

ggm gastro

BOILING PAN (WITH GAS)

USER'S MANUAL



CE - 1783

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INTRODUCTION

Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 75 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...**

- ⚠ 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 ΠΡ	KKGOZ300	KKGOZ400	KKGOZ500
MAIN DIMENSIONS (mm)	1111x1370x 912	1111x1370x1036	1300x1435x983
HEAT POWER (KW) (Hi) ΣQN	40	45	56
HEAT POWER (KW) (Hi) ΣQmin	13,3	15	18,66
TYPE	A ₁	A ₁	A ₁
CAPACITY (liter)	300	400	500
GAS INLET (inch)	3/4" R	3/4" R	3/4" R
SUPLY VOLTAGE (Volt)	220 V-NPE	220 V-NPE	220 V-NPE

WARNING SIGNS



HOT SURFACE

NAME OF APPLIANCE: BOILING PAN
MODEL : OKTGD 200
TYP : A1
Q_n(H) : 6x5.5 Kw
E Q_n(H) : 33 Kw
SERIAL NUMBER : G120 149
PRODUCTION DATE : 20.12.2006

ESKI HADIMÖV YOLU 1. KIM NO:14 BÜYÜKÇERKECE/İSTANBUL/TÜRKİYE

UK

CAT : II
P (mbar) : G20 - H - 20 mbar

CE -1009

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Prod.Id.Nr.

CE1009 B 01259

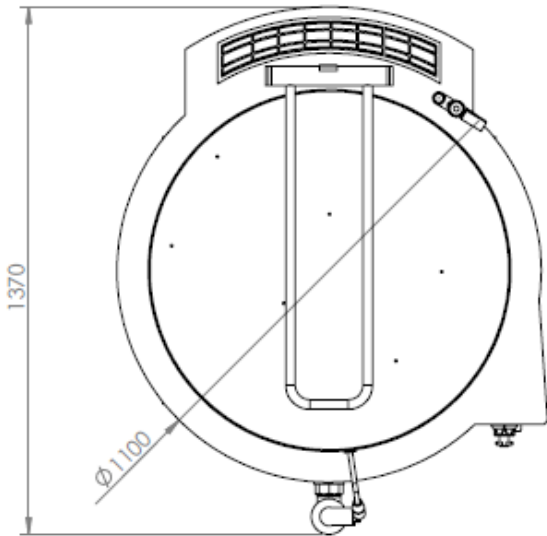
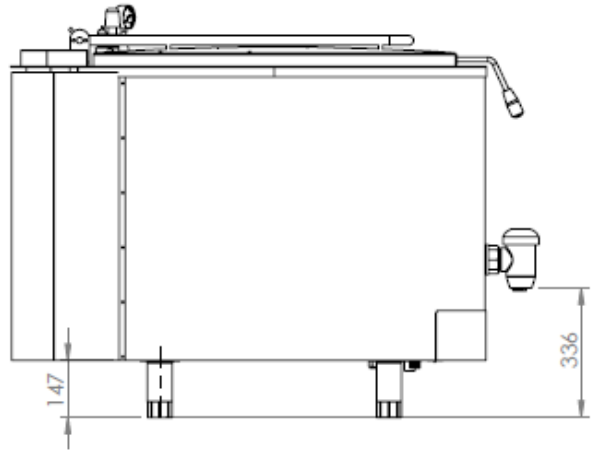
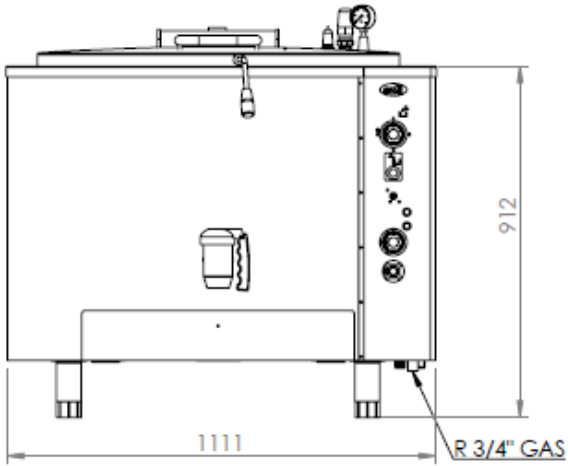
SAMPLE LABEL



