ggmgastro
INTERNATIONAL

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ENGLISH EN

Dear customer,

We would like to congratulate and thank you for choosing to purchase this equipment; we hope this is just the beginning of a fruitful and long-lasting partnership.

This manual contains all the necessary information for proper use, maintenance and installation of the appliance.
Therefore, we recommend that you read it carefully before using the appliance and store it properly for future reference.

Presentation of the range

The **HOT DROP IN** range consists of:
Bain marie element with/without a superstructure (tub height 180/230 mm)
Heated glass top with/ without superstructure
Hot top with ventilated tub with/without superstructure (tub height 180/230 mm)
Heating glass display with 1 or 2 shelves, open on the customer side
Heating glass display with 1 or 2 shelves, open on the customer side
Neutral display with heating glass top with glass door on the customer side

For more information contact the Manufacturer

Safety warnings

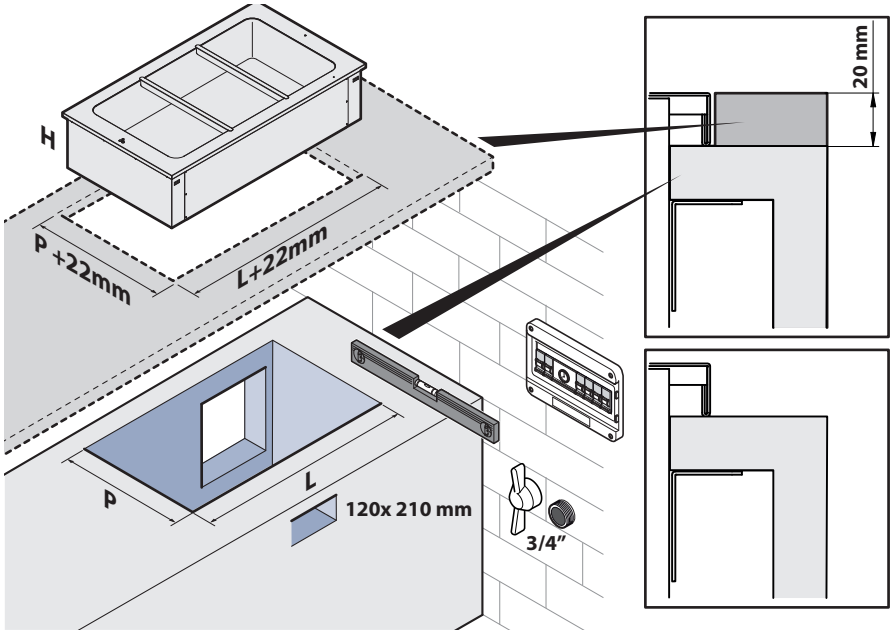
- This manual contains important information on the installation, use and maintenance of this equipment. Please read this manual carefully before carrying out any operation in order to protect your safety and prevent damaging the product.
- Store the manual with care for any further or future reference and pass it on if the equipment is sold.
- Installation and special maintenance must be performed by qualified personnel authorised by the Manufacturer and in compliance with the regulations in force in the country of use concerning systems and occupational safety.
- Before installing the equipment:
    - make sure that the installations comply with applicable regulations in the country of use;
    - always compare the system data with those of the appliance specified on the rating plate;
    - disconnect the equipment from any power or water supplies (if present).
- The rating plate provides important technical information, which is necessary when requesting maintenance or repairs on the equipment: it is therefore recommended not to remove, damage or modify it. Failure to comply with these regulations may result in damage and injury or death, renders the warranty null and void and relieves the company from any liability.
- Interventions, tampering or modifications that are not specifically authorised and which do not comply with the instructions given in this manual will invalidate the warranty.
- It is forbidden for people not involved in the installation to pass through or stop near the working area when assembling the equipment.
- The packing material is potentially dangerous and should be kept out of the reach of children or animals and properly disposed of according to local regulations.
- Dispose of packaging in accordance with the regulations in force in the country of use.
- The appliance can be used by children who are at least 8 years old and persons with reduced physical, sensory or mental capabilities, or lack of experience or knowledge required, provided they are supervised or after having received instructions concerning the safe use of the appliance and having understood the inherent risks. Cleaning and maintenance intended to be performed by the user must not be performed by children who are not supervised.
- This equipment can be used to distribute food and keep it hot.
- Any other application does not conform to the specified use and is therefore considered hazardous.
- If the equipment does not work or if any functional or structural alterations are noticed, disconnect it from the power and water supplies (if present) and contact a service centre authorised by the Manufacturer without attempting to repair it yourself. Always ask for original spare parts.
- The manufacturer reserves the right to make changes to improve the equipment or the accessories at any time and without notice.
- Partial reproduction is forbidden without the consent of the Manufacturer.
- The measurements provided are indicative and not binding.
- The original language used is Italian: the manufacturer cannot be held liable for any translation/interpretation errors.

1 Set-Ups

Prepare the recess hole according to the measurements shown in the table below.

The built-in top must:
- not be flammable or heat-sensitive;
- be perfectly level;
- support the weight of the equipment.

Make sure that there is an electrical panel near the equipment for the connection (the cable is about 1.5 m long) and a water inlet (for equipment that require it, e.g. bain marie).



Technical specifications table

CAPACITY	DESCRIPTION	DIMENSIONS (LxPxA mm)	RECESS HOLE (L x P mm)
BAIN MARIE			
2 GN 1/1	Bain marie 2GN1/1 Tub h=180 / 230mm	810 x 640 x 665h	790 x 620
3 GN 1/1	Bain marie 3GN1/1 Tub h=180 / 230mm	1135 x 640 x 665h	1115 x 620
4 GN 1/1	Bain marie 4GN1/1 Tub h=180 / 230mm	1460 x 640 x 665h	1440 x 620
5 GN 1/1	Bain marie 5GN1/1 Tub h=180 / 230mm	1785 x 640 x 665h	1765 x 620
6 GN 1/1	Bain marie 6GN1/1 Tub h=180 / 230mm	2110 x 640 x 665h	2090 x 620
HEATING GLASS TOPS			
2 GN 1/1	Heating Glass Top 2GN1/1	810 x 640 x 465h	790 x 620
3 GN 1/1	Heating Glass Top 3GN1/1	1135 x 640 x 465h	1115 x 620
4 GN 1/1	Heating Glass Top 4GN1/1	1460 x 640 x 465h	1440 x 620
5 GN 1/1	Heating Glass Top 5GN1/1	1785 x 640 x 465h	1765 x 620
6 GN 1/1	Heating Glass Top 6GN1/1	2110 x 640 x 465h	2090 x 620
HOT TOPS WITH VENTILATED TUB			
2 GN 1/1	Hot top ventilated tub 2GN1/1	810 x 640 x 715h	790 x 620
3 GN 1/1	Hot top ventilated tub 3GN1/1	135 x 640 x 715h	1115 x 620
4 GN 1/1	Hot top ventilated tub 4GN1/1	1460 x 640 x 715h	1440 x 620
5 GN 1/1	Hot top ventilated tub 5GN1/1	1785 x 640 x 715h	1765 x 620
6 GN 1/1	Hot top ventilated tub 6GN1/1	2110 x 640 x 715h	2090 x 620
HEATING GLASS DISPLAYS OPEN ON THE CUSTOMER SIDE			
2 GN 1/1	Heating glass display with 1/2 shelves	810 x 740 x 710 / 910h	790 x 720
3 GN 1/1	Heating glass display with 1/2 shelves	1135 x 740 x 710 / 910h	1115 x 720
4 GN 1/1	Heating glass display with 1/2 shelves	1460 x 740 x 710 / 910h	1440 x 720
5 GN 1/1	Heating glass display with 1/2 shelves	1785 x 740 x 710 / 910h	1765 x 720
HEATING GLASS DISPLAYS CLOSED ON THE CUSTOMER SIDE			
2 GN 1/1	Heating glass display with 1/2 shelves	810 x 740 x 710 / 910h	790 x 720
3 GN 1/1	Heating glass display with 1/2 shelves	1135 x 740 x 710 / 910h	1115 x 720
4 GN 1/1	Heating glass display with 1/2 shelves	1460 x 740 x 710 / 910h	1440 x 720
5 GN 1/1	Heating glass display with 1/2 shelves	1785 x 740 x 710 / 910h	1765 x 720
NEUTRAL DISPLAYS WITH HEATING GLASS TOP CLOSED ON THE CUSTOMER SIDE			
2 GN 1/1	Neutral display with glass door on the customer side	810 x 740 x 710 h	790 x 720
3 GN 1/1	Neutral display with glass door on the customer side	1135 x 740 x 710 h	1115 x 720
4 GN 1/1	Neutral display with glass door on the customer side	1460 x 740 x 710 h	1440 x 720
5 GN 1/1	Neutral display with glass door on the customer side	1785 x 740 x 710 h	1765 x 720

