

GAS TEPPANYAKI GRILL

TGBT873 , TGBT878 , TGBT1473 , TGBT1478

MANUAL USER



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INTRODUCTION

☞ Please read and ensure that your operation personnel also reads this user's manual carefully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.

☞ The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.

☞ If you are confused or you don't have enough information please get in touch with authorized service by phone.

☞ Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.

☞ We hope that you will get the best performance from our product...

SAFETY DETAILS

☞ Do not leave the appliances under direct sunlight.

☞ The appliances should only be operated under a chimney hood.

☞ If the appliances is operated using a LPG gas cylinder, the distance between the appliances and gas cylinder should be minimum 50 cm.

☞ Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, curtains etc.) should never be held near the appliances.

☞ You can use this appliances simultaneously together with other products of ours.

☞ The appliances should not be immersed in water.

☞ Do not clean up the appliances with pressure water

☞ This appliances should be installed in line with effective regulations and only be operated in well ventilated places. Please refer to the instructions before installing and operating the appliances.

☞ This appliances is designed for industrial use and should only be operated by personnel trained according to this manual.

- Take great care of hot surfaces. (Hot surface sign)



- The device must not be exposed to direct sunlight.
- The device must never be operated under chimney hood.

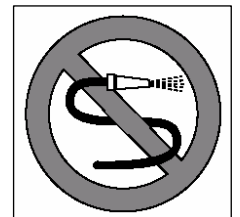


- Flammable solid, liquid materials at the operation media of the device (cloths, alcohol and their derivatives, petroleum-chemical products, wooden and plastic materials, cut blocks, curtains, etc.) must not be preserved at the operation media of the device.



- You may use our devices together with other devices of the same series.

- Do not clean by pressurized water.



- This device should be installed as per the effective regulations and must be used only in a well ventilated area. Refer to the instructions before supply connection and before operation of the device.

- The device is manufactured for industrial usage purposes and it should only be used by qualified personnel.



- No interventions must be assumed by any persons other than the manufacturer or the authorized service.



- In case of fire or flames in the operation area of the device, shut



down the gas valves and electric switches without panic and use fire extinguisher. Never use water to put out the flames. The water will cause faster diffusion of the fire.

- The oil spilled on the floor must be cleaned while using the device. Otherwise it may cause slippery ground.
- Gas odor means gas leakage. In such a case shut down the valve of the device and the valve of the main supply, open the windows and doors; do not use electric switch etc. materials that may cause sparkles or flames. Call our service immediately.
- These instructions are valid only if the country code is visible on the device. If the country code is not visible on the device, refer to the instructions; refer to the technical instructions that are required for technical adoption as per the existing conditions in the country.



HANDLING AND CHANGE OF PLACE

Change of place ; THE PLACE of the device, the length of the connection hoses, OF WHICH THE CONNECTION ARE DONE BY THE AUTHORIZED SERVICE MAY NOT BE CHANGED EXCEPT BY THE AUTHORIZED SERVICE

- The device may be carried by human power.
- If the transportation distance is not long it must be moved slowly, if necessary the device must be fixed on a pallet against shaking or must be balanced by a person.
- Do not crush or drop the device during transportation.

ASSEMBLY OF THE DEVICE

THE DISTANCE BETWEEN THE GAS BOTTLE AND DEVICE MUST BE 50 CM.



In order to position this device close to a wall, section, kitchen furniture, decorative covering etc., such things should have been manufactured from inflammable materials or they should be covered by an appropriate heat insulation material in order to keep the distance at 5 cm, otherwise the distance should be at least 20 cm.

It is recommended to pay maximum attention to the rules for protection from fire.

- The feet of the under counter bench must be adjusted and the device should be provided to operate at a balance level.
 - All gas connections of the device should comply with ISO 7-1 or ISO 228-1 standards.
 - Before making the gas connection by the personnel of the authorized technical service, the label should be checked and the connection should be done as per the specified gas type and gas pressure. The connection should not be done as per a different type of gas and/or gas pressure.
 - After the device is connected to the gas system, the gas leakage should be checked by soap foam.
 - The air adjustment should be done if found necessary after the control done by the personnel of the authorized service.
 - The declared power of the device may never be changed as per the user demands. All kinds of interventions to the valves and injectors for such purposes will cease the guarantee coverage of the device.
 - Do not let use of spare parts in the device which are not original.
- If the spare parts which are not obtained from our company are installed on the device, the device will cease to be under guarantee coverage.

GENERAL INFORMATION

- Grill models are used for cooking fish, meat balls, chicken, hamburgers etc. meat products



in the kitchens of restaurants, canteens, etc. places.

This device is designed for the direct cooking of the product. Pans and pots etc. tools are not necessary.