Figure 1: Main Dimensions and Warning Signs

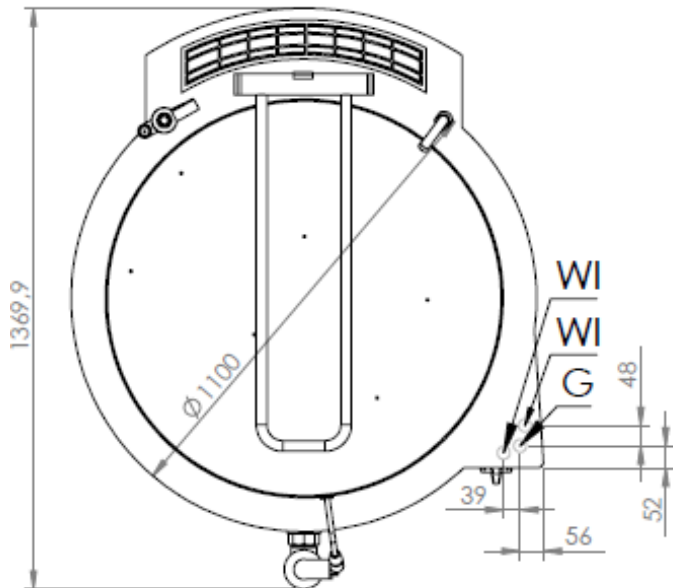
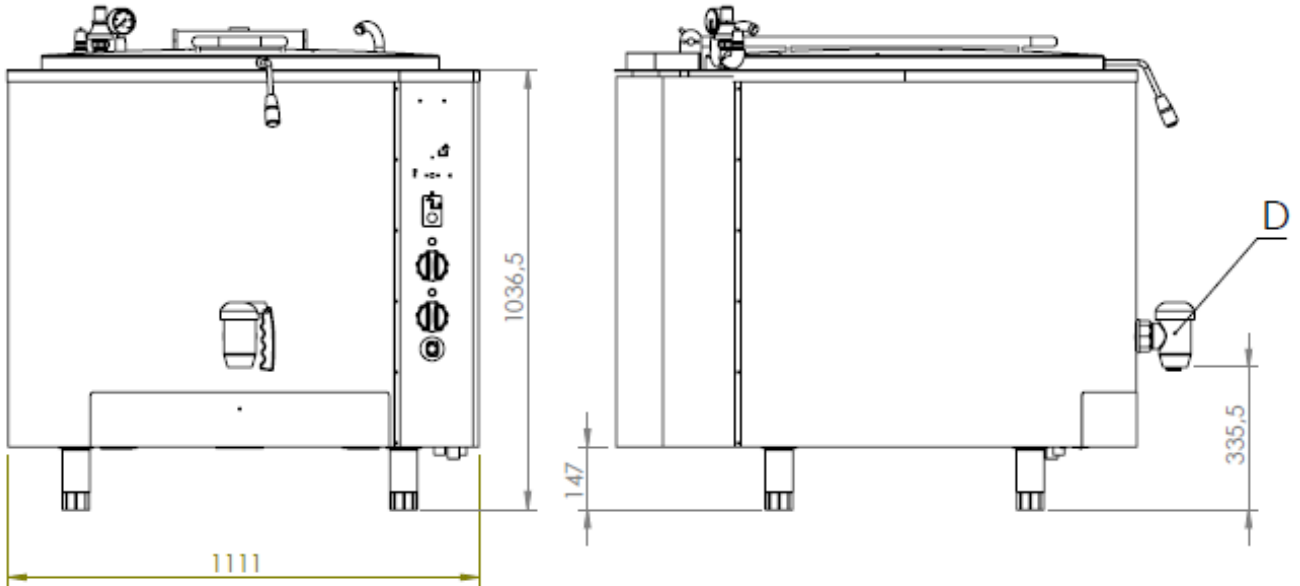
MAIN DIMENSIONS

