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1. INTRODUCTION

This instruction manual provides important information for the safe and efficient installation, operation, and maintenance of your GGM Gastro GGBPKF152 Gas Grill Griddle with an integrated gas hob. Please read this manual thoroughly before using the appliance and keep it for future reference. This appliance is designed for professional use in commercial kitchens.



Figure 1: GGM Gastro GGBPKF152 Gas Grill Griddle with Integrated Gas Hob. This image shows the overall design of the appliance, featuring a smooth griddle plate on the left and a single gas hob on the right, with three control knobs on the front panel.

2. SAFETY INSTRUCTIONS

Always prioritize safety when operating gas appliances. Failure to follow these instructions may result in property damage, injury, or death.

- **Professional Installation:** Installation and connection to the gas supply must be performed by a qualified and certified technician in accordance with all local and national regulations.

- **Ventilation:** Ensure adequate ventilation in the operating area. The use of an exhaust system is strongly recommended to ensure optimal performance and safe operation.
- **Gas Leaks:** In case of a gas leak, immediately shut off the gas supply, ventilate the area, and do not operate any electrical switches or open flames. Contact a qualified technician.
- **Safety Thermocouple:** This appliance is equipped with a safety thermocouple that monitors the flame. If the flame extinguishes, the gas supply to the appliance will automatically shut off. Do not bypass or tamper with this safety feature.
- **Hot Surfaces:** The griddle surface and surrounding areas become extremely hot during operation. Use heat-resistant gloves and avoid direct contact.
- **Children and Unauthorized Personnel:** Keep children and unauthorized personnel away from the appliance during operation.
- **Cleaning:** Always allow the appliance to cool down completely before cleaning. Disconnect from the gas supply if performing extensive cleaning or maintenance.

3. PRODUCT OVERVIEW AND COMPONENTS

The GGM Gastro GGBPKF152 is a tabletop gas grill griddle with an integrated gas hob, designed for versatile cooking. Key components include:

- **Grill Surface:** Smooth, brushed stainless steel griddle plate with a grease collection channel and drain opening.
- **Gas Hob:** Single gas burner with a sturdy grate for pots and pans.
- **Control Knobs:** Three control knobs for independent regulation of the griddle heating zones (two zones) and the gas hob (one zone).
- **Electric Ignition:** For convenient and safe lighting of the burners.
- **Grease Collection Drawer:** Removable drawer located beneath the griddle for easy disposal of grease residues.
- **Splash Guard:** Integrated splash guard at the rear and sides of the griddle surface.
- **Body:** High-quality stainless steel construction.

4. SETUP AND INSTALLATION

4.1 Unpacking

1. Carefully remove the appliance from its packaging.
2. Inspect the appliance for any shipping damage. Report any damage to your supplier immediately.
3. Remove all packaging materials, including any protective film and tape.

4.2 Placement

- Place the appliance on a stable, level, and heat-resistant surface.
- Ensure sufficient clearance from walls and other equipment for proper ventilation and heat dissipation.
- Position the appliance under an adequate exhaust system as recommended.

4.3 Gas Connection

- The appliance is pre-set for propane gas. Natural gas nozzles are included in the delivery for conversion if required. Conversion must be performed by a qualified technician.

- Connect the appliance to the gas supply using appropriate fittings and hoses, ensuring all connections are secure and leak-free.
- A qualified technician must perform a leak test after connection.

4.4 Initial Preparation

- The griddle surface is supplied with a protective film and a layer of oil to prevent corrosion during transport. Before first use, thoroughly clean the griddle surface with warm soapy water and a soft cloth. Rinse and dry completely.
- Season the griddle surface according to standard commercial griddle seasoning procedures (e.g., applying a thin layer of high-smoke-point oil and heating it).

5. OPERATION

5.1 Lighting the Burners (Electric Ignition)

1. Ensure the gas supply valve is open.
2. Push in the desired control knob (for griddle zone or gas hob) and turn it counter-clockwise to the 'large flame' or 'ignition' position.
3. The electric igniter will spark, lighting the burner. Hold the knob in for a few seconds to allow the safety thermocouple to heat up and engage.
4. Release the knob. If the flame does not stay lit, repeat the process.
5. Adjust the flame size by turning the knob between the 'large flame' and 'small flame' positions.

