

# 900T2 - 1365T3 - 900T2 - 438T1 - 900T2+GL



200356 - 200357 - 200358 - 200570 - 200575

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# Original instruction manual

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

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms and integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

# 1 Safety

ΕN

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

## 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.





## **WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



## **CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

#### IMPORTANTI

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

#### NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

# 1.2 Safety instructions

#### **Electrical Current**

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

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- · Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- 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.

### Fire hazard / flammable materials hazard / explosion hazard!

- · Do not use any electric devices in the appliance.
- Do not store nor use petrol or other flammable liquids and gases in the vicinity of this or any other appliance. Those gases may cause fire or explosion hazard.
- Do not put into the appliance any explosive materials, like sprays filled with flammable propellants. Contents of containers filled with flammable gases and liquids may leak in low temperatures, and the contents may catch fire from sparks generated by an electric appliance. Explosion hazard!
- In the case of coolant leakage, pull the plug from the socket. Remove all sources of ignition in the vicinity, ventilate room and contact technical service.
   Avoid coolant getting in contact with eyes, as it may cause serious eye damage.
- Never use any flammable liquids for cleaning the appliance or its parts. Gases released may cause fire or explosion hazard.
- In the case of fire, disconnect the appliance from the power supply before attempting adequate fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.
- Defrosting process may not be sped up with mechanical means or heat energy sources (candles or heaters) nor with any other means. Vapour produced may cause short-circuit and too high temperatures may damage the appliance.
- All ventilation slots should not be obstructed during operation.
- Never attempt to damage cooling installation of the appliance.

## **Operating Personnel**

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

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### ΕN



#### **Improper Use**

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- · Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.
- Do not drill hole in the appliance nor install any objects on it.
- Do not place any heavy objects on the appliance.

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#### 1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

 Cooling, preparation and sales of salads, fruit, vegetables and cold dishes.

The appliance is intended for operation in maximum ambient temperature of 30°C and relative humidity of 55%.

#### 1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Storing flammable or explosive objects and liquids, such as ether, petroleum or adhesives;
- Storing explosive materials, like sprays filled with flammable propellants;
- Storing pharmaceutical products or preserved blood;
- Storing live pets.



## 2 General information

## 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use.
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

The warranty period for this appliance is 24 months, counted from the purchase date.

## 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

## 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

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# 3 Transport, Packaging and Storage

## 3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

## 3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

## 3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.



### 4 Technical Data

## 4.1 Technical Specifications

#### Version / Characteristics

- Material: chrome-nickel steel
- · Cooling: circulating air
- Climate class: 4
- · Cooling cabinets and drawers
- · Temperature control: digital
- Thermostat
- Control: electronic, button
- Digital display
- ON/OFF switch
- Indicator light: ON/OFF
- · Automatic defrost function
- Evaporation of condensed water
- · With foamed evaporator
- Insulation: 45 cm
- Removable cutting board (polyethylene)
- Lockable technical compartment cover
- Stainless steel filter behind the cover of the technical compartment
  - removable
  - dishwasher-safe
- Cabinet Gastro Norm: GN 1/1
- Door type: leaf door
- Door with no possibility for door hinge to be changed
- Self-closing door
- The set does not include: GN containers

We reserve the right to implement technical modifications.

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| Name:                                  | Saladette 900T2          |  |
|--|--------------------------|--|
| Art. No.:                              | 200356                   |  |
| Volume, in I:                          | 260                      |  |
| Number of cabinets:                    | 2                        |  |
| Cabinet dimensions (W x D x H), in mm: | 428 x 570 x 590          |  |
| GN capacity:                           | 2 x 1/1 GN + 3 x 1/6 GN  |  |
| Number of doors:                       | 2                        |  |
| Coolant, amount in kg:                 | R290 / 0,056             |  |
| Connected load:                        | 0,204 kW   230 V   50 Hz |  |
| Dimensions (W x D x H), in mm:         | 900 x 700 x 887          |  |
| Weight, in kg:                         | 66,5                     |  |

