS
HKGK17 BARBECUE, CHARCOAL WITH FILTER AND GLASS
HKGK20 BARBECUE, CHARCOAL WITH FILTER AND GLASS

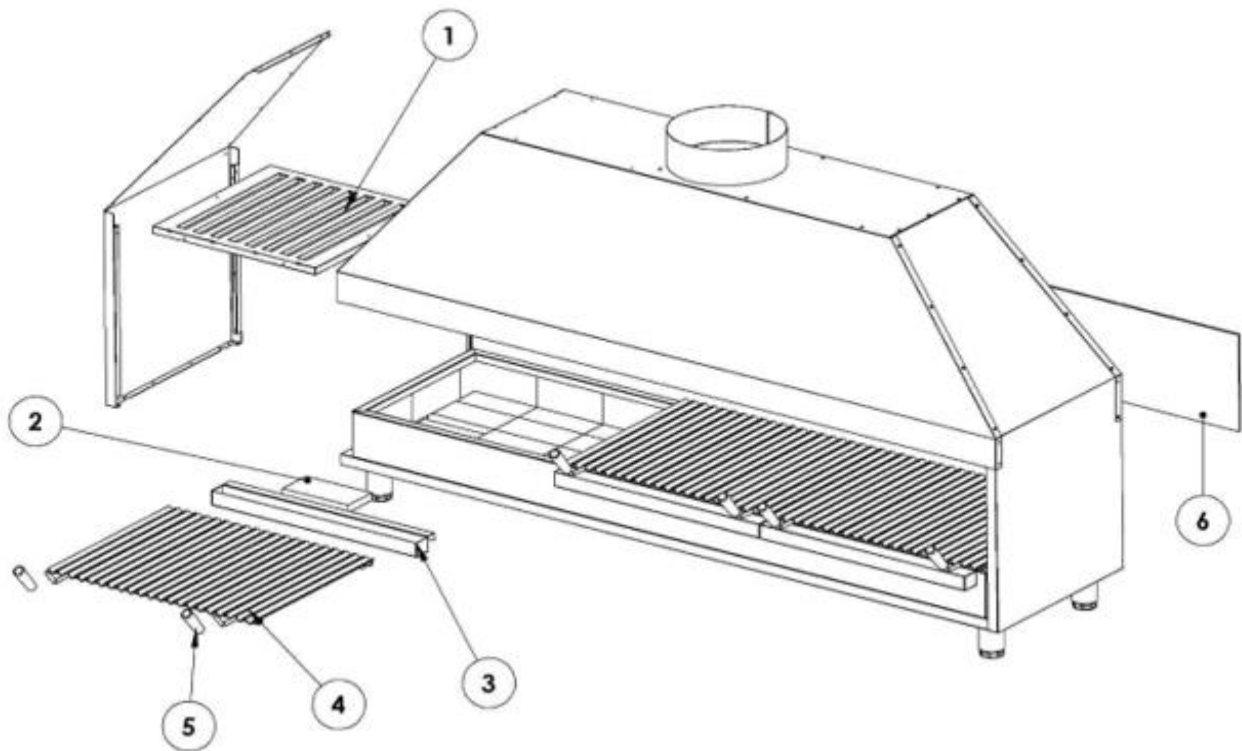
To avoid the risk of accidents or damage to the appliance it is essential to read these operating instructions before it is installed or used for the first.

