

## GGMGASTRO TKF1818#WKAMF5ND

# GGM Gastro TKF1818#WKAMF5ND Freezer Cell User Manual

Model: TKF1818#WKAMF5ND

## 1. SAFETY INFORMATION

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Please read all safety warnings and instructions carefully before installing, operating, or performing maintenance on this appliance. Failure to follow these instructions may result in serious injury or property damage.

- **Electrical Safety:** Ensure the appliance is connected to a properly grounded power supply with the correct voltage and current rating. Do not use extension cords or adapters. Disconnect power before any service or cleaning.
- **Installation:** Installation must be performed by qualified personnel. Ensure the unit is placed on a level, stable surface capable of supporting its weight when fully loaded. Maintain adequate ventilation around the cooling unit.
- **Refrigerant:** This appliance contains refrigerant. Servicing should only be performed by certified technicians. Do not damage the refrigerant circuit.
- **Heavy Object:** The freezer cell components are heavy. Use appropriate lifting equipment and techniques during assembly to prevent injury.
- **Children and Pets:** Keep children and pets away from the appliance, especially during operation and maintenance.

## 2. PRODUCT OVERVIEW

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The GGM Gastro TKF1818#WKAMF5ND is a high-capacity, modular freezer cell designed for commercial use, offering optimal conditions for the long-term storage of frozen goods. It features robust insulation, a secure door, and an efficient MINUS wall-mounted cooling unit to maintain consistent low temperatures.



Figure 2.1: The GGM Gastro TKF1818#WKAMF5ND Freezer Cell, showing the exterior structure, the integrated wall-mounted cooling unit, and an optional strip curtain for enhanced thermal efficiency.



Figure 2.2: An interior view of the freezer cell, illustrating the spacious storage capacity and potential for shelving and organized storage of various food items in crates.

## 3. SETUP AND INSTALLATION

### 3.1 Unpacking and Inspection

- Carefully unpack all components and check for any shipping damage. Report any damage to the carrier and supplier immediately.
- Verify that all parts listed in the packing list are present.

### 3.2 Site Selection

Choose a location that meets the following criteria:

- **Level and Stable Surface:** The floor must be level and strong enough to support the total weight of the freezer cell and its contents.
- **Ventilation:** Ensure adequate air circulation around the cooling unit for efficient heat dissipation. Avoid enclosed spaces.
- **Ambient Temperature:** The ambient temperature of the installation area should be within the operating range specified in the technical data.

- **Clearance:** Allow sufficient space around the unit for door opening, maintenance, and service access.

### 3.3 Assembly

Assemble the freezer cell panels according to the provided diagrams. Ensure all panels are securely fastened and sealed to prevent thermal leaks.

