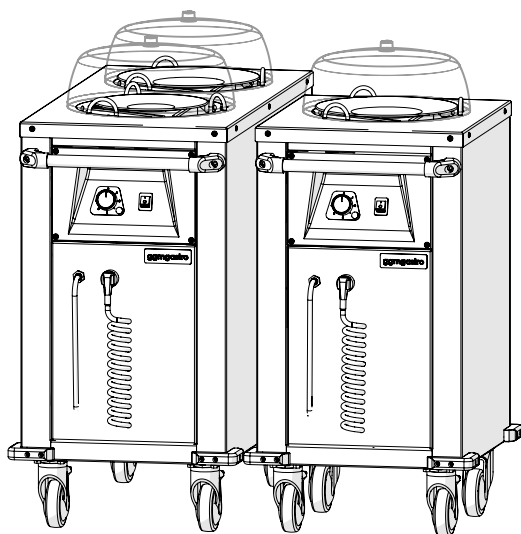


ggm gastro

PLATE HEATING VENDING MACHINE

Read it before starting it.
There are important explanations for you.

TWA50 TWA100



CE

ingredients

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When you want to dispose of the product, it is definitely the social responsibility of individuals to deliver it to the valid collection points that do electrical or electronic recycling. In this way, by ensuring that the product is disposed of correctly, you help to prevent possible negative consequences related to the environment and human health. Recycling of materials will help protect natural resources. For more detailed information about the recycling of this product, please contact the municipality, household waste disposal service or the store where you purchased the product.



The packaging materials of the product are made of recyclable materials in accordance with the national environmental legislation. Do not dispose of packaging materials together with household waste or other waste. Take these materials to the recycling points determined by the local authorities.

Quality controls have been carried out in accordance with the norms of CE, ISO 9001-EN Standards.

GENERAL INFORMATION

Model	TWA50	TWA100
Product Dimensions (mm)	490x600x1018	1000x490x1018
Net Weight(kg)	38 kg	55 kg
Plate Capacity	50 plates	100 plates
Operating December of the Thermostat	30°C min; 90 °C max	30°C min; 90 °C max

PACKAGE INFORMATION

Package Information	A: 62 cm	A: 103 cm
	B: 51 cm	B: 51 cm
	C: 109 cm	C: 109cm
Packed weight(kg):	48	71
Volume(m3)	0,34 m3	0,57 m3

ELECTRICAL INFORMATION

Voltage	220V	240V
Electrical power	1 Kw	2 Kw
Amp	4.3 A	8.6 A
Cable Cross Section	3x1,5	3x1,5
Frequency	50-60 hz	50-60 hz
Protection class	IPX4	IPX4
Min/max internal humidity	70%/85%	70%/85%
Cable entry	PG11	PG11
Type of control	Manual	Manual

General Warnings and Safety Precautions

Dear customer, we wish you to use your product, which is manufactured by undergoing quality controls in a careful and detailed manner, in the best way. We strongly recommend that you read the entire user manual before using the product. This guide will help you use the product quickly and safely.



The following safety instructions will help you protect yourself from the risk of personal injury or damage to your product. In case of non-compliance with these instructions, the product will not be covered by the warranty and no responsibility will be accepted from the point of view of human health.

- * Keep your device in a dry environment and have good ventilation.
- Keep the top cover of the device closed and clean.
- Installation and maintenance of the device, it should only be carried out by qualified personnel. Contact an authorized representative authorized by the manufacturer. Otherwise, your device will be out of warranty.
- * Replace the damaged parts of the device with the original spare parts. The manufacturer undertakes that the device can be used safely only when these parts are used.
 - Children and uninformed people should not be allowed to use the device. It should be used by people who are educated about the risks associated with the device.
 - Keep the device under constant control while it is working.
 - Turn off the device in case of malfunction or malfunction.
 - The device must have a ground line and a leakage current relay.
 - To clean the device (chlorine sodium hypochlorite, hydrochloric or muriatic acid, etc.) do not use products containing (even diluted). Do not use metal tools to clean the rust. Wipe it first with a damp and then with a dry cloth.
 - Do not keep gasoline or flammable liquids near this device.
 - Do not clean the device directly with water jets or water vapor.
 - Do not allow dirt, oil, food or other waste to form deposits on the device, do regular cleaning.
 - Make the electrical connection of the device through a fuse suitable for the values and fix the fuse in question in a place where you can easily access it. You can find the values from the label on the device or from the table in the manual.
 - The device electricity should be strictly grounded; the device should not be connected when there is no ground line.
 - It is recommended that the device be checked by an authorized person. Call a service for this purpose at least every 12 months.