2 Checking the integrity of the equipment

After unpacking the equipment, check it is intact by making sure it was not damaged during transport.

If damaged:

- take note of the equipment data found on the rating plate **(Fig. 1)**;
- prepare photographic documentation of the damage;
- promptly inform the carrier/manufacturer.

3 Transporting to the installation area

Use personal protection when transporting the equipment to the place of installation: a forklift must be used for the handling operations **(Fig. 2)**.

4 Characteristics of the positioning area

The positioning area must **(Fig. 3)**:

- have good ventilation and not be exposed to the elements;
- have a temperature range of +16° to +32°C;
- have maximum humidity of 60%;
- have flooring that has no roughness, is level and can support the weight of the equipment when full;
- comply with the regulations in force in terms of safety at work and the systems;
- be dedicated to food preparation.

The equipment must be installed with easy access to the electrical and water (if present) connections.

Do not place the equipment close to materials or containers made of flammable material (e.g. dividing walls, gas cylinders, etc.) due to the risk of fire. It is advisable to coat any walls with thermal material is not flammable.

5 Positioning

PEELING

Remove the protective film **(Fig. 4)**: clean any glue residue with soapy water without using tools that could ruin the surfaces or abrasive detergents or acids.

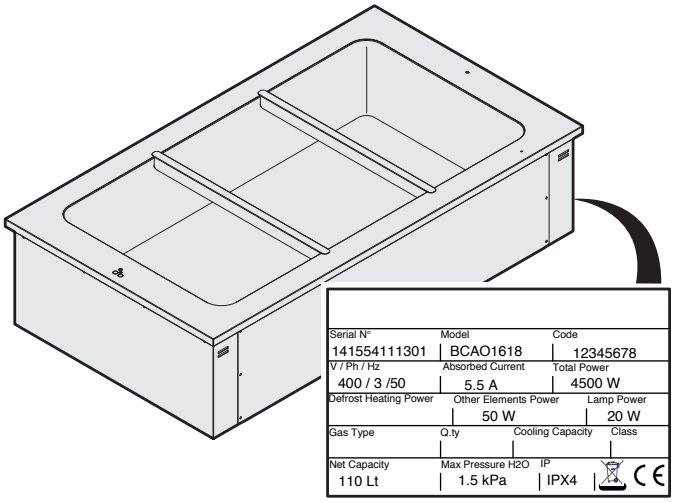


Fig. 1

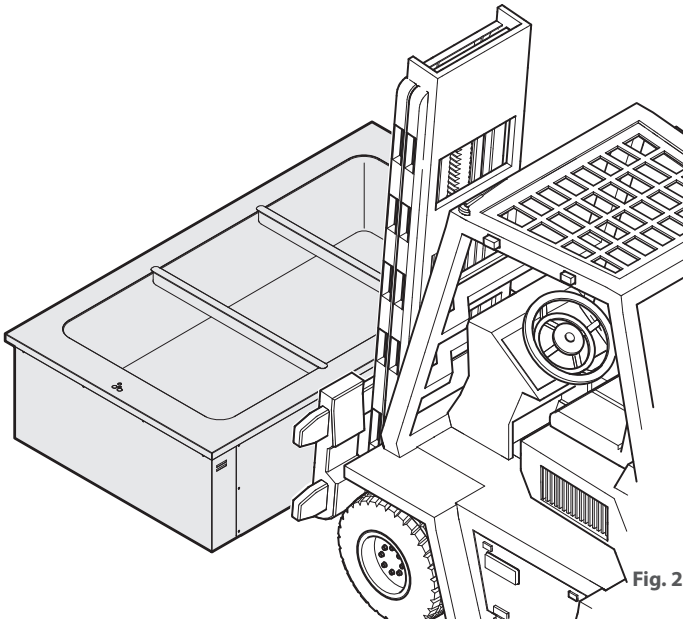


Fig. 2

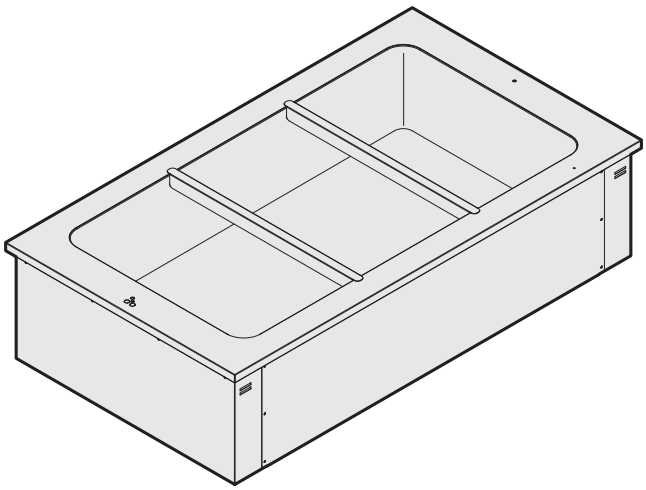


Fig. 3

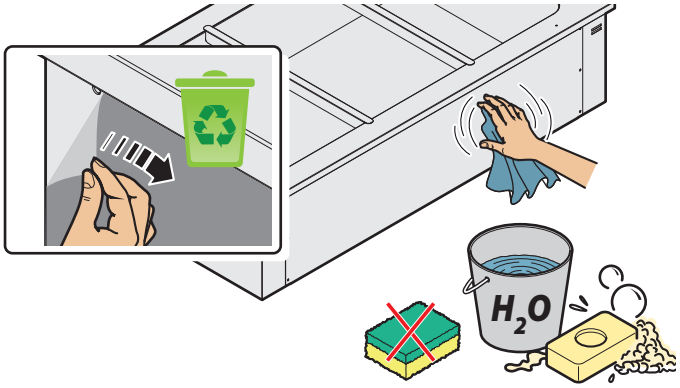


Fig. 4

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RECESS

The equipment must be built-in the preset hole **(Fig. 5)**.