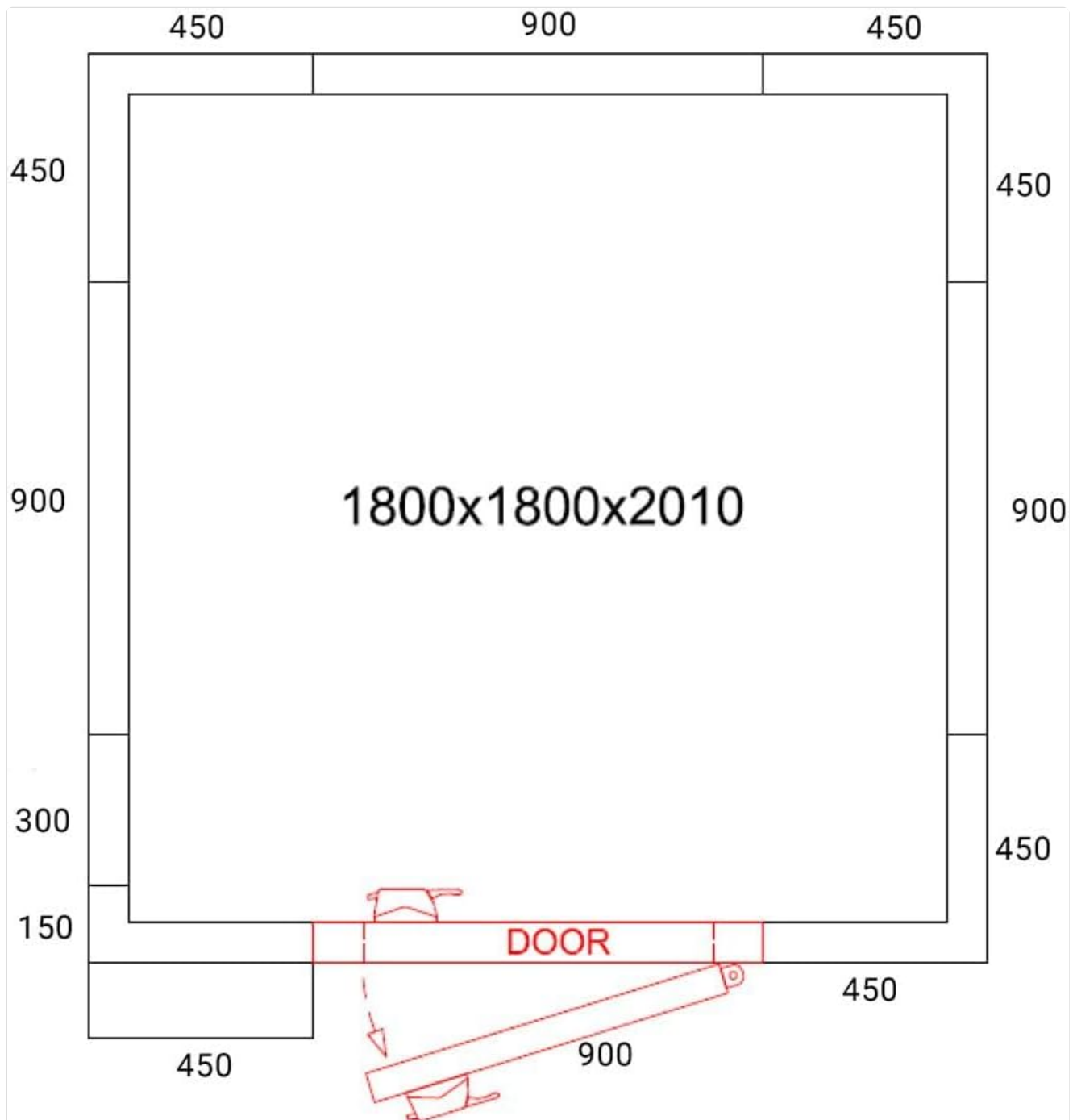


Figure 3.1: Top-down dimensional drawing of the freezer cell, indicating overall dimensions of 1800mm x 1800mm and the door placement.

