

INSTRUCTION AND MAINTENANCE MANUAL

WOK CHINESE COOKER (GAS)



ggmgastro
INTERNATIONAL

DESCRIPTION

Our dear customer,

Your preferred GGM Gastro is nature and technology friendly. We thank you for your choice.

GGM Gastro has been produced with the understanding of "Total Quality" in modern production facilities.

Important Safety Information

Carefully read this guide and keep it for future review.

WARNING: Installation of the devices must be done by an authorized service person.

WARNING: Equipment must be grounded.



Indicates that there is a risk of personal injury or property damage.



Explosion / fire hazard.

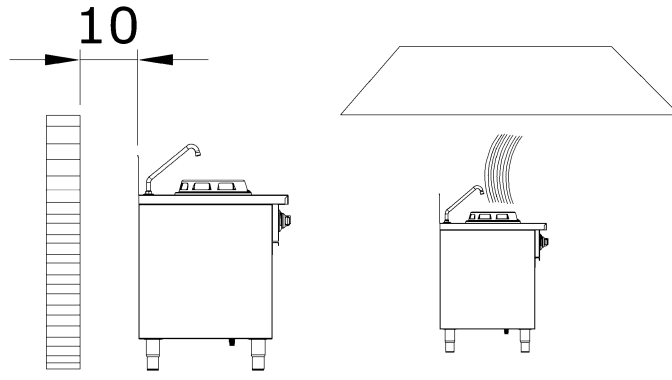
TYPES

- G7W5G WOOK COOKER (1 BURNER)(WITHOUT DOOR)(GAS) - 500*700*850/1040
- G7W10G WOOK COOKER (2 BURNER)(WITHOUT DOOR)(GAS) - 1000*700*850/1040
- G7W15G WOOK COOKER(3 BURNER)(WITHOUT DOOR)(GAS) - 1500*700*850/1040

MOUNTING INSTRUCTION

Placement

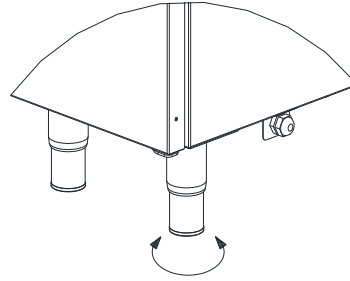
- Installation and adjustment of the device should be carried out by technical staff of the Authorized Service.
- Place the device beneath a filtered exhaust hood in order to eliminate smell and fume that may be emitted during cooking.
- Place the device at a place min. 10cm away from the side or back wall to prevent excessive temperature rises.
- Device should be placed on a flat surface by suitably balancing on the four adjustable legs. (Figure A)
- Remove the protective nylon on the device. Clean the adhesive particles left on the device with a suitable cleaner.
- Never leave flammable material near the device.
- The device should be placed far from to wall min. 10cm to prevent heat increase.(Figure 1)



Şekil 1
Figure 1

Şekil 2
Figure 2

- The device should be placed under a filtered hood in order to remove the fumes and odors that may arise during the cooking process.
- The device must be used in well-ventilated area. (Figure 2)
- The device should be placed on a flat surface, properly balanced on four adjustable feet. (Fig. A)



Şekil A
Figure A

- Remove the protective nylon from the device. Clean the sticky particles remaining on the device with a suitable cleaner.
- Never leave flammable materials near the device