It is not recommended to use frozen products as cooking them will damage the surface (-15



degrees Celsius)

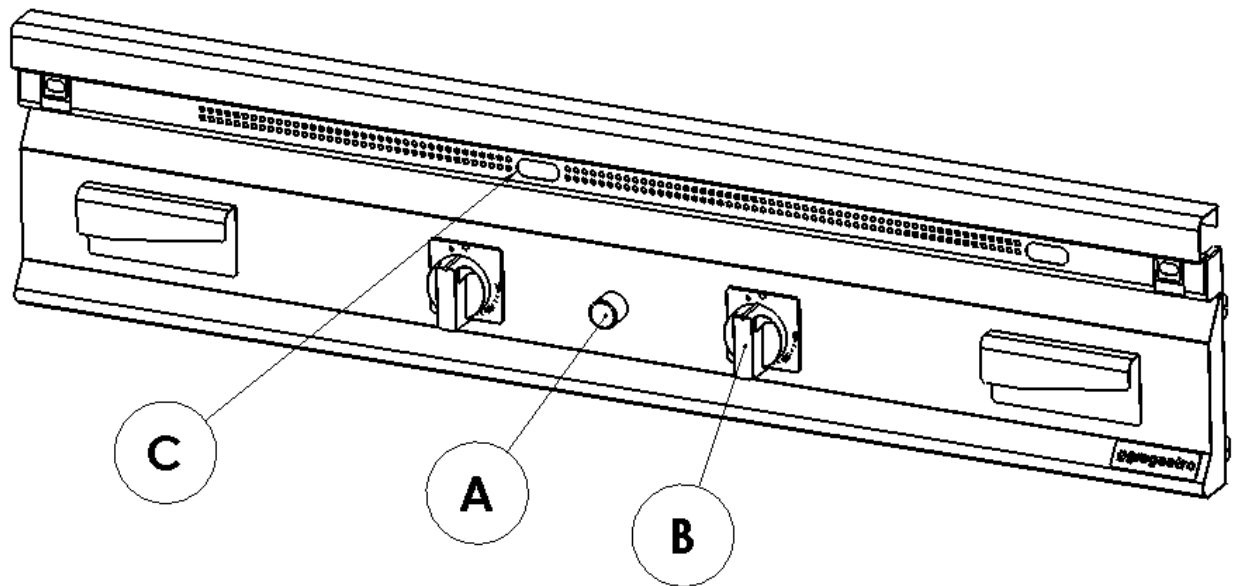
- The first usage of the device should be after cleaning plate sheet, oil channel, oil drawer wholly, which is by warm, soaped damp cloth (water removed).
- After the cleaning you are required to oil the plate surface by means of liquid oil.
- The device should be operated with the filtered hood that is connected to ventilation system.

NOTE: Do not use out of its purposes

The safety of the device should be installed by person who know the technical conditions and who have read the user manual.

NOTE: The feeding pressure of the device is 21 mbars for Natural Gas; 50 mbar for LPG; never use adjustable gas bottle for the devices to be operated by L.P.G. 50 mbar, 1,5 kg fixed bottle must be used.

OPERATION OF THE APPLIANCES



- A. LIGHTER
- B. VALVE
- C. OBSERVATION HOLE

1. IGNITION OF THE PILOT

To let the pilot gas in the safety valve is turned to (*) position and must be held pressed, after waiting as necessary (20-25 seconds in order to evacuate the air and to provide gas flow), the lighter must be pressed (A) in models with lighter, in models without lighter the pilot is lighted with an external fire source. The pilot flame is visible when the stove is with open flames. As there is flame inspection mechanism on the device (thermocouple), the valve button should be pressed for a certain time in order to let the heat be sensed and permit gas passage. If the pilot flame is not put out when we remove our hand from the safety valve you may ignite the burner.

2. IGNITION OF THE BURNER

In case of stoves with open flames, to ignite the burner, the (C) safety valve is brought to full open position. If the fire of the stove is requested to be reduced the safety valve is brought to the position shown as with half fire.

While the burner is burning: for reduced flames the valve button is brought to min. fire position.

After completion of the cooking process, the pot is taken off the stove and the device is shut.

FLAME SUPERVISION MECHANISM:

If the flame of the radian is put off by accidents while the device is operating, the system will shut down against gas leakage. It will take max. 60 seconds to cut off the gas.

CLEANING AND MAINTENANCE

CLEANING

- Before the first use and after that before starting to use, the device must be cleaned by means of warm, soaped damp cloth (without water), starting from the plate sheet of the cooking surface the whole outer surface, oil channel, oil drawer must be cleaned. After this cleaning the plate surface must be oiled with a thin oil film surface. In order to avoid corrosion, the device must be preserved in an oiled manner. The oil to be used must be vegetable oil complying with the food regulations.
- After using, the burned oil on the surface must be cleaned off the device. Un- cleaned oil may cause bad odor and produce bacteria, the food that remains on the surface may block the oil evacuation pipe.
- During the cleaning, never use chemical materials such as marine acid or oil removers.
- Before the remainders of the burned food get harder they must be softened by water and wiped. If the remaining particles are very hard you may take them out by a wooden spatula.