SUPERSTRUCTURE ASSEMBLY

If the configuration includes superstructures with lighting or a heating element, assemble them as shown in **Fig. 6** and **Fig. 7**.

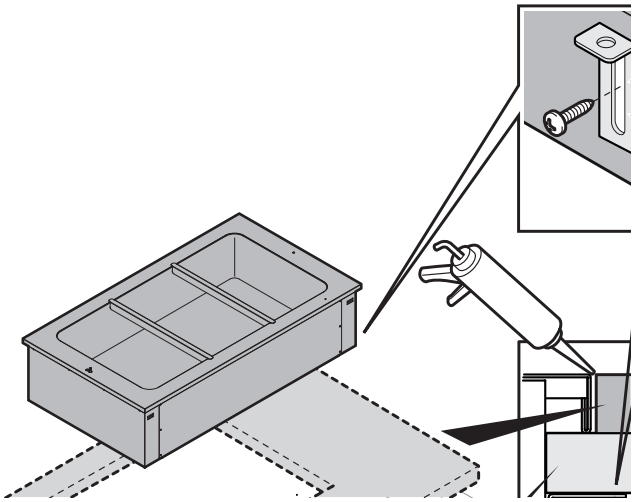


Fig. 5

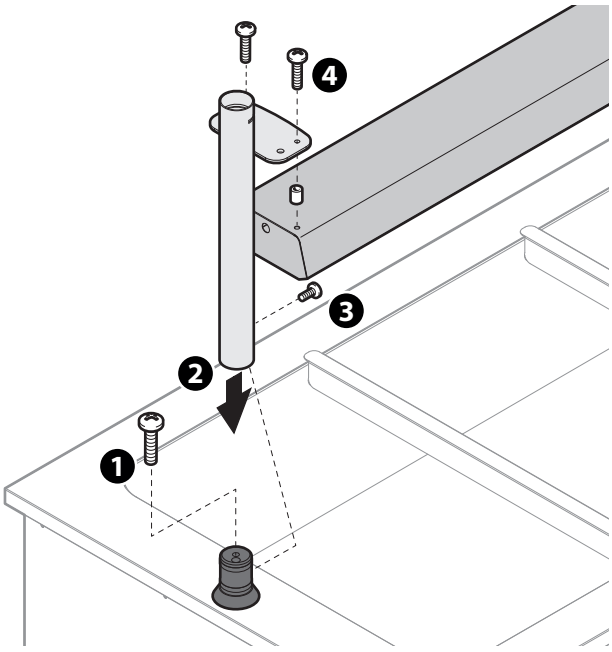
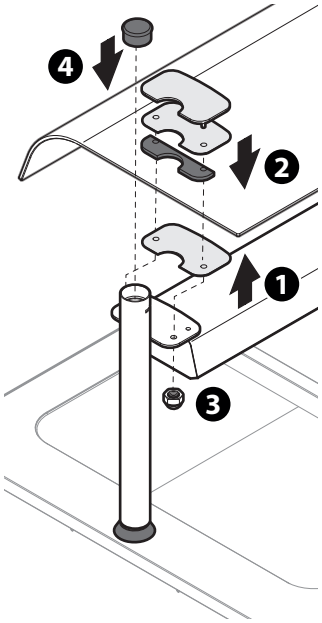


Fig. 6



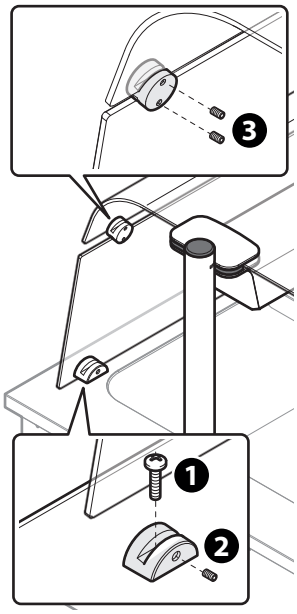


Fig. 7

6 Water connections (if applicable)

WATER INLET

Some equipment requires the connection to a water inlet. The water inlet must have the following features:
- connection with a stopcock and coupling **3/4"**;
- suitable for human consumption;
- hardness* not exceeding **7°f**; if the hardness is greater than this value, add a softener.
- with a pressure between **50 and 150 kPa**: if the pressure should be higher, mount a pressure reducer;
- minimum temperature of **5°C**. The connection can also be implemented with hot water (max. **50°C**) to reduce the time it takes to reach the operating temperature.

Install, upstream of the appliance, in an accessible position, a stopcock in order to close the water supply if necessary and at the end the work day.

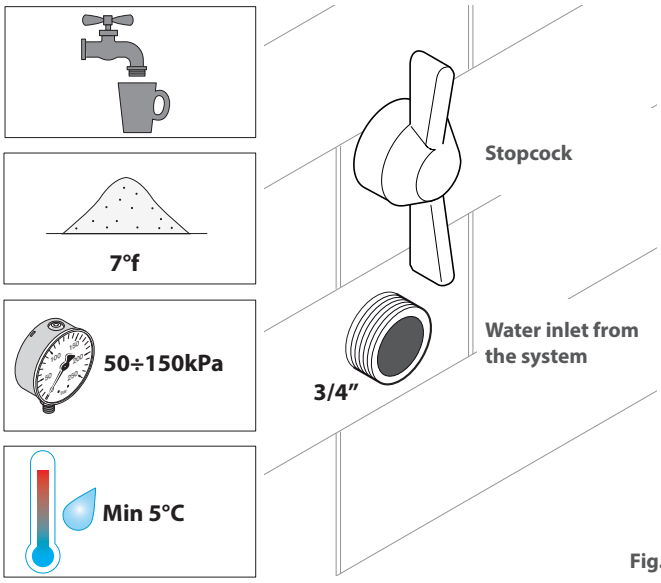


Fig. 8

* The water hardness indicates the content of magnesium ions, calcium and heavy metals present in the water.
The hardness is expressed in French degrees (°f).
Water classification:
- very sweet up to 7 °f
- sweet from 7 °f to 14 °f
- average hardness from 14 °f to 22 °f
- moderately hard from 22 °f to 32 °f
- hard from 32 °f to 54 °f
- very hard over 54 °f

WASTE WATER

The bain marie elements must be connected to a drain:
- with a 3/4" fitting;
- preferably a siphon type or with heat resistant piping (**>90°C**) and with a minimum gradient of 4%;
- of constant diameter along the entire length.

If you do not use a siphon, an air gap (clearance) of at least 2.5 cm must be left between the drain pipe and the evacuation area (grate or another receiving tube). Compliance with this regulation guarantees that potentially harmful bacteria CANNOT rise through the drain pipe and contaminate the food.

