

Warning and safety instructions

These instructions supplement the product-specific operating and installation instructions. They are intended to ensure the safe use of the devices in commercial applications.

1. Basic information before commissioning

Step 1: Before installation, commissioning, cleaning, or maintenance, always read the *product-specific operating instructions* thoroughly and carefully.

Step 2: Only use the device for the commercial purpose described in the respective product documentation.

Step 3: Keep all product-related documents permanently. If the device is passed on, these documents must be provided in full.

Step 4: Do not put the device into operation if there are any uncertainties regarding installation, connection, or intended use. In this case, read the information in section 14.

2. Intended use in commercial settings

The devices are primarily intended for commercial use in restaurants, catering, commercial kitchens, or similar establishments.

Use in private areas or outside the intended operating environment is only permitted if this is expressly provided for.

The devices must be operated in accordance with their technical design (e.g., indoor or outdoor use, stationary or mobile, electric or gas-powered version).

3. Dangers for children and unauthorized third parties

Catering appliances are not toys. They must always be kept away from children and unauthorized persons.

Packaging materials (foil, polystyrene, cardboard, cable ties, etc.) must not be left unattended; there is a risk of suffocation and injury.

Appliances may only be operated by trained and suitable personnel.

4. General hazards for users

Electrical hazards

In the case of appliances connected to the mains, improper handling can result in a risk of death from electric shock.

Devices with visible damage to the housing, cables, or connectors must not be operated.

Before maintenance, cleaning, or installation work, the device must be disconnected from the power supply at all poles.

Moisture or liquids on parts of the device not intended for this purpose can cause serious personal injury and property damage.

Thermal hazards

Many catering appliances (e.g., ovens, grills, deep fryers, warming appliances, hot water appliances) reach high temperatures.

There is a risk of burns and scalding from housing parts, heating elements, liquids, steam, or cooking fats.

Wear suitable heat-resistant protective gloves and protective clothing.

Mechanical hazards

Cutting, pressing, stirring, or drive components can cause serious injuries. Never reach into moving parts and do not remove or bypass protective devices.

Gas-powered appliances

Gas appliances may only be installed in accordance with the applicable technical regulations and by qualified personnel.

If you smell gas, immediately shut off the gas supply and ventilate the room. Open flames or sparks must be strictly avoided.

Personal protective equipment

Depending on the device, suitable protective equipment must be used (e.g., protective gloves, non-slip safety shoes, safety goggles, respiratory protection when using cleaning chemicals).

Operation under the influence of alcohol, drugs, or medication that impairs reaction times is not permitted.

5. Requirements for installation and assembly

Installation, permanent connection, or gas or water connections may only be carried out by qualified personnel.

Before connecting, ensure that the voltage, frequency, gas type, or other supply parameters match the information on the type plate.

Devices that are to be permanently mounted must be secured with suitable fastening materials in accordance with the structural conditions.

No supply lines may be damaged during drilling or screwing.

6. Lighting (if available)

Do not look directly into strong light sources. Defective lamps may only be replaced with suitable, specification-compliant light sources. The device must be disconnected from the power supply before replacement. Flickering or damaged light sources must be replaced immediately.

7. Devices with ventilation or active cooling

Ventilation openings must not be covered or blocked. Maintain sufficient safety distances from walls and other devices.

Foreign objects, hair, or light objects must not be allowed to enter ventilation openings.

Insufficient ventilation can lead to overheating, fire, or device failure.

8. Installation and location selection

Devices must be set up on a stable, level, and load-bearing surface.

Keep flammable materials away from the device and ensure adequate ventilation and heat dissipation. Devices must not be operated in potentially explosive areas unless they are expressly approved for this purpose.

9. Devices with mains connection

The device may only be connected to properly installed sockets with suitable fuses and residual current protection.

Power cables must not be crushed, kinked, or routed over sharp edges.

Always pull plugs by the plug housing, not by the cable.

Damaged power cords may only be replaced by qualified personnel.

10. Rechargeable batteries and batteries (if applicable)

Batteries and rechargeable batteries must not be swallowed – this poses an acute risk to life.

Only use the specified battery types. Non-rechargeable batteries must not be recharged.

Damaged or leaking batteries can cause skin or eye irritation.

Rechargeable batteries must only be charged with suitable chargers and monitored during charging. Do not mix different battery types or charge states.

11. Maintenance and cleaning

Before cleaning or maintenance work, switch off the device and disconnect it from all power sources. When cleaning, use only suitable, food-safe cleaning agents in accordance with the manufacturer's instructions.

High-pressure cleaners may only be used if this is expressly permitted.

Repairs may only be carried out by qualified personnel.

12. Overloading and misuse

Technical limits (e.g., maximum filling quantities, performance specifications, temperature ranges) must not be exceeded. Unauthorized modifications, alterations, or tampering with the device are not permitted and can lead to considerable hazards.

Condensation after transport from a cold environment can damage electrical components. The device must be allowed to acclimatize sufficiently before commissioning.

13. Disposal

Principle of waste avoidance and resource conservation

Before final disposal, we recommend checking whether the device can be repaired, reconditioned, or put to further commercial use.

By extending the service life or passing it on to suitable third parties, you are making an active contribution to waste prevention, the conservation of natural resources, and the reduction of environmental pollution.

Electrical and electronic equipment

Electrical and electronic equipment marked with the symbol of a crossed-out wheellie bin must not be disposed of with household waste.

At the end of their service life, these devices must be collected separately and taken to a designated collection or return point for waste electrical and electronic equipment.

Proper disposal helps to prevent negative effects on the environment and human health and ensures high-quality recycling of valuable raw materials.

The operator is obliged to remove any batteries, rechargeable batteries, or removable light bulbs from the device before disposal, if technically possible.

Any personal data stored on electronic storage media must be deleted before disposal.

Batteries and rechargeable batteries

Batteries and rechargeable batteries must be disposed of separately from the device.

They are marked with the symbol of a crossed-out wheellie bin. If they contain the heavy metals lead (Pb), mercury (Hg) or cadmium (Cd), this is additionally indicated by the corresponding chemical markings.

Disposal in household waste is not permitted.

Used batteries and rechargeable batteries must be disposed of at suitable collection points or recycling centers in accordance with the applicable national and local regulations.

Before disposal, exposed contacts must be protected against short circuits (e.g., by taping them over).

Packaging materials

The packaging of the devices is made of recyclable materials and is subject to the provisions of Directive 94/62/EC on packaging and packaging waste.

Packaging materials must be collected separately in accordance with the applicable local regulations and transferred to the designated collection systems (e.g., paper, plastic, metal).

By properly separating and disposing of the packaging, you are supporting the recycling of valuable materials and contributing to environmental protection.

14. Residual risks

Despite compliance with all safety regulations, residual risks may remain with commercial catering equipment, in particular due to:

- high temperatures,
- hot liquids or fats,
- moving parts,
- electrical energy,
- gas pressure or steam,
- sharp-edged components or tools.

The operator is obliged to carry out a risk assessment for the respective place of use and to take appropriate organizational measures.

These general safety and warning instructions apply in addition to the respective product-specific instructions and technical documentation for all catering equipment in our range.

For further information or if you have any questions, please contact our customer service team at info@gmgastro.com or use our HelpCenter via the link <https://helpcenter.gmgastro.com/de>.