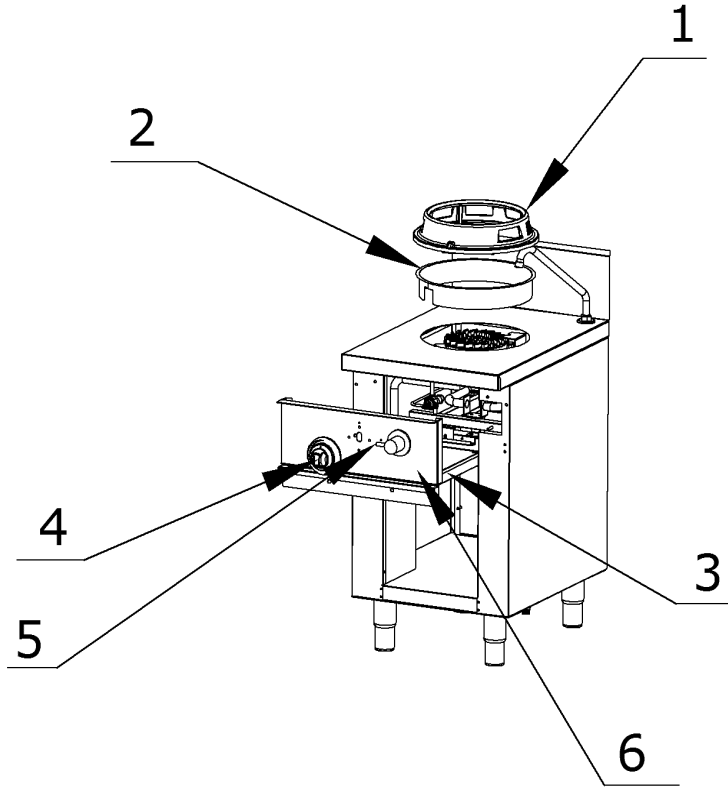
Gas Connection

- The device must be connected in accordance with the national and local gas standards of the relevant country.
- **The device should never be directly connected to the gas cylinder.**
- Device gas inlets are indicated on the body with the “GAS” label.
- Connection to gas installation should be done with metal flex pipe and ball valve of suitable diameter. The ball valve should be fixed in a place away from heat and easily accessible in case of danger.
- **Flex connection hose should be changed periodically every 5 years.**
- Possible gas leaks should be checked after the gas inlet connection is made.
- If a LPG cylinder (2 kg, 12 kg, 24 kg, 45 kg) is connected to the device, it should be used with a regulator and the tube should be placed at a minimum distance of 10 cm.
- The device must be fed with the gas and pressure that is written on the data plate and adjusted. If the gas type of the device is not suitable for the gas type at the installation site, follow the instructions written below.

ATTENTION: All adjustments and changes to the device gas installation and connection must be made by authorized persons. Gas pressures should not be used other than those specified on the technical data plate.

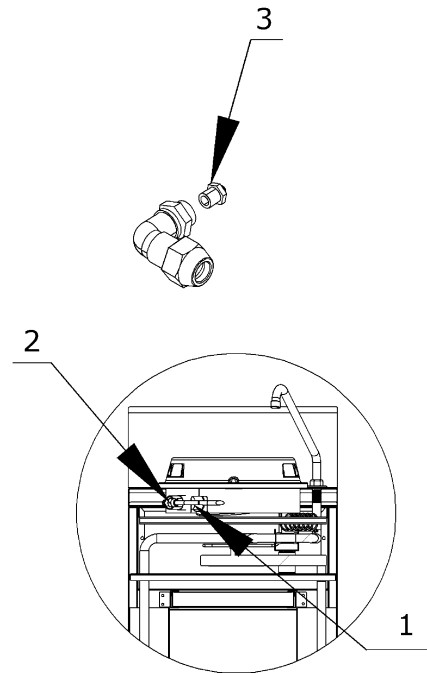
START-UP

- If the device is connected to the gas system, close the gas main inlet valve.
- Replacement of burner injectors (Şekil B), (Şekil C), (Şekil D)
 - a. Take out the wok iron cast (1), burner support part (2), drawer (3) and knob (4) in order,
 - b. Remove the water faucet pin (5) and romve the front panel (6) with suitable tools.



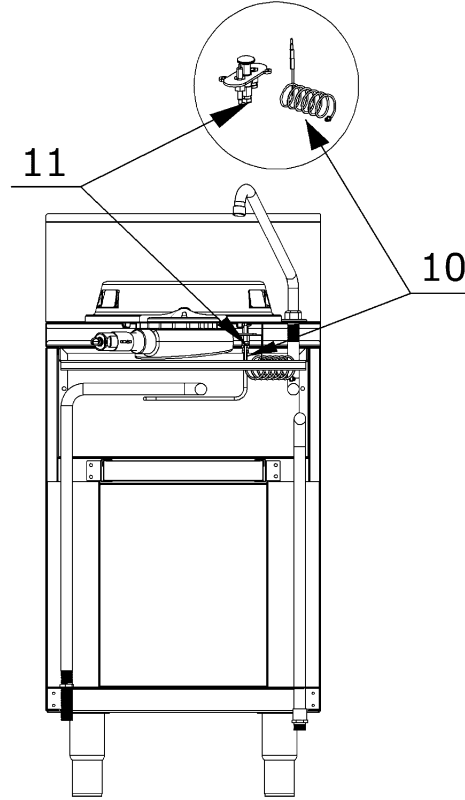
Şekil B
Figure B

- c. Remove the gas flex with suitable tools (7) and then remove the L elbow (8),
- d. Assemble the specified size injector,(9)



