



VAPOUR GRILL, MONOBLOC WITH OPEN STAND

GWGK40

Vapour Grill

40x70x90cm

GWGK80

Vapour Grill

80x70x90cm

GWGK120

Vapour Grill

120x70x90cm

To avoid the risk of accidents or damage to the appliance it is essential to read these operating instructions before it is installed or used for the first time.

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- Important: Please use the original pallets to move the device and do not forget that the support base is specially designed to support the weight of the device in any case.
- The device is designed and installed in such a way as to guarantee full safety functions without posing any danger to humans or pets.
- The parts that comprises the units are correctly assembled. Replaceable parts are exchanged easily and safely and produced with sufficient tolerance to be exchanged.
- The materials used in the components are perfectly suitable and durable to the mechanical, chemical and thermal conditions to which they may be exposed.
- It is designed to prevent air or water entering to the gas circuit.
- Condensation that may occur when the grill is opened or during operation does not adversely affect its safely working.
- If the supply source is separate from the unit, the risk of explosion is minimized in case of outside fire.
- It is not dangerous to restart in case of excessively emitted gas or gas supply interruption.
- Parts that may become dirty during cooking can be easily accessed without using any tools.
- None of the materials that may come into contact with the gas contain lead.
- No material with a melting point lower than 500°C is used near the burner flame area.
- Control or adjustment devices do not affect the operation of safety devices.
- Command and adjustment buttons are clearly defined (to avoid errors). Involuntary operation is not possible.
- The device is designed to the amount of gas released as insignificant and non-hazardous when turning the machine on or off.
- The device should only be operated in well-ventilated rooms.
- The device has been designed in such a way that there will be no unforeseen flammable product leakage under normal operating conditions.
- Cooking surfaces that contact with food products are made of stainless metal and do not allow contact between food products and flame.
- All parts that come into contact with food products are non-toxic and non-hazardous.

General Definition of the Machine

Vapour Grill

- Stainless body sheet provides hygienic, safe and long-lasting use.
- In case the radiant flame goes out uncontrollably, the safety valve cuts off the gas and protects you and your device against possible accidents. Thanks to its magneto lighter and pilot ignition system, it does not need an electrical connection and saves energy.
- Thanks to the spindle grid, the oil of the food is poured directly into the oil and water reservoir.
- The water tank can be easily removed and cleaned. While the steam coming out of the water tank ensures that the meat is cooked softly and without losing its juice, it traps the smoke and odor. The fat dripping from the meat is collected in the water chamber, preventing them from freezing and shining.
- The bottom of the grill is perforated to allow air to enter for combustion.
- The burners are designed to heat the cooking chamber evenly.
- Food products never come into direct contact with flames.

Main Gas Pipe

- Gas can be supplied to the product with a solid or flexible metal pipe. If the pipe is flexible, it should be made of stainless steel.
- The gas inlet is located on the right rear side of the grill (1/2" gas inlet)

Main Burners

- Burners are designed for two types of gas: LPG and Natural Gas; in this way, the transition from one type of gas to another is achieved by regulating the intake of primary air and regulating the gas pressure by changing the injectors. Different types of gas injectors are available from the importer or factory.
- Injectors are screwed onto the cap located in front of the burners. The diameter of the injectors is indelibly stamped on the injectors as millimeter.
- The emitted flame is blue, stable and uniform.
- The main burner and pilot burner are visible through an opening for flame inspection.
- The heat generation of the main burners is provided by the pilot ignited by the piezoelectric lighter button.

Pilot Burners

- The low-power pilot is located to the right of the main burners and is equipped with a safety thermocouple acting on the pilot flame.
- The pilot provides protection of the main burner flames with reduced gas use and also acts as protection against accidental cut-off.
- The pilot burner is fed independently from the main burner by means of a calibrated injector that can vary depending on the type of gas used. This injector is stamped with the reference number.

