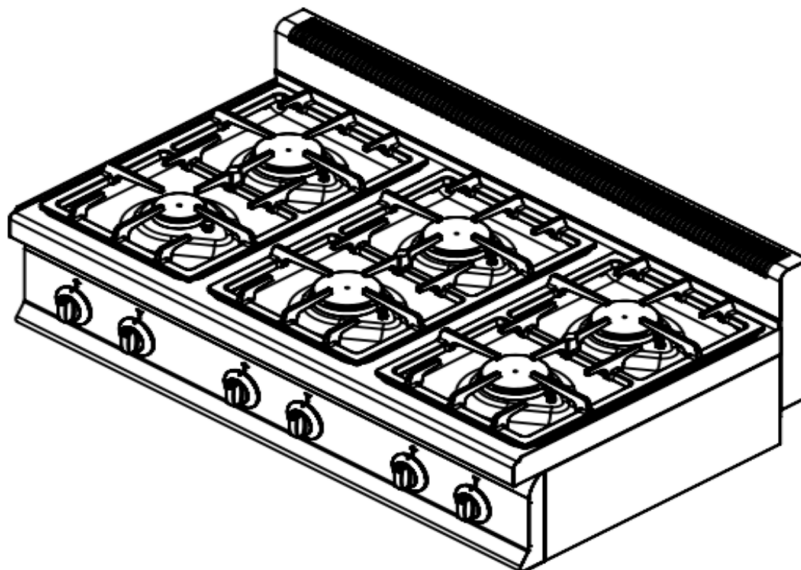


**Gas Burners
Instruction Manual**



ggmgastro
INTERNATIONAL



Thank you for choosing our products. Please read the manual instruction carefully before using the equipment and use only as specified.

1. General Information

- 1) Read the instructions in this manual carefully, as they contain important information on how to install, use and service the appliance safely, properly, and effectively.
- 2) Keep this manual in a safe place so that it can be used as reference by other operators of the appliance.
- 3) This appliance should be installed following the instructions provided by the manufacturer and in compliance with all applicable local regulations. This appliance should be connected to the gas supply by qualified personnel only.
- 4) All personnel in charge of using this appliance should be specifically trained in its operation.
- 5) In the event of failure or malfunction, switch off the appliance. The periodic functional checks requested in this manual should be carried out according to the instructions. Have the appliance serviced by a technically qualified person duly authorized by the manufacturer that uses genuine spare parts.
- 6) Failure to comply with the above may jeopardize the appliance's safety.

2. Safety

2.1 Using the appliance safely

Being an appliance designed only for professional use, it should be operated by qualified personnel exclusively. Never leave the appliance unattended while it is on.

Do not move the appliance while hot.

2.2 Safety instructions in case of malfunction

If the appliance will remain idle for some time or in the event of a failure, abnormal operation, etc., turn off the shutoff valve upstream of the appliance. Call the service.

2.3 Additional prohibitions (hazardous procedures)

Never tamper with the seals of the adjusting screws located on the gas valves.

2.4 Disposing of the appliance

This appliance has been manufactured using recyclable raw materials and does not contain any hazardous or toxic substances. To dispose of the appliance and all its packaging materials, strictly follow the local regulations in force in the place where it is installed.

Packaging materials should be divided according to the type and delivered to a specific collection site. Ensure compliance with environmental protection regulations.

3. Installation

3.1 General information

The manufacturer cannot be held liable for any damage to property or injury to persons deriving from installation errors or from inappropriate use of the appliance and is not responsible for any faults caused by defective installation. In such cases, the warranty shall be null and void.

- It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local gas, health and safety requirements.

- This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health.

Our burners are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

Installations must be carried out by qualified persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installation person.

3.1.1 Regulatory installation conditions

For your information, we remind you that all appliances installed in public assembly buildings must meet all the requirements listed below. The appliance should be both installed and serviced in accordance with all applicable regulations and standards in force, namely:

- 1) Safety regulations on fire hazard and panic in public assembly buildings.
- 2) General regulations applicable to all appliances;
- 3) Systems burning combustible gas and liquefied hydrocarbons.

Then, follow the specific regulations according to the type of gas being used.

- 1) Heating, ventilation, refrigeration, air conditioning, and generation of steam and hot water for sanitary use;
- 2) Installation of food service cooking appliances;
- 3) Specific regulations applicable to each type of public assembly building (hospitals, shops, etc.).

