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> GGM Gastro KDV760#SFF511 Combi Oven and Shock Freezer User Manual

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Comprehensive instructions for setup, operation, and maintenance.

1. PRODUCT OVERVIEW

The GGM Gastro KDV760#SFF511 is a professional-grade combined appliance featuring a combi oven and a shock freezer. This integrated system is designed for commercial kitchens, offering versatile cooking capabilities and rapid chilling/freezing for food preservation. The combi oven provides various cooking modes, including convection, steam, and combination, controlled via an intuitive touchscreen interface. The shock freezer rapidly lowers the temperature of cooked or fresh food, preserving its quality, texture, and nutritional value.

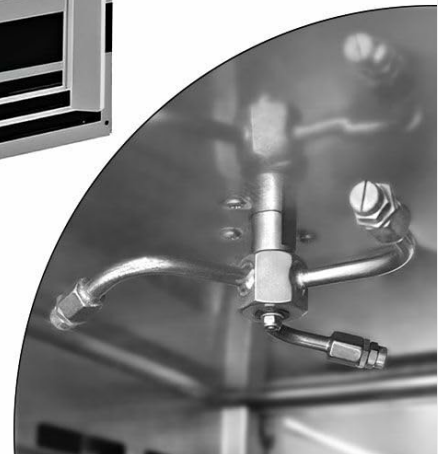


Figure 1.1: The GGM Gastro KDV760#SFF511 combined unit, featuring the combi oven positioned above the shock freezer.



Figure 1.2: Dimensions of the GGM Gastro KDV760#SFF511 unit, showing height, width, and depth for installation planning.

2. SAFETY INSTRUCTIONS

Always adhere to the following safety guidelines to ensure safe operation and prevent damage to the appliance or injury to personnel:

- Read this manual thoroughly before installation, operation, or maintenance.
- Ensure the appliance is installed by qualified personnel in accordance with local and national electrical and plumbing codes.
- Do not operate the appliance with damaged power cords or plugs.
- Keep hands and utensils away from moving parts and hot surfaces during operation.
- Always disconnect power before cleaning or performing any maintenance.
- Use appropriate personal protective equipment (PPE) when handling hot items or cleaning chemicals.

- Do not block ventilation openings.
- This appliance is for commercial use only.

3. SETUP AND INSTALLATION

Proper installation is crucial for the performance and longevity of your GGM Gastro unit. It is recommended that installation be performed by a certified technician.

3.1 Unpacking

- Carefully remove all packaging materials.
- Inspect the appliance for any shipping damage. Report any damage immediately to the carrier and supplier.
- Retain packaging for future transport if necessary.

3.2 Placement

- Place the unit on a stable, level surface capable of supporting its weight.
- Ensure adequate clearance around the unit for ventilation and maintenance access. Refer to local regulations for specific clearance requirements.
- Avoid placing the unit near heat sources or in direct sunlight.

3.3 Electrical Connection

- Verify that the electrical supply matches the voltage and frequency specifications on the appliance's rating plate.
- Connect the appliance to a dedicated, grounded electrical circuit with appropriate overcurrent protection.
- Do not use extension cords or adapters.

3.4 Water and Drain Connections (Combi Oven)

The combi oven requires a potable water supply and a drain connection for steam generation and condensation removal.

- Connect the water inlet to a filtered, potable water supply with appropriate pressure.
- Connect the drain outlet to a suitable floor drain or waste system, ensuring proper slope for gravity drainage.
- Install a backflow prevention device as required by local plumbing codes.



Figure 3.1: Detail of the utility connection points, likely for water inlet/outlet, on the side of the appliance.

4. OPERATING INSTRUCTIONS

This section provides general guidance for operating the combi oven and shock freezer. For detailed programming and specific cooking/chilling cycles, refer to the on-screen manual or advanced operation guide.

4.1 Powering On/Off

- To power on, press the main power button, usually located near the control panel.
- To power off, press and hold the power button until the unit shuts down, or use the software shutdown option if available.

4.2 Combi Oven Operation

The combi oven features a touchscreen interface for selecting cooking modes and parameters.



Figure 4.1: The intuitive touchscreen control panel of the combi oven, displaying various menu options.