KKGOZ300



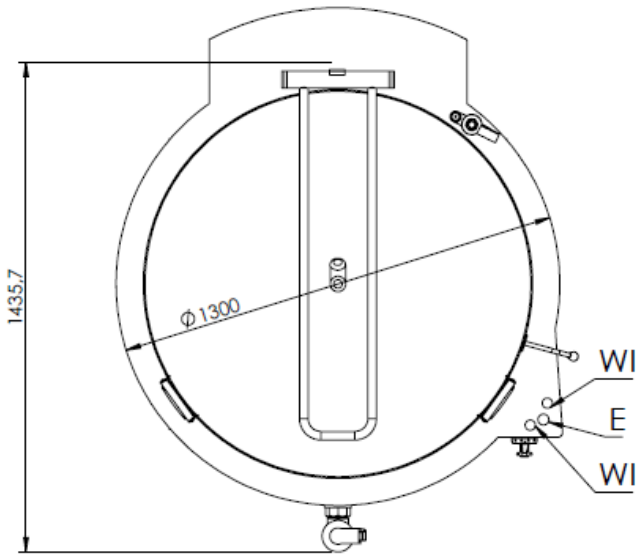
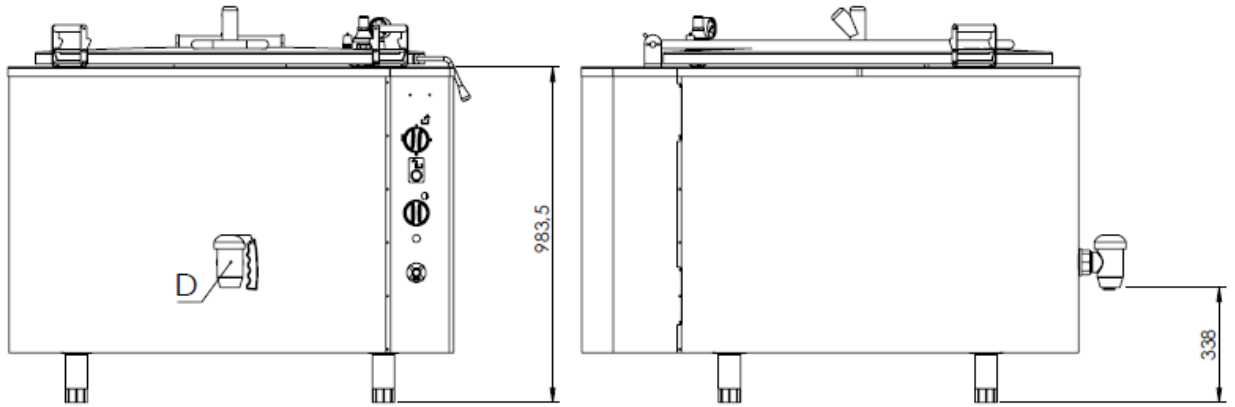
MAIN DIMENSIONS

KKGOZ400



MAIN DIMENSIONS

KKGOZ500

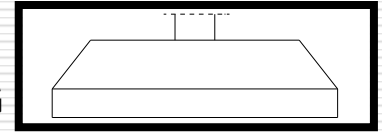


SAFETY DETAILS

☞ Do not leave the appliances under direct sunlight.



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



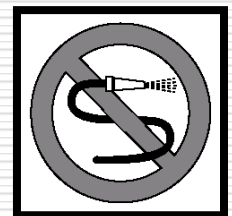
☞ If the appliances is operated using a LPG gas cylinder, the distance between the appliances and gas cylinder should be minimum 50 cm.

☞ 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.

☞ 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

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



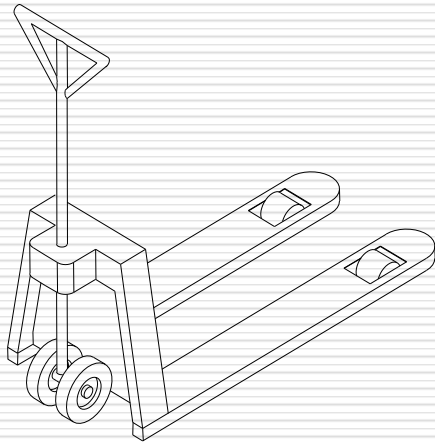
☞ In case of fire or flame in the area where the appliances is operated, act without panic, close gas valves, turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire, water will cause the fire to spread more faster.



