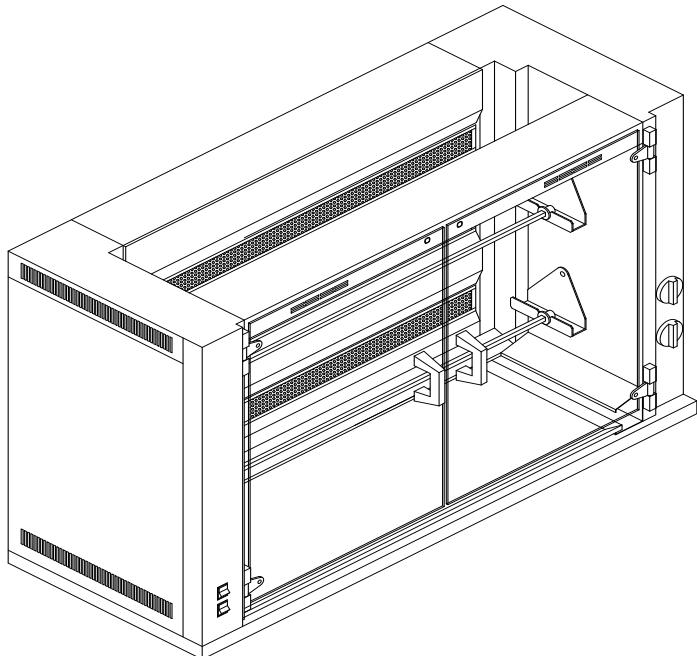


ggm gastro
INTERNATIONAL

INSTRUCTIONS MANUAL

MODELS
LGM1, LGM2



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CHAPTER 1

GENERAL DESCRIPTION

INDICATIONS.

This apparatus should be installed in compliance with legislation in force and should be used in well ventilated areas only. Read the instructions prior to installation and use.

When installing the oven, you should follow the instructions and requirements of the gas supplier and, in any case, contract an authorised technician to install it.

The apparatuses described below are for collective use and should only be handled by suitably qualified personnel.

DESCRIPTION OF THE APPARATUS

Basically, the following elements are present in the various models.

- a) Structure
- b) Transmission
- c) Electric controls panel
- d) Gas equipment
- e) Doors
- f) Accessories

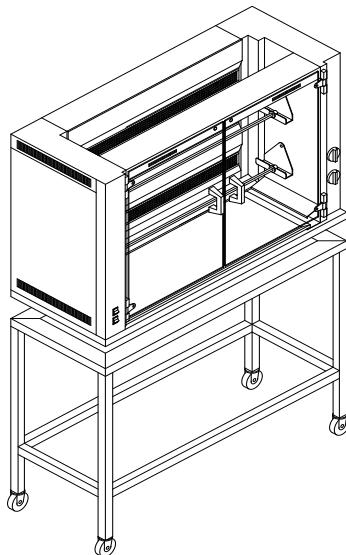


Figure. 1

STRUCTURE.

The dimensions of the part meant to support the various elements of the oven will depend on the number of spits in the oven and on whether or not it is to be assembled on a base.

TRANSMISSION

The transmission of the apparatus is by chain which will make all the spits turn synchronically. Transmission is moved by a motor reducer whose turnover speed is 4.5 r.p.m. , its power is 0.10 Kw

ELECTRIC EQUIPMENT.

This comprises the motor described in the previous section and two lamps of 150w each, with their luminous control switchs situated at the bottom left of the apparatus.

WARNING: The oven is connected to the mains at 230V.

GAS EQUIPMENT

This consists of as many infrared burners, with their corresponding safety valves and thermocouples situated one above the other and separated by an inter-burner sheet, as there are spits in the specific oven model.

It is all fed through a battery with a feed input of $\frac{3}{4}$ " gas for the apparatuses running on Natural Gas or $\frac{1}{2}$ " gas for those running on Butane/Propane.

DOORS

The doors consist of two panes of tempered glass with insulated handles. The glass panels are assembled on the front of the oven. Their purpose is to protect you from the heat while the oven is in operation and to protect the food from external agents.

WARNING: Try not to hit the glass as they could break either at that moment or else later without any apparent reason for their doing so.

Do not leave any burner on when the doors are closed unless there is food roasting on the spit in question.

Keep the glass clean and check that it is dry before each operation.