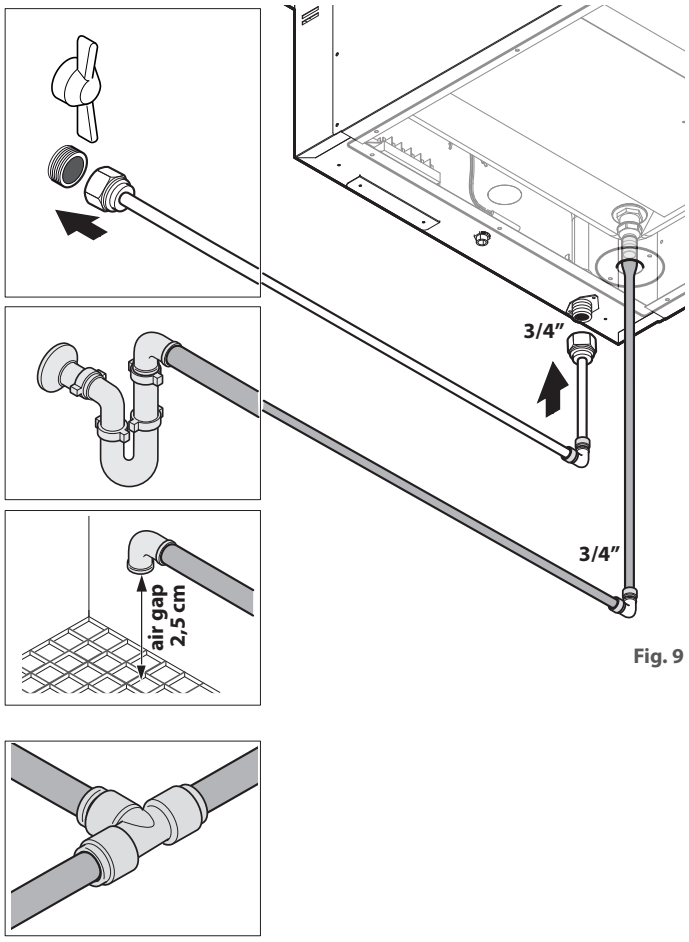


Fig. 9

If multiple pieces of equipment must be installed, the water inlet and outlet pipes can be spliced with suitable fittings.

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7 Electrical connections

Before proceeding with the electrical connection:
- carefully read the safety warnings in the first pages of this manual;
- always compare the system data with those of the appliance specified on the rating plate.

The connection to the mains must comply with the regulations in force in the country where the equipment is installed and must be implemented by qualified personnel, authorised by the Manufacturer. Failure to comply with these regulations may cause damage and injuries, renders the warranty null and void and relieves the Manufacturer from any liability.

When several appliances are in the same environment, it is mandatory to set up an equipotential connection using the appropriate terminal marked with ⏚.
This terminal allows a yellow/green cable with a section of 2.5 to 10 mm² to be connected. The efficiency of the equipotential system must be adequately verified in accordance with the regulation in force (Fig. 9).

The appliance must be connected directly to the mains (Fig. 9) and be fitted with a switch that is easily accessible, upstream, installed in the system according to the regulations in force in the country where the equipment is installed. This switch must have a contact separation in all poles so as to guarantee complete disconnection under overvoltage category III. It is mandatory to have a proper earth connection and the earth wire must not be interrupted by the protective switch for whatever reason.

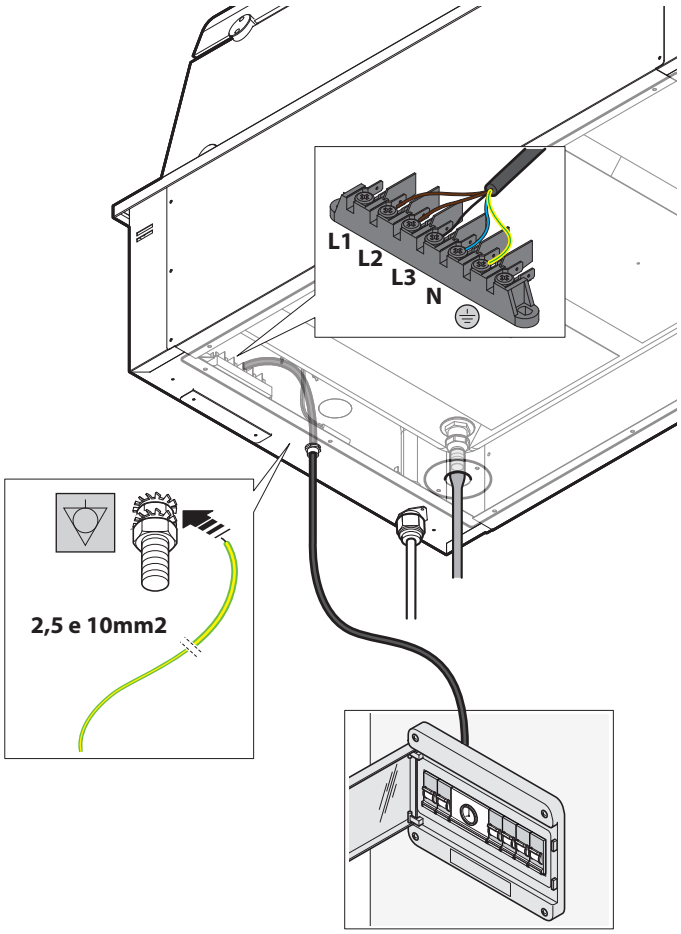


Fig. 9

8 Use

This equipment can only be used to distribute food and keep it hot. It is not to be used for cooking!

Some surfaces become very hot during use; be careful, risk of burns!

Always use basins to store food and do not place them directly in the tub or on the top.

When first used, clean the equipment thoroughly as described in chapter **on page 14**.

BAIN MARIE ELEMENTS (Fig. 11)

1. Open the stopcock of the system.
2. Turn the main switch of the mains on and the equipment by pressing the ON/OFF switch: after the switch is turned on, the water is automatically loaded.
3. Insert the GN dividers provided with the appliance and cover the tub with the lids of the basins (do not insert them yet): this will speed up reaching the operating temperature.
4. Use the control panel to set the desired temperature (default setting +85°C, which can be set between +30°C and +105°C).

   Refer to the chapter on the control panel on page12.
5. Once the temperature is reached, insert the GN basins containing the food.

HOT AIR ELEMENTS

1. Turn the main switch of the mains on and the equipment by pressing the ON/OFF switch.
2. Insert the GN dividers provided with the appliance and cover the tub with the lids of the basins (do not insert them yet): this will speed up reaching the operating temperature.
3. Use the control panel to set the desired temperature (default setting +85°C, which can be set between +30°C and +105°C).

   Refer to the chapter on the control panel on page12.
4. Once the temperature is reached, insert the GN basins containing the food.