MAINTENANCE

- Periodical maintenance is required to be performed by technical personnel.
- Depending on the usage status of the device, the maintenance should be done maximum in each 6 months. Even when within the guarantee period, the maintenance of the device by our authorized technical service personnel is charged.

Injectors: Injection hole must be cleaned wholly.

Air adjustment ring: Must be cleaned and unblocked. Air adjustment ring must be adjusted by the technical service personnel.

Pilot: the flame must be appropriate and must touch the thermocouple.

Burner: the holes must be clean and unblocked.

The parts that are required to be removed during cleaning must be removed and mounted back by the personnel of the technical service and the necessary controls must be done after mounting, and the gas leakage must be checked by means of soap foam.

CONVERSION TO OTHER GASSES

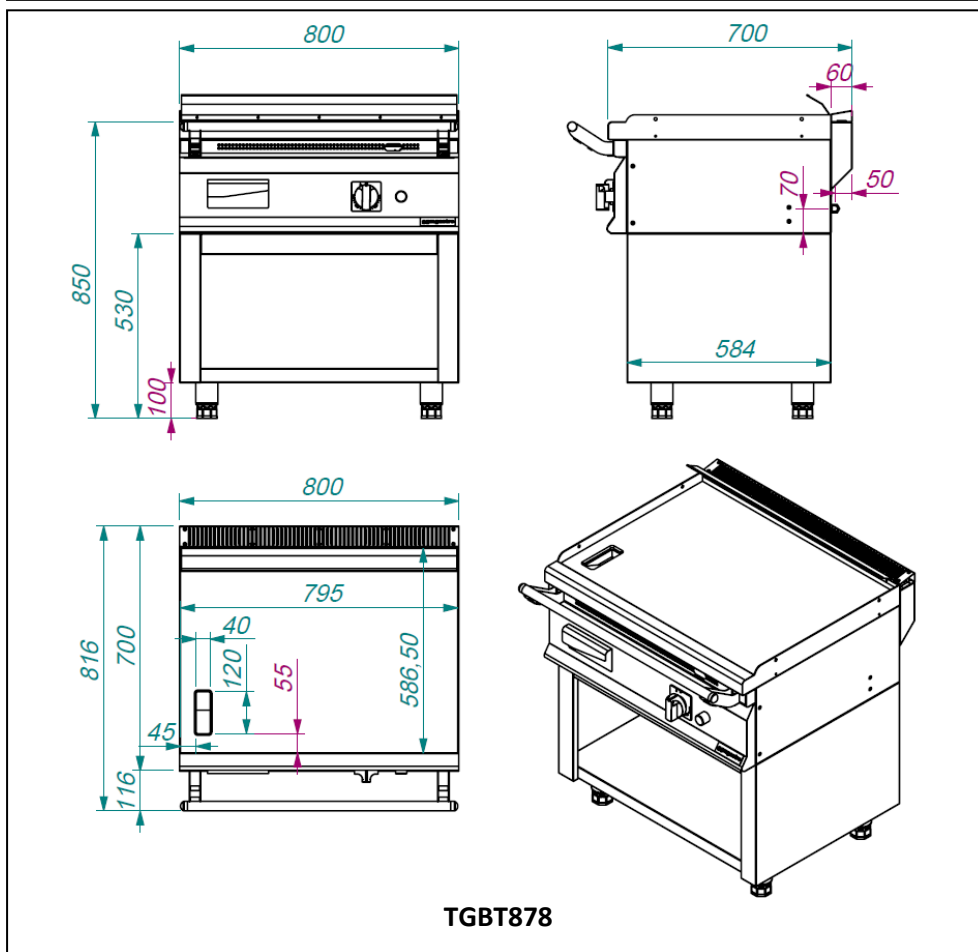
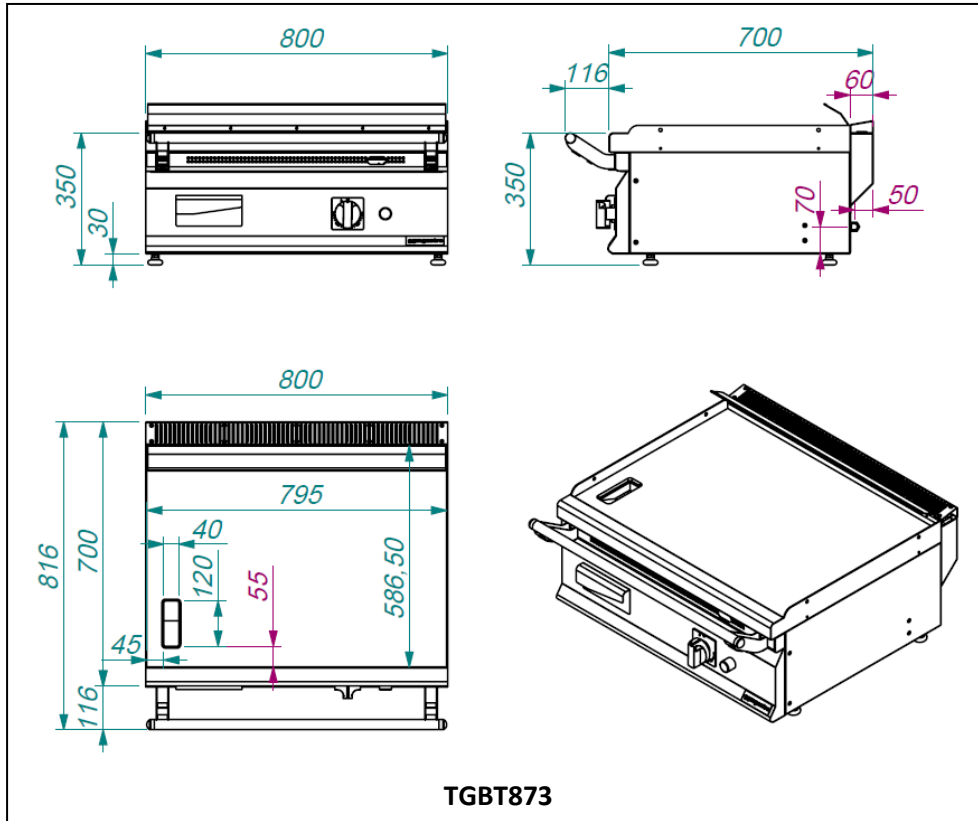
The device is designed to operate with LPG and natural gas. The device should be operated as per the gas system mounted by the service personnel (LPG or Natural Gas). After the mounting, conversion to another gas system should definitely be done by the AUTHORIZED SERVICE PERSONNEL. In case of gas conversions done by others except the AUTHORIZED SERVICE PERSONNEL, the manufacturer will not be responsible for any of the arising problems. The label at the gas inlet section of the device indicates the operating gas group of the device.