- Always follow the applicable safety instructions.
- Keep the user manual in an easily accessible place for future use.
- The manufacturer reserves the right to make changes to the product. Please note that this user manual may be intended for several product models. This manual clearly Decodes the differences between the different models.

In case of any doubt, definitely contact your authorized dealer.



It is a warning sign indicating that attention should be paid for safe use.



Excessive temperature and this is a warning sign to act according to the environment.



It is a warning sign indicating a high voltage hazard.

- Stainless steel material is used in the device.
- The device is designed in accordance with the industrial type use within the scope of the low voltage directive (LVD 2014/35ED).
- Your device is manufactured for use in industrial working environments; restaurant, restaurant, fast food, canteen, tourist facilities, cafeteria, hotel and other accommodation environments.

Setup



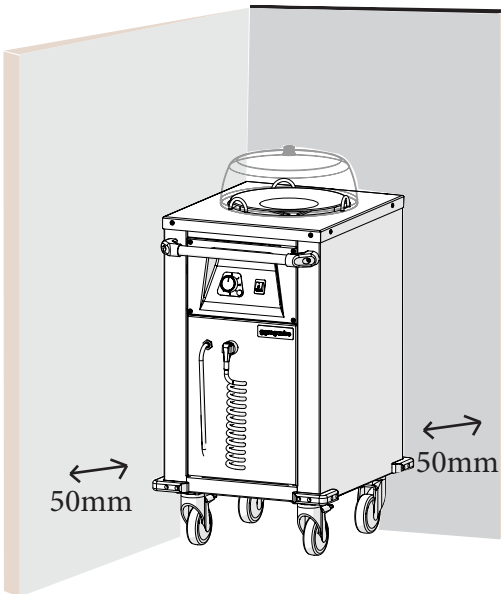
-Always make the installation of the product and the electrical connections to the authorized service. The manufacturer is not responsible for damage to the product caused by operations performed by unauthorized persons.

- Please note that the connection lines are made correctly and completely before installation. If the installation cannot be performed due to a malfunction caused by the absence of any; road and hourly rate it will be requested from the customer.

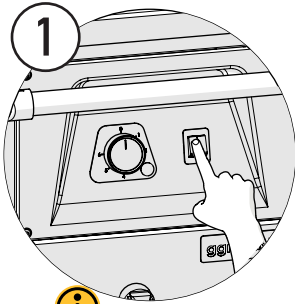


- Before operating the device for the first time, after removing the protective nylon on the device, wipe it first with a damp and then dry cloth.

-Children and uninformed people should not be allowed to use the device.

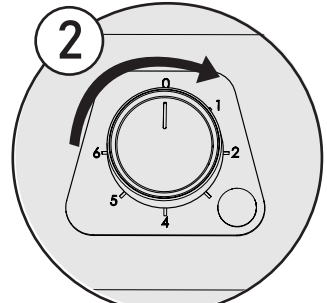
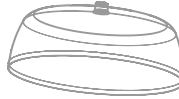


Keep a sufficient distance between the wall and the device during device operation. Decouple the distance between the wall and the device.

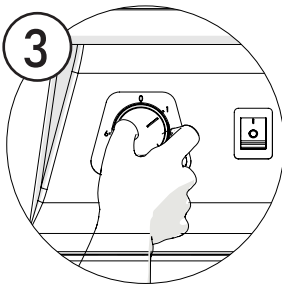


Press the on/off button on the device we run it by pressing.

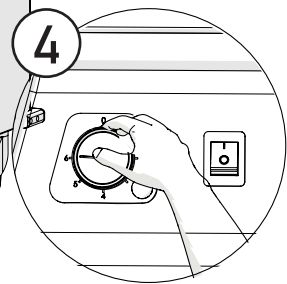
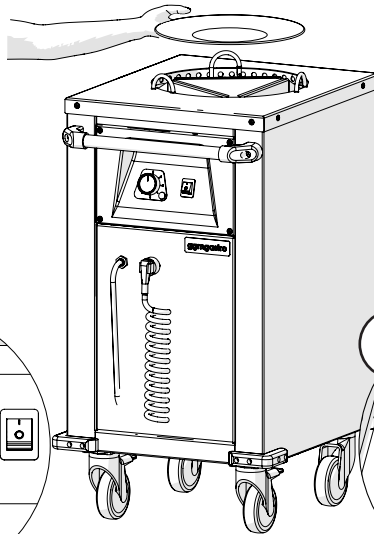
The product is plugged in please use



heat setting the button clockwise from and your translation. Energy to come it will start



Button 1 in the position of minimum energy it makes heating with.



