

## GGM Gastro EFB879H-10+10

# GGM Gastro EFB879H-10+10 Double Electric Fryer Instruction Manual

Model: EFB879H-10+10 | Brand: GGM Gastro

## 1. INTRODUCTION

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Thank you for choosing the GGM Gastro EFB879H-10+10 Double Electric Fryer. This high-quality appliance is designed for professional use, offering efficient and reliable performance for your commercial kitchen. This manual provides essential information for the safe installation, operation, and maintenance of your fryer. Please read it thoroughly before use and keep it for future reference.

## 2. SAFETY INSTRUCTIONS

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**Important:** Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Ensure the appliance is connected to a properly grounded electrical outlet with the specified voltage (400V / 3N/PE / 50 Hz) and power (18 kW). Professional installation is highly recommended.
- Do not operate the fryer with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Keep hands, hair, and clothing away from hot surfaces and hot oil during operation.
- Never leave the fryer unattended while in use.
- Always use the provided baskets for frying. Do not overload the baskets.
- Exercise extreme caution when moving appliances containing hot oil. Allow oil to cool completely before draining or cleaning.
- The fryer is equipped with a safety thermostat. If the oil temperature exceeds safe limits, the fryer will automatically shut off.
- This appliance is designed for professional use and must be operated by trained personnel.
- The materials used in this appliance comply with European food safety standards.
- The appliance bears the CE mark, conforming to relevant directives for hygiene and safety.

### 3. PRODUCT OVERVIEW

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The GGM Gastro EFB879H-10+10 is a robust double electric fryer built for demanding commercial environments. Its design emphasizes durability, efficiency, and ease of maintenance.

- **High-Quality Construction:** Body made from high-quality AISI 304 stainless steel.
- **Dual Tanks:** Two independent frying tanks, each with a maximum capacity of 10 liters.
- **German-Made Components:** Heating elements and electronics are manufactured in Germany for reliability.
- **Efficient Heating:** Incoloy steel heating elements ensure optimal heat distribution.
- **Safety Features:** Front oil drain system with integrated safety mechanism and a safety thermostat.
- **Easy Cleaning:** One-piece molded stainless steel tanks with rounded internal corners and rotatable heating elements for quick cleaning.
- **User-Friendly:** Features an on/off switch, operation indicator lights, and a precise thermostat.
- **Adjustable Feet:** Height-adjustable stainless steel feet for stable placement.
- **Accessories:** Includes frying baskets and two lids.



Image 1: The GGM Gastro EFB879H-10+10 Double Electric Fryer integrated into a professional kitchen line. This image shows the overall design and scale of the appliance.



Image 2: An angled perspective of the GGM Gastro EFB879H-10+10 Double Electric Fryer, highlighting its stainless steel construction and control panel within a commercial kitchen environment.

## 4. SETUP

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1. **Unpacking:** Carefully remove the fryer from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and supplier.
2. **Placement:** Place the fryer on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the appliance. Adjust the height-adjustable stainless steel feet to level the unit.
3. **Electrical Connection:** The fryer requires a 400V / 3N/PE / 50 Hz electrical connection with a power rating of 18 kW. This appliance is delivered without a power cable. Connection must be performed by a qualified electrician in accordance with local electrical codes and regulations. Ensure proper grounding.
4. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food (tanks, baskets, lids) with warm soapy water, rinse thoroughly, and dry completely.

5. **Oil Filling:** Fill each frying tank with suitable frying oil up to the indicated maximum fill line. Do not overfill or underfill.

## 5. OPERATING INSTRUCTIONS

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1. **Power On:** Ensure the fryer is properly filled with oil. Turn the main power switch to the "ON" position. The operation indicator lights will illuminate.
2. **Set Temperature:** Use the thermostat control knob for each tank to set the desired frying temperature. The heating elements will begin to heat the oil. The indicator light will turn off once the set temperature is reached and cycle on/off during operation to maintain temperature.
3. **Frying:** Carefully place food into the frying baskets. Lower the baskets slowly into the hot oil to prevent splashing. Do not overload the baskets, as this can lower oil temperature and result in soggy food.
4. **Monitoring:** Monitor the frying process. The splash guard chimney helps contain splashes.
5. **Removing Food:** Once food is cooked, carefully lift the baskets and allow excess oil to drain.
6. **Power Off:** After use, turn the thermostat control knobs to the lowest setting, then turn the main power switch to the "OFF" position.



Image 3: A close-up view of perfectly golden french fries in a frying basket, demonstrating the fryer's capability for consistent results.