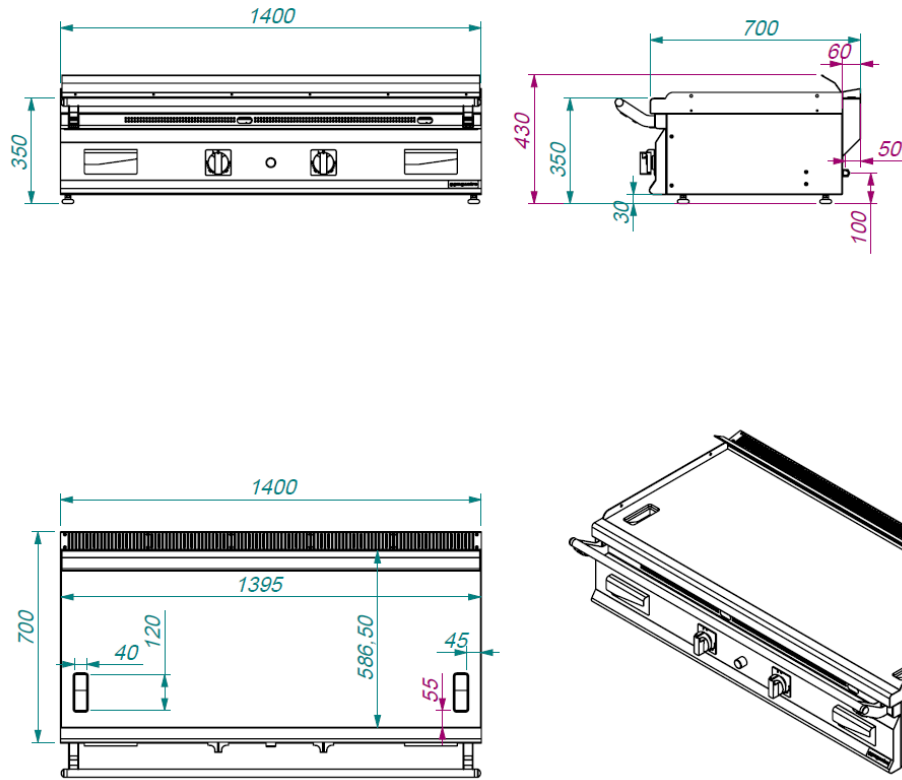
LIFE OF THE DEVICE

The life of the device is 10 years when the recommended using instructions are obeyed.

