

ggm gastro

Smoker House



Please read this manual carefully before using

CONTENT

| | |
|--|------|
| CHAPTER 1 COMPANY BRIEF INTRODUCTION | P1 |
| CHAPTER 2 SAFETY SPECIFICATIONP | P2 |
| CHAPTER 3 ASSEMBLY AND OPERATING INSTRUCTION | P3-4 |
| CHAPTER 4 OPERATION INSTRUCTION AND EXCEPTION HANDLING | P5 |
| CHAPTER 5 EXPLODED VIEW AND SPARE PARTS LIST..... | P6 |
| CHAPTER 6 WIRING DIAGRAM OF CIRCUIT BOARD | P7-8 |
| WARRANTY CARD | P9 |

CHAPTER 1 COMPANY BRIEF INTRODUCTION

Thanks for choosing our machines. We are a company who specialized in the the field of food processing machines for many years. The main products are spiral mixers, planetary mixers, meat grinders/mincers, meat mixers, sausage stuffers/fillers, meat tenderizers, smokers, food dehydrators, and so on. With the strength of good quality and after-sales service, we have won a reputation from the customers all around the world.

Warnings:

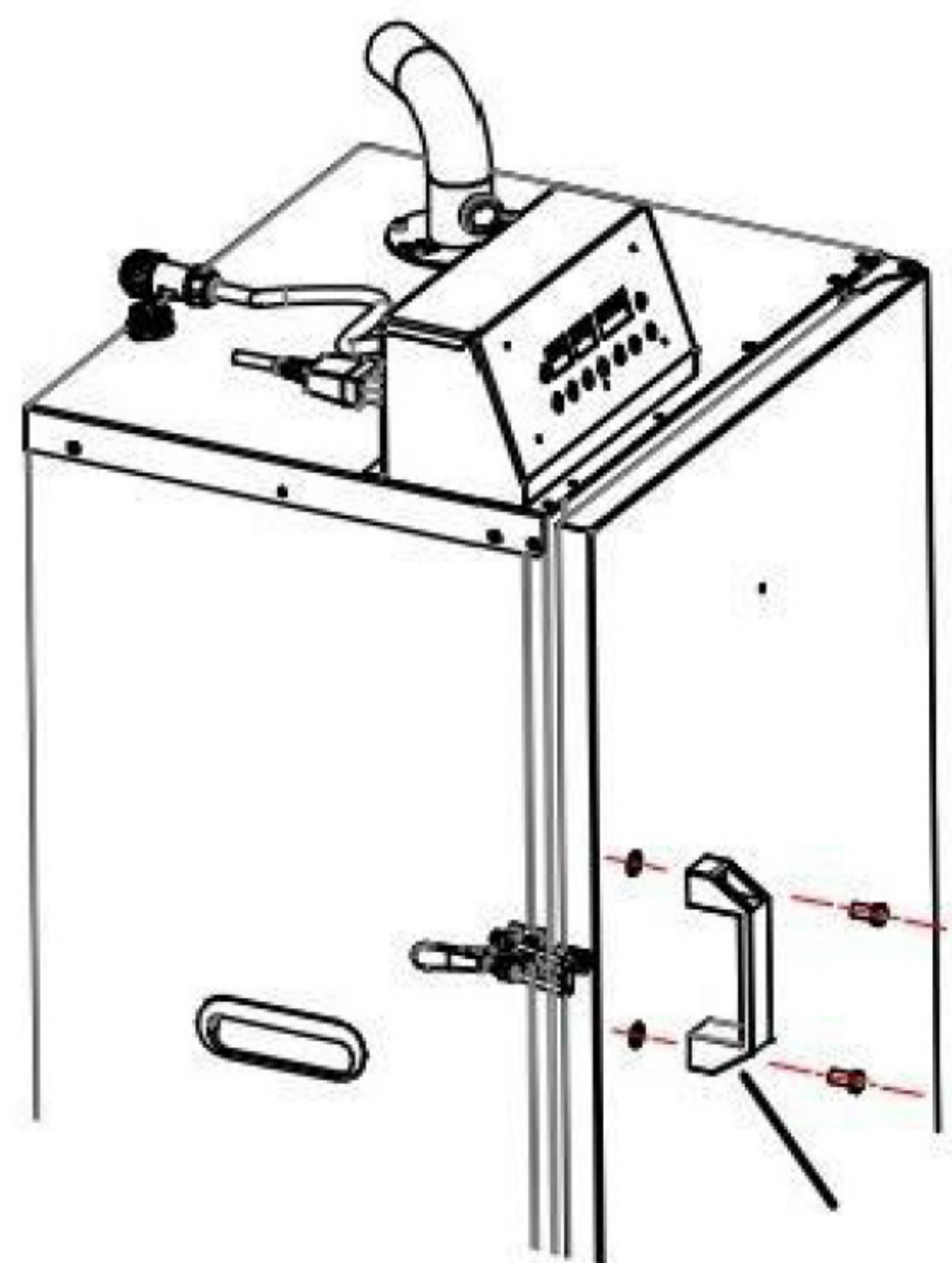
1. To prevent the accident of fire or electric shock, please use according to the safety specification.
2. It is forbidden to use this machine in the raining, uneven and non-heat-resistant environment.
3. It is forbidden to coil the power cord into the round shape (includes the power supply line), otherwise it will heat up or even cause fire.
4. It is forbidden to open the machine door under the condition of power-on and use the machine when the door is opened. Please mind the scald.
5. It is forbidden to rinse the machine with water in case of the short circuit of electric appliance.
6. It is forbidden to use the damaged power cord, the heating tube, etc.
7. It is forbidden to use the machine when it is unattended.
8. It is forbidden to put the flammable and combustible materials around the machine and block the ventilating hole of heating tube (the shelf below the right side).
9. It is forbidden to let the water enter into the ventilating hole of heating tube, otherwise it will cause the electric shock.
10. It is forbidden to insert the power cord into the cabinet body directly when using. Please make sure the cabinet body is used with the control box, otherwise the temperature inside the cabinet body is out of control, which will cause the accident.

