



# COOLERS

User Manual and warranty Certificate

# ENFRIADORES

Manual de Instalación y Funcionamiento

# REFROIDISS

Manuel de l'Utilisateur et Certificat de Garantie





**Please complete the following certificate:**

<p>User _____          Direction: _____ Tel: _____          Postal code / State: _____          Distributor: _____          Purchase date: _____          Template: _____ Serie N: _____</p> <p>Signature of Purchaser _____ signature of Vendor _____</p>	<p>For the customer</p>
<p><i>Request your distributor to complete</i></p> <p>User _____          Direction: _____ Tel: _____          Postal code / State: _____          Distributor: _____          Purchase date: _____          Template: _____ Serie N: _____          Compressor N: _____</p> <p>Signature of Purchaser _____ signature of Vendor _____</p>	<p>For the Distributor</p>

**GENERAL INFORMATION**

This manual has been written in a simple way so that by reading it you can learn about the operation and maintenance of our furniture. We recommend that you read it carefully and keep it for future reference.

The manufacturer is not responsible for any damage to persons or objects that may be caused by non-compliance with the prescriptions contained in this manual. In order to know all the advantages of this device, please read carefully before proceeding to install it. Any person using this appliance is recommended to read this user's manual. In case of doubt, please consult your dealer.

This product has been manufactured under strict quality controls and complies with all the requirements established by GGM gastro. Before leaving the factory, each unit has been tested to guarantee its quality. This equipment has been manufactured with recyclable materials, through an environmentally friendly production process.



This furniture complies with directive 2014/30/EU, 2014/35/EU. In addition, the CEI EN 60335-1 standards have been applied. CEI EN 60335-2-89, EB 61000-3-2, EN 61000-6-1 AND EN 61000-6-3.



Warning! This appliance is to be used only for the purpose described in this manual.



Electrical/electronic equipment at the end of its useful life must be managed by an authorized manager.

## SAFETY INSTRUCTIONS

**IMPORTANT: see the TECHNICAL LABEL inside the cabinet to locate the TYPE OF REFRIGERANT.**

FOR MODELS WITH REFRIGERANT R290/HYDROCARBIDE;



**CAUTION: RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT. SHOULD ONLY BE REPAIRED BY A QUALIFIED TECHNICIAN. DO NOT PUNCTURE REFRIGERANT PIPING.**

The use of electrical appliances entails the implementation of basic safety instructions, such as:

- This appliance must be properly located and installed prior to installation, following the recommendations in this manual.
- Do not allow children to handle the device, as they could damage it or seriously injure themselves.
- Do not touch the cold surfaces of the freezer appliances as they may damage it or seriously damage themselves.
- Do not touch the cold surfaces of freezing appliances as skin may stick to them.
- Do not store or use flammable products near the appliance.
- Unplug the appliance before any cleaning, repair or maintenance operation.

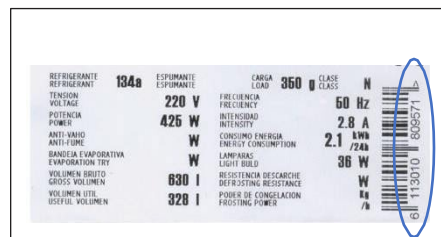
 **NOTE: Any manipulation of the device must be carried out by a qualified technician.**

## TECHNICAL DATA

MODELS	Dimension (mm)			No. Doors	Nº Grills	Camera volume (L)	Gross volume (L)	Temp. regime (°C)	Ref.	Gas Charge (gr.)	Net Weight (Kg.)
	Long	Fund	High								
GKI355	620	595	1.870	1	4	355	557	+4°C / +8°C	R290	120	116

## NAMEPLATE

The nameplate is a label permanently affixed to the inside of the equipment, which contains important electrical information as well as data relating to the refrigeration system of each unit. It also incorporates the model and serial number.



Serial number.

In addition, this sticker indicates the procedure to be followed for the external conservation of the device.