☞ 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

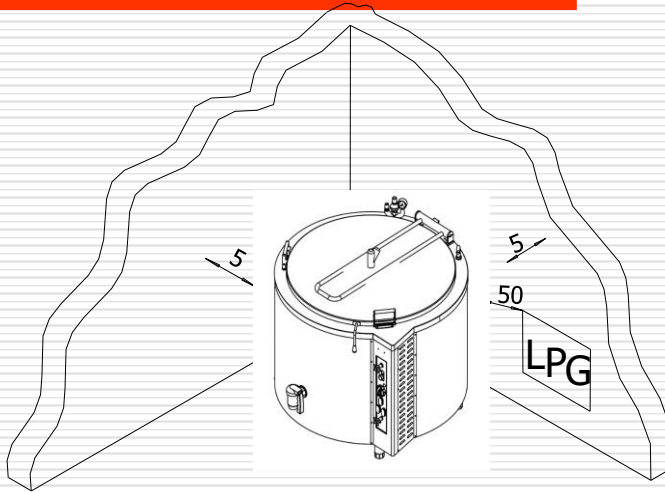


CHANGING THE LOCATION ;

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.

- ☞ Feet of the fork lift should be placed under the appliances.
- ☞ If the transported distance is far, the machine should be moved slowly and the appliances should be fixed on the palette or supported in order to prevent jolt.
- ☞ Do not hit or drop the products when moving.

INSTALLATION OF THE APPLIANCES



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 the appliances should be carried out by authorized service personnel.

- ☞ The feet of the appliances 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.