Notices:

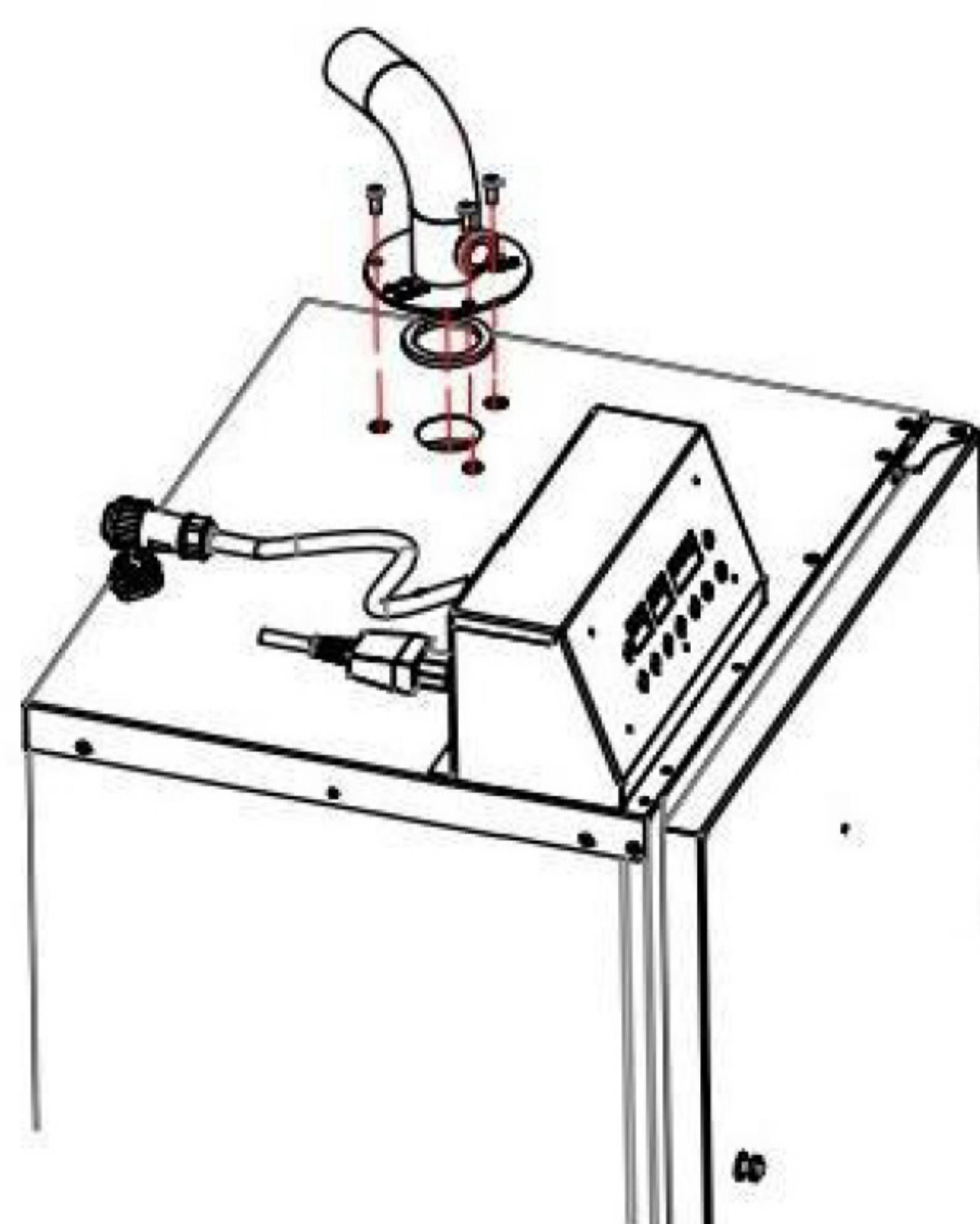
1. Please keep the plastic bag well. Don't let the children play with it in case of suffocation.
2. This product is design for the adult. Please don't let the children operate it.
3. This product is divided into 2 kinds of working voltages: AC110V or AC220V respectively. Please choose it according to the local voltage.
4. Make sure the voltage that you use is consistent with the voltage on name plate; make sure the power supply comes with the leakage protector & the ground wire; make sure the power supply line can carry the power (check the parameters according to the nameplate) of product.
5. Check the power cord and the heating tube. It's forbidden to use them if they are damaged. Then please ensure to replace the qualified power cord supplied by the factory.
6. Please don't put the flours, alcohols or other flammable and explosive materials into the machine to heat up.
7. Please tear off all the protective films before using.
8. After using, please ensure to power off the whole machine when it is unattended.
9. Please don't disassemble the product randomly.
10. Only the spare parts supplied by the seller or the manufacturer can be used in this product. We don't take responsible for any malfunctions caused by the spare parts provided by other manufacturers.
11. Once the product causes fire accidentally, please power off and put out the fire under the premise of ensuring human safety.
12. Check and clean the flammable and explosive materials around the machine.
13. It is advised to use the machine on the non-flammable surfaces.
14. Before opening the door to fetch food, please ensure to power off and open the smoke emission valve to emit the smoke out of the cabinet. During the process of fetching food, it is alive to take the precaution of anti-scald and advised to wear the anti-scale gloves.
15. Please repair the machine by entrusting the professional staffs or under the guidance of manufacturer.
16. Please clean the machine with the wet or dry towel but not with the water directly.

Aseembly:

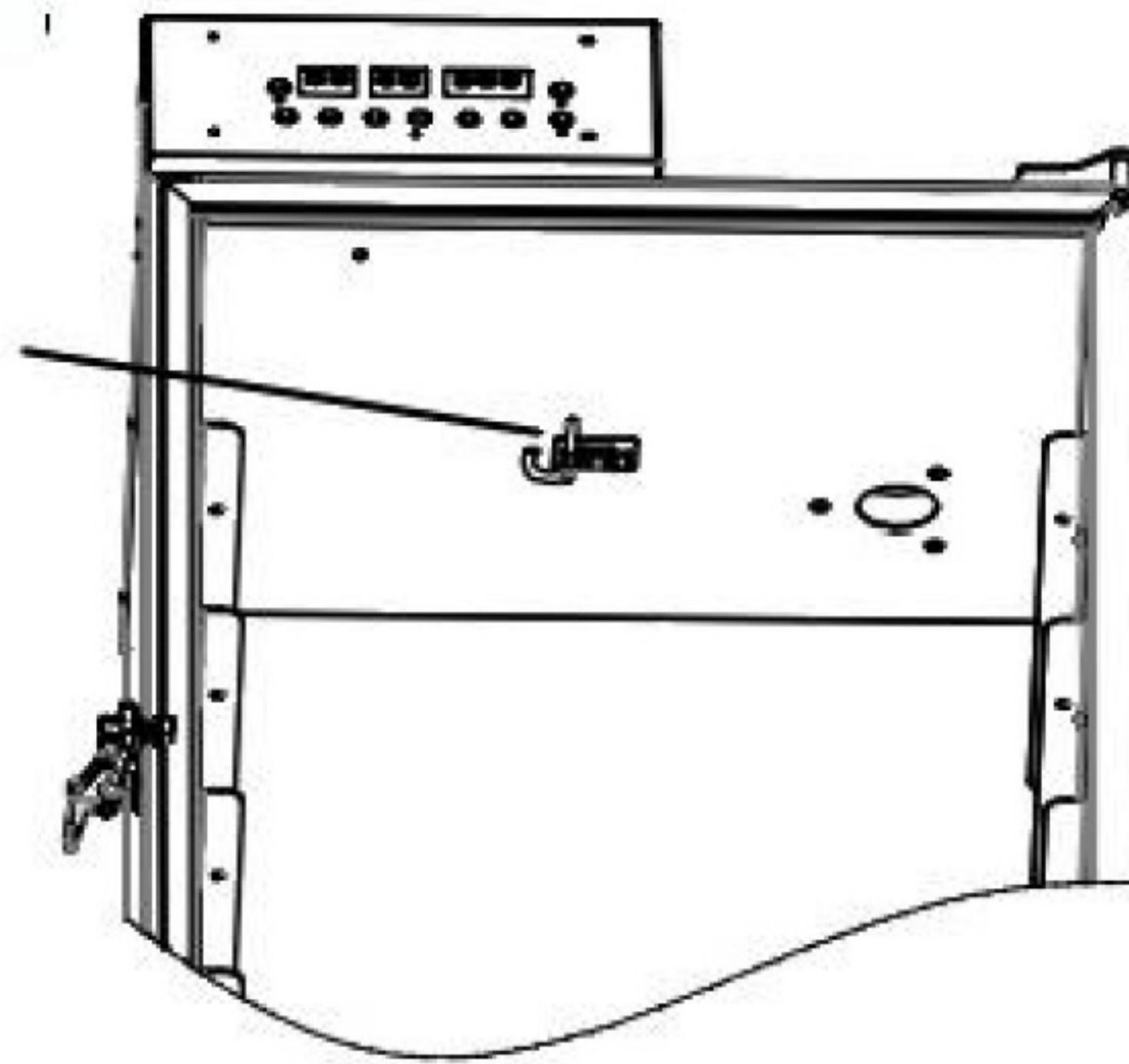
1. As shown in the figure: Install the handle.



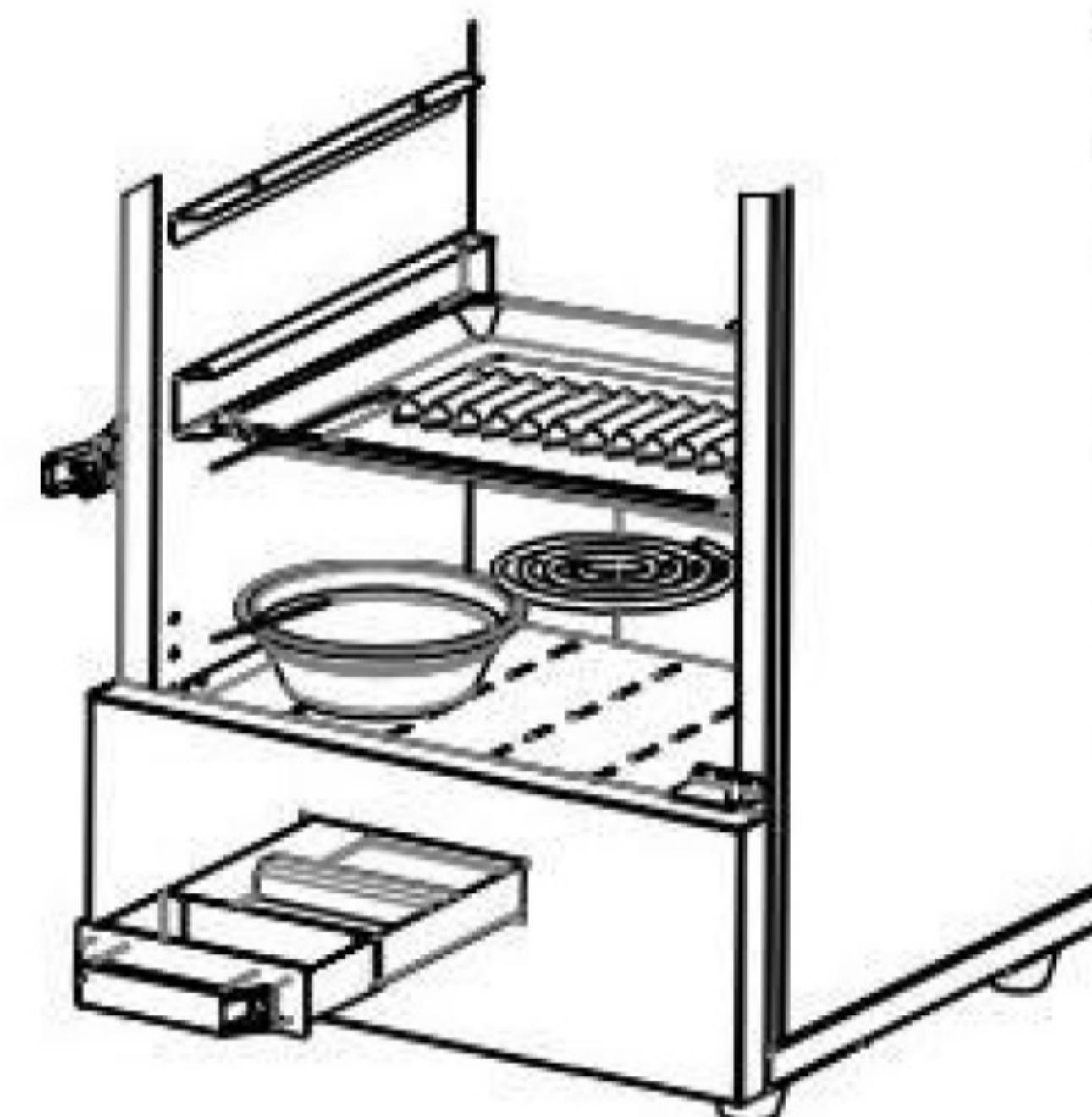
2. As shown in the figure: Put the silicon gasket on the top of smoke outlet, then fasten the chimney assembly with the screws.