## RECEPTION AND INSPECTION

- All ggm gastro products are factory tested, evaluated for quality and performance, and are free of defects.
- When you receive your appliance, it should be carefully inspected for any possible damage that may have occurred during transport.
- If any damage to the unit is detected, you must retain all packing material and report such damage on the carrier's bill of lading. A claim should be made immediately to the carrier.
- If damage is noticed during or immediately after installation, contact your distributor immediately,



**NOTE:GGM gastro is not responsible for damages incurred during transport.**

## INSTALLATION

### Location

This device is intended for indoor use only.

Make sure that the location chosen for your equipment has adequate air circulation to ensure efficient cooling.

Avoid locations close to heat sources, such as ovens, fryers, stoves, as well as direct solar radiation where temperatures can reach extreme values. In addition, a location should not be chosen in an area where temperatures fall below 12°C or rise above 32°C.

Sufficient space must be allowed between the equipment and the side walls so that use can be made of 120° door opening locking. Doors must be able to open a minimum of 90° in order to utilize the maximum available door width.


The floor of the final location must be strong enough to support the total weight of the apparatus assuming it contains the maximum product load. In addition, it must be level and vibration free.

Reinforce the floor if necessary.

### Unpacking

The units are shipped from the factory on a wooden pallet and packed in sturdy cardboard boxes. The carton is fastened to the wooden base with staples. The staples must be removed beforehand to avoid damaging the unit when unpacking.


All packaging materials are environmentally friendly and should be reused or recycled. Actively contribute to the protection of the environment by demanding recyclable packaging and environmentally friendly disposal methods.

 **NOTE: GGM gastro does not recommend tipping the unit forward, sideways or backwards. However, should this occur, you must ensure that the unit remains upright for at least 24 hours before plugging it in, so that the compressor oil returns to the compressor.**

## Ventilation

To ensure maximum performance, the unit should be located in a place with a continuous air supply from both the rear and the bottom. To promote proper airflow, the unit has spacers located at the rear of the unit. In addition, a minimum clearance of 75mm on each side of the unit must be observed for the same purpose.

Restriction of the air supply through the unit will result in excessive heat load on the condensing unit, which will impair its operating efficiency. At no time should the front grille of the unit be obstructed.

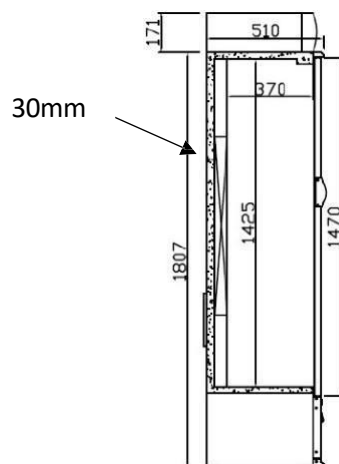
 **NOTE: Any obstruction of the air flow, either total or partial, voids the warranty of the appliance.**



300 mm espacio mínimo en la parte frontal de la unidad



300 mm espacio mínimo en la parte superior y en el frontal de la unidad



Minimum distance required (mm)



## Leveling

It is very important that the unit is perfectly level for proper operation, so that the drains drain properly, the doors are aligned and the unit is not subjected to undue stress.

These models are supplied from the factory with non-adjustable feet and the EVV models are supplied with regulators, therefore, make sure that the floor where it is placed is level.

Adjustable feet are available as an option for all models. In case you wish to install feet, they must be adjusted until the unit is completely stable and level. Please refer to the section "Installation of feet" for detailed information on the adjustment of the feet.

## Initial cleaning procedure



**NOTE:** This sticker indicates the procedure to follow in the conservation of the device.



### DISTINGUIDO USUARIO:

ELIMINE EL PLÁSTICO PROTECTOR A LA MAYOR BREVEDAD POSIBLE PARA UNA BUENA CONSERVACIÓN DEL ACERO.  
SI QUEDARAN RESTOS DE ADHESIVO, ELIMÍNELOS CON ALCOHOL.  
LIMPIE TODO EL APARATO CON AGUA Y JABÓN NEUTRO, SECÁNGOLO DESPUÉS.

### CHER USAGER:

VEUILLEZ RETIRER LE FILM PROTECTEUR DES QUE POSSIBLE POUR PERMETTRE UNE MEILLEURE CONSERVATION DE L'ACIER.  
ELIMINEZ LES ÉVENTUELS RESTES AVEC DE L'ALCOOL. À BRÛLER.  
NETTOYEZ L'APPAREIL AVEC DE L'EAU ET UN SAVON NEUTRE. PUIS SÉCHEZ.