Şekil C
Figure C

- e. Remove the thermocouple,(10)
- f. Remove the gas flex pipe and insert the appropriate injector. (11)






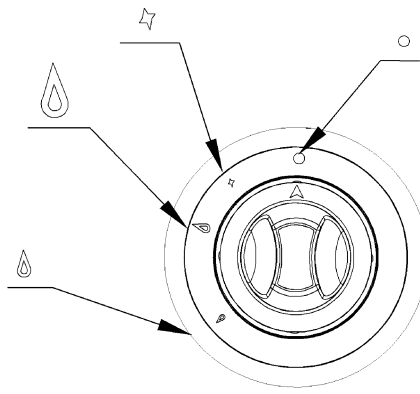
Şekil D
Figure D

USER INSTRUCTIONS AND MATTERS

- Cooker gas taps are equipped with safety valves and if the main flame goes out for any reason, the gas flow is automatically cut off.
- Cooking should not be done by removing the lower oil pan on the stoves.
- The gas tap should not be left open.

OPERATING THE FURNACES

- Turn on the main gas valve.
- Turn the gas valve to the ignition position “” then ignite the pilot with an external fire source through the slot on the side of the burner
- After the pilot is ignited, keep the button pressed for a few seconds (min. 10 seconds) so that the safety valve tip heats up sufficiently.
- Then you can adjust the position by turning knob to full flame “” or half flame “” marked on the the button.
- If the device is started for the first time, keep the button pressed in the pilot flame position for a while before igniting to evacuate the air inside the gas system.
- **Top table surface temperature < K80**

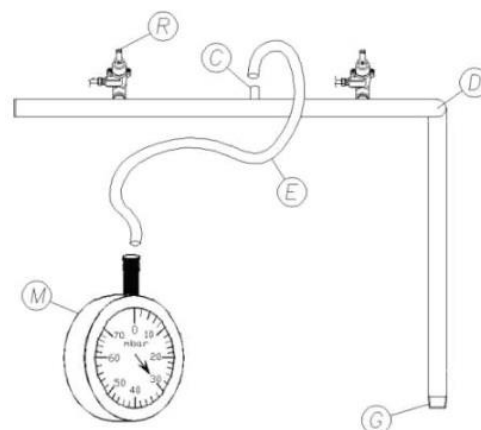
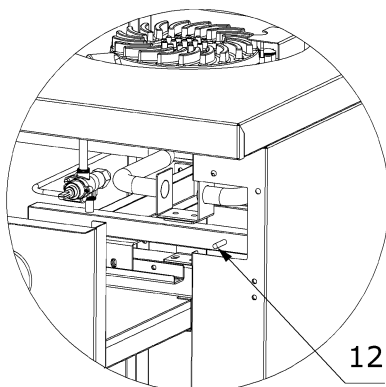


TURN OFF THE COOKERS (70-90 Serie)

- Turn the gas valve to the ignite position “” in this case, only the pilot will ignite.
- Turn the knob to the "0" position to turn it off completely.

