

# ggmgastro

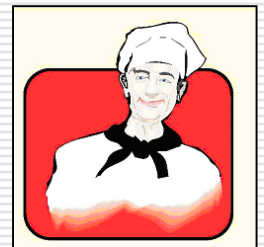
## OVER BENCH COOKER ( WITH GAS )

### USER'S MANUAL

Models:

GKOZ1

GKOZ2



PRODUCTION YEAR:

SERIAL NR:

**CE** 1783 19

**ADDRESS:** GGM Gastro International GmbH Weinerpark 16 48607 Ochtrup

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# INTRODUCTION

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Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 100 countries.

Our appliances are produced in compliance with international standards. Important notice: Please read and ensure that the users read this user's manual in order to achieve the desired performance in line with your expectations and to use your appliance for long years. Please take the warnings mentioned above into consideration before calling for service...

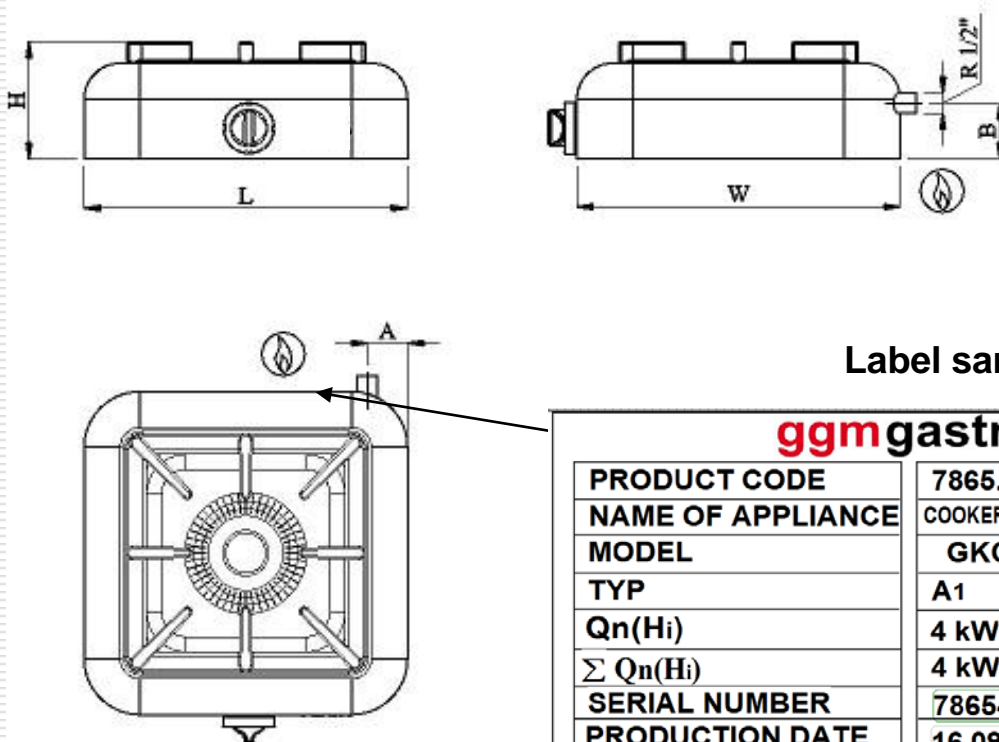
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- ☞ Please read and ensure that your operation personnel also reads this user's manual care fully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.
  - ☞ The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.
  - ☞ If you are confused or you don't have enough information please get in touch with authorized service by phone.
  - ☞ Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.
  - ☞ We hope that you will get the best performance from our product...



# TECHNICAL DATA

YOUR PRODUCT'S TYPE ☞	GKOZ1	GKOZ2
MAIN DIMENSIONS (mm)	400 x 400 x 145	400 x 750 x 145
HEAT POWER (KW) ( $H_i$ ) $\Sigma Q_N$	4	2 x 4=8
HEAT POWER (KW) ( $H_i$ ) $\Sigma Q_{Min}$	1,33	2 x 1,33=2,66
GAS INLET (inch)	1/2" R	1/2" R
TYPE	A1	A1

# MAIN DIMENSIONS AND WARNING SIGNS



## Label sample

<b>ggmgastro</b>	
PRODUCT CODE	7865.40402.01
NAME OF APPLIANCE	COOKER WITH SINGLE BURNER
MODEL	GKOZ1
TYP	A1
Qn(Hi)	4 kW
$\Sigma Q_n(H_i)$	4 kW
SERIAL NUMBER	7865404020119.0017
PRODUCTION DATE	16.09.2019
CAT	II2ELL3B/P
P (mbar)	G20 - 2E - 20 mbar
CE 1783-19	Prod. Id. Nr. 1783-CU-021
<small>GGM Gastro International GmbH Weinerpark 16 48607 Ochtrup          Tel: +49 (0) 2553 / 7220 0 Fax: +49 (0) 2553 / 7220 200 www.gmgastro.com</small>	


