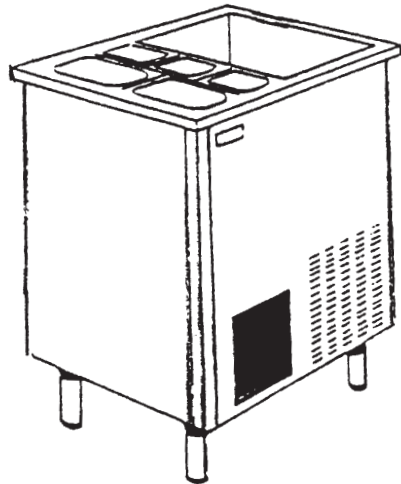
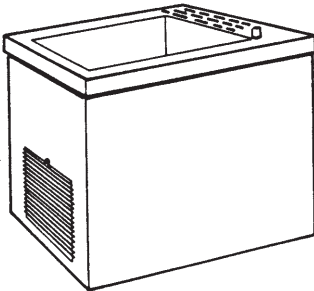
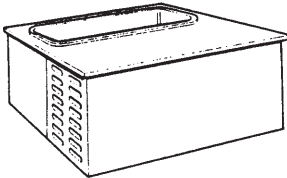
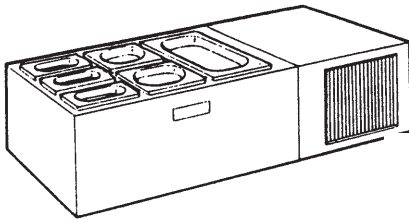


Gebruiksaanwijzing Flessen- en Gastrokoelers
Gebrauchsanweisung Getränke- und Gastrokühler
User manual Counter coolers Freezers
Mode d'emploi Refroidisseur Gastro

Gamko



TYPES:

**GASTRO
VK
SALAD**

editie 10015794



000030038



EC DECLARATION CONFORMITY FOR MACHINERY (Directive 2006/42/EC, Annex II, sub A)

Manufacturer: Gamko BV

Address: Mon Plaisir 75, 4879 AL Etten-Leur, The Netherlands

herewith declares that the following product:

Coolers, type
Gastro**
VK**
Salad**

- is provided as defined in:
 - * The EC Machines (Directive 2006/42/EC)
 - * Electromagnetic compatibility (Directive 2004/108/EEC)
 - * Directive low-voltage (Directive 2006/95/EEC)
 - * PED pressurised equipment (Directive 97/23/EC)
 - * RoHS directive 2002/95/EC

Etten-Leur, 01 / 05 / 04

P. Naaijken
Manager Engineering and Quality Control



IMPORTANT INFORMATION AND WARNING: READ BEFORE INSTALLING THE UNIT. KEEP IN A SAFE PLACE THE INFORMATION IN THIS BOOKLET IS NEEDED FOR END OF LIFE, DISPOSAL OR REUSE OF THE UNIT.

Gamko BV is very sensitive to environment and welcomes the 2002/96/EC Directive WEEE (Waste Electrical and Electronic Equipment). This product is compliant with EU directive 2002/96/EC. It must be collected separately after its use is completed, and cannot be disposed as unsorted municipal waste. The objectives of EU directive 2002/96/EC are to tackle the fast increasing waste stream of electrical and electronic equipment, increase recycling of electric & electronic equipment ("EEE"), and to limit the total quantity of waste EEE ("WEEE") going to final disposal. The crossed out wheeled bin symbol that is affixed to the product means that this product falls under the Directive. The user is responsible for returning the product to the appropriate collection facility, as specified by your municipality or the distributor. In case of installation of a new product, it may be possible to have the distributor pick up old WEEE directly. The producer, importer and distributor of are responsible for collection and treatment of waste, either directly or through a collective system. The list of the Gamko Holding BV distributor in each country is shown in the attached table. In case of violation of the Directive, sanctions are set in each country. Gamko Holding BV is in general following the "CECED interpretation", and consider the WEEE applicable to Portable units, De humidifiers, WRACs (Window Room Air Conditioners), Split Systems up to 12 kW, plug in refrigerators and freezers. Nevertheless, there may be difference among member state laws. In case country law exclude some products from WEEE scope, country law must be followed, and WEEE obligations do not have to be followed for products that fall out of country low scope. This directive does not apply to products sold outside European Community. In case the product is sold out of Eu, WEEE obligations do not have to be followed, while compliance with local regulation must be ensured. For additional information, please contact the municipal facility, the shop/dealer/ installer that have sold the product, or the producer. _ Country _ Name of Company responsible for WEEE.

Gastro 16/1 (Gastro 1/1)

Salad container and cooler for drinks, salads and/or icecream.

Adjustable temperature from +0°C up to -15°C in case of bottles and +5°C / -10°C in case of Gastro pans, ambient temperature + 25°C. Ideal for barbeques or functions. Removable Gastro dishes can be alternated to display your salads at their ideal temperature and crispness. Unit can be used independently or built into a standard counter.

Refrigerant: R134a.

VK-Unit (VK 10)

Suitable for 10 bottles of liquor. Adjustable temperature from +0°C up to -15°C, ambient temperature + 25°C. Compact, removable model.

Unit can be incorporated into a standard bar to provide a flush fit in a standard bar top. Ideal for special spirits which are best served at sub zero temperatures. Provided in stainless steel. Refrigerant: R134a.

VK20/20R (VK12R)

For incorporation into a bar. Suitable for 12 Bottles of liquor. Adjustable temperature from +0°C up to +10°C, ambient temperature +25°C.

Compact, removable model. Refrigerant: R134a.

VK 20/20 F (VK 12F)

For incorporation into a bar. Suitable for 12 bottles of liquor. Adjustable temperature from +0°C up to -15°C, ambient temperature + 25°C.

Compact, removable model. Ideal for special spirits which are best served at sub zero temperatures. Refrigerant: R134a.

Salad 20/2 (Gastro 2/1)

Cooler suitable for 35 bottles or 2 x GN 1/1 x 200 mm Gastro pans. Adjustable temperature from +3°C / -12°C in case of bottles and +8°C / -7°C in case of Gastro pans, ambient temperature + 25°C. Refrigerant: R134a.

Cooler has 4 adjustable legs provided as standard.

Dimensions

Model	Sizes exterior (WxDxH)	Sizes interior (WxDxH)	Capacity
Gastro 16/1	850 x 380 x 240 mm	505 x 305 x 220 mm	15 x 1 L
VK-Unit	510 x 425 x 250 mm	450 x 200 x 200 mm	10 x 1 L
VK 20/20	501 x 373 x 475 mm	350 x 265 x 230 mm	12 x 1 L
Salad 20/2	760 x 642 x 871/886 mm	628 x 510 x 205 mm	35 x 1 L (2 x GN 1/1 x 200 mm)

Installation instructions

The cooler should not be placed in direct sunlight!

1. The cooler should be installed on a level surface.
2. After installation, leave the cooler standing for at least two hours before switching on to avoid damaging the compressor.
3. Voltage: 220 V - 240 V / 50 Hz. Don't forget to earth!
4. For an optimum temperature, install the cooler in a position where adequate air circulation is guaranteed.

The guarantee will be void if the ventilation vents of the product are partly or wholly obstructed. An unrestricted circulation of air is essential to ensure optimal cooling performance and a long working life.

5. Gastro 16/1 and Salad 20/2: Clean the condenser at least once a month by means of a vacuum cleaner or compressed air.
VK-Unit and VK 20/20: Maintenance free condenser.
6. The temperature of the cooler can be adjusted by the thermostat knob.
7. The ideal temperature is dependent upon the quality and temperature of the products to be cooled and is also affected by the ambient temperature.

General

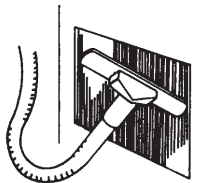
Repairs or adjustments within the unit compartment of the cooler should only be carried out by a trained engineer. Ensure that the cooler is not connected to the electricity supply before removing any covers or grills.

**N.B. Beware of sharp objects or hot components in the unit compartment.
Always replace covers and grills in their original position.**

Maintenance

The cooler should be cleaned with look-warm water and a mild domestic cleaner, never use abrasives or harsh chemicals.

Gastro 16/1 and Salad 20/2: You should clean the condenser at least once a month by means of a vacuum cleaner or compressed air.



Filling the cooler

- Refill the cooler in the evening to allow maximum cooling time before serving.
- Ensure that stock is rotated efficiently.
- To ensure maximum cooling time replenish stocks regularly rather than once a day.

Emergency

Pull out the plug!

Fault finding

Please ensure the plug is disconnected from the mains:

Symptom: Temperature is too high with thermostat set correctly

- Cause:
- a. The refrigeration machine has no power supply
 - b. Cooler is overloaded
 - c. Thermostat is out of order
 - d. Compressor is out of order
 - e. The air flow grills are covered
 - f. Condenser is blocked with dust (Gastro 16/1 and Salad 20/2)

- Solution:
- a. Check/repair power supply
 - b. Deload
 - c. Call your local Gamko distributor
 - d. Call your local Gamko distributor
 - e. Clear the air flow grills
 - f. Clean the condenser (Gastro 16/1 and Salad 20/2)

Symptom: Temperature is too low with thermostat set correctly

Cause : Thermostat is out of order

Solution: Call your local Gamko distributor

Gamko



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