

## PROFESSIONAL CHARCOAL OVEN

## CONTENTS

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<b>A</b>	<b>GENERAL INFORMATION</b> .....	<b>Page 2</b>
A1	PRODUCT DESCRIPTION .....	<b>Page 3</b>
<b>B</b>	<b>INSTALLATION</b> .....	<b>Page 3</b>
B1	LOCATION and ORGANIZATION .....	<b>Page 4</b>
<b>C</b>	<b>USAGE and SAFETY</b> .....	<b>Page 4</b>
C1	USER SAFETY .....	<b>Page 4</b>
C2	INSTALLATION and HOW TO USE .....	<b>Page 5</b>
<b>D</b>	<b>CLEANING, HYGIENE and STORAGE</b> .....	<b>Page 5</b>
D1	AFTER USE .....	<b>Page 6</b>
D2	STORAGE .....	<b>Page 6</b>
<b>E</b>	<b>MAINTANCE</b> .....	<b>Page 6</b>
<b>F</b>	<b>PARTS LIST and EXPLODED VIEW</b> .....	<b>Page 7</b>

## A GENERAL INFORMATION

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**BEFORE INSTALLATION READ CAREFULLY THE OPERATING AND MAINTANCE INSTRUCTIONS. WRONG INSTALLATION AND PARTS REPLACEMENT CAN CAUSE DAMAGE TO THE DEVICE OR USERS CAN GET INJURED. INTENDED CAUSE OF DAMAGE TO THE DEVICE, NEGLIGENCE, DISOBEYING THE INSTRUCTIONS AND DIRECTING AND ANY DAMAGE AND INJURY CAUSED OF THIS CAN NOT BE HELD RESPONSIBLE TO THE MANUFACTURER. UNAUTHORISED INTERVENTION WILL INVALID THE WARRANTY.**

1. Keep this booklet in a safe and reachable place so that future operators can use it in case of need.
2. **The device installation should be done by authorised personel conform the instructions of the country the device is installed.**
3. This device should be operated by personel that has been educated.
4. At maulfunctioning stop the device and call only authorised technicians for help. Only use original spare parts.

# PROFESSIONAL CHARCOAL OVEN

## A1 PRODUCT DESCRIPTION

The professional charcoal oven is developed for cooking meat.

This professional device provides efficiency in dining halls and restaurants.

Code	Dimensions(mm)	Weight (kg)	Grid (mm)
<b>CHOE761</b>	710x730x666/1271	160	560x524
<b>CHOE761S</b>	710x730x666/1271	160	560x524
<b>CHOE881R</b>	890X825X648/1271	190	740x650
<b>CHOE881S</b>	890X825X648/1271	190	740x650

Code	Heat capacity (°C)	Cooking capacity kg/h	Max. Coal capacity(kg)
<b>CHOE761</b>	500	20	10
<b>CHOE761S</b>	500	20	10
<b>CHOE881R</b>	500	30	20
<b>CHOE881S</b>	500	30	20

### B INSTALLATION

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#### WARNING!!!

\*This charcoal oven is for professional use and for safe use and maintenance providing it's necessary is done by authorised personnel.

\*Use the device in well lighted facilities. (for applicability country look at the technical directing.)

\*Using the device be careful for moving parts. it could cause injury.

\*don't use the device nearby explosive materials.

### B1 LOCATION and ORGANIZATION

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\*Put the charcoal oven on a flat and sturdy floor and prevent tilting .

# PROFESSIONAL CHARCOAL OVEN

## C USAGE and SAFETY



### WARNING !!

- Before using the device be sure that the fleu cover is opened. (The cover is complete open at level 5)
- clean the oven before using the first time.
- When igniting the charcoal always use safety.
- By-passing or disrupting the safety systems can cause damage and injuries!!!!
- Before every use always check the safety equipments.
- For health and safety use an headscarve operating the device.

**CAUTION: At use, cleaning and maintance there is always a risk getting injured. Never use force, always follow the instruction rules and use safety equipments.**

## C1 USER SAFETY

- No burned leftover charcoal in the oven at no operating .
- Using safety equipments during the cooking.,
- Also Using safety equipments during the cooking with optionel ovens
- >Following the instructions garantees the operating, cleaning and maintaining the device.

## - C2 INSTALATION and HOW TO USE



At first igniting the charcoal and not opening the hood lid will cause stuffiness and the coal will not burn properly what resumes in a low temperature in the device. (For high temperature performance we advice to work with pressed charcoal bricks.)

### Usage;

- Open the devices front lid.
- Insert the amount of charcoal that has been given as capacity of the device.

