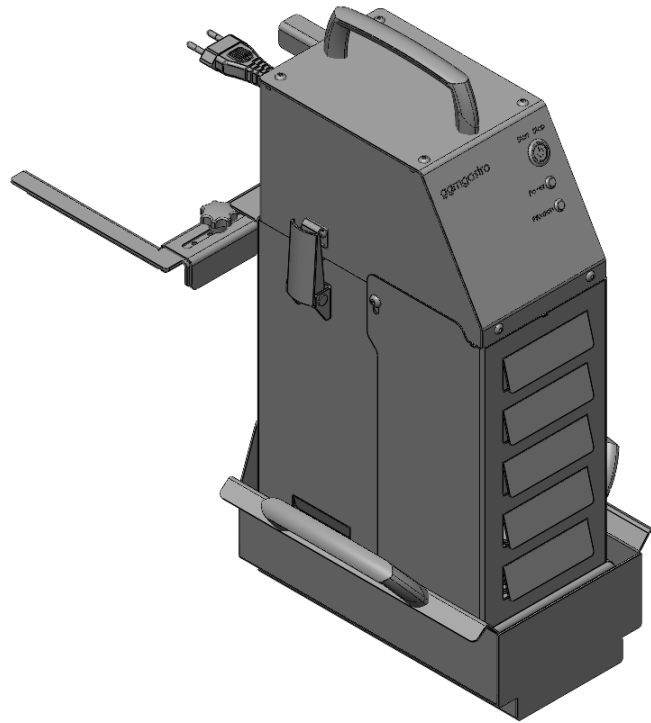


GGM GASTRO ELECTRIC OIL CLEANING SYSTEM



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01 SAFETY INSTRUCTIONS

Incorrect operation of the product may result in danger and injury. The following should be noted. Possible hazards are marked with the following symbols.



DANGER
Risk of injury if not observed



RISK OF SLIP
May cause lubrication on the floor



RISK OF ELECTRIC SHOCK
Due to a misuse



OPERATING INSTRUCTIONS
Please Read the Operating Instructions of the Product!



FOLLOW THE WASHING INSTRUCTIONS
Do Not Wash Control Unit!

- It is **not approved** for filtering liquids other than Frying Oil!
- Do **not use** or store outdoors! May Be Damaged by Humidity and Rain!
- **Not Made** for continuous operation! Risky Due to Overheating!
- **Do Not Touch** the Impeller part While the Product is Running!
- Children's use is strictly **prohibited!**
- **Do not touch** the Charge Cable and the controller with wet hands!
- Do not touch the Control Unit and Charging Cable with hot oil or other hot objects.
- Wipe the Product on the First Use.
- The maximum operating temperature is 180°C (recommended frying temperature is 160°C).
- Pay attention to the fryer's heating elements, grills or thermal sensors!
- Just carry it by holding the carrying handle!
- **Do not** Operate the product in an **inclined position!**
- Do not move the Product during filtration!

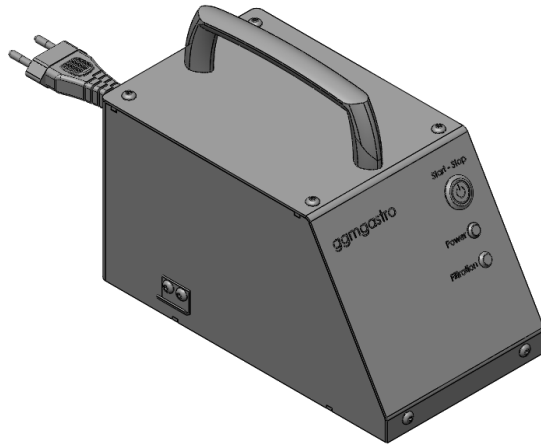
Purpose of usage

- The machine is designed for use in places where meals are made.
- Follow the safety instructions.
- Filtration is only possible when the oil is liquid and at the specified temperature.
- It should only be used by trained personnel.
- Designed for intermittent operation only

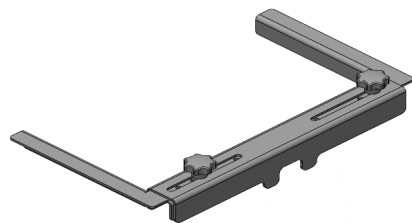
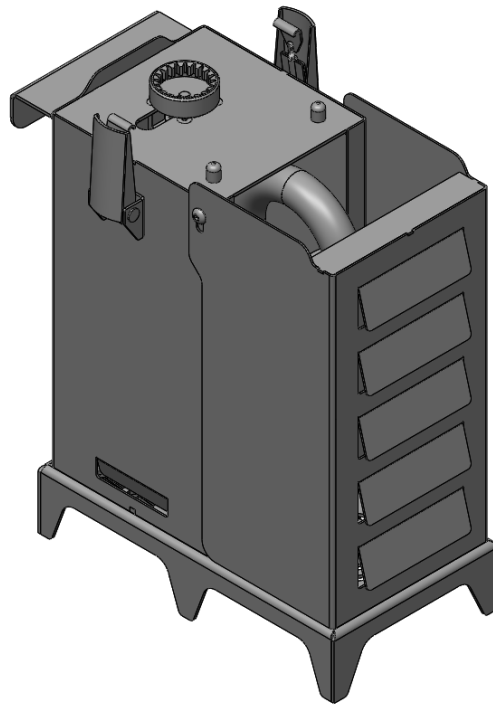
Attention! No responsibility will be accepted for improper use.