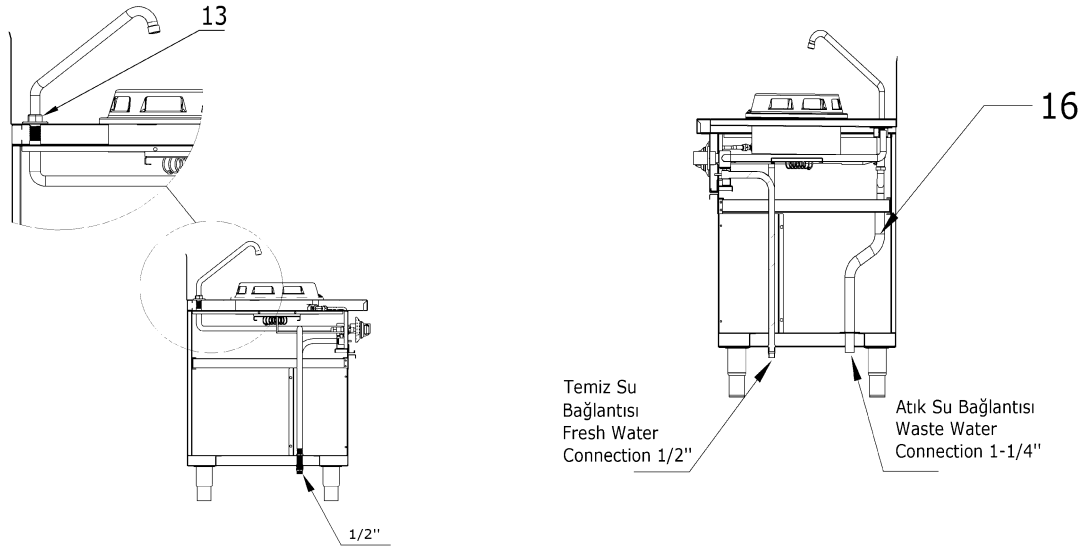
RATED HEAT LOAD CONTROL AND PRESSURE MEASUREMENT

- For gas pressure measurement, remove the front panel with suitable tools and use the test nipple (13) inlet on the gas tank.
- Control of gas pressure and rated temperature load (Figure 13)
- Authorized service should check the rated heat load of the device during the first installation and make appropriate changes if necessary or change the device for use in a different gas type.
- DO NOT attempt to increase the heat efficiency or heat load of the device.
- Control the heat load using the gas meter and stopwatch. Thoroughly measure the amount of gas consumed by the device at maximum efficiency in the unit of time.
- Compare the measured value with the data in the "Technical specifications" section. The allowable deviation value is $\pm 5\%$.
- If the deviation during the measurement is higher, check the diameter of the installed injectors, whether they are clogged and the gas pressure in the network. If the gas pressure is to be measured using the mains liquid gauge (for example, a calibrated U-tube manometer every 0.1 mbar), proceed as follows:
 - After removing the cover of the “C” pressure inlet, connect the “E” hose to the “M” manometer.
 - Measure the connection pressure: If the measured value is outside the range given in the table below, the device may not work correctly. In such a case, contact the gas supplier to find the solution to the problem.
 - Install the pressure reducer if necessary.
 - After the pressure measurement, disconnect the “E” hose and tighten the cover of the “C” pressure inlet again.
 - Reinstall all parts in reverse order.

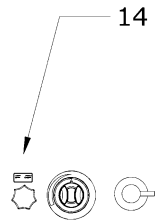


WATER CONNECTION

- Assemble the water faucet pipe with appropriate tool(13). Do not work the device without done clean and waste water connection (16) .



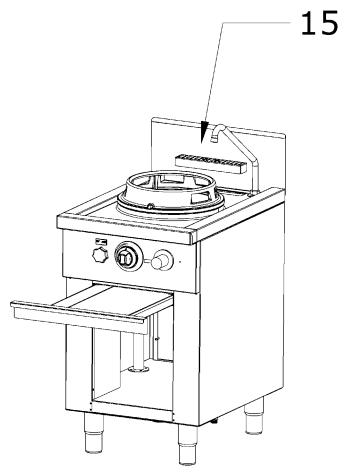
- Turn the discharge valve to the right (closed) and left (open) to drain the waste water.



CLEANING AND MAINTENANCE

Cleaning

- Never perform maintenance without closing the main gas valve of the device.
- Wipe the device with a cloth dipped in warm soapy water before it cools down completely.
- Do not use cleaning agents and tools that may scratch the surface of the device.
- **Do not clean the device with pressurized water or steam.**
- Remove the bottom oil trays and oven grates and clean them daily with warm water and soap.
- If the device will not be used for a long time, the surfaces should be covered with a thin layer of vaseline.
- Periodically clean the device to keep it ready for operation and to prolong its life.
- Perform regular cleaning as described below and follow the warning information.
- Make sure that the gas shut-off valve is closed and the buttons of the burners are to the off (●) position.
- Wait for the unit to cool.
- Check if the burner holes are clogged. If necessary, use scotch-brite to remove deposits without damaging the ignition device.
- Do not use acidic food products as they may damage like vinegar, salt, lemon, etc.
- During cleaning, remove the waste water strainer, clean the solid food residues inside to prevent block the hole.