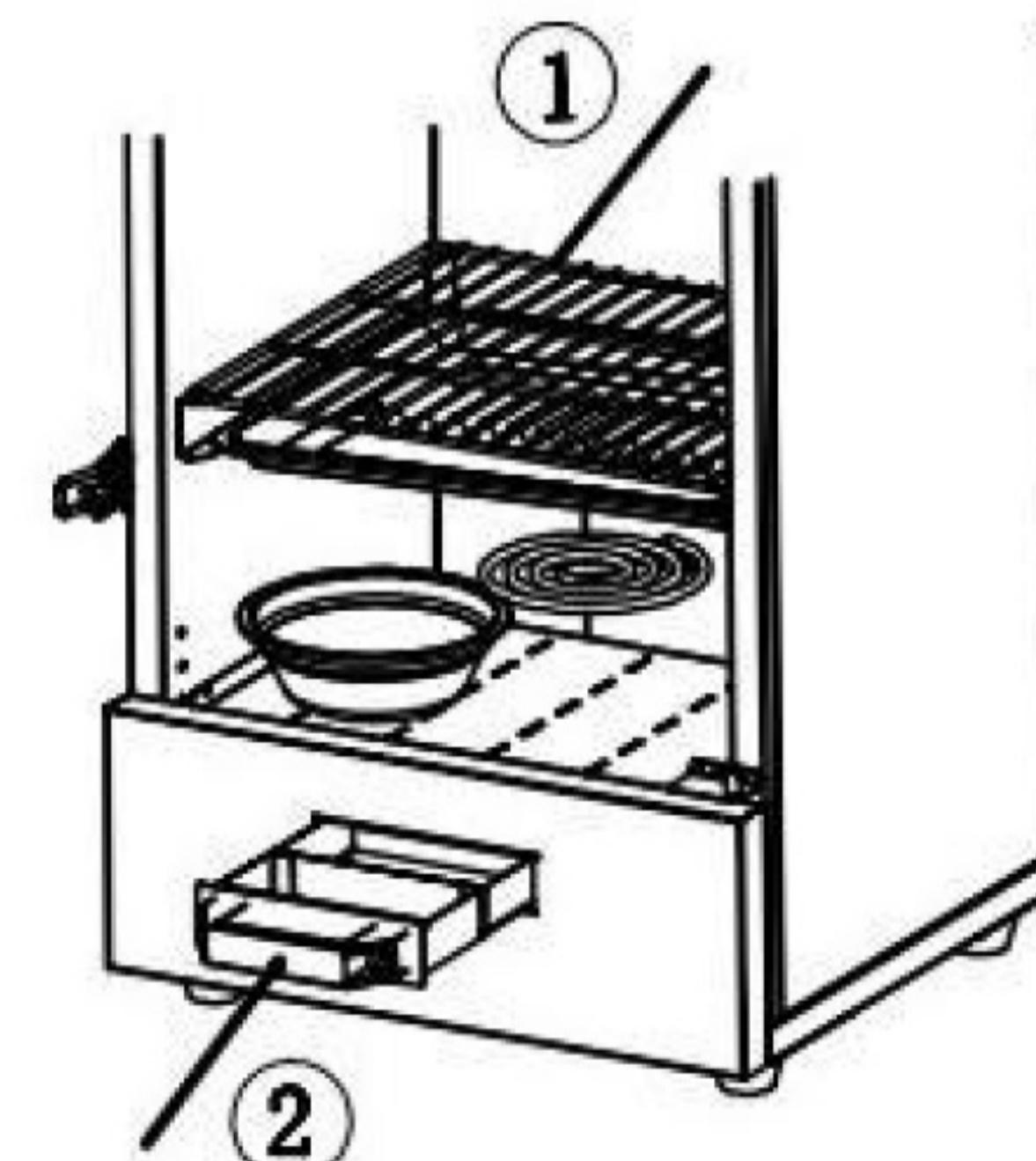
3. As shown in the figure: Use a screw to fasten the temperature inductive probe in the upper cabinet body as indicated by the arrow.