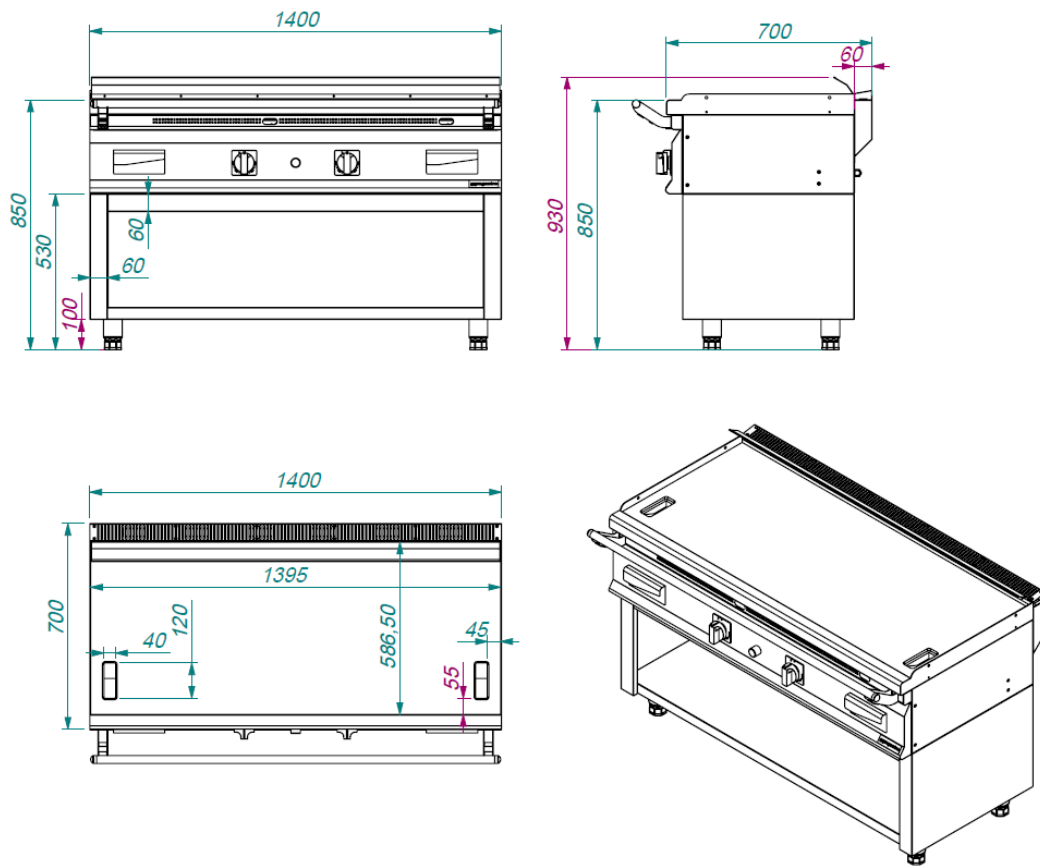
TECHNICAL SPECIFICATIONS / TECHNISCHE DATEN

MODEL	DIMENSIONS /ABMESSUNGEN (MM)	THERMAL POWER / THERMISCHE KRAFT	THERMOSTAT	TYPE / TYP	GAS INLET / GASEINLASS	NET WEIGHT/ NETTOGEWICHT (KG)
TGBT873	800X700X350	16 KW	100-300°C	A ₁	1/2" R	91
TGBT878	800X700X850	16 KW	100-300°C	A ₁	1/2" R	91
TGBT1473	1400X700X350	2 X 12 = 24 KW	100-300°C	A ₁	1/2" R	120
TGBT1478	1400X700X850	2 X 12 = 24 KW	100-300°C	A ₁	1/2" R	120