Maintenance

- Do not use acidic food products as they may damage like vinegar, salt, lemon, etc.
- Check the device regularly for possible malfunctions. Contact to service (at least annually) for assistance with repairs and regular maintenance.
- In case of damage or malfunction, contact to the dealer or service department. Before contacting, use the troubleshooting instruction on page 6.

Table 2: Gas category and gas types used by country of destination.

WARNING!

- The device works correctly only when it is within the range specified in the table below for each type of gas.
- Correct operation and commissioning of the device is not guaranteed in case of deviations from the listed values. Request inspection of the gas line from the technical service (check the gas line, valves and gas pressure regulator), contact the gas supplier if necessary.

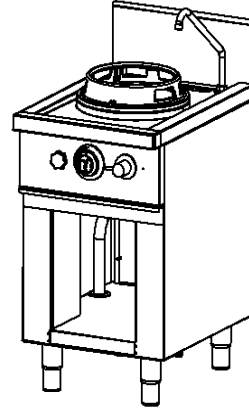
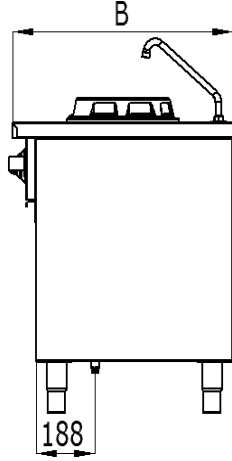
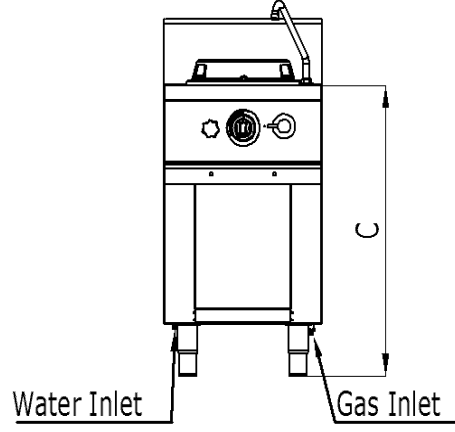
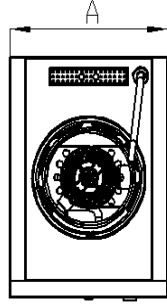
Table 1: Inlet Pressure

Gas Type	Inlet Pressure (mbar)		
	Normal	Minimum Value	Maximum Value
Naturel Gas G20	20	18	25
LPG G30/G31	50	42.5	57.5

COUNTRY		CATEGORIES	GAS TYPE	GAS PRESSURE (mbar)
AT	Austria	I12H3B/P	G20 - G30/G31	20-50/50
BE	Belgium	I12E+3+	G20/G25 - G30/G31	20/25 - 28-30/37
BG	Bulgaria	I12H3B/P	G20 - G30/G31	20-30/30
CH	Switzerland	I12H3+ I12H3B/P	G20 - G30/G31 G20-G30/G31	20-28-30/37 20-50/50
CY	Cyprus	I12H3+ I12H3B/P	G20 - G30/G31 G20-G30/G31	20-28-30/37 20-30/30
CZ	Czech Republic	I12H3+	G20 - G30/G31	20 - 28-30/37
DE	Germany	I12ELL3B/P	G20 - G25 - G30/G31	20 - 20 - 50/50
DK	Denmark	I12H3B/P	G20 - G30/G31	20
EE	Estonia	I12H3B/P	G20 - G30/G31	20
ES	Spain	I12H3+	G20 - G30/G31	20 - 28-30/37
FI	Finland	I12H3B/P	G20 - G30/G31	20
FR	France	I12E+3+	G20/G25 - G30/G31	20/25 - 28-30/37
GB	United Kingdom	I12H3+	G20 - G30/G31	20 - 28-30/37
GR	Greece	I12H3+ I12H3B/P	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
HR	Croatia	I12H3B/P	G20 - G30/G31	20 - 30/30
HU	Hungary	I3B/P	G30/G31	30/30
IE	Ireland	I12H3+	G20 - G30/G31	20 - 28-30/37
IS	Iceland	I3B/P	G30/G31	30/30
IT	Italy	I12H3+	G20 - G30/G31	20 - 28-30/37
LT	Lithuania	I12H3+ I12H3B/P	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
LU	Luxemburg	I2E	G20	20
LV	Latvia	I12H3B/P	G20 - G30/G31	20 - 30/30
MT	Malta	I3B/P	G30/G31	30/30
NL	Netherlands	I12L3B/P	G25 - G30/G31	25 - 30/30
NO	Norway	I12H3B/P	G20 - G30/G31	20 - 30/30
PL	Poland	I12E	G20	20
PT	Portugal	I12H3+	G20 - G30/G31	20 - 28-30/37
RO	Romania	I12H3B/P I12E3B/P I12L3B/P	G20 - G30/G31 G20 - G30/G31 G25 - G30/G31	20 - 30/30 20 - 30/30 25 - 30/30
SE	Sweden	I12H3B/P	G20 - G30/G31	20 - 30/30
SI	Slowenia	I12H3+ I12H3B/P	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
SK	Slowakia	I12H3+ I12H3B/P	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 50/50
TR	Turkey	I12H3+ I12H3B/P	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30