ACCESSORIES

The oven is equipped with a series of accessories such as the spits, skewers, hook for removing the spits and tray.

a) Spits

Their purpose is to fix, through the skewers, the food to be roasted. Their cross-section is square so that they will rotate when placed in the drag axles. The spits are equipped with insulated handles to avoid burns. The number of spits depends on the oven model.

b) Tray

The tray is situated inside the roasting chamber beneath the spits with the purpose of collecting all the juices from the roast.

CHAPTER 2

PLACING THE OVEN

SPACE.

To be installed correctly, the oven requires a space at least equal to its own dimensions plus the necessary distance from a wall or any other apparatus as described in **Fig. 2**. The installation should be made in compliance with the safety standards in force in your area. The oven is a Type A appliance meaning that forced extraction of the combustion gases is not required. However, the installation of a smoke extractor bell is recommended to prevent any damage to the ceiling of the premises in which it is installed as well as any deterioration caused by the heat, smoke and fats expelled during operation.

WARNING: Check the measures indicated in Chapter 5, section "Technical Data", prior to setting up or installing the oven"

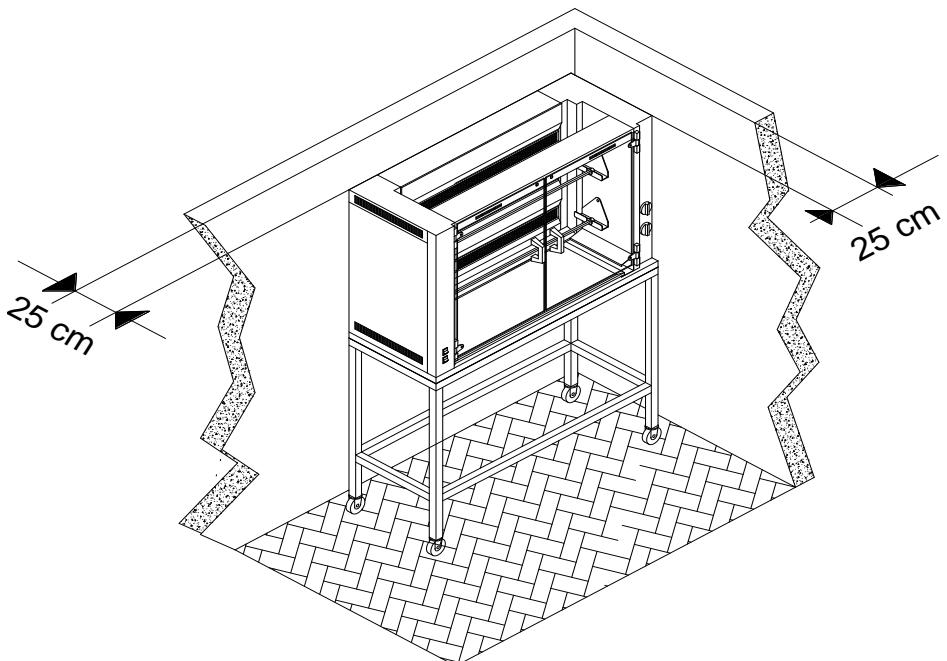


Fig. 2.

WARNING:

Before operating the oven, make sure that the voltage as well as the pressure and type of gas coincide with the indications on the characteristics plate situated bottom left on the front of the apparatus.

Do not place any object on top of the oven or along its sides that could obstruct the ventilation grilles.