1. **Select Mode:** From the main screen, choose your desired cooking mode (e.g., Convection, Steam, Combi, Regeneration).
2. **Set Parameters:** Adjust temperature, time, and humidity levels using the touchscreen controls. The oven supports precise control over these parameters for optimal cooking results.
3. **Load Food:** Place food items on appropriate GN trays and load them into the oven. Ensure proper air circulation.
4. **Start Cooking:** Press the start button to begin the cooking cycle.
5. **Monitor Progress:** The display will show the current status and remaining time.
6. **End Cycle:** The oven will signal when the cycle is complete. Carefully remove food using heat-resistant gloves.

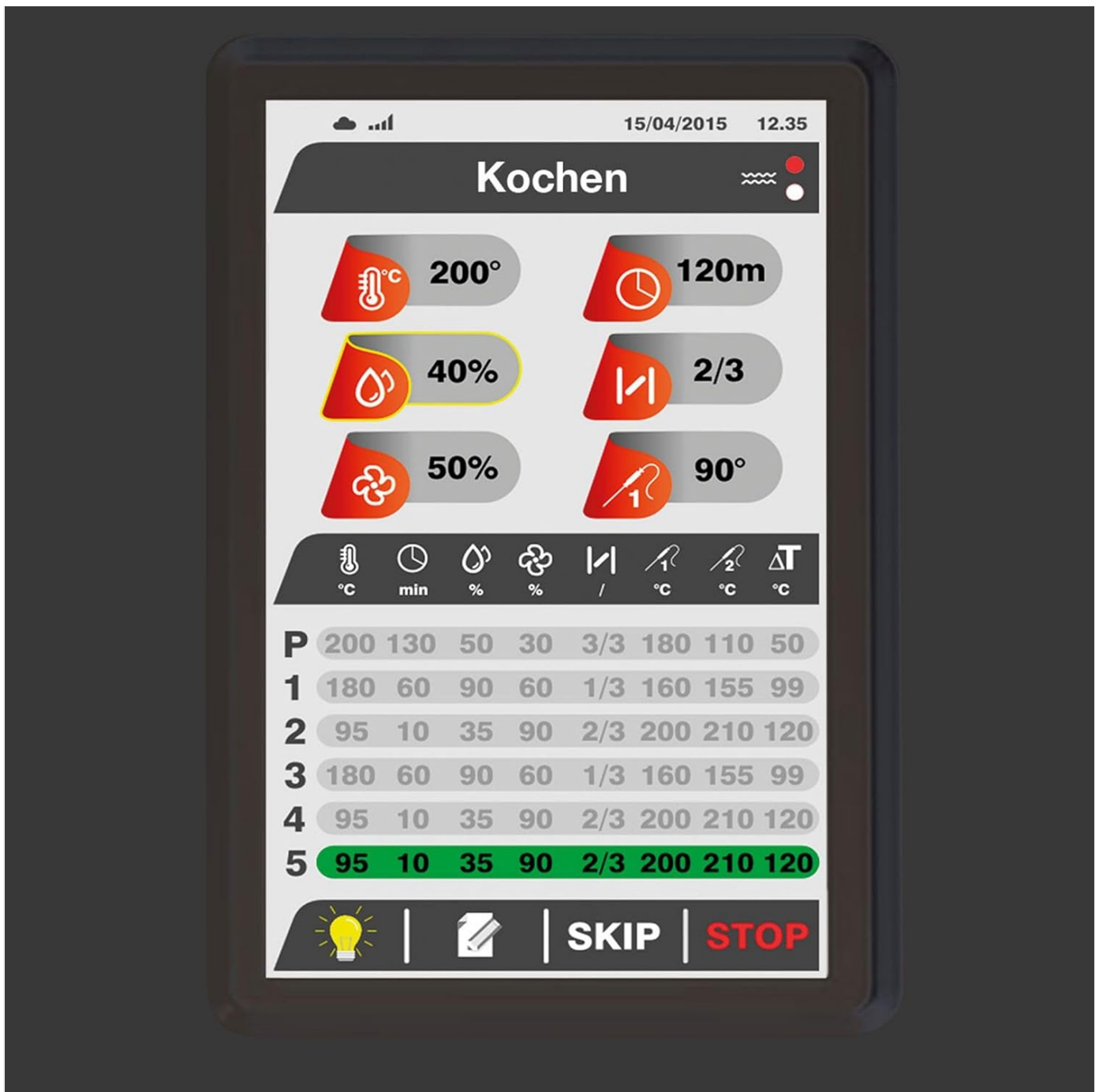


Figure 4.2: A detailed view of the oven's programming screen, showing various cooking parameters like temperature, humidity, and fan speed settings for different program steps.