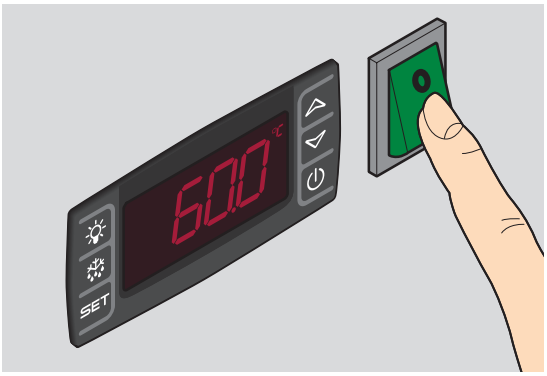
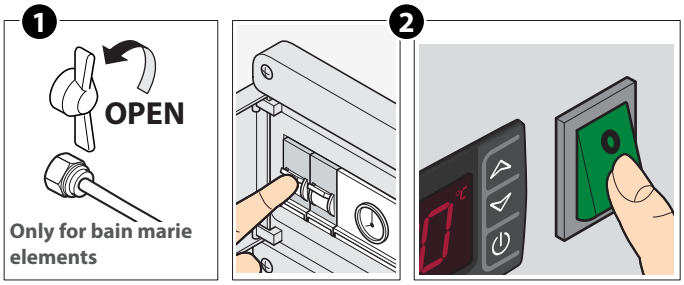


Fig. 10



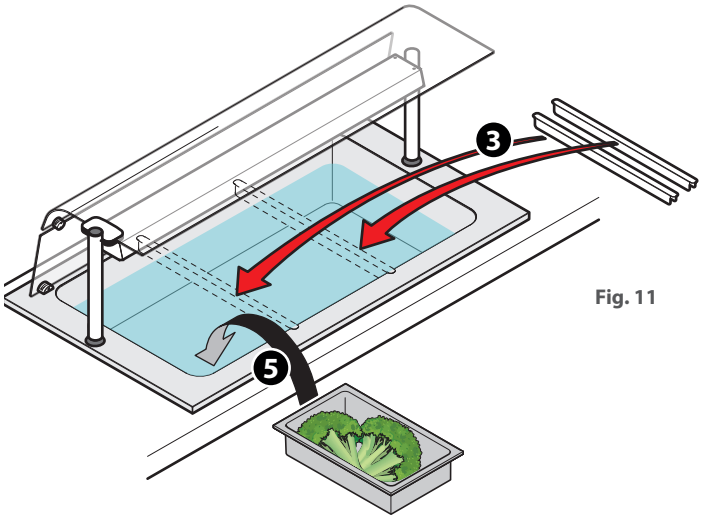


Fig. 11

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ELEMENTS WITH HEATING GLASS OR HOT TOP (Fig. 12)

1. Turn the main switch of the mains on and the equipment by pressing the ON/OFF switch.
2. Use the control panel to set the desired temperature (default setting +85°C, which can be set between +30°C and +105°C).

Refer to the chapter on the control panel on page12.

3. Place the GN basins directly on the top with the relevant lid. The surfaces quickly reach a very hot operating temperature.

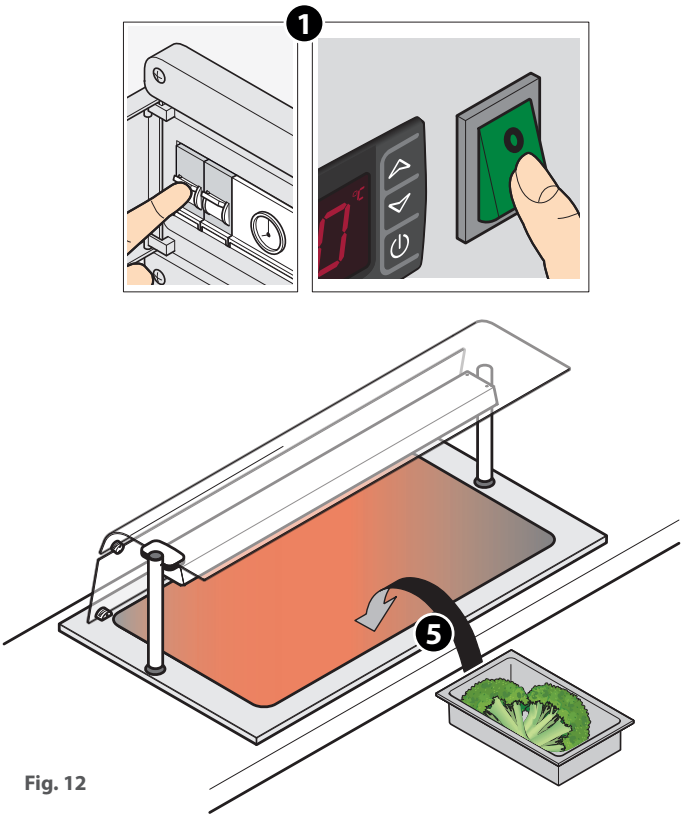


Fig. 12

END OF THE WORK DAY (Fig. 13)

At the end of the work day:
- turn off the ON/OFF switch;
- turn the main switch of the system off;
- ONLY FOR BAIN MARIE: close the stopcock (water inlet) and empty the tub by removing the overflow and dry it thoroughly.

