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GGM Gastro PMET5S2

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Model: PMET5S2 | Brand: GGM Gastro

INTRODUCTION

Thank you for choosing the GGM Gastro PMET5S2 Popcorn Machine. This professional-grade popcorn machine is designed for commercial use, capable of producing up to 10 kg of popcorn per hour. Featuring a double kettle system, integrated stirring mechanism, and durable construction, it ensures efficient and consistent popcorn production. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your new appliance.



Figure 1: Front view of the GGM Gastro PMET5S2 Popcorn Machine, showcasing its dual kettle design and classic popcorn machine aesthetic.

SAFETY INSTRUCTIONS

Please read all safety instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the appliance is connected to a grounded electrical outlet with the correct voltage (230V / 1N/PE / 50 Hz) and sufficient power (2.90 kW).
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Always unplug the machine from the power outlet before cleaning, maintenance, or if it is not in use.
- Keep hands and utensils away from the hot kettle and stirring mechanism during operation.
- Do not operate the machine with a damaged cord or plug, or if the machine malfunctions or has been damaged in any way.
- This appliance is intended for commercial use. Do not use it for purposes other than its intended use.

- Ensure adequate ventilation around the machine during operation.
- The machine features an overheating protection system. If the machine shuts off unexpectedly, allow it to cool down before attempting to restart.
- Handle hot popcorn and kettles with caution to prevent burns.
- Keep children and unauthorized personnel away from the operating machine.

SETUP

Before first use, ensure the machine is placed on a stable, level, and heat-resistant surface. Allow sufficient space around the machine for ventilation and operation.

1. **Unpacking:** Carefully remove the popcorn machine from its packaging. Inspect for any shipping damage.
2. **Placement:** Position the machine in a suitable location, ensuring it is away from water sources and flammable materials. The dimensions are 900 mm (width) x 420 mm (depth) x 760 mm (height).
3. **Cleaning:** Before initial use, clean all parts that will come into contact with food. Refer to the "Maintenance" section for detailed cleaning instructions.
4. **Power Connection:** Plug the power cord into a dedicated 230V / 1N/PE / 50 Hz grounded electrical outlet.



Figure 2: The GGM Gastro PMET5S2 Popcorn Machine with indicated dimensions (Width: 900mm, Depth: 420mm, Height: 760mm).

OPERATING INSTRUCTIONS

Follow these steps to operate your GGM Gastro PMET5S2 Popcorn Machine:

1. **Pre-heating:** Turn on the "HEAT" switch for both kettles. Allow the kettles to pre-heat for approximately 5-7 minutes. The integrated warm-up lamp will also activate to keep popcorn warm.
2. **Add Ingredients:** For each kettle, add the recommended amount of popcorn kernels and oil. A typical ratio is 1 part oil to 3 parts kernels. Do not overfill the kettles.
3. **Start Stirring:** Turn on the "TURN" switch for both kettles to activate the stirring mechanism. This ensures even popping.
4. **Popping Process:** Popcorn will begin to pop within a few minutes. Once the popping slows down significantly (about 2-3 seconds between pops), turn off the "HEAT" and "TURN" switches for that kettle.
5. **Empty Kettle:** Carefully tilt the kettle to empty the popped corn into the warming deck below. Use the handle provided.
6. **Serve:** The floor heating and warm lamp will keep the popcorn fresh and warm. Serve popcorn using a scoop.

7. **Repeat:** Repeat the process for continuous popcorn production.



Figure 3: Close-up view of the control panel on the GGM Gastro PMET5S2 Popcorn Machine, showing switches for "TURN", "HEAT", and "POWER", along with a "WARNING & LIGHT" indicator.



Figure 4: Detailed view of one of the popcorn kettles, highlighting the integrated stirring mechanism and the Teflon coating.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your popcorn machine and ensure hygienic operation.

- **Daily Cleaning:**

- Ensure the machine is unplugged and cooled down before cleaning.
- Remove the popcorn kettles. The kettles are easily removable for cleaning.
- Clean the kettles with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
- Wipe down the interior and exterior surfaces of the machine with a damp cloth. For stubborn oil residue, use a mild degreaser.
- Clean the glass panels with a glass cleaner.
- Remove any unpopped kernels or debris from the warming deck and crumb tray.

- **Deep Cleaning:** Periodically, a more thorough cleaning may be required, especially for the stirring mechanism and hard-to-

reach areas.

- **Do Not Use:** Abrasive cleaners, steel wool, or harsh chemicals, as these can damage the machine's surfaces and coatings.
- **Storage:** If storing the machine for an extended period, ensure it is clean and dry. Store in a cool, dry place.

TROUBLESHOOTING

This section addresses common issues you might encounter with your popcorn machine.

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; power cord not plugged in; circuit breaker tripped.	Check power outlet and plug connection. Reset circuit breaker if necessary.
Kettle not heating.	"HEAT" switch not engaged; heating element malfunction.	Ensure "HEAT" switch is on. If problem persists, contact customer support.
Popcorn not popping or burning.	Incorrect oil/kernel ratio; insufficient pre-heating; old kernels; kettle not clean.	Adjust ratio. Allow kettle to pre-heat fully. Use fresh kernels. Clean kettle thoroughly.
Stirring mechanism not working.	"TURN" switch not engaged; motor malfunction.	Ensure "TURN" switch is on. If problem persists, contact customer support.
Machine shuts off during operation.	Overheating protection activated.	Unplug the machine and allow it to cool down for at least 30 minutes before restarting. Ensure proper ventilation.

For issues not listed above, or if solutions do not resolve the problem, please contact GGM Gastro customer support.

SPECIFICATIONS

Technical specifications for the GGM Gastro PMET5S2 Popcorn Machine:

- **Model Number:** GGM Gastro - PMET5S2
- **Brand:** GGM Gastro
- **Product Dimensions (W x D x H):** 900 mm x 420 mm x 760 mm (35.4 x 16.5 x 29.9 inches)
- **Electrical Connection:** 230V / 1N/PE / 50 Hz
- **Power:** 2.90 kW
- **Capacity:** Up to 10 kg of popcorn per hour
- **Kettles:** Double kettle system, aluminum with Teflon coating
- **Features:** Integrated stirring system, floor heating, warm lamp, tempered glass, overheating protection.
- **Compliance:** Produced according to hygiene and safety guidelines, CE-marked, material complies with European food standards.
- **ASIN:** B0BSLR7X72
- **First Available:** December 16, 2022

WARRANTY AND SUPPORT

GGM Gastro products are manufactured to high quality standards. For warranty information and customer support, please refer to the documentation provided with your purchase or visit the official GGM Gastro website. Please have your model number

(PMET5S2) and ASIN (B0BSLR7X72) ready when contacting support.

For further assistance, please contact your local GGM Gastro distributor or customer service center.