3.2 Exhausting fumes

The appliance should be installed in a well-ventilated area, if possible under a vent hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

3.3 Possible environmental interference

If the appliance is installed with its sides next to flammable walls (made of wood or similar materials) or to heat-sensitive walls (made of plasterboard or similar materials), suitable protective measures should be taken to keep such walls undamaged.

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	None Combustible
Left / Right Hand Side	150mm	0mm
Rear	150mm	0mm

3.4 Preparing for installation

Check that the appliance is pre-set to use the gas family available at the place of use. If the available gas is different, you will need to convert the appliance to use this other type of gas.

3.5 Storage

If the appliance has been stored in a warehouse where room temperature is below 0°C (32°F), it should be warmed up to at least +10 °C (50 °F) before switching it on.

3.6 Transporting the appliance

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The best way to transport this appliance is inside its packing to protect it from outside damage. After the appliance has been unpacked, use wooden spacers if you should need to lift it up.


3.7 Unpacking the appliance

Prior to installation, remove all packaging materials from the appliance. Certain parts are wrapped up in adhesive film, which should be carefully removed. Remove any glue traces left on the appliance thoroughly using non-flammable solvents. It is forbidden to use abrasive substances.

3.8 Disposing of packaging materials

All packaging materials must be disposed of in compliance with applicable local regulations in force where the appliance is being installed. Packaging materials should be separated according to their types and delivered to specific collection sites. Ensure compliance with environmental protection regulations.


Parameters



PIN: 0359CQ00408
 BS EN203-1:2014
 BS EN203-2-1:2014
 Gas heated catering equipment(TYPE A)

Item Name:	Gas stove 2 x burners	Model No:		GHK473M				
Country of destination		Category	Gas	Supply Pressure (mbar)	Manifold Pressure (mbar)	Total Heating Input (KW)	Gas Consumption	Gas Type
GR,GB,AT,BG,CZ,DK,EE,FI,HR, HU,IS,IE,IT,LV,LT,NO,PT,RO,SK SI,ES,SE,CH,TR,GB		I2H	G20	20	20	10.0	1.06 m³/h	
DE,LU,PL		I2E	G20	20/25	20/25	10.0	1.06 m³/h	
BE,FR		I2E+	G20/G25	20/25	20/25	10.0	1.06 m³/h	
BE,BG,CY,CZ,DK,EE,FI,FR,GB,GR, HR,		I3+	G30/G31	28 – 30/37	28 – 30/37	10.0	0.79 kg/h	
AT,CH,DE,SK		I3B/P	G30/G31/ Mixture	50	50	10.0	0.79 kg/h	

This appliance shall be installed in conformity with the current regulations and use only in a well – ventilated location. Consult the instructions before installing and using this appliance.
 This packaging shall be disposed of in accordance with the regulation in force.



PIN: 0359CQ00408

BS EN203-1:2014

BS EN203-2-1:2014

Gas heated catering equipment(TYPE A)

Item Name:	Gas stove 4 x burners	Model No:		GHK873M				
Country of destination	Category	Gas	Supply Pressure (mbar)	Manifold Pressure (mbar)	Total Heating Input (KW)	Gas Consumption	Gas Type	
GR,GB,AT,BG,CZ,DK,EE,FI,HR, HU,IS,IE,IT,LV,LT,NO,PT,RO,SK SI,ES,SE,CH,TR,GB	I2H	G20	20	20	23.0	2.44 m³/h		
DE,LU,PL	I2E	G20	20/25	20/25	23.0	2.44 m³/h		
BE,FR	I2E+	G20/G25	20/25	20/25	23.0	2.44 m³/h		
BE,BG,CY,CZ,DK,EE,FI,FR,GB,GR, HR,	I3+	G30/G31	28 – 30/37	28 – 30/37	23.0	1.81 kg/h		
AT,CH,DE,SK	I3B/P	G30/G31/ Mixture	50	50	23.0	1.81 kg/h		

This appliance shall be installed in conformity with the current regulations and use only in a well-ventilated location. Consult the instructions before installing and using this appliance.

This packaging shall be disposed of in accordance with the regulation in force.