#### The set includes:

- 2 bars, length 326 mm, width 25 mm
- 2 bars, length 535 mm, width 35 mm
- 4 bars, length 174 mm, width 25 mm

| Name:                                  | Saladette 1365T3         |  |
|--|--------------------------|--|
| Art. No.:                              | 200357                   |  |
| Volume, in I:                          | 390                      |  |
| Number of cabinets:                    | 3                        |  |
| Cabinet dimensions (W x D x H), in mm: | 428 x 570 x 590          |  |
| GN capacity:                           | 4 x 1/1 GN               |  |
| Number of doors:                       | 3                        |  |
| Coolant, amount in kg:                 | R290 / 0,064             |  |
| Connected load:                        | 0,321 kW   230 V   50 Hz |  |
| Dimensions (W x D x H), in mm:         | 1.365 x 700 x 887        |  |
| Weight, in kg:                         | 90,0                     |  |

#### The set includes:

- 3 bars, length 326 mm, width 25 mm
- 3 bars, length 535 mm, width 35 mm
- 4 bars, length 174 mm, width 25 mm

## **Technical Data**



| Name:                                  | Pizza Saladette 900T2    |  |
|--|--------------------------|--|
| Art. No.:                              | 200358                   |  |
| Volume, in I:                          | 260                      |  |
| Number of cabinets:                    | 2                        |  |
| Cabinet dimensions (W x D x H), in mm: | 428 x 497 x 590          |  |
| GN capacity:                           | 5 x 1/6 GN               |  |
| Number of doors:                       | 2                        |  |
| Coolant, amount in kg:                 | R290 / 0,056             |  |
| Connected load:                        | 0,204 kW   230 V   50 Hz |  |
| Dimensions (W x D x H), in mm:         | 900 x 700 x 1.175        |  |
| Weight, in kg:                         | 91,0                     |  |

#### The set includes:

4 bars, length 174 mm, width 25 mm

| Name:                                  | Saladette 438T1         |  |
|--|-------------------------|--|
| Art. No.:                              | 200570                  |  |
| Volume, in I:                          | 140                     |  |
| Number of cabinets:                    | 1                       |  |
| Cabinet dimensions (W x D x H), in mm: | 368 x 570 x 590         |  |
| GN capacity:                           | 1 x 1/1 GN              |  |
| Number of doors:                       | 1                       |  |
| Coolant, amount in kg:                 | R290 / 0,048            |  |
| Connected load:                        | 0,23 kW   230 V   50 Hz |  |
| Dimensions (W x D x H), in mm:         | 455 x 700 x 887         |  |
| Weight, in kg:                         | 45,5                    |  |

## The set includes:

2 bars, length 535 mm, width 35 mm  $\,$ 

1 grate 1/1 GN

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| Name:                                  | Saladette 900T2 +GL      |  |
|--|--------------------------|--|
| Art. No.:                              | 200575                   |  |
| Volume, in I:                          | 250                      |  |
| Number of cabinets:                    | 2                        |  |
| Cabinet dimensions (W x D x H), in mm: | 428 x 570 x 590          |  |
| GN capacity:                           | 2 x 1/1 GN + 3 x 1/6 GN  |  |
| Number of doors:                       | 2                        |  |
| Coolant, amount in kg:                 | R290 / 0,056             |  |
| Connected load:                        | 0,187 kW   230 V   50 Hz |  |
| Dimensions (W x D x H), in mm:         | 900 x 700 x 845          |  |
| Weight, in kg:                         | 63,5                     |  |

#### The set includes:

- 2 GN 1/1 grates, stainless steel
- 2 bars, length 326 mm, width 25 mm
- 2 bars, length 535 mm, width 35 mm
- 4 bars, length 174 mm, width 25 mm

# 4.2 Functions of the Appliance

In the refrigerated salad table, you can cool and store for a specified time in appropriate GN containers with appropriate temperature settings, salads, fruit, vegetables and cold dishes.



