



USER MANUAL
GSPC68



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1. GENERAL INFORMATION

1.1 Information

The user manual contains information on the installation, operation and maintenance of the device. It should be considered an important source of information and reference manual. The user should comply with all local health and safety controls and generally applicable safety regulations in addition to the information contained in this manual. Safe and correct use of the device is ensured by knowing the safety instructions and directions for use contained in this manual. The user manual is part of the product and should be kept near the equipment and easily accessible to all persons performing installation, maintenance and cleaning.

1.2 Warning signs

The signs indicate important safety instructions and advice for the device. To avoid the risk of accidents, personal injury or property damage, the instructions must be followed exactly.



This sign indicates information and tips to be observed for efficient and trouble-free operation of the device.



This sign indicates instructions that must be followed to avoid the risk of damage, malfunction and/or failure of the device.



This sign indicates dangers that can lead to injuries. Please follow the instructions carefully and proceed with particular caution in these cases.



This sign indicates possible electrical hazards. If you do not follow the safety instructions, you may be injured or die.



This sign indicates that the surface of the device is hot during operation. Failure to observe this notice may result in burns!

Warranties and Liabilities

All information and notes in this manual take into account the usual safety regulations, the state of the art as well as the specialist knowledge and experience that GGM GASTRO has acquired over many years of activity. The actual scope of delivery may differ from the descriptions and illustrations in these instructions if the delivery is a special model.



Read these instructions carefully before using the device, especially before switching it on!

The manufacturer is not liable for damage or malfunctions caused by:

- Non-observance of the operating and cleaning instructions;
- improper use;
- modifications made by the user;
- use of unsuitable spare parts.

GGM GASTRO reserves the right to make technical changes for the purpose of further development and improvement of the properties of use.

1.4 Copyright of the manual

The drawings, images and text in this manual are protected by copyright. No part of this manual may be copied, reproduced, transmitted or used in any form or by any means without the written permission of the manufacturer. Any unauthorized action in connection with this manual may result in claims for damages. All rights reserved.

1.5 Declaration of Conformity

The devices comply with the applicable EU standards and directives. GGM GASTRO certifies this in the EC declaration of conformity.

2. SAFETY

This chapter provides an overview of all important safety aspects. Each chapter contains precise safety instructions for avoiding the dangers indicated by the use of the warning signs mentioned above. If you observe all important safety instructions, optimum protection against all dangers and safe and trouble-free operation are guaranteed.



2.1 General information

This device is designed according to the current state of the art. However, if the device is used incorrectly and not as intended, it may pose hazards. To protect yourself from hazards, it is essential to know the contents of the operating instructions, avoid mistakes and operate the device safely and without errors. To avoid hazards and ensure optimum performance, no modifications may be made to the device that have not been expressly approved by the manufacturer.

2.2 Safety instructions

The information on occupational health and safety is based on the regulations of the European Union valid at the time of manufacture of the device.

If the device is used commercially, the user is obligated to ensure that the specified occupational health and safety measures comply with the latest valid regulations throughout the entire service life of the device and that the new specifications are observed.

Outside the European Union, the occupational health and safety laws and regional regulations applicable at the place of installation of the device must be observed. In addition to the work safety instructions in the user manual, the general safety and accident prevention regulations applicable to the area of use of the device as well as the environmental protection regulations must be observed and complied with.

CAUTION!

- Please keep this manual and pass it on to future owners of the device.
- All persons using the device should follow the instructions and tips contained in this manual.
- Use the device indoors only.
- Use only purified water for the water connection.

2.3 Purpose of use



The device is designed for commercial use and should only be operated by qualified personnel in kitchen facilities. Safe operation is only guaranteed if the device is used as intended.

All technical interventions as well as assembly and maintenance may only be carried out by a qualified customer service.

The device is suitable for catering companies, canteens or public institutions.



Any use of the device that goes beyond the intended use and/or is different is prohibited and is considered improper use. Any claims against the manufacturer or its authorized representative for damage caused by improper use are excluded.

The operator is liable for all damage caused by improper use.

3. TRANSPORT, PACKAGING AND STORAGE.

3.1 Delivery check

Please check the delivery for completeness and transportation damage immediately upon receipt. In case of visible damage, do not accept the delivery or accept it only with reservations.

Note the extent of the damage on the carrier's delivery bill. Initiate the claim.

Damage should be claimed immediately 7 days after becoming aware of it, as claims for damages can only be made within the claim period.

3.2 Packaging

The outer and inner packing material should be completely removed from the unit before installation.



When disposing of the packaging, observe the regulations applicable in your country. Recycle reusable packaging materials.