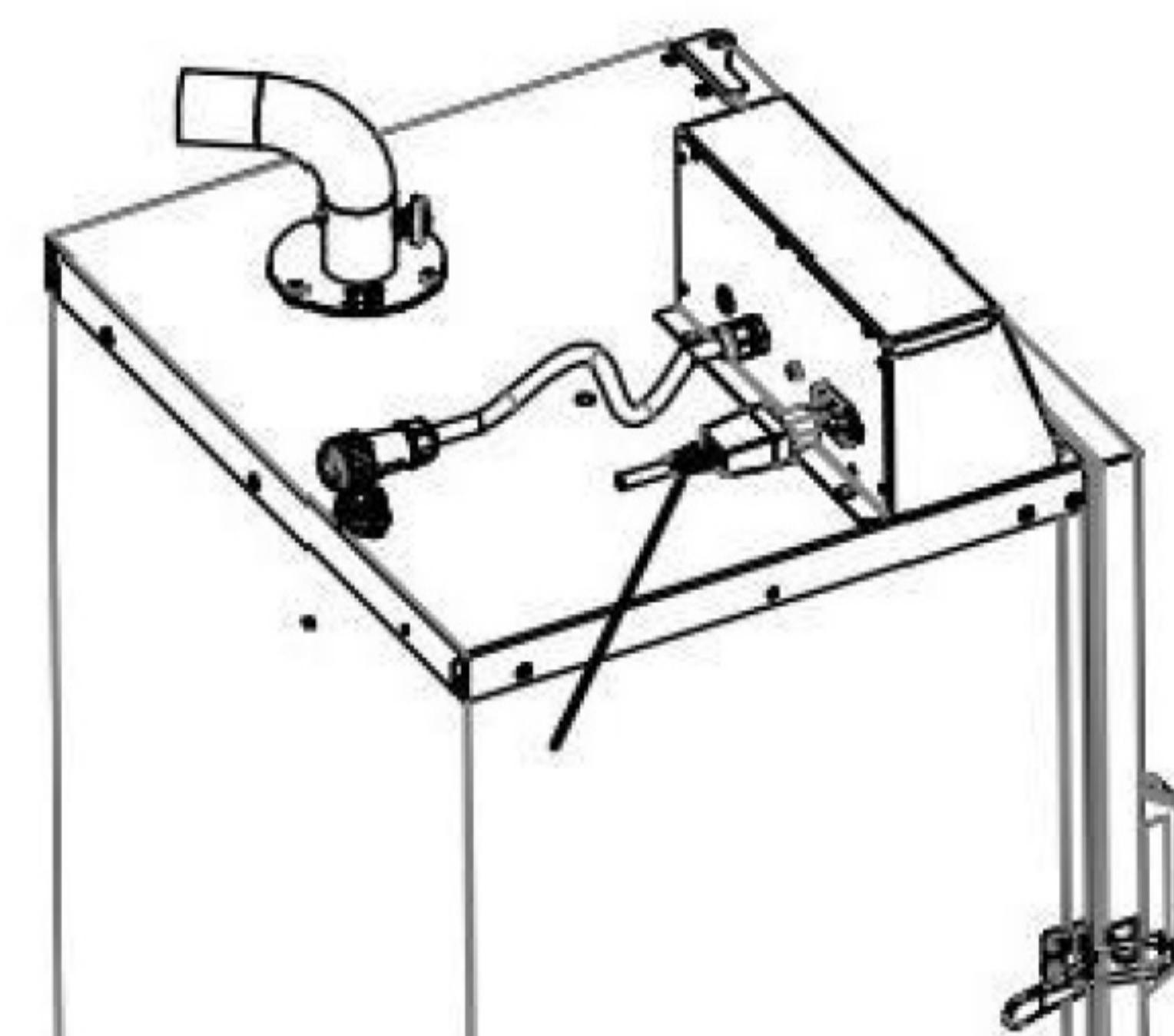
4. Put in the oil guide tray, then put in the oil guide basin (aligns with the outlet of oil guide tray).



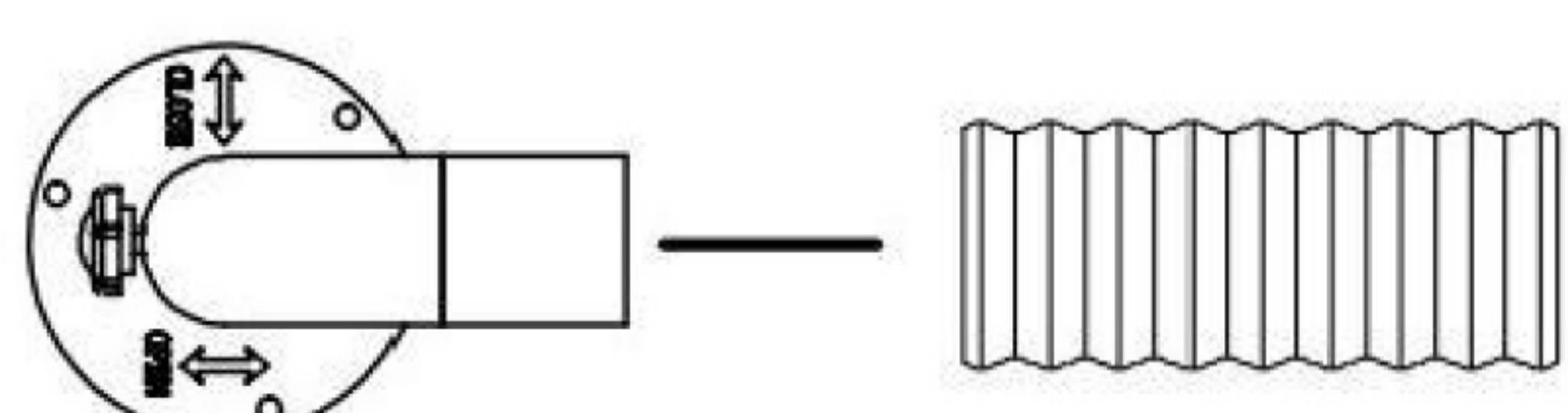
**5. ①#Shelf: According to the food, put the desired shelves on the guide plate.
②#Wood chips box: Overspread and smooth wood chips into the wood chips box, then put the wood chips box to the bottom by aligning with the inlet.**



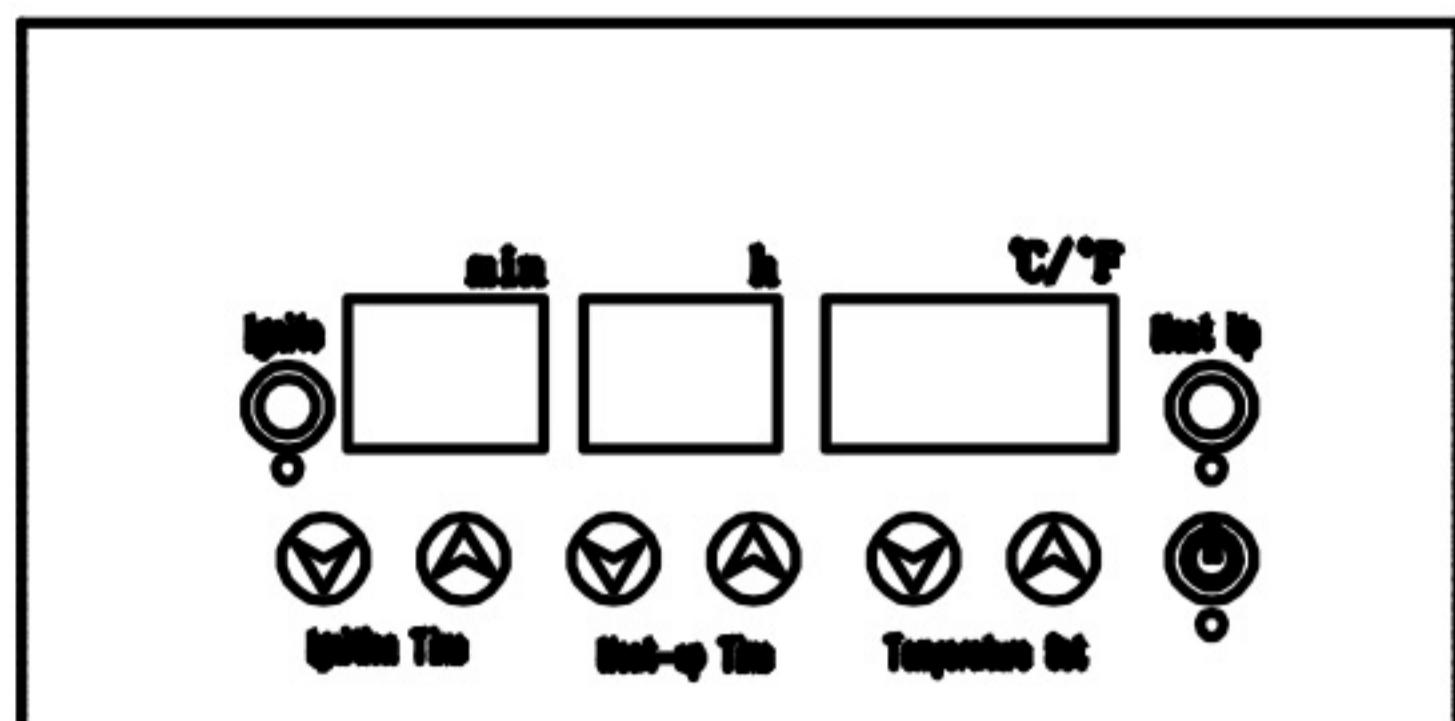
6. As shown in the figure: Insert the plug of control box into the corresponding socket of cabinet body, then insert the other power cord into the control box and the power socket.