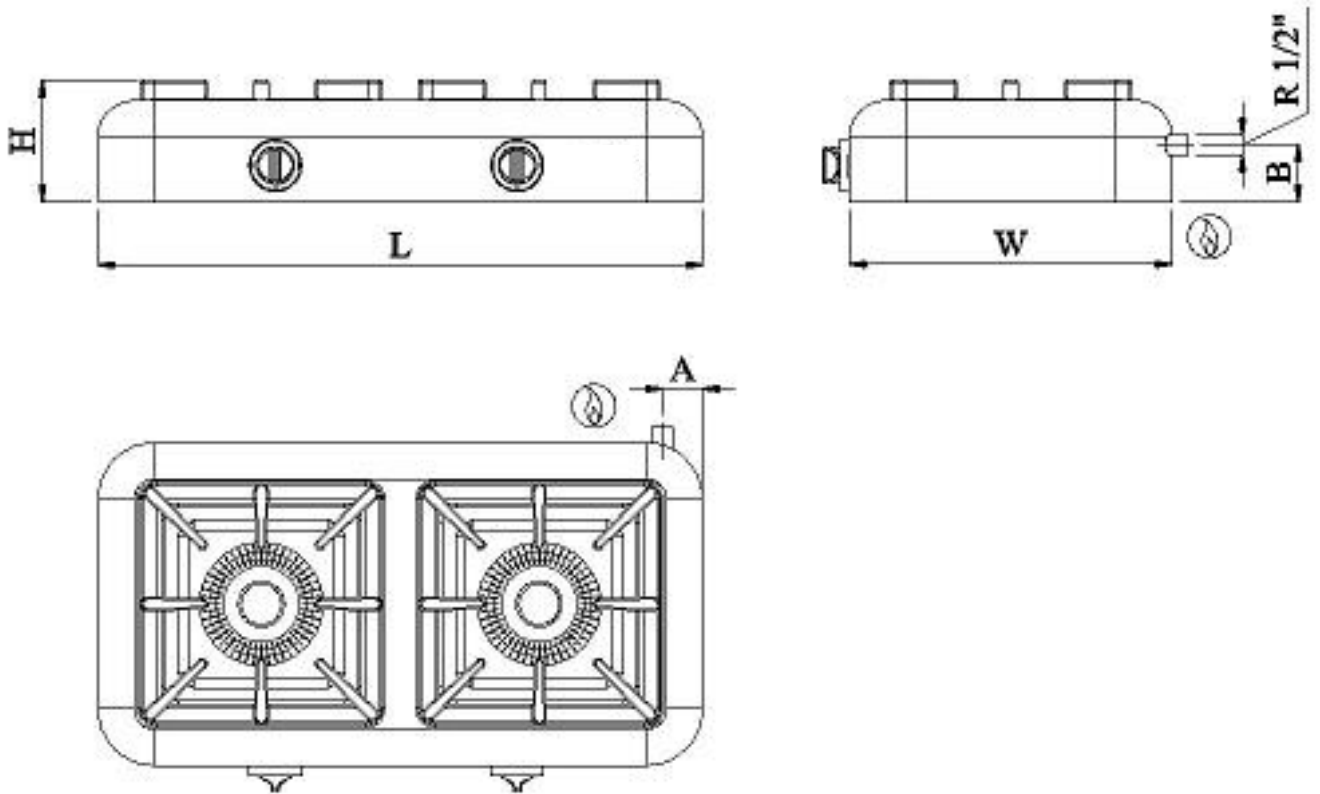
YOUR PRODUCT'S TYPE 	GKOZ1
MAIN DIMENSIONS (LxWxH) (mm)	400 x 400 x 145

Figure 1: Main Dimensions and Warning Signs

# MAIN DIMENSIONS AND WARNING SIGNS



YOUR PRODUCT'S TYPE G	GKOZ2
MAIN DIMENSIONS (LxWxH) (mm)	400 x 750 x 145

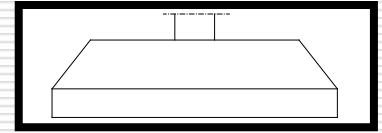
# SAFETY DETAILS

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☞ Do not leave the appliances under direct sunlight.



☞ The appliances should only be operated under a chimney hood.