CHAPTER 3

USE OF THE GRILL

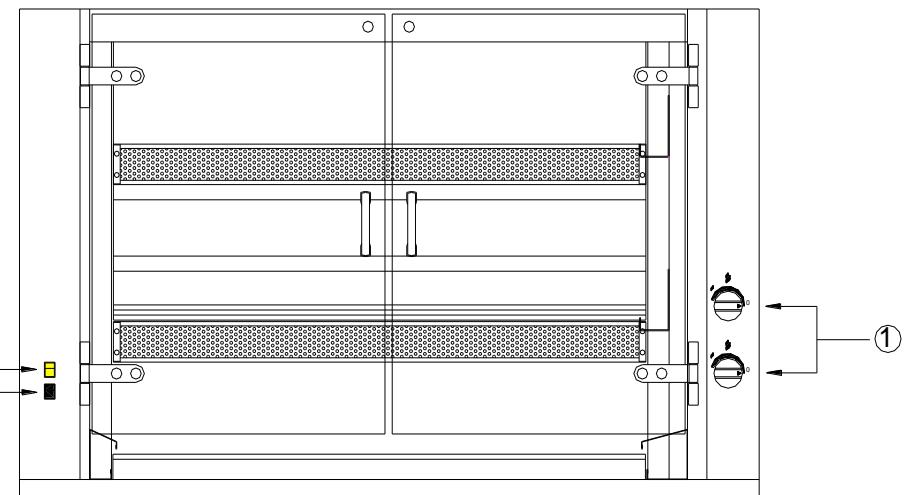


Fig. 3

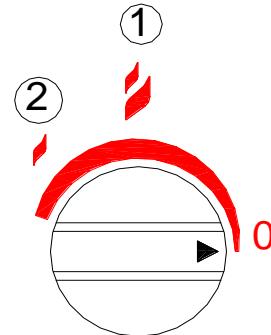
- 1) Gas tap
- 2) Stop & go of the motor
- 3) Stop & go of the lights

LIGHTING THE BURNERS

The type and pressure of the gas should correspond to what is indicated on the characteristics plate.

Once this has been checked, proceed as follows:

- a) Press in the control of the required burner and make a quarter turn anti-clockwise until the "maximum" (1) position is reached.
- b) Without releasing, approach the burner with an open flame until it lights up. Wait 10 to 15 seconds before releasing; the burner should remain alight.
- c) To set the control to "minimum", turn the control anticlockwise from the "maximum" position until reaching the "minimum" one(2)
- d) To switch the burner off, turn the control from any position in a clockwise direction to the "off" indicator.



ROTATION OF THE SPITS

When you press the switch (2), this will light up and the spits will start to turn. Upon pressing it again, the pilot lamp will go out and the spits will stop turning

INNER LIGHTING

By pressing the switch (3) the inner lighting will be on, press again to light off.

CHAPTER 4

LOADING AND CLEANING THE OVEN

LOADING THE OVEN

Put the end skewer in the spit until it reaches the safety limit of the spit. Then fix it with the screw. Then place the meat on the spit and hold it in place with the skewer already in position. Put the double skewer on the. Repeat this operation until the spit is fully loaded and finally put a simple skewer in place and fix it with its screw. The maximum weight in each spit is 15Kg.

Maintenance

We suggest to do once a year, a revision of the gas equipment by a technician. Do not dismantle the valves because if you do not assemble correctly, the valve could have gas escapes.

Cleaning

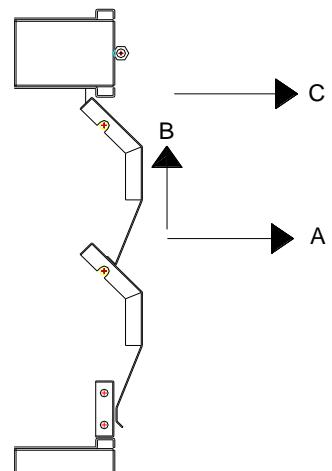
You can use any product on the market for cleaning your oven. Take care not to spill any cleaning liquid on the perforated surface of the burner. Do not use abrasive products as they could damage the stainless steel.

The quality of your roasts depends on the cleanliness of your oven.

Cleaning the inter-burner sheet

This sheet, situated between the burners, can be removed to facilitate cleaning. To do this, proceed as follows:

- Pull the bottom of the sheet towards you until it is horizontal.
- Lift it until you notice that the sheet has reached a limit.
- Then pull it outwards and the sheet will have been extracted from the oven.



To replace it, proceed as follows:

- Enter the sheet horizontally so that its side grooves coincide with the pivots on each side.
- Let the sheet swing downwards.

Warning: It is very important to clean the tray to collect grease to avoid a fire.

NOTE: It is advisable to have your oven inspected regularly by an authorised technician. By doing so, you will be sure that your oven is always in perfect working condition.

Capítulo 5

Technical installation and adjustment instructions

Connect the oven

At the bottom right at the back of the oven you will find the male $\frac{3}{4}$ " gas inlet. This connector should be Next to the gas inlet is the cable for connecting to the electricity mains.

The room where the oven will be working should have at least a room of air in m³ of the kcal /1000 (see page 9)

See in chapter 2 the distances to place the grill correctly.

WARNING:

Make sure that the voltage of the mains supply corresponds to that indicated on the characteristics plate and that it has an appropriate earth connection.

CHANGING THE GAS

WARNING: This operation can only be done by an authorised technician

- a) Make sure that the gas supply to the oven is closed.
- b) Change the apparatus inlet pipe. This should only be done in the case of changing from Butane or Propane to Natural Gas. In this case, the interior diameter of the pipe should **never be less than 14mm**.