*Image 4: A serving of crispy fried chicken pieces, garnished with a lemon wedge and lettuce, illustrating a potential culinary application of the fryer.*

## 6. CLEANING AND MAINTENANCE

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

1. **Cool Down:** Always allow the oil and appliance to cool completely before cleaning.
2. **Oil Draining:** Use the front oil drain system with its safety mechanism to safely drain used oil into a suitable container.
3. **Tank Cleaning:** The heating elements can be rotated upwards for easy access to the tanks. Clean the stainless steel tanks with warm soapy water and a non-abrasive cloth or sponge. The one-piece molded tanks with rounded internal corners facilitate thorough cleaning. Rinse thoroughly and dry completely.
4. **Exterior Cleaning:** Wipe down the exterior stainless steel surfaces with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads, as they can damage the finish.
5. **Basket and Lid Cleaning:** Wash frying baskets and lids with warm soapy water, rinse, and dry.
6. **Oil Filtration/Replacement:** Regularly filter or replace the frying oil according to your operational needs and food safety standards.

## 7. TROUBLESHOOTING

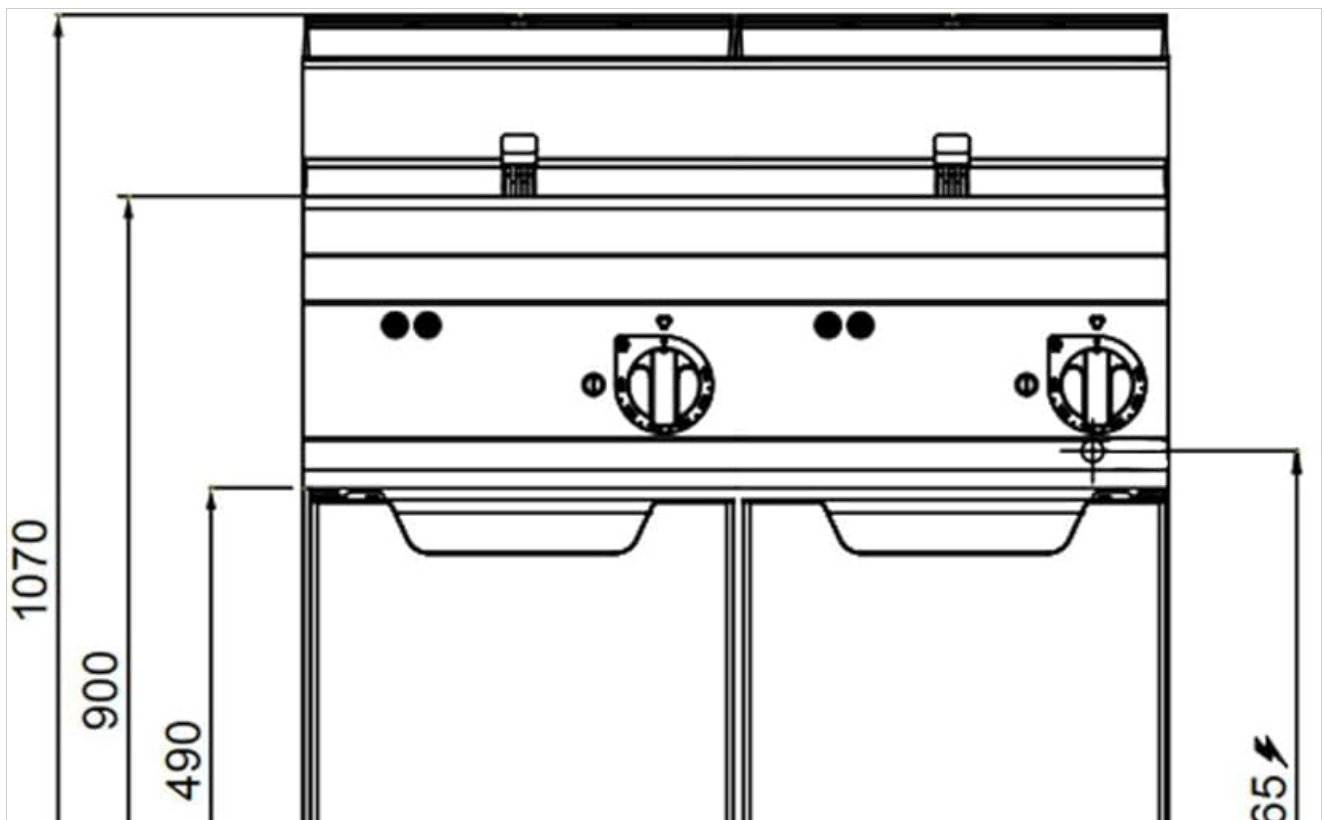
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If you encounter issues with your fryer, consult the following table before contacting service personnel.

Problem	Possible Cause	Solution
Fryer does not heat up.	No power supply; Safety thermostat tripped; Thermostat set too low.	Check power connection and circuit breaker; Reset safety thermostat (consult manual for location); Increase thermostat setting.
Oil not reaching desired temperature.	Thermostat set too low; Overloaded baskets; Insufficient oil level.	Adjust thermostat; Reduce batch size; Ensure oil is at correct level.
Excessive smoke from oil.	Oil is old/degraded; Temperature set too high.	Replace oil; Reduce thermostat setting.