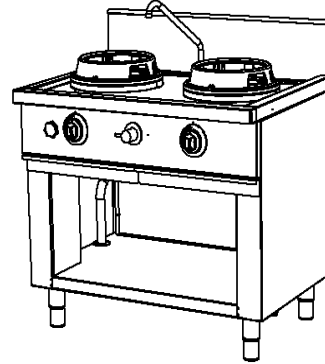
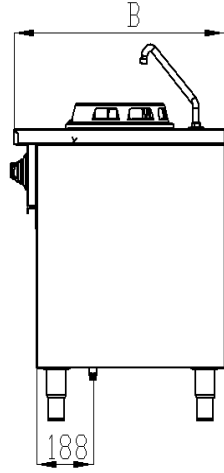
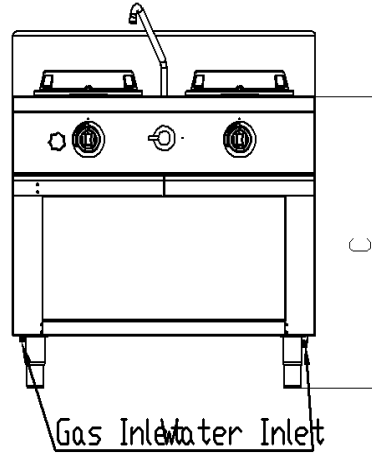
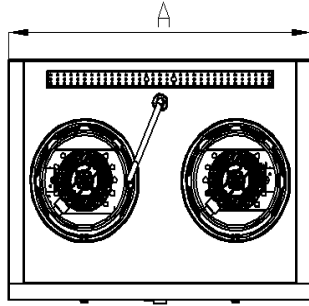
Teknik Bilgiler - Technical Data

Tip - Type G7W5G GAZLI WOK OCAK / WOK COOKER GAS								
Geniřlik Width (A)	Derinlik Depth (B)	Yükseklik Height (C)	Gas Giriř Gas Inlet	Isıl Güç Heat Power Q	Çalıřma Gaz Basıncı Working Gas Pressure	Ağırlık Weight (kg)	Hacim Volume (m ³)	Su Giriři Water Inlet
500	700	850	1/2	15kW	G20= 20 mBar G25= 25 mBar G30/G31= 28-30/37 mbar G30/G31= 50 mbar	46 kg	0.28	1/2"



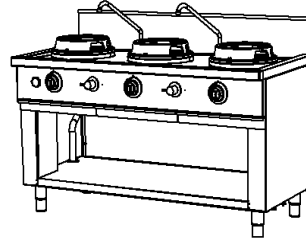
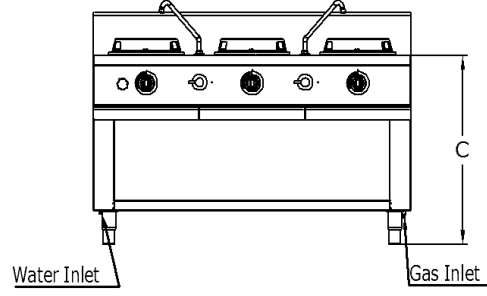
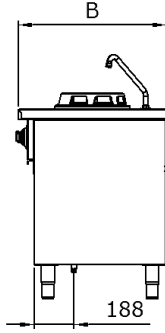
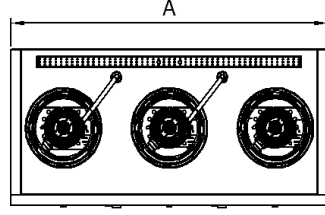
Teknik Bilgiler - Technical Data

