

ggm gastro

USER MANUAL FOR COMMERCIAL SLUSH-MACHINES

MODEL: SMRM10-SMRM20-SMRM30



1. PRESENTATION

Dear user;

Thank you for choosing our product and for trusting us. Our product is manufactured according to the standard rules. We would like to remind you that you should read the instruction manual carefully to get the best performance you expect from the product and to use it for a long time. Please follow the rules below before contacting the technical support.

2.WARNING

Please read this manual carefully and make sure that other users also read it before installing and operating the product for the first time. The warranty for the product will be invalid if you operate the device without reading the user manual. The user manual has been carefully written to help you install and use the product. The electrical circuit to which you connect your product must comply with the statutory regulations. You are responsible for any faults caused by your electrical circuit. Please contact the authorized customer service for further information on the topics where you have doubts or misunderstandings. We wish you to get the best performance out of the product. If you wish to use the technical service for this product, you will be charged.

3.DESCRPTION AND INTENDED USE OF THE PRODUCT

The device is designed to cool juice and turn it into small pieces of ice for use in commercial kitchens (catering, restaurants, tourist facilities, buffets, etc.)

4. SAFETY INFORMATION

- - The appliance works with 220 Volt ~ 50 Hz electricity.
 - If the power cable is damaged, please contact customer service.
 - The appliance should be switched off before it is connected to the mains.
 - All flammable solid and liquid materials (fabrics, alcohol types, petrochemical materials, wood materials, plastic materials and curtains) should be removed from the area where the appliance is operated.
 - Do not clean the product under running and pressurized water.
 - The appliance can be used together with our other products from the same series. There must be a distance of at least 30 cm between the individual products.
 - The appliance should be installed and operated in a legally compliant and well-ventilated location. Please read the instructions before setting up and operating the appliance.
 - The appliance has been manufactured for industrial purposes and should be used by a well-trained person.
 - No one other than the manufacturer and authorized service should attempt to repair the appliance.
 - If a flame occurs near the appliance, please turn off the gas valves and circuit breaker without panic. Use a fire extinguisher. Never use water to extinguish the flame.
 - The appliance should be connected to an earthed socket. Make sure you have a grounded line in your circuit.
 - All users should read the user manual.
 - Keep it away from children.
 - Do not use the appliance outside its primary purpose.
 - Do not close the airflow holes of the appliance.
 - The appliance should be placed on a non-flammable surface.
 - Do not operate the appliance near hot machinery.
 - It must be operated in a well-ventilated place.
 - Do not operate the appliance in direct sunlight.

5. USE OF THE DEVICE

5.1. FIRST USE:

- - Unpack the appliance from the box and check whether it is damaged or not. Do not operate it if it is damaged.
 - If present, remove the protective tapes.
 - Clean the parts of the appliance that come into direct contact with food thoroughly and carefully.
 - Clean the appliance with washing-up liquid and dry it. Ensure that the water does not come into contact with the electrical parts.
 - Do not clean the parts with hot water above 50° C.
 - Do not clean the appliance in the dishwasher.

5.2. USE:

- - Connect the appliance to the socket.
 - Place the plastic mixer with its seal on the stainless steel part.
 - Place the seal of the container on the stainless steel part. Moisten the seal and the food tank, then insert the food tank and make sure that the seal is well secured. You may need to fit the food container firmly. You must place the part of the blender pallet that centers the food container while inserting the food container. Otherwise, you will not be able to insert the food container.
 - Dilute and mix the juice concentrate with water in another pot according to the instructions and then pour it into the food container of the appliance.
 - Fill the food into the container until the maximum fill level is not exceeded.
 - Check whether there is a leak or not.
 - Connect the appliance to the socket and switch on the cooling switch. Switch on the mixer switch. Set the digital thermostat according to your juice solution. The degree of ice formation can be changed at the markings. The user can determine this herself/himself. Otherwise, you can contact the company for assistance.
 - After a certain time, the food can be served.
 - If you dilute the juice concentrate in the wrong proportion, the blender pallet will stop and you will not be able to remove any food from the tap.
 - You can obtain information about juice concentrate manufacturers by contacting the company.
 - There are up and down arrow buttons to adjust the digital thermostat.
 - Please remove the plug from the socket when you are no longer using the appliance.
 - Operate the appliance on a flat surface.

