

## GAS COOKER

## MANUAL USER



CE 2195-20



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## INTRODUCTION

Please read and ensure that your operation personnel also reads this user's manual carefully 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...

## SAFETY DETAILS

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 cylinders 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.

## TRANSPORTING AND MOVING

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

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 comply 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.

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.

## OPERATION OF THE APPLIANCES

### A. GENERAL INFORMATION

1. Open burner hobs 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 :

1. 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.

### 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.

## CLEAN-UP AND MAINTENANCE

### 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.

### 2. MAINTENANCE :

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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 mixers 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 leakages should be checked with soap bubble method.

## 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

ggmgastro	Serial No	OCK-7740-2-ST-2022-002			
	Description	Gas Cooker With 2 Burners	Consumption  		
			Natural Gas	0,58 m³/h	1,16 m³/h
			Lpg	0,43 kg/h	0,86 kg/h
	Model	TC.80CG400	Type	A1	
	Dimension	770x400x170	On kW(Hi)	11 kW	
Date	06-2022	Gross	24 kg		
CATEGORY I1ZH3B/P		PIN NR.	2195CT121		
P (mbar)	G30 - 30 mbar (LPG)		—2195 - 22		
Factory: Weinerpark 16 48607 Ochtrup (DE)					
mail : <a href="mailto:info@ggmgastro.com">info@ggmgastro.com</a>					