- Choose the right accessory regarding what product you want to grill, put it in to the device and close the lid.
- After igniting the charcoal manually close the front lid.
- You can open the air inlet at the front bottom by pulling the shaft what resumes in a faster fireup.
- Wait until the charcoal is burned complete.
- When the burning is complete you will have to regulate the temperature by adjusting the hood lid.
- You can see the temperature level in the device watching the thermometer on top of it.
- When the desired temperature is reached, put the product in to the oven.
- Use the right equipments for turning the products.
- After grilling is done, clean the grid of the device.
- Wait until the charcoal is completely burned out and empty it after every use.

### D CLEANING, HYGIENE and STORAGE

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#### WARNING !!!



Before disassembling a part be sure there is no heat remaining in the device.  
Before every cleaning read carefully the cleaning products instructions and safety regulations. Do not clean with pressurised cleaning equipments.  
Always be careful when touching the device and not get burning injuries.

#### D1 AFTER USE

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- Clean the dismantlable parts in a hot tub with disinfectant oil solvent detergent.
- Clean the outer surface of the oven with a damp cloth.
- Don't clean the oven with acid and derivative products.
- Don't clean the oven with pressurized water.(the coal drawer can get water)
- Clean the grid in a hot tub with disinfectant oil solvent detergent.
- Clean glassed surfaces of the oven with a damp cloth.

## PROFESSIONAL CHARCOAL OVEN

### D2 STORAGE

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After cleaning keep the dismantelable parts at a safe place.

If the meat is not grilled with enough get in touch with your local distribütör.

### E MAINTANCE

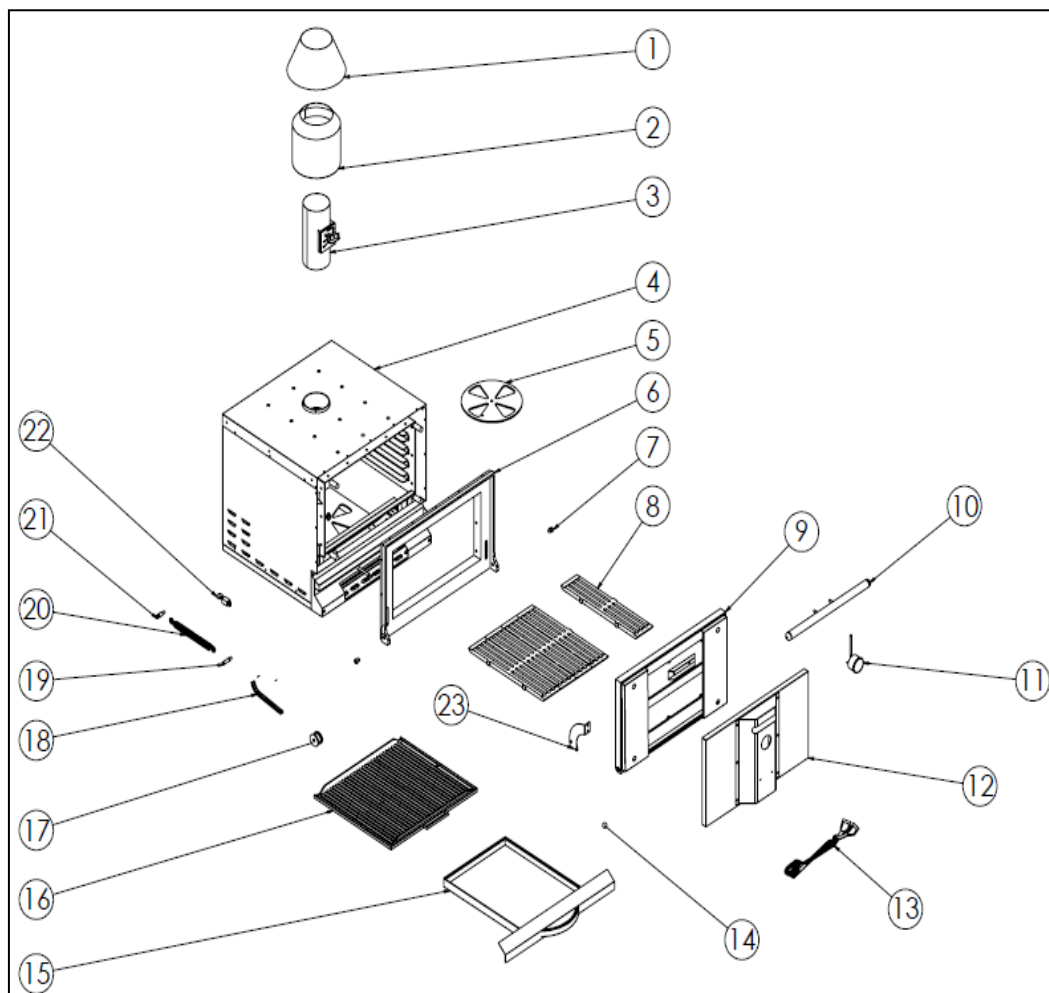
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Maintance can be only done by qualified, educated and autorized personel.