7. If the machine is used indoor, please feel free to connect the pipe (the inner diameter is 38mm) to the chimney, in order to emit the smoke to outside.



CHAPTER 4 OPERATING INSTRUCTION AND EXCEPTION HANDLING.



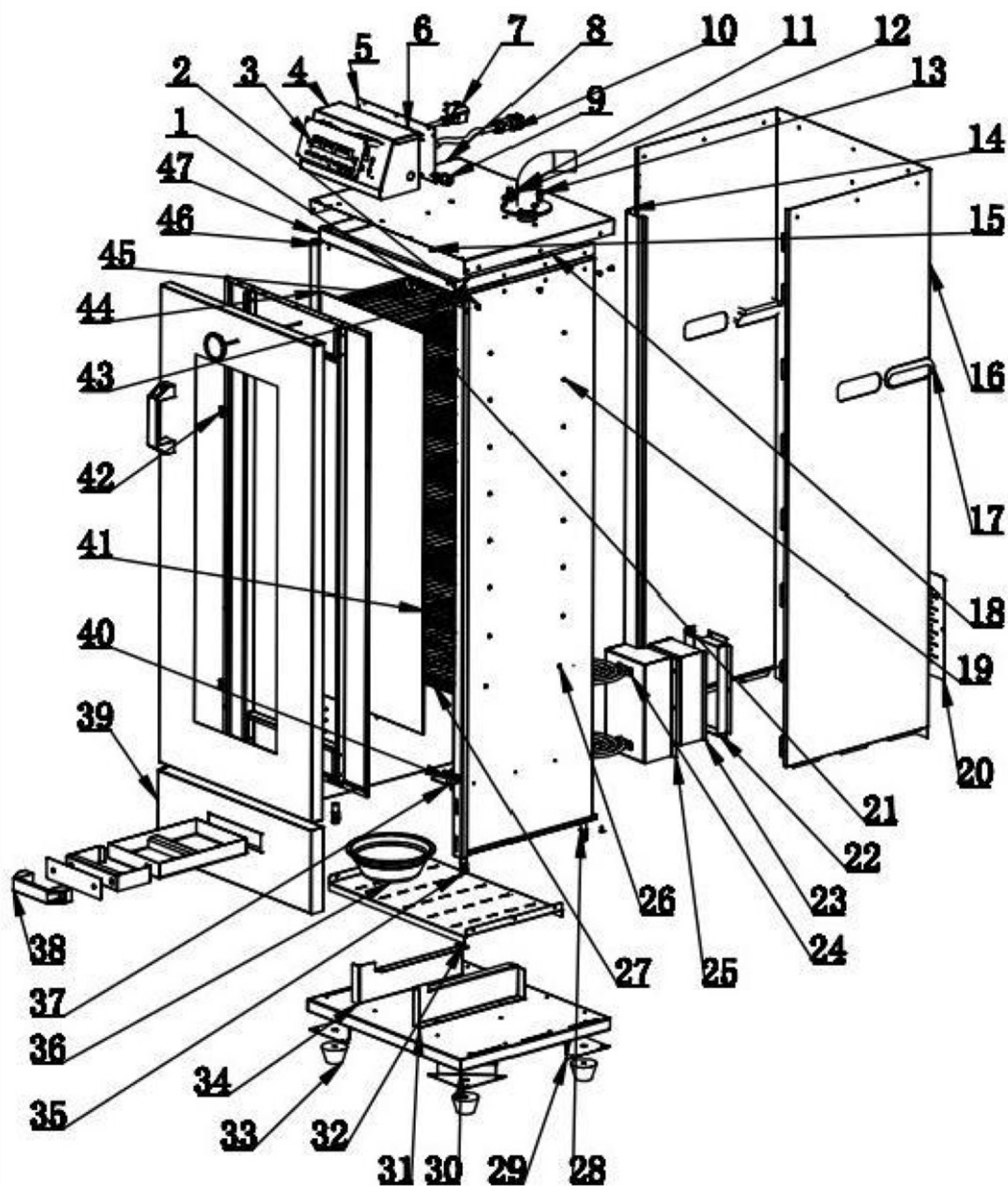
1. Panel operations:

Notice: Please ensure to read the following contents before operating.