Please check the device for completeness and contact customer service immediately if any parts are missing.

3.3 Storage

Keep the packaging closed until assembly and in compliance with the installation and storage markings on the outside.

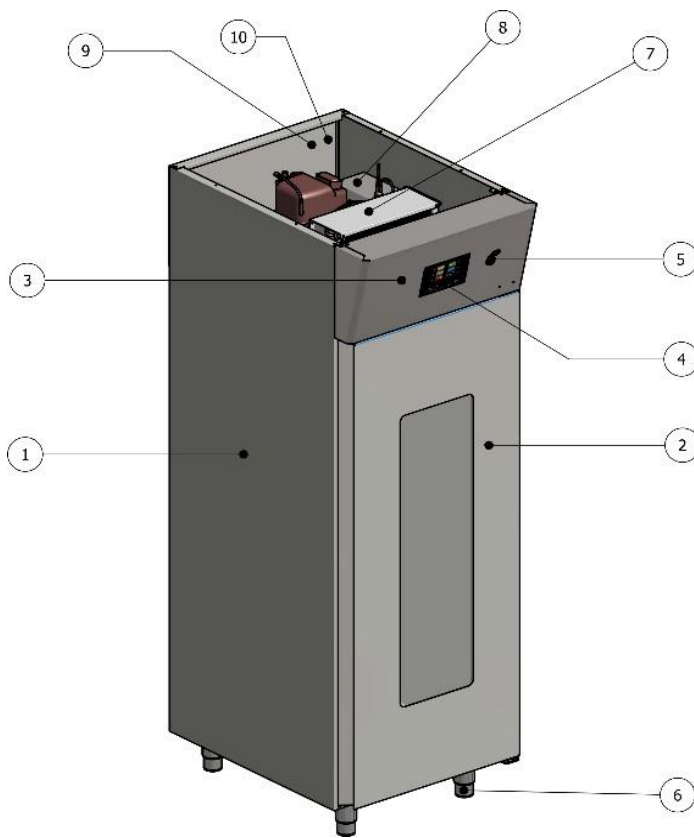
The following points must be observed when storing packages:

- Do not store outdoors.
- Keep dry and dust-free.
- Do not allow to come into contact with corrosive substances.
- Do not expose to direct sunlight.
- Avoid mechanical shocks and vibrations.
- In case of prolonged storage (> 3 months), check the condition of the packaging and the parts regularly.



4. TECHNICAL SPECIFICATIONS

4.1 Parts list



- ① Body
- ② Door
- ③ Front panel
- ④ Control panel
- ⑤ USB
- ⑥ Foot
- ⑦ Motor assembly
- ⑧ Humidification assembly
- ⑨ Elec. Connection
- ⑩ Water connection

SPECIFICATIONS

- The proofer keeps your products cooled and automatically turns on the fermentation system
- Electronic control of heat and relative humidity
- Temperature range:-5/+40°C
- Adjustable humidity between 30% and 90%
- Electronic touch screen for easy control
- Timer
- Automatic water inlet
- Body, door and interior made of high quality stainless steel AISI 304.
- CFC-free, high-pressure injected polyurethane insulation 70 mm thick and 42 kg/m3 density.
- Customized hygienic and ergonomic interior design
- Adjustable shelves 40x60 or 60x80
- Fan-assisted air management system that provides balanced interior ventilation
- Automatic defrost with heating element

Product code	GSPC68
Capacity	20 pieces 60x80cm sheets 40 pieces 40x60 sheets
Material	Body made of high quality stainless steel AISI 304.
Temperature range	- 5 to + 40 °C
Humidity range	30% - 90 %
Control panel	Electronic touch screen for easy control
Cooling	800 W / 220-230 V 1~ 50HZ
Heating	2000 W / 220-230 V 1~ 50HZ
Dimensions	800 x 980 x 2070 mm

5. INSTALLATION and OPERATION

5.1 Safety instructions



WARNING! Risk of electric shock!

The device may only be connected to a properly installed single socket outlet with protective contact. Never remove the power cord by pulling on the cord itself, but always on the plug shell.