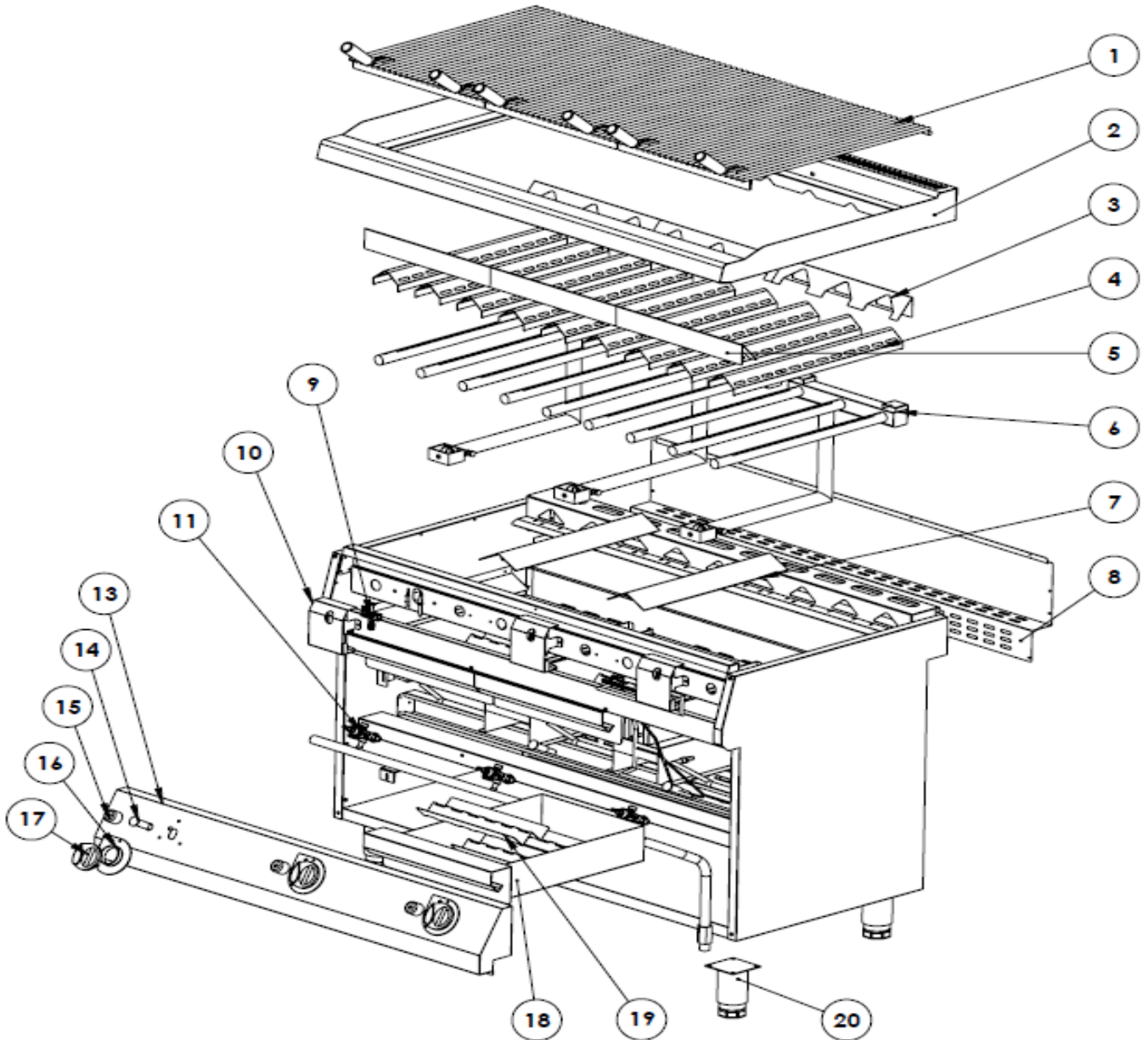
Injectors

- The gas required for each burner passes through calibrated injectors and the injector diameter varies depending on the type of gas to be used. The diameter is indelibly stamped on the injectors.
- The diameter of the injectors corresponding to each burner and each gas type is specified in the technical specifications table.
- These injectors can be removed without having to disassemble the entire product.