#### **Maintance**

- The hood, it's filters and air flaps need to be checked and cleaned .

### F PARTS LIST and EXPLODED VIEW



CHOE761 / CHOE761S



# PROFESSIONAL CHARCOAL OVEN

## F PARTS LIST and EXPLODED VIEW

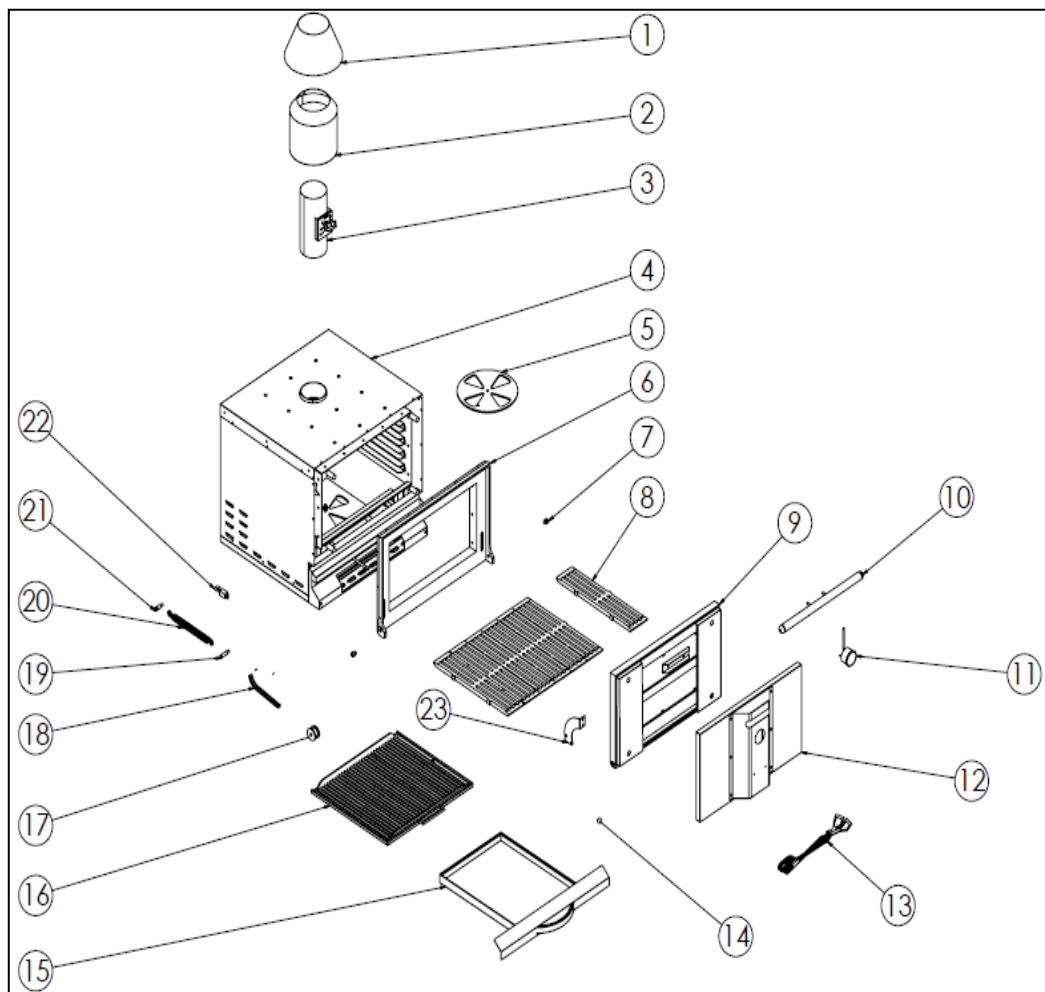
PRODUCT CODE: CHOE761		
NO	PRODUCT NAME	P.CODE
1	FIREBREAK HOOD	Y.CHOE761.001
2	FIREBREAK	Y.CHOE761.002
3	UPPER VENT	Y.CHOE761.003
4	BASE FRAME	Y.CHOE761.004
5	VENT COVER	Y.CHOE761.005
6	DOOR FRAME	Y.CHOE761.006
7	DOOR SCREW	Y.CHOE761.007
8	CHARCOAL GRATE	Y.CHOE761.008
9	CAST IRON DOOR	Y.CHOE761.009
10	HANDLE	Y.CHOE761.010
11	THERMOMETER	Y.CHOE761.011
12	FRONT DOOR SHEET METAL	Y.CHOE761.012
13	CHARCOAL TONGS	Y.CHOE761.013
14	LOVER VENT KNOB	Y.CHOE761.014
15	ASH DRAWER	Y.CHOE761.015
16	CAST IRON GRILL RACK	Y.CHOE761.016
17	CABLE PULLY	Y.CHOE761.017
18	CABLE	Y.CHOE761.018
19	CABLE PULLY PIN	Y.CHOE761.019
20	DOOR SPRING	Y.CHOE761.020
21	DOOR SPRING PIN	Y.CHOE761.021
22	SPRING STRETCHING PART	Y.CHOE761.022
23	DOOR HOLDER METAL	Y.CHOE761.023