When the button is in position 6 heating with maximum energy makes.

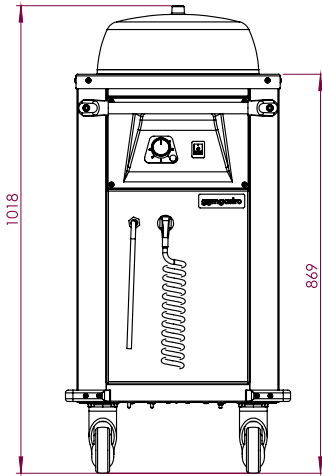


- You can rotate the heat setting knob clockwise and set it to the desired temperature starting from 30 C° to 90 C°.
-You can turn off the device by setting it to the "0" position to turn it off.

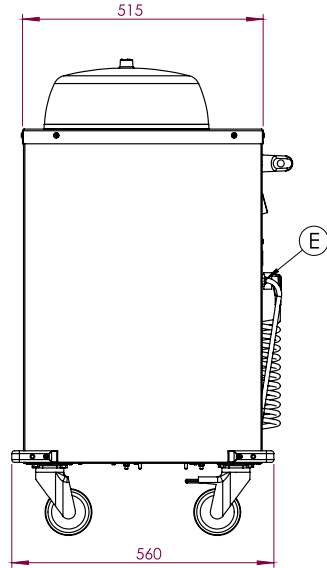
Main Features and Technical Specifications