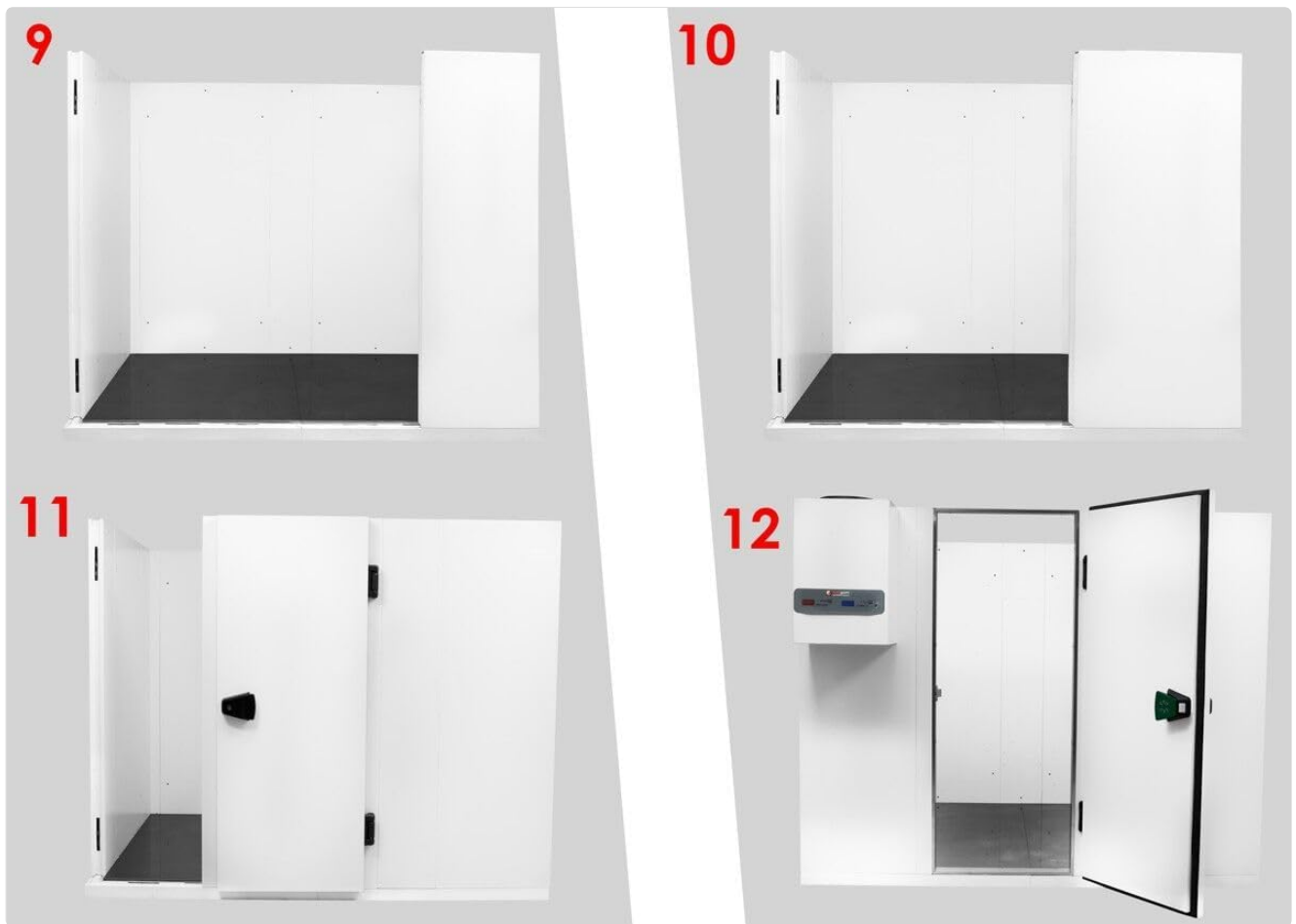


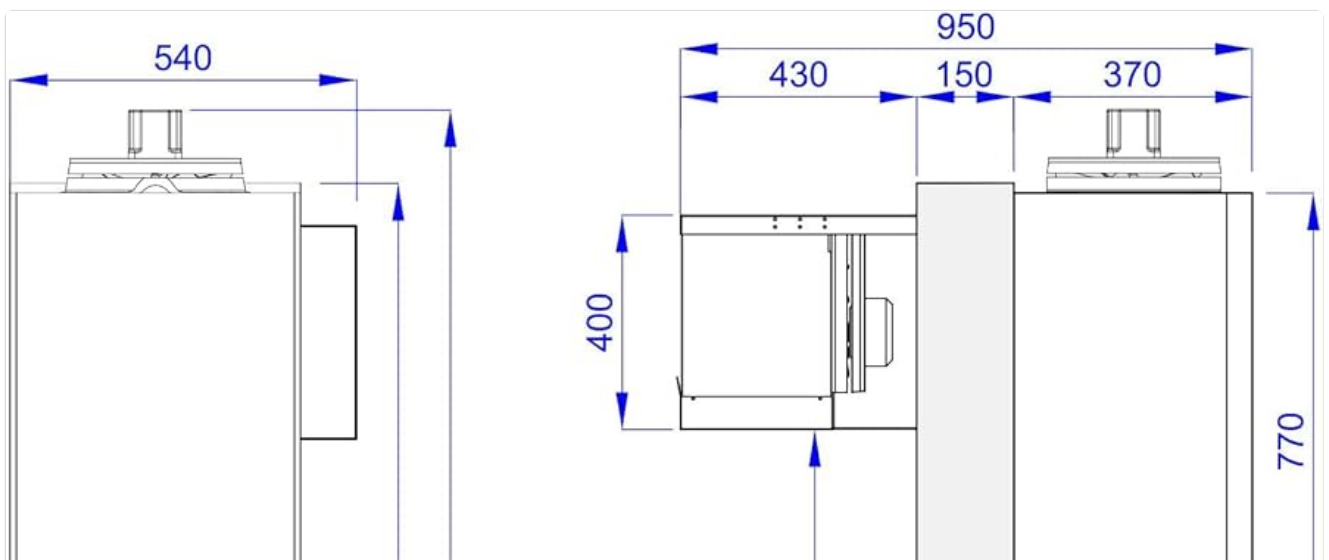
Figure 3.2: Visual guide for the assembly process, depicting sequential steps (9, 10, 11, 12) of joining wall panels, installing the door, and integrating the cooling unit.

Install the door ensuring it swings freely and seals tightly when closed. The door handle mechanism should operate smoothly.



Figure 3.3: A detailed view of the freezer cell's robust door handle and the durable floor surface, highlighting the quality of construction.

Mount the MINUS wall cooling unit according to its specific instructions, ensuring proper alignment and secure attachment to the freezer cell wall.



