

GGM Gastro STK146BM2

GGM Gastro STK146BM2 Premium Stainless Steel Double Basin Sink

Instruction Manual

1. INTRODUCTION AND OVERVIEW

Thank you for choosing the GGM Gastro STK146BM2 Premium Stainless Steel Double Basin Sink. This high-quality sink unit is designed for professional use in commercial kitchens, restaurants, and other food service establishments. Constructed entirely from superior stainless steel, it offers durability, hygiene, and ease of maintenance. This manual provides essential information for the safe installation, operation, and care of your new sink.



Image 1.1: Front view of the GGM Gastro STK146BM2 stainless steel double basin sink, showcasing its two basins and lower storage shelf.

2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before installation and operation to prevent injury or damage to the unit.

- Always handle the sink with care due to its weight (approximately 30 kg). Use appropriate lifting techniques or assistance.
- Ensure the installation area is level and capable of supporting the sink's weight when filled with water and items.
- All plumbing connections must be performed by a qualified professional to prevent leaks and ensure proper drainage.
- Regularly inspect the unit for any signs of damage or wear. Do not operate if damaged.
- This product complies with European hygiene and safety directives and food standards. Maintain cleanliness to uphold these standards.

3. PACKAGE CONTENTS

Upon unpacking, verify that all components are present and undamaged:

- Stainless steel sink unit with two basins and 60mm worktop
- Adjustable square stainless steel feet (4 units)
- Bottom shelf
- Overflow pipe(s) for basins

- Mounting hardware for assembly (screws, brackets)

If any parts are missing or damaged, contact your supplier immediately.



Image 3.1: Detail of the overflow pipe within a sink basin, designed to prevent water from spilling over.

4. SETUP

Follow these steps for proper assembly and installation:

1. **Unpack and Inspect:** Carefully remove all packaging materials. Inspect the sink unit and all components for any transit damage.
2. **Assemble Legs:** Attach the four square stainless steel legs to the main sink body. Ensure all connections are secure.
3. **Install Bottom Shelf:** Secure the bottom shelf to the legs at the desired height. The shelf provides additional storage space.
4. **Adjust Feet:** Place the sink in its intended location. Use the adjustable feet to level the unit and ensure maximum stability. The sound-insulated footplates help reduce noise and protect floors.

5. **Connect Plumbing:** Install the overflow pipes into the basins. Connect the drain outlets to your facility's plumbing system. Ensure all connections are watertight.



Image 4.1: Detail showing the secure attachment of a leg to the sink frame and the support bracket for the lower shelf.