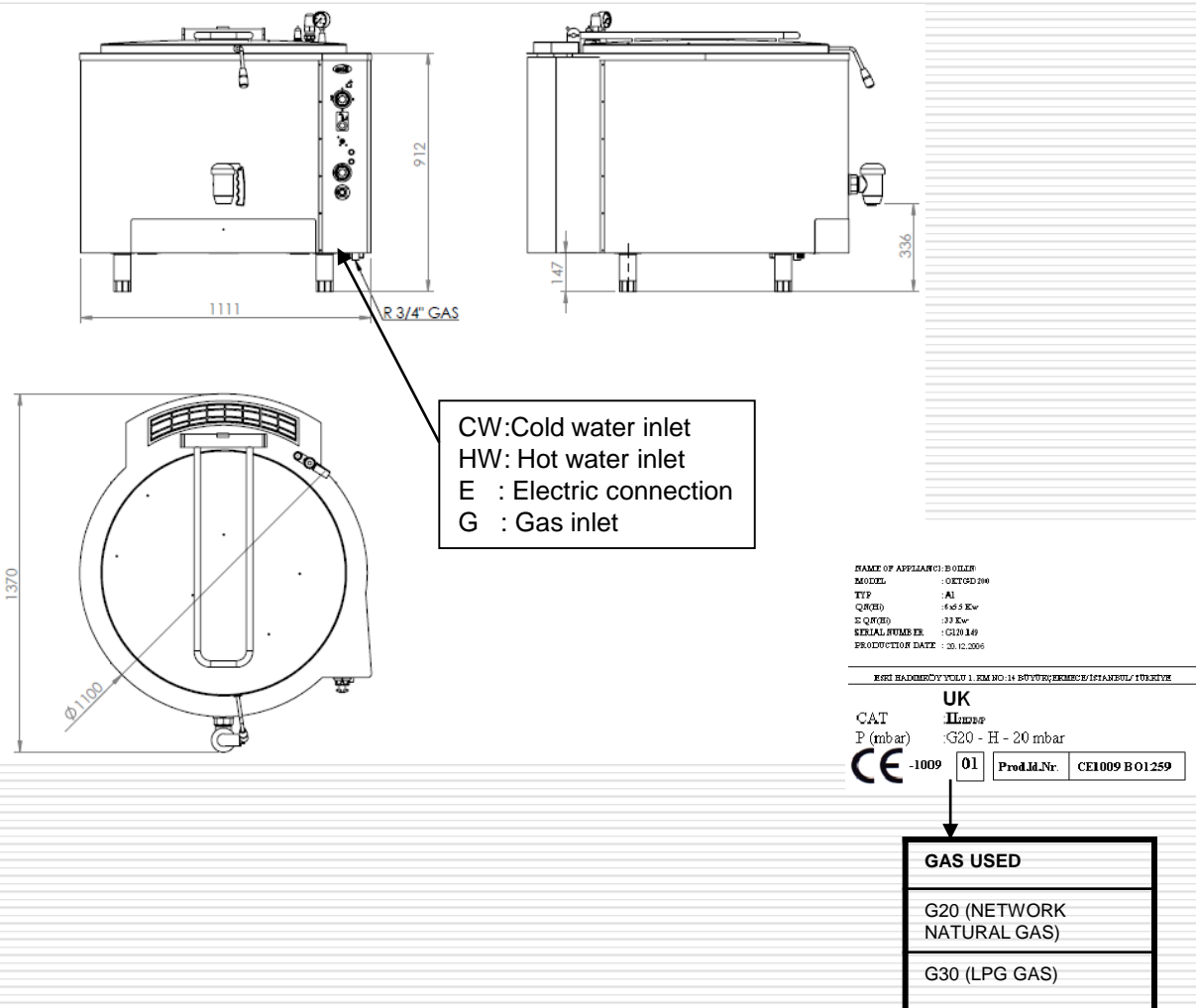
INSTALLATION OF THE APPLIANCES

- ☞ 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.