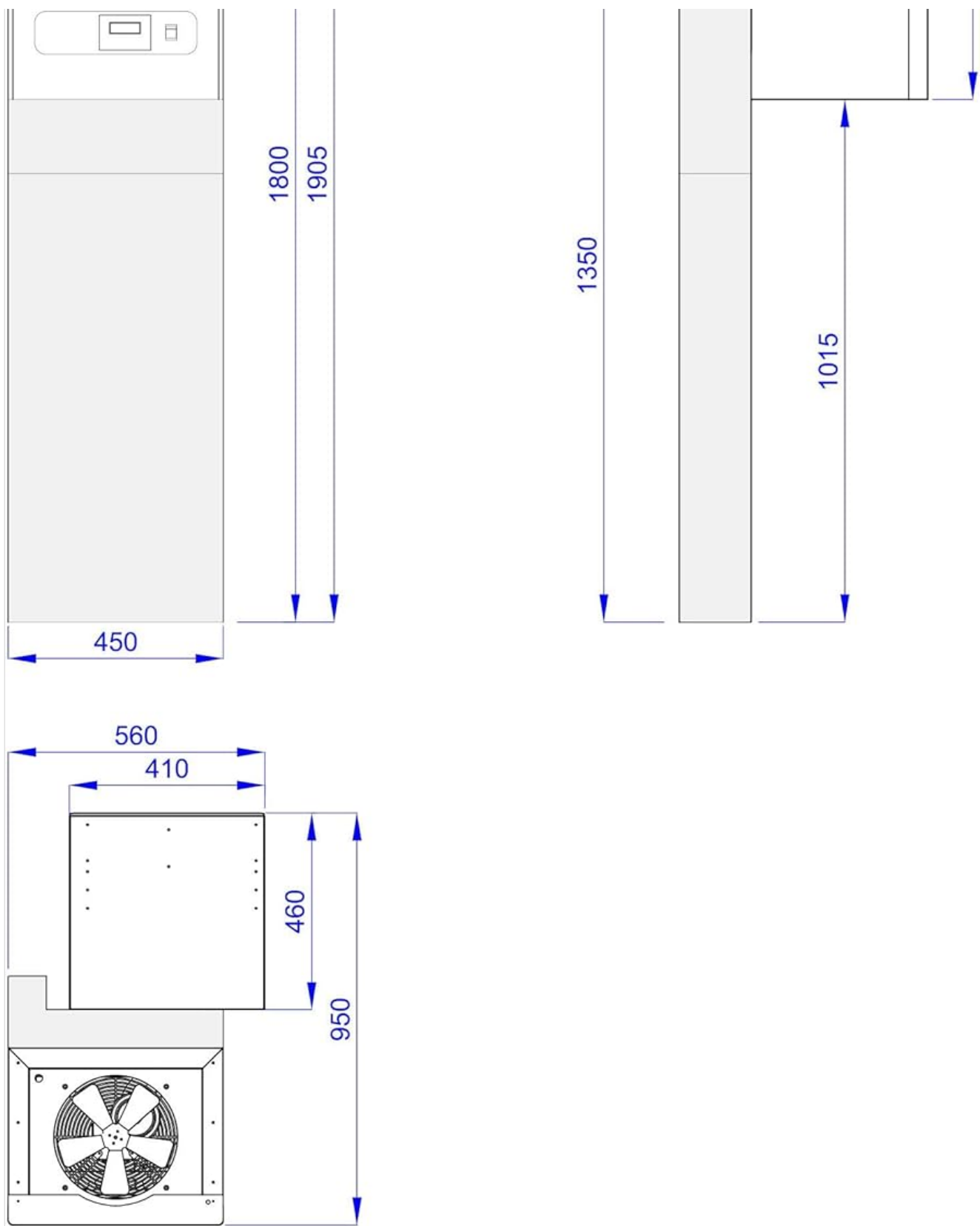


Figure 3.4: Side and top dimensional views of the MINUS wall cooling unit, providing critical measurements for installation and clearance.

### 3.4 Electrical Connection

Connect the cooling unit to the electrical supply as per local regulations and the unit's specifications. This must be done by a qualified electrician.

### 3.5 Initial Startup

After assembly and electrical connection, power on the unit. Allow it to run for several hours to reach the desired operating temperature before loading any products.

## 4. OPERATING INSTRUCTIONS

### 4.1 Control Panel

The cooling unit is equipped with a digital control panel to monitor and adjust the internal temperature.



Figure 4.1: A close-up view of the digital control panel on the MINUS wall cooling unit, displaying temperature readings and control buttons.

- **Temperature Display:** Shows the current internal temperature of the freezer cell.
- **Setting Temperature:** Refer to the cooling unit's specific manual for detailed instructions on how to set the desired temperature. Typically involves pressing a 'Set' button and using arrow keys.
- **Alarm Indicators:** The panel may display error codes or alarm indicators for issues like high temperature, low temperature, or sensor faults.

### 4.2 Loading Guidelines

- Do not overload the freezer cell. Ensure proper air circulation around stored items.
- Distribute weight evenly on shelves (if installed) and the floor.
- Avoid blocking the air vents of the cooling unit.



## 4.3 Door Usage



Figure 4.2: The GGM Gastro Freezer Cell with its door securely closed, demonstrating its compact and sealed design.

- Open the door only when necessary and close it promptly to minimize temperature fluctuations and energy consumption.
- Ensure the door seals properly after each opening.

## 5. MAINTENANCE

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### 5.1 Cleaning

- **Interior:** Regularly clean the interior surfaces with a mild, food-safe detergent and warm water. Rinse thoroughly and dry completely to prevent ice buildup and odors.
- **Exterior:** Wipe down exterior surfaces with a damp cloth. Avoid abrasive cleaners.
- **Condenser Coils:** The condenser coils of the cooling unit should be cleaned periodically (e.g., every 3-6 months) to ensure optimal performance. Refer to the cooling unit's manual for specific instructions. This typically involves using a brush or vacuum cleaner to remove dust and debris.