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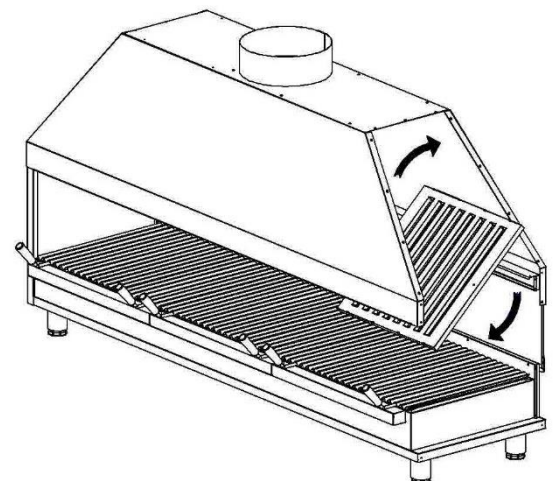
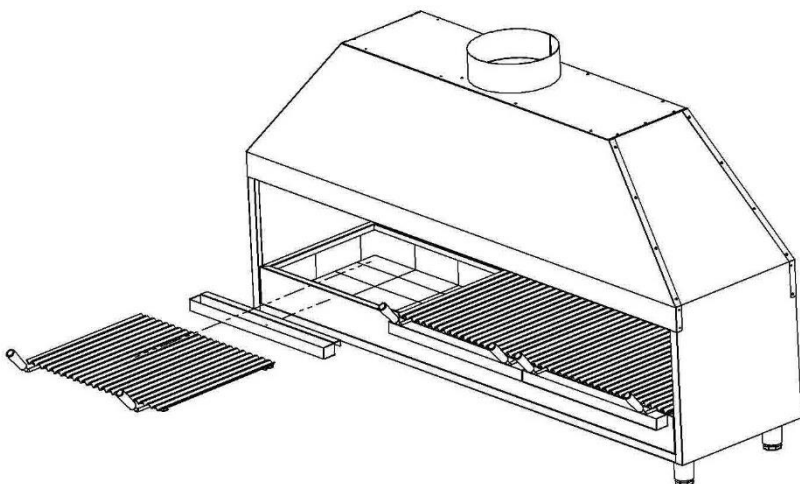
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Introduction of the device