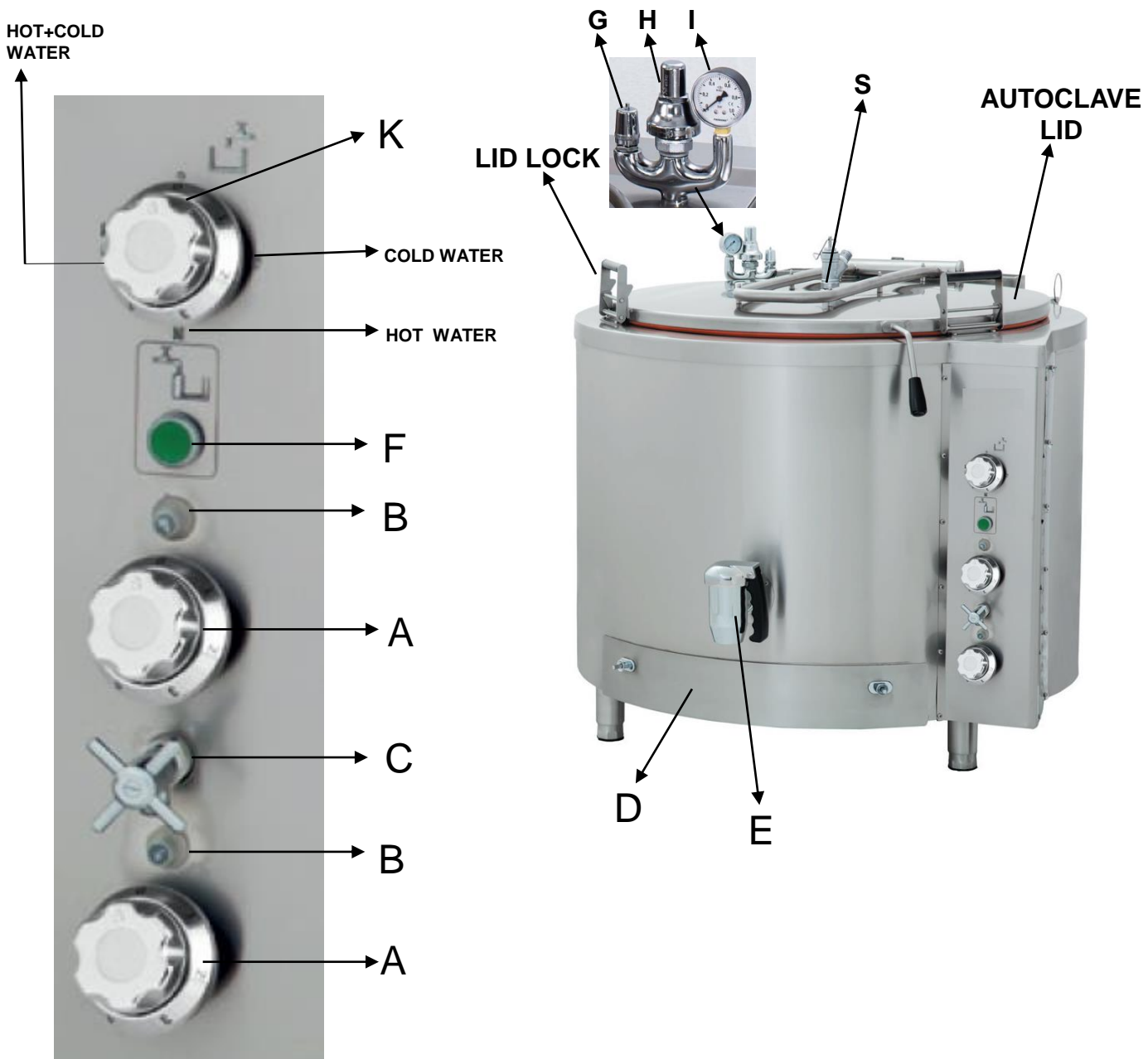


- ☞ Nominal power of the device cannot be changed upon customers request. Any modification made on valves and injectors, leaves the device out of warranty coverage.
- ☞ Do not let use spare parts not being original. Installing spare parts not supplied by our company, will leave the device out of warranty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

GAS CONNECTION DIMENSIONS



CONTROL BOARD



- A- SAFETY VALVE
- B- LIGHTER
- C- MAXIMUM WATER LEVEL TAP (FOR INDIRECT MODELS)
- D- FLAME CONTROL HOLE
- E- FOOD EVACUATION TAP
- F- WATER FILLING BUTTON FOR DOUBLE JACKET
- K- HOT AND COLD WATER TAP
- I- MANOMETER
- H- 0,5 BAR SAFETY VALVE
- G- VACUUM SAFETY VALVE
- S- LID SAFETY VALVE

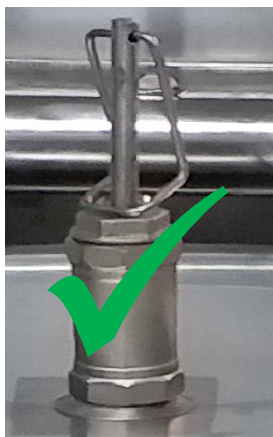
INTRODUCTION USING OF AUTOCLAVE LID



PRESSURE RELIEFE
VALVE FOR COOKING
VESSEL

LID
SEAL

CORRECT USE



WRONG USE



LID SAFETY VALVE SHOULD BE ABSOLUTELY OPEN

ATTENTION!

COVER SAFETY VALVE AND SAFE USAGE:

THE CAP SAFETY VALVE (SAFETY VALVE) SHOULD BE OPEN AND DISCHARGE THE STEAM WHICH IS CARRIED OUT WHEN COOKING WITH THE STEAM BOILER. THE USER SHOULD RELEASE THE PRESSURIZED STEAM THAT OCCURS IN THE BOILER WHEN COOKING WHEN CLOSING THE COVER LOCKS. WHEN THE USER WILL OPEN THE COVER AGAIN, SURE TO PURCHASE THAT THE VAPOR SAFETY VALVE (SAFETY VALVE) IS OPEN TO THE DISCHARGE, THAT THE STEAM IN THE BOILER IS FULLY DISCHARGEED. PRESSURIZED HOT STEAM, WHICH ARE ALSO IN THE BOILER, DAMAGES USERS AND CAUSES INJURY BY EXPOSING HOT STEAM. THE MANUFACTURER IS NOT RESPONSIBLE FOR THE INJURY AND DAMAGES THAT MAY OCCUR IN THE FAULT USES.

OPERATION OF THE APPLIANCES

A. GENERAL INFORMATION

1. Boiling pan is used in kitchens of tourism facilities, restaurants, fast food stands, canteens, hospitals etc. to cook food.
2. Before initial use of the appliances outer surface should be wiped with a cloth soaked in warm water and soap.
3. The appliances should be located 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. WHAT TO DO BEFORE IGNITING BURNER:

1.1 Inner walls water level:

In indirect models, inner wall water should be checked whether the water level is sufficient. This control is done by opening water level tab (C). If no water flows from water level tab (C), water is added. If water flows from water level tab (C), tab is left open after the water flow diminishes, so that excess water is removed.