# 4.3 List of Components of the Appliance

#### 200356



Fig. 1

- 1. Cooling tube cover
- 3. Cutting board
- 5. Housing
- 7. Ventilation openings
- 9. ON/OFF switch with integrated power indicator light (green)
- 2. Cooling tube
- 4. Appliance door (2 pcs.)
- 6. Feet (4 pcs.)
- 8. GN containers shelves (8 pcs)
- 10. Digital temperature controller

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# **B**artscher

#### 200357



Fig. 2

- 1. Cooling tube cover
- 3. Cutting board
- 5. Housing
- 7. Ventilation openings
- 9. ON/OFF switch with integrated power indicator light (green)
- 2. Cooling tube
- 4. Appliance door (3 pcs.)
- 6. Feet (4 pcs)
- 8. GN crossbars for containers (10 pcs.)
- 10. Digital temperature controller

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#### 200358

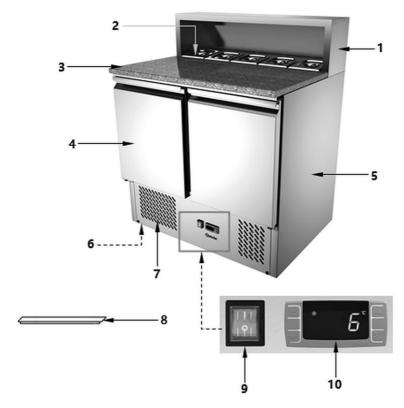


Fig. 3

- 1. Cooling top
- 3. Granite worktop
- 5. Housing
- 7. Ventilation openings
- 9. ON/OFF switch with integrated power indicator light (green)
- 2. Cooling tube
- 4. Appliance door (2 pcs.)
- 6. Feet (4 pcs.)
- 8. GN crossbars for containers (4 pcs)
- 10. Digital temperature controller

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#### 200570

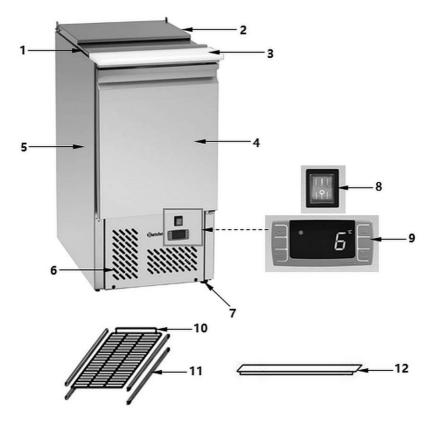


Fig. 4

- Cover of the sliding part of the chamber for the GN containers
- 3. Cutting board
- 5. Housing
- 7. Feet (4 pcs.)
- 9. Digital temperature controller
- 11. Grate guides

- 2. Cover of the folding part of the chamber for the GN containers
- 4. Appliance door
- 6. Ventilation openings
- 8. ON/OFF switch with integrated power indicator light (green)
- 10. 1/1 GN grid (1 pcs.)
- 12. Crossbars for GN containers (2 pcs.)

# **B**artscher

#### 200575



Fig. 5

- 1. GN shelves for containers
- 3. Appliance door (2 pcs.)
- 5. Feet (4 pcs.)
- 7. ON/OFF switch with integrated power indicator light (green)
- 9. GN containers shelves (8 pcs)
- 11. Grate guides

- 2. Cutting board
- 4. Housing
- 6. Ventilation openings
- 8. Digital temperature controller
- 10. 1/1 GN grid (2 pcs.)

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# 5 Installation and operation

#### 5.1 Installation



## **CAUTION!**

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

### **Unpacking / Positioning**

 Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



# **CAUTION!**

### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- Never place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
  - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
  - sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.

