

GGM GASTRO INTERNATIONAL GMBH
WEINER PARK 16 – 48607 OCHTRUP

[TEL: +49 \(0\) 2553 / 7220 0](tel:+490255372200) – FAX: +49 (0) 2553 7220 200
www.ggm-gastro.com – info@ggm-gastro.com

USER GUIDE

GAS CREPE MACHINE

CONTENTS

A – GENERAL INFORMATION	Page 3
A1 – PRODUCT DESCRIPTION	Page 4
A2 – TECHNICAL INFORMATION	Page 4
A3 – TRANSPORTATION AND STORAGE CONDITIONS	Page 4
A4 – UNPACKING	Page 5
B – INSTALLATION	Page 5
C – SAFETY INSTRUCTIONS	Page 6
D – OPERATION INFORMATION	Page 7
E – CLEANING AND MAINTENANCE	Page 8
F – TROUBLESHOOTING	Page 9
G – TRANSFORMATION TO OTHER GAS	Page 10
H – EXPLODING DRAWING AND SPARE PART LIST	Page 11

A – GENERAL INFORMATION

READ CAREFULLY ALL INSTRUCTIONS AND WARNINGS IN THIS USER MANUAL. THIS MANUAL CONTAINS IMPORTANT INFORMATION ABOUT THE SAFE INSTALLATION, USE AND MAINTENANCE OF YOUR PRODUCT AND NECESSARY WARNINGS FOR YOU TO USE THE MOST USEFUL FROM YOUR DEVICE.

KEEP THIS MANUAL IN A SAFE AND EASY REACH FOR FUTURE USE.

THE MANUFACTURER SHALL NOT BE LIABLE FOR ANY DAMAGES TO HUMAN, ENVIRONMENT, OR OTHER MATERIALS CAUSED BY THE IMPROPER USE OF THE DEVICE, RESULTING FROM THE TRANSLATION OR EDITION OF THIS BOOKLET.

WILFUL DAMAGE TO DEVICE, OMISSION, AND DAMAGES CAUSED BY NOT SUITABLE TO INSTRUCTIONS AND REGULATIONS OR WRONG CONNECTIONS AND UNAUTHORIZED INTERVENTION TO THE DEVICE WILL VOID THE WARRANTY OF THE PRODUCT.

A1 – PRODUCT DESCRIPTION

This appliance is a gas crepe designed for use in industrial kitchens and recommended for use by professional users.

A2 – TECHNICAL INFORMATION

Product Code	GGM-KRP01-G11
Dimensions (mm)	490x500x270
Weight (kg)	13,6
Gross Dimensions (mm)	510x580x320
Gross Weight (kg)	15,5
Gas Pressure (mbar)	21
Gas Type (NG - LPG)	NG
Gas Power (KW)	5,8
Gas Consumption (m³/h - kg/h)	0,73 m ³ /h

A3 – TRANSPORTATION AND STORAGE CONDITIONS

- The device should be placed in the box vertically.
- If the transport distance is far, it should be moved slowly, if necessary, the device should be fixed to the pallet against shaking or its balance should be maintained by a person.
- While carrying the product, do not hit or drop it.
- If the product is to be stored before the first use, the original packaging must be stored unopened.
- If it is to be stored after the device, it must be protected by cleaning and packaging.
- During pallet transport, forklift legs should be placed under the pallet while transported. You must contact the main body at minimum two points with the forks of the forklift. Otherwise, the pallet cannot be transported in a balanced way.



A4 – UNPAKING

- Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.
- Please check that all parts of appliance had come completely and if they are damaged or not during the shipping.
- After the installation of the device, please throw away of the packaging materials by paying attention to safety and environmental conditions. For reuse of waste packages, throw them into the relevant recycling bins according to their properties (foil, cardboard, Styrofoam). When throw away of any electrical equipment, make it unusable by cutting the cable.

B – INSTALLATION

- Installation should be done by a qualified technician according to the instructions. Our company cannot be held responsible for any damage to people, animals or property due to incorrect installation.
- In case the device malfunctions, turn off the device. Only a service center authorized by the manufacturer should service the device. Ask for original spare parts.
- The ground on which the device will be placed must be flat and it must be ensured that the device operates on a scale. Take necessary precautions against the risk of the product tipping over.
- All gas connections of the device must be suitable with **ISO 7-1** or **ISO 228-1** standards.
- Before the gas connection of the device is made by the authorized service personnel, the gas connection must be made according to the specified gas type and pressure by checking the label. Connection should not be made according to different types of gas and / or pressure.
- Gas connection inlet dimensions are defined in the **TECHNICAL DATA** chart.
- After the device is connected to the gas system, gas leakage absolutely must be checked with soap bubbles.
- After the device is controlled by the authorized service personnel, air adjustment is made if deemed necessary.
- In order for this device to be positioned close to the wall, kitchen furniture, decorative covering, etc., if these are made of fireproof material or covered with a suitable non-flammable heat insulation material, the distance between them must be at least 5 cm, otherwise 20 cm. The device should be operated under a chimney hood.
- **Any intervention to the valves and injectors other than the declared power of the device does not cover the warranty.**