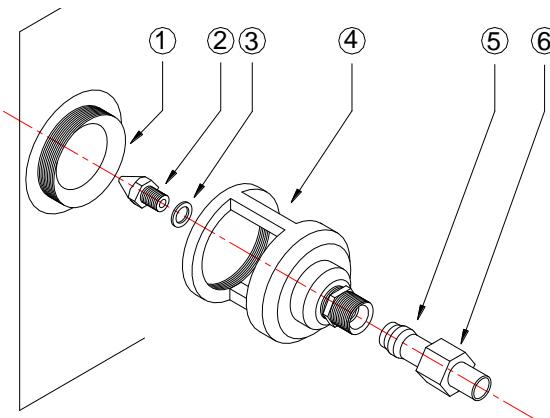


Fig 7

- c) Remove the 3 screws fastening the lateral panel.
- d) Remove the tube (nº 5 de la fig. nº7) by removing the nut nº6 de la fig. nº7
- e) Unscrew the jet holder nº 4 de la fig. nº 7
- f) Replace the jet nº 2 de la fig nº 7 by the one suited for the type of gas to be used. Do not forget to place the washer of the joint nº 3 de la fig. nº 7.
- g) Proceed in reverse order to that described in points e) to d) to reassemble.
- h) Once you have done this **MAKE SURE** that there are no gas leaks and replace the lateral panel.

WARNING: Do not forget to adjust the burner minimum once you have changed the type of gas and change the label reading "Apparatus prepared for:...." situated above the oven's gas inlet

Minimum burner adjustment.

- Remove the control of the valve of the burner you wish to adjust.
- Put a screwdriver through the hole in the control panel and loosen the screw (1) Fig. 8 in a clockwise direction to reduce the minimum or anticlockwise to increase the minimum.
- Replace the control once the minimum has been adjusted

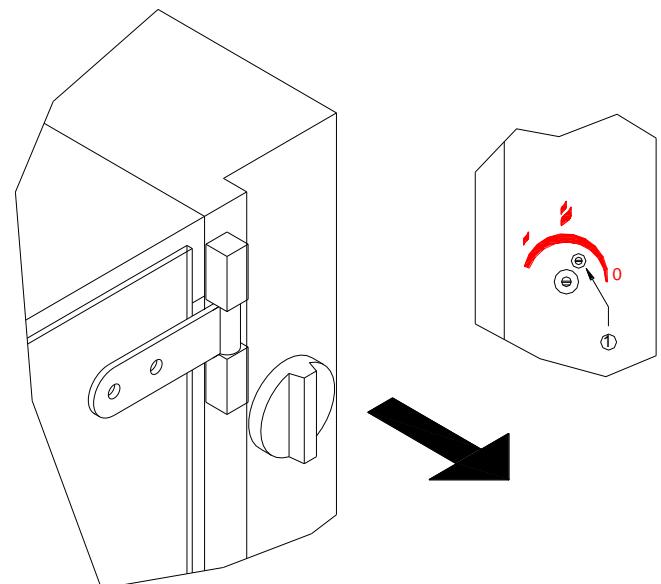


Fig.8

TECHNICAL DATA - GAS OVENS

Model	Leight x Depth x Height	Gas	Preassure	Flow	Power(Hi)	Kcal/h
LGM1	1528 x 600 x 750	G 20 G 25 G30/G31	18 mbar 20/25 mbar 28-30/37 mbar	0.876 m3/h 0.810 m3/h 0.745 Kg/h	10.6 kW 9.8 kW 10.4 kW 0.652 Kg/h 0.745 Kg/h 0.645 Kg/h	9116 8428 8944 9.1 10.4 9
kW	7826		G 31	30 mbar		
kW	8944		G 30	50 mbar		
kW	7740		G 31	50 mbar		
LGM2	1528 x 600 x 970	G 20 G 25 G30/G31	18 mbar 20/25 mbar 28-30/37 mbar	1.752 m3/h 1.620 m3/h 1.49 Kg/h	21.2 kW 19.6 kW 20.8 kW 1.304 Kg/h	18232 16856 17888 18.2
kW	15652		G 31	30 mbar		
kW	17888		G 30	50 mbar		
kW	15480		G 31	50 mbar		

DIAMETER OF THE (m.m/100)