### DISTINGUISHED USER:

ELIMINATE THE PLASTIC PROTECTIVE TO THE GREATER POSSIBLE BRIEFNESS FOR A GOOD CONSERVATION OF THE STEEL.  
IF ANY ADHESIVE REMAINS, ELIMINATE THEM WITH ALCOHOL.  
CLEAN ALL THE APPLIANCE WITH WATER AND NEUTRAL SOAP. DRYING IT AFTER.

Before commissioning and loading the product into the unit, the protective plastic layer around the cabinet must be removed and the cabinet must be thoroughly cleaned. If any adhesive residues remain, they should be removed with alcohol. It is recommended to clean all stainless steel surfaces of the unit with mild soap and warm water. After cleaning, rinse with plenty of water and dry with a soft cloth.



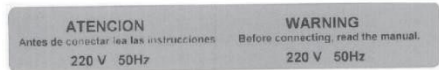
**NOTE:** Never use harsh or abrasive cleaners, concentrated detergents, solvents or chemicals to clean the equipment. Remember that products containing bleach or ammonia are very harmful to the steel surface. Avoid contamination of ferrous particles on the steel surface.



## ELECTRICAL INSTRUCTIONS

You should check the voltage of the installation before connecting the unit, making sure that it is the appropriate voltage. To determine the voltage of the unit, you must check the characteristics label located inside the cabinet. Verify that this information coincides exactly with the electrical characteristics of where it will be installed.

- ✍ NOTE: This sticker, located on the power cord, warns of electronic hazards in the device.



- ✍ NOTE: The unit must be connected to a dedicated circuit. Failure to comply with this requirement will void the warranty.
- ✍ NOTE: The unit is designed to cope with a voltage fluctuation of 5% with respect to the nominal voltage indicated on the nameplate. Compressor failure due to higher fluctuations automatically voids the warranty.

The units are supplied with a factory installed hose and plug of the type shown in the figure below. If you do not have the proper outlet, it must be installed first.



**⚠ WARNING! If the hose or plug is altered in any way, it may present a serious hazard. Any tampering with these components will void the warranty.**

**⚠ WARNING! ggm gastro does not guarantee those appliances connected to an extension cord.**

## START-UP

Once the unit has been installed, leveled, cleaned and electrically connected according to the instructions provided here, it is ready to operate. Simply plug it into the mains.

The equipment should operate smoothly and quietly, within generally accepted standards. For any unusual noise, turn the unit off immediately and check for any possible obstruction in the fans.

The device requires some time to reach the working temperature. You should wait until it is reached before proceeding to load product. Continuous opening of the doors hinders the ability of the equipment to maintain proper cooling efficiency.

- ✔ NOTE: Before charging the product, we recommend keeping the unit running for 24 hours to ensure proper operation.
- ✔ NOTE: If the appliance is unplugged or disconnected, you must wait five minutes before plugging it in again.

## OPERATION

For operation of the digital chiller controller, please refer to the enclosed manual.

## Product Loading.

- Before introducing beverages into the appliance, it is advisable to make it work completely empty until it reaches the working temperature. Once this temperature has been reached, the product can be loaded.
- Sufficient space should be left between the beverages to allow air to circulate through them.
- The products must allow the doors to remain closed.
- The maximum weight allowed for each shelf of 25Kg must not be exceeded. In grills reinforced with plate, 75Kg may be exceeded.
- The maximum weight allowed for crates, which is 40 kg, must not be exceeded.
- The fan must not be obstructed and the food must not exceed the maximum determined load level. The load should always be placed under the fans.
- If the equipment remains unplugged for long periods of time, it must remain unplugged, empty, clean and with the door ajar.
- Beverages should be stored in airtight containers to avoid odors inside the unit. In addition, it should be considered that the presence of unwrapped food inside the chamber may cause corrosion of the evaporator.



**WARNING! Corrosion problems due to unwrapped beverages inside the equipment will void the warranty.**

## ACCESSORIES

### Grills

All coolers and cabinets are supplied with rails, supports and grills. The supports are easily removable for cleaning and the slides are adjustable to the desired height.