## Installation and operation



- Do not place the appliance in direct sunlight or in the vicinity of heat sources (cooker, radiator, heating devices, etc.). Heat sources may negatively affect power consumption, and restrict functions of the appliance, too.
- Place the appliance so that sufficient air circulation is ensured. Do not block nor cover ventilation openings in the rear wall of the appliance.
- Leave at least 10 cm clearance from walls and other objects.
- In order to avoid damage to the compressor, do not tilt the appliance more than 45° when positioning or transporting it.
- To install the appliance, perform the following steps:
  - Remove the packaging of the appliance, except for the pallet.
  - Lift the appliance with the lift truck and move it to the planned installation location. Be careful not to damage the appliance. Control the stability in order not to lose the balance of the appliance.
  - Do not drag nor push the appliance, as it may fall down. This may also cause the damage to external elements or feet.
  - As soon as the appliance is in the planned installation location, remove the pallet.
  - Level the appliance by screwing in or out the feet.
  - Remove the protective film from the appliance at the end.

#### IMPORTANT!

The appliance is not suitable for built-in installation.

### Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Prior to first use, the appliance should be installed and left standing upright for at least 2 hours, before it is connected to power supply.
- After a power failure or when the plug is removed from the socket, do not reconnect the appliance to power supply for at least 5 minutes.

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# 5.2 Operation

#### Indications for User

- Fill the refrigerated salad counter only when the digital display shows that the required temperature has been reached.
- Put the food prepared for serving into suitable GN containers and then insert them into suitable compartments in doors, drawers or in the top (if available).
- When filling the refrigerated salad counter, use the attached crossbars as supports for GN containers.
- Do not put any warm food or liquids in the refrigerated counter, first cool them to the room temperature.
- Always cover or wrap the food. Use seal-tight containers for storing food products and beverages, to protect the aromas of the food products and beverages and avoid mixing the aromas inside the counter.
- During the first filing or full filling of refrigerated salad counter always open and fill only one cabinet to avoid tilting of the appliance.
- While placing food products in the refrigerated salad counter keep in mind that sufficient space must be maintained between the internal walls of the appliance and stored food products to assure free circulation of air inside the appliance.
- The more items in the refrigerated salad counter, and the longer the doors/drawers or the top lid (if available) are kept open, the higher the energy consumption.
- To limit loss of cold air minimize, the opening time of doors/drawers or refrigerated top lid (if available) should be as short as possible. Moreover, do not open them too frequently.
- To avoid occurrence of unpleasant odour in the appliance follow the recommended storage periods of food products.

## Appliance Preparation and Start-Up

- 1. Before use, clean the appliance and accessories thoroughly, following indications in section 6 'Cleaning and Maintenance'.
- 2. To end with, dry the appliance and accessories thoroughly.
- 3. Switch the appliance on (without food products).
- 4. Plug the appliance into a suitable single socket.
- 5. Switch the appliance on by setting the switch at the front of the appliance in 'I' (ON) position.

The green power indicator light in the ON/OFF switch lights up. The digital display shows current temperature inside the appliance.

## Installation and operation



- 6. Before first use, before placing food in the salad counter, the appliance should reach the desired temperature.
- 7. Observe the notes in the following chapters of the operating manual to set the desired parameters.

## Control elements and displayed messages



| Button                            | Functions   |  |
|-----------------------------------|---|--|
| SET                               | Showing the set value, selection of parameters in the programming mode or confirmation of the process |  |
| Manual starting of the defrosting |   |  |
| <b>A</b>                          | Selection of the parameter code in the programming mode, increase of the displayed value              |  |
| <b>₩</b> AUX                      | Selection of the parameter code in the programming mode, decrease of the displayed value              |  |

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#### LED indicators

The LED indicators in the digital display show the status of the active function:

| LED         | Status of the active function | Meaning                                       |
|-------------|-------------------------------|---|
| х¥х         | illuminates                   | activated compressor                          |
| <b>ተ</b> ፗኑ | flashes                       | in delay                                      |
| xtx         | illuminates                   | defrosting in progress                        |
| *           | flashes                       | defrosting delay                              |
| 20          | illuminates                   | fan activated                                 |
| 30          | flashes                       | delay after defrosting                        |
|             | illuminates                   | degrees Celsius temperature unit indicator    |
| °C          | flashes                       | in the programming mode                       |
|             | illuminates                   | degrees Fahrenheit temperature unit indicator |
| F           | flashes                       | in the programming mode                       |

## Displaying the set value

- 1. Press the **SET** button shortly, to display the set value.
- Press the SET button again or wait 5 seconds, to return to the previous message.

