GB/UK

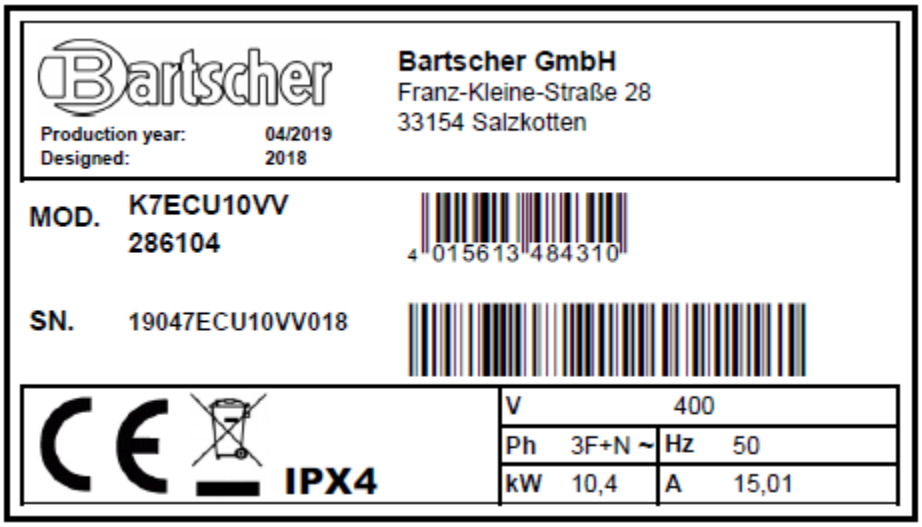
Bartscher

INSTALLATION, USE AND MAINTENANCE

Electric Ranges Series 700

286102	286326
286104	286347
286106	287410
286225	287420
286234W	287431
286247	

TYPENSCHILD \ PLAQUES DES CARACTERISTIQUES TECHNIQUES \ DATA PLATE



GENERAL WARNINGS

- *Read the instructions carefully before installation, use and maintenance of the appliance.*
- *The installation has to be performed by qualified personnel following the manufacturer's instructions given in the provided manual.*
- *The appliance is only suitable for the preparation and cooking of food in industrial kitchens such as those used in restaurants, hospitals, company canteens, cooking centres, butcher's shops and food production firms. Any other type of use is not in accordance with the intended purpose and could place people and/or objects at risk.*
- *The appliance should only be used by trained personnel and for the use for which it was designed.*
- *Due to the nature of the appliance, the temperatures required for cooking may cause various areas of the panelling, as well as kitchenware, to become hot. This is not a construction defect, but a physical phenomenon caused by the chemical and physical properties of the materials used for the construction of the appliances.*
- *In the event of breakdown or malfunction, switch off the appliance and seek help exclusively from an authorized technical assistance service.*
- *Only use genuine spare parts; otherwise no liability is assumed by the manufacturer.*
- *The appliance must not be washed with high pressure water sprays and the vents or inlets/outlets for air, fumes and heat must not be obstructed.*
- *Children should be supervised to ensure they do not play with the appliance.*
- *Before connecting the device make sure that the plate specifications correspond to the electrical supply.*
- ***When not in use, make sure the appliance is disconnected from the electric mains.***

ATTENTION! The manufacturer declines any liability for damage caused by wrong installation, tampering, making unauthorized changes, improper use, poor maintenance, installation of non-original spare parts, not observing local norms, incorrect use or not observing the instructions in this booklet.

For the installer

- *The functioning of the appliance has to be explained and shown to the user. After ensuring that everything is clear, the instruction booklet has to be handed over to the user.*

TECHNICAL FEATURES

The DATA PLATE showing all the appliance information is to be found inside the right or left side of the control panel, depending on the model.
The appliances have been checked in accordance with the European directives down below:

2014/35/UE - Low Tension (LVD)
2014/30/UE - Electromagnetic Compatibility (EMC)
2016/426/UE - Gas Appliances (GAR)
2006/42/EC - Machinery directive
2011/65/CE - Rohs

1935/2004/UE - Food Contact Material (MOCA)

And the particular reference norms.