5.2 Using the Griddle

- Allow the griddle to preheat to the desired cooking temperature. This may take 10-15 minutes.
- Apply a thin layer of cooking oil to the griddle surface before placing food.
- After initial use, it is normal for the griddle plates to discolor. This is a natural process and does not affect performance.

5.3 Using the Gas Hob

- Place a suitable pot or pan on the hob grate.
- Light the hob burner as described in section 5.1.
- Adjust the flame intensity as needed for cooking.

5.4 Shutting Down

- Turn all control knobs clockwise to the 'OFF' position.
- Close the main gas supply valve when the appliance is not in use for extended periods.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are essential for the longevity and hygienic operation of your appliance.

- **Daily Cleaning:** After each use, allow the appliance to cool down. Scrape off any food residues from the griddle surface into the grease collection channel and drain opening. Empty and clean the grease collection drawer. Wipe down the griddle surface and stainless steel body with a damp cloth and mild detergent. Dry thoroughly.
- **Deep Cleaning:** Periodically, perform a more thorough cleaning. For stubborn residues on the griddle, use a

griddle brick or scraper designed for this purpose. Ensure all detergent residues are rinsed off.

- **Stainless Steel Care:** Use non-abrasive cleaners specifically designed for stainless steel to maintain its finish. Avoid steel wool or harsh chemicals that can scratch or damage the surface.
- **Gas Hob:** Remove the hob grate and burner caps for cleaning. Clean with warm soapy water, rinse, and dry completely before reassembling. Ensure burner ports are clear of debris.
- **Inspection:** Regularly inspect gas connections and hoses for any signs of wear or damage. Any issues should be addressed by a qualified technician.

7. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact a qualified service technician.

Problem	Possible Cause	Solution
Burner does not ignite	Gas supply off; Igniter faulty; Burner ports blocked; Control knob not held long enough.	Check gas supply valve; Contact technician; Clean burner ports; Hold knob for 3-5 seconds after ignition.
Flame goes out after releasing knob	Safety thermocouple not heated sufficiently; Faulty thermocouple.	Hold knob in longer after ignition; Contact technician for thermocouple replacement.
Uneven heating on griddle	Griddle not preheated long enough; Burner issues.	Allow sufficient preheating time; Contact technician to inspect burners.
Gas odor detected	Gas leak.	Immediately shut off gas supply, ventilate area, do not operate electrical switches, contact qualified technician.

8. SPECIFICATIONS

Technical data for the GGM Gastro GGBPKF152 appliance.



Figure 2: GGM Gastro GGBPKF152 with key dimensions. The image highlights the width (B=1020mm), depth (T=510mm), and height (H=235mm) of the appliance.

Feature	Detail
Model Number	GGBPKF152
Brand	GGM Gastro
Energy Source	Gas Powered
Fuel Type	Propane Gas (pre-set), Natural Gas (nozzles included for conversion)
Power (Propane Gas)	8.70 kW
Power (Natural Gas)	8.20 kW
Grill Surface Material	Stainless Steel (smooth, brushed)
Grill Surface Dimensions	583 x 395 mm (approximate, derived from overall dimensions and visual)
Ignition System Type	Electronic
Control Type	Knob
Heating Zones	3 (2 for griddle, 1 for hob)
External Dimensions (W x D x H)	1020 mm x 510 mm x 235 mm
Body Material	High-quality Stainless Steel
Color	Silver

9. COMPLIANCE AND DISPOSAL

- **CE Marking:** This appliance bears the CE marking, indicating conformity with applicable European directives.
- **Food Standards:** The materials used in this appliance comply with European food standards, ensuring suitability for contact with food.
- **Disposal:** When the appliance reaches the end of its service life, dispose of it responsibly according to local environmental regulations. Do not dispose of it with general household waste.

10. WARRANTY AND SUPPORT

For warranty information, technical support, or spare parts, please contact your GGM Gastro supplier or authorized service center. Keep your purchase receipt as proof of purchase.