5.3. CLEANING:

- - Disconnect the plug from the socket before cleaning.
 - The food container, the tap and the cover should be cleaned very well after each use. You can use cleaning agents if necessary.
 - The heating element (air circulation) should be cleaned at least once a month. Failure to do so will damage the appliance and invalidate the warranty.
 - Do not allow water to get on the motor. Clean the main housing with a damp cloth.
 - Do not clean the main body under running water.
 - The removable parts can be cleaned in the dishwasher. Maximum 60° C.
 - The mixing systems should be refixed and cleaned daily.
 - The drip holders should be cleaned daily.
 - Do not leave any food in the appliance if it will not be used for a long period of time.

5.4. LIFTING AND MOVING

- There should be no food in the appliance while it is being lifted.
- Disconnect the plug from the socket before lifting the appliance.
- The appliance can be lifted by human force.
- Do not bump the appliance or drop it while carrying it.

5.5. ASSEMBLY:

- - The base table should be parallel to the floor and have adjustable legs when the appliance is used on it.
 - The circuit should be checked by an authorized person and must be connected to the circuit breaker located at a height of at least 170 cm.
 - The circuit should have a residual current circuit breaker of 30 mA.
 - The appliance should be used with an earthed circuit.

5.6. EFFICIENCY USE

- - Switch off the appliance when you are no longer using it.
 - Always keep the appliance clean.
 - Follow the instructions in the operating instructions.
 - The appliance performs best at a temperature of 24 °C.
 - The appliance can be operated between -5 and +40 °C.

6. CLEANING AND MAINTENANCE

6.1 CLEANING:

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- Clean the outer surface with a sponge using dishwashing liquid and dry it after each use.
- Do not use nitric acid or other CHEMICAL MATERIALS to clean the appliance.

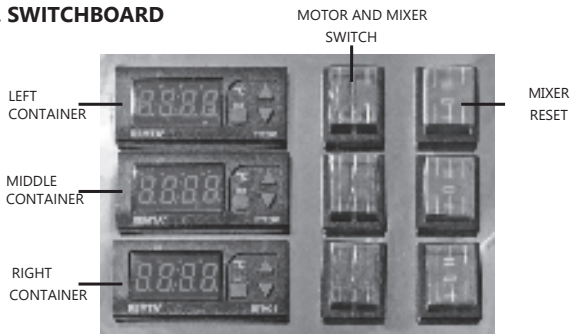
6.2. MAINTENANCE:

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- Disconnect the plug from the socket before carrying out any maintenance.
- Worn parts should be replaced with the original parts.
- Periodic maintenance should be carried out by the user.
- We recommend that maintenance is carried out approximately every 2 months, depending on the frequency of use.
- The cost of maintenance will be charged to the user, even if the appliance is under warranty.
- Unplug the appliance before carrying out regular maintenance.
- Remove the plate on which the heating element is located and clean it with a vacuum cleaner.
- Clean the appliance with a damp cloth.

6.3. SERVICE LIFE OF THE DEVICE

The service life of the device is approximately 10 years if it is used in accordance with the recommendations in the operating instructions.

6.4. SWITCHBOARD



MIXER RESET: Stops the blender's pallet system to prevent motor damage caused by an incorrectly set thermostat value or the wrong food being poured into the tank. Press the button to restart the motor after all requirements have been checked.