☞ If the appliances is operated using a LPG gas cylinder, the distance between the appliances and gas cylinder should be minimum 50 cm.

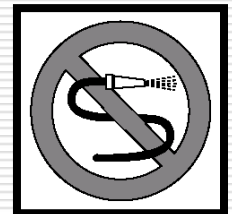
☞ Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, curtains etc.) should never be held near the appliances.



☞ You can use this appliances simultaneously together with other products of ours.

☞ The appliances should not be immersed in water.

☞ Do not clean up the appliances with pressure water



☞ This appliances should be installed in line with effective regulations and only be operated in well ventilated places. Please refer to the instructions before installing and operating the appliances.

☞ This appliances is designed for industrial use and should only be operated by personnel trained according to this manual.



# SAFETY DETAILS

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☞ The appliances should not be handled by unauthorized persons except for the manufacturer or authorized service.



☞ In case of fire or flame in the area where the appliances is operated, act without panic, close gas valves, turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire, water will cause the fire to spread more faster.



☞ Oil spilled on the ground during use must be wiped away. Otherwise it will cause the ground to be slippery.



☞ Gas smell indicates gas leakage. In this case close appliances valve and main gas valve, open the doors and windows, do not use sparking material like power switches. Please call for our service swiftly.





# TRANSPORTING AND MOVING

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**CHANGING THE LOCATION ;  
Machines installed by an authorized  
service CANNOT BE MOVED  
ELSEWHERE, ITS CONNECTION  
HOSES AND CABLES CANNOT BE EXTENDED  
OR REPLACED except by an authorized service.**

- ☞ The appliances may be moved with manpower.
- ☞ If the transported distance is far, the machine should be moved slowly and supported in order to prevent jolt
- ☞ Do not hit or drop the product when moving.

# INSTALLATION OF THE APPLIANCES

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THE DISTANCE BETWEEN THE GAS CYLINDER AND THE APPLIANCES SHOULD BE MIN. 50 cm.



If this appliances located near to any wall, separation, kitchen furniture, decorative coating etc. the distance in between should be min. 20 cm. and if those are coated with fireproof heat insulating material, the distance should be min. 5 cm. It is strongly recommended that fire safety protection instructions are observed.



All of the items mentioned below in connection with the installation of the appliances should be carried out by authorized service personnel.

- ☞ The feet of the under-bench stand should be height adjusted and the appliances should be ensured to operate in a leveled position.
- ☞ All of the gas connections of the appliances should complying with ISO 7-1 or ISO 228-1.
- ☞ Gas connections of the appliances should be carried out by an authorized service personnel, only after controlling its label according to gas type and pressure. Connections of different type and/or at different pressure should not be done.

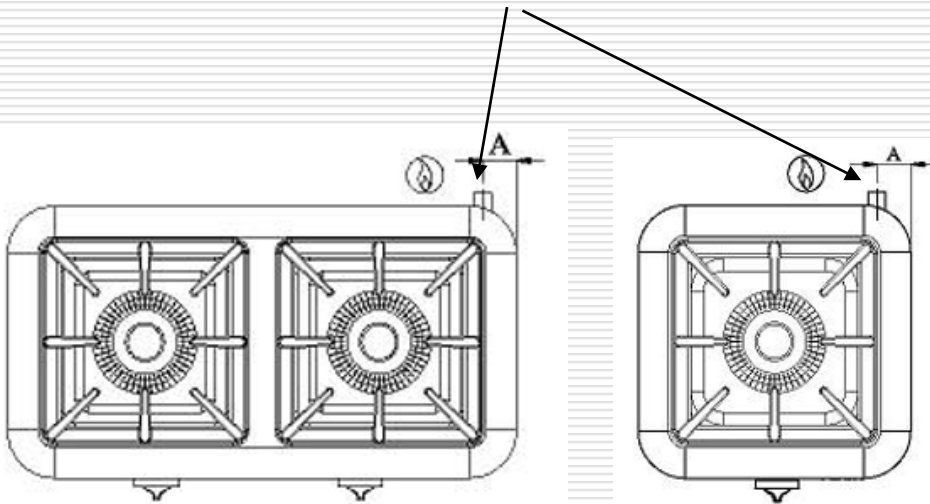
# INSTALLATION OF THE APPLIANCES



- ☞ Gas connection inlet dimensions are defined at the table of TECHNICAL DATA.
- ☞ After the appliances is connected to the system gas usage should be checked with soap bubble method.
- ☞ Air inlet adjustment is done by the authorized personnel if necessary, after checking the appliances.