C – SAFETY INSTRUCTIONS

- This device must be installed in accordance with current regulations and used only in a well-ventilated area. Consult instructions for setting up the device and before use.
- The device is made for industrial use and should only be used by personnel trained in the device.
- Do not interfere with the device without using appropriate protective equipment.
- Make sure that the containers and materials used on the cooker do not exceed their capacities.
- For the long lasting of the device, never run it idle for a long time. When the device is not used, it must be turned off. In long-term use, the device should be turned off and rested for at least 10 minutes every 2 hours.
- All kinds of flammable solid liquid materials (clothes, alcohol and derivatives, petro-chemical products, wood and plastic materials, curtains, etc.) should never be kept in the area where the device is operated.
- Smell of gas means a gas leak signal. In this case, close the valve and main gas valve of the device. Open doors and windows and do not use materials that may cause spark, such as electric switches.
- Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contractor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
- Except for the authorized service, the location of the device cannot be changed, the connection hoses cannot be extended and changed.
- Do not use non-original spare parts on the device. In case you use for the device spare parts not supplied by our company, the device will be out of warranty.

D – OPERATION INFORMATION

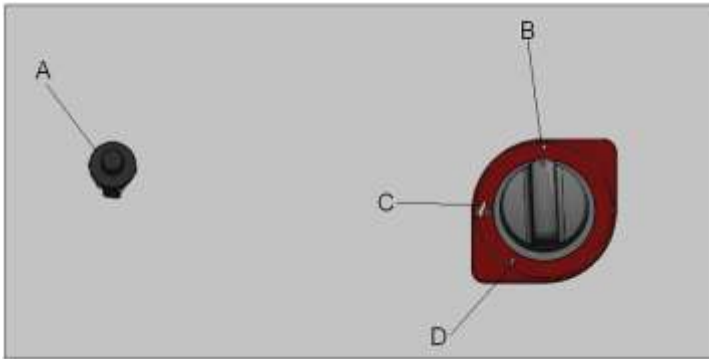


Figure 1

- A:** Lighter
- B:** Closed position
- C:** Full flame position
- D:** Half flame position

- Usage:

Before starting to use, make sure that grill gas connections are correct and complete. When using the device for the first time, turn the temperature adjustment knob to full flame and run it idle for 30 minutes. Some odor and smoke may occur due to the insulating coating material during operation. It will then disappear.

To operate the crepe, hold down the lighter and turn the heat adjustment knob to the full flame position. After the oven heats up, you can cook by turning the heat adjustment knob to the half flame position.

Make sure that the surfaces that will come into contact with food are clean. Then pour the crepe dough you have prepared on the cooking surface and spread it on the surface with a spatula. After a few minutes, turn the dough over with the help of a spatula and cook the other surface in the same way.

E – CLEANING & MAINTENANCE

Cleaning and maintenance after every use;

- ✓ While cleaning the device, make sure that it is not working and that it is not too hot.
- ✓ Clean the surface of the device after each use.
- ✓ After each use, clean the dough residues accumulated on the surface of the tray.
- ✓ Do not use abrasive cleaning chemicals as these can leave harmful residues.
- ✓ Do not use pressurized water and steam while cleaning the device.
- ✓ Do not clean the outer stainless surface of the device with cleaner that can scratch the material such as wire wool.

Periodic cleaning and maintenance;

- ✓ Maintenance should be done by qualified person.
- ✓ Depending on the condition of the device, maintenance should be done max. every 6 months. Cleaning of the device by our authorized service personnel will be charged, even under warranty.
- ✓ Check the gas connection hoses according to the frequency of use and ensure that the worn, torn, hollowed hoses are replaced by authorized personnel.
- ✓ The parts that need to be removed during periodic cleaning should be removed and reassembled by technical service personnel, and the gas leakage should be checked again with soap bubble method after assembly.
- ✓ **Injectors:** the injector hole must be completely clean.
- ✓ **Burner:** holes must be clean and not blocked.
- ✓ **Air adjustment collar:** holes must be clean and not blocked. It should be adjusted by technical service personnel.