6.5. ERRORS AND SOLUTIONS

PROBLEM	CAUSE	SOLUTION
Device does not work.	The main switch is set to (0).	Switch the main switch to (1).
	It is not plugged into the socket.	Plug in the device.
The tap drips.	The tap seal is not fitted correctly.	Check whether the seal is fitted correctly or not.
	The tap spring is not placed correctly.	Fix the spring in place.
The food comes from the front or the back of the appliance.	The food container is not placed correctly.	Fix the container in place.
	The seal of the food container is not greased.	Grease the seal.
	The seal is damaged.	Replace the seal with a new one.
The pallet system of the mixer does not work.	The main switch is set to (0.)	Switch the main switch to (1).
	The mixer is located in a block of ice.	Empty the container and fill it with new food.
The device does not make granita.	The main switch is turned off.	The main switch is turned off.
	The device is located next to a warmer device.	Place the device in a suitable location.
	The air flow is not sufficient.	
	The cooler is dirty.	Clean the cooler
	The seal adjuster is not set.	Rotate the + / - directions.
The mixer's pallet system works loudly.	The front seal is not fitted properly.	Check the seal.
	The front seal is not greased.	Grease the seal.

6.6. SERVICE AND EXTENSION POINT

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7. TECHNICAL FEATURES AND THE LABELS

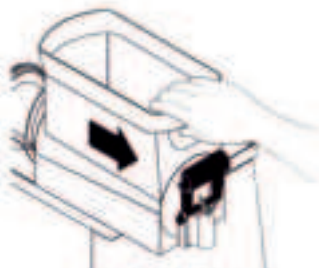
CODE	LITRE	PRODUCT DIMENSIONS	WEIGHT	POWER
SMRM20	20 lt	455*550*830mm	63 kg	670 W
SMRM30	30 lt	675*550*830mm	80 kg	950 W

Electrical Slush Machine		CE
PRODUCT CODE: SMRM20 MODEL: Slush-Machine - 2 x 10 Litre Voltage.....: 220 - 230 V 50-60 Hz Rated Current.....: 2 A Power.....: 670 WATT Product Class.....: I / IP 20 Weight.....: 63 KG Dimensions.....: 455x550x830 mm Cooling Agent.....: R404		



WARNING! EARTHED CIRCUIT

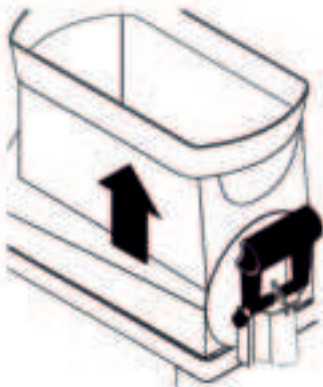
8. ASSEMBLY OF THE PARTS



Pull towards yourself.



Remove the mixing pallet by pulling it towards you.



Remove the food container from its lock by pulling it slightly upwards.



Remove the food container

8. ASSEMBLY OF THE PARTS

Attach seal to mixer spring as shown in (A).



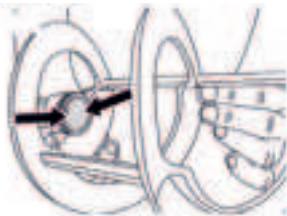
Apply the food oil (Haynes, Lubri, Film) to the seal (A).



Take out the faucet handle (#1-B in the direction of the arrow).

Push the spring up (C in the direction of the arrow), take out the spring.

(#3) Take out the spring cover. (#8-D in the direction of the arrow), Take out the faucet plunger by pushing it down (#4-E in the direction of the arrow) and take out the O-ring seal (#5-F in the direction of the arrow), (The model may have 2 O-ring seals depending on the model). Take the special seal, (#6-G in the direction of the arrow) wash all dismantled parts in a bucket with warm water and natural detergents. Make sure you have dried all parts before reassembling them.



Apply the food oil around the seal after securing it to the food tank.

Reassembly

Attach the special seal (#6-H in the direction of the arrow). Install the O-ring seal(s) (#5).

Grease the faucet plunger with cooking oil and secure it. (#4-L in the direction of the arrow).

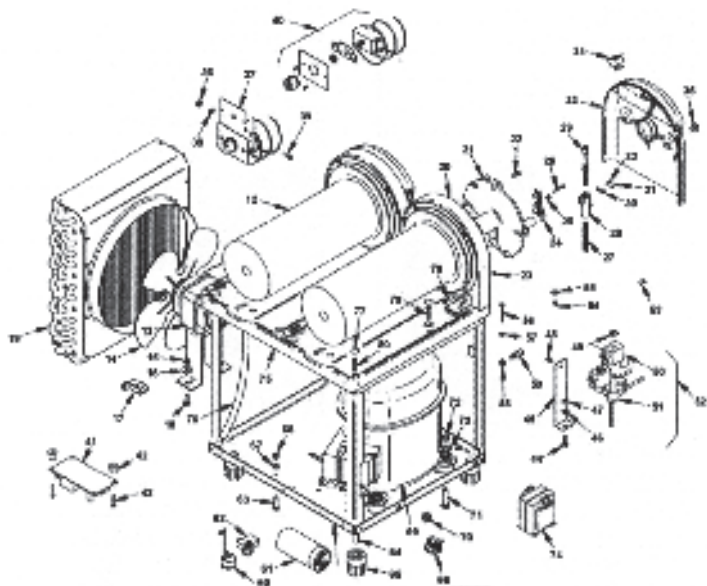
Attach the spring (#3 in the direction of the arrow).

Fix the spring cover (#8-N in the direction of the arrow).

Fix the faucet handle (#1-K in the direction of the arrow).

Fix the tap pin (#2-M in the direction of the arrow).

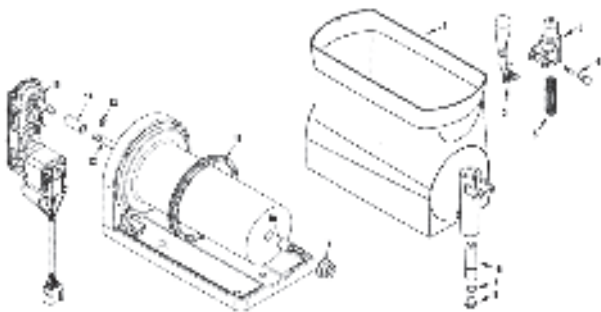
9. PARTS OF THE MACHINE



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2		Cooler	48		Screws
13		Fan motor	49		Solenoid valve clips
14		Propeller 250 Ø 28°	50		Solenoid valve coil double solenoid valve housing
15		Screw nut	51		Double solenoid valve
16		Washer	52		Stainless
17		Bottom right plastic corner	53		Screw
82		Bottom left plastic corner	54		Washer
18		Screw	55		Screw
19		Condenser 12 X2-Tropic Version	56		Washer
20		Inside of the cooler horn KB-1	57		
21		Inside of the cooler horn KB-2	58		Screw nut
22		Screw	59		Brass part for back plate
23		Screw nut (Stainless steel)	60		Thermal compressor
24		Micro limit switch	61		Condenser for compressor
25		Screw	62		Compressor relay
26		Screw	63		Brass screw
27		Setting spring	64		Screw
28		Hardness control unit (!)	65		Plastic Foot
29		Screw for hardness test(!)	66		Cable holder
30		Holder for hardness tes(!)	67		Brass washer
31		Screw	68		Brass screw nut
32		Screw	69		Compressor
33		Plastic cover	70		Special screw nut
34		Illuminated socket in the cover (depending on model)	71		Screw
35		Back cover screw (stainless steel)	72		Screw nut
36		Screw nut	73		Washer
37		Thermostat Holder	74		Transformator
38		Washer	75		Upper frame 12 X 2
39		Screw	76		Stainless steel screw
40		Thermostat	77		Washer
41		Electronic Control	78		Stainless steel screw
42		Circuit protection	79		Screw
43		Screw	80		Screw
44		Screw	69-3		Compressor 3 Containers
45		Holder for double solenoid valve	15-1		Reducing coil
46		Washer	69-1		Compressor 1 Container
47		Screw nut			

9. PARTS OF THE MACHINE



NO	CODE	Description
		Mixer spring (plastic)
		Illuminated cover (based on standard and quick freeze models)
		Non-illuminated cover (budget models)
1		Food containers
2		Dashboard
3		Cover of the tapping chucks
4		Thread cutter (stainless steel)
5		Tap spring
6		Tap plunger
7		Tap seal
8		Tap cork seal
9		Front mixer seal
10		Cooler seal
11		Food container seal
12		End
13		Piston ring
14		Brass mixer
15		Gear motor

These parts can have other colors.