1.2 Pressure indicator group

Pressure indicator group is a pressure safety group which keeps the vapor pressure created at inner walls from exceeding 0.5 bar level. Supplying water without calc is very important to prevent the group from being covered with calc and being clogged. (Fitting a purification system to water installation is highly recommended. If the group is clogged due to calc formed, the pressure may raise severely that could deform inner walls). The manometer (I) shows the pressure. A red line is drawn at the 0.5 bar scale. This line indicates the safety level. When this level is exceeded, 0.5 bar safety valve (H) is actuated preventing the pressure from exceeding 0.5 bar level. If for any reason 0.5 bar safety valve (H) is not actuated and the pressure continues to raise, then please turn the appliances off and call the authorized service.

OPERATION OF THE APPLIANCES

2. IGNITING PILOT LIGHTER :

Turn safety valve (A) to pilot position (★) and press, after waiting as necessary (at initial use wait for 20-25 seconds, allowing the air in the gas pipes to exhaust and the gas to flow inside) , igniter (B) should be pressed to ignite. So pilot lighter is ignited. You can open the cap adjacent to the food evacuation tap and check through the glazy piece of metal sheet located on the cap, whether the pilot flame is burning. After the pilot is lighted, thermostat adjustment valve is pressed further (maximum 20 seconds) to ensure the continuity of the pilot fire (in order that the thermocoupling ends of the flame control setup). If the pilot fire does not go off when the safety valve (A) is left free, the valve should not be pressed further.

3. IGNITING GAS BURNER :

In direct and indirect models, the safety valve (A) should be turn to maximum power position, in order to ignite the gas burner. In this position indirect models will start to heat the water at the inner walls and steam will be produced. When the pressure raises above 0.5 bar level, the valve is actuated and pressure will kept from increasing further. In this situation, the valve should be set to minimum position.

4. When the device is operated food to be cooked should had been placed into the pan. Do not run the device when the device is empty.

5. After the cooking is finished the device is turned off. Cooked food is transferred through the food evacuation tap into a container with suitable size. Please be careful when evacuating the food inside, it may be very hot.

6. After evacuating is completed inside of the pan should be cleaned.

7. TURNING THE DEVICE OFF:

If the appliances will not operate for a short period of time, turn safety valve (A) to pilot position (★), that only the pilot lighter burns. This will save gas consumption substantially. In order to turn the appliances off entirely, turn thermostat adjustment valve to off position, so gas will not be fed to pilot and burner. Turning network gas connection or gas valve is recommended to avoid any danger.

FLAME CONTROL SETUP:

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

CLEAN-UP AND MAINTENANCE

1. CLEAN-UP:

Before initial use, and before and after subsequent uses, of the appliances, its outer surface should be wiped with a sponge and liquid detergent.

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

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 warranty. On the label at gas inlet it is specified at which gas system the appliances operates.

SAMPLE LABEL

NAME OF APPLIANCE: BOILING PAN
MODEL : OKTGD 200
TYP : A1
Q_N(H) : 6x5.5 Kw
E Q_N(H) : 33 Kw
SERIAL NUMBER : G120 149
PRODUCTION DATE : 20.12.2006

ESKI HADIMRÖY YOLU 1. KM NO:14 BÜYÜKÇERMECE/İSTANBUL TÜRKİYE

UK

CAT

II

P (mbar)

:G20 - H - 20 mbar



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Prod.Id.Nr.

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GAS USED	POWER			GAS CONSUMPTION		
	KKGOZ300	KKGOZ400	KKGOZ500	KKGOZ300	KKGOZ400	KKGOZ500
G20 GAS NETWORK	40 kw	45 kw	56 kw	4,24 m ³ /h	4,77 m ³ /h	5,93 m ³ /h
G30 LPG GAZ	40 kw	45 kw	56 kw	3,12 kg/h	3,51 kg/h	4,36 kg/h

LIFE OF USE

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

TERMS OF WARRANTY

- 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.