Introduction of the Product

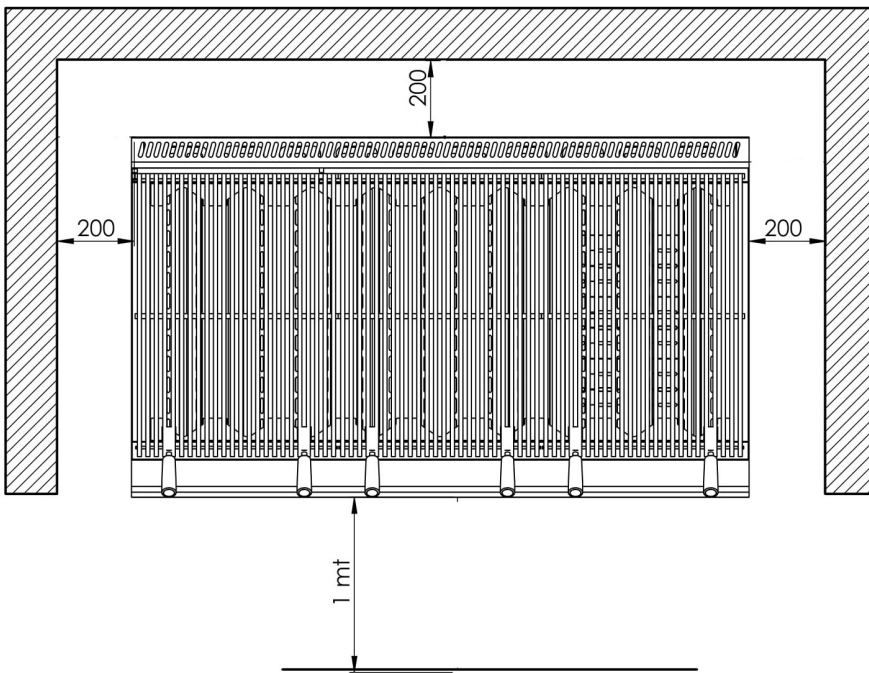
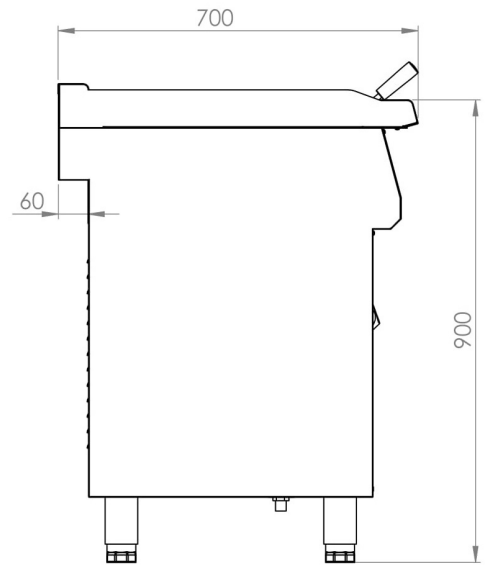
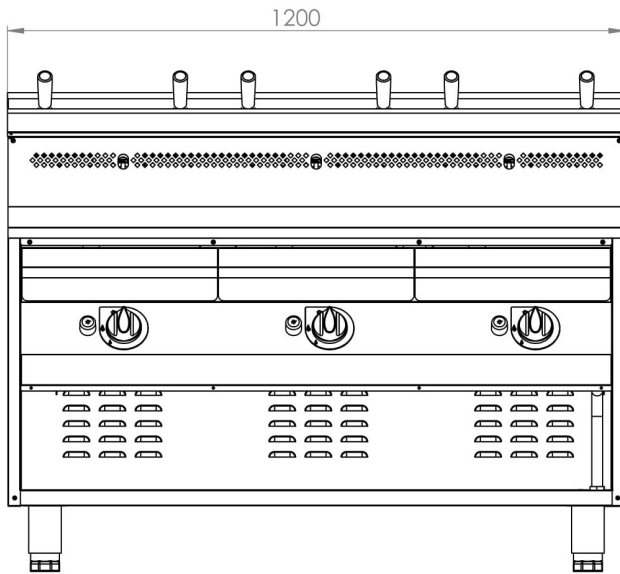
Product Name : Vapour Grill, Monobloc With Open Stand

