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User Manual for GGM Gastro Premium Plus Refrigerated Counter

Model: KTBI206#6SBI1313

INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your GGM Gastro Premium Plus Refrigerated Counter, model KTBI206#6SBI1313. Please read this manual thoroughly before operating the appliance and keep it for future reference.

SAFETY INSTRUCTIONS

Always adhere to the following safety guidelines to prevent injury or damage to the appliance:

- Ensure the appliance is connected to a properly grounded power supply (1N/PE 230V / 50Hz).
- Do not block ventilation openings.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Only qualified personnel should perform repairs or maintenance.
- Keep the interior and exterior clean to maintain hygiene and efficiency.

SETUP AND INSTALLATION

Proper installation is crucial for optimal performance and longevity of your refrigerated counter.

Unpacking

Carefully remove all packaging materials. Inspect the appliance for any shipping damage. Report any damage to your supplier immediately.

Placement

Place the refrigerated counter on a flat, stable surface. Ensure adequate clearance around the unit for proper ventilation. Avoid direct sunlight or heat sources.



Figure 1: External dimensions of the refrigerated counter. The unit measures 1960 mm in width, 600 mm in depth, and 950 mm in height, including the upstand.

Electrical Connection

Connect the appliance to a dedicated 1N/PE 230V / 50Hz electrical outlet. Ensure the outlet is properly grounded and protected by a circuit breaker.

Initial Cleaning

Before first use, clean the interior and exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry completely.

OPERATING INSTRUCTIONS

Powering On

Once connected to power, the unit will automatically power on. The digital display will show the current internal temperature.



Figure 2: The digital control panel displays the current temperature and allows for adjustments. The temperature range is -2 °C to 8 °C.

Temperature Control

The refrigerated counter maintains a temperature range of -2 °C to 8 °C. Use the control panel to set the desired temperature. Refer to the control panel's specific instructions for detailed temperature adjustment procedures.

Loading the Unit

The unit features two refrigerated doors and three drawers. The drawers are designed to accommodate various GN container sizes, including GN 1/1, GN 1/2, GN 1/3, GN 2/4, and GN 1/6, providing flexible storage options.



Figure 3: The refrigerated counter with one door open, revealing shelves stocked with various food items in containers. The unit also features three drawers and an integrated sink.



Figure 4: Illustration showing different configurations of Gastronorm (GN) containers that can be used in the drawers, including GN 1/1, GN 1/2, GN 1/3, GN 2/4, and GN 1/6 sizes.

Interior Configuration

The refrigerated compartments feature adjustable shelves, allowing for flexible storage of various items. The robust construction ensures stability for heavy loads.



Figure 5: A detailed view of the interior of one of the refrigerated compartments, showing the adjustable wire shelves and the sturdy internal structure.

Defrosting

The unit is equipped with hot gas defrosting and an adjustable defrost end temperature. The system automatically manages defrost cycles to prevent ice buildup. Manual defrosting may be required periodically for thorough cleaning.

MAINTENANCE AND CLEANING

Regular maintenance ensures the longevity and hygienic operation of your refrigerated counter.

Daily Cleaning

Clean the interior and exterior surfaces daily with a mild, food-safe detergent and a soft cloth. Wipe down the stainless steel surfaces (AISI 304) to prevent stains and maintain appearance. The integrated sink should also be cleaned regularly.



Figure 6: A close-up view of the door frame and seal, highlighting the robust construction and ease of cleaning around the door edges.

Condenser Coil Cleaning

Periodically clean the condenser coils to ensure efficient cooling. Dust and debris can accumulate, reducing performance. Consult a qualified technician for this procedure if unsure.

Gasket Inspection

Regularly inspect door and drawer gaskets for wear and tear. Damaged gaskets can lead to air leaks and reduced cooling efficiency. Replace worn gaskets promptly.

TROUBLESHOOTING

This section provides solutions to common issues. For problems not listed here, contact qualified service personnel.

Problem	Possible Cause	Solution
Unit not cooling	Power supply issue, blocked condenser, faulty thermostat.	Check power connection. Clean condenser coils. Contact service.
Excessive noise	Loose components, fan obstruction, compressor issue.	Inspect for loose parts. Clear obstructions. Contact service.
Water leakage	Clogged drain line, improper leveling.	Clear drain line. Level the unit.
Temperature fluctuations	Frequent door openings, overloaded unit, faulty sensor.	Minimize door openings. Do not overload. Contact service.

TECHNICAL SPECIFICATIONS

Model	KTBI206#6SBI1313
Brand	GGM Gastro
External Dimensions (W x D x H)	1960 mm x 600 mm x 950 mm
Usable Volume	385 liters
Temperature Range	-2 °C to 8 °C
Refrigerant	R290
Electrical Connection	1N/PE 230V / 50Hz
Power Consumption	190 Watts
Energy Consumption (24H)	1.8 KWH
Material	High-quality stainless steel AISI 304
Features	1 sink, 2 doors, 3 drawers (3x1/3 GN compatible), upstand, hot gas defrosting, IP65 control module.

WARRANTY AND SUPPORT

For warranty information and technical support, please contact your GGM Gastro supplier or visit the official GGM Gastro website. Ensure you have your model number (KTBI206#6SBI1313) and purchase details available when contacting support.

The product complies with European food standards and bears the CE marking, indicating conformity with health, safety, and environmental protection standards.