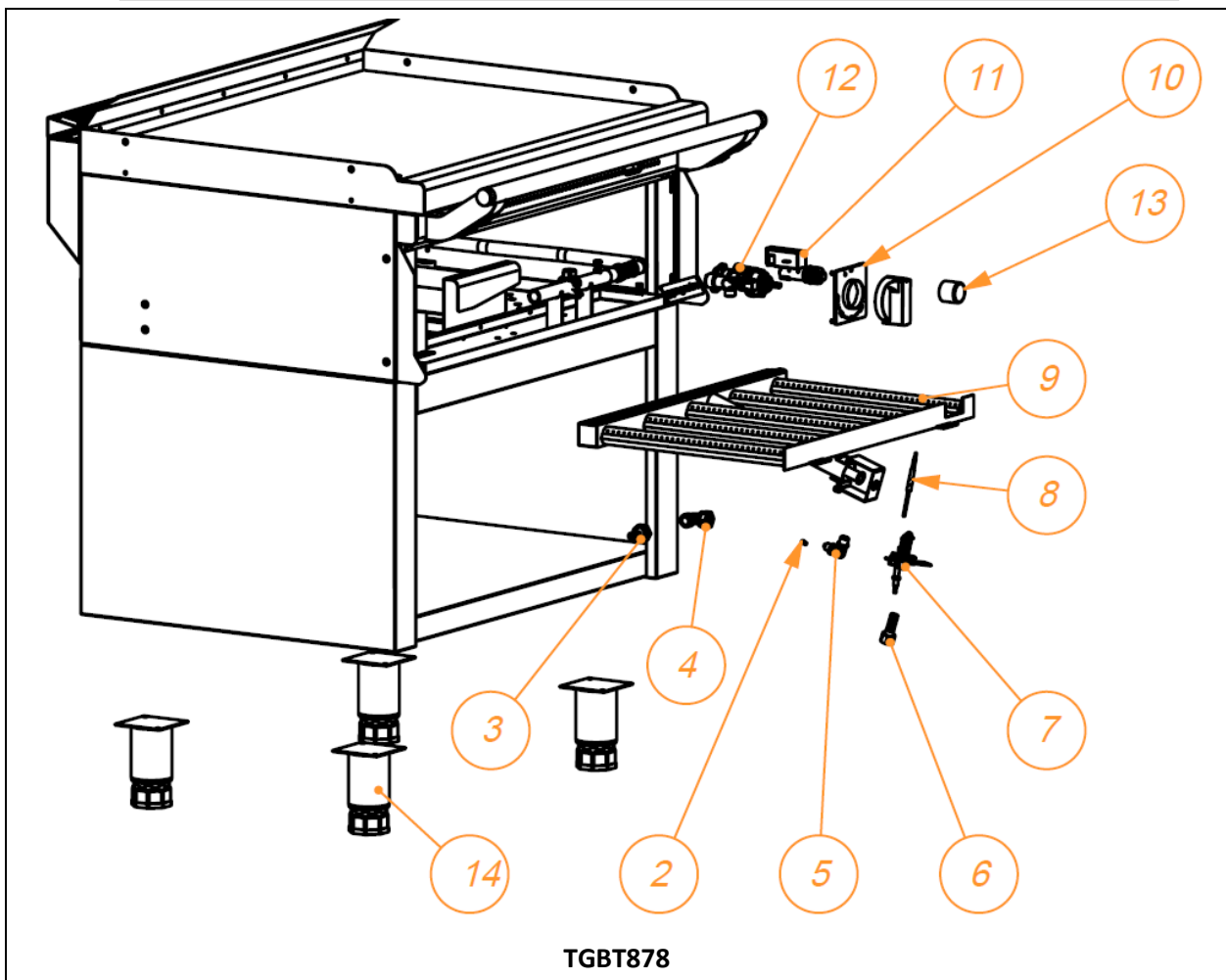
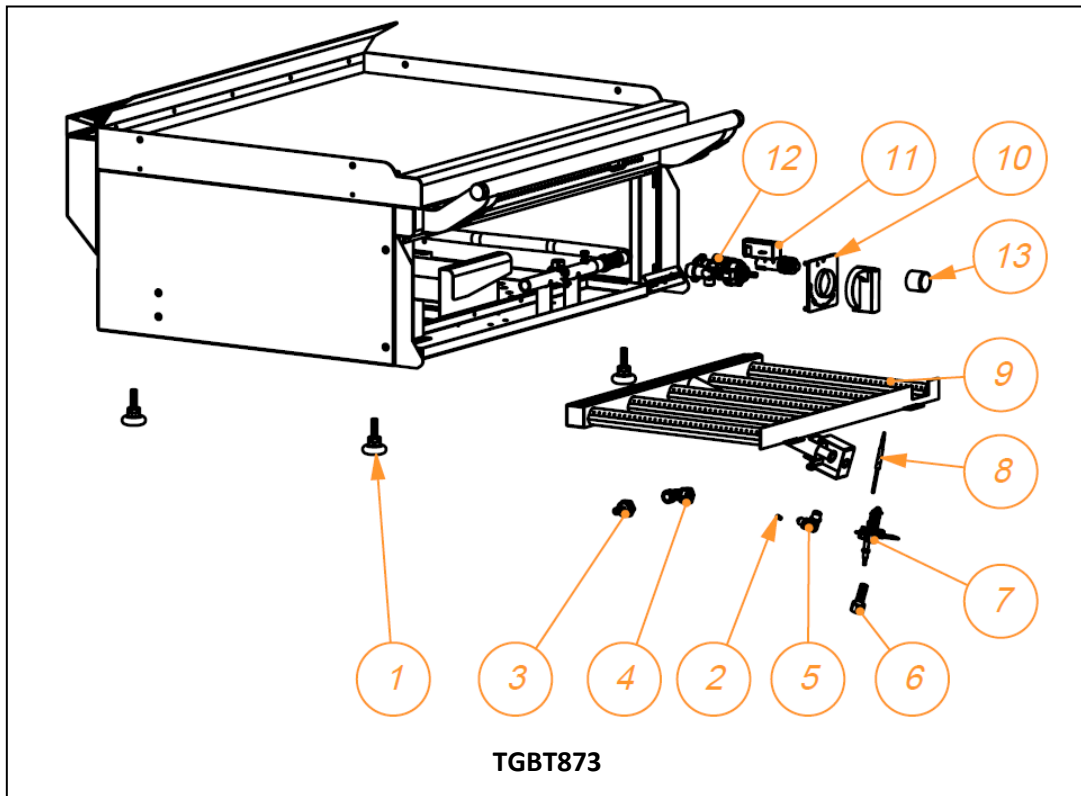