## 8. SPECIFICATIONS

Feature	Detail
Model	EFB879H-10+10
Brand	GGM Gastro
Type	Double Electric Fryer
Capacity	2 x 10 Liters (max.)
Power	18 kW
Electrical Connection	400V / 3N/PE / 50 Hz
Material	High-quality AISI 304 Stainless Steel
Dimensions (L x D x H)	800 mm x 714 mm x 1070 mm
Heating Elements	Incoloy Steel, Rotatable
Safety Features	Safety Thermostat, Front Oil Drain with Safety System



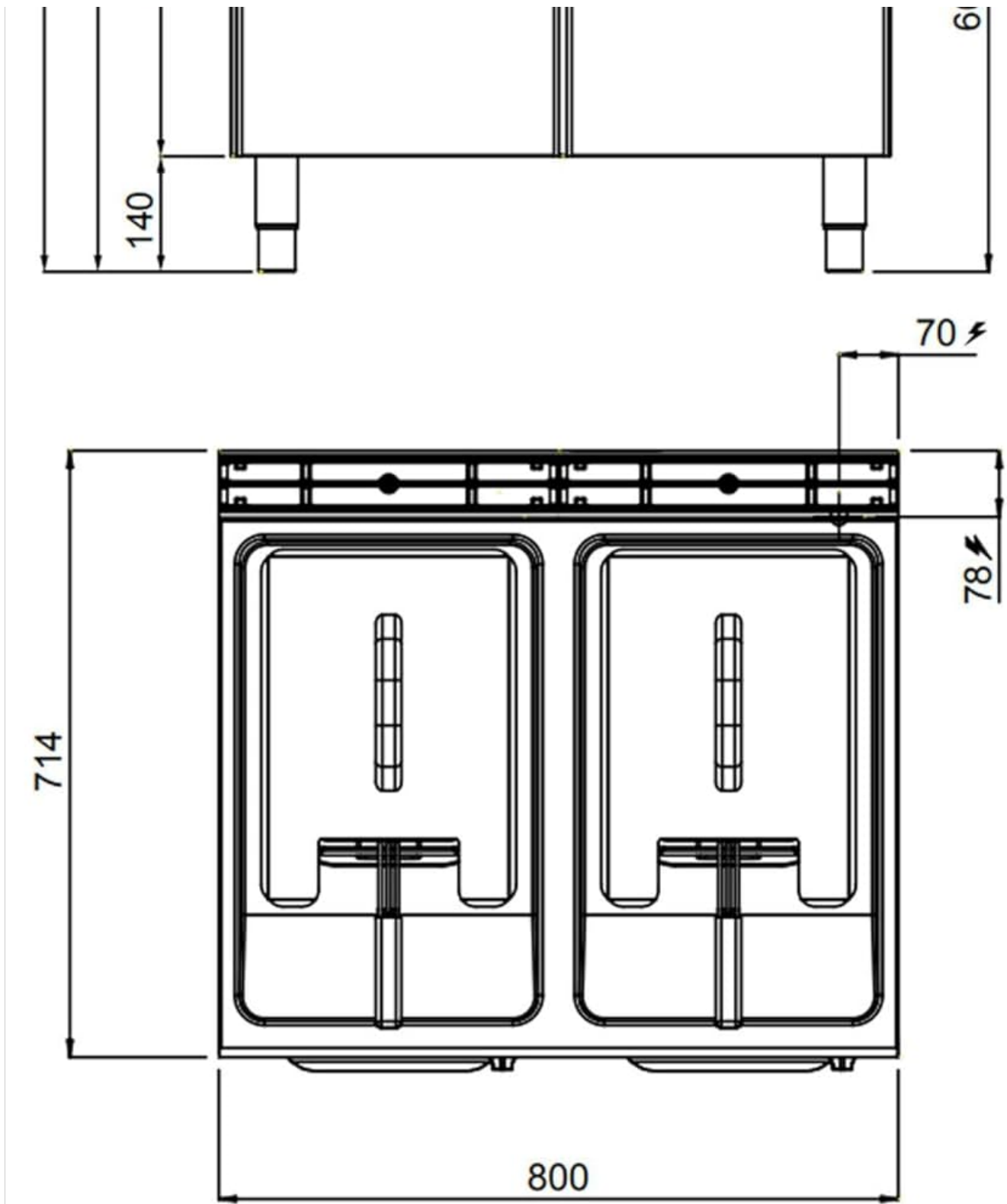


Image 5: Technical drawing illustrating the precise dimensions (length, depth, height) of the GGM Gastro EFB879H-10+10 Double Electric Fryer, crucial for installation planning.

## 9. WARRANTY AND SUPPORT

For warranty information, technical support, or spare parts, please contact your GGM Gastro dealer or visit the official GGM Gastro website. Ensure you have your model number (EFB879H-10+10) and purchase date available when contacting support.

**GGM Gastro Contact:** [www.gmgastro.com](http://www.gmgastro.com)