### 5.2 Defrosting

The cooling unit may have an automatic defrost cycle. If manual defrosting is required due to excessive ice buildup,

follow these steps:

- Remove all products from the freezer cell and store them in another cold storage unit.
- Turn off the cooling unit and open the door.
- Allow ice to melt naturally. Do not use sharp objects to chip away ice, as this can damage the evaporator coils.
- Once defrosted, clean and dry the interior before restarting the unit and reloading products.

### 5.3 Door Seal Inspection

Regularly inspect the door gaskets for cracks, tears, or signs of wear. Damaged seals can lead to air leaks, increased energy consumption, and poor temperature performance. Replace worn seals promptly.

## 6. TROUBLESHOOTING

Before contacting service, review the following common issues and their potential solutions:

Problem	Possible Cause	Solution
Freezer not cooling	Power supply issue Door not sealed properly Excessive ice buildup Dirty condenser coils Cooling unit malfunction	Check power connection and circuit breaker. Ensure door is closed tightly and seals are intact. Defrost the unit. Clean condenser coils. Contact qualified service technician.
Unusual noises	Loose components Fan obstruction Compressor issue	Check for loose panels or parts. Ensure nothing is blocking the fan blades. Contact qualified service technician.
Excessive ice buildup	Frequent door openings Damaged door seal High humidity in ambient air	Minimize door openings. Inspect and replace door seal if necessary. Ensure proper ventilation in the room.
Error code on display	Specific system fault	Refer to the cooling unit's manual for specific error code definitions and troubleshooting steps. If unresolved, contact service.

If the problem persists after attempting these solutions, or if you suspect a major malfunction, contact a qualified service technician or the manufacturer's support team.

## 7. SPECIFICATIONS

Attribute	Value
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Attribute	Value
Manufacturer	GGM Gastro
Model Number	TKF1818#WKAMF5ND
Product Dimensions (L x W x H)	180 x 180 x 201 cm
Product Weight	474 kg
Internal Volume	Approx. 4.30 m3
Color	Silver
Voltage	230 Volts (DC)


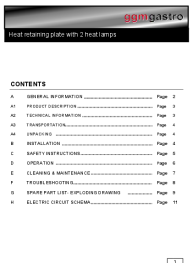

## 8. WARRANTY AND SUPPORT


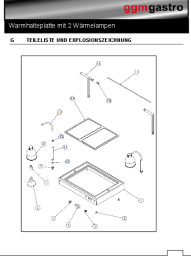

This GGM Gastro product comes with a manufacturer’s warranty. Please refer to the warranty card included with your purchase or visit the official GGM Gastro website for detailed warranty terms and conditions.

For technical support, spare parts, or service inquiries, please contact GGM Gastro customer service. Have your model number (TKF1818#WKAMF5ND) and purchase date ready when contacting support.

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### Related Documents - TKF1818#WKAMF5ND

	<p><a href="#">GGM Gastro Refrigerated Meat Mincer Instruction Manual</a></p> <p>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>
	<p><a href="#">GGM Gastro Heat Retaining Plate with 2 Heat Lamps - User Manual &amp; Specifications</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="#">GGM Gastro DBFP21 Countertop Convection Oven User Manual</a></p> <p>User manual for the GGM Gastro DBFP21 countertop convection oven, covering important safety information, installation, operation, maintenance, and troubleshooting procedures.</p>

	<p><a href="#">GGM Gastro Glass &amp; Aluminum Cleaner for Dishwashers - Professional Eco Cleaner</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="#">GGM Gastro Warming Plate with 2 Heat Lamps Parts List and Exploded View</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="#">GGM Gastro Espresso Machine Cleaner Tablets - Powerful Cleaning for All Espresso Machines</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>