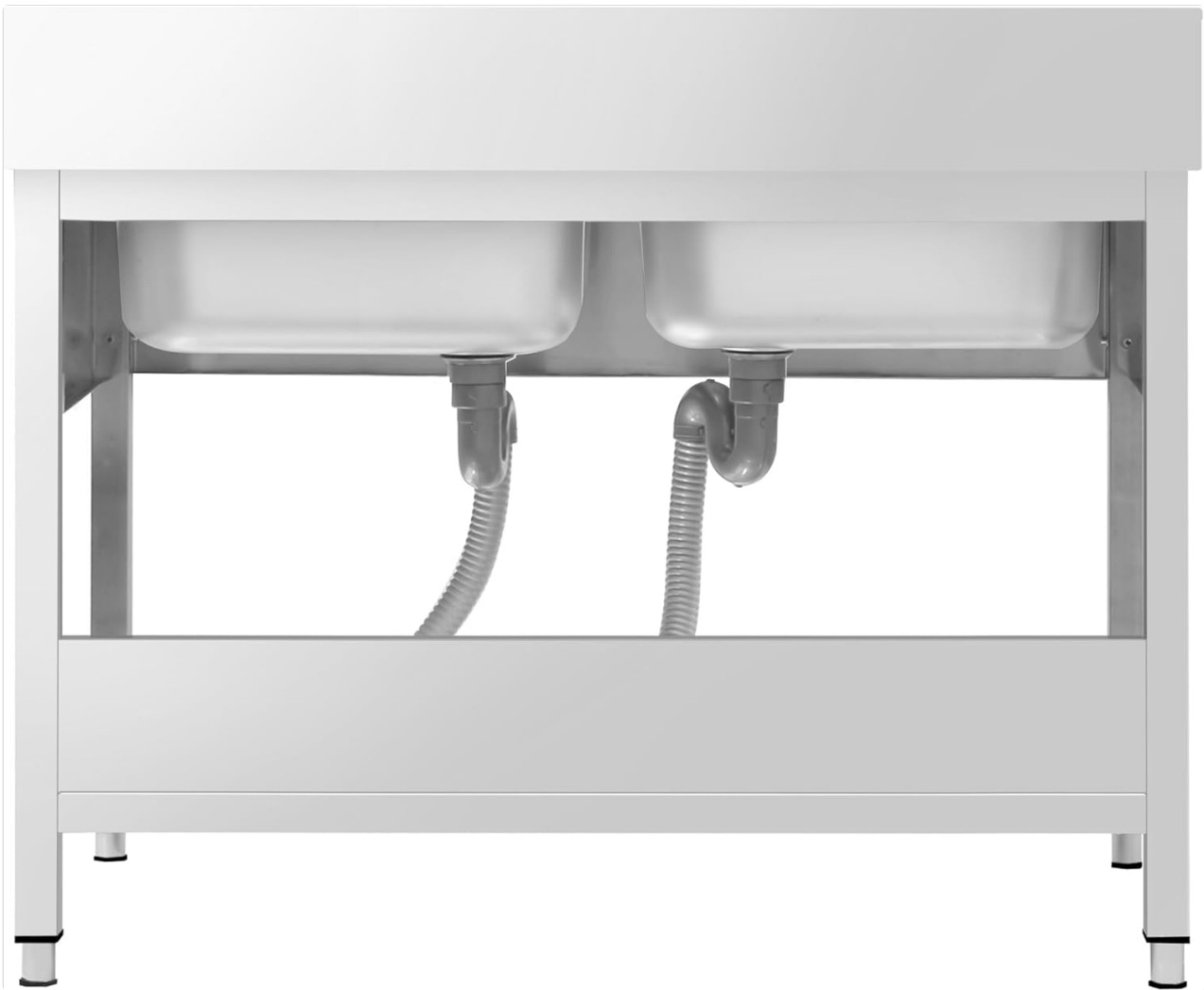


Image 4.2: Underside view of the sink, illustrating the plumbing connections for the two basins, including the P-traps.

5. OPERATING

The GGM Gastro STK146BM2 sink is designed for straightforward operation in a commercial setting.

- **Filling Basins:** Use the appropriate faucets (not included) to fill the basins with water as needed for washing, rinsing, or soaking.
- **Draining:** Remove the drain stopper to allow water to flow out. The integrated overflow system prevents accidental spills if the basin is overfilled.
- **Hygiene:** Always maintain high hygiene standards. Clean the basins and surrounding areas regularly, especially after use with food products.

6. MAINTENANCE

Proper maintenance will extend the lifespan of your stainless steel sink and ensure continued hygienic operation.

- **Daily Cleaning:** After each use, clean the sink with warm water and a mild detergent. Rinse thoroughly and dry with a soft cloth to prevent water spots.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh chemicals (e.g., bleach, strong acids) as these can scratch or damage the stainless steel surface.
- **Stubborn Stains:** For stubborn stains, use a specialized stainless steel cleaner and follow the product

instructions. Always rub in the direction of the grain.

- **Drain Maintenance:** Periodically check the drains for blockages and clear any food debris. Ensure the overflow pipe is also clear.
- **Structural Check:** Regularly inspect the legs and shelf for stability. Tighten any loose fasteners as needed.



Image 6.1: Detail of the rear splashguard and worktop, highlighting the smooth, easy-to-clean stainless steel surface.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your sink unit.

- **Water Leaks:**
Possible Cause: Loose plumbing connections.
Solution: Check all drain and overflow connections. Tighten fittings as necessary. If the leak persists, consult a qualified plumber.
- **Slow Drainage:**
Possible Cause: Blockage in the drain or P-trap.
Solution: Remove the drain stopper and clear any visible debris. If necessary, disassemble the P-trap to

remove blockages.

- **Sink is Unstable/Wobbly:**

Possible Cause: Uneven floor or improperly adjusted feet.

Solution: Adjust the height of the individual feet until the sink is level and stable on all four points.

- **Water Spots/Stains on Stainless Steel:**

Possible Cause: Hard water or improper drying.

Solution: Clean with a mild stainless steel cleaner and dry immediately with a soft, lint-free cloth after each use.

8. SPECIFICATIONS

Feature	Detail
Model	STK146BM2
Brand	GGM Gastro
External Dimensions (L x D x H)	1400 mm x 600 mm x 970 mm
Material	High-quality Stainless Steel
Basins	2 basins with rims, positioned in the middle
Worktop Thickness	60 mm
Feet	Square stainless steel, height-adjustable, sound-insulated footplates
Additional Features	Sound-absorbing foam mat under basin, included overflow, bottom shelf, rear splashguard
Weight	30 kg
Compliance	European hygiene and safety directives, European food standards



Image 8.1: Dimensional drawing of the GGM Gastro STK146BM2 sink, indicating overall length, depth, height, splashguard height, and worktop thickness.

9. WARRANTY AND SUPPORT

For any questions, technical assistance, or support regarding your GGM Gastro STK146BM2 sink, please contact your specialized customer support provider. Information regarding spare parts availability is currently unavailable.