- Make sure that the power cord does not come into contact with heat sources or sharp edges. The power cord should not hang over the side of the work surface. Make sure that no one can step on or trip over the cable.
- The power cord must not be kinked, bent or tangled.
- Never place the device or other objects on the power cable.
- Do not place the cable over carpets or heat insulation, do not cover it, keep it away from operation and do not immerse it in water.
- Do not use the device if it is not working properly, has been damaged or dropped.
- Do not use accessories or spare parts that are not recommended by the manufacturer. These may be dangerous for the user or cause damage to the device or personal injury, and also void the warranty.
- Do not move or tilt the device when it is in operation.
- Never leave the device unattended when it is in operation.
- Never touch the plug with wet or damp hands.
- Never operate the device with wet hands or when standing on a wet floor.
- The device is supplied with power until it is disconnected from the mains.
- In case of fire, disconnect the plug from the socket or disconnect the device from the mains before extinguishing the fire.



Caution!

Do not spray the device with water when it is still switched on.

5.2 Installation and connection

- Unpack the device and dispose of all packaging material.
- Place the device on a flat and stable surface.
- Remove the protective foil from the device before operating it. Remove the foil slowly so that no adhesive residue remains. Any adhesive residue can be removed with a suitable solvent.
- Never place the device on a combustible surface.
- Never set up the device in a damp or wet environment.
- Do not place the device near open fireplaces, electric stoves, heating stoves or other heat sources.
- Use only purified water for the water connection.



WARNING! Hazard via electrical current!

The device can cause injuries if installed improperly!

Before installation, the specification of the local power supply system should be compared with that of the device.

Only connect the device if it complies with the regulations!

Observe the safety instructions!

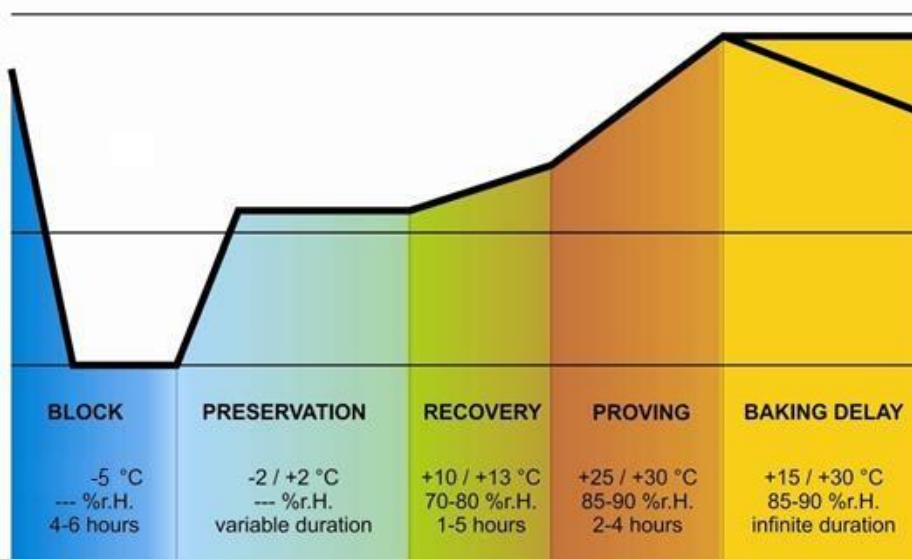
- The power circuit of the socket must be fused to at least 16 A. Connect the device to a wall outlet only; do not use extension cords or power strips.
- Position the device so that the plug is easily accessible so that you can unplug the device quickly if necessary.

5.3. Operation

FERMENTING Controlled temperature and humidity in the fermenter promote yeast fermentation, which produces gases and causes the dough to rise. Fermentation lasts between 45 and 60 minutes, depending on the product. A temperature setting of 35°C and humidity of 85% are typical, but may vary slightly depending on the product. For dry proofing, set the humidity to the lowest setting. Ask your dough supplier for technical product reports to create your own chart.

DELAY The delay function slowly thaws frozen dough. Set the temperature between 2°C and 3°C for best results. Thawing frozen dough at retarder temperatures takes at least 6 hours. The retarder function slows down the yeast fermentation process, reduces gas formation and prevents the dough from rising. It also provides an excellent environment for storing dough products for up to 72 hours by keeping the dough cool inside. The dough should not be refrozen after thawing. Condensation is likely to form if the product is placed directly from the retarder into the proofer. For best results, allow the product to come to room temperature before placing it in the proofer. An appliance equipped with an automatic machine will slowly and automatically bring the proofer to temperature without the need to remove the product from the appliance.

The controller provides complete control for retarder fermenters or cells for confectionery and bread making by automatically managing the entire retarder fermentation cycle of the mix.



An automatic retarder cycle consists of 5 different phases with different temperatures, relative humidity, fan speed and duration, which are executed sequentially and precisely:

1. BLOCK

The block phase is the first phase of the automatic cycle. The temperature control is active and is in the neutral zone, the temperature set point, the humidity set point (the control if provided), the speed of the fans and the duration of the phase in hours and minutes are set by the end user.