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PIN: 0359CQ00408

BS EN203-1:2014

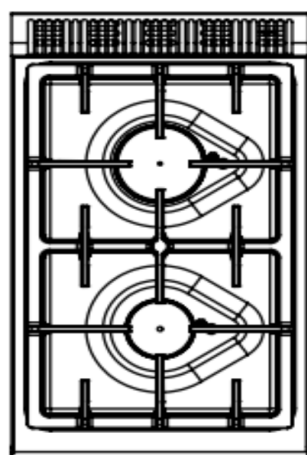
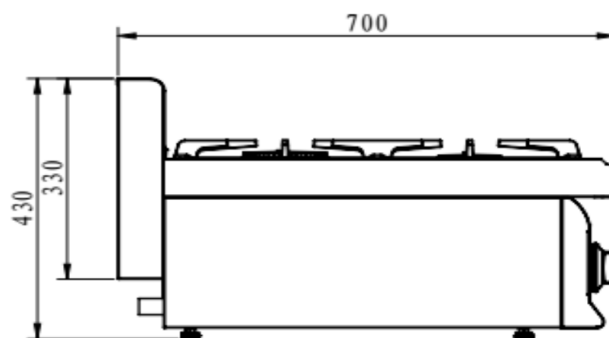
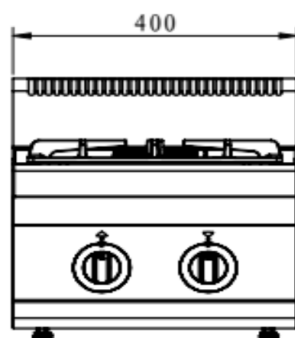
BS EN203-2-1:2014

Gas heated catering equipment(TYPE A)

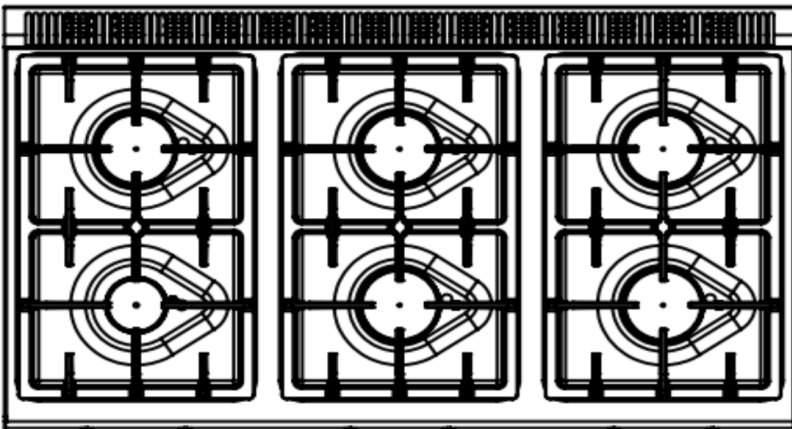
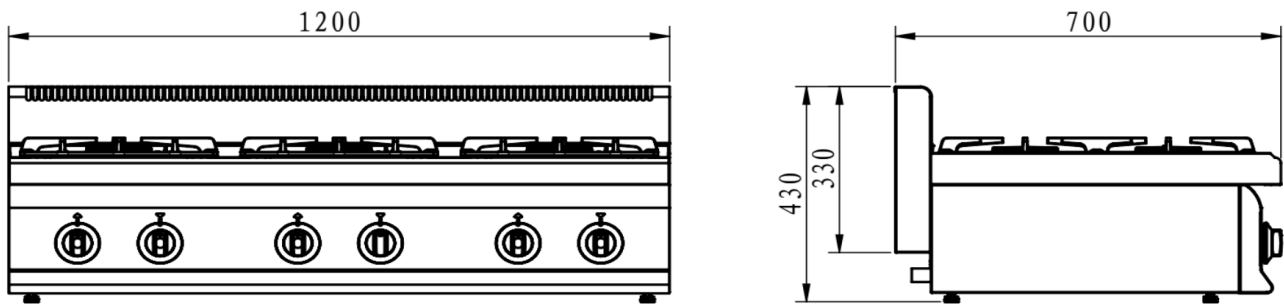
Item Name:	Gas stove 6 x burners	Model No:	GHK173M				
Country of destination	Category	Gas	Supply Pressure (mbar)	Manifold Pressure (mbar)	Total Heating Input (KW)	Gas Consumption	Gas Type
GR,GB,AT,BG,CZ,DK,EE,FI,HR,HU,IS,IE,IT,LV,LT,NO,PT,RO,SK,SI,ES,SE,CH,TR,GB	I2H	G20	20	20	36.0	3.81 m³/h	
DE,LU,PL	I2E	G20	20/25	20/25	36.0	3.81 m³/h	
BE,FR	I2E+	G20/G25	20/25	20/25	36.0	3.81 m³/h	
BE,BG,CY,CZ,DK,EE,FI,FR,GB,GR,HR,	I3+	G30/G31	28 – 30/37	28 – 30/37	36.0	2.84 kg/h	
AT,CH,DE,SK	I3B/P	G30/G31/Mixture	50	50	36.0	2.84 kg/h	

This appliance shall be installed in conformity with the current regulations and use only in a well – ventilated location. Consult the instructions before installing and using this appliance.

