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GGM Gastro STK106BM2#ECO

GGM Gastro STK106BM2#ECO ECO Sink Unit

Installation and Operation Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient installation, operation, and maintenance of your GGM Gastro STK106BM2#ECO ECO Sink Unit. Please read these instructions thoroughly before assembly and use to ensure proper function and longevity of the product. This unit is designed for commercial catering environments.



Figure 1: Overview of the GGM Gastro STK106BM2#ECO ECO Sink Unit. This image shows the complete stainless steel sink unit with two central basins and a lower storage shelf.

2. SAFETY INSTRUCTIONS

- Ensure the unit is installed on a stable, level surface to prevent tipping.
- All plumbing connections must be performed by a qualified professional in accordance with local regulations.
- Do not overload the sink basins or the lower shelf. Refer to specifications for weight limits.
- Avoid using abrasive cleaners or sharp objects that could damage the stainless steel surface.
- Keep children away from the unit during installation and operation.
- This product is manufactured according to hygiene and safety guidelines and bears the CE mark.

3. SETUP AND INSTALLATION

The GGM Gastro STK106BM2#ECO sink unit requires assembly. Follow these steps for proper installation:

1. **Unpacking:** Carefully remove all components from the packaging. Verify that all parts are present according to the packing list (not provided in this manual).
2. **Leg Assembly:** Attach the square stainless steel legs to the main sink frame. Ensure all fasteners are securely tightened.
3. **Adjustable Feet:** The unit features height-adjustable feet. Use these to level the sink unit on uneven floors and achieve the desired working height.
4. **Lower Shelf Installation:** Install the base and rear cladding for the underframe, creating the lower storage shelf.
5. **Fixture Installation:** Mount individual fixtures (taps, etc.) onto the 60 mm worktop as required. Ensure all connections are watertight.
6. **Plumbing Connections:** Connect the drain pipes from the two central basins to your facility's wastewater system. The overflow is included and should be properly connected.



Figure 2: Detail of the robust leg and underframe connection, highlighting the adjustable feet for leveling.

4. OPERATING INSTRUCTIONS

The GGM Gastro STK106BM2#ECO is a straightforward sink unit designed for commercial use. Its operation primarily involves water supply and drainage.

- **Water Supply:** Ensure the water supply to your installed fixtures (taps) is turned on.
- **Usage:** Use the two central basins for washing, rinsing, or soaking items as needed.
- **Drainage:** Water will drain through the integrated overflow and main drain outlets into your plumbing system. Ensure drains are clear before use.



Figure 3: Close-up view of one of the two central sink basins, showing the integrated overflow pipe for preventing water spillage.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your stainless steel sink unit.

- **Daily Cleaning:** After each use, clean the stainless steel surfaces with a mild detergent and warm water. Rinse thoroughly and dry with a soft cloth to prevent water spots.
- **Stubborn Stains:** For more stubborn stains, use a specialized stainless steel cleaner. Always follow the product manufacturer's instructions and wipe in the direction of the grain.
- **Avoid:** Do not use abrasive pads, steel wool, or cleaners containing chlorine or harsh acids, as these can damage the stainless steel finish.
- **Drain Maintenance:** Regularly check and clean the drain strainers to prevent blockages.
- **Sound Insulation:** The unit features a sound-insulating foam rubber mat under the basin. Ensure this remains intact during cleaning.



Figure 4: Detail of the seamless transition from the worktop to the backsplash, facilitating easy cleaning and hygiene.

6. TROUBLESHOOTING

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

- **Slow Drainage:** Check if the drain strainer is clogged with food particles or debris. Clean the strainer. If the issue persists, the plumbing system may require professional inspection.
- **Water Leaks:** Inspect all plumbing connections under the sink. Tighten any loose fittings. If a leak persists, contact a qualified plumber.
- **Unit Instability:** Ensure the adjustable feet are properly set and the unit is level. Adjust the feet as necessary to eliminate wobbling.
- **Surface Stains:** Refer to the 'Maintenance and Cleaning' section for guidance on removing various types of stains from stainless steel.