1. Power on: After power on, press the \odot (power switch), then the \odot light (power light) will light up;
2. Ignition time setting: Press the "Ignite" button, then the "Ignite" light will light up. Set the ignition time by pressing the \blacktriangle and \blacktriangledown buttons correspond to "Ignite time", dependign on the types of wood chips. Set the ignition time between 0-20 minute, then the buzzer will ring for 5 times and stop after the setting time.
3. Smoking temperature setting: Press the "Heat up" key, the "Heat up" light will illuminate. Set the temperature by pressing the corresponding \blacktriangle and \blacktriangledown buttons correspond to "Temperature Set". The temperature can be set between 30-125. Working principle: When the temperature inside the cabinet body is heated up to the setting temperature of temperature control, the heating tube will stop heating up automatically; when the temperature inside the cabinet body drops below the setting temperature of temperature control by 2, the heating tube will heat up again andwork circularly in the setting time of timer.
4. Heat-up time setting: Set the heat-up time by pressing the \blacktriangle and \blacktriangledown buttons correspond to "Heat-up time". The heat-up time can be set between 1-24 hours. When the setting time is reached, the buzzer will ring 5 times before stopping.
5. Machine function: It's primarily used for smoking and can be used for dry roasting. Due to the variations in size and type, different wood chips have different ignition points. During use, if finding the wood chips are difficult to ignite, the user can raise theignition time appropriately to let the wood chips produce smoke in the ignition time.
6. Exception handling: ①If the temperature control displays the same temperature for a long time: check whether the setting temperature is lower than the ambient temperature; ②Temperature control: when the temperature exceeds the setting temperature, the temperature control will stop heating up. It will automatically resume heating up once the temperature drops, there's no need to deal with it; ③If the component of wood chips box pops out during combustion: open the exhaust valve, then push the wood chips box of component into the cabinet; ④If the temperature control displays ECC1:The sensor is not plugged in or damaged. Power off and disassemble the back cover of the control box, then plug in or replace the sensor. ⑤!!!If the ignition heating tube or the constant temperature heating tube does not heat up during normal use (maybe the heating tube or the control circuit board goes wrong): First, it is necessary to disconnect the power of machine and check the heating tube inside the box (the user can use a multi meter to check whether themetal shell of box is connected to the wiring pin of heatingtube. If connected, it means the heating tube goes wrong) and then checkwhether the control circuitboard is damaged. If both are repaired, then the power can be connected again.

Notice: ④and⑤are repair plans supplied by professional staffs. Please repair the machine by entrusting the professional staffs or under the guidance of manufacturer.

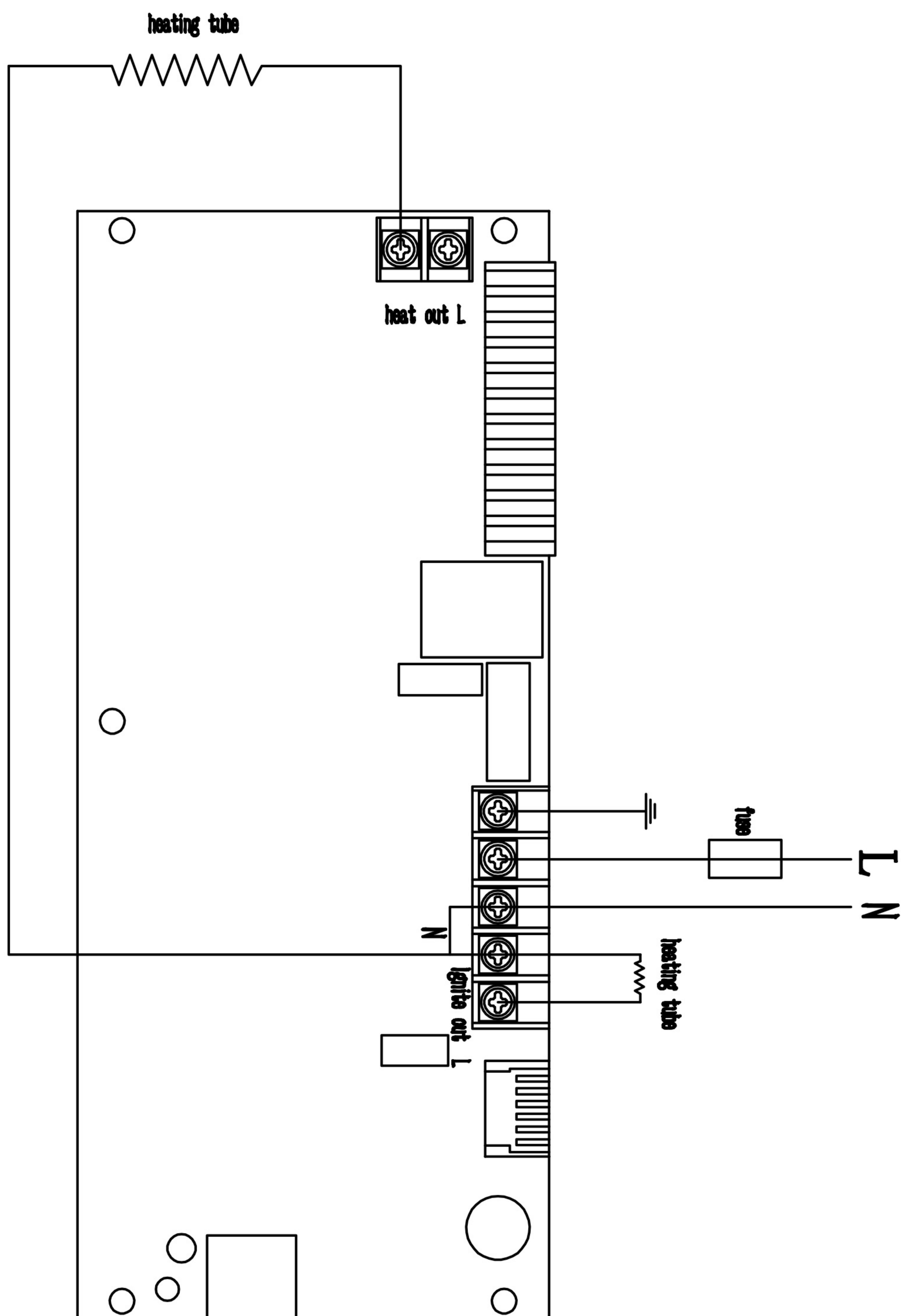
CHAPTER 5 EXPLODED VIEW AND SPARE PARTS LIST