## Changing the set value (i.e. the required temperature)

1. Press the **SET** button and hold it pressed for at least 3 seconds.

The set value is displayed and the **C** or **F** LED indicator flashes on the digital display.

- 2. The value may be increased or decreased with  $\triangle$  or  $\checkmark$  button until the digital display shows the required value.
- 3. Confirm the new value with the SET button or wait 10 seconds then, the value will be stored automatically.

#### Installation and operation



#### **Automatic defrosting**

The appliance defrosts automatically 4 times over 24-hour period. The timer initiates with the first activation.

1. If there is a need for the change of automatic defrosting phases, press the  $\frak{4}$ button and hold it for more than 2 seconds.



The digital display shows the \*\* symbol.

The defrosting cycle is immediately initiated: in such a case, the subsequent defrosting cycle is executed after 6 hours.

### Manual defrosting

Additionally, aside of the automatic defrosting, manual defrosting may be activated any time.

1. Press the button and hold it pressed for more than 2 seconds.

The manual defrosting is initiated.

The digital display shows the symbol.

#### NOTE!

Water generated during defrosting evaporates automatically.

#### NOTE!

Subsequent settings or parameter changes should be introduced by service personnel only.

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#### **Button combinations**

Concurrent pressing of two buttons enable activation/deactivation of a number of functions.



#### **Button locking or unlocking:**

- to lock, press both buttons concurrently and hold them pressed for more than 3 seconds, until the digital display shows the "OFF" message
- to unlock, press these buttons and hold them pressed for more than 3 seconds, until the digital display shows the "ON" message



#### Moving to the programming mode:

 press both buttons concurrently and hold them pressed for more than 3 seconds; when the for F LED indicators flash, subsequent settings may be introduced

# SET + 🛆

## Return to the previously displayed message:

 press these buttons, to leave the programming mode and return to the previously displayed message (value of temperature inside the appliance)

## **Switching the Appliance Off**

- If the appliance is not to be used for a longer period of time, set the ON/OFF switch at the front of the appliance to 'O' (OFF) position.
- 2. Disconnect the appliance from the mains socket (pull the plug out).

# 6 Cleaning and Maintenance

## 6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp
  or pointed implements may damage the appliance, and when in contact with live
  parts, they may cause electric shock.

## **Cleaning and Maintenance**



 For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

## 6.2 Cleaning

- 1. Wash the device regularly.
- 2. Remove all food or meals from the appliance and store them temporarily in a cool room or in a refrigerator.

#### **Accessories**

- 1. Take the grates, crossbars and GN containers out of the device,
- 2. The accessories should be cleaned thoroughly with warm water and a food-safe cleaning disinfectant.
- Rinse thoroughly with clean water and then dry thoroughly the cleaned elements.

#### Cutting board (except 200358)

- 1. The cutting board should be cleaned after each preparation of food.
- Remove the cutting board from the device. To do this, follow these steps:
  - Loosen the fixing bolts of the brackets on the left and right (2 each).
  - Pull the cutting board forward.



Fig. 6

- 3. Thoroughly clean the board with disinfectant intended for contact with food and with soft cloth.
- 4. Wipe with a cloth moistened in fresh water.
- 5. Finally, dry the board thoroughly.
- 6. After cleaning, screw the cutting board back to the housing of the cooling salad counter using the fastening screws on the left and right sides.