### Installation of wheels

These models are supplied with adjustable feet. However, casters are available as an option. To replace the feet and install the casters, follow the steps below:

- Carefully turn the device backwards.
- Remove the legs by unscrewing them.
- Place the wheels over the same holes and screw them together.
- Make sure that the wheels are properly adjusted.
- Once the wheels have been checked, carefully bring the unit to its upright position.



**WARNING! Once the wheels have been installed, the unit must remain in an upright position for 24 hours before being connected to ensure the compressor oil return.**



Desatornille las patas



Atornille las ruedas en los mismos agujeros y asegúrese de que se encuentra correctamente nivelado

## MAINTENANCE, CLEANING AND CARE

### Cleaning procedure

#### Cleaning of the device.

To clean the device, follow the instructions below:

- Disconnect the equipment from the mains and remove all the products inside.

- Open all doors and drawers, and allow the interior to reach room temperature. Remove all accessories and clean with mild soap and warm water. Dry all accessories completely with a soft cloth.
- Once the chamber has reached room temperature, clean all interior and exterior surfaces with soapy water. Rinse thoroughly and dry with a soft cloth. Failure to dry properly may result in water spots. Stainless steel cleaners are also available that can repair and protect the protective coating on steel surfaces.
- Place the accessories in their original position and connect the unit to the mains.
- Pitting or cracks in the steel are signs of deterioration of the material. In this case, apply stainless steel cleaner capable of repairing the passivity of the steel.
  - ☑ NOTE: Never use steel wool pads, metal brushes or spatulas to clean the appliance or scouring pads.
  - ☑ NOTE: The cleaning products you use must be alkaline based or chlorine free. Any cleaner containing chlorides will damage the protective coating of the stainless steel.

### Cleaning of the condenser.

The condenser, located behind the rear or front grille of the unit, depending on the model, should be checked periodically, it is advisable to do so at least every **6 months**.



**WARNING! Before cleaning or repairing the appliance, make sure that it is unplugged.**

The frequency of cleaning will depend on the working environment. It must be ensured that air circulates freely through the condenser, so its surface must be free of dirt and grease. Dirty condensers lead to malfunctions.

product. If the condenser coil is dirty or blocked, see below:

- Disconnect the unit from the mains.
- Remove the rear or front grille from the unit, depending on the model.
- In some models it will be necessary to remove the screws that adjust the condenser unit to the baseboard, and remove it in order to clean the condenser.
- If the capacitor has a protective casing, it must be unscrewed and removed.
- Once the condenser surface is free, it should be cleaned using a vacuum cleaner or soft brush. Never use a metal brush.
- If the soiling is excessive, compressed air can be used for cleaning.



- Once clean, reinstall the protective housing, return the condensing unit to its original position and replace the screws.
- Finally, replace the grid and connect the unit to the mains.



**WARNING! Never use water to clean the condenser as this may damage nearby electrical components.**

#### **Door maintenance.**

Over time and with the use of the doors, the hinges may move slightly. If you notice that the door is starting to become misaligned, you should adjust the screws that attach the hinge brackets to the cabinet.

#### **Drainage maintenance**

Those units with internal drains to evacuate the water obtained during cleaning must be checked to ensure that the drains are free of any obstruction, which is usually caused by the entry of beverages.

#### **Lower grid.**

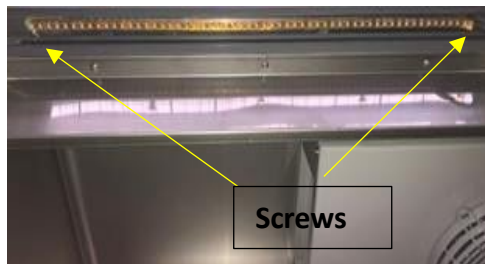
To remove the lower grille from the unit for cleaning the condensing unit, follow the procedure below:

1. Locate the fastening screws of the lower grille.
2. Loosen these screws using a screwdriver.
3. Proceed to open the lower grid.

To replace the lower grille of the appliance, follow the process described above in reverse.

#### **Replacement of LED lights.**

1. Disconnect the power supply.
2. Remove the polycarbonate protective screen, in the case that they were screwed, we must remove the screws, then press with your fingers on the ends and pull it out.