Model : GWGK120

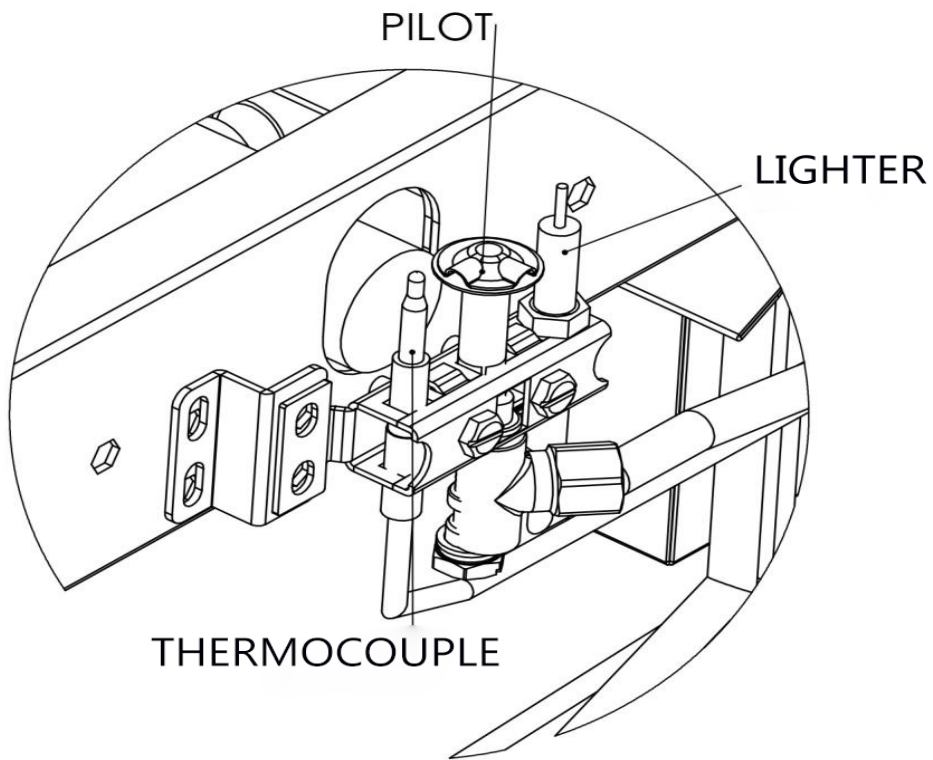
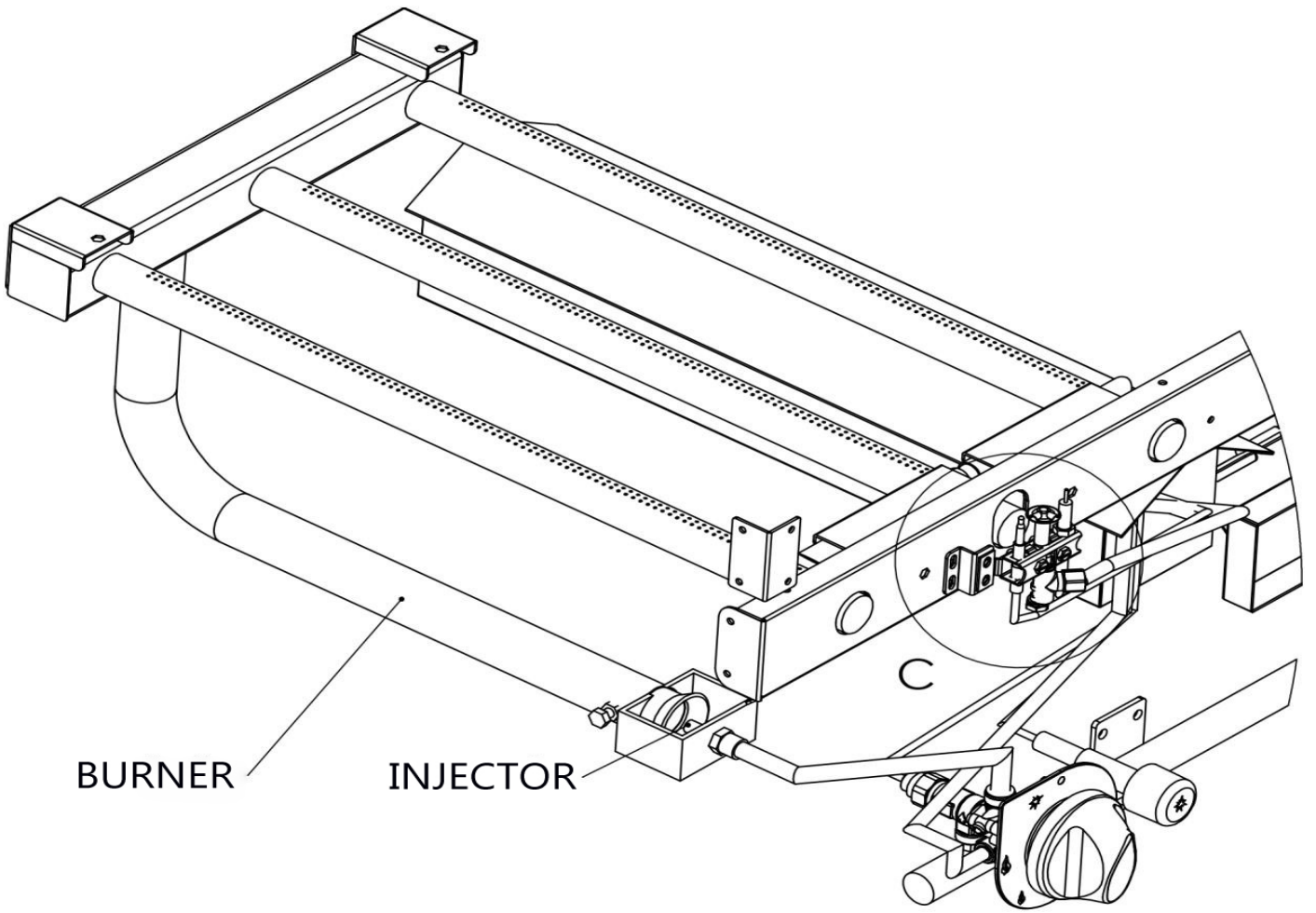


