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## GGMGASTRO PTRH56

# GGM Gastro PTRH56 Plastic-Coated Support Grid

## USER MANUAL

Brand: GGMGASTRO | Model: PTRH56

## 1. Introduction

This user manual provides essential information for the proper use, installation, maintenance, and care of your GGM Gastro PTRH56 Plastic-Coated Support Grid. Please read this manual thoroughly before using the product to ensure safe and efficient operation.

## 2. Product Overview

The GGM Gastro PTRH56 is a durable, plastic-coated support grid designed to increase the storage capacity of compatible refrigeration units, specifically the KSS600HN and TKSS600HN models. Its robust construction ensures a very high load capacity for secure and stable storage.

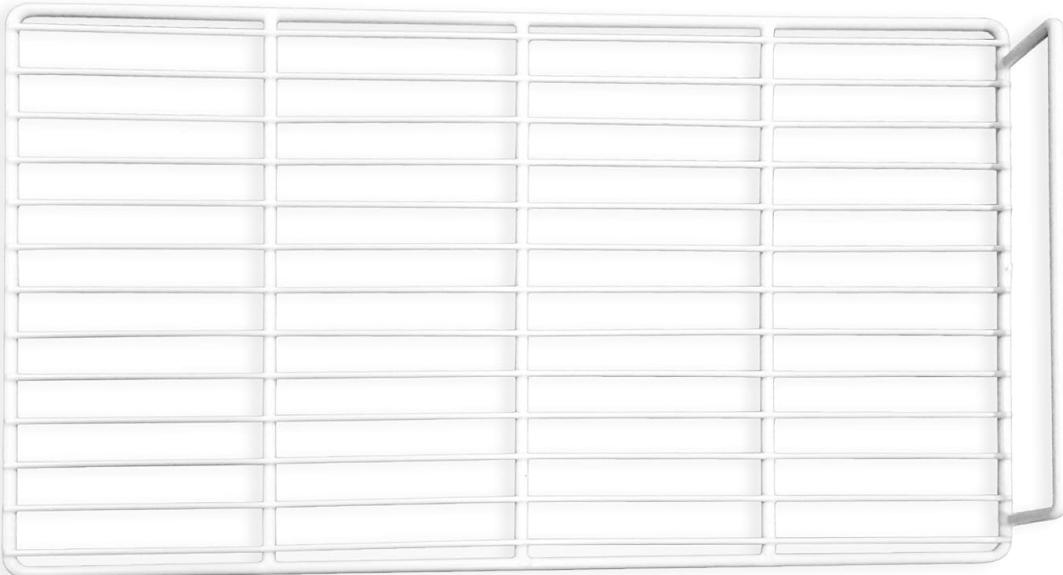


Figure 1: GGM Gastro PTRH56 Plastic-Coated Support Grid. This image shows the rectangular grid with its white plastic coating, designed for robust support.

### Key Features:

- **Compatibility:** Specifically designed for KSS600HN & TKSS600HN refrigeration units.
- **High Load Capacity:** Engineered for very high load capacity, ensuring secure and stable storage.
- **Durable Material:** Made from high-quality plastic-coated material for enhanced durability and exterior quality.
- **Easy to Clean:** The surface allows for easy cleaning, saving time and effort.
- **Food Standard Compliant:** The material complies with European food standards and bears the CE marking.

### 3. Setup and Installation

The GGM Gastro PTRH56 support grid is designed for straightforward installation within compatible GGM Gastro refrigeration units. No complex assembly is required.

1. **Preparation:** Ensure the interior of your KSS600HN or TKSS600HN unit is clean and free from obstructions before installing the grid.
2. **Placement:** Carefully slide the PTRH56 grid onto the designated support rails or slots inside the

refrigeration unit. Ensure it is fully seated and level.

3. **Verification:** Gently test the stability of the grid by applying light pressure. It should sit firmly without wobbling.

**Note:** This grid is specifically sized for the KSS600HN and TKSS600HN models to ensure a perfect fit and optimal performance.

## 4. Operating Instructions

Once installed, the GGM Gastro PTRH56 grid functions as an additional shelf or support surface within your refrigeration unit. It is designed to hold various items securely due to its high load capacity.

- **Loading:** Place items evenly across the surface of the grid to distribute weight. Avoid concentrating heavy loads in one small area.
- **Capacity:** While designed for high loads, always adhere to the maximum weight capacity of your refrigeration unit as a whole.
- **Temperature Stability:** The grid material is suitable for refrigeration environments and will not affect temperature stability.

## 5. Maintenance and Cleaning

Regular cleaning of your GGM Gastro PTRH56 support grid is essential for hygiene and to maintain its longevity. The plastic-coated surface makes cleaning simple.