3. Then we clear the LED assembly.
4. We disconnect the cable from the junction box and replace it with the new LED assembly.

The red and black wire is the one to be connected and disconnected.



Optionally you can place LEDs, RGB type with the possibility of color change.



#### SPARE PARTS AND TECHNICAL ASSISTANCE



**WARNING: Make sure that the unit is disconnected from the mains before carrying out any maintenance or repair work. This work must be carried out by qualified personnel.**

After carrying out the relevant checks, **DO NOT MAKE ANY REPAIRS YOURSELF.**  
Contact your Technical Assistance Service, providing the model and the serial number of the unit (located on the nameplate).

In case you do not know any technical assistance company in your area, please contact our company to receive a list of companies that can offer an adequate technical service.

**NOTE:** If a replacement part is required, always insist on factory authorized spare parts.

**TROUBLESHOOTING**

Many malfunctions arise from causes that can be easily eliminated without the need to contact Technical Support. The following list covers various types of problems and how to solve them.

	<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE</b>
The device does not work.	<ol style="list-style-type: none"> <li>1. The plug is not connected to the socket.</li> <li>2. No electric current is reaching the socket because the fuse has blown or the automatic power limiter has tripped.</li> </ol>	<ol style="list-style-type: none"> <li>1. Connect the plug to the socket and check that there is power.</li> <li>2. Replace the fuse or reconnect the automatic power limiter.</li> </ol>	
Appliance does not cool sufficiently	<ol style="list-style-type: none"> <li>1. Check the cut-off temperature on the controller.</li> <li>2. Poorly closed door or frequent openings.</li> <li>3. Obstruction of the ventilation grilles of the appliance.</li> <li>4. Dirty condenser.</li> <li>5. The device is directly exposed to direct sunlight or a heat source.</li> </ol>	<ol style="list-style-type: none"> <li>1. Decrease the cutting temperature.</li> <li>2. Make sure that the door does not remain open for too long.</li> <li>3. Keep these areas free as indicated in the chapter "installation" with this manual.</li> <li>4. Clean with compressed air or a stiff brush (not steel).</li> <li>5. Change the location of the refrigerator or protect it from these heat sources.</li> </ol>	

<p>Noisy operation</p>	<ol style="list-style-type: none"> <li>1. The unit has not been leveled correctly.</li> <li>2. Some of the inner tubes chafe.</li> <li>3. Loose fastening screws of some parts.</li> <li>4. Fan in condenser or evaporator causing vibration.</li> <li>5. Compressor oil load too low.</li> <li>6. Loose parts in the condensing unit.</li> </ol>	<ol style="list-style-type: none"> <li>1. Leveling as indicated in the chapter "installation" of this manual.</li> <li>2. Separate the tubes that are rubbing.</li> <li>3. Tighten loose screws.</li> <li>4. Level the equipment and tighten any loose bolts.</li> <li>5. If the unit has been overturned at any time, leave it in an upright position for 24 hours without connecting it to allow the oil to return to the compressor. Check for possible oil leaks.</li> </ol>
<p>Appliance creates excessive ice on the evaporator</p>	<ol style="list-style-type: none"> <li>1. Poorly closed doors.</li> <li>2. Excessive door opening.</li> <li>3. Defrosting has not been carried out.</li> </ol>	<ol style="list-style-type: none"> <li>1. Make sure that the door does not remain open for too long.</li> <li>2. Program a defrost.</li> </ol>
<p>Compressor will not start</p>	<ol style="list-style-type: none"> <li>1. Switch open.</li> <li>2. Blown fuse.</li> <li>3. Faulty wiring.</li> <li>4. Clixon open.</li> <li>5. Controller contacts open.</li> <li>6. Defective relay.</li> <li>7. Low gas load in the system.</li> </ol>	<ol style="list-style-type: none"> <li>1. Close the switch.</li> <li>2. Replace the blown fuse.</li> <li>3. Check electrical wiring.</li> <li>4. Check for abnormally low voltage at the power outlet.</li> <li>5. Controller defective, or device located in too cold area.</li> <li>6. Replace the relay.</li> <li>7. Check for leaks.</li> </ol>
<p>Compressor starts, but stops due to overload.</p>	<ol style="list-style-type: none"> <li>1. Low voltage.</li> <li>2. Faulty unit wiring.</li> <li>3. Defective starting capacitor.</li> <li>4. Defective compressor.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check for abnormally low voltage at the power outlet.</li> <li>2. Check wiring and electrical installation of the equipment.</li> <li>3. Replace the starting capacitor.</li> <li>4. Replace the compressor.</li> </ol>