NO	PART NAME	QNT.	NO	PART NAME	QNT.
1	MILL GRILL	3	11	GAS VALVE	3
2	UPPER FRAME	1	12	FRONT UPPER SHEET	1
3	BACK OIL DIVERTER PLATE	3	13	FRONT BOTTOM SHEET	1
4	HEATER SHEET	9	14	LIGHTER	3
5	FRONT OIL DIVERTER PLATE	3	15	LIGHTER PROTECTION	3
6	BURNER	3	16	BUTTON INDICATOR	3
7	OIL DIVERTER PLATE	2	17	ON/OFF BUTTON	3
8	BACK COVER	1	18	WATER TRAY	3
9	PILOT	3	19	WATER WAVE SHEET	15
10	PILOT PROTECTING SHEET	3	20	ADJUSTABLE LEG	4

Dimensions of the Product



Care should be taken to ensure that flammable and combustible materials are at least “1m” away when the device is operating.



Model No	Product Name	Gas Consumption		Power	Dimensions	Net Weight kg	Maximum Load kg
		Propan	Natural				
GWGK40	Vapour Grill	0,80 kg/h	1,152 m ³ /h	11 kW	40x70x90cm	40	20
GWGK80	Vapour Grill	1,61 kg/h	2,304 m ³ /h	22 kW	80x70x90cm	80	45
GWGK120	Vapour Grill	2,42 kg/h	3,456 m ³ /h	33 kW	120x70x90cm	120	60

Conversion to Other Gases

- The device is set to work with 20mbar natural gas (G20). If it will work with a different gas, the following operations should be done. Necessary injectors and adhesive labels will be sent with the device.
- Gas connections must be made by authorized service personnel.
- According to the data in the table below, suitable injectors should be connected according to the gas type.

	Injector (mm)	Injector (mm)
I2H 20 mbar	1,85 mm	1,90 mm
I2E 20 mbar	1,85 mm	1,90 mm
I2E+ 20 mbar	1,85 mm	1,90 mm
I2H 25 mbar	1,80 mm	1,75 mm
I2L 25 mbar	1,90 mm	2,05 mm
I3B/P 30 mbar	1,20 mm	1,25 mm
I3B/P 50 mbar	1,10 mm	1,10 mm

These instructions are only valid if the country code is displayed on the device. If the country code is not visible on the device, refer to the technical instructions that give the necessary instructions for adapting the device to the current conditions in the country.

WARNING: HOT SURFACES!



- The sheet metal to which the heater is connected and the areas it heats will become hot during use and will remain hot for a while after it is turned off. Therefore, the place where the device will be used must be out of reach of the customer and children, except for the user.
- Risk of burns! Protect your hands with heat resistant gloves while using your device. In the meantime, be careful that the glove is not wet or damp as its thermal conductivity will be high, your hand may be burned.
- This device is for professional use only and must be used by authorized persons.

CONTROL FUNCTIONS

- The gas valve is designed, constructed and installed in such a way that it does not alter its durability, function and safety under normal conditions of use.
- It must be protected from dirt and can be operated easily.
- The piezoelectric button is indicated by a stylized asterisk.
- Ignition and operating procedures are described in detail in the section entitled “Safety Advice and Warnings”.