2. PRESERVATION

The preservation phase is the second phase of the automatic cycle. The temperature control is active and is neutral range, the temperature set point, the humidity set point (the control if provided), the speed of the fans and are set by the end user. The duration of this phase is automatically calculated by the controller based on the duration of the lockout, recovery and test phases, as well as the day and time of the test end desired for the mixture.

3. RECOVERY

The recovery phase is the third phase of the automatic cycle.

The temperature control is active and is in the NEUTRAL RANGE, the working set point is set by the end user.

The transition from the storage set point (previous phase) to the coverage set point can be made gradually with the increase percentages set in the programming phase of the parameters. The relative humidity control is active and is in the NEUTRAL RANGE, the working set point is set by the end user.

The duration of the phase in hours and minutes and the evaporator fan speed are set by the end user.

4. Proving

The proving phase is the fourth phase of the automatic cycle.

The temperature control is active and is in the NEUTRAL RANGE, the working set point is set by the end user.

The transition from the recovery set point (previous phase) to the test set point can be gradual, with the increase percentages set in the programming phase of the parameters.

The relative humidity control is active and is in the NEUTRAL RANGE, the working set point is set by the end user.

The duration of the phase in hours and minutes and the evaporator fan speed are set by the end user.

5. Baking delay

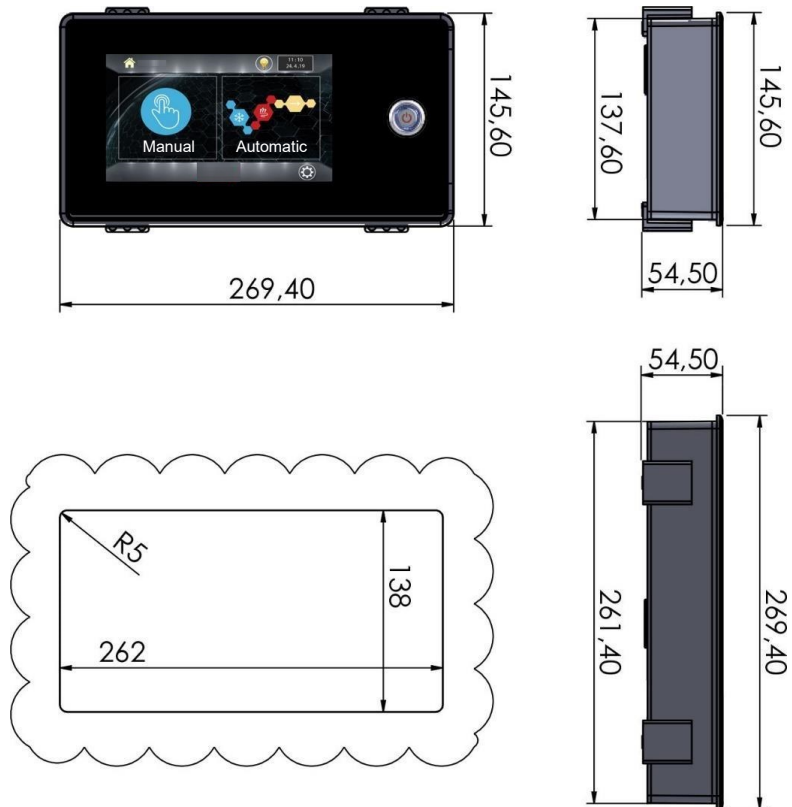
The baking delay phase is the fifth phase of the automatic cycle.

The baking delay phase is always disabled, but it can be enabled by the end user both in the cycle setting phase and when the cycle is running.

The temperature control is active and is in the NEUTRAL RANGE, the working set point is set by the end user.

Relative humidity control is active and is in the NEUTRAL RANGE, the working setpoint is set by the end user, as is the evaporator fan speed. The duration of the phase is theoretically infinite, i.e. it ends when the cycle is interrupted by pressing the Stop key for 3 seconds.

5.4. Description of user interface



5.5. User interface

The following operating states are present:

- The "Stand-by" status (the device is supplied with power and is switched off)
- The "On" status (the device is powered, is switched on and is in standby mode for the start of an operating cycle)
- The "Run" status (the device is powered, is on, and is running an operating cycle).

5.6. Turning the device on / off

In the STAND-BY state, the display is switched off. The LEDs for the active keys light up.



1. Press and release the ON/STAND-BY button.

When the device is turned on, it displays the date and the possible functions that can be selected.



5.7. Setting and execution of a manual cycle

The complete system of the MANUAL menu is shown below.

