

EU DECLARATION OF CONFORMITY

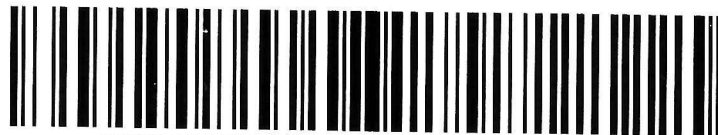


THIS DECLARATION OF CONFORMITY IS ISSUED UNDER THE SOLE RESPONSIBILITY OF GGM Gastro International GmbH.

WE, **GGM Gastro International GmbH**
Weinerpark 16
48607 Ochtrup (Germany)

DECLARE UNDER OUR SOLE RESPONSIBILITY THAT THE FOLLOWING PRODUCTS

- **TRADEMARK:** gmgastro
- **PRODUCT DESCRIPTION:** Commercial Food Warmer Cart
- **MODEL:** BWK1121, BWK2221, BWK711, BWK1511
- **SERIAL NUMBER:**



KB59BWK151124050032

ARE IN CONFORMITY WITH THE FOLLOWING EUROPEAN DIRECTIVES:

- 2006/42/EC (MD - Machinery Directive)
- 2014/30/EU (EMC - Electromagnetic compatibility)
- 2011/65/EU, 2015/863/EU (RoHS - Restriction of the use of certain hazardous substances)
- 1935/2004/EC (Regulation on materials and articles intended to come into contact with food)

THE AFOREMENTIONED DIRECTIVES ARE SPECIFIED WITH BELOW STANDARDS:

- EN 60335-1:2012+A11:2014+A13:2017+ A1:2019+A2:2019+A14:2019+A15:2021
- EN 60335-2-49:2003 +A1:2008+A11:2012 +A2:2019
- EN 62233:2008
- EN IEC 55014-1:2021
- EN IEC 55014-2:2021
- EN IEC 61000-3-2:2019+A1:2021
- EN 61000-3-3:2013+A1:2019+A2:2021

AUTHORISED PERSON FOR AND ON BEHALF OF GGM Gastro International GmbH:

DATE: 12. 12. 2022

PLACE: Ochtrup

Ruben Inan

Purchase Manager

Ario Hanoun Saado

Quality Manager

ORIGINAL INSTRUCTIONS

EU DECLARATION OF CONFORMITY

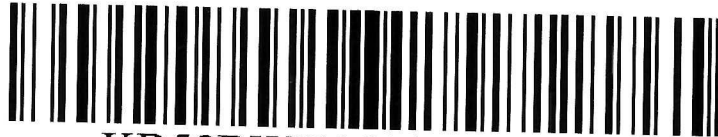


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KB59BWK151124050037

ARE IN CONFORMITY WITH THE FOLLOWING EUROPEAN DIRECTIVES:

- 2006/42/EC (MD - Machinery Directive)
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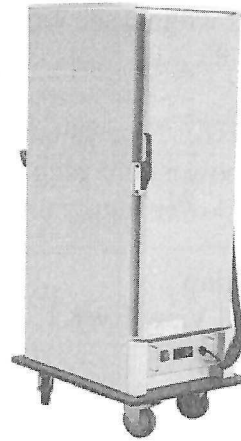
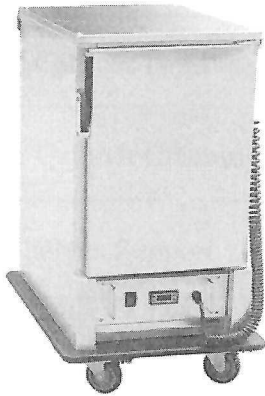
Ario Hanoun Saado

Quality Manager

ORIGINAL INSTRUCTIONS

Food Warmer Cart Instruction Manual

BWK711 BWK1511



1. Introduction

1.1 Introduction

The warmer cart uses hot air convection; Fan blowing air heating mode, which heats up fast and even; Use the bottom heating module to evaporate naturally to maintain the moisture of the food. It is suitable to be used in the front yard of supermarkets, fast food restaurants and other places.

1.2 Parameter

Model	Dimension(MM)	Voltage	Power(KW)	Layers	Temperature Range
BWK1511	750*550*1500	220V/50HZ	1.05	15	30°C-85°C
BWK711	750*550*900	220V/50HZ	1.05	7	30°C-85°C

1.3 Safety Instructions.

1.3.1. The warming cart should be placed in a stable and flat place. Its left and right sides away from in-combustibles more than 10cm. Suitable power switches, fuses and leakage protectors should be installed near the equipment, and no debris should be stacked before the switch to facilitate operation;

1.3.2. All operators must strictly abide by the guidelines for electrical safety. Before use, make sure the power supply voltage is consistent with the supply voltage of the product nameplate and that it is safely grounded.

1.3.3. All operations can only be used to ensure the safety of the use of the warming cabinet, in case of failure must be repaired immediately ;

1.3.4. The equipment should be properly installed and debugged before it is put into use. Only after it is inspected and it is ensured to be correct;

1.3.5. The maintenance of the circuit, the cabinet, and the installation of this equipment must be carried out by professionals. Disassemble this equipment, you must stop the machine first, and the parts can only be removed after it is cooling down;