F – TROUBLESHOOTING

PROBLEM	REASON	HOW TO REMOVE
THE APPLIANCE DOESN'T OPERATE	<ul style="list-style-type: none"> - Gas connections may not be working. - The device may not be receiving gas. - Start button may be defective. 	<ul style="list-style-type: none"> - Check the gas fittings. - Make sure that the gas valve is open. - Check the device start buttons.
DOESN'T COOK WELL	<ul style="list-style-type: none"> - Temperature adjustment button is not working or temperature setting may be wrong. 	<ul style="list-style-type: none"> - Check the temperature setting.
DEVICE STOPPED	<ul style="list-style-type: none"> - If for any reason the flame goes out while the device is on, the system will automatically shut itself down against gas leakage. 	<ul style="list-style-type: none"> - Light the again with the lighter.

✓ If any of the security functions are not working, do not use the device and contact our authorized services.

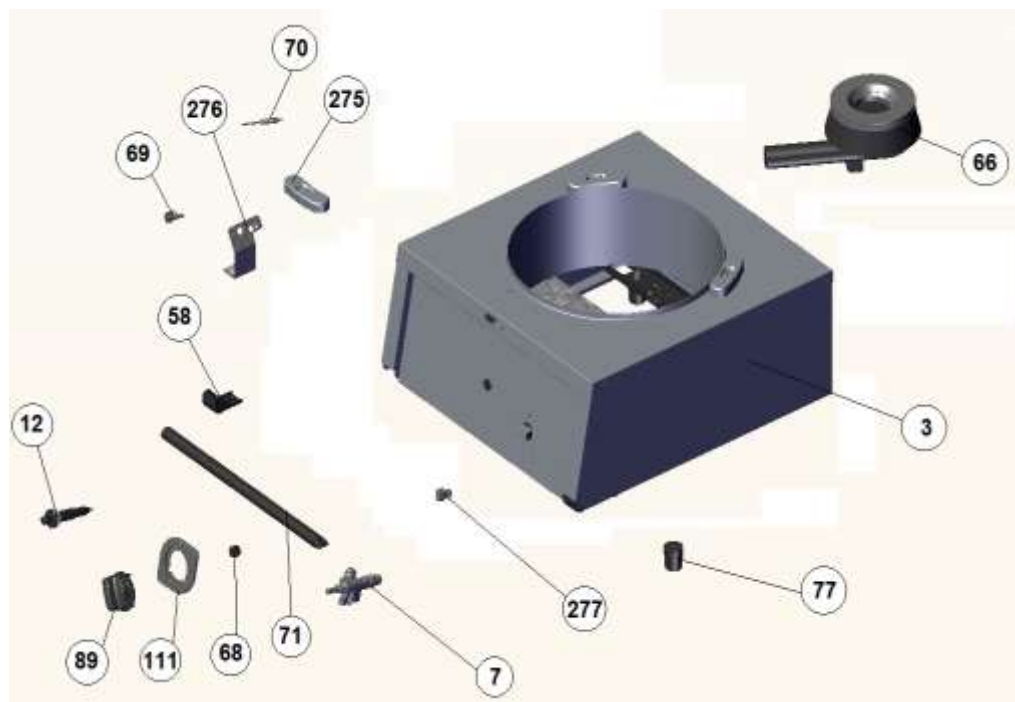
G – TRANSFORMATION TO OTHER GAS

The device is designed to work with LPG or NATURAL GAS. The device should be operated by the authorized service personnel according to the gas system (LPG or NATURAL GAS) to which it is installed. Injector replacement for switching to a different gas connection system after installation is described below. The MANUFACTURER is not responsible for any problems that may occur in gas conversions other than the intervention of AUTHORIZED SERVICE PERSONNEL. In this case, the device is out of warranty. In which gas group the device operates, it is specified in the gas connection section.

INJECTOR REPLACEMENT:

- Disconnect the gas.
- Open the front lid.
- Demount the injector and replace a new one.

H – EXPLODING DRAWING AND SPARE PART LIST



H – EXPLODING DRAWING AND SPARE PART LIST

GAS CREPE		
NO	PART NAME	P.CODE
3	BASE FRAME	-
7	GAS TAP	OMK-YP-00006
12	LIGHTER	OMK-YP-00011
58	PLASTIC	OMK-YP-00057
66	BURNER	OMK-YP-00065
68	BUTTON APPARAT	OMK-YP-00067
69	SPARKING PLUG	OMK-YP-00068
70	THERMOCOUPLE	OMK-YP-00069
71	GAS TANK	OMK-YP-00070
77	FEET	OMK-YP-00076
89	BUTTON	OMK-YP-00088
111	BUTTON BUMPER	OMK-YP-00110
275	PLATINE FEET	OMK-YP-00271
276	THERMOCOUPLE SHEETMETAL	OMK-YP-00272
277	INJECTOR	OMK-YP-00273