

## GGM Gastro GHTC1

# GGM Gastro GHTC1 Single Burner Gas Cooker User Manual

Model: GHTC1 | Brand: GGM Gastro

## 1. INTRODUCTION

Thank you for choosing the GGM Gastro GHTC1 Single Burner Gas Cooker. This manual provides essential information for the safe and efficient installation, operation, and maintenance of your appliance. Please read these instructions carefully before use and retain them for future reference.

The GGM Gastro GHTC1 is a professional-grade gas cooker designed for commercial use, featuring a 5.5 kW burner, a safety thermocouple, and high-quality AISI 304 stainless steel construction. It is suitable for both propane and natural gas, with conversion options available.

## 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.**

- All gas system modifications and installations must be performed by authorized and certified technicians.
- Ensure adequate ventilation. It is highly recommended to use an extraction system to ensure optimal performance and safe operation.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the area around the appliance clear and free from combustible materials.
- This appliance is equipped with a safety thermocouple, which monitors the flame and automatically cuts off the gas supply if the flame extinguishes. Do not attempt to bypass or modify this safety feature.
- Always turn off the gas supply to the appliance when not in use or during cleaning.
- The appliance surface will be hot during and after operation. Avoid contact with hot surfaces.
- This product is manufactured in accordance with hygiene and safety directives and bears the CE mark. The material complies with European food standards.

### 3. PRODUCT OVERVIEW

The GGM Gastro GHTC1 is a compact and space-saving tabletop gas cooker designed for professional kitchens. Its robust construction ensures durability and ease of use.



**Figure 1:** Front view of the GGM Gastro GHTC1 single burner gas cooker, showcasing its stainless steel body and control knob.

#### Key Features:

- **High-Quality Construction:** Body made from high-quality AISI 304 stainless steel.
- **Single Burner:** Equipped with one powerful 5.5 kW burner.
- **Safety Thermocouple:** Automatically cuts off gas supply if the flame goes out.
- **Enameled Cast Iron Flame Divider:** Durable and efficient.
- **Adjustable Feet:** Stainless steel feet for stable placement and height adjustment.
- **Control:** Easy-to-use valve control knob.
- **Gas Type:** Standard propane gas, convertible to natural gas (conversion jets included).



**Figure 2:** Close-up view of the GGM Gastro GHTC1 burner in operation, showing a stable blue flame and the enameled cast iron flame divider.

## 4. SETUP AND INSTALLATION

The GGM Gastro GHTC1 gas cooker is designed for tabletop use. Proper installation is crucial for safety and optimal performance.

### 4.1 Unpacking

- Carefully remove the appliance from its packaging.
- Check for any shipping damage. Report any damage immediately to the carrier and supplier.
- Ensure all components are present, including the appliance itself, adjustable feet, and gas jets for both city gas (natural gas) and propane.

### 4.2 Placement

- Place the cooker on a stable, level, and non-combustible surface.
- Ensure sufficient clearance from walls and other equipment for ventilation and safety.
- Adjust the stainless steel feet to level the appliance and achieve the desired working height.

### 4.3 Gas Connection

**IMPORTANT: Gas connection and any necessary gas type conversion must only be performed by a qualified and authorized gas technician.**

- The appliance is supplied for propane gas as standard.
- If converting to natural gas, the included natural gas jets must be installed by a professional.
- Connect the appliance to the appropriate gas supply line according to local regulations and standards.

- After connection, the technician must check for gas leaks using a suitable leak detection solution.

## 5. OPERATING INSTRUCTIONS

Follow these steps for safe and efficient operation of your GGM Gastro GHTC1 gas cooker.

### 5.1 Before First Use

- Ensure all packaging materials have been removed.
- Clean the appliance surfaces with a damp cloth.
- Verify that the gas supply is connected and turned on.

### 5.2 Igniting the Burner

1. Ensure the control knob is in the "OFF" (0) position.
2. Push the control knob inwards and turn it counter-clockwise to the maximum flame setting (usually marked with a larger flame symbol or '2').
3. While holding the knob in, use a long match or a gas lighter to ignite the burner.
4. Once the flame is lit, continue to hold the knob in for a few seconds (approximately 5-10 seconds) to allow the thermocouple to heat up and engage the safety valve.
5. Release the knob. If the flame extinguishes, repeat the ignition process.
6. Adjust the flame to the desired intensity by turning the control knob between the minimum ('1') and maximum ('2') settings.



**Figure 3:** Top-down view of the GGM Gastro GHTC1 showing the burner with a stable blue flame, indicating proper operation.

### 5.3 Turning Off the Burner

- Turn the control knob clockwise to the "OFF" (0) position. The flame will extinguish.
- For extended periods of non-use, it is recommended to turn off the main gas supply valve.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your appliance.

### 6.1 Daily Cleaning

- Ensure the appliance is cool and the gas supply is turned off before cleaning.
- Clean the stainless steel surfaces with a mild detergent and a soft cloth. Avoid abrasive cleaners or scouring pads, which can scratch the surface.
- The enameled cast iron flame divider can be removed and cleaned separately with warm soapy water. Ensure it is completely dry before reassembling.
- Wipe down the control knob and surrounding area.
- Rinse thoroughly and dry all surfaces to prevent water spots.

### 6.2 Periodic Maintenance

- Periodically inspect the gas hose and connections for any signs of wear, damage, or leaks. This should be done by a qualified technician.
- Ensure the burner ports are clear of any food debris or blockages. Use a soft brush or needle to clear them if necessary.
- Have the appliance inspected and serviced by a qualified technician at least once a year to ensure safe and efficient operation.

## 7. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, or if solutions do not resolve the issue, contact a qualified service technician.

Problem	Possible Cause	Solution
Burner does not ignite.	No gas supply. Control knob not held long enough. Blocked burner ports.	Check if main gas valve is open. Hold the control knob in for 5-10 seconds after ignition. Clean burner ports.
Flame extinguishes after releasing knob.	Thermocouple not heated sufficiently. Faulty thermocouple.	Hold the control knob in for a longer duration (up to 15 seconds). Contact a qualified technician for inspection and replacement.
Weak or uneven flame.	Low gas pressure. Partially blocked burner ports.	Contact your gas supplier or a qualified technician. Clean burner ports.

Problem	Possible Cause	Solution
Gas odor detected.	<b>Gas leak.</b>	<b>Immediately turn off the main gas supply. Open windows and doors. Do not operate any electrical switches. Evacuate the area and contact your gas company and a qualified technician.</b>

## 8. SPECIFICATIONS

Technical details for the GGM Gastro GHTC1 Single Burner Gas Cooker.



**Figure 4:** Diagram illustrating the dimensions of the GGM Gastro GHTC1: Width (B) = 400mm, Depth (T) = 400mm, Height (H) = 165mm.

- **Model:** GHTC1
- **Brand:** GGM Gastro
- **Type:** Single Burner Gas Cooker (Tabletop)
- **Power:** 5.5 kW
- **Gas Type:** Propane (standard), convertible to Natural Gas
- **Material:** High-quality AISI 304 Stainless Steel body, Enamelled Cast Iron flame divider
- **Dimensions (L x W x H):** 400 mm x 400 mm x 165 mm (approx. 40 x 40 x 17 cm)
- **Safety Features:** Thermocouple safety device
- **Included:** Gas jets for city gas (natural gas) and propane

## 9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please contact your GGM Gastro dealer or visit the official GGM Gastro website. Please have your model number (GHTC1) and purchase details

available when contacting support.

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