Mounting and Connection

- The installation and maintenance of the device must be carried out by qualified and authorized personnel in accordance with the local regulations in force.
- The length of the hose or pipe to be used in the gas supply of the device should not exceed 1.5m.
- If you smell gas, immediately cut off the gas supply by valve or tap and call for technical service.
- If you detect any defect, do not touch any parts or loose control panel, just call technical service.
- Always use the device in well-ventilated areas.
- Do not place any flammable products near the device.
- See the data plate on the device to see the type of gas it is prepared for.
- To use a different type of gas, contact either the nearest distributor or the manufacturer directly. The valve type does not allow gas flow or pressure to recover.
- The appliance must be positioned on a non-flammable and flat surface and at the same time the surrounding walls must be non-combustible.
- When the device is installed, be sure about that the floor or area is horizontal and that it is strong and durable enough to support the weight of the device (see specification table for weights).
- Keep a distance of at least 20 cm between the outer surfaces of the appliance and the walls, thus ensuring good ventilation.
- Intensive and prolonged use of the device may require additional ventilation. For example, opening a window or providing more effective ventilation.
- Before installing your device, check whether there is any visible damage. Do not install or use a damaged device.
- If your device is damaged, because of as the repair will require special tools and parts, it should be replaced by GGM Gastro or a service authorized by GGM Gastro.
- Broken parts can only be replaced with original GGM Gastro spare parts. As a manufacturer, we can only assure you that these parts can be worked with in complete safety.
- The manufacturer is not responsible for any damages that may arise due to incorrect installation or connection of the device.




Rules of Use

- Please read “the Installation and Operation Manual” carefully before using it for the first time. In this way, you both protect yourself and prevent damage to your device.
- Only use the device when it is mounted.
- Only use the device on a flat surface.
- The operating ambient temperature of your device should be at normal room temperature.
- Only use the appliance for grilling. The manufacturer is not responsible for malfunctions and damage caused by misuse.

Using First Time

- For the correct use of the device, the following rules should be applied:
- Before using for the first time, check whether the diameters of the injectors on the main and pilot burners correspond to the type of gas to be used and whether the heat meter is positioned properly. Before using the appliance for the first time, turn the gas button and leave it on for a few minutes and then light it with the magnetic lighter. When it is heated for the first time, you will see some smoke along with a bad smell, this is completely normal, this is because the appliance is new.
- The open and closed positions for the pilot are indicated on the valve handle. The pointer on the control panel will indicate without any error position selected.

Turning on and off

- To ignite the pilot flame, turn the command button to the pilot position. ★
- Ignite the pilot light by pushing the button down and holding it down for a few seconds. Release the button and check if the pilot light continues. If it disappears, repeat the operation.
- To ignite the main burner, press the button and bring it to position. 
- The valves have a slow burning device and reach maximum capacity after about 10 seconds.
- If you want to keep the pilot on only and the main burner off, press the command button and set it to position. 
- Turn off the device, press the button and turn it off. 
- Warning: The modernized blocking device prevents the device from re-igniting until the flame detection device cuts off the gas flow. At the end of this period (after the magnetic group has been turned off), it is possible to rekindle it.

- Caution: There is a risk of burns as the top and side surfaces of the device will be hot! Clean this area after it cools down.
- Risk of burns! Protect your hands with heat resistant gloves while using your device. In the meantime, be careful that the glove is not wet or damp as its thermal conductivity will be high, your hand may be burned.

In case of Failure

- When you detect a malfunction in the device, turn off the gas connection of the device. Call Customer Service. Make sure that the gas connection is not opened until the repair of the device is completed.
- All kinds of repairs should be made by the Authorized Service. Repairs made outside of Authorized Services may damage you and the device. Do not open the body of the device in any way. During the warranty period, repairs should be made by GGM Gastro Authorized Service. Otherwise, the repair of malfunctions that may occur later will not be covered by the warranty.

Necessary Before the First Use

Prior Information

- Keep the user manual and give it to the next owner of the device.
- Before installing your device, check whether there is any visible damage. Do not install or use a damaged device.

Packaging

- The packaging protects the device from damage that may occur during transportation. This packaging is made from recycled material. Recycling of packaging material not only saves raw materials but also reduces the amount of garbage. If you wish to dispose of the packaging material yourself, please call your nearest recycling center.