TGBT1473

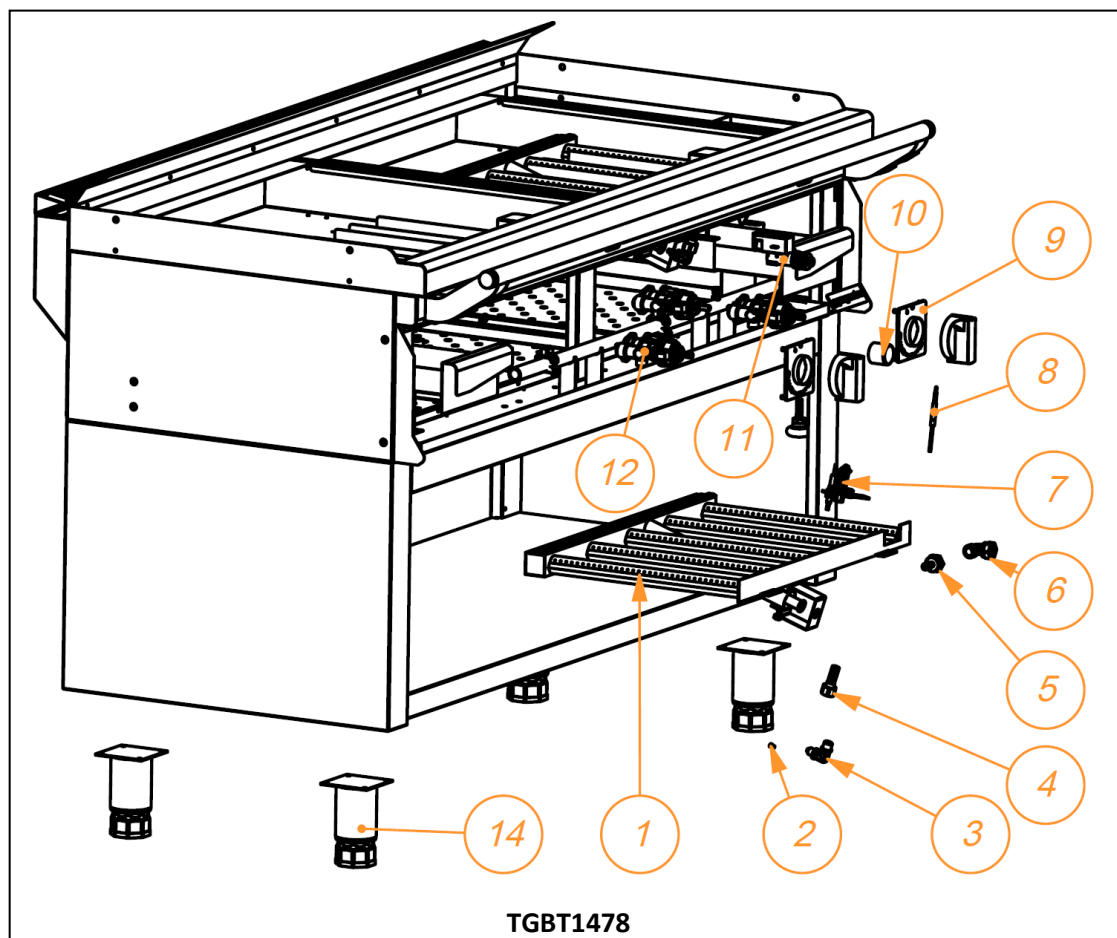
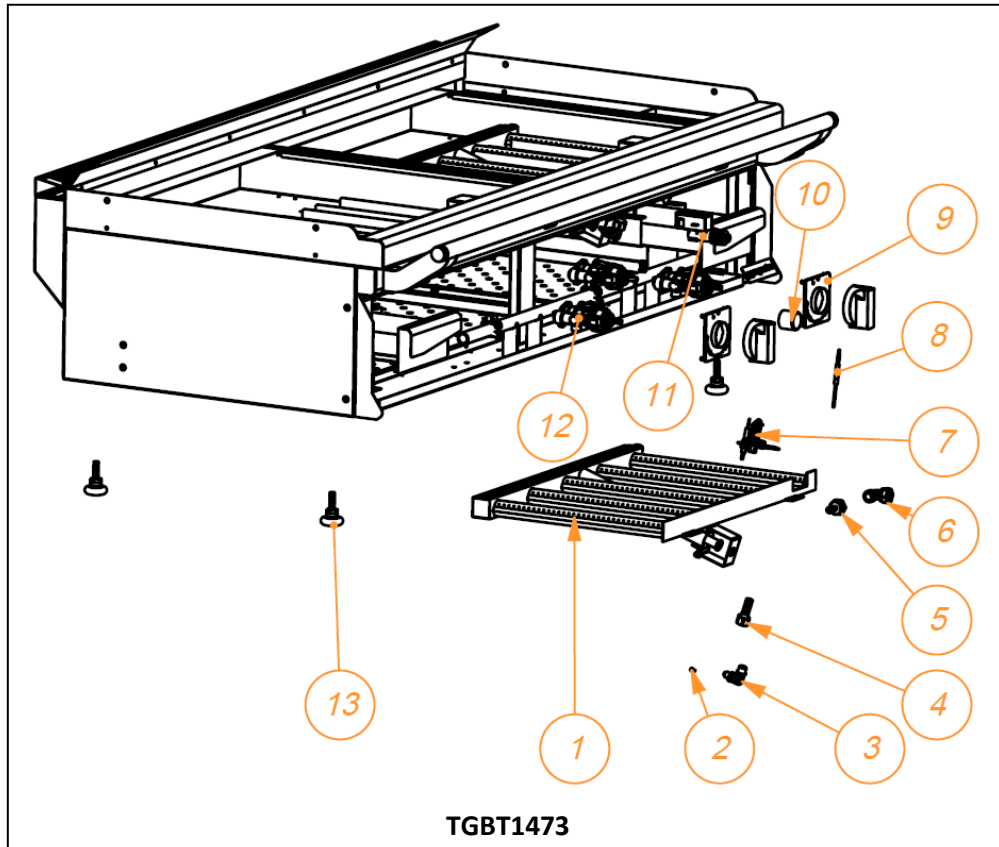