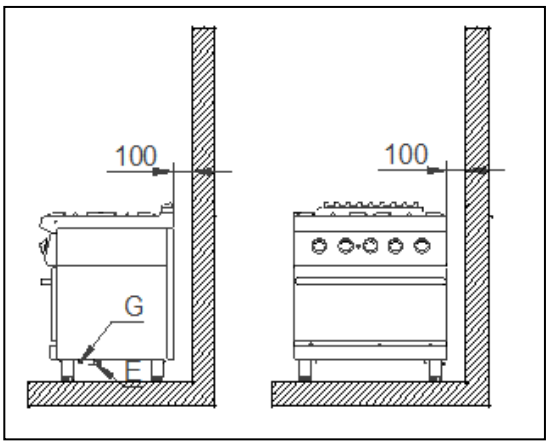
Declaration of compliance

The manufacturer declares that the appliances of their production meet the above mentioned EEC directives and requires that installation be done observing the norms in force, particularly regarding the system for letting out fumes and air exchange.

PROVISIONS FOR INSTALLATION

Place

It is advisable to install the appliance in a well-ventilated room or under an extractor hood. The appliance may be installed as a single unit or together with others. In both cases, if it is installed near a wall of inflammable material, a minimum distance according the series (see figure) from the side and back walls must be observed. In the event that it is not possible to observe this distance, protective measures must be taken (e.g. use of sheets of refractory material) which ensure that the temperature of the walls is within the established safety limits.



Norms and provisions

Installation operations, gas or voltage conversions to other than the original, starting up the installation or appliance, ventilation, letting out fumes, and maintenance have to be done by qualified personnel following the manufacturer's instructions, observing the norms in force and in compliance with the following provisions (**GB**):

- Gas Safety (Installation and Use) Regulations, 1984
- Health and Safety at Work Act, 1974
- Codes of Practice, BS6173, 1982
- The Building Regulations, 1985
- The Building Standards Regulations, 1981

For others countries follow the relevant local rules for:

- Gas board rules
- Building regulations and local fire prevention provisions
- Safety norms in force
- Provisions of the Gas supplying company
- The Electrical Norms in force
- The Fire Brigade rules.

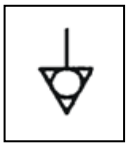
INSTALLATION

Preliminary operations

Remove the appliance from the packaging, ensure that it is intact and, if in doubt, do not use it but contact professionally qualified personnel. The packaging materials are compliant with environmental safety regulations. They can be stored without risk, or else should be disposed of in accordance with current national regulations, particularly those regarding the nylon bag and the polystyrene.
After verifying that the appliance is in good conditions, the protective film may be removed. Clean the external parts of the appliance carefully with warm water and detergent, using a cloth to remove all remaining residues and then dry it with a soft cloth. If there are still traces of glue, these can be removed using a suitable solvent (e.g. acetone). Under no circumstances should abrasive substances be used. After the installation the appliance should be levelled by lowering or raising the adjustable legs.

Electric connection

Before connecting the appliance, it is necessary to check that the voltage of the available power supply corresponds to the voltage the appliance has been set for. If they do not correspond, it is necessary to modify the connection as shown in the electric diagram, if voltage change is provided for. The junction box is situated behind the control panel of the top and it is made accessible by unscrewing the screws that fix the panel, removing it and taking out the junction box.
Furthermore, it is necessary to check that the earthing wire is efficient, that the earth conductor on the connecting side is longer than the other conductors, that the connecting cable has a wire bunch adequate for the power absorbed by the appliance, and that the connecting cable is at least type H07 RN-F. It is necessary to run the cable first through the cable gland. ***If the supply cord is damaged, it must be replaced by the manufacturer service agent or similarly qualified persons in order to avoid a hazard.*** **As in international provisions, before setting up the appliance a unipolar device has to be installed with a contact opening of at least 3 mm that must not interrupt the YELLOW-GREEN earthing wire.** This device has to be installed near the appliance, has to be approved, and has to have adequate capacity for the absorption of the appliance (see table TECHNICAL FEATURES).



