GGMGASTRO KTBI207T1S1212

GGM Gastro Premium Plus Refrigerated Table User Manual

Model: KTBI207T1S1212

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your GGM Gastro Premium Plus Refrigerated Table, model KTBI207T1S1212. Please read this manual thoroughly before operating the appliance and retain it for future reference.

The GGM Gastro Premium Plus Refrigerated Table is designed for professional use in commercial kitchens and food preparation areas. It combines a durable work surface with efficient refrigeration, offering a practical solution for food storage and preparation.

2. SAFETY INFORMATION

WARNING: Failure to follow these safety instructions could result in fire, electric shock, or injury.

- Ensure the appliance is connected to a properly grounded electrical outlet with the correct voltage (230 V/1N/PE/50 Hz).

- Do not operate the appliance with a damaged power cord or plug.

- Keep ventilation openings clear of obstructions.

- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

- This appliance uses R290 refrigerant. Servicing should only be performed by qualified personnel.

- Always disconnect the appliance from the power supply before cleaning or performing any maintenance.

- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

- This appliance is intended for commercial use only.

3. PRODUCT OVERVIEW

The GGM Gastro Premium Plus Refrigerated Table KTBI207T1S1212 is a robust and efficient unit designed for demanding commercial environments. Key features include:

- High-quality AISI 304 stainless steel body and doors for durability and hygiene.
- Resistant and constant work surface with an integrated compact sink.
- Strong and constant refrigeration with a temperature range of -2 °C to 8 °C.
- Useful volume of 465 liters.

- One refrigerated door compartment and four European-produced quality drawers.
- Fully extendable telescopic rails for drawers, ensuring high stability and load capacity.
- Ecological CFC-free insulation.
- Quiet operation with electronic fans for optimized air circulation and uniform internal temperature.
- Hinges for automatic door return and permanent pressure when closing.
- IP-65 digital touchscreen controller for precise temperature control.
- Forced air evaporator with gas defrost.

Figure 3.1: Front view of the GGM Gastro Premium Plus Refrigerated Table with sink, door, and four drawers.

Figure 3.2: External dimensions of the refrigerated table: 1960mm width, 700mm depth, and 950mm height.

Figure 3.3: Interior view of the refrigerated compartment, showing storage capacity with various food containers.

Figure 3.4: Empty interior of the refrigerated compartment, highlighting the adjustable shelves.

4. Setup and Installation

4.1 Unpacking

- Carefully remove the appliance from its packaging.
- Inspect the unit for any shipping damage. Report any damage to your supplier immediately.
- Remove all protective films and packaging materials from the interior and exterior.

4.2 Placement

- Place the refrigerated table on a flat, stable, and level surface.
- Ensure adequate ventilation around the unit, especially near the compressor compartment. Maintain a minimum clearance of 10 cm (4 inches) from walls or other equipment.
- Avoid placing the unit in direct sunlight or near heat sources (e.g., ovens, stoves) to ensure optimal performance and energy efficiency.

4.3 Electrical Connection

- Before connecting, ensure the power supply matches the specifications: 230 V/1N/PE/50 Hz.
- Plug the appliance into a dedicated, properly grounded electrical outlet. Do not use extension cords or multi-sockets.
- Allow the unit to stand upright for at least 2 hours before plugging it in to allow the refrigerant to settle.

4.4 Initial Cleaning

- Before first use, clean the interior and exterior surfaces with a mild detergent and warm water. Dry thoroughly.

5. Operating Instructions

5.1 Powering On

- Once connected to power, the digital touchscreen controller will illuminate.
- The unit will automatically begin cooling to the factory preset temperature.

5.2 Temperature Control (IP-65 Digital Touchscreen Controller)

Figure 5.1: The IP-65 digital touchscreen controller for temperature management.

- The controller allows precise temperature adjustment within the range of -2 °C to 8 °C.
- Refer to the controller's specific user guide (if provided separately) for detailed instructions on setting temperature, defrost cycles, and other advanced functions.
- Typically, a "SET" button is used to enter temperature setting mode, and arrow keys (up/down) adjust the value. Press "SET" again to confirm.

5.3 Loading the Appliance

- Do not overload the shelves or drawers. Ensure proper air circulation around stored items.
- Keep doors and drawers closed as much as possible to maintain internal temperature and energy efficiency.
- Ensure door and drawer seals are clean and intact for optimal sealing.

Figure 5.2: Close-up of the door seal, essential for maintaining refrigeration efficiency.

Figure 5.3: Detail of the door hinge and edge, showing the robust construction and automatic return mechanism.

5.4 Automatic Temperature Documentation (Optional)

This model is compatible with optional Wi-Fi (WMKEV) or Bluetooth (BMKEV) control modules. These modules allow for automatic daily temperature documentation, which can be beneficial for HACCP compliance and reducing manual record-keeping. Consult your supplier for information on these optional modules.

