

GGM Gastro TMP10-230V

GGM Gastro TMP10-230V Dough Kneader Instruction Manual

Model: TMP10-230V

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your GGM Gastro TMP10-230V Dough Kneader. Please read these instructions thoroughly before using the appliance and retain them for future reference. This appliance is designed for professional use in bakeries, pizzerias, and other catering establishments for kneading dough.



Image 1.1: Front view of the GGM Gastro TMP10-230V Dough Kneader, showing the stainless steel bowl and spiral hook.

2. SAFETY INSTRUCTIONS

Always observe the following safety precautions to prevent injury or damage to the appliance:

- **Electrical Safety:** Ensure the power supply matches the appliance's voltage (230V). Always plug the machine into a grounded outlet. Do not operate with a damaged power cord or plug. Unplug the machine before cleaning or maintenance.
- **Moving Parts:** Keep hands, hair, clothing, and utensils away from moving parts during operation. Never attempt to reach into the bowl while the machine is running.
- **Supervision:** This appliance should not be operated by children or persons with reduced physical, sensory, or mental capabilities without supervision.
- **Stability:** Ensure the machine is placed on a stable, level surface to prevent tipping during operation.
- **Cleaning:** Always unplug the machine before cleaning. Do not immerse the main unit in water.
- **Intended Use:** Use the appliance only for its intended purpose of kneading dough. Any other use may result in damage or injury.

3. SETUP

3.1 Unpacking

Carefully remove the dough kneader from its packaging. Inspect the appliance for any signs of damage during transit. Report any damage to your supplier immediately.

3.2 Placement

Place the dough kneader on a sturdy, level, and non-slip surface capable of supporting its weight. Ensure there is adequate ventilation around the machine. Keep it away from heat sources and direct sunlight.

max. 7kg

min. 1kg



x 4,5kg

+



x 2375ml

+



x 110g

+



x 15g



1 Geschwindigkeit

Image 3.1: Dimensions of the GGM Gastro TMP10-230V Dough Kneader. Height (H) = 560 mm, Width (B) = 270 mm, Depth (T) = 540 mm. Bowl dimensions are 260 mm diameter and 200 mm height.

3.3 Power Connection

Connect the power plug to a suitable grounded electrical outlet (230V). Ensure the power switch is in the 'OFF' position before plugging in the appliance.

4. OPERATING INSTRUCTIONS

The GGM Gastro TMP10-230V Dough Kneader features a fixed bowl design and user-friendly controls for efficient dough preparation.

4.1 Ingredient Preparation

Ensure all ingredients are measured accurately before adding them to the mixing bowl. The machine has a 10-liter bowl capacity, suitable for up to 7 kg of dough.



Image 4.1: Visual representation of ingredient quantities for the 10-liter bowl, indicating a maximum dough capacity of 7 kg and minimum of 1 kg.

4.2 Basic Recipe Example

For optimal results, adhere to recommended ingredient ratios. Below is a basic recipe example for pizza dough:

ATTENTION!

TMP10-230V

| DE Grundrezept | GB basic recipe | FR recette de base |
|----------------------------------|------------------------------|----------------------------------|
| 4,5 kg Mehl | 4.5 kg flour | 4,5 kg farine |
| 2375 ml Wasser | 2375 ml water | 2375 ml eau |
| 110 g Salz | 110 g salt | 110 g sel |
| 15 g Hefe | 15 g leaven | 15 g levure |
| max. Füllmenge 7 kg Pizzateig | max. load 7 kg Pizzadough | charge max. 7 kg pâte à pizza |

Image 4.2: A basic recipe for pizza dough, detailing quantities for flour (4.5 kg), water (2375 ml), salt (110 g), and yeast (15 g), with a maximum load of 7 kg pizza dough.

4.3 Loading Ingredients

1. Ensure the machine is unplugged and the safety guard is in place.
2. Add dry ingredients (flour, salt, yeast) to the stainless steel bowl.
3. Gradually add liquid ingredients (water) while ensuring even distribution.
4. Do not exceed the maximum capacity of 7 kg of dough.



Image 4.3: Close-up view of the stainless steel mixing bowl and the spiral kneading hook, illustrating the fixed bowl design.

4.4 Operation

1. Plug in the machine.
2. Press the 'ON' button (typically green) to start the kneading process. The TMP10-230V operates at a single speed.
3. Allow the machine to knead until the dough reaches the desired consistency. Kneading times will vary based on the recipe and type of dough.
4. To stop the machine, press the 'OFF' button (typically red).

4.5 Unloading Dough

1. Ensure the machine is completely stopped and unplugged.
2. Carefully remove the dough from the bowl. Use a dough scraper if necessary.

