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› GGM Gastro GFB363T-8 Gas Fryer User Manual

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Model: GFB363T-8

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your GGM Gastro GFB363T-8 Gas Fryer. Please read these instructions thoroughly before operating the appliance and retain this manual for future reference. This appliance is designed for professional use in commercial kitchens.

2. SAFETY INSTRUCTIONS

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Ensure the appliance is installed by a qualified technician in accordance with all local and national gas and electrical codes.
- This appliance is designed for use with either propane or natural gas. Verify the correct gas type is connected as specified on the appliance rating plate.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Always ensure adequate ventilation in the area where the fryer is operated.
- The fryer is equipped with a safety thermocouple system that automatically shuts off the gas supply if the flame extinguishes. Do not bypass or tamper with safety devices.
- Always allow the oil to cool completely before draining or cleaning the fryer. Hot oil can cause severe burns.
- Keep hands and face away from hot oil and steam during operation.
- Regularly inspect gas connections for leaks using a soapy water solution. Never use an open flame to check for leaks.
- The appliance body is made of AISI 304 stainless steel and complies with European food standards and hygiene directives.

3. SETUP

3.1 Unpacking

Carefully remove the fryer from its packaging. Inspect the appliance for any damage incurred during transit. Report any damage immediately to the carrier and supplier.

3.2 Placement

The GFB363T-8 is a tabletop appliance. Place the fryer on a stable, level, non-combustible surface. Ensure there is sufficient clearance around the appliance for ventilation and maintenance. The height-adjustable screw feet allow for leveling on uneven surfaces.



Image 1: Front-side view of the GGM Gastro GFB363T-8 Gas Fryer, illustrating its external dimensions of 300mm width, 600mm depth, and 410mm height, with a chimney height of 120mm.

3.3 Gas Connection

Connect the fryer to the appropriate gas supply (propane or natural gas) using the provided nozzles. Ensure all connections are secure and leak-free. A qualified gas technician must perform this installation.

3.4 Initial Cleaning

Before first use, clean the fryer tank and baskets with warm, soapy water. Rinse thoroughly and dry completely.

4. OPERATING INSTRUCTIONS

4.1 Filling with Oil

Pour cooking oil into the fryer tank. Ensure the oil level is between the 'MIN' and 'MAX' markings indicated on the inside of the tank. The capacity of the tank is 8 liters.



Image 2: Top view of the fryer tank, clearly showing the 'OIL LEVEL MAX' and 'MIN' indicators for proper oil filling.

4.2 Ignition

1. Ensure the gas supply valve is open.
2. Press and turn the control knob to the ignition position (usually marked with a flame symbol).
3. Press the piezoelectric ignition button repeatedly until the pilot flame ignites. Hold the control knob in for a few seconds after ignition to allow the thermocouple to heat up.
4. Release the control knob. If the pilot flame goes out, repeat the ignition process.
5. Once the pilot flame is stable, turn the control knob to the desired temperature setting.

4.3 Temperature Control

The fryer features a mechanical thermostat for temperature control, adjustable between 110°C and 190°C. Set the control knob to the desired frying temperature. The 6.6 kW burner system ensures optimal and even heat distribution.



Image 3: A close-up view of the fryer's interior, showing the protective grid, oil level markings, and a frying basket in place.

4.4 Frying Process

Once the oil reaches the set temperature, carefully place food into the frying basket and lower it into the hot oil. Do not overload the basket, as this can lower the oil temperature and result in uneven cooking. The fryer includes baskets for immediate use.

4.5 Shutting Down

To turn off the fryer, turn the temperature control knob to the 'OFF' position. For complete shutdown, close the main gas supply valve.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and safe operation of your fryer.

5.1 Daily Cleaning

1. Ensure the fryer is turned off and the oil has cooled to a safe temperature.
2. Use the front oil drain valve with safety to safely empty the oil into a suitable container.
3. Remove the frying baskets and protective grid.
4. Clean the interior of the tank and all removable parts with warm, soapy water and a non-abrasive cloth or sponge. The AISI 304 stainless steel body with rounded inner corners facilitates easy cleaning.
5. Rinse thoroughly with clean water and dry completely to prevent water spots and corrosion.
6. Wipe down the exterior surfaces with a damp cloth.

5.2 Chimney Cleaning

The chimney features an anti-splash function. Periodically clean the chimney area to prevent grease buildup, which can affect performance and pose a fire hazard.

5.3 Regular Inspections

Periodically check gas lines, connections, and the thermocouple for any signs of wear or damage. Any repairs should be carried out by a qualified service technician.

6. TROUBLESHOOTING

If you encounter issues with your GGM Gastro GFB363T-8 Gas Fryer, refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
Burner does not ignite	No gas supply; Pilot light not lit; Faulty igniter; Thermocouple issue	Check main gas valve; Re-ignite pilot light (refer to 4.2); Contact service technician if igniter or thermocouple is faulty.
Oil not heating up	Pilot light out; Thermostat set too low; Insufficient gas pressure	Check and re-ignite pilot light; Adjust thermostat to desired temperature (110-190°C); Verify gas supply.