TWA50 Model dimensions

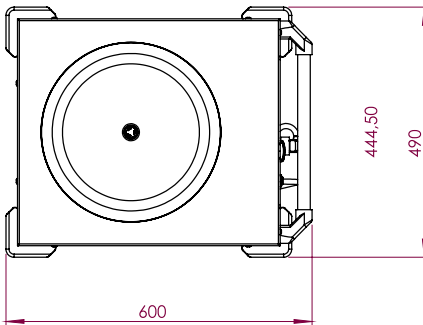
before



side



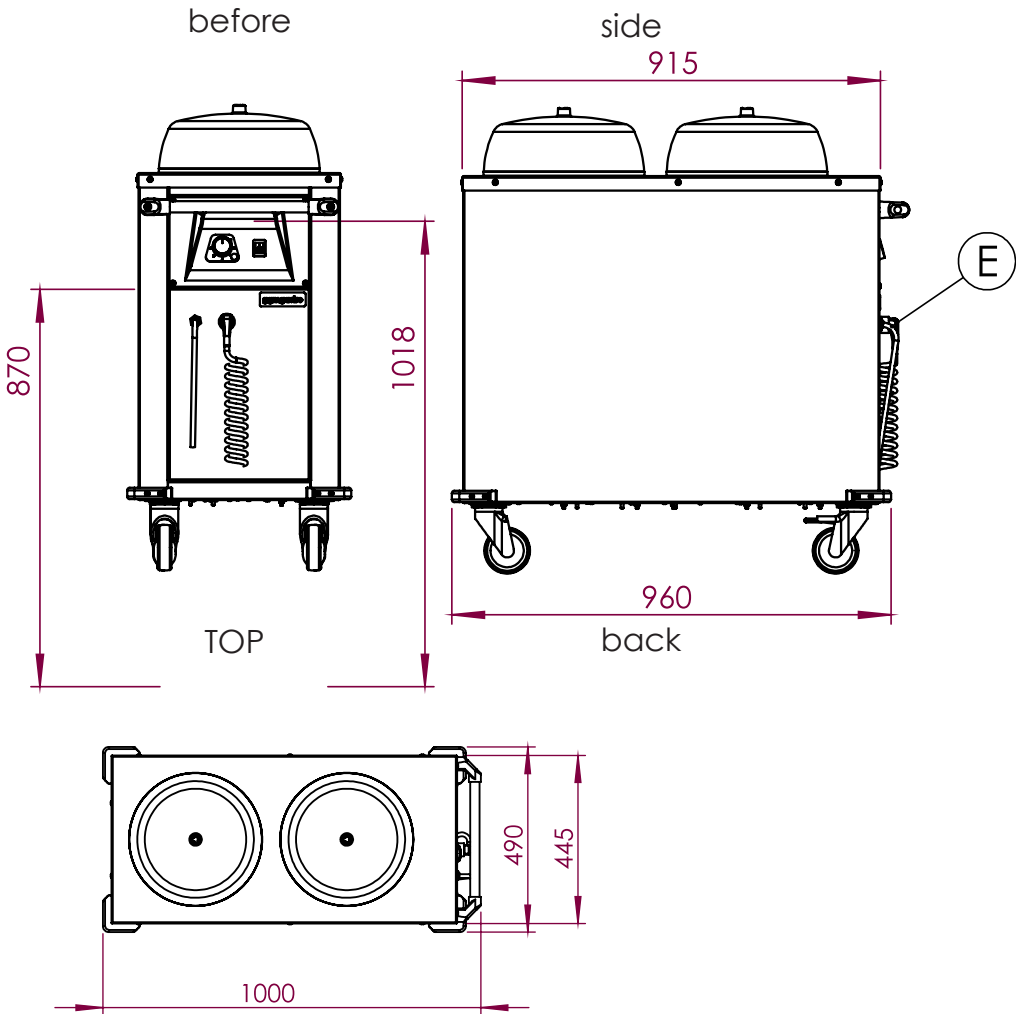
TOP



E: ELECTRICAL INPUT

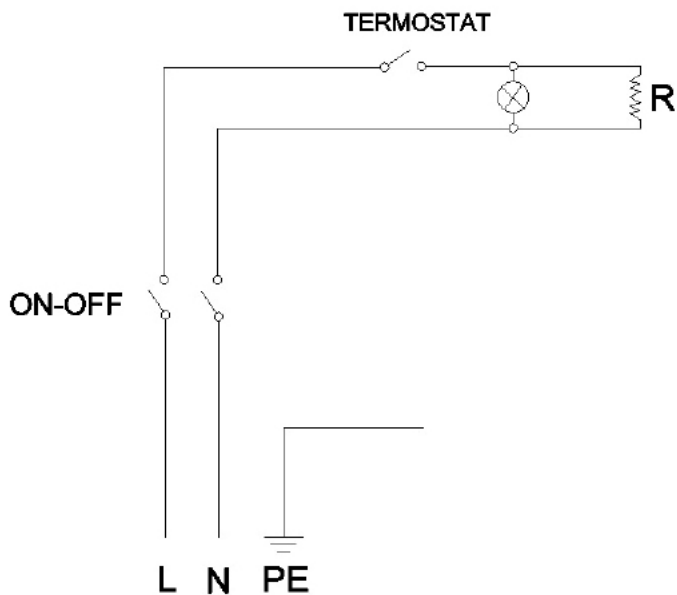
Main Features and Technical Specifications

TWA100 Model dimensions



E: ELECTRICAL INPUT

TWA50 - TWA100



- The device must be connected to the electrical installation in accordance with the electrical standards of the country you are using.
- Make the ground line of the device through a suitable automatic fuse and fix the fuse in question in a place where you can easily access it. Connect your insurance according to the values in the table.

Electrical Technical Tables and Information

Product Code	Power	Supply Voltage and Operating Frequency	Cable Cross Section H05RR - F	Insurance
TWA50	1 kW	230V	TTR 3x1.5 mm	4.3 Amp
TWA100	2 KW		TTR 3x1.5 mm	8.6 Amp



- In the plate heating vending machine, the supply is manufactured with a cable and a plug.
- The given cable cross-section values are valid for the installation and this device.
- It is necessary to have a ground line and a leakage current relay in the electrical installation to be pulled.
- In the plate heating vending machine, the withdrawal of the electrical installation belongs to the customer.
- In the plate heating machine, the cable must be pulled in such a way that the electrical panel can be reached.

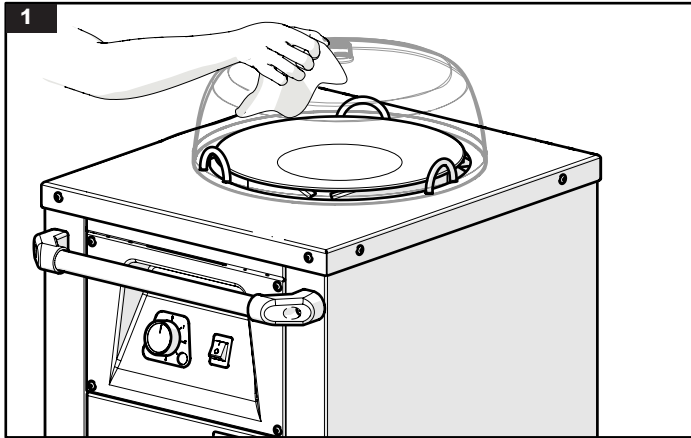
What you will pay attention to before Cleaning and Maintenance.