From this menu, a complete manual COOLING or HEATING cycle can be selected and executed. To enter the MANUAL menu from the preselection page, press the key next to the MANUAL icon:



By selecting the MANUAL menu, it is possible to set a cooling cycle (heating prohibited) or a heating cycle with infinite duration.



Page for setting temperature set point, humidity and fan speed. The humidity setting display is subject to humidity control in the desired cycle.

Use this screen to change the temperature, humidity, and fan speed. Press and hold the START button until the cycle begins.

5.8. Setting an automatic cycle

The complete system of the AUTOMATIC menu is shown below.

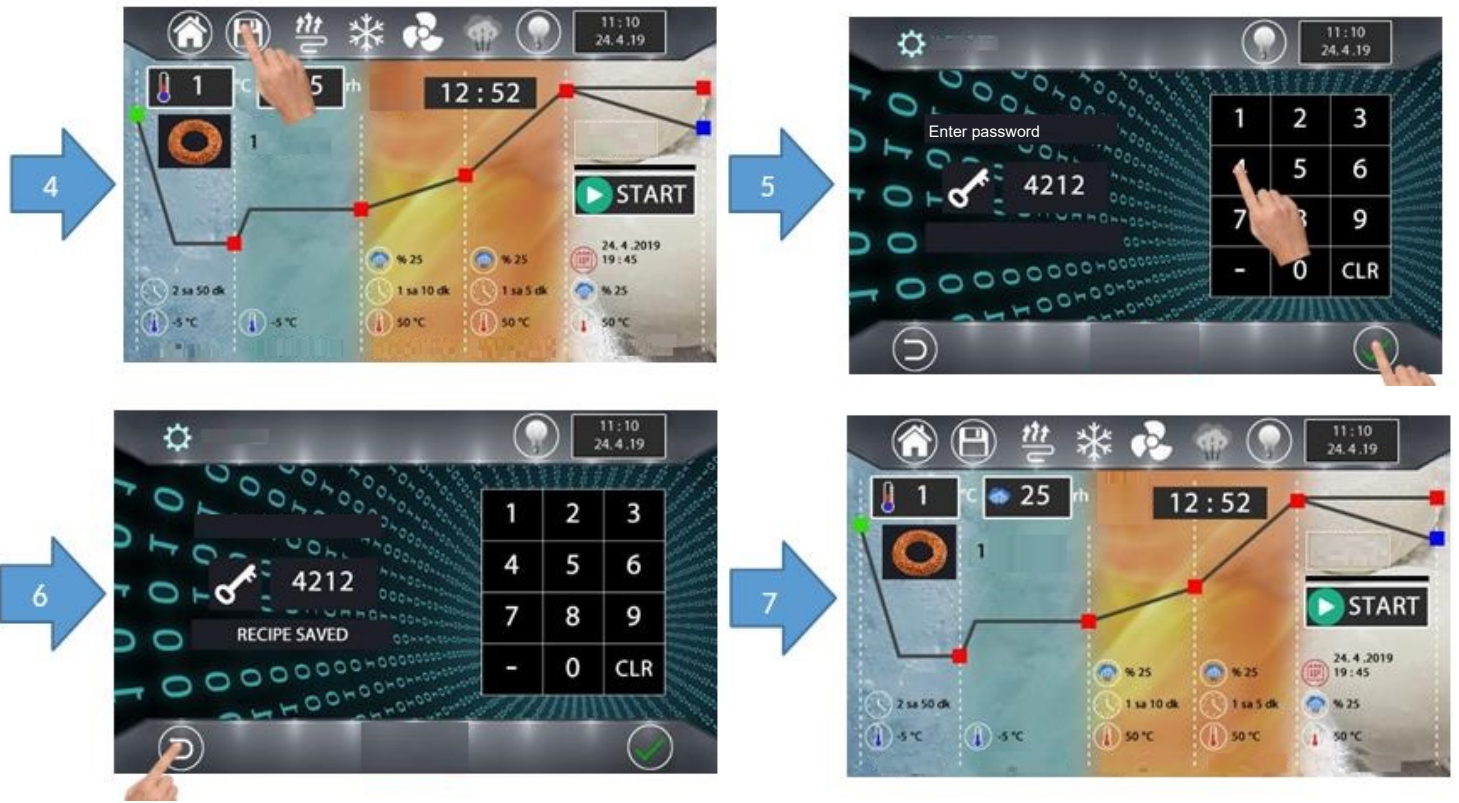
All the retarder proof cycles are set from this menu and the PROGRAMS and FAVOURITES menus are passed after selecting the saved cycles. From this menu it is also possible to save the set cycle before its execution (from the 90 available programs). To enter the AUTOMATIC menu from the preselection page, press the key next to the AUTOMATIC symbol.