4.3 Shock Freezer Operation

The shock freezer is designed for rapid chilling or freezing of food products.



Figure 4.3: The shock freezer unit, showing its interior capacity for GN containers and the control panel.

1. **Pre-chill (Optional):** For optimal performance, pre-chill the freezer chamber before loading hot food.
2. **Load Food:** Place food items in suitable containers (e.g., shallow GN pans) to maximize surface area exposure to cold air. Do not overload the chamber.
3. **Select Cycle:** Choose the desired cycle (e.g., blast chilling, shock freezing) from the control panel.
4. **Set Parameters:** Adjust target temperature and time as needed. Some models may use a core probe for precise temperature control.
5. **Start Cycle:** Initiate the chilling/freezing process.
6. **Unload Food:** Once the cycle is complete, remove the food and transfer it to a conventional refrigerator or freezer for storage.

5. MAINTENANCE AND CLEANING

Regular maintenance and cleaning are essential to ensure the hygiene, efficiency, and longevity of your appliance.

5.1 Daily Cleaning

- **Interior (Oven & Freezer):** After each use or at the end of the day, wipe down the interior surfaces with a damp cloth and mild, food-safe detergent. Rinse thoroughly and dry. For the oven, remove any food debris from the cooking chamber and drain.
- **Exterior:** Clean exterior stainless steel surfaces with a soft cloth and a non-abrasive stainless steel cleaner.
- **Door Gaskets:** Inspect and clean door gaskets daily to ensure a proper seal. Replace if damaged.

5.2 Weekly/Monthly Cleaning (Combi Oven)

- **Deliming:** Depending on water hardness, the oven may require regular deliming to prevent scale buildup. Follow the manufacturer's recommended deliming procedure and use approved deliming agents.
- **Automatic Cleaning Programs:** If your oven has automatic cleaning programs, utilize them regularly as per the instructions.
- **Air Filters:** Check and clean or replace air filters if applicable, to ensure proper airflow.

5.3 General Maintenance Tips

- Regularly inspect power cords for damage.
- Ensure ventilation openings are clear of obstructions.
- Schedule periodic professional maintenance checks to ensure optimal performance and identify potential issues early.

6. TROUBLESHOOTING

Before contacting service, review the following common issues and their potential solutions.

Problem	Possible Cause	Solution
Appliance does not power on.	No power supply; tripped circuit breaker; faulty power cord.	Check power connection; reset circuit breaker; inspect power cord for damage.
Oven not heating properly.	Door not closed properly; heating element issue; thermostat malfunction.	Ensure door is fully latched; contact service if problem persists.
Freezer not chilling/freezing.	Door not sealed; condenser coil dirty; refrigerant leak.	Check door seal; clean condenser coils; contact service.
Excessive steam/water leakage (oven).	Blocked drain; damaged door gasket; water inlet issue.	Clear drain; inspect/replace gasket; check water connections.
Error message on display.	Sensor fault; system malfunction.	Note the error code and consult the full service manual or contact technical support.

If the issue persists after attempting these solutions, please contact GGM Gastro customer service or a qualified service technician.

7. SPECIFICATIONS

Attribute	Detail
Brand	GGM Gastro
Model Number	KDV760#SFF511
Product Dimensions (L x W x H)	101 x 90 x 167 cm
ASIN	B0D1VR7PNS
Manufacturer	GGM Gastro
Date First Available	October 7, 2022

8. WARRANTY AND SUPPORT

For information regarding warranty coverage, technical support, or to order replacement parts, please contact GGM Gastro directly or refer to their official website. Keep your purchase receipt and model number readily available when contacting support.

GGM Gastro Contact Information: Please refer to the contact details provided with your purchase documentation or visit the official GGM Gastro website for the most up-to-date support information.