6. MAINTENANCE AND CLEANING

WARNING: Always disconnect the appliance from the power supply before cleaning or performing any maintenance.

6.1 Daily Cleaning

- Clean the interior and exterior surfaces daily with a soft cloth and a mild, non-abrasive detergent.
- Wipe down the work surface and sink area after each use.

- Ensure all surfaces are thoroughly dried to prevent water spots and corrosion.

6.2 Condenser Coil Cleaning (Monthly/Quarterly)

- The condenser coil, located near the compressor, can accumulate dust and debris, reducing efficiency.
- Carefully remove any protective grilles (if applicable) and use a soft brush or vacuum cleaner to remove dust from the condenser fins.
- This should be done monthly in dusty environments or at least quarterly.

6.3 Door/Drawer Gasket Maintenance

- Regularly inspect door and drawer gaskets for cracks, tears, or signs of wear.
- Clean gaskets with warm, soapy water to ensure a tight seal. A poor seal can lead to increased energy consumption and reduced cooling performance.

6.4 Defrosting

- The unit features an automatic gas defrost system.
- If excessive ice buildup occurs, manually initiate a defrost cycle via the digital controller or contact a qualified technician.

7. TROUBLESHOOTING

Before contacting service, please check the following common issues:

Problem	Possible Cause	Solution
Unit not cooling	No power supply	Check power cord and outlet.
	Temperature setting too high	Adjust temperature setting on the controller.
	Blocked condenser coil	Clean condenser coil (refer to Maintenance).
	Door/drawer not closed properly	Ensure doors/drawers are fully closed.
	Excessive door/drawer openings	Minimize opening times.
Unusual noise	Unit not level	Adjust leveling feet.
	Loose components	Contact qualified service personnel.
	Fan obstruction	Check for obstructions around fans.
Excessive ice buildup	Faulty door/drawer gasket	Inspect and clean/replace gaskets.
	Frequent door/drawer openings	Minimize opening times.
	Defrost system issue	Contact qualified service personnel.

If the problem persists after checking these points, please contact your service provider or GGM Gastro customer support.

8. SPECIFICATIONS

Model Number	GGM Gastro - KTBI207T1S1212
Brand	GGMGASTRO
External Dimensions (W x D x H)	1960 mm x 700 mm x 950 mm

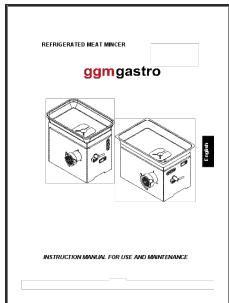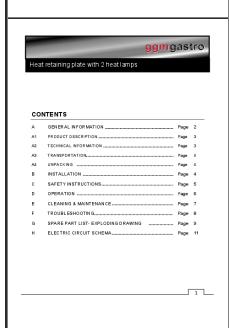| Useful Volume	465 liters
Temperature Range	-2 °C to 8 °C
Refrigerant	R290
Electrical Connection	230 V/1N/PE/50 Hz
Connection Power	372 W
Energy Consumption (KWH/24 H)	2.04
Material	High-quality AISI 304 Stainless Steel
Compliance	CE marked, complies with European hygiene and safety directives, and European food regulations.

9. WARRANTY AND SUPPORT

For warranty information, please refer to the terms and conditions provided at the time of purchase or contact your authorized GGM Gastro dealer. Keep your purchase receipt as proof of purchase.

For technical support, spare parts, or service inquiries, please contact GGM Gastro customer service or your local distributor. Provide the model number (KTBI207T1S1212) and serial number (if applicable) when contacting support.
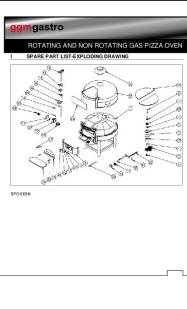
Related Documents

[GGM Gastro Refrigerated Meat Mincer Instruction Manual](#)
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.

[GGM Gastro Heat Retaining Plate with 2 Heat Lamps - User Manual & Specifications](#)
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.

[Donut-/ Lokma Machine User Manual and Operating Instructions](#)
Comprehensive user manual for the ggmgastro Donut-/ Lokma Machine, covering introduction, description, assembly, usage, safety, maintenance, troubleshooting, and parts lists. Provides detailed operational guidance and safety precautions for professional use.

[GGM Gastro SPOGE9N Rotating and Non-Rotating Gas Pizza Oven Spare Parts List](#)
Detailed spare parts list and exploded drawing for the GGM Gastro SPOGE9N rotating and non-rotating gas pizza oven. Includes part names and product codes.