Transport, Transport and Storage



- If you need shipping; Carry the device with its original box, follow the transport markings on the box.

First Cleaning and First Heating

- Make sure that the gas connection of the device is closed.
- First, wait for the device to cool down. Clean coarse dirt with a dry cloth.
- Clean the food crumbs that will accumulate on the parts immediately and prevent them from sticking to the surface by burning.
- Clean the device surface with a warm soapy cloth, then dry it.
- Never use a steam or water pressure cleaner to clean the device. Pressurized steam and water can cause malfunctions. The manufacturer is not responsible for any damages that may arise due to this.
- Do not use cleaning materials with abrasive properties such as stain or rust remover and sponges with hard surfaces.
- After each wet cleaning, dry your device with a clean cloth.
- Do not use chemicals or steel cleaning agents. Wipe off the dirt immediately. Dirt remaining for a long time can damage the surfaces of your device.
- Clean your device regularly.

What to do in case of failure?

- The device should be repaired only by the Authorized Service. Faulty repairs made by unauthorized services may pose a danger to the user.

Example of the Label



Product Name	Vapour Grill	Destination Country	AL, AT, BE, CH, CY, CZ, DE DK, EE, ES, FI, FR, GB, GR HR, HU, IE, IT, LT, LV, MT, NL NO, PT, PL, RO, SE, SI, SK, TR
Model	GWGK120	Gas Category	I2H,I2E,I2E+, I2L, I2LL I3B/P, I3P,I3+,I2ELL, I2L3P I12L3B/P, I12H3P, I12H3B/P I12H3+, I12ELL3B/P, I12E+3P I12E+3B/P, I12E+3+
Serial Nr.	54468		
PIN	1984CO0352		
Production Date	14.06.2022		
Protection Class	IP 20	Gas Type	20/25/28mbar, 30/37mbar, 50mbar
Stock Code	1319010040	Adjusted to	G20-20 mbar
		Power Qn (Hi)	33,00 kW
		Consumption	3,82 m3/h

This appliance shall be installed in accordance with current regulations and only used in a well-ventilated place.
Refer to the instructions before installing and using this appliance.

WARRANTY

This certificate hereby grants **1 (ONE) YEAR WARRANTY** against all manufacturing, labor or assembly defects starting from the delivery date only if the device is used as described in the operating manual of GGM Gastro GmbH and if intervention of third parties is avoided.

The stated warranty shall be valid as long as the customer obligations indicated in this certificate and the operating manual are duly fulfilled.

Our company shall be responsible to determine relevant technical methods in repair procedures and the parts requiring to be replaced.

The breakdowns shall be repaired in authorized service points or the plant.

The warranty begins with breakdown notification and the delivery of faulty product to the above mentioned points.

All damages arising from transportation of defective product to the service point and delivery to the customer following repair or maintenance procedures shall be covered by the customer.

This warranty provided by GGM Gastro GmbH does not cover the breakdowns arising from misuse. In addition, the following conditions are also excluded from the warranty scope.

- 1) The defects and breakdowns arising from misuse
- 2) The damages and breakdowns arising from loading, unloading and handling operations after the product is delivered to the customer
- 3) The damages and breakdowns arising from low voltage, excessive voltage, grounding failure, wiring failure and different voltage levels than the ones indicated on product label
- 4) The damages and breakdowns arising from fire or lightning strike
- 5) The damages arising from interventions to the product following its delivery to final customer, synthetic and corrosive chemical agents, accidents, negligence, unauthorized usage, misuse and product surfaces
- 6) The parts worn out in accordance with usage conditions are referred to as spare parts, which are also excluded from the warranty scope
- 7) The damages and breakdowns arising from the failure to use this product in contrary to the terms specified in the operating manual

The relevant dealer, distributor, agency or representation office standing as the supplier shall be responsible to deliver the warranty certificate.

This warranty shall be invalid in case the original serial number is removed from the warranty certificate or somehow manipulated.

GGM Gastro International GmbH

Delivery Date:

Place:

Invoice Date and

Number:

Supplier Title:

Address:

Phone-Fax:

Supplier Seal and Signature:

ggmgastro

Service Center Address

GGM Gastro International GmbH
Weiner Park 16 48607 Ochtrup Germany

Internet: www.ggmgastro.com

E-Mail: info@ggmgastro.com

Tel.: (0049)-02553-7220-300

Fax: 02553 - 7220 - 200

Company Address

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