The appliance has to be connected to the EQUIPOTENTIAL system. The connector is situated near the end of the electric cable and it is identified by a label with the symbol shown.
While using a safety thermostat for breakdown tensions, it is necessary to note what follows:

- According to the normative law in force, the leakage of electric power for this kind of appliances can have a value of 1 mA without limitations for the maximum for each kW of installed power. Besides, it must be noted that all the switches for breakdown to be found on the market have a tolerance for the operating tension of less than the 50%; therefore, a suitable switch has to be chosen.
- Connect only a single appliance to each switch.
- In some cases, after long periods of inactivity or in case of a new installation, it is possible that the appliance switches off during the setting-up. The main reason is usually the moist produced during the isolation. The problem can be easily solved through a short pre-heating bypassing the safety thermostat.

ATTENTION! All the parts protected and sealed by manufacturer can not be regulated by the installer if not specifically indicated.

MAINTENANCE

ATTENTION! Before doing any kind of maintenance or repairs, make sure that the appliance is disconnected from the electric mains.

The following maintenance operations have to be carried out at least once a year by specialized personnel. It is advisable to have a maintenance contract.

- Check for correct functioning of all control and safety devices;
- Check the condition of the power cable;

Information for electrical and electronic devices used in EU countries

The devices, which are marked with the following symbol  , may not be disposed of with household refuse in accordance with the EU directive.

To eliminate your used device, please use the country-specific differentiated collection systems available or contact your retailer, when you buy an equivalent device.

By actively using the offered collection systems, you make your contribution to the reuse, recycling and utilisation of electrical or electronic devices, protecting the atmosphere and the health.

Abusive product disposal is punishable by law in accordance with current legislation.

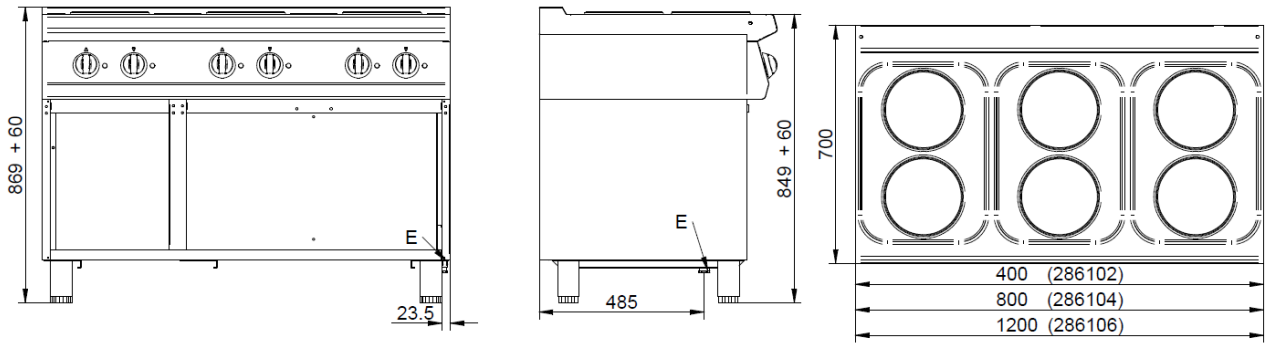
WHEN SUBSTITUTING, ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER MUST BE USED. THE OPERATION MUST BE CARRIED OUT BY AUTHORIZED PERSONNEL.

ATTENTION! In the event that components of the gas installation are substituted, it is necessary to check for tightness and the correct functioning of the various parts.