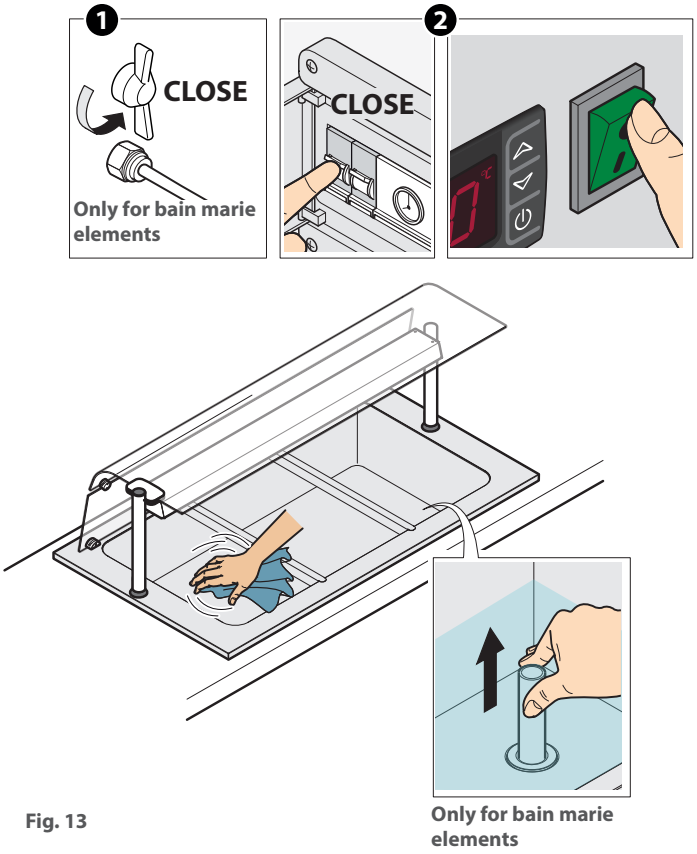
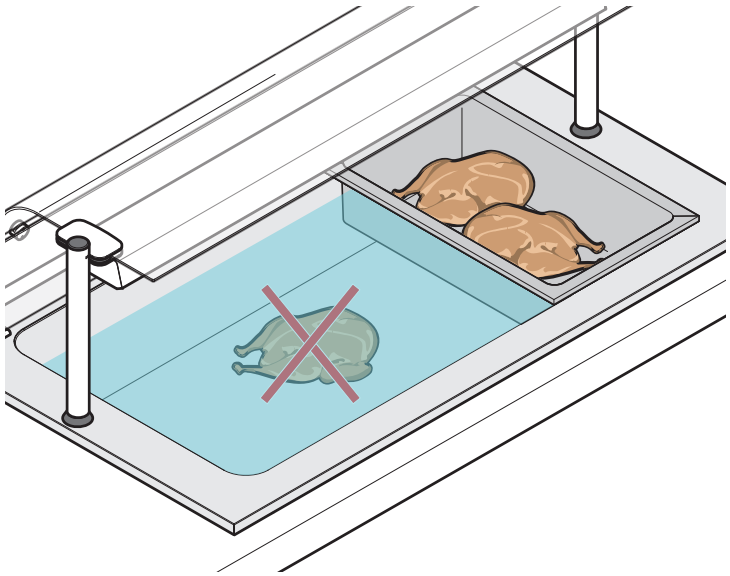
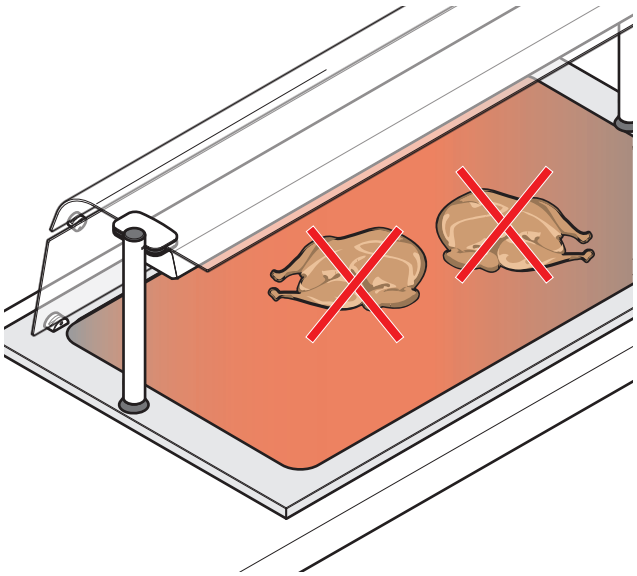
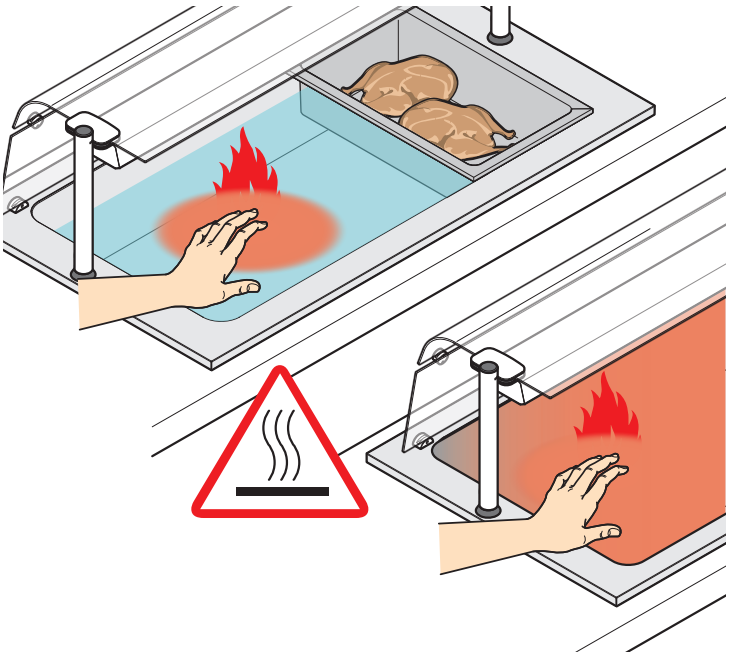


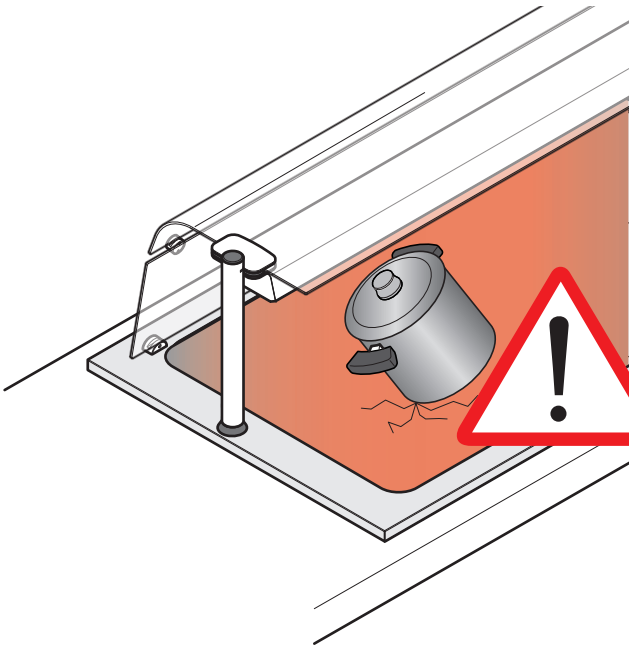
Fig. 13

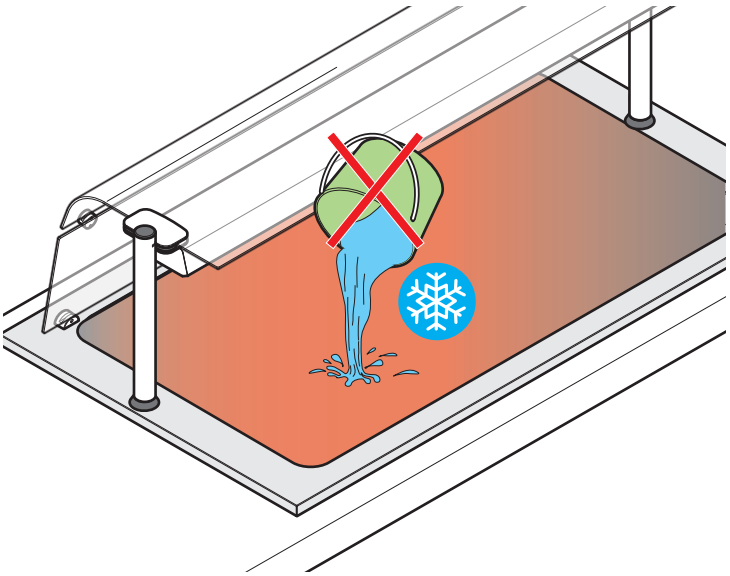
PAY ATTENTION TO...

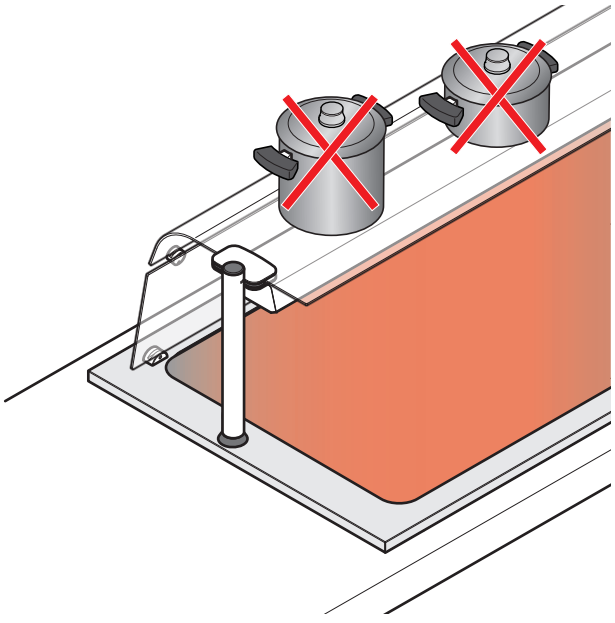












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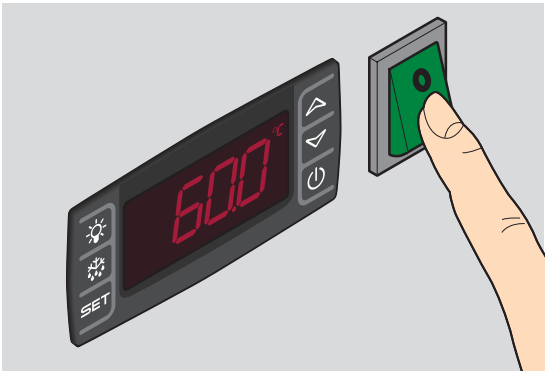
Control panel