Tip - Type G7W10G GAZLI WOK OCAK / WOK COOKER GAS								
Geniřlik Width (A)	Derinlik Depth (B)	Yükseklik Height (C)	Gaz Giriř Gas Inlet	Isıl Güç Heat Power Q	Çalıřma Gaz Basıncı Working Gas Pressure	Ağırlık Weight (kg)	Hacim Volume (m ³)	Su Giriři Water Inlet
1000	700	850	1/2	30 kW	G20= 20 mBar G25= 25 mBar G30/G31= 28-30/37 mbar G30/G31= 50 mbar	78 kg	0.60	1/2"



Teknik Bilgiler - Technical Data

Tip - Type G7W15G GAZLI WOK OCAK / WOK COOKER GAS								
Genişlik Width (A)	Derinlik Depth (B)	Yükseklik Height (C)	Gaz Giriş Gas Inlet	Isıl Güç Heat Power Q	Çalışma Gaz Basıncı Working Gas Pressure	Ağırlık Weight (kg)	Hacim Volume (m³)	Su Girişi Water Inlet
1500	700	850	1/2	45 kW	G20= 20 mBar G25= 25 mBar G30/G31= 28-30/37 mbar G30/G31= 50 mbar	112 kg	0.84	1/2"



DIAGNOSTIC TABLE

Failure	Cause	Solution
The ignition flame does not start	1- blocked gas pipe to the ignition burner 2- blocked ignition burner 3- blocked ignition head 4- blocked ignition nozzle	1- check and remove 2- check and remove 3- clean with small steel brush 4- check and replace
Yellow ignition flame	1- air adjustment required 2- contaminated burner	1- check and remove 2- clean with small steel brush
The burner does not operate	1- damaged gas shut-off valve	1- check and remove
The ignition flame is not maintained	1- contaminated thermocoupl 2- the thermocouple does not indicate voltage (Mv) 3- the thermocouple is loose 4- the thermocouple magnet is damaged	1-check and clean with small steel brush 2- check and remove 3- check and remove 4- check and remove

ATTENTION: The cases listed above are for reference and example only. To solve this and similar problems, stop the device and contact the authorized service. Share the information plate and serial number of the device with the manufacturer. Any part replacement that may affect safety must be done by authorized persons. During maintenance and repair, the main gas valve should be kept closed and the device should not be approached with fire. After repair or part replacement, tightness control must be done, foam or gas detector must be used for this. In case of a dangerous situation in the device, notify the authorized service. Do not allow unauthorized persons to interfere with the device.

DANGEROUS: Never allow tightness check to be done with flame.

WARNING: Any part replacement that may affect safety must be done by authorized persons. Keep the main gas valve closed and away from fire during maintenance and repair. Always check for leaks after repair or part replacement; use a foam or gas detector for this purpose. In case of any dangerous situation in the device, notify the authorized service. Do not allow unauthorized persons to interfere with the device.

Disposal of Waste Material

- Worn device packaging material should be removed according to local and national regulations.
- Contact professional companies or local authorities' waste collection departments.

CAUTION!

- To avoid misuse and the associated danger, prevent the worn device from being operated and transport it to the appropriate collection point.



CORRECTIVE\PREVENTIVEACTIVEFORM

DETECTION TYPE

OPTIMIZATION REQUEST/
DESCRIPTION

CUSTOMER
NAME

CUSTOMER COMPLAINT

PRODUCT NAME:

DETECTED(Name,Appellation)

DATE:

SIGN:

PROBLEM DESCRIPTION:

SOLUTION PROPOSAL:

EVALUATION:

APPROVERS

Note: If required, you can send it to our company by viewing the form above or by post.