01 - ELECTRIC OIL CLEANING SYSTEM UNITS

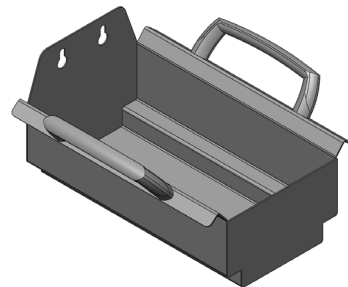
01-01 CONTROL UNIT



01-02 FILTRATION UNIT



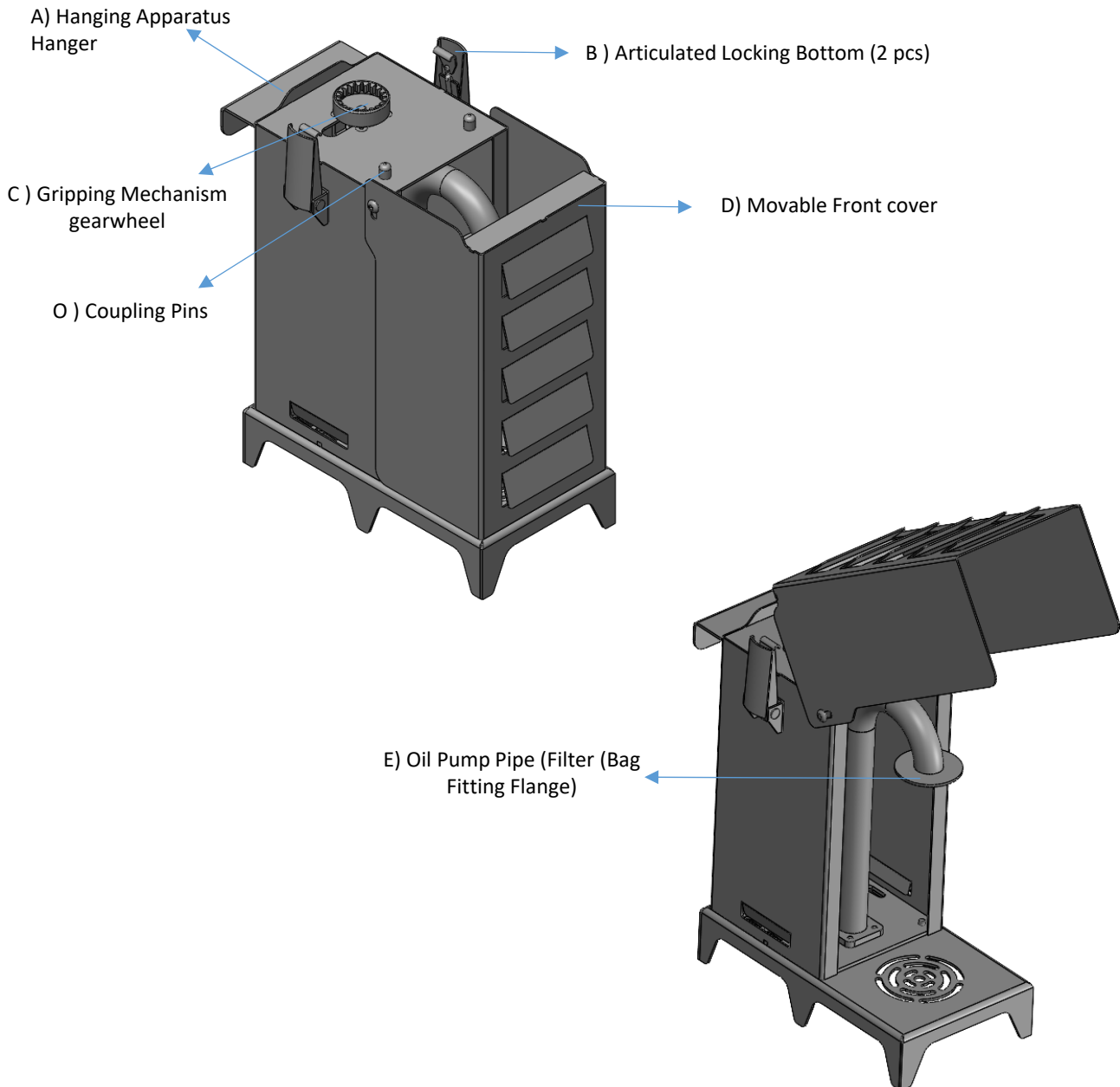
01-03 HANGING APPARATUS



01-04 DRIP HOPPER

03 INSTRUCTIONS FOR USE

03-01 Filtration Unit

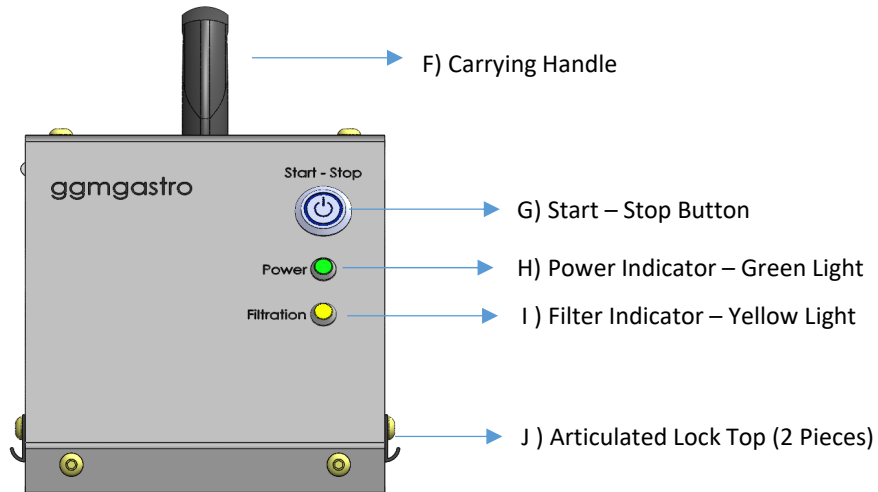


- A) **Hanging Apparatus Hanger** : Adjustable Hanger for Positioning the Suspension Apparatus
- B) **Articulated Locking Bottom** : Fixes Control unit and Filtering unit to each other
- C) **Gripping Mechanism** : Gripping Mechanism Filters with Propeller System