**PROFESSIONAL CHARCOAL OVEN****F PARTS LIST and EXPLODED VIEW**

PRODUCT CODE: CHOE761S		
NO	PRODUCT NAME	P.CODE
1	FIREBREAK HOOD	Y.CHOE761S .001
2	FIREBREAK	Y.CHOE761S .002
3	UPPER VENT	Y.CHOE761S .003
4	BASE FRAME	Y.CHOE761S .004
5	VENT COVER	Y.CHOE761S .005
6	DOOR FRAME	Y.CHOE761S .006
7	DOOR SCREW	Y.CHOE761S .007
8	CHARCOAL GRATE	Y.CHOE761S .008
9	CAST IRON DOOR	Y.CHOE761S .009
10	HANDLE	Y.CHOE761S .010
11	THERMOMETER	Y.CHOE761S .011
12	FRONT DOOR SHEET METAL	Y.CHOE761S .012
13	CHARCOAL TONGS	Y.CHOE761S .013
14	LOVER VENT KNOB	Y.CHOE761S .014
15	ASH DRAWER	Y.CHOE761S .015
16	CAST IRON GRILL RACK	Y.CHOE761S .016
17	CABLE PULLY	Y.CHOE761S .017
18	CABLE	Y.CHOE761S .018
19	CABLE PULLY PIN	Y.CHOE761S .019
20	DOOR SPRING	Y.CHOE761S .020
21	DOOR SPRING PIN	Y.CHOE761S .021
22	SPRING STRETCHING PART	Y.CHOE761S .022

# PROFESSIONAL CHARCOAL OVEN

## F PARTS LIST and EXPLODED VIEW



CHOE881R / CHOE881S

**PROFESSIONAL CHARCOAL OVEN****F PARTS LIST and EXPLODED VIEW**

<b>PRODUCT CODE: CHOE881R</b>		
<b>NO</b>	<b>PRODUCT NAME</b>	<b>P.CODE</b>
1	FIREBREAK HOOD	Y.CHOE881R.001
2	FIREBREAK	Y.CHOE881R.002
3	UPPER VENT	Y.CHOE881R.003
4	BASE FRAME	Y.CHOE881R.004
5	VENT COVER	Y.CHOE881R.005
6	DOOR FRAME	Y.CHOE881R.006
7	DOOR SCREW	Y.CHOE881R.007
8	CHARCOAL GRATE	Y.CHOE881R.008
9	CAST IRON DOOR	Y.CHOE881R.009
10	HANDLE	Y.CHOE881R.010
11	THERMOMETER	Y.CHOE881R.011
12	FRONT DOOR SHEET METAL	Y.CHOE881R.012
13	CHARCOAL TONGS	Y.CHOE881R.013
14	LOVER VENT KNOB	Y.CHOE881R.014
15	ASH DRAWER	Y.CHOE881R.015
16	CAST IRON GRILL RACK	Y.CHOE881R.016
17	CABLE PULLY	Y.CHOE881R.017
18	CABLE	Y.CHOE881R.018
19	CABLE PULLY PIN	Y.CHOE881R.019
20	DOOR SPRING	Y.CHOE881R.020
21	DOOR SPRING PIN	Y.CHOE881R.021
22	SPRING STRETCHING PART	Y.CHOE881R.022
23	DOOR HOLDER METAL	Y.CHOE881R.023

## PROFESSIONAL CHARCOAL OVEN

## F PARTS LIST and EXPLODED VIEW

PRODUCT CODE: CHOE881S		
NO	PRODUCT NAME	P.CODE
1	FIREBREAK HOOD	Y.CHOE881S.001
2	FIREBREAK	Y.CHOE881S.002
3	UPPER VENT	Y.CHOE881S.003
4	BASE FRAME	Y.CHOE881S.004
5	VENT COVER	Y.CHOE881S.005
6	DOOR FRAME	Y.CHOE881S.006
7	DOOR SCREW	Y.CHOE881S.007
8	CHARCOAL GRATE	Y.CHOE881S.008
9	CAST IRON DOOR	Y.CHOE881S.009
10	HANDLE	Y.CHOE881S.010
11	THERMOMETER	Y.CHOE881S.011
12	FRONT DOOR SHEET METAL	Y.CHOE881S.012
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21	DOOR SPRING PIN	Y.CHOE881S.021
22	SPRING STRETCHING PART	Y.CHOE881S.022
23	DOOR HOLDER METAL	Y.CHOE881S.023



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