1. **Frequency:** Clean the grid as often as necessary, depending on its use and the type of items stored. Daily cleaning is recommended for food contact surfaces.
2. **Cleaning Method:**
  - Remove the grid from the refrigeration unit if possible for easier cleaning.
  - Wipe the entire surface with a soft cloth or sponge dampened with warm water and a mild, food-safe detergent.
  - For stubborn residues, a non-abrasive brush can be used.
  - Rinse thoroughly with clean water to remove all detergent residue.
  - Dry the grid completely with a clean cloth before placing it back into the unit.
3. **Avoid:** Do not use abrasive cleaners, harsh chemicals, or scouring pads, as these can damage the plastic coating.

## 6. Troubleshooting

The GGM Gastro PTRH56 support grid is a simple, passive component and rarely experiences issues. Most problems are related to improper installation or cleaning.

Problem	Possible Cause	Solution
Grid is wobbly or not level.	Improper seating on support rails.	Remove the grid and re-insert it, ensuring it is fully seated on all designated support points within the unit.
Stains or residue on grid.	Insufficient cleaning or dried spills.	Refer to Section 5, "Maintenance and Cleaning," for proper cleaning procedures. Use a mild detergent and non-abrasive tools.

Problem	Possible Cause	Solution
Grid does not fit the unit.	Incorrect model purchased.	Verify that your refrigeration unit is a GGM Gastro KSS600HN or TKSS600HN model. This grid is specifically designed for these units.

## 7. Specifications

Attribute	Detail
<b>Model:</b>	PTRH56
<b>Brand:</b>	GGMGASTRO
<b>Material:</b>	Plastic-coated metal
<b>External Dimensions (W x D x H):</b>	525 mm x 656 mm x 47 mm
<b>Compatibility:</b>	GGM Gastro KSS600HN & TKSS600HN refrigeration units
<b>Features:</b>	High load capacity, easy to clean, CE marked, complies with European food standards

## 8. Warranty and Support

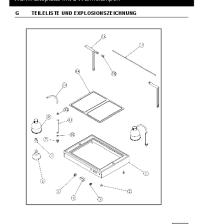
For information regarding warranty terms, technical support, or spare parts for your GGM Gastro PTRH56 support grid, please contact your authorized GGM Gastro dealer or visit the official GGM Gastro website. Please have your model number (PTRH56) and purchase details ready when contacting support.

**Official Website:** [www.gmgastro.com](http://www.gmgastro.com) (Example link, actual link may vary)

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## Related Documents - PTRH56

 <p>REFRIGERATED MEAT MINCER gmgastro INSTRUCTION MANUAL FOR USE AND MAINTENANCE</p>	<p><a href="#">GGM Gastro Refrigerated Meat Mincer Instruction Manual</a> Comprehensive instruction manual for the GGM Gastro refrigerated meat mincer (model FWKSM350), covering delivery, warranty, description, specifications, controls, thermostat, installation, operation, maintenance, troubleshooting, and wiring diagrams. Essential guide for safe and efficient use.</p>
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	<p><a href="#"><b>GGM Gastro Glass &amp; Aluminum Cleaner for Dishwashers - Professional Eco Cleaner</b></a></p> <p>Professional eco-friendly liquid rinse aid for dishwashers, designed for glass and aluminum. Safe for machine application, this concentrated cleaner from GGM Gastro causes severe skin and eye burns and requires professional use only. Safety data sheet available.</p>
	<p><a href="#"><b>GGM Gastro Heat Retaining Plate with 2 Heat Lamps - User Manual &amp; Specifications</b></a></p> <p>Comprehensive user manual and technical specifications for the GGM Gastro Heat Retaining Plate with 2 Heat Lamps (WPHE2, WPE2). Includes installation, operation, safety, maintenance, troubleshooting, and spare parts.</p>
	<p><a href="#"><b>GGM Gastro Espresso Machine Cleaner Tablets - Powerful Cleaning for All Espresso Machines</b></a></p> <p>GGM Gastro Espresso Machine Cleaner Tablets provide effective cleaning for home and industrial espresso machines. Remove coffee residues, prevent odors, and maintain your equipment with these easy-to-use tablets. Includes safety instructions and ingredients.</p>
	<p><a href="#"><b>GGM Gastro Warming Plate with 2 Heat Lamps Parts List and Exploded View</b></a></p> <p>Detailed parts list and exploded view diagram for the GGM Gastro warming plate with 2 heat lamps (Model WPE2). Includes product codes for each component.</p>
	<p><a href="#"><b>GGM Gastro SPOGE9N Rotating and Non-Rotating Gas Pizza Oven Spare Parts List</b></a></p> <p>Detailed spare parts list and exploded drawing for the GGM Gastro SPOGE9N rotating and non-rotating gas pizza oven. Includes part names and product codes.</p>