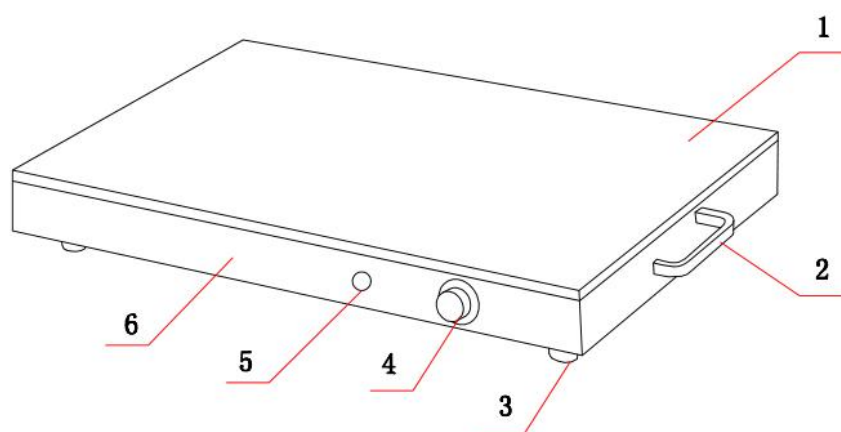


# **ggm gastro**

**Warm Plate**

**User manual**

## WHPJ537



1:Warming glass

2: Handle

3: Foot

4: Thermostat

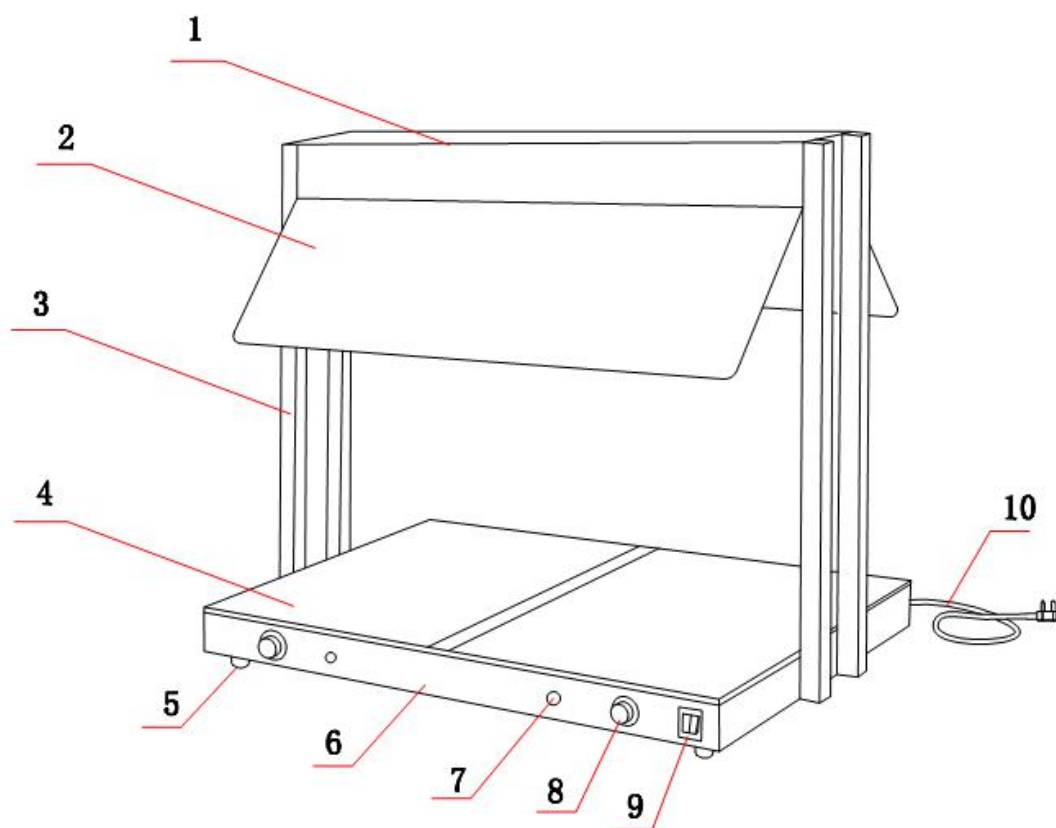
5: Heating light

6: Surrounding board

## Specifications

Model	Voltage	Hz	Power(W)	Size(mm)
WHPJ537	220	50	260	565*380*75
WHPW756	220	50	1070	730*585*625

# WHPWJ756



1:Up board

4 : Warming glass

7 : Warming light

10 : Wire

2 : Dust proofing board

5 : Foot

8 : Thermostat

3 : Column

6 : Foundation

9 : Switch

## **Warning:**

The machine must be used comply with the manual.