<p>High condensation pressure</p>	<p>1. Unit overloaded with hot product.</p> <p>2. Air or non-condensable gas in the system.</p> <p>3. Dirty condenser.</p> <p>4. Fan of the defective capacitor.</p> <p>5. Appliance located in areas that are too hot.</p> <p>6. Expansion valve or filter clogging.</p> <p>Partially closed discharge valve.</p> <p>8. Obstruction in discharge line.</p>	<p>1. Check product temperature, and let it cool down outside the equipment if it is too hot.</p> <p>2. To make the vacuum to extract the air or gases.</p> <p>Clean the condenser.</p> <p>4. Replace the fan.</p> <p>5. Remove equipment from very hot areas.</p> <p>6. Adjust expansion valve or filter.</p> <p>7. Adjust discharge valve.</p> <p>8. Check and adjust line of unloading.</p>
<p>Condensing pressure reduced</p>	<p>Insufficient refrigerant charge.</p> <p>Leaks in the system.</p> <p>3. Appliance located in too cold area.</p>	<p>1. Check for refrigerant gas leaks.</p> <p>2. Repair system leaks.</p> <p>3. Remove the equipment from very cold areas.</p>
<p>The compressor cycles shorts</p>	<p>Differential control adjusted in intervals too small.</p> <p>Low refrigerant charge.</p> <p>3. Excessive load of refrigerant.</p> <p>4. Leakage in the valve unloading.</p> <p>Open high pressure switch.</p> <p>6. Dirty condenser.</p>	<p>1. Set differential with the controller.</p> <p>2. Check the pressure of the refrigerant.</p> <p>3. Adjust the coolant level.</p> <p>4. Replace the discharge valve.</p> <p>Adjust refrigerant charge to avoid excess overpressures.</p> <p>Clean the condenser.</p>

## WARRANTY MANAGEMENT

Dear customer, we would like to inform you about the warranty management rules that our company provides for its products:

- In any case, we would like to point out that the products manufactured and sold by ggm gastro are capital goods intended for industrial and not domestic use. It is therefore that the guarantee applied is not regulated by the law of consumers and users but by the laws of guarantee of commerce.
- The ggm gastro warranty covers during a period of one year any manufacturing defect or any hidden defect of the appliance. The warranty that ggm gastro as manufacturer grants to its commercial network is based on the replacement of defective parts sent carriage paid, being the distributor's responsibility to cover the repair warranty (labor and consumables); and of course the commissioning of the equipment in the first installation in the establishment.
- It is the distributors' responsibility to meet the end users' warranties, requesting from ggm gastro the necessary components for repairs or replacements.
- The warranty does not cover glass breakage after delivery by ggm gastro; nor does it cover parts damaged by misuse or normal wear and tear.
- If during the first three months of operation an anomaly is detected in the appliance whose repair is disproportionate in its magnitude compared to the value of the equipment, the total replacement of the equipment may be granted.
- Any intervention on the appliance affecting the electrical wiring, refrigeration part or electronic microcontroller not authorized by our SAT will result in the loss of the remaining warranty period of the machine.
- If exceptionally the distributor is unable to carry out a repair, it could proceed after authorization of the SAT to admit the collection of a machine for repair at the premises of ggm gastro, to be subsequently returned to the customer. If the repair takes place outside the warranty period, the customer will be charged the costs of such repair and transport.
- All returns authorized through the SAT, either for repair or replacement, are inspected at our facilities. If anomalies other than those claimed are detected outside our manufacture or due to misuse or wear, ggm gastro will not be responsible for the costs of repair or replacement, which will be borne by the customer.
- The warranty conditions shall not be modified unless an agreement to modify the conditions of the supply contract has been previously established in writing with the customer.

# Installation and Operation Manual

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