



PRO 300-G



174302





ENGLISH

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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1.Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.





This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- Never leave the device unattended when in use.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. Suffocation hazard!
- Only use the device indoors.
- The device may be operated only when it is in good working order and is safe to use. In case of any malfunction, disconnect the device from the power supply (pull the plug from the socket) and call the technical service.

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- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. Do not attempt to repair the device yourself.
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.



- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the electric shock hazard will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- Never operate the device with moist hands or standing on wet floor.
- Disconnect the device from the electric power supply.
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



WARNING! Injury hazard!

To avoid the hazard results please follow the safety instructions below.

- Never put hands between the knife and the pusher handle or the movable slice thickness wall until it is completely secured (slice thickness adjustment set to "0").
- During operation keep the hands away from the blade in order to avoid cuts and accidents. In order to avoid accidents, always use the pusher handle to push the product to be sliced to the movable slice thickness wall!



1.3 Proper use



The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The slicer has been designed for cutting cheese and cold meats only.



CAUTION

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.



2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer is not liable for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.



3. Transport, packaging and storage3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.



4. Technical data

4.1 Technical specification

Description	Slicer PRO 300-G	
Code-No.:	174302	
Material:	aluminium	
Model:	 Oblique cutter / gravity slice Motorised machine Designed for: Cheese, cold meats Carriage; Chrome-plated 2 handles Detachable Pusher handle Cold meats guide Blade protection: Single With sharpener Protection class: IP33, switch IP 67 Control: Knob ON/OFF switch Cable length: 1.5 m Control light: On/Off 	
Power:	0.4 kW / 230 V 50 Hz	
Blade diameter:	300 mm	
Cutting thickness:	1 – 30 mm	
Cutting length:	250 mm	
Cutting height:	220 mm	
Speed max.:	270 rpm / min.	
Dimensions:	W 547 x D 615 x H 545 mm	
Weight:	36 kg	
Includes:	1 tool for blade replacement	

We reserve the right to make technical changes!



4.2 Overview of parts

Fig. 1

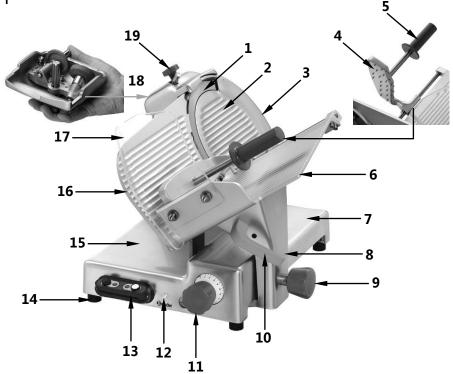


Fig. 2
20
22





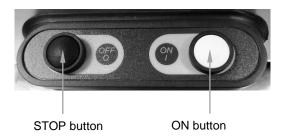
Description of drawings 1 - 3 on page 38

- 1 Blade 13 ON-/OFF switch
- 2 Blade protection 14 Feet (4)
- 3 Blade protective ring 15 Slice tray
- 4 Pusher handle with pusher 16 Movable cut thickness wall
- **5** Pusher grip **17** Pusher handle protective guard
 - Tray 18 Sharpener
 - Base unit 19 Sharpener retaining screw
 - Carriage 20 Blade protection retaining screw
- 9 Carriage locking knob 21 Cold meats guide
- **10** Carriage handle **22** Movable slice thickness wall guard
- 11 Slice thickness adjustment 23 Tool for blade replacement

ON-/OFF switch

12 ON/OFF light

Fig. 4





4.3 Device protection systems

Mechanical protection:

In terms of mechanical protection the slicer meets the requirements of the Machinery Directive CEE 2006/42. The following protective systems have been applied:

- 3 Blade protective ring
- 18 Sharpener
- 16 Movable slice thickness wall
 - **4** Pusher handle with pusher
 - **5** Pusher grip
- **17** Pusher handle hand guard

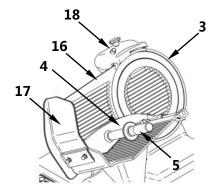


Fig. 5

The carriage may be dismounted, for example for cleaning, only when the slice thickness adjustment is set back to "0" and the carriage is completely pulled out towards the slice thickness adjustment.



Fig. 6

Sharpener (18) as the blade upper guard.

There is a magnetic connector (a, rys. 7) on the sharpening tool: the device operates only when the sharpener is properly positioned.

When the sharpener is removed during operation the device stops. When the sharpener is properly repositioned the device does not start automatically but it needs to be switched on with the white button "ON" (I).



Fig. 7



Electrical protection:

In terms of electrical protection the slicer meets the requirements of the following regulations:

- Low voltage directive CEE 2006/95;
- Electromagnetic compatibility directive 2004/108.

ON-/OFF switch

After the power cut the device can be switched on only by pressing the white button "**ON**" (I) of the switch of the device (13) (fig. 8).

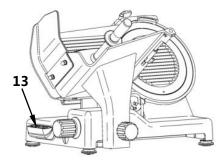
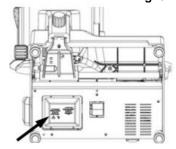


Fig. 8

Control circuit relay

causes that after an accidental power cut the device needs to be turned on again using the with button "**ON**" (I) of the switch of the device (13) (fig. 9).



Relay in control circuit

Fig. 9

Residual risks

Despite all mechanical and electrical protection the device is equipped with according with the regulations (both in the operational phase and during cleaning and maintenance), **residual risks** exist that cannot be completely precluded. In this instruction manual they are indicated by the warning word **WARNING**.

The residual risks refer to: cut hazard, hit hazard and other hazards you face when in contact with a blade or other parts of the machine.



5. Installation and operation 5.1 Installation

5.1.1 Unpacking

The device unpacking should be carried out by at least 3 people if the device is to be lifted manually. Otherwise, the device can be transported to the place of installation using a fork lift.

Unpack the device in the following order.

- Remove the packing tape from the packaging (fig. 10) and remove the carton box (h)
- Ensure that all parts are present:
 - Slicer on pallet (fig. 11, a);
 - Tool for blade replacement (fig. 11, b);
 - 4 feet (fig. 11, c);
 - Instruction manual (fig. 11, d).

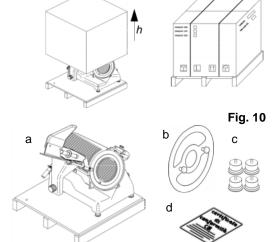


Fig. 11

- Place the pallet with the slicer on an even surface and remove the sharpener (a) from the device (fig. 12).
- Next, place the device on the pallet on a side (fig. 13) and undo the four nuts using a relevant wrench.
- Remove the 4 washers.
- Undo the 4 pallet fastening rods.
- Remove the pallet and attach the 4 supplied feet to the device.
- Finally, reposition the sharpener.



Fig. 12

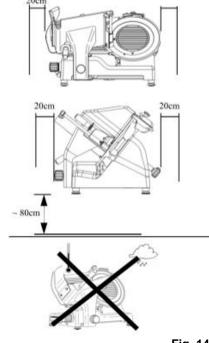


Fig. 13



5.1.2 Location

- Place the device in the required place.
- Place the device on an even, dry and stable surface.
- When selecting the place take into consideration the dimensions of the device (Section 4.1 "Technical specification"). Provide enough space to securely operate the device.
- The operator has to be constantly able to see the ON/OFF switch and slice thickness adjustment.
- To securely use the slicer, keep at least 20 cm distance (fig. 14) from the slicer and walls, objects, cupboards, etc.
- The distance from the floor should be approx. 80 cm.
- The air humidity in the installation room should be max. 75%, the air need to be free of salt and the temperature should be in the range from +5 °C to +35 °C; the slicer should be always installed in the rooms where the proper operation of the device can be ensured.
- Make sure that the slice thickness adjustment is set to "0".
- Check the compatibility of the blade with the movable slice thickness wall by swiping the finger in the direction from the blade towards the movable slice thickness wall (fig. 15), never the other way round.
- Screw in the supplied feet, adjust them and then attach the rubber element. (1, 2, fig. 15).
- Always keep the workplace clean, dry and tidy.





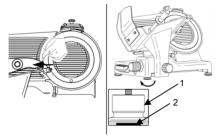


Fig. 15



5.1.3 Connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation!

Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!

- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.
- The power supply circuit with the socket must be protected by the fuse of at least 16A.
 Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

5.2 Operation



CAUTION!

The device can only be used by a qualified operator who is aware of safety regulations included in this manual and operation instructions.

5.2.1 Operation check before use

Check before starting the device:

- Check the rotating blade direction by pressing the button "ON" (I) of the device ON/OFF switch (13) and immediately after that press the black button STOP "OFF" (O) and switch off the device.
- When looking from the side of the blade protection, the blade should be rotating clockwise (fig. 16).

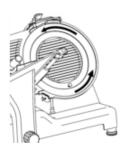


Fig. 16



- Make sure that the tray is securely attached and then proceed in the following way to check if the device operates:
 - Press the white switch button "ON" (I) and then the black switch button STOP "OFF" (O) (fig. 17);
 - When the device is on, check if the device starts automatically when it has been unplugged and plugged again.

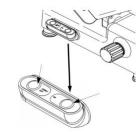


Fig. 17

At the first start follow the instructions:

- Check if the installation has been properly performed according to the instructions in section 5.1 "Installation";
- Check if the tray has been properly attached using the carriage locking knob (1, fig. 18).

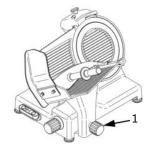


Fig. 18

- Check the sliding ability of the tray and pay attention that during checking there are no obstacles in the way on the working table (a, fig. 19),
- Check the movement of the pusher handle - it should be easily lifted and lowered.

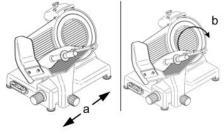


Fig. 19

 Check the opening of the movable slice thickness wall using the slice thickness adjustment by rotating it clockwise or anticlockwise (c, fig. 20).



Fig. 20

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- Make sure that the sharpener is properly attached and can be easily removed (d, fig. 21).



Fig. 21

5.2.2 Loading and cutting



CAUTION!

Before loading the slicer the slice thickness adjustment need to be set at "0" and the device must be switched off.

Assume the proper position to preclude direct contact with the blade.

Proceed in the following way:

1. Lift the pusher handle (4) and put the product to be sliced on the food carriage tray (6) so that it is between the movable cut thickness wall (16) and the pusher handle (4).



WARNING! Injury hazard!

In order to avoid accidents, always use the pusher handle (4) to push the product to be sliced to the cut thickness movable wall (16)!

- 2. Set the desired slice thickness with the slice thickness adjustment.
- Assume the right position to avoid accidents: hold the pusher handle (5) with the right hand and place the left hand ready next to the cold meats guide (21) in order to remove the cut slices (do not touch the blade).
- 4. Make sure to stand in a vertical position in relation to the working table. (fig. 22).



Fig. 22





CAUTION

Never take the position when the hands, fingers or other parts of the body may come into contact with the blade! (Fig. 23).

- Turn the device on by pressing the white START button of the device switch (13). The ON/OFF control light comes on. (12).
- Slowly move the carriage (8) (carriage tray + pusher handle + grip) by slightly pressing the product towards the blade (1).
 The product to be sliced comes into contact with the blade (1); the slice slides via the cold meats guide and falls on the slice tray (15) positioned behind the movable cut thickness wall (16) (fig. 24).
- When the cutting operations have been finished switch off the slicer with the black button STOP "OFF" (O) of the ON/OFF switch of the device (13) and the slice thickness adjustment set to "0". Do not allow the device to run idle.



Fig. 23

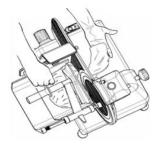


Fig. 24

- 8. The sliced product can be now removed from the slice tray.
- When the surface of the sliced product becomes frayed or coarse and the cutting operations become cumbersome, the blade need sharpening (5.2.3 "Blade sharpening").



WARNING!

Never put hands between the pusher handle (4) and the knife (1) or the movable slice thickness wall (16) until it is completely closed (slice thickness adjustment (11) set to "0").

Keep hands away from the blade (1) during operation. Use the pusher grip (5).



5.2.3 Blade sharpening



CAUTION!

During blade sharpening pay attention to RESIDUAL RISKS (section 4.3. "Device protection systems" / Residual risks) in relation to risks of cut injuries that may occur when the operation instructions for the device included in this instruction manual are not met.

During blade sharpening the following steps have to be taken:

- 1. Remove the plug from the socket.
- 2. Before sharpening, clean the edge of the blade with denatured alcohol to degrease it.
- 3. Undo the sharpener retaining screw (18), pull the cap (1) upwards (a, fig. 25) and turn it by 180° (b, fig. 25).



Fig. 25

- 4. Lower the cap, the pin (c) should snap onto the self-locking collar (d) (fig. 26);
- 5. Check that the blade is between the two sharpening stones.

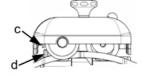


Fig. 26

- Plug in the device and turn it on again with the white button "ON" (I) of the switch (13) of the device.
- Press the button (2, fig. 27) and allow the blade to rotate between the two sharpening stones during approx. 30-40 seconds until a burr appears on the blade.

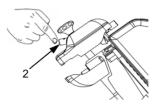


Fig. 27



8. Hold the buttons 2 and 3 simultaneously depressed for 3-4 seconds and activate both at the same time. (fig. 28).

Note: The burr removals should not take longer than 3-4 seconds to avoid the cutting edge deformation.

Turn off the device with the button STOP "OFF"

 (O) of the switch of the device (13) and check that the blade is satisfactorily sharp. If required, continue sharpening until the blade is satisfactorily sharp.

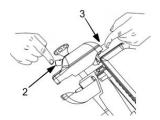


Fig. 28



WARNING! Possible cuts danger!

The blade is very sharp, caution is advised when checking the blade sharpness. During operation wear cut protection gloves class 5 of DIN EN 388 standard!

- After sharpening clean the blade and sharpening stones. Always keep the sharpening stones clean to ensure proper operation. Follow the instructions in section 6 "Cleaning and maintenance".
- After sharpening operations put the sharpener back to its initial position. Follow the installation instruction in reverse order.



6. Cleaning and maintenance

6.1 Important tips



WARNING!

Before any maintenance works or cleaning disconnect the device from the power supply (unplug!).

Never use pressurized water for cleaning the device.

Protect the device from the water penetration.



CAUTION

Do not use any tools, brushes or similar objects for cleaning that may damage the surface.

Never clean the device or its detachable parts in a dishwasher.



CAUTION!

During maintenance works and cleaning (when the protective elements are removed) check for any possible hazards.

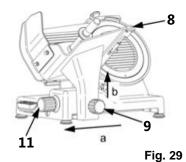
- Thoroughly clean the device daily or more frequently, if it is necessary.
- Before cleaning, disconnect the device from the power supply (unplug!) and check whether the slice thickness adjustment (11) is set to "0".
- Move the carriage (8) towards the slice thickness adjustment (fig. 11).
- Thoroughly clean those elements of the device that have direct or indirect contact with food with a neutral cleaning agent.



6.2 Cleaning

6.2.1 Cleaning of the carriage and pusher handle

- To clean, remove the carriage (8) from the device.
- The carriage (8) may be dismounted, for example for cleaning, only when the slice thickness adjustment (11) is set back to "0" and the carriage (8) is completely pulled out towards the slice thickness adjustment (11) (a, fig. 29).
- Undo the carriage locking knob (9) and pull the carriage towards you. When it is not possible to loosen it easily, again pull the carriage (8) towards the carriage locking knob (9).



- Next, completely undo the carriage locking knob (9) and pull away the carriage (8) upwards (b, fig. 29).
- Clean the carriage (8) with the cover (17) and carriage tray (6) with the pusher handle
 with the pusher (4) using warm water, a soft cloth and neutral cleaning agent. Rinse
 with clean water to remove the remains of the cleaning agent. Thoroughly dry the
 cleaned elements before re-attaching.

6.2.2 Cleaning of blade, blade protection and blade protective ring



CAUTION

Cut protection gloves (a, fig. 30) and a damp cloth are necessary for cleaning of the blade.

- In order to remove the blade protection (2) for cleaning loosen the retaining screw (d) on the back side of the device (fig. 30) and remove the blade protection (2).
- Clean the blade protection (2) and the blade (1) with a damp cloth and neutral cleaning agent (fig. 31).

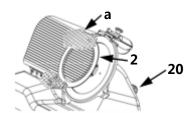


Fig. 30



Fig. 31

Bartscher

- To clean the back side of the blade (1) and the blade protective ring (3) proceed in the following way:
 - Remove the blade protection (2) (fig. 30);
 - Remove the sharpener from the device (a, fig. 32);
 - Open the movable slice thickness wall (16) using the slice thickness adjustment (11) in order to place the tool for blade replacement on the blade (1) (b, fig. 32);

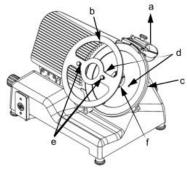


Fig. 32

- Place the tool for blade replacement (b, fig. 32) on the blade (1) and adjust to the protective ring (c, fig. 32);
- The blade openings (d, fig. 32) must fit the two pins of the tool for blade replacement (e, fig. 32), to achieve it, turn the blade (1) until this position is reached;
- Slightly screw in the two pins of the tool for blade replacement (e, fig. 32);
- Undo the four screws (f, fig. 32) locking the blade(1) using a relevant screw driver;
- Remove the blade (1) with the tool for blade replacement (b, fig. 32);
- Clean the back side of the blade (1) and the blade protective ring (3) with a damp cloth and neutral cleaning agent.



WARNING! Possible cuts danger!

The blade is extremely sharp, do not touch any edges of the blade! During cleaning of the blade wear cut protection gloves of class 5 of DIN EN 388.

 After cleaning, attach the blade (1) to the device using the 4 screws (f, fig. 32), blade protecive ring (3) and blade guard (2) maintaining the correct position.



6.2.3 Cleaning of cold meats guide and slice tray

- To remove the cold meats guide, pull it upwards with the handle (1, fig. 33) until it is released from two pins (2, fig. 33).
- Clean the cold meats guide with lukewarm water and neutral cleaning agent.
- Clean the slice tray and the back side of the movable slice thickness wall with a damp cloth and neutral cleaning agent.
- Dry the cleaned elements and surfaces and reattach the cold meats guide to the device.

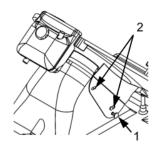


Fig. 33

6.2.4 Cleaning of sharpening elements

- To clean the sharpening elements proceed in the following way (figs. 34, 35):
 - Undo the sharpener retaining screw;
 - Pull up the upper guard (a);
 - Pull up (b) the lower part of the sharpener (2) and remove it. The button (1) must fit the wider slot of the lower part (2);
 - Clean the sharpening stones with a brush and other components with a lukewarm water and neutral cleaning agent.

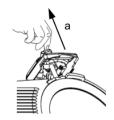


Fig. 34

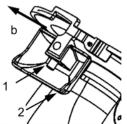


Fig. 35



6.3 Maintenance



All maintenance and repair works for the device must be performed by qualified personnel only.

 Grease the carriage guide regularly with the oil for precision machinery. Open the "OIL" indicated cover (fog. 36) next to the slice thickness adjustment and insert a few drops of the oil into the opening behind the cover. Move the carriage forward and backward in order to distribute the grease evenly.



Fig. 36

- Check the power supply cable regularly and replace it immediate if damaged.
- Regularly check the blade diameter because it decreases by frequent sharpening. If the deviation is greater than 10 mm, replace the blade.
- Due to wear, the feet of the device become less flexible with time and the slicer cannot maintain its stable position. In such a case, replace the feet.
- Regularly check the condition of the sharpener sharpening stones. When the quality
 of sharpening diminishes, replace the sharpening stones.



7. Possible Malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

Problem	Cause	Solution
The blade does not cut or the slices are fuzzy and/or irregular.	Blade is not sharpenedBlade is excessively worn	Sharpen the blade (5.2.3 Blade sharpening) Replace the blade
The knife sharpening is not satisfactory	Sharpening stones are worn out	Replace the sharpening stones
The sharpener does not work	Position is not correctSharpening stones are soiled	Attach the sharpener properly Clean the sharpening stones
The carriage moves incorrectly	Carriage axle not greased enough	Grease the carriage axle
The motor does not work	Sharpener is not attached properly in the holder.	Check the sharpener attachment

If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - article and serial number (rating plate at the rear of the device);
 - date of purchase.



8. Waste disposal

Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



Electric devices should be used and disposed of properly to prevent the impact on the environment.

 Disconnect the device from the power supply and remove the power cord from the device.

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