BARBECUE, CHARCOAL WITH FILTER AND GLASS HKGK20



NO	SPARE PART DESCRIPTION	PCS
1	FILTER	2
2	STONE	72
3	OIL GROOVE	2
4	GRILL	3
5	HANDLE	6
6	GLASS	1



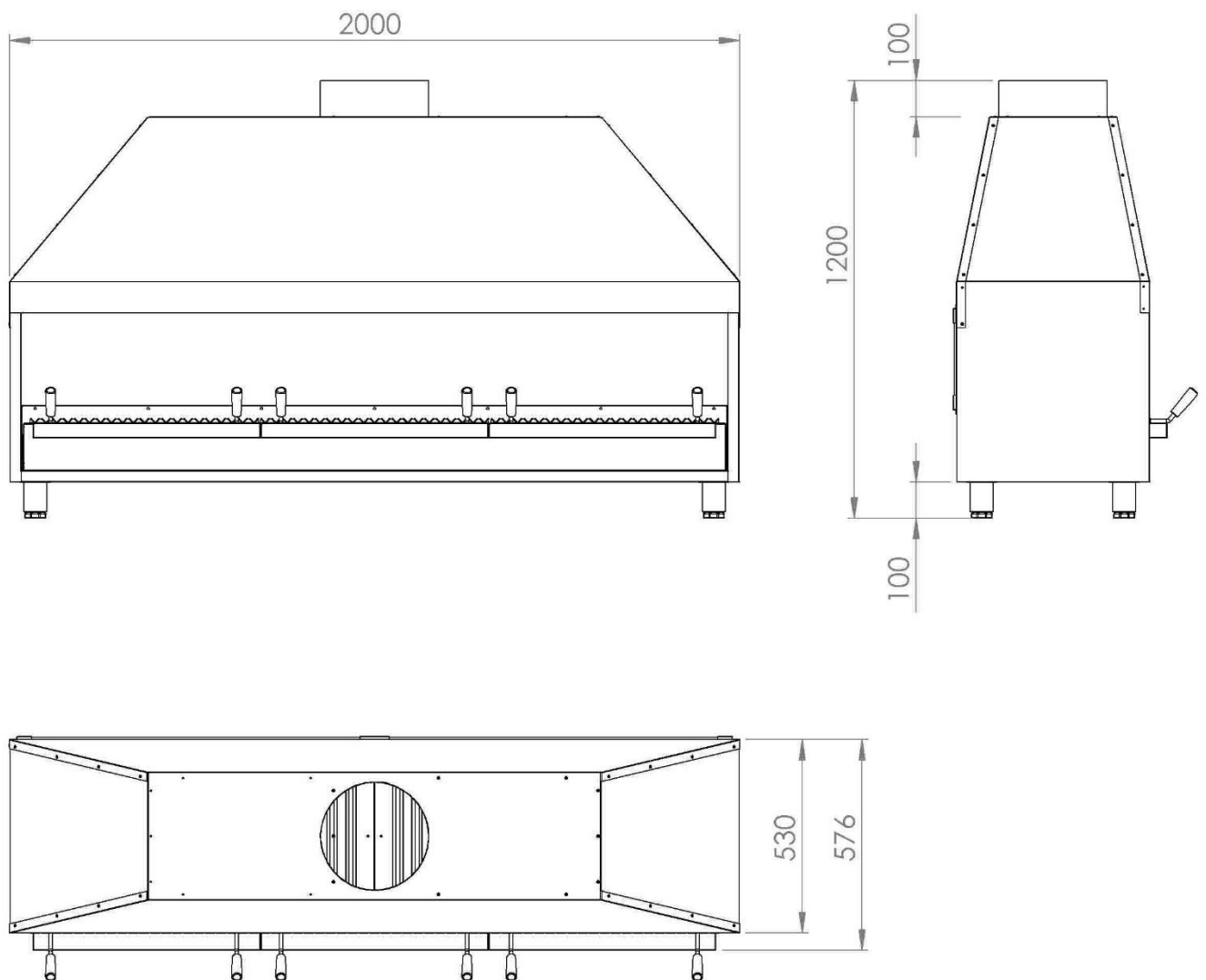
Introduction of the device

Product Name : BARBECUE, CHARCOAL WITH FILTER AND GLASS
Model No : HKGK20

General Machine Definition :

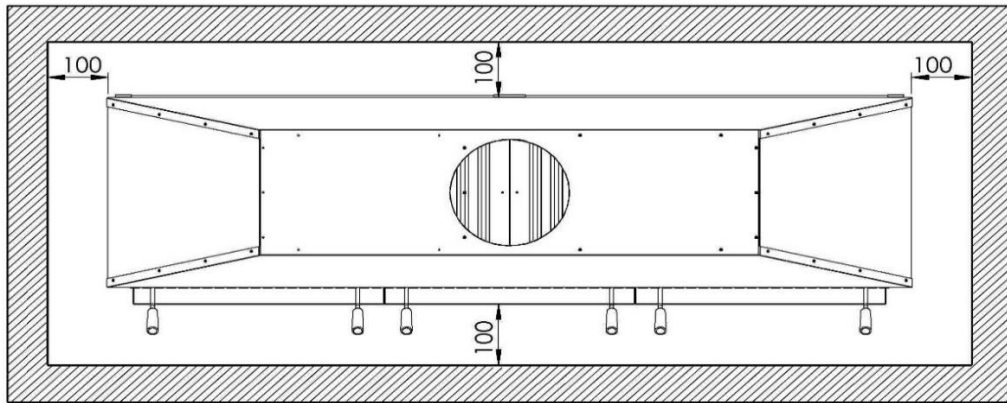
The device is a product with a steel body, which is used to cook foods such as meat, whose fumes can be evacuated with its filters, and which allows monitoring of the cooked food with its glass on the back.

Technical drawing of device (HKGK20) :



General working principle :

The cooking process in the device is provided by burning the flammable materials such as coal and wood burned in the combustable chamber, and cooking the foods on the grills made of stainless steel.



Safety Tips and Warnings

Usage



- The combustion chamber should be heated approximately 30 minutes before use.
- Flammable materials to be used should not be carried out of the chamber.
- Since the heat will spread to the outside of the chamber and the body of the device, you should not touch it.
- Do not use in closed environments without a ventilation system.
- Local disposal instructions apply for used waste.
- Keep children and pets away.
- Do not extinguish the coal with water.
- To ignite, use only flamethrowers that comply with the European Standard (EN-1860-3).

Mounting and Connection

- This device should be installed in accordance with current regulations and should only be used in a well-ventilated area. Instructions should be consulted before installing and using this device.
- Before installing your device, check whether there is any visible damage.
- Do not install or use a damaged device.
- In order to protect the device from the risk of fire, it should be ensured that the cooking zone and the grill of the device are cleaned and the oil reservoir is emptied before starting the heating process.
- Make sure to use the device under the hood and only on a flat surface. The distance between the hood and the appliance must comply with local fire and safety regulations to ensure adequate ventilation.

In case of Failure ?

PROBLEM	REASON	SOLUTION
The stone of the device is broken	Filters are clogged.	Call Customer Service.
The device cannot provide smoke evacuation.		Clean the filters with a damp cloth and then dry them with a dry cloth.

- When you detect a malfunction in the device, turn off the device. Call the Customer Service.
- All kinds of repairs should be made by the Authorized Service. Repairs made outside of Authorized Services may damage you and the device. Do not open the body of the device in any way. During the warranty period, repairs should be made by GGM GASTRO Authorized Service. Otherwise, the repair of malfunctions that may occur later will not be covered by the warranty.