- ☞ Nominal power of the device cannot be changed upon customers request. Any modification made on valves and injectors, leaves the device out of warranty coverage.
- ☞ Do not let use spare parts not being original. Installing spare parts not supplied by our company, will leave the device out of warranty coverage.

## GAS CONNECTION



<b>ggmgastro</b>	
PRODUCT CODE	7865.40402.01
NAME OF APPLIANCE	COOKER WITH SINGLE BURNER
MODEL	GKOZ1
TYP	A1
Qn(Hi)	4 kW
Σ Qn(Hi)	4 kW
SERIAL NUMBER	7865404020119.0017
PRODUCTION DATE	16.09.2019
CAT	II2ELL3B/P
P (mbar)	G20 - 2E - 20 mbar
 1783-19  Prod. Id. Nr. 1783-CU-021	
<small>GGM Gastro International GmbH Weinerpark 16 49007 Ochtrup Tel: +49 (0) 2553 / 7220 0 Fax: +49 (0) 2553 / 7220 260 www.ggmgastro.com</small>	

Label sample

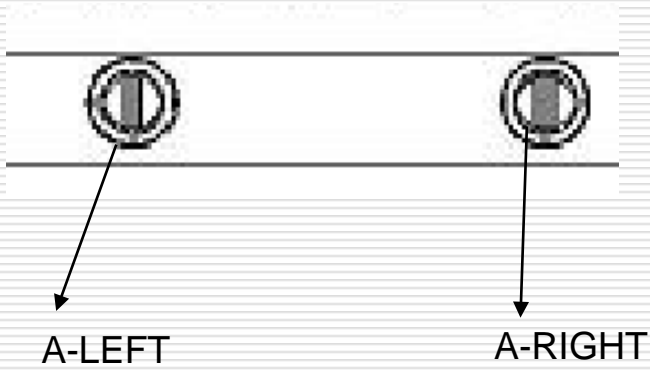
## GAS USED

- G20 (NETWORK NATURAL GAS)
- G30 (LPG GAS)

# CONTROL BOARD

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☞ MODEL WITHOUT LIGHTER



A- CONTROL KNOB OF SAFETY VALVE

# OPERATION OF THE APPLIANCES

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## A. GENERAL INFORMATION

1. Open burner hob is used in kitchens of restaurants, fast food stands, canteens, hospitals etc. In order to grill meat like material fish, chicken, meatball, hamburger, steak etc.
2. Before initial use of the appliances, whole outer surface should be wiped with a cloth soaked in warm water and soap. After such clean-up, the plate surface should be smeared with fat/oil.
3. The appliances should be placed under a filtered chimney hood connected to fresh air channel.

**NOTE :** Do not use except purpose of use. The appliances should be operated by a qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.

## B. TURNING THE DEVICE ON

### 1. IGNITING GAS BURNER :

In order to ignite the gas burner bring safety valve (A) to on position. Wait at this position for 20-25 seconds (in order to exhaust the gas that is accumulated within the gas circulation). Ignite the burner with an external lighter. Due to the flame control setup, adjustment valve is pressed further (maximum 10-15 seconds) to ensure the continuity of the burner fire. If the flame does not go off after you leave the safety valve you can stop pressing.

2. To decrease the flame intensity turn the safety valve down to small flame designation.
3. Suitable size of pot is placed and cooking process is carried out.
4. Empty pots should not be placed on burners.
5. After cooking is completed the pot should be removed from the device.

### 6. TURNING THE APPLIANCE OFF:

In order to turn the appliances off entirely, turn adjustment valve to off position, so gas will not be fed to burner.

Turning network gas connection or gas valve is recommended to avoid any danger after use.

### FLAME CONTROL SETUP:

If accidentally burner flame goes off for any reason, when the appliances is on, system will close itself to avoid gas leakage. Stopping gas feed will take about 60 seconds.

# CLEAN-UP AND MAINTENANCE

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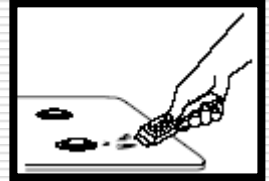
## 1. CLEAN-UP:

Before initial use, and before and after subsequent uses, of the appliances, entire outer surface should be wiped with a sponge and liquid detergent. After such clean-up, the plate surface should be smeared with fat/oil as a thin layer.

Do not use **CHEMICAL CLEANING AGENTS** like hydrochloric acid etc. during cleaning.



Wipe away burnt food residuals by softening them with hot water before they stick on the plate surface. If the residuals have hardened excessively, clean them with wooden scraper or stainless steel wool using soap or detergent without chloride.