| Item No. | Part no. | QTY |
|----------|-------------------------------------|-----|
| 1 | Upper fixing plate | 1 |
| 2 | RivetΦ4 | 21 |
| 3 | circuit board | 1 |
| 4 | control box | 1 |
| 5 | Cover plate of ontrol box | 1 |
| 6 | 3-pin socket | 1 |
| 7 | power cord | 1 |
| 8 | upper cover plate | 1 |
| 9 | Fuse holder | 1 |
| 10 | 4-pin aviation socket | 1 |
| 11 | Chimney component | 1 |
| 12 | Hexagon nut M5 | 1 |
| 13 | Cross recessed pan head screw M5x12 | 13 |
| 14 | wiring duct | 1 |
| 15 | Cross large flat head screw M4x8 | 5 |
| 16 | Outer shell | 1 |
| 17 | Hidden handle | 2 |
| 18 | Chimney assembly | 1 |
| 19 | Guide plate 2 | 14 |
| 20 | Wiring cover plate | 1 |
| 21 | Barbecue shelf | 8 |
| 22 | Back connecting plate | 1 |
| 23 | Inner heat insulation box | 1 |

| Item No. | Part no. | QTY |
|----------|--|-----|
| 24 | DSH-A20-26 disc heating tube | 2 |
| 25 | Heating tube assembly | 1 |
| 26 | Guide plate 1 | 1 |
| 27 | DSH-A20-31 oil guide basin | 1 |
| 28 | Flat head rivet nut M8 | 4 |
| 29 | Reinforcing rib of rubber foot | 4 |
| 30 | Base plate | 1 |
| 31 | Right supporting plate of wood chips box | 1 |
| 32 | Supporting plate of oild guide tray | 1 |
| 33 | Rubber foot 50x32x30mm | 4 |
| 34 | Left supporting plate of wood chips box | 1 |
| 35 | Cross recessed pan head screw M8x25 | 4 |
| 36 | Oil guide basin | 1 |
| 37 | Lower fixing plate | 1 |
| 38 | Assembly of wood chips box | 1 |
| 39 | Lower door baffle | 1 |
| 40 | Door spindle (diameter 10mm) | 2 |
| 41 | Guide plate3 | 1 |
| 42 | Door buckle | 2 |
| 43 | Flat head rivet nut M4 | 6 |
| 44 | Door assebly 2 | 1 |
| 45 | Thermometer component | 1 |
| 46 | Inner shell | 1 |
| 47 | Upper inner plate | 1 |

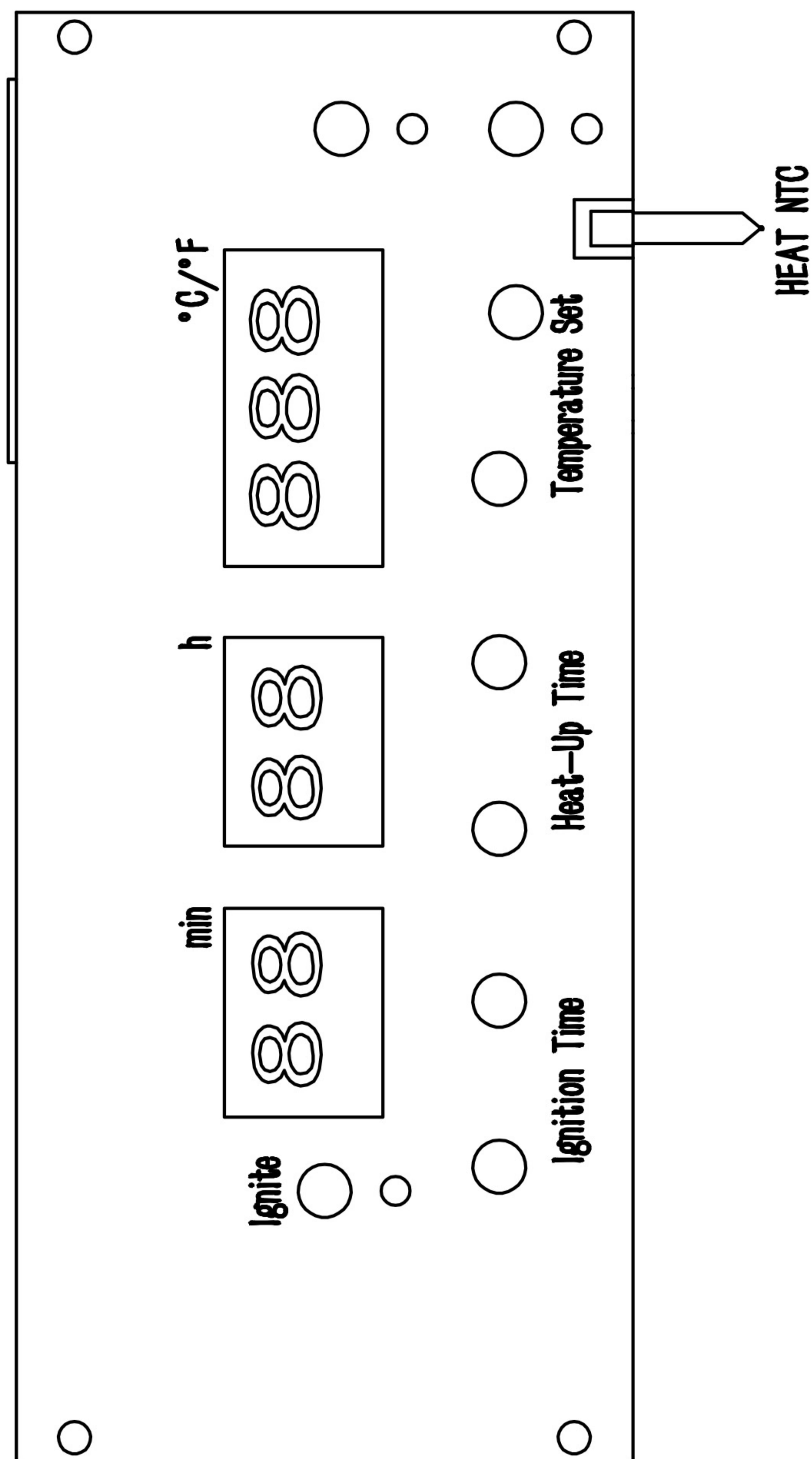
CHAPTER 6 WIRING DIAGRAM OF CIRCUIT BOARD



Product specification:

| Model | Power (W) | Temperature (°C) | Time (h) | QTY Of Layer | Product Size (mm) |
|-------|-----------|------------------|----------|--------------|-------------------|
| ROGH8 | 2000 | 30-125 | 0-24 | 8 | 475*450*1300 |
| ROGH4 | 2000 | 30-125 | 0-24 | 4 | 475*450*912 |

WIRING DIAGRAM OF CIRCUIT BOARD:



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