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GGMGASTRO TC600NDN

GGM Gastro TC600NDN Stainless Steel Freezer User Manual

MODEL: TC600NDN



Front view of the GGM Gastro TC600NDN Stainless Steel Freezer with its single door closed, showcasing the digital display

1. Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your GGM Gastro TC600NDN Stainless Steel Freezer. Please read these instructions carefully before using the appliance and retain them for future reference. This PREMIUM model freezer is designed for professional use, offering reliable and energy-efficient cooling for various commercial environments.

Key Features:

- Monoblock cooling system for simplified maintenance.
- Heated door frame to prevent condensation buildup.
- Easy-to-clean interior with pressed inserts and rounded inner corners.
- High-quality 75 mm insulation for energy efficiency.
- Digital EVCO display and thermostat for precise temperature control.
- Solid AISI 304 stainless steel construction for durability and hygiene.
- LED interior lighting.
- Reversible door hinge and lockable door for security.

2. Setup

2.1 Unpacking

Carefully remove the freezer from its packaging. Inspect the appliance for any signs of transport damage. Report any damage immediately to your supplier. Remove all protective films and packaging materials from both the interior and exterior of the unit.

2.2 Placement

- Place the freezer on a stable, level surface. The height-adjustable stainless steel feet allow for precise leveling.
- Ensure adequate ventilation around the unit. Maintain a minimum clearance of 10 cm from walls or other appliances to allow for proper airflow and heat dissipation.
- Avoid placing the freezer near heat sources (e.g., ovens, radiators) or in direct sunlight, as this can affect performance and energy consumption.
- The operating environment temperature should be within the recommended range for optimal performance.

2.3 Initial Cleaning

Before first use, clean the interior and exterior surfaces of the freezer with a mild detergent and warm water. Rinse thoroughly and dry completely. Do not use abrasive cleaners or sharp objects.

2.4 Power Connection

Ensure the electrical supply matches the specifications of the appliance (220 - 240 Volts/1N/PE / 50 Hz). Connect the freezer to a properly grounded electrical outlet. Do not use extension cords or multi-plugs.

2.5 Door Hinge Reversal (Optional)

The door hinge is reversible. If you wish to change the door opening direction, consult a qualified technician or refer to the detailed instructions provided in a separate technical manual (if applicable).

3. Operating Instructions

3.1 Powering On and Digital Display

After connecting to power, the digital EVCO display will illuminate. The display shows the current internal temperature. Allow the freezer to run empty for several hours to reach the desired operating temperature before loading products.



A close-up view of the digital EVCO display, indicating a temperature of -18.0 degrees Celsius, with various control icons.

3.2 Setting the Temperature

The temperature range for this freezer is -22 °C to -18 °C. To adjust the temperature, use the controls on the digital thermostat. Refer to the specific instructions for the EVCO display model for detailed steps on setting the desired temperature. Typically, a 'SET' button is used to enter the temperature setting mode, followed by arrow keys to adjust the value.

3.3 Loading Products

The freezer has a usable volume of 450 liters and is equipped with 4 adjustable shelves suitable for GN 2/1 containers. Each shelf has a load capacity of up to 35 kg. Distribute products evenly to ensure proper air circulation and efficient cooling. Do not block the air vents inside the compartment.



The interior of the GGM Gastro freezer, showing multiple adjustable shelves efficiently loaded with various food products in containers.



A detailed view of the adjustable wire shelves within the freezer, highlighting their robust construction and anti-tip protection.

3.4 Door Operation and Locking

The freezer features a soft door opening and closing mechanism. The door is lockable for security. A key is included with the delivery. Always ensure the door is properly closed to maintain temperature and energy efficiency.



A close-up image of the integrated door lock mechanism with a key inserted, providing security for stored contents.

3.5 LED Interior Lighting

The freezer is equipped with LED lighting to illuminate the interior, making it easier to view and access stored items. The lighting can typically be controlled via the digital display or an internal switch.





A detailed view of the energy-efficient LED light fixture located inside the freezer compartment, providing clear illumination.

4. Maintenance

4.1 Cleaning

Regular cleaning is crucial for hygiene and optimal performance. Always disconnect the freezer from the power supply before cleaning.

- **Interior:** Clean the interior surfaces, including shelves and walls, with a mild, food-safe detergent and warm water. The rounded inner corners and pressed inserts facilitate easy cleaning. Rinse thoroughly and dry completely to prevent ice buildup.
- **Exterior:** Wipe down the stainless steel exterior with a damp cloth and a mild cleaner. Avoid abrasive materials that could scratch the surface.
- **Door Seals:** Regularly inspect and clean the door seals to ensure they are free from food debris and remain flexible. Damaged or dirty seals can lead to air leaks and increased energy consumption.

4.2 Defrosting

The freezer features an automatic defrost function. During the defrost cycle, ice accumulated on the evaporator is melted, and the water drains into an internal water drain. Ensure this drain remains clear to prevent water accumulation inside the compartment. If excessive ice buildup occurs despite automatic defrost, manually defrost the unit by emptying it, turning it off, and leaving the door open until all ice has melted. Clean and dry the interior before restarting.

4.3 Monoblock Cooling System

The monoblock cooling system is designed for easy maintenance. For any technical issues or deeper cleaning of the cooling components, it is recommended to contact a qualified service technician.