Fig. 14

Control panel operation

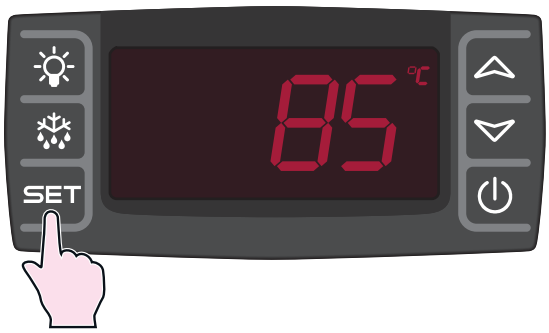
SWITCHING THE EQUIPMENT ON



Turn the main switch of the mains on.
Press the ON/OFF switch to turn the equipment on.
The control panel automatically switches on and starts a quick test during which the LEDs flash for a few seconds.

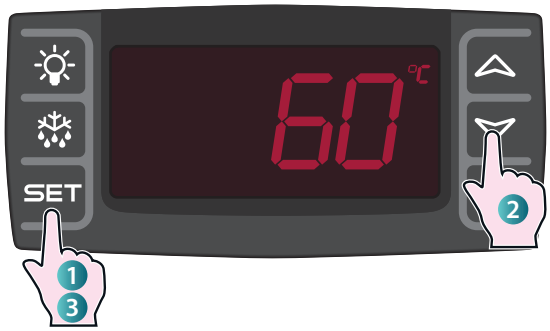
The equipment can now be operated.

DISPLAY THE DEFAULT TEMPERATURE



Display the set default temperature (+85°C) by pressing and releasing the SET button.
View the actual temperature again by pressing the SET button again or wait 5 seconds.

TEMPERATURE SETTING

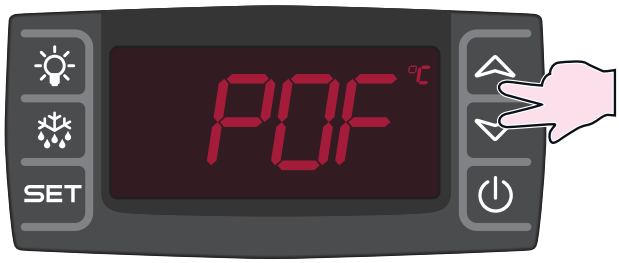


1 Keep the SET button pressed for 3 seconds: the default temperature (+85°C) will be displayed and the C° or F LEDs will flash.

2 Press the ▲ button to increase this value or the ▼ button to decrease it (min +30°C, max +105°C).

3 Save the value entered and exit the programming mode by pressing the SET button again or wait 15 seconds.

LOCK/RELEASE THE KEYBOARD



Keep the ▲ and ▼ buttons simultaneously pressed until POF flashes: the keypad is now blocked.

Unblock the keypad by keeping the ▲ and ▼ buttons simultaneously pressed until POn flashes.

SWITCHING THE LIGHT ON

Only for equipment with suspended structures.
Access the light of the lighting or heating element by pressing and releasing the ☼ button.

The heating elements become very hot: be careful not to burn yourself!

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9 Routine maintenance

Disconnect the power supply of the appliance and wear adequate personal protective equipment (e.g. gloves) before performing any cleaning operation.

The user must only perform routine maintenance. Contact the Service Centre to request the assistance of an authorised technician for special maintenance.

During the warranty period, the Manufacturer does not acknowledge as collateral damage due to a lack of maintenance or cleaning wrong (eg. Use of unsuitable cleaning agents).

Do **NOT** use the following to clean any parts made of steel or glass on the equipment and accessories:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic acid, sulphuric acid, caustic soda, etc.). Attention! Do not use these substances to clean the substructure/floor under the equipment;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steam or pressure water jets.

TUB, TOPS AND STAINLESS STEEL SURFACES

Clean all steel surfaces and the tub or the top **daily** in order to maintain adequate levels of hygiene.
Before cleaning always wait for the components to be cold.
Clean with a soft cloth soaked in warm soapy water or a specific detergent for steel (follow the instructions of the detergent manufacturer).
Finish by rinsing thoroughly and drying.
In the case of bain-marie, drain and dry the tub at the end of every work day.

HEATING GLASS TOP

Before cleaning always wait for the top to be cold. Clean the glass top with a soft cloth dampened with specific glass products (follow the instructions of the detergent manufacturer).

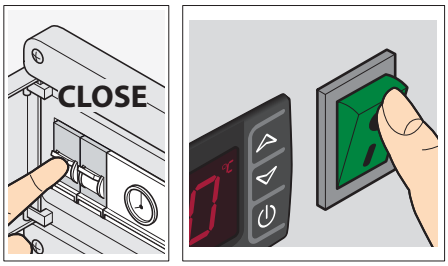
CONTROL PANEL

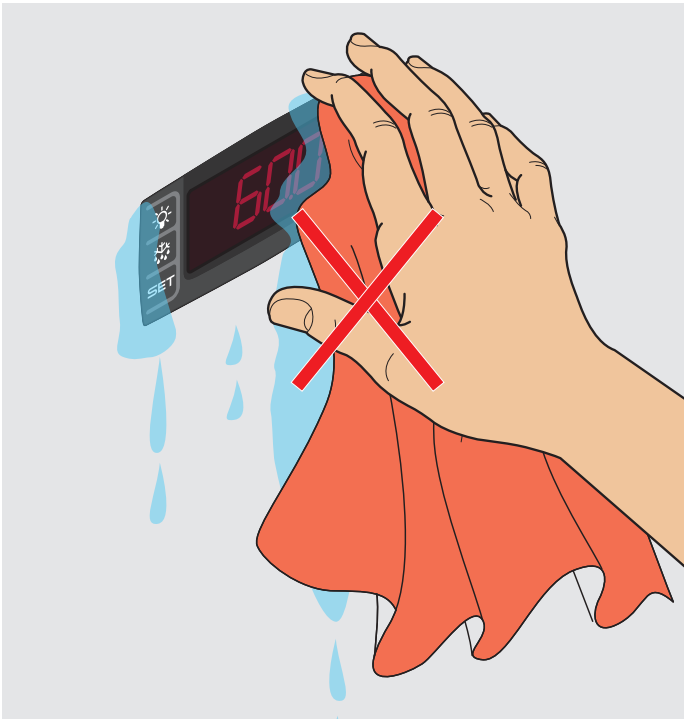
Clean the control panel with a soft cloth dampened with specific products for plastic surfaces (follow the instructions of the detergent manufacturer).

Be sure that no detergent enters the control panel.