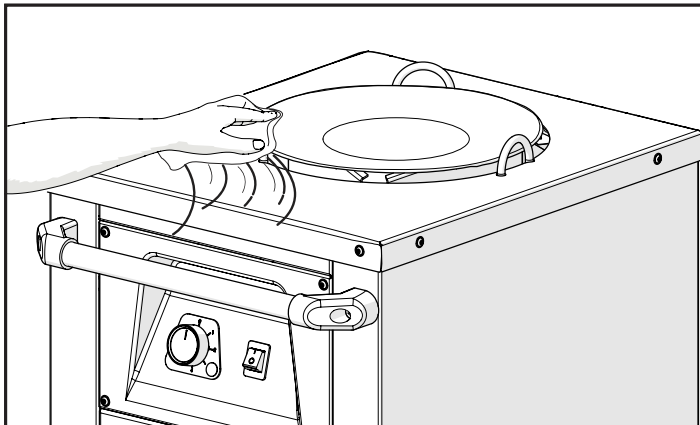
- Turn off the main supply electrical connection before cleaning the device. Wait for the device to Cool down.
- Definitely do not do maintenance while there is electricity on the device.
- Wipe the device with a cloth soaked in warm and soapy water before it cools down.
- Acid-containing chemicals should definitely not be used on the stainless surface of the device during cleaning.
- Never clean your device with pressurized water or pressurized steam. Otherwise, you may cause a failure of the resistor and electrical device.
- Do not leak water into the ventilation holes while cleaning the device.
- If a dangerous situation is detected on the device, notify the authorized service.
- For cleaning stainless steel, do not use general steel abrasives, scrubbing pads, brushes, or detergent products containing abrasives.



Unplug while cleaning the plate heating vending machine

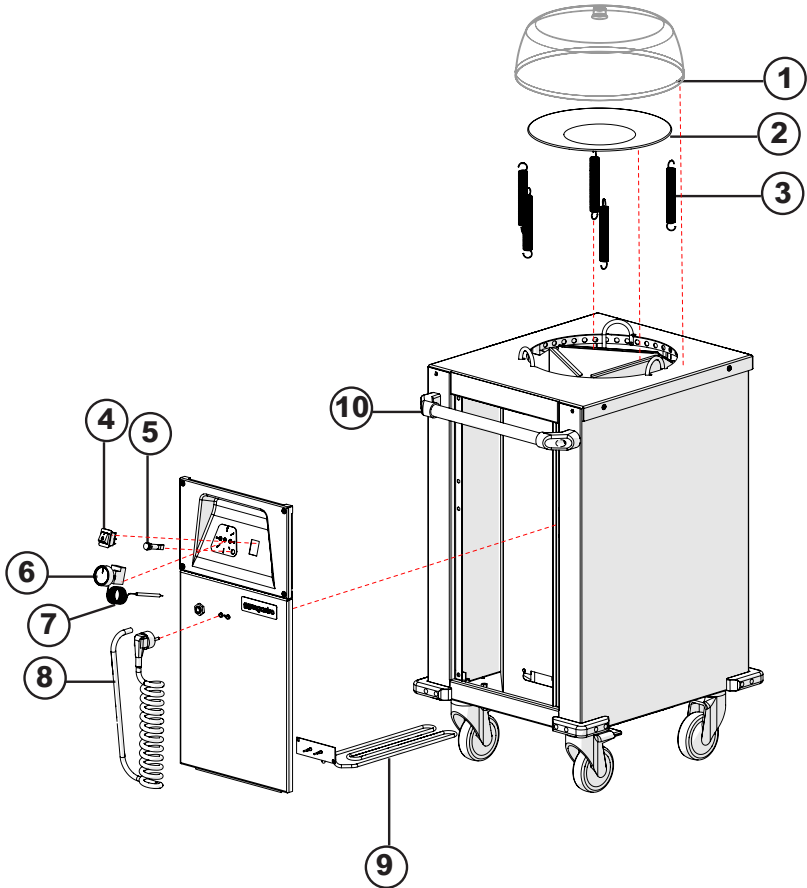


Wipe the fan cover with a clean cloth Jul



Clean the surface with a cleaning liquid.

Spare Parts List



no	PART CODE	explanation
1	P121777	Fan Cover Round
2	P121769	Plate
3	P010145	Automatic Plate Spring
4	P022403	On-Off Button
5	P001508	Signal Light (yellow)

no	PART CODE	explanation
6	P0121862	Heat Setting Button
7	P073231	Capillary Thermostat 90 C°
8	P026532	3x1.5 spiral plug cable
9	P033575	Resistance
10	P121912 P121910	Ledge
6	P0121862	Heat Setting Button