- D) **Movable Front Cover** : It preserves the bag and Prevents Oil splashing in the Filtration Process
- E) **Oil Pump Pipe** : It is the part where the filter bag is attached.

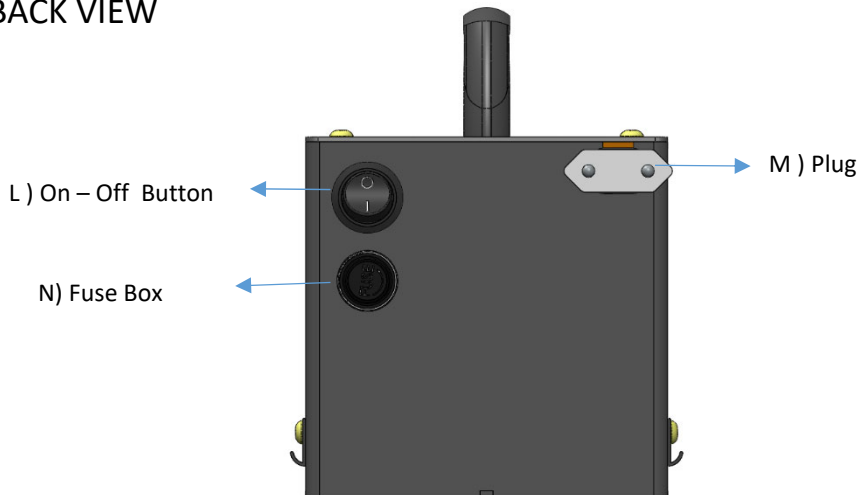
03 INSTRUCTIONS FOR USE

03-02 Control Unit

FRONT VIEW



BACK VIEW



F) Carrying Handle: Use This Handle to Carry the Product

G) Start – Stop Button: It is the Start Filtering Button

H) Power Indicator : Green Led Indicating That Energy Is Coming In

I) Filter Indicator: Yellow Led Indicating that Filtering Has Started

J) Articulated Lock Hook: Fastens the control unit and the Filtration unit to Each Other