This packaging shall be disposed of in accordance with the regulation in force.



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6.1 Before using the appliance

6.1.1 Preparing the appliance for use

Before cooking food for the first time, we recommend cleaning the appliance thoroughly. Remove all packaging materials and adhesive films from the appliance very carefully. Before cleaning the stainless steel parts, make sure that the detergent you intend to use does not contain any abrasive substances and that it is suitable for stainless steel surfaces. Wipe the appliance dry with a clean cloth.

Never use water jets to clean the appliance.

6.2 Using the appliance

6.2.1 Operating controls

By way of example, below are represented 2 of the most comprehensive appliances in this family.

6.2.2 Turning the burners on and off







Fig 1



Fig 2



Fig 3

1. Press the knob and turn it anti-clockwise to the position “”. (Fig 1)
2. Hold down the knob and at the same time press the pulse igniter to light pilot.
3. After lighting the pilot, hold down the knob for 15 more seconds to allow the thermocouple to heat.
4. If the pilot flame goes out when you release the knob, repeat the item 1 to 3 specified above.
5. “Full Flame” can now be achieved by depressing and rotating the gas control knob anti-clockwise to the position “”. (Fig 2)
6. Turn the knob clockwise to the position “”. The burner shall extinguish and the pilot shall remain alight.
7. To turn off the appliance completely, turn the knob fully clockwise to the position “”.

NOTICE:

An unpleasant smell the very first time it is operated can be considered as completely normal.

6.3 After-use care

6.3.1 Cleaning

Before cleaning, turn off the appliance, shut off gas supply upstream of it.

Routine cleaning

Cleaning the appliance thoroughly every day will keep it in perfect condition and increase its lifetime. Clean the appliance with a damp cloth using water and soap or detergents, provided that they are not acid or abrasive as discussed

further above. Such detergents should not even be used to wash the floor near the appliance, as their fumes may deposit on the steel surfaces and damage them. Rinse it off with clean water and wipe it dry with a clean cloth. Do not rub the appliance with steel wool pads as they could leave rust stains. For the same reason, avoid touching the appliance with ferrous objects.

Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.

Stains and abrasions on the steel surface

Scratches and dark stains may be smoothed or removed using stainless steel wool pads or synthetic abrasive sponges, which should always be rubbed in the same direction as the satin finish.

Rust

Should you need to eliminate rust stains, contact manufacturers of industrial detergents to find a detergent that can remove such stains. Industrial descaling products can also be used to that end. After rubbing off the stain and rinsing with clean water, an alkaline detergent may be required to neutralise any acid compounds left on the surface.

6.3.2 Periodic maintenance

Only qualified personnel are allowed to carry out service and maintenance operations.

The following maintenance operations should be performed at least once a year:

Checking for proper operation of all control and safety devices;

Checking burner combustion, i.e.:

1. ignition;
2. combustion safety;
3. checking for proper operation throughout the entire HIGH-to-LOW control range.

We recommend signing a service agreement providing for at least one check-up a year.

7. Trouble Shooting

This section provides an easy reference guide to the more common problems that may occur during the operation of your equipment. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may

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encounter a problem not covered in this section. In such instances, please contact your local authorized service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:

The Model Trade Name and the Serial Number of the Appliance. (Both of them can be found on the rating label located on the appliance.)

Fault	Possible Cause	Remedy
Pilot won't light	No gas supply Blocked pilot injector	Ensure gas isolation valve is turned on, and that bottle is not empty. Call service provider
Pilot goes out when gas control knob released	Releasing knob before the thermocouple has heated. Pilot flame too small. - Gas pressure too low. - Partially blocked pilot injector Thermocouple faulty	Hold knob in for at least 20 seconds following ignition of pilot. Call service provider. Call service provider.
Main burner will not light	Incorrect supply pressure Faulty gas control	Call service provider. Call service provider.

Note: Components having adjustments protected by the manufacturer, are only allowed to be adjusted by an authorized service agent. They are not to be adjusted by an unqualified service person.