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### Granite worktop (200358)

- 1. Granite worktop should be cleaned regularly with a soft, damp cloth.
- 2. When using cleaning agents, make sure that they are compatible with natural stone. Always observe instructions of such a cleaning agent's manufacturer.

#### Refrigerated salad counter

- 1. The salad refrigerated table should be cleaned from the inside (door shelves, grates with guides, cooling tube for GN containers, cooling tube cover (if available), extension (200358) with a disinfectant intended for contact with food.
- 2. Wipe with a cloth moistened in fresh water.
- 3. Wipe the device housing with a soft, damp cloth from outside. Use a mild cleaning agent if required.
- 4. Finally, dry the cleaned surfaces and elements thoroughly with a soft cloth.

#### 6.3 Maintenance

The following operations should be regularly performed, to provide for prolonged operation of the refrigerating unit:

- 1. Cleaning the condenser (weekly, by operating personnel):
  - use the key to open the service hatch at the front and tilt downwards;
  - clean the condenser with a vacuum cleaner or a brush with soft hair, moving lightly over ribs of the condenser.

#### ATTENTION!

Avoid using hard objects or metal implements, which might damage condenser ribs.

2. Cleaning the filter behind the service hatch (weekly, by operating personnel):



- use the key to open the service hatch at the front and tilt downwards;
- pull the filter behind the service hatch out of the bracket:
- wash the filter under warm running water or in a dishwasher:
- dry the filter thoroughly or leave it in the open air to dry;
- insert the filter back in the bracket;
- re-fit the service hatch after cleaning.



Fig. 7

- 3. Checking of electrical connections (by qualified technician).
- Checking of correct operation of temperature sensor and temperature controller (by qualified technician).

## 7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

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# **B**artscher

| Error                           | Possible Cause  | Solution  |
|---------------------------------|---|---|
| No cooling                      | Plug improperly inserted into socket.                 | Remove the plug and insert it properly in the socket                        |
|                                 | Electric power supply safety fuse damaged             | Check the fuse, connect the appliance to another socket                     |
|                                 | No power supply                                       | Check the electric power supply   |
|                                 | Damaged temperature controller                        | Contact the service company   |
|                                 | Damaged mains power plug                              | Contact the service company   |
| Insufficient cooling efficiency | Incorrect setting temperature                         | Correct the temperature setting   |
|                                 | Appliance is in defrosting phase                      | Wait for the defrosting phase to end; check the cooling capacity            |
|                                 | Direct sunlight or heat sources in immediate vicinity | Move the appliance away from heat sources                                   |
|                                 | Poor air circulation around the appliance             | Keep sufficient clearance from walls or other objects                       |
|                                 | The products placed inside the appliance are too hot. | Leave food products to cool down before you place them inside the appliance |
|                                 | Products incorrectly arranged in the appliance        | Provide for sufficient clearance between objects inside the appliance       |
|                                 | Appliance is overfilled                               | Avoid overfilling of the appliance, remove the excess of food product       |
|                                 | Condenser obstructed with dust                        | Clean the condenser thoroughly  |

# **B**artscher

#### **Possible Malfunctions**

| Error                      | Possible Cause                                   | Solution  |
|----------------------------|--|---|
| Water escapes from housing | Condensed water drain pipe is clogged or blocked | Clean the water drain pipe or remove the blocking objects                                     |
|                            | Appliance is poorly levelled                     | Adjust the appliance levelling through screwing the feet in/out                               |
| Strange or loud noises     | Appliance is not placed on even surface          | Place the appliance on an even surface, adjust the levelling through screwing the feet in/out |
|                            | Doors/drawers are not closed                     | Close the doors/drawers tightly   |
|                            | Appliance touches walls or other objects         | Keep sufficient clearance from walls or other objects   |

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# 8 Disposal

## **Electrical Appliance**



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.

#### Coolant

The propellant used in the appliance is flammable. It should be utilised pursuant to national regulations in force.

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