GGM Gastro KVACB

GGM Gastro KVACB Fully Automatic Coffee Machine

Instruction Manual

1. Introduction

This manual provides essential information for the safe and efficient operation, setup, and maintenance of your GGM Gastro KVACB Fully Automatic Coffee Machine. This appliance is designed for preparing specialty coffees from whole beans, featuring 16 beverage programs, an integrated milk frother, and a 5-inch touchscreen interface. It is intended for commercial use in hospitality environments.
The machine's housing is constructed from a combination of stainless steel and ABS plastic, ensuring durability and hygiene. Please read this manual thoroughly before initial use and keep it for future reference.

2. Safety Instructions

- Always ensure the appliance is connected to a grounded power outlet with the correct voltage (230 V, 50 Hz).
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands and utensils away from moving parts during operation.
- Exercise caution when handling hot liquids and steam to prevent burns.
- Unplug the machine before cleaning or maintenance and allow it to cool down.
- Do not operate the appliance if the power cord or plug is damaged, or if the machine malfunctions or has been damaged in any way. Contact qualified service personnel.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

3. Setup

3.1 Unpacking and Placement

Carefully remove the coffee machine from its packaging. Place the machine on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the unit. The dimensions of the machine are 251 mm (width) x 475 mm (depth) x 605 mm (height).



Image: Front-angled view of the GGM Gastro KVACB coffee machine, illustrating its dimensions (251mm width, 475mm depth, 605mm height).

3.2 Water Connection

The machine offers flexible water supply options:

- **Fixed Water Connection:** Connect the machine to a 3/4 inch water supply line. Ensure all connections are secure to prevent leaks.
- **External Water Container:** Use an external water container for supply.
- **Internal Water Reservoir:** Fill the internal 3.5-liter water reservoir.



Image: Close-up of the water connection port, typically located at the rear of the machine, showing the red cap and hose connection point.

3.3 Filling the Bean Reservoir

Open the lid of the bean reservoir and fill it with whole coffee beans. The reservoir has a capacity of 1 kg. Ensure the lid is securely closed after filling.



Image: A close-up view of whole coffee beans inside the transparent bean hopper of the machine.



Image: Angled view of the coffee machine, showing two transparent bean containers on top, one filled with coffee beans.

3.4 Power Connection

Connect the power cord to the machine and then to a suitable 230 V, 50 Hz power outlet. The machine operates at 1.30 kW (1N/PE phase).

3.5 Initial Rinse Cycle

Before first use, perform an initial rinse cycle as instructed on the touchscreen to clean the internal components and prepare the machine for brewing.

4. Operating Instructions

4.1 Touchscreen Interface

The machine is operated via a responsive 5-inch touchscreen. Navigate through the menus to select beverage programs and adjust settings.

4.2 Beverage Selection

Choose from 16 pre-programmed beverage options, including Espresso, Cappuccino, and Latte. Simply tap your desired drink on the touchscreen.

4.3 Customizing Beverages

For each beverage, you can individually adjust the following parameters:

- Brewing Temperature
- Grind Level
- Coffee Strength
- Coffee Quantity
- Milk Quantity (for milk-based drinks)

4.4 Using the Integrated Milk Frother

The machine features an integrated milk frother for preparing creamy milk foam for cappuccinos and lattes. Follow the on-screen instructions for milk preparation and frothing.



Image: The coffee machine dispensing a latte into a glass cup, with the milk frother tube connected to a milk carton.

5. Maintenance

Regular maintenance is crucial for the longevity and optimal performance of your coffee machine. Always unplug the machine and allow it to cool before performing any cleaning or maintenance tasks.

5.1 Daily Cleaning

- **Drip Tray and Coffee Grounds Container:** Empty and clean the drip tray and the separate container for coffee grounds daily.
- **Milk Frother:** Rinse the milk frother system thoroughly after each use to prevent milk residue buildup.
- **Exterior:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners.



Image: The lower section of the coffee machine with the two 'PULL' drawers extended, revealing the coffee grounds container and drip tray for cleaning.

5.2 Regular Descaling

Regular descaling is necessary to maintain the operational functions of the machine and prevent limescale buildup. The machine will prompt you when descaling is required. Follow the on-screen instructions and use a suitable descaling solution recommended for coffee machines.

5.3 Bean and Water Reservoirs

Clean the bean reservoir periodically to remove any oil residue. The water reservoir should also be cleaned regularly, especially if using the internal reservoir option.

6. Troubleshooting

If you encounter issues with your coffee machine, refer to the following common problems and solutions. For persistent problems, contact GGM Gastro customer support.

- **No Coffee Dispensed:** Check water level, ensure bean reservoir is not empty, and verify that the brewing unit is correctly inserted.
- **Weak Coffee:** Adjust coffee strength settings on the touchscreen, check grind level, and ensure fresh beans are used.
- **Milk Not Frothing:** Clean the milk frother thoroughly. Ensure fresh, cold milk is used. Check for blockages in the milk system.
- **Error Message on Screen:** Refer to the specific error code displayed on the 5-inch touchscreen for detailed instructions. Often, these indicate a need for descaling, cleaning, or refilling.
- **Machine Not Turning On:** Check power connection and ensure the power outlet is functional.

7. Specifications

Model Number	KVACB
Brand	GGM Gastro
Dimensions (W x D x H)	251 mm x 475 mm x 605 mm
Net Weight	16.5 kg
Water Reservoir Capacity	3.5 liters
Bean Reservoir Capacity	1 kg
Cup Capacity	20 units
Power Supply	230 V, 50 Hz
Power Output	1.30 kW
Water Connection	3/4 inch
Special Features	Integrated Milk Frother, Programmable, Thermal, Integrated Coffee Grinder, 5-inch Touchscreen
Material	Stainless Steel, ABS Plastic



Image: The GGM Gastro KVACB coffee machine shown alongside an optional side cabinet, demonstrating a potential commercial setup for cup storage.

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