

## GGM Gastro KDMT7511

# GGM Gastro KDMT7511 Manual Combisteamer Instruction Manual

Model: KDMT7511

## 1. INTRODUCTION

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Thank you for choosing the GGM Gastro KDMT7511 Manual Combisteamer. This professional appliance is designed for versatile cooking in commercial kitchens, offering functions such as cooking, roasting, stewing, grilling, baking, steaming, dehumidifying, defrosting, and low-temperature cooking. It features a robust stainless steel construction and a capacity for 7x GN 1/1 trays. This manual provides essential information for the safe and efficient operation, installation, and maintenance of your combisteamer.

## 2. SAFETY INSTRUCTIONS

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Please read all safety instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the appliance is connected to a properly grounded electrical outlet with the specified voltage (3N/PE / 50 Hz-60 Hz / 380V-415V).
- This appliance requires a permanent water connection. Ensure all water connections are secure and leak-free.
- Do not operate the combisteamer with wet hands or while standing on a wet surface.
- Always use heat-resistant gloves when handling hot trays or surfaces inside the combisteamer. The interior and door glass can reach high temperatures.
- Keep children and unauthorized personnel away from the appliance during operation.
- Do not block ventilation openings. Ensure adequate clearance around the appliance for proper airflow.
- In case of malfunction, switch off the appliance immediately and disconnect it from the power supply. Contact qualified service personnel for repairs.
- The appliance complies with CE marking guidelines and hygiene and safety regulations.

## 3. SETUP AND INSTALLATION

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Proper installation is crucial for the performance and safety of your combisteamer.

### 3.1 Unpacking

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

### 3.2 Placement

Place the combi-steamer on a stable, level, and heat-resistant surface. Ensure sufficient space for ventilation and operation. The appliance features height-adjustable screw feet for leveling.



Figure 1: External dimensions of the combi-steamer. The appliance measures 730 mm in width, 855 mm in depth, and 850 mm in height.

### 3.3 Electrical Connection

Connect the appliance to a dedicated electrical circuit. The required electrical connection is 3N/PE / 50 Hz-60 Hz /

380V-415V with a power rating of 10.40 kW. This connection must be performed by a qualified electrician.

### 3.4 Water Connection

The combi-steamer requires a permanent water supply for steam generation. Connect the appliance to a potable water source using appropriate plumbing. Ensure all connections are tight to prevent leaks.

### 3.5 Accessory Installation

Install the provided 7x GN 1/1 holders into the oven cavity. The simple assembly allows for quick setup.

## 4. OPERATING INSTRUCTIONS

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The GGM Gastro KDMT7511 features manual controls for precise cooking.

### 4.1 Control Panel Overview



Figure 2: Manual control panel. From top to bottom: Timer, Temperature, and Steam level controls.

- **Timer Knob:** Sets the cooking duration.

- **Temperature Knob:** Adjusts the oven temperature from 100 °C to 270 °C.
- **Steam Knob:** Controls direct steam injection with 5 adjustable positions.

## 4.2 Loading the Combisteamer

The oven cavity is designed for 7x GN 1/1 trays/plates, with a spacing of 68 mm between the slide rails.



Figure 3: Loading trays into the combisteamer. Ensure trays are properly seated on the rails.

## 4.3 Cooking Functions

The combisteamer offers a wide range of cooking possibilities:

- **Cooking, Roasting, Stewing, Grilling:** Ideal for various meat, poultry, and vegetable preparations.
- **Baking:** Suitable for pastries, bread, and other baked goods.
- **Steaming/Dehumidifying:** Perfect for delicate vegetables, fish, and maintaining food moisture. Steam is generated via adjustable direct injection.
- **Defrosting:** Gently thaws frozen food items.
- **Low-temperature cooking:** For tender results with minimal moisture loss.



Figure 4: Example of grilling salmon in the combisteamer.



Figure 5: Cooked fish and potatoes in trays, showcasing the multi-level cooking capability.

#### 4.4 Steam Generation

The combi-steamer uses direct water injection for steam production, controlled manually via a 5-position rotary knob. The motor features a switching function, and a bidirectional circulation system ensures even heat and steam distribution.



Figure 6: Direct water injection for steam generation.

#### 4.5 Interior Lighting

The oven cavity is equipped with halogen lighting for clear visibility of the cooking process.

### 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance ensure the longevity and hygienic operation of your combi-steamer.

- **Daily Cleaning:** After each use, allow the appliance to cool down. Clean the oven cavity, especially the rounded inner corners, with a mild detergent and a soft cloth. Rinse thoroughly and dry.
- **Glass Door Cleaning:** The double-glazed door has an inner glass panel that can be opened for easy cleaning. Clean both glass surfaces with a non-abrasive glass cleaner.
- **Condensate Tray:** Regularly empty and clean the condensate tray located under the door.
- **Exterior Cleaning:** Wipe the exterior stainless steel surfaces with a damp cloth and a suitable stainless steel cleaner.

- **Descaling:** Depending on water hardness, periodic descaling of the steam generator may be necessary. Consult a qualified technician for this procedure.

## 6. TROUBLESHOOTING

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If you encounter issues with your combisteamer, refer to the following common problems and solutions. For complex issues, contact a qualified service technician.

- **Appliance not turning on:** Check the power supply and circuit breaker. Ensure the appliance is properly plugged in.
- **No steam production:** Verify the water supply is connected and turned on. Check the steam knob setting.
- **Uneven cooking:** Ensure the appliance is level. Do not overload the trays. Check for proper fan operation.
- **Excessive smoke:** Clean the oven cavity thoroughly to remove any food residue or grease buildup.

## 7. SPECIFICATIONS

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Feature	Specification
Brand	GGM Gastro
Model Number	KDMT7511
Type	Manual Combisteamer
Capacity	7 x GN 1/1 trays/plates
Tray Spacing	68 mm
Temperature Range	100 °C to 270 °C
Power	10.40 kW
Electrical Connection	3N/PE / 50 Hz-60 Hz / 380V-415V
Dimensions (W x D x H)	730 mm x 855 mm x 850 mm
Material	High-quality stainless steel AISI 304
Door	Double-glazed, inner glass openable for cleaning, right-hand hinge, left-hand handle
Lighting	Halogen
Safety	Safety thermostat, CE marking

## 8. WARRANTY AND SUPPORT

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This appliance is manufactured according to strict quality standards and complies with European food standards, hygiene, and safety guidelines. For warranty information or technical support, please contact your authorized GGM Gastro dealer or service center. Always provide the model number (KDMT7511) when seeking assistance.