Gas	Preasure	Diameter
G 20	18 mbar	235
G 25	20/25 mbar	235
G 30	28/30 mbar	165
G 31	30/37 mbar	165
G 20	20/25 mbar	235
G 30	50 mbar	140
G 31	50 mbar	140

CHAPTER 6

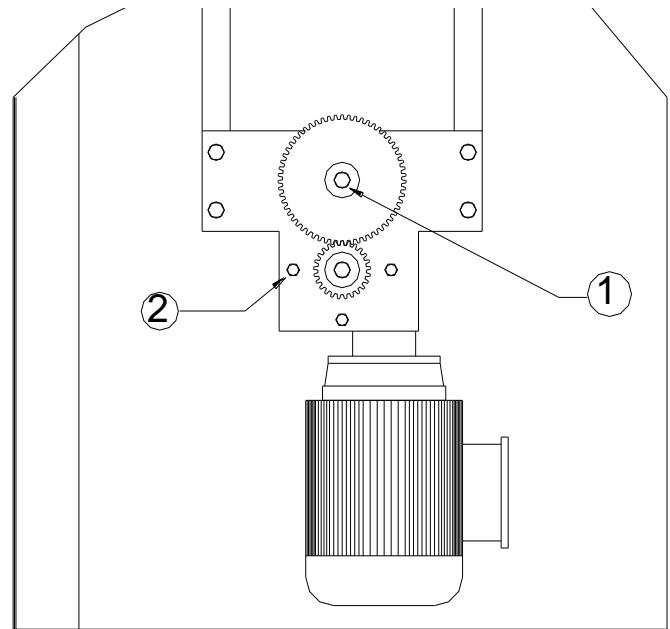
ASSEMBLY OF SPARE PARTS

WARNING: These operations can only be done by an authorised technician

Cambio del motorreductor.

- a) Disconnect the oven from the mains. Remove the cover of the transmission on the left side of the oven by loosening the screws fastening it.
- b) Loosen the screws (1) & (2) Fig. 9 to remove the motor reducer.
- c) Change the motor reducer and proceed in reverse order to what is explained above to assemble it.

Fig. 9



Changing a valve.

We do not suggest oiling the valves. It is better to replace them for a new ones.

- a) Disconnect the oven from the mains and close the gas supply. **Make sure the gas supply is closed before you continue with this operation.**
- b) Remove totally the screws fastening the cover and remove it.
- c) Loosen the tube by loosening the nuts (3) & (1) of the valve you wish to change. Then dismount the thermocouple of the valve by loosening the nut (2).
- d) Proceed in reverse order to what is explained above to assemble the new valve.
- a) Make sure there are no gas leaks. Then adjust the minimum of the burner and finally replace the cover.

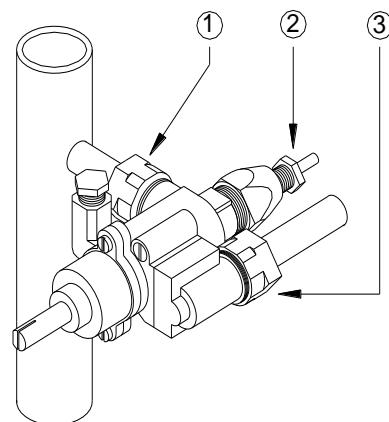


Fig.10

Changing a burner.

- a) Disconnect the oven from the mains and close the gas supply. ***Make sure that the gas supply is closed before you continue with this operation.***
- b) Remove the top and bottom inter-burner sheets of the burner you wish to change.
- c) Remove totally the screws fastening the lateral cover and remove it.
- d) Remove totally the screws fastening the rear cover.
- e) Remove the tube and thermocouple corresponding to the valve of the burner you wish to change by loosening the nuts.
- f) Unscrew the jet holder. Then totally loosen the screws fastening the burner to its support.
- g) Replace the burner and assemble the new one in its support.
- b) Proceed in reverse order to what is explained above to assemble it. ***MAKE SURE*** there are no gas leaks. Replace the panels and do not forget to adjust the minimum of the burner.

Changing a thermocouple

- a) Disconnect the oven from the mains and close the gas supply.

Make sure that the gas supply is closed before you continue with this operation.

- b) Remove totally the screws fastening the lateral cover and remove it.
- c) Unscrew totally the nuts of the thermocouple that fixes it, and the nut that fixes to the valve
- d) Place the new thermocouple and screw the nuts.

