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## GGM Gastro ASK207R3#ECO

# GGM Gastro ASK207R3#ECO Stainless Steel Work Cabinet

Instruction Manual

## 1. INTRODUCTION

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This manual provides comprehensive instructions for the safe and efficient installation, operation, and maintenance of your GGM Gastro ASK207R3#ECO Stainless Steel Work Cabinet. Please read this manual thoroughly before attempting to install or operate the unit. Retain this manual for future reference.

## 2. SAFETY INSTRUCTIONS

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Always observe basic safety precautions when using this product to reduce the risk of injury or damage.

- Ensure the cabinet is placed on a stable, level surface to prevent tipping.
- Do not exceed the maximum load capacity of 500 kg for the worktop.
- Avoid placing heavy objects on the edges of the worktop to maintain stability.
- Keep hands clear of moving parts, such as sliding doors and drawers, during operation.
- Use appropriate personal protective equipment (PPE) during installation and cleaning.
- Do not modify the cabinet structure or components. Use only original spare parts if replacement is necessary.

## 3. PRODUCT OVERVIEW

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The GGM Gastro ASK207R3#ECO is a robust stainless steel work cabinet designed for professional use, offering durability and functionality.

### Key Features:

- **Eco Version:** Optimized for efficiency and value.
- **Welded Construction:** Ensures a robust and durable structure.
- **Rounded Corners:** Designed for safety and ease of cleaning.
- **Ideal Working Height:** Ergonomically designed for comfortable operation.
- **High Load Capacity:** Supports up to 500 kg on the worktop.
- **Double-Walled Sliding Doors:** Provides smooth operation and enhanced durability.
- **Three Drawers:** Located on the right side for organized storage.
- **Sound-Insulated Plates:** Reduces noise during use.

- **Height-Adjustable Feet:** Stainless steel feet allow for leveling on uneven surfaces.
- **Adjustable Intermediate Shelf:** One shelf included, with adjustable height for flexible storage.

### Worktop Detail:



*Image: Detailed view of the robust 60mm thick stainless steel worktop, designed for durability and heavy-duty use.*

### Interior View:



*Image: The interior of the cabinet features smooth stainless steel surfaces and adjustable supports for the intermediate shelf, allowing for flexible storage configurations.*

## 4. SETUP

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### 4.1 Unpacking

- Carefully remove the cabinet from its packaging.
- Inspect the unit for any signs of damage during transit. Report any damage to your supplier immediately.
- Remove all protective films and packing materials. Dispose of packaging responsibly.

### 4.2 Placement

- Place the work cabinet on a firm, level, and stable surface capable of supporting its weight and the maximum load capacity.
- Ensure adequate space around the cabinet for access, cleaning, and proper air circulation.
- Adjust the height-adjustable stainless steel feet to level the cabinet. Turn the feet clockwise to raise and counter-clockwise to lower. Ensure all four feet are firmly on the ground and the cabinet is stable.

### 4.3 Shelf Installation

- Locate the included intermediate shelf.

- Position the shelf at the desired height using the internal shelf supports. Ensure the shelf is securely seated on all supports.

## 5. OPERATING INSTRUCTIONS

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The GGM Gastro ASK207R3#ECO work cabinet is designed for straightforward operation.

- **Worktop Use:** Utilize the stainless steel worktop for food preparation, assembly, or other tasks requiring a durable and hygienic surface. Do not exceed the 500 kg load capacity.
- **Sliding Doors:** Open and close the double-walled sliding doors by gently pushing them horizontally. Ensure they slide smoothly without obstruction.
- **Drawers:** Pull the three right-side drawers open and push them closed. Avoid slamming to prolong their lifespan. Store items within the drawers' capacity.
- **Storage:** Use the internal shelf and drawers for organized storage of equipment, ingredients, or supplies.

## 6. MAINTENANCE

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Regular cleaning and maintenance will ensure the longevity and hygienic operation of your stainless steel work cabinet.

### 6.1 Cleaning

- Clean all stainless steel surfaces regularly with a mild detergent and a soft, damp cloth.
- Wipe surfaces dry immediately after cleaning to prevent water spots and streaks.
- For stubborn stains, use a specialized stainless steel cleaner, following the product's instructions.
- *Do not use abrasive cleaners, steel wool, or harsh chemicals*, as these can scratch or damage the stainless steel finish.
- Clean the interior of the cabinet, including the shelf and drawers, as frequently as the exterior.

### 6.2 Inspection

- Periodically check the stability of the cabinet and re-adjust the feet if necessary.
- Inspect sliding door tracks and drawer runners for any debris or obstructions that might hinder smooth operation.
- Ensure all components are secure and free from damage.

## 7. TROUBLESHOOTING

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This section addresses common issues you might encounter with your work cabinet.

- **Cabinet is unstable:**  
*Solution:* Ensure the cabinet is on a level surface. Adjust the height-adjustable feet until the cabinet is stable and does not wobble.
- **Sliding doors or drawers are sticking:**  
*Solution:* Check the tracks and runners for any food debris, dirt, or obstructions. Clean thoroughly. Ensure the cabinet is level, as unevenness can affect door/drawer alignment.
- **Water spots or streaks on stainless steel:**  
*Solution:* Always wipe stainless steel surfaces dry immediately after cleaning. For existing spots, use a stainless steel cleaner and polish with a soft, dry cloth.

If you encounter issues not listed here or if problems persist, please contact your supplier or GGM Gastro

customer support.

## 8. SPECIFICATIONS

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<b>Manufacturer</b>	GGM Gastro
<b>Model Number</b>	ASK207R3#ECO
<b>Material</b>	Stainless Steel AISI 304
<b>External Dimensions (L x D x H)</b>	2000 mm x 700 mm x 870 mm
<b>Maximum Height (with feet)</b>	900 mm
<b>Worktop Thickness</b>	60 mm
<b>Load Capacity (Worktop)</b>	Up to 500 kg
<b>Drawers</b>	3 (located on the right)
<b>Doors</b>	Double-walled sliding doors
<b>Included Components</b>	1 intermediate shelf
<b>Feet</b>	Height-adjustable stainless steel
<b>Compliance</b>	CE compliant, food-grade materials (European standards)

## 9. WARRANTY AND SUPPORT

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For warranty information, technical assistance, or to inquire about spare parts, please contact your authorized GGM Gastro retailer or GGM Gastro customer service directly. Please have your model number (ASK207R3#ECO) and purchase date available when contacting support.