The machine must be grounded well before using!

No flushing the machine !

This machine is designed new and original, beautiful and equitable, easy to process, temperature rising quickly and saving energy. It can be specially used in hotels, supermarkets and places with huge passenger flow.

## **Installment:**

1. The machine must be landed well before using!
2. The voltage must be conform to rated voltage;
3. Please inspect the wire to be sure it's not injured before it's connected to the switch;
4. The thermostat is on the front, double thermostat for FY-T60-B at left and right for independent using. When the switch is connected, turn the thermostat knob and the light will indicate the warming plat's working status. When the light is extinct, the plate is at constant temperature. The machine begins heating when the plate temperature is lower than the settled temperature, the machine will work again. Thus to guarantee the food is warmed well.
5. The thermostat knob is at left and right. They can be used independently.
6. The power must be cut off when the machine is cleaned after work.

**NO flushing the machine with water!**

## **Transportation and storage**

During the transportation, this sausage machine shall be handled with care, and shall not be placed upside down to prevent any damage to the cover and internal part of the product. The packed sausage machine shall not be stored in the open air for a long time; instead, it shall be placed in a warehouse with good ventilation but without corrosive gas. In case of temporary storage, measure shall be adopted to prevent rains.

## Cleaning and maintaining

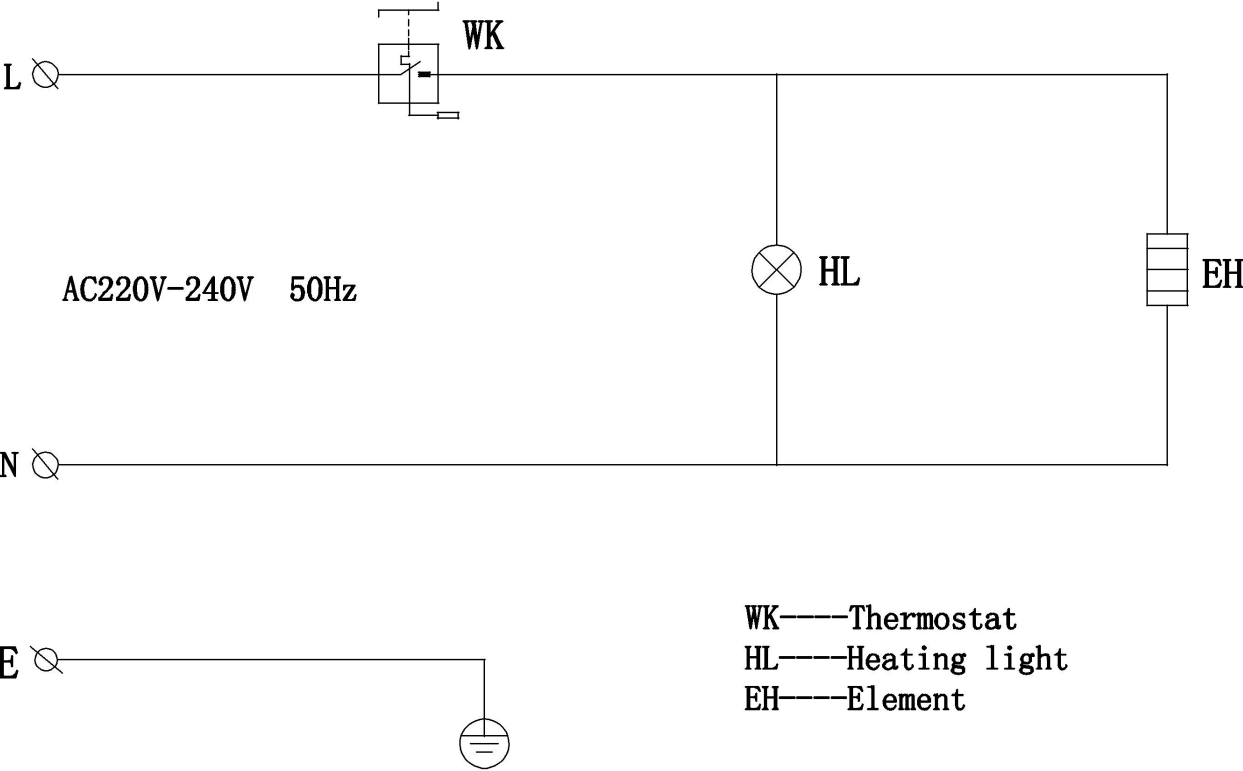
Please wipe the face of the plate with noncorrosive cleaner after the machine stop work.