5. MAINTENANCE

Regular cleaning and maintenance ensure the longevity and hygienic operation of your dough kneader.

5.1 Cleaning

1. **Always unplug the machine before cleaning.**
2. Remove any remaining dough from the bowl and kneading hook.
3. The stainless steel bowl is dishwasher safe. For manual cleaning, use warm soapy water and a non-abrasive cloth or sponge. Rinse thoroughly and dry completely.
4. Wipe down the exterior of the machine with a damp cloth. Do not use abrasive cleaners or immerse the

main unit in water.

5. Ensure all parts are dry before reassembling or storing the machine.

5.2 Storage

Store the dough kneader in a clean, dry place when not in use.

6. TROUBLESHOOTING

If you encounter issues with your GGM Gastro TMP10-230V, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|--------------------------------|---|---|
| Machine does not start | No power supply; Power cord not properly plugged in; 'ON' button not pressed. | Check power connection; Ensure plug is fully inserted; Press the 'ON' button. |
| Dough not mixing evenly | Incorrect ingredient ratios; Overload; Ingredients added incorrectly. | Review recipe and adjust ingredient quantities; Reduce dough load; Add ingredients gradually. |
| Unusual noise during operation | Machine not on a level surface; Foreign object in bowl; Mechanical issue. | Ensure stable placement; Stop machine and check for obstructions; If problem persists, contact support. |
| Machine stops unexpectedly | Overheating (safety feature); Power interruption. | Unplug and allow to cool down; Check power supply. |

If the problem persists after attempting these solutions, please contact GGM Gastro customer support.

7. SPECIFICATIONS

Detailed technical specifications for the GGM Gastro TMP10-230V Dough Kneader:

| Feature | Specification |
|--------------------------------|---|
| Brand | GGM Gastro |
| Model Number | TMP10-230V |
| Color | White |
| Product Dimensions (L x W x H) | 54 x 27 x 56 cm |
| Capacity | 10 Liters (up to 7 kg dough) |
| Power/Wattage | 370 watts |
| Voltage | 230 Volts |
| Material | Stainless Steel (bowl), other materials |
| Controls Type | Push Button |

| Feature | Specification |
|-----------------|---------------|
| Dishwasher Safe | Yes (bowl) |

8. WARRANTY AND SUPPORT





8.1 Warranty Information



For specific warranty terms and conditions, please refer to the documentation provided at the time of purchase or contact GGM Gastro directly. Keep your proof of purchase for warranty claims.

8.2 Customer Support

Should you require technical assistance, spare parts, or have any questions regarding your GGM Gastro TMP10-230V Dough Kneader, please contact GGM Gastro customer service or your authorized dealer. Contact details can typically be found on the manufacturer's website or in your purchase documentation.

Related Documents - TMP10-230V

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|---|---|
|  | <p>GGM Gastro TMK520L Reversible Sheeter: Instructions and Operation Manual</p> <p>Comprehensive instructions for the GGM Gastro TMK520L Reversible Sheeter, covering installation, operation, safety, maintenance, and technical specifications for bakery professionals.</p> |
|  | <p>GGM Gastro MTTGF30 Dough Divider: Instructions and Maintenance Manual</p> <p>Comprehensive instructions and maintenance guide for the GGM Gastro MTTGF30 dough divider. Learn how to safely operate, clean, and maintain your dough cutting machine for optimal performance.</p> |
|  | <p>GGM Gastro SMJ64 Electric Salamander User Manual</p> <p>Official user manual, for the GGM Gastro SMJ64 electric salamander. Provides detailed instructions, safety precautions, operation, and maintenance guidelines for commercial kitchen use.</p> |
|  | <p>GGM Gastro Oven HGB Series User Manual and Technical Guide</p> <p>This manual provides comprehensive instructions for the GGM Gastro Oven HGB Series, including installation, operation, maintenance, safety warnings, and technical specifications for models such as HGB611-46 and HGB1011-46.</p> |

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|---|---|
|  <p>KBSSK Mini electric double-brush scrubber dryer</p> | <p>KBSSK Floor Scrubber Dryer User Manual</p> <p>Comprehensive user manual for the KBSSK mini electric double-brush scrubber dryer, covering safety instructions, operation, maintenance, and troubleshooting.</p> |
| <p>Juice Extractor Operating Instructions FSET6</p>  <p>Please read these instructions carefully</p> | <p>Juice Extractor FSET6 Operating Instructions and Specifications GGM Gastro</p> <p>Comprehensive operating instructions, safety guidelines, cleaning procedures, and technical specifications for the GGM Gastro FSET6 Juice Extractor. Learn how to use and maintain your appliance.</p> |