Protection from burns

- Since the device will be hot during use, it should not be moved from where it is fixed. Therefore, the place where the device will be used must be out of reach of the customer and children.
- Risk of burns! Protect your hands with heat resistant gloves while using your device. In the meantime, be careful that the glove is not wet or damp as its thermal conductivity will be high, your hand may be burned.

Warning Signs



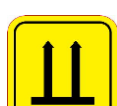
Attention



Hot



Glove



Up Direction



Frangible



Protect from humidity

What to Do Before First Use

Prior Information

- Keep the manual and give it to the next owner of the device.
- Before installation, check for visible damage.
- Do not install and use a damaged appliance.

Packing

The packaging device protects against damage during transportation. This packaging is made of recycled material. Recyclable packaging material saves raw material and reduces waste. If you wish to discard the packaging material yourself, please contact your nearest recycling center.

Transport, Transport and Storage



- If you need transportation; carry the device with its original box, follow the transport signs on the box.
- If the device has no original box, tape the moving parts to prevent them from moving during transport.
- If the device will not be used for a long time or will be kept for sale; Store in a dry, dust-free and closed environment.
- Be careful not to get any impact on the glass on the back of the device.

First Cleaning and First Heating

- Before first use, remove the nylon protection on the top of your device, wipe the outside with a damp cloth, and then dry it.
- Do not use detergent for cleaning.
- Temporary odor and smoke may form in the heated parts of your appliance during the initial heating.
- The smell and the smoke that may occur will disappear soon. It does not indicate that the connection is not correct or the device is defective.

Cleaning and Maintenance

- First let the device cool down. Clean coarse dirt with a dry cloth.
- Do not pour used oil into the sink.
- If possible, dispose of the oil in an irreversible waste (non-recyclable) or discard it according to the rules in your country.
- Clean with warm soapy cloth.
- Never use a steam or water pressure cleaner to clean the appliance.
- The steam and water can cause them to malfunction.
- The manufacturer is not liable for damages that may arise for this reason.
- Do not use abrasive cleaning agents such as stain and rust remover and hard surface sponges.
- Always dry your device with a clean cloth after every wet cleaning.
- Do not use chemicals or steel cleaners.
- Wipe the dirt immediately. Long time remaining dirt can damage the device's surface.
- Clean your device regularly, if possible after each use.

WARRANTY

This certificate hereby grants **1 (ONE) YEAR WARRANTY** against all manufacturing, labor or assembly defects starting from the delivery date only if the device is used as described in the operating manual of GGM Gastro GmbH and if intervention of third parties is avoided.

The stated warranty shall be valid as long as the customer obligations indicated in this certificate and the operating manual are duly fulfilled.

Our company shall be responsible to determine relevant technical methods in repair procedures and the parts requiring to be replaced.

The breakdowns shall be repaired in authorized service points or the plant.

The warranty begins with breakdown notification and the delivery of faulty product to the above mentioned points.

All damages arising from transportation of defective product to the service point and delivery to the customer following repair or maintenance procedures shall be covered by the customer.

This warranty provided by GGM Gastro GmbH does not cover the breakdowns arising from misuse. In addition, the following conditions are also excluded from the warranty scope.

- 1) The defects and breakdowns arising from misuse
- 2) The damages and breakdowns arising from loading, unloading and handling operations after the product is delivered to the customer
- 3) The damages and breakdowns arising from low voltage, excessive voltage, grounding failure, wiring failure and different voltage levels than the ones indicated on product label
- 4) The damages and breakdowns arising from fire or lightning strike
- 5) The damages arising from interventions to the product following its delivery to final customer, synthetic and corrosive chemical agents, accidents, negligence, unauthorized usage, misuse and product surfaces
- 6) The parts worn out in accordance with usage conditions are referred to as spare parts, which are also excluded from the warranty scope
- 7) The damages and breakdowns arising from the failure to use this product in contrary to the terms specified in the operating manual

The relevant dealer, distributor, agency or representation office standing as the supplier shall be responsible to deliver the warranty certificate.

This warranty shall be invalid in case the original serial number is removed from the warranty certificate or somehow manipulated.

GGM Gastro International GmbH

Delivery Date:

Place:

Invoice Date and
Number:

Supplier Title:

Address:

Phone-Fax:

Supplier Seal and Signature:



Service Center Address

GGM Gastro International GmbH
Weiner Park 16 48607 Ochtrup Germany

Internet: www.ggmgastro.com
E-Mail: info@ggmgastro.com

Tel.: (0049)-02553-7220-300
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