5. Troubleshooting

Before contacting service, check the following common issues:

- **Freezer not cooling:** Ensure the power cord is securely plugged in. Check the circuit breaker. Verify the temperature setting on the digital display. Ensure the door is fully closed and not left open for extended periods.
- **Excessive ice buildup:** Check if the door seal is intact and clean. Ensure the automatic defrost function is operating correctly. Avoid frequently opening the door.
- **Condensation on door frame:** The unit has a heated door frame to prevent condensation. If condensation occurs, ensure the ambient humidity is not excessively high and the door seal is functioning correctly.
- **Unusual noises:** Some operational noises are normal (e.g., compressor running, refrigerant flow). If you

hear loud or unusual noises, ensure the unit is level and not touching any walls or objects.

If problems persist after checking these points, contact a qualified service technician.

6. Specifications



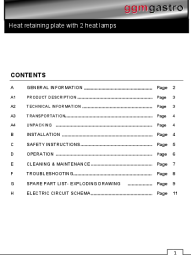

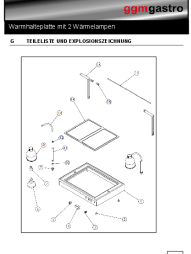

Feature	Specification
Model	TC600NDN
Type	Stainless Steel Freezer PREMIUM
Gross Volume	600 Liters
Usable Volume	450 Liters
Temperature Range	-22 °C to -18 °C
Refrigerant	R290/94 g (CFC-free)
Power	765 Watt
Electrical Connection	220 - 240 Volts/1N/PE / 50 Hz
Exterior Dimensions (W x D x H)	686 mm x 830 mm x 2,050 mm
Interior Dimensions (W x D x H)	550 mm x 685 mm x 1,435 mm
Weight	Approximately 134 kg
Material	AISI 304 Stainless Steel (Exterior & Interior)
Shelves	4 adjustable shelves, suitable for GN 2/1, load capacity up to 35 kg each
Cooling System	Ventilated cooling, Monoblock, Automatic defrost

7. Warranty and Support

This GGM Gastro appliance is manufactured according to strict hygiene and safety guidelines and carries the CE mark, confirming its compliance with relevant European directives. The materials used meet European food standards.

For warranty information, please refer to the terms and conditions provided at the time of purchase or contact your authorized GGM Gastro dealer. In case of technical issues or for spare parts, please contact GGM Gastro customer support or your local service partner, providing the model number (TC600NDN) and serial number of your unit.

Related Documents - TC600NDN

 <p>GLAS- & ALUREINIGER Ökologischer Reiniger für Spülmaschinen Glass & aluminum cleaner Spülmaschinen-Reiniger Reiniger für Glas und Aluminium Reiniger für Spülmaschinen Reiniger für Glas und Aluminium Reiniger für Spülmaschinen</p>	<p>GGM Gastro Glass & Aluminum Cleaner for Dishwashers - Professional Eco Cleaner</p> <p>Professional eco-friendly liquid rinse aid for dishwashers, designed for glass and aluminum. Safe for machine application, this concentrated cleaner from GGM Gastro causes severe skin and eye burns and requires professional use only. Safety data sheet available.</p>
 <p>REFRIGERATED MEAT MINCER gmgastro INSTRUCTION MANUAL FOR USE AND MAINTENANCE</p>	<p>GGM Gastro Refrigerated Meat Mincer Instruction Manual</p> <p>Comprehensive instruction manual for the GGM Gastro refrigerated meat mincer (model FWKSM350), covering delivery, warranty, description, specifications, controls, thermostat, installation, operation, maintenance, troubleshooting, and wiring diagrams. Essential guide for safe and efficient use.</p>
 <p>Heat retaining plate with 2 heat lamps gmgastro CONTENTS A. GENERAL INFORMATION Page 2 B. PRODUCT DESCRIPTION Page 3 C. TECHNICAL INFORMATION Page 3 D. THERMOSTAT Page 4 E. INSTALLATION Page 4 F. OPERATION Page 5 G. CLEANING & MAINTENANCE Page 6 H. TROUBLESHOOTING Page 7 I. SPARE PART LIST - EXPLODED VIEW Page 8 J. ELECTRICAL CIRCUIT DIAGRAM Page 11</p>	<p>GGM Gastro Heat Retaining Plate with 2 Heat Lamps - User Manual & Specifications</p> <p>Comprehensive user manual and technical specifications for the GGM Gastro Heat Retaining Plate with 2 Heat Lamps (WPHE2, WPE2). Includes installation, operation, safety, maintenance, troubleshooting, and spare parts.</p>
 <p>Countertop convection ovens Model: DBFP21 Please read these instructions and keep them. For future use only.</p>	<p>GGM Gastro DBFP21 Countertop Convection Oven User Manual</p> <p>User manual for the GGM Gastro DBFP21 countertop convection oven, covering important safety information, installation, operation, maintenance, and troubleshooting procedures.</p>
 <p>Warming plate with 2 heat lamps gmgastro TELEFONIC AND EXPLODED VIEW</p>	<p>GGM Gastro Warming Plate with 2 Heat Lamps Parts List and Exploded View</p> <p>Detailed parts list and exploded view diagram for the GGM Gastro warming plate with 2 heat lamps (Model WPE2). Includes product codes for each component.</p>
 <p>gmgastro ESPRESSO ESpresso Machine Cleaner 100 g / 3.5 oz 100 g / 3.5 oz</p>	<p>GGM Gastro Espresso Machine Cleaner Tablets - Powerful Cleaning for All Espresso Machines</p> <p>GGM Gastro Espresso Machine Cleaner Tablets provide effective cleaning for home and industrial espresso machines. Remove coffee residues, prevent odors, and maintain your equipment with these easy-to-use tablets. Includes safety instructions and ingredients.</p>