SUPERSTRUCTURES (IF PRESENT)

Clean the glass of the superstructures with a soft cloth dampened with specific glass products (follow the instructions of the detergent manufacturer).





Downtime

Disconnect the power and water (if present) supplies when not used. Protect the external steel parts of the equipment by wiping them with a soft cloth lightly dampened with Vaseline oil;
When restarting, before use:
- thoroughly clean the equipment and the accessories;
- reconnect the equipment to the power and water (if present) supplies;
- inspect the equipment before reusing it.

It is advisable to make sure that the appliance is in perfectly safe and operating conditions by requesting an authorised service centre to perform maintenance and inspection at least once a year.

Disposal at the end of its life

Prevent unauthorised use and relevant risks by performing the following before disposing of the equipment:
- **make sure that it is no longer possible to use it: therefore, the power cable must be cut or removed (equipment must be disconnected from the power supply).**
- **make sure that no child can be accidentally trapped inside the cooking chamber, therefore, block the opening of the door (for example, with adhesive tape or fasteners).**

DISPOSAL OF THE EQUIPMENT

Pursuant to Art. 13 of Legislative Decree no. 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment", the crossed bin symbol specifically indicates that the product has been placed on the market after 13 August 2005 and should not be disposed of with other waste at the end of its life but must be collected separately. All equipment is made with recyclable metals (stainless steel, iron, aluminium, galvanised steel, copper, etc.) which adds up to a total of more than 90% of the overall weight.
Pay attention to the management of this product when it reaches its end of life by reducing the negative impacts on the environment and improving the efficacy of the resources by applying the principles based on "the polluter pays", prevention, preparation for reuse, recycling and recovery. Remember that illegal or incorrect disposal of the product results in sanctions being applied in accordance with current legislations.

INFORMATION ON DISPOSAL IN ITALY

In Italy WEEE equipment must be delivered to:
- Collection Centres (also called ecological islands or ecological platforms)
- the dealer from whom new equipment is purchased, who is obliged to collect it free of charge ("one for one" collection).

INFORMATION ON DISPOSAL IN EU COUNTRIES

The EU Directive on WEEE equipment has been implemented differently by each country, therefore should you wish to dispose of this equipment, we suggest you contact the local authorities or Dealer to inquire about the correct method of disposal.

Anomalies

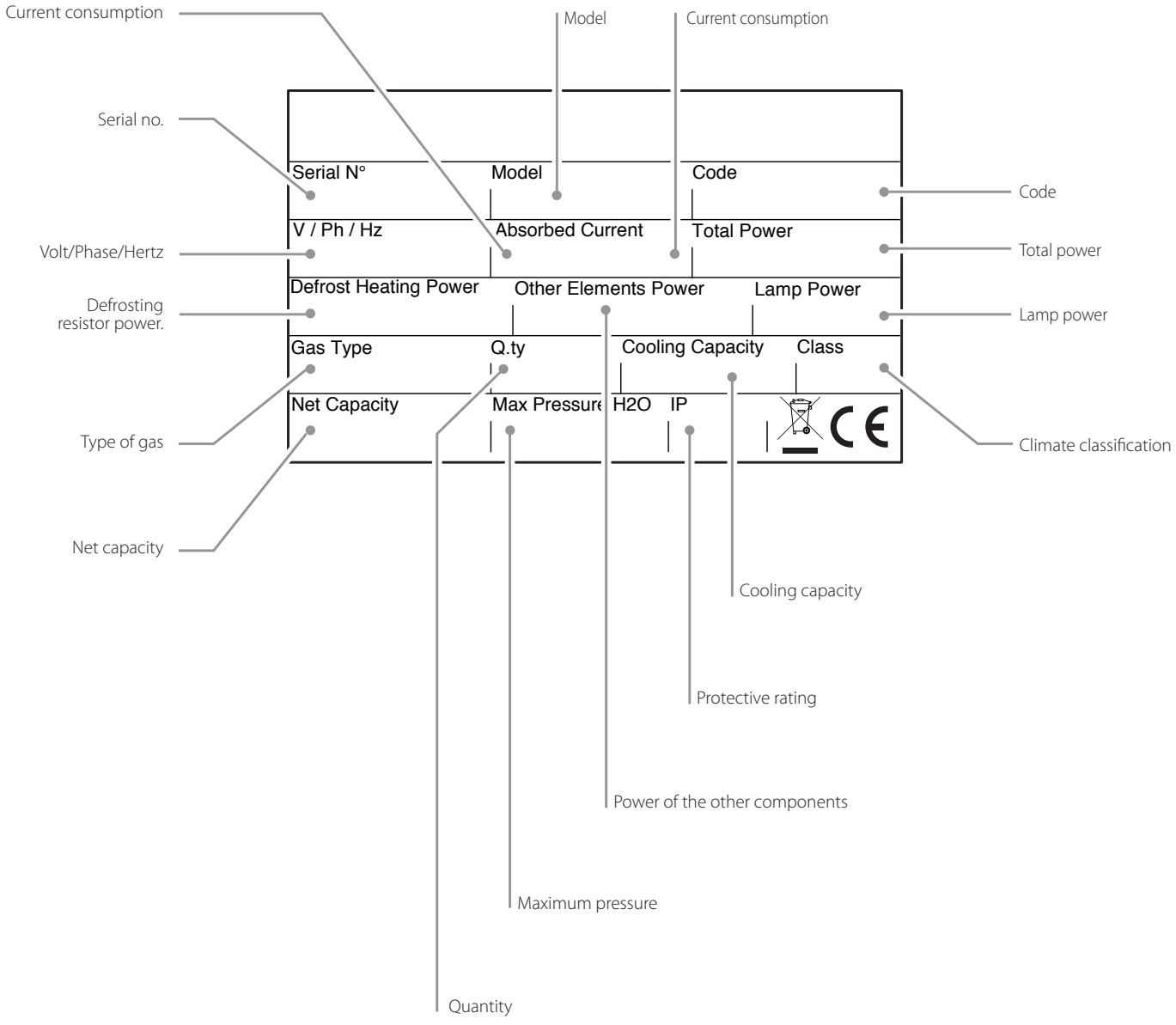
ANOMALY	CAUSE	SOLUTION
The equipment does not switch on	A) The switch of the equipment or that of the electrical panel is NOT in the ON position. B) The circuit breaker of the electrical panel is NOT armed. C) The power supply is interrupted. D) The power cable is damaged. E) The fuse is damaged.	A) - B) Restore the correct conditions of use. C) Wait for the correct conditions of use to be restored. D - E) Contact a Service Centre for replacement.
The equipment goes on but does not fill with water (only bain marie elements)	A) The water pipe is damaged/crushed. B) The equipment is not connected to the water supply. C) The water loading solenoid valve is faulty. D) The water supply is interrupted.	A) - B) Restore the correct conditions of use C) Contact a Service Centre for replacement. D) Wait for the restoration of the correct conditions of use

If the Service Centre must be contacted, always communicate:
- the date of purchase;
- the data of the equipment found on the rating plate (last pages of this manual);
- the fault detected.

REPAIRS AND SPARE PARTS

Do not try to repair the equipment as this could cause serious harm to people, animals and property and will render the warranty null and void. Always request the intervention of an Authorised Service Centre and request ORIGINAL spare parts.

Serial number



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