THE MANUFACTURER RESERVES THE RIGHT TO MODIFY WITHOUT NOTICE MODIFY THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.

CARACTERISTIQUES TECHNIQUES
TECHNICAL FEATURES
TECHNISCHE DATEN

Modele Model Modell	Dimensions/ Masse/ [mm]	Elett./ Electr./ (E) [Kw]	(F) [Volts]	(G) [Hz]	Cable/ Kabel H07 RN-F [mm2]	Four/ Oven/ Ofen/ 3,65 kW [N°]	Four/ Oven/ Ofen/ 5, 4 kW [N°]	Res./ Heater/ Heizung 2.3 kW [N°]	Plaque/ Plate/ Platte/ 2,6 kW [N°]	Plaque/ Plate/ Platte/ 2,6 kW [N°]	Plaque/ Plate Platte/ 2,5 kW [N°]	Res. ./Heater/ Heizung 2.25 kW [N°]
286102	400x700x845	5,2	400 3N	50/60	5x1,5	-	-	-	2	-	-	-
286104	800x700x845	10,4	400 3N	50/60	5x4	-	-	-	4	-	-	-
286106	1200x700x845	15,6	400 3N	50/60	5x6	-	-	-	6	-	-	-
286225	800x700x845	14	400 3N	50	5x4	1	-	-	4	-	-	-
286234W	800x700x845	15,8	400 3N	50/60	5x6	-	1	-	4	-	-	-
286247	1200x700x845	19,2	400 3N	50	5x6	1	-	-	6	-	-	-
286326	800x700x845	14	400 3N	50	5x4	1	-	-	-	4	-	-
286347	1200x700x845	19,2	400 3N	50	5x6	1	-	-	-	6	-	-
287410	400x700x845	4.6	400 3N	50/60	5x1,5	-	-	2	-	-	-	-
287420	800x700x845	9.2	400 3N	50/60	5x2,5	-	-	4	-	-	-	-
287431	800x700x845	12.85	400 3N	50/60	5x4	1	-	4	-	-	-	-



2,6 kW
2,6 kW

286102

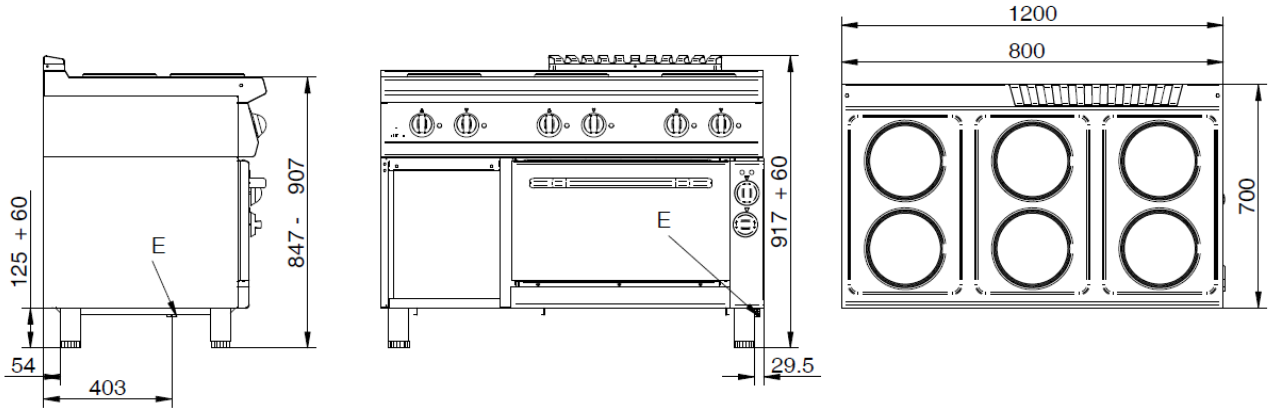
2,6 kW	2,6 kