

# A120880

# Bedienungsanleitung

Mehrzweck-Heißluftofen

Seite 1 bis 14

D/A/CH

# Instruction manual

Multifunction convection oven

from page 15 to 28



# Mode d'emploi

Four à convection multifonctions

de page 29 à page 42







#### ENGLISH Translation of the original instruction manual



# Read these instructions before using and keep them available at all times!

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#### 1. General information

#### 1.1 Information about the instruction manual

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.

## 1.2 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.



#### WARNING!

This symbol highlights hazards, which could lead to injury.

Please follow the instructions very carefully and proceed with particular attention in these cases.



#### WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



#### **CAUTION!**

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



#### NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.



#### WARNING! Hot surface!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



## 1.3 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.



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.

# 1.4 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.

# 1.5 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.



# 2.Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

#### 2.1 General information

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

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

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.

This device may only be operated in technically proper and safe condition.

# 2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



#### CAUTION!

- o Children should be observed to ensure that they are not playing with the device.
- Keep this manual in a safe place. When passing on/selling the device to a third party, the manuals must be handed over along with the device.



- Every person using the device must act in accordance with the manuals and under consideration of the safety advice.
- o The device is to be used indoors only.

#### 2.3 Intended use



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

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The device is not adapted for use with an external timer or remote control.

The device is intended for home use or in similar places such as:

The convection oven may be used for the following preparation methods of foods only:

- Preparation of meat, fish and vegetables;
- Baking of bread, cake and tarts/pies;
- Heating of dishes:
- Defrosting of frozen foods;
- Cooking "au gratin";
- Preparation of cooled and frozen foods.

#### The **convection oven** may **not** be used for:

- the heating of rooms;
- drying of clothes;
- storage of combustible materials;
- the warming and heating of inflammable, noxious, easily volatilizable or similar fluids or materials.



#### **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.



# 3. Transport, packaging and storage

# 3.1 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.

## 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.



## 3.4 Scope of delivery

The scope of delivery includes the following parts and assembly devices (see also figures on page 22):

- 1 device
- 1 grid
- 1 baking tray
- 1 instructions for use

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

## 4. Technical data

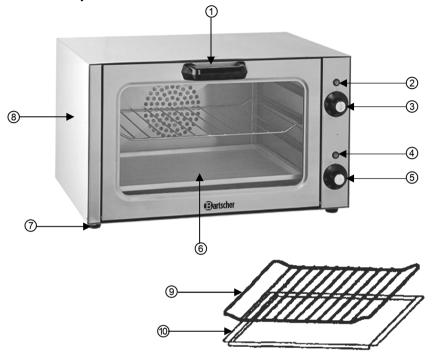
# 4.1 Technical specification

Name	Multifunction convection oven	
Art. no.:	A120880	
Temperature range:	up to 250 ℃	
Baking time:	0 - 120 min.	
Power:	2,5 kW / 230 V~ 50/60 Hz	
Dimensions:	ext.: W 527 x D 450 x H 316 mm int.: W 404 x D 308 x H 254 mm	
Weight:	approx. 16 kg	
Accessories:	1 grid, 1 baking tray	

We reserve the right to make technical changes!



# 4.2 Overview of parts



- 1) Handle
- ② Heating control light
- ③ Temperature dial
- 4 Timer control light
- 5 Timer
- 6 Glass door
- 7 Legs
- 8 Casing
- 9 Grid
- Baking tray



# 5. Installation and operation5.1 Safety instructions



WARNING! Risk of electric shock!

The device must only be connected to a properly installed single socket with protective contact.

Never remove the power cable by pulling the cable itself; always grab the plug housing.

- 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 lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Do not use the device in case it does not function properly, has been damaged or dropped.
- 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.
- Do not move or tilt the device when in operation.
- **Never** use the device with wet or moist hands.
- Never leave the device unattended when in use.

#### 5.2 Installation and connection



#### ATTENTION!

Any installation, maintenance and repair work should be executed only by an authorized installation engineer!

- Unpack the device and remove all packing material.
- Put the device in a safe place that can support its weight and is not heat sensitive.
- Never put the device in a moist or wet area.
- Do not place the device near an open flame, electric heater or other heat source.

# **B**artscher

- Make sure you position the device properly, so the ventilation openings at the back of the device are not covered or blocked.
- Do not place the device near a wall or any flammable materials. Leave a space of at least 20 cm each side.
- Do not place anything on the device.
- Remove the protective foil from the appliance. Ensure that it has been completely removed.



The device is not a built-in device and should not be installed as such!



WARNING! Hazard via electrical current!

The device can cause injuries due to improper installation!

Before installation the local power grid specification should be compared with that of the device (see type label).

Connect the device only in case of compliance! Take note of the security advice!

- The electrical circuit of the socket must be secured to at least 16A. Only connect the device to a wall outlet; do not use any extension cords or power strips.
- Place the device so that the plug is easily accessible so as to quickly disconnect the
  device if the need arises.

# 5.3 Operation

#### Preparing the device for use

- Prior to first use, clean the interior and exterior of the device with a soft, moist cloth and mild cleaning agent.
- Prior to first use, heat the device without food inside. Set the temperature to the highest level (250 ℃), and the timer for 15 min. A small amount of smoke or unplea-sant odor may be emitted. This is normal during first use and will not happen during future use.
   Afterwards, open the door in order to allow the device to fully air out.
- Clean the grid and baking tray with a mild cleaning agent. Rinse in clean water and dry with a soft, dry cloth.



#### Settings



To ensure even baking, preheat the device prior to each use.

- The cooking process in a convection oven consists in the even distribution of air in the baking chamber. The air is heated by heating elements and circulated by a motor.
- The advantage of a convection oven is that various dishes can be cooked simultaneously (assuming they can be cooked at the same temperature) without mixing of tastes.
- Set the desired time using the timer. The control light will come on when this dial is moved. The ventilator will begin functioning.
- Set the proper temperature using the temperature dial. The heating control light will come on. When the desired temperature is reached the control light will go off.



WARNING! Danger of burns!

Some elements of the device get very hot when in use. Open and close the convection oven using the handle. When using the device, wear protective gloves.

- Dishes may now be placed in the baking chamber, on either the baking tray or grid.
- When the set time has expires, the device automatically turns itself off.

### Variable parameters of the cooking / baking process

- temperature
- time
- quantity

#### Temperature

Precise temperature settings guarantee proper cooking of dishes both on the outside and inside.

Too-low temperatures cause dishes to dry out rather than cook / bake properly.

Too-high temperatures can cause dishes to burn on the outside while the inside remains uncooked (which is sometimes the desired result when cooking some meat).



#### Time

This variable depends on the quantity of food in the oven. The more to be cooked, the longer time needed to cook and vice-versa.

Too-short cooking time, in comparison to proper cooking time, does not allow for dishes to cook thoroughly; too long in the oven results in burning of dishes on their outside.

#### Quantity

The amount of food to be cooked influences the time needed to cook / bake. A greater quantity of food requires a longer preparation time and vice-versa.

#### Advice and tips

- Distribute dishes evenly in their containers to achieve even cooking/baking.
- Season dishes prior to cooking, tasting from time to time during cooking and adding seasoning as desired.
- Time and energy can be saved by not wasting heat generated by the oven place dishes to be cooked inside before heat is dissipated.
- Use as little grease as possible in order to reduce splattering and the general amount
  of fat in dishes.
- Dishes which tend to splatter should be placed on the lower part of the convection oven.
- If dishes become overly brown, lower the temperature. If they are too light or do not cook thoroughly, raise the device's temperature.

# 6. Cleaning and maintenance

### 6.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power supply and has cooled down.
- o Do not use any acid agents and make sure no water ingresses the device.
- To protect yourself from electric shock, never immerse the device, its cables and the plug in water or other liquids.



The device is not suited for direct washing via water jets.

Therefore, you must not use any kind of pressure water jet for cleaning the device!



#### 6.2 Cleaning

- o Clean the device following each use to avoid scorching of leftovers and drippings.
- o Clean the device on the inside and outside with a mild, soft cloth.
- Clean the grid under warm running water with a soft cloth or sponge and mild cleaning agent. Rinse in clean water and dry thoroughly.
- Clean the baking tray with a paper towel or moist cloth. Pour a thin layer of oil on the tray to remove stubborn remnants and wait 5-10 min. Before wiping away the oil with a paper towel.
- Never clean the device using harsh chemicals or abrasive instruments, in order to avoid damaging the device's paint.
- Only use a soft cloth and make sure you never use any kind of abrasive agents or pads which could scratch the surface.
- After the cleaning procedure, you should use a soft and dry cloth to wipe dry and polish the surface.

### 6.3 Safety instructions for maintenance

- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- 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.

#### 7. Possible Malfunctions

PROBLEM	POSSIBLE CAUSES	SOLUTION
The device is on but not heating.	<ul><li>Device not connected to socket.</li><li>Temperature dial not set.</li></ul>	<ul><li>Insert plug into an appropriate socket.</li><li>Set temperature.</li></ul>



PROBLEM	POSSIBLE CAUSES	SOLUTION
"Metallic" sound generated by the device when in use.	Improperly set ventilator.	Contact the sales agent.
Dishes often burn in spite of properly set baking/cooking time.	<ul><li>Damaged ventilator.</li><li>Damaged temperature dial.</li></ul>	<ul><li>Contact the sales agent.</li><li>Contact the sales agent.</li></ul>

The above cases are only by way of example and should be understood as such. If these or other similar problems occur, disconnect the device and stop using it. For repair service, immediately contact customer service or a sales agent.

# 8. Waste disposal

# **Discarding old devices**

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



#### WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.





For the disposal of the device please consider and act according to the national and local rules and regulations.

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