L) On - Off Button : Turns the system on or off

M) Plug : Allows Energy to Come

N)Fuse Box: Box with Fuse

03 INSTRUCTIONS FOR USE

03-03 Operating

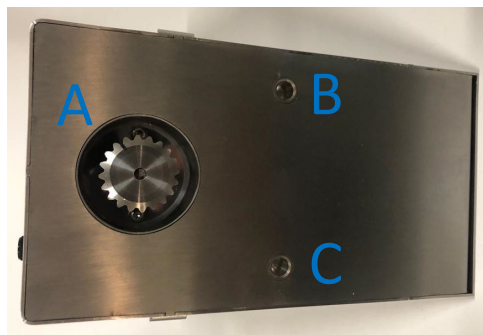
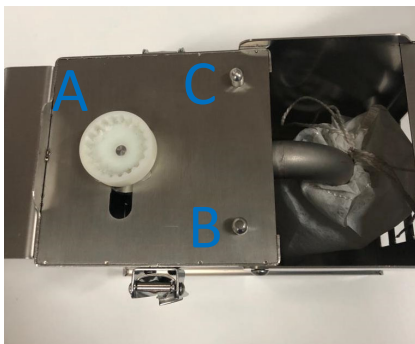
1. Let's Open the Movable Front Cover (D)



2. Oil Pump Pipe (E) Let's Install The Disposable Oil Filter on the Filter Bag Flange And Close The Lid



3. Please Attach the Control Unit (01-01) to the Filtering Unit with the Help of Clutch Gear (C) and Clutch Pins (O) (01 -02)

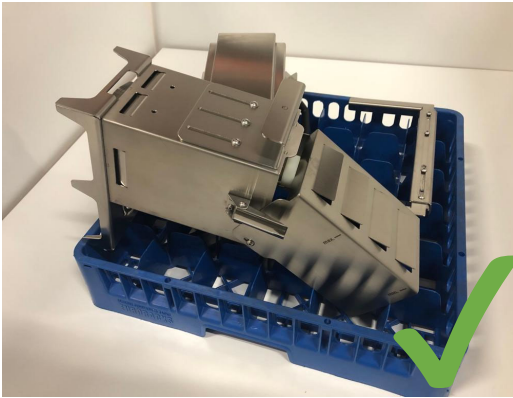


4. Lock with Articulated Lock Bottom (B) and Articulated Lock Top (J), We complete the assembly in this way.



5. Place the Hanging Apparatus (01 – 03) or Directly Into the Hot Oil in accordance with the Specified Minimum and Maximum Limits, following the Safety Instructions, paying attention to its grids or thermal sensors
6. Activate the System from the On - Off Button (L) on the Back of the Control Unit (01-01) and the Power Indicator (H) Light on the Front Panel of the Control Unit will come on.
7. Press the Start – Stop Button (G) on the Front Panel of the Control Unit And Start the Filtering Process, the Filter Indicator Yellow Light (I) will light up.
8. After Finishing the Filtering Process, Take the Machine to the Drip Chamber (01 – 04) and wait for it to cool. **Otherwise, Injuries may result!**
9. Open the Front Door of the Cooling Machine, Unscrew the Disposable Filter Bag And Put It In the Appropriate Recycling Bin,

10 . After all the procedures, You can Wash the Filtration Unit (01 – 02) , the Drip Chamber (01 – 04) and the Hanging Apparatus (01 – 03) of the Machine, But DO NOT WASH the Control Unit! You can wipe it with a damp or dry cloth!



WASHABLE



WASHABLE



DO NOT WASH!

04 – SOLVING SOME PROBLEMS THAT MAY OCCUR

POSSIBLE PROBLEM	POSSIBLE CAUSE	SOLUTION
Power Indicator light is not lit	* The Charge may be Over.	* Check it with the Charge Indicator and Plug it in to be charge
	* The fuse may have blown.	* Replace the Glass Fuse Located on the Back
	* The Device Is Defective	* Please contact the Technical Service
In Case Of Too Much Noise	* The Articulated Lock Is Loose	* Tighten the Articulated Lock
	* Rotation System Malfunction	* Please contact the Technical Service
	* Rubbing the device against Frutöz elements	* Change the Position of the Device
If Filtering Is Slow	* The Filtration Bag Is Not Installed Properly	* Attach The The Filtration Bag Tightly
	* Filtration Bag Filled	* Install New Filtering Bag
	* The Filtration Unit Is Clogged	* Clean to Unclog
	* Motor Faulty	* Please contact the Technical Service

* In Case of a Problem that is Not Listed, Please Contact the Technical Service!

05 – TECHNICAL DOCUMENT

TECHNICAL DATA			
	GFR30E	GFR50E	GFR80E
NOMINAL VOLTAGE	220 - 240 V ~ ±10% 50 - 60 Hz		
POWER	100 W DC MOTOR		
CONTROL	ON - OFF ve START - STOP		
NOISE LEVEL	< 50 DB		
OPERATING TEMPERATURE	Control unit MAX 60 °C - Filtering Unit MAX 180 °C		
STORAGE TEMPERATURE	8 °C - 30 °C		
WEIGHT	7,85 kg	8,25 kg	8,67 kg
FRYER ACCORDING TO USAGE	30 lt	50 lt	80 lt