## 2. MAINTENANCE :

Periodic maintenance should be carried out by technical service personnel. Depending on using frequency, maintenance period should at most 6 months. Expenses of maintenance carried out by our authorized service personnel must be met by the customer even within the guarantee period.

Please follow the instructions below:



- a. Injectors: Injector opening should be completely clean.
- b. Air adjustment ring: It should be clean and not clogged. Air mixer should always be set by authorized technical service.
- c. Pilot: Pilot flame should be proper and touching the thermocoupling.
- d. Gas burner: Gas passing pipes and openings should be clean and not clogged.
- e. The parts dismantled during the clean-up should be installed back by the technical service personnel and after the installation gas leakage should be checked with soap bubble method.



# CHANGING THE GAS SYSTEM

## CHANGING THE GAS SYSTEM

The appliances is designed for operating with the use of LPG or network natural gas. The appliances should be operated according to the system installed by the authorized service (LPG or natural gas). If the gas system must be changed this should only be CARRIED OUT by authorized service personnel. MANUFACTURER is not responsible for any problem due to any gas systems changed by people except for authorized service personnel. In this case ,the appliances will not be covered by the guarantee. On the label at gas inlet it is specified at which gas system the appliances operates.

## SAMPLE LABEL

<b>ggmgastro</b>	
PRODUCT CODE	7865.40402.01
NAME OF APPLIANCE	COOKER WITH SINGLE BURNER
MODEL	GKOZ1
TYP	A1
Qn(Hi)	4 kW
Σ Qn(Hi)	4 kW
SERIAL NUMBER	7865404020119.0017
PRODUCTION DATE	16.09.2019
CAT	II2ELL3B/P
P (mbar)	G20 - 2E - 20 mbar
 1783-19    Prod. Id. Nr. 1783-CU-021 	
<small>GGM Gastro International GmbH Weinerpark 16 49607 Ochtrup Tel: + 49 (0) 2553 / 7220 0 Fax: +49 (0) 2553 / 7220 200 www.ggmgastro.com</small>	

<b>ggmgastro</b>	
PRODUCT CODE	7865.80402.02
NAME OF APPLIANCE	COOKER WITH DOUBLE BURNER
MODEL	GKOZ2
TYP	A1
Qn(Hi)	2x4 kW
Σ Qn(Hi)	8 kW
SERIAL NUMBER	7865804020218.0038
PRODUCTION DATE	16.09.2019
CAT	II2ELL3B/P
P (mbar)	G20 - 2E - 20 mbar
 1783-19    Prod. Id. Nr. 1783-CU-021 	
<small>GGM Gastro International GmbH Weinerpark 16 49607 Ochtrup Tel: + 49 (0) 2553 / 7220 0 Fax: +49 (0) 2553 / 7220 200 www.ggmgastro.com</small>	

GAS USED	POWER		GAS CONSUMPTION	
	GKOZ1	GKOZ2	GKOZ1	GKOZ2
G20 GAS NETWO	4 kw	8 kw	0,423 m³/h	1,692 m³/h
G30 LPG GAZ	4 kw	8 kw	0,315 kg/h	1,259 kg/h

## LIFE OF USE

Appliances life of use is 10 year if it is used under recommended conditions.

# TERMS OF WARRANTY

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- 1- Documents without sales date, factory and sales company approval on, are not valid. In order to benefit from the warranty, warranty document should be presented.
- 2- If the appliance is installed and operated following the instructions in the installation, maintenance and user's manual, it is warranted for failures sourcing from materials and workmanship .
- 3- The failures within the scope of warranty, how and where these will be eliminated, and the way and place of maintenance is determined by .....
- 4- The warranty is only valid provided that the warranty terms and the instructions in the installation, maintenance and user's manual are fully complied with. The warranty is only valid for the warranted appliance, and no other right or compensation for some other thing may be claimed.
- 5- If the information about the kind and the type of the appliance, serial numbers printed on the warranty document are scraped, rubbed or changed, then the warranty is not valid.
- 6- The warranty covers only maintenance and repairing of material or workmanship failure within the valid warranty period. Failures and parts within the scope of the warranty are repaired and replaced without any charge. Replaced parts belong to .....
- 7- The failures occurring in the appliance may only be handled by service personnel authorized by ..... If people who are not authorized handle the appliance, it will not be covered by the warranty.
- 8- Installation should be carried out by authorized service personnel and the service should be informed about the location change of the appliance.
- 9- When any failure occurs during operation, authorized service dealer should be contacted.
- 10- Warranty does not cover failures and damages resulting from loading, unloading and shipping, which are outside the responsibility of ..... Similarly, failures and damages resulting from external factors are not covered.