7. SPECIFICATIONS

Technical details for the GGM Gastro STK106BM2#ECO ECO Sink Unit:

Feature	Detail
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Feature	Detail
Model Number	STK106BM2#ECO
Brand	GGM Gastro
External Dimensions (W x D x H)	1000 mm x 600 mm x 970 mm
Basins	2, centrally located
Worktop Thickness	60 mm
Material	High-quality Stainless Steel
Legs	Square stainless steel, height-adjustable
Underframe	Includes base and rear cladding
Sound Insulation	Foam rubber mat under basin
Compliance	CE-marked, complies with European food standards







8. WARRANTY AND SUPPORT

For warranty information, technical support, or spare parts, please contact your GGM Gastro dealer or visit the official GGM Gastro website. Keep your purchase receipt as proof of purchase.

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Related Documents - STK106BM2#ECO

	<p>GGM Gastro HWBK439 Stainless Steel Hand Basin with Knee Control and Soap Dispenser - Product Manual</p> <p>This manual provides detailed information on the GGM Gastro HWBK439 stainless steel hand basin. It covers general information, safety guidelines, product specifications, setup and installation, operation, cleaning, maintenance, troubleshooting, disposal, and contact details. Designed for hygiene-critical environments, it features knee control for hands-free operation and an integrated soap dispenser.</p>
	<p>Stainless Steel Counter Refrigerators/Freezers - Instruction Manual</p> <p>Comprehensive instruction manual for GGM Gastro Stainless Steel Counter Refrigerators and Freezers, covering installation, operation, maintenance, troubleshooting, safety tips, electrical wiring, and disposal. Includes detailed diagrams and multilingual content merged into English.</p>

<div><p>Electric salamander User manual</p><p>SMJ64</p></div>	<p>GGM Gastro SMJ64 Electric Salamander User Manual</p> <p>Official user manual for the GGM Gastro SMJ64 electric salamander. Provides detailed instructions, safety precautions, operation, and maintenance guidelines for commercial kitchen use.</p>
<div><p>TKF1821E TECHNISCHE SPECIFIEK TECHNICAL MANUAL</p><p>INHALTSVERZEICHNIS (INDEX)</p><ul style="list-style-type: none">1. TECHNISCHE SPECIFIEK (TECHNICAL DATA)2. DIMENSIONEN (DIMENSIONS) (TECHNICAL DATA)3. MONTAGE (ASSEMBLY)</div>	<p>GGM Gastro TKF1821E Technical Manual and Assembly Guide</p> <p>Comprehensive technical specifications, detailed dimensions, and step-by-step assembly instructions for the GGM Gastro TKF1821E refrigerated cabinet, designed for commercial use.</p>
<div></div>	<p>GGM Gastro TKSS600SFN SF60V Exploded View and Parts List</p> <p>Detailed exploded view and parts list for the GGM Gastro TKSS600SFN SF60V refrigeration unit, including part numbers, names, and quantities for assembly and maintenance.</p>
<div><p>Gastronomiebedarf</p><p>Instruction for Potato Peeler (KSH)</p><p>Model: KSH 15, KSH 20 Net weight: 15 kg, 20 kg Gross weight: 18 kg, 23 kg Power supply: 230 V, 50 Hz Max. peeling capacity: 15 kg/h, 20 kg/h Max. peeling speed: 15 kg/h, 20 kg/h Max. peeling time: 15 min, 20 min Max. peeling temperature: 15 °C, 20 °C Max. peeling pressure: 15 bar, 20 bar Max. peeling speed: 15 kg/h, 20 kg/h Max. peeling time: 15 min, 20 min Max. peeling temperature: 15 °C, 20 °C Max. peeling pressure: 15 bar, 20 bar Max. peeling speed: 15 kg/h, 20 kg/h Max. peeling time: 15 min, 20 min Max. peeling temperature: 15 °C, 20 °C Max. peeling pressure: 15 bar, 20 bar</p></div>	<p>GGM Gastro KSH Potato Peeler: Instruction Manual</p> <p>Comprehensive instruction manual from GGM Gastro International GmbH for the KSH series potato peeler (models HLP-15, HLP-20), covering operation, installation, maintenance, safety, and technical specifications for commercial catering.</p>