## Breakdowns analysis and fixing

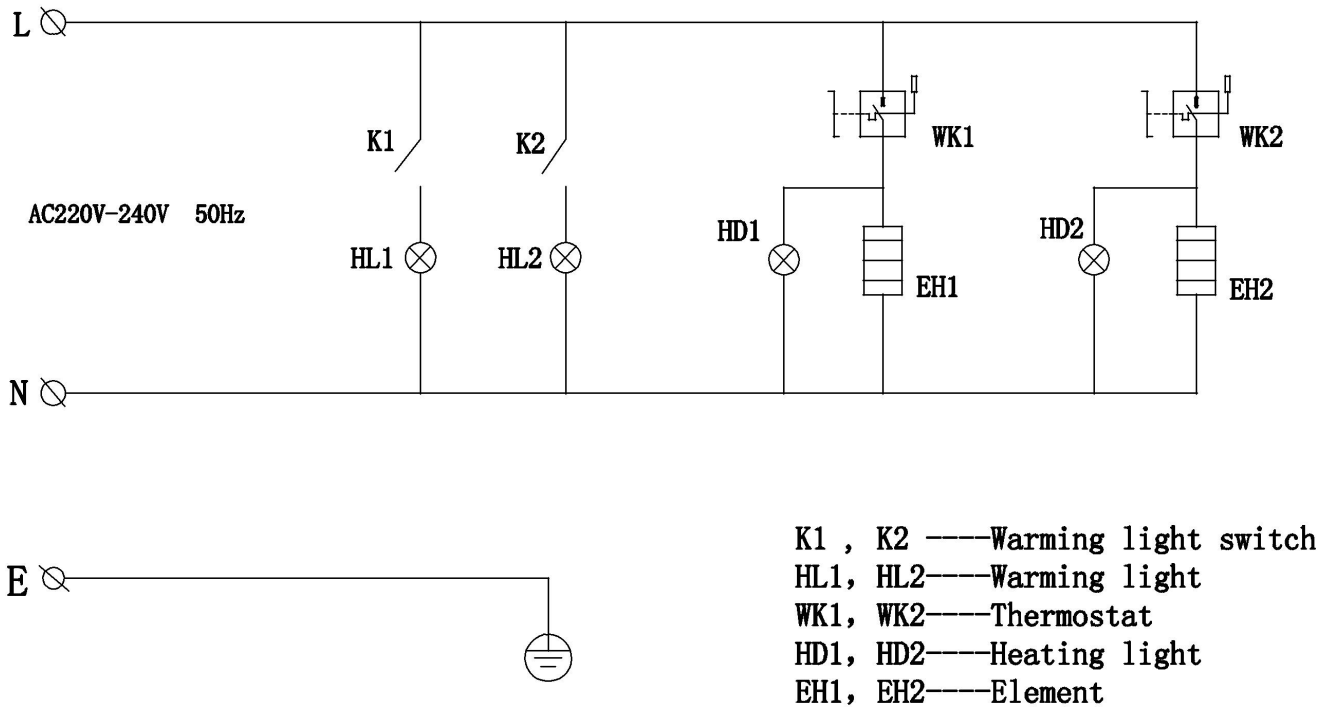
Stoppage	Reason	Answer
1. When the switch is powered, the thermostat light is not light, the plate is not warm, the warming light is not light.	1. The fuse break; 2. The wire or the socket bad contact	1. Change a fuse; 2. Tight the socket
2. The warming light is not light.	1. switch break, 2. the light break, 3. the light is not installed well	1. change the switch 2. tight the light 3. change the light
3. The green light doesn't extinct. The plate temperature can not be controlled	1. Thermostat break.	1. Change the thermostat
4. The light is not light but the plate temperature is controlled	1. The light bad contacted 2. The light break	1. Tight the wire; 2. Change the light

# Circuit Diagram

WHPJ537



# WHPWJ756





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