

ggmgastro

ELECTRIC COOKER

MANUAL USER



CE

FACTORY : Weinerpark 16 48607 Ochtrup (DE)

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WARNINGS

Installation, modifications and maintenance of the appliance must be carried out by authorised personnel in compliance with current safety standards.

The manufacturer declines all responsibility for failure to comply with these obligations.

- The instructions contained in this manual give important regarding security for installing and maintaining the appliance. The manufacturer recommends that this manual be carefully stored in the work zone where it can be consulted by technicians and workers.
- Disrespect of the instruction given by producer with the appliance (Use, maintenance, electric connectin, technical data table and data plate) may compromise the appliance safety and will result in immediate loss of the warranty. The manufacturer declines all responsibility for injury or damage to persons or things, due to disrespect of the instructions.

INSTALLATION

Positioning

- The appliance should be placed under an exhaust hood to remove smoke and smell which may occur during the cooking process.
- Position the appliance at least 10 cm from surrounding walls. This distance may be reduced if the walls are flameproof or protected by insulating material.

Assembly

- The appliance should be placed on a flat surface by balancing it due to its four adjustable feet.
- Remove the protective nylon on the appliance. If sticky particles left on the appliance, clean them with a suitable solvent.
- Level the appliance using the adjustable feet.
- Appliances of 40cms in width installed alone must be fixed to the floor using the special flanged feet.
- In the case of cantilever installations, refer to the corresponding instructions.

Joining appliances together in line

- Place the appliances side by side and level to the same height.
- Join the appliances by use of the special fixing holes on the side of the fryer.

SETTING UP

Testing the electrical system

- Switch on the appliance following the instructions for use and check the operation of the control devices and plate heating elements.
- Test the various operating temperatures.
- If necessary, consult the Troubleshooting guide to identify the problem.

Testing the rated thermal power

- Always check the thermal power of the appliance after installation and following maintenance work..

TROUBLESHOOTING GUIDE

The plates do not heat up

- Check the fuses.
- Main power switch not ON.
- Low voltage or incorrect electrical connection.
- Switch faulty.
- One or more plates incorrectly connected or burnt out (replace faulty plate).

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REPLACEMENT OF SPARE PARTS

IMPORTANT : Before carrying out maintenance work or repairs, disconnect the appliance from the power supply at the isolating switch.

Replacement of cooker switch

- Remove the upper control panel.
- Disconnect the electrical connections from switch
- Replace the switch.

SAMPLE LABEL

ggmgastro	Serial No	OCK-7740-3-ST-2022-002		
	Description	Electric Cooker With	Dimension	770x400x170
		2 Hot Plates	Temperature	Switch On/Off 8 Levels Of Switch
	Model	TC.S0CE800	Energy	220 V – 60 Hz
			Power	5,2 kW
	Date	08-2022	Gross	16 kg
			Factory: Weinerpark 16 43807 Ochtrup (DE)	
mail : info@gmgastro.com				

USE AND MAINTENANCE INSTRUCTIONS

WARNINGS

- This appliance is intended for professional use and must only be used by trained personnel. This appliance is exclusively designed to cook food. Any other use shall be deemed improper.
- **The use of the steak griddle on the grilles is permitted only on the small burners.**
- In the event of fault, disconnect the electric connection of the grill.
- For repairs, refer to authorised service centres; demand original spare parts only.
- At first operation, the appliance should be operated at neutral position. Thus the appliance will be purified protective grease and isolation materials.
- The containers placed onto the plate should cover the whole surface of the plate entirely. If there is no container on the plates and if the container is empty, never operate the appliance.

CLEANING AND MAINTENANCE

- **Do not clean the appliance with jets of water.**
- Before carrying out any cleaning or maintenance operation close the electric connection.
- Clean the stainless steel surfaces daily with water and ordinary non-abrasive detergents, rinse well and dry carefully. Do not use steel wool or products containing chlorine.
- Do not use sharp objects which can scratch and damage steel or coated surfaces.
- Do not use corrosive products to clean the floor under the appliance.
- If the equipment will not be operated for a long time, apply a thin layer of vaseline on the stainless steel surfaces of the appliance and it should stay in a properly ventilated room.
- Adjust the cookers periodically and remove the food particles from the connection parts of the cooker.
- In case of any failure at the appliance, call the authorized technical service. The appliance should be examined by professional technical staff.



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