TGBT1478

SPARE PARTS / ERSATZTEILE



NO	DESCRIPTION	BESCHREIBUNG
1	LEG ADJUSTIBLE M10X30	BEINVERSTELLBAR M10X30
2	INJECTOR 1.4	INJEKTOR 1.4
3	HOSE CONNECTION 1/2	SCHLAUCHANSCHLUSS 1/2
4	ELBOW 1/2-1/2	WINKEL 1/2-1/2
5	ELBOW UNION 1/4-3/8	REDUZIER-WINKELVERSCHRAUBUNG 1/4-3/8
6	FLEX Ø10 300MM	BIEGEN Ø10 300MM
7	PILOT BURNER 3 FLAME	DREIFLAMMIGER ZÜNDBRENNER
8	THERMOCOUPLE WITHOUT NUT 300MM	THERMOELEMENT OHNE MUTTER 300 MM
9	BURNER TEPPANYAKI GRILL	TEPPANYAKI GRILLBRENNER
10	KNOB SET GGM GAS 100-300	DREHKNOPF-SET GGM GAS 100-300
11	BATTERY-OPERATED LIGHTER	BATTERIEBETRIEBENER ANZÜNDER
12	GAS VALVE 100-300	GASVENTIL 100-300
13	LIGHTER PROTECTIVE PLASTIC	ANZÜNDER SCHUTZPLASTIK
14	LEG ADJUSTIBLE STAINLESS Ø63X130	BEINVERSTELLBAR, EDELSTAHL Ø63X130



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5	HOSE CONNECTION 1/2	SCHLAUCHANSCHLUSS 1/2
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7	PILOT BURNER 3 FLAME	DREIFLAMMIGER ZÜNDBRENNER
8	THERMOCOUPLE WITHOUT NUT 300MM	THERMOELEMENT OHNE MUTTER 300 MM
9	KNOB SET GGM GAS 100-300	DREHKNOPF-SET GGM GAS 100-300
10	LIGHTER PROTECTIVE PLASTIC	ANZÜNDER SCHUTZPLASTIK
11	BATTERY-OPERATED LIGHTER	BATTERIEBETRIEBENER ANZÜNDER
12	GAS VALVE 100-300	GASVENTIL 100-300
13	LEG ADJUSTIBLE M10X30	BEINVERSTELLBAR M10X30
14	LEG ADJUSTIBLE STAINLESS Ø63X130	BEINVERSTELLBAR, EDELSTAHL Ø63X130