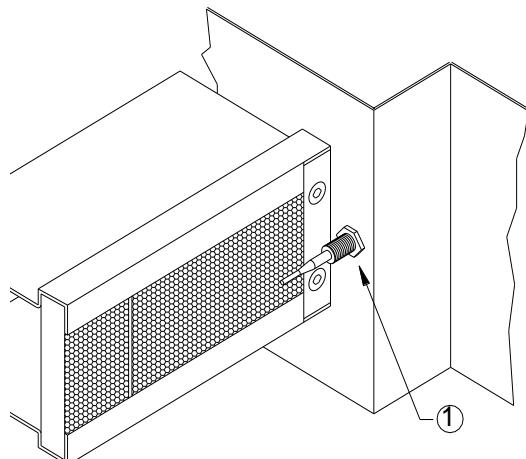
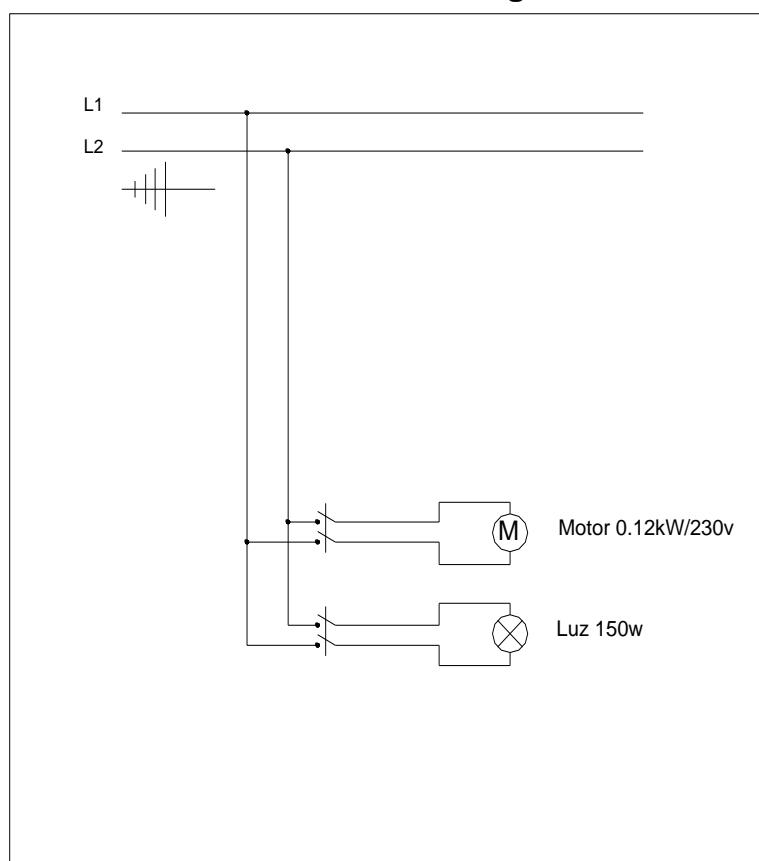


Fig.11

List of spare parts that may require changing.

Name	Code
Valve	150015
Thermocouple	150016
Burner	150000
Motor	140020
Gerar box	4300050-2
Motor switch	060004
Light switch	300027
Lamp	010013
End pic	160014
Middle pic	160015
Pic screw	050116
Door GP2	130000
Door GP1	131000

Electric Diagram



APPENDIX B

GAS TYPES AND PRESSURES

ES	CAT	II2H3+	BE	CAT	II2E+3+	IT	CAT	II2H3+
	mbar	18-28/37		mbar	20/25-28/37		mbar	20-30/37
DE	CAT	II2E3B/P	FR	CAT	II2E+3+	NO	CAT	II2H3B/P
	mbar	20/50		mbar	20/25-28/37		mbar	20/30
AT	CAT	II2H3B/P	LU	CAT	II2E+3+	NL	CAT	II2L3B/P
	mbar	20/50		mbar	20/25-28/37		mbar	25/30
FI	CAT	II2H3B/P	DK	CAT	II2H3B/P	PT	CAT	II2H3+
	mbar	20/30		mbar	20/30		mbar	20-30/37
GR	CAT	II2H3+	CH	CAT	II2H3+	GB	CAT	II2H3+
	mbar	20-28/37		mbar	20-28/37		mbar	20-28/37
IE	CAT	II2H3+	CZ	CAT	II2H3+	SE	CAT	II2H3B/P
	mbar	20-28/37		mbar	20-28/37		mbar	20/30



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