Problem	Possible Cause	Solution
Uneven heating	Overloading the basket; Burner issues	Reduce food quantity per batch; Contact service technician for burner inspection.
Gas odor detected	Gas leak	Immediately shut off gas supply; Ventilate area; Do not operate appliance; Contact qualified gas technician.

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

7. SPECIFICATIONS

Feature	Specification
Model	GFB363T-8
Capacity	8 Liters
Power	6.6 kW
Gas Type	Propane or Natural Gas (nozzles included)
Temperature Range	110°C to 190°C (mechanical thermostat)
External Dimensions (W x D x H)	300 mm x 600 mm x 410 mm
Frying Tank Dimensions (W x D x H)	230 mm x 286 mm x 220 mm
Material	High-quality AISI 304 Stainless Steel
Weight	22 kg
Safety Features	Thermocouple safety system, Front oil drain with safety, Anti-splash chimney
Included Accessories	Frying baskets, Lid, Propane gas nozzles, Natural gas nozzles

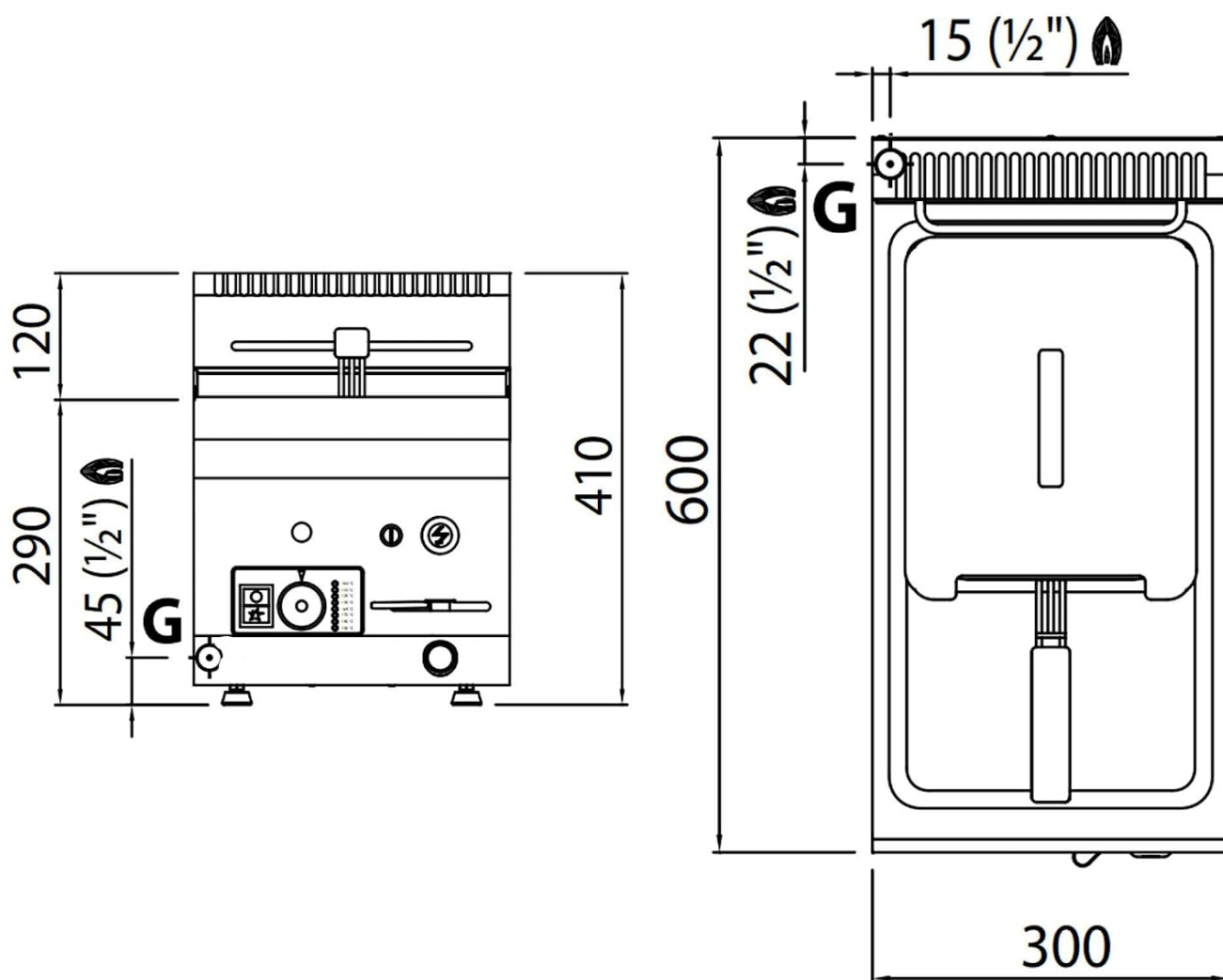


Image 4: Technical drawing providing precise measurements and connection points for the GGM Gastro GFB363T-8 Gas Fryer.

8. WARRANTY AND SUPPORT

For warranty information, service, or technical support, please contact your retailer or GGM Gastro directly. Ensure you have your model number (GFB363T-8) and purchase date available when contacting support.

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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