Recipe selection:



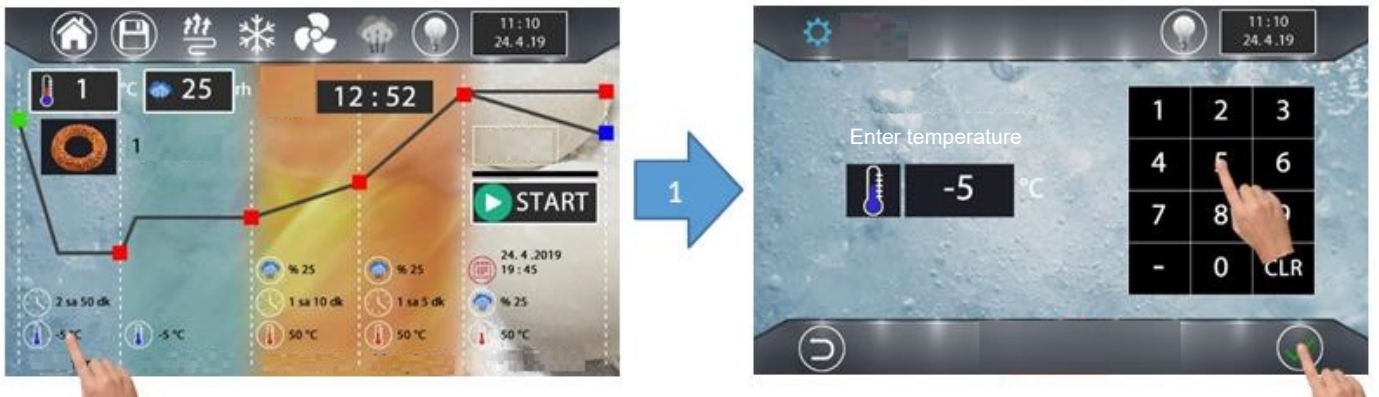
Editing the image and name of the recipe:



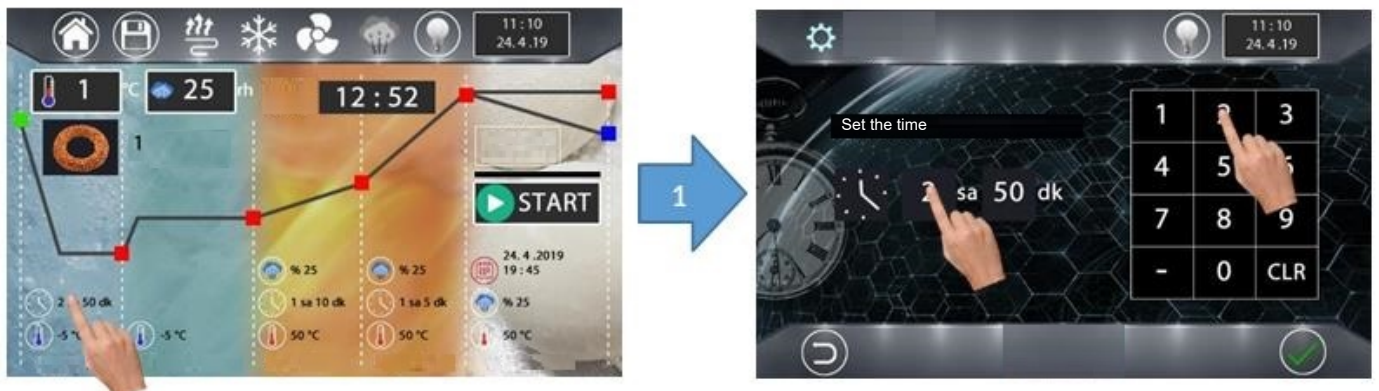


The above steps are applied to change the recipe name and image. After all changes have been made, the Recipe Registration Password menu is accessed to save the values. The password value 4212 is preset at the factory.

Adjusting the recipe:



Cooling temperature setting



Cooling time setting



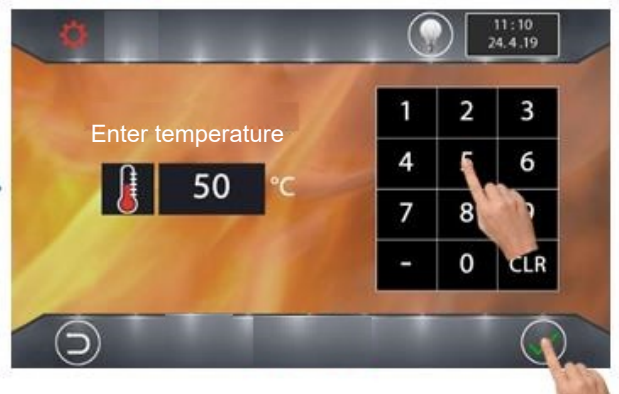
Preservation temperature setting



Relative humidity setting



Time setting



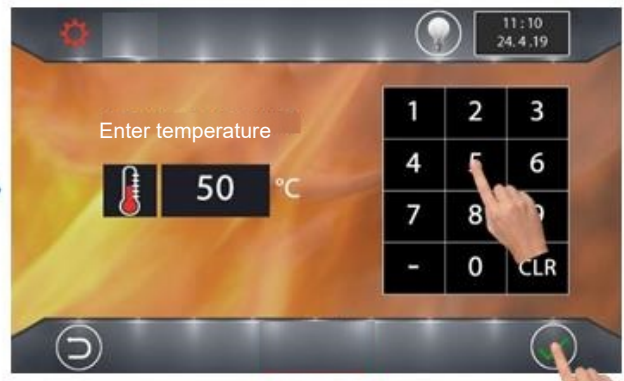
Temperature setting



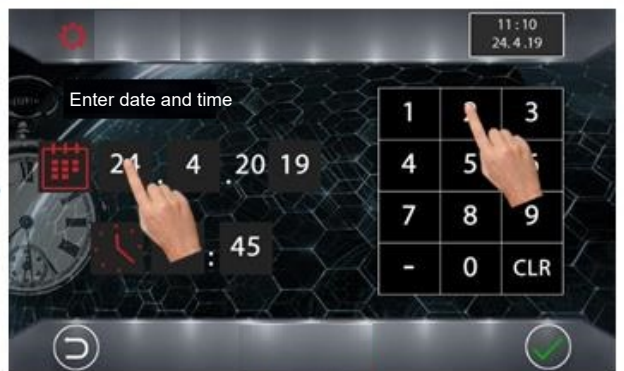
Relative humidity setting



Time setting



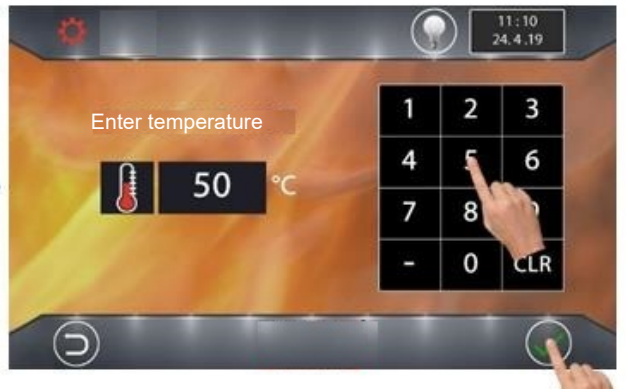
Temperature setting



End time setting



Relative humidity setting



Temperature setting



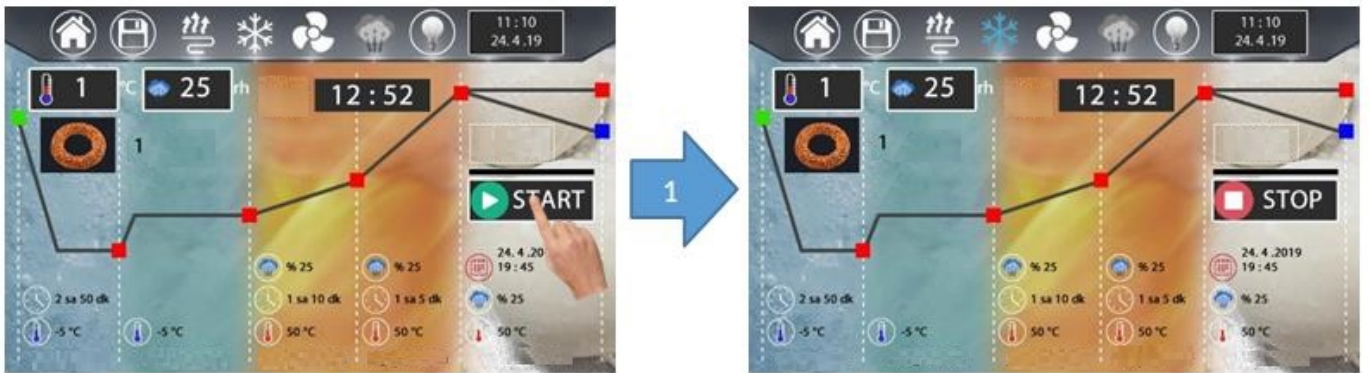
Saving the changes made. The password must be entered. The password is 4212.



Baking delay setting

The above steps are used to turn the baking delay on or off. If the baking delay is off, the unit will turn off the temperature and humidity outputs after the end time has elapsed. However, if the baking delay is on, the unit will keep the proofer constant according to the humidity and temperature values of the baking delay range after the end time has elapsed. After that, the password must be entered. The password is 4212.

Start the recipe:



To start the recipe, the start key must be pressed until the bar on the start key is full. To stop the recipe, the stop key must be pressed until the bar on the stop key is filled.

6. Alarms:

<p>Maximum evaporator temperature alarm</p> <ul style="list-style-type: none"> - Check the temperature of the evaporator - Check the cooling system <p>Main consequences:</p> <ul style="list-style-type: none"> - Signals only - All loads are disabled - The digital card needs to be reset 	
<p>Door opening alarm</p> <ul style="list-style-type: none"> - Check the door 	
<p>High pressure alarm</p> <ul style="list-style-type: none"> - Check the conditions of the high pressure inlet - Check the cooling system <p>Main consequences:</p> <ul style="list-style-type: none"> - The effect determined with parameters - All loads are disabled - The digital card needs to be reset 	
<p>Low pressure alarm</p> <ul style="list-style-type: none"> - Check the conditions of the low pressure inlet - Check the cooling system <p>Main consequences:</p> <ul style="list-style-type: none"> - All loads are disabled - The digital card needs to be reset 	
<p>Interruption of the power supply during the execution of a cycle alarm :</p> <ul style="list-style-type: none"> - Check the connection of the device to the power supply. 	
<p>Sensor error</p>	<p>Cabinet probe error</p> <p>Solutions:</p> <ul style="list-style-type: none"> - Check the integrity of the probe - Check the connection between the device and the probe - Check the temperature of the cabinet <p>Main consequences:</p> <ul style="list-style-type: none"> - Probe must be changed - Digital card must be reset
	<p>Evaporator sensor error</p> <p>Solutions:</p> <ul style="list-style-type: none"> - Corresponds to the cabinet sensor error, but relative to the evaporator sensor. <p>Main consequences:</p> <ul style="list-style-type: none"> - Probe must be replaced - Digital card must be reset

7 . CLEANING, MAINTENANCE AND WASTE DISPOSAL

7.1 Safety instructions

- Do not use acidic agents and make sure that no water enters the device.
- Use only purified water for the water connection.
- To protect against electric shock, never immerse the unit, its cables or plug in water or other liquids.
- Protect the thermostat sensor in the cabinet while setting up the beams.



CAUTION!

The device is not suitable for direct cleaning with pressurized water

Therefore, do not use a pressurized water to clean the equipment!

7.2 Cleaning

- Clean the device thoroughly after each use.
- Disconnect the device from the power source (unplug it!) and wait until it reaches room temperature.
- Open the door and remove all trays.
- Wipe the unit with a damp cloth. Avoid liquids getting into the controls. Clean the inside and outside of the unit, the door and the seal with a soft, damp cloth and a gentle cleaning agent. Dry all cleaned surfaces thoroughly.
- Wash the trays and water tank in warm water with the food-safe cleaning agent.
- Always use only a soft cloth and do not use abrasive cloths that may scratch the unit and equipment.
- Dry and polish the washed elements with a soft, dry cloth.
- Leave the door open for some time to allow the interior to dry completely.
- The door seal should be removed and cleaned if necessary.

7.3. Safety instructions for maintenance

- Check the power cord regularly for damage. Never use the device if the cable is damaged. If the power cord is damaged, have it replaced by an authorized service center or a qualified electrician.
- In case of damage or malfunction, please contact your dealer or our customer service.
- Repairs and maintenance of the device should only be carried out by a qualified technician and using original spare parts and accessories. Do not attempt to repair the device yourself.

7.4. Disposal of old equipment

The decommissioned equipment must be disposed of in accordance with national regulations. It is advisable to contact a company specializing in waste disposal or simply contact the local waste disposal service in your community.



WARNING!

To prevent any misuse and the associated dangers, the old device must be rendered unusable before disposal. To do this, disconnect the device from the mains and remove the mains connection cable from the device.



NOTE!



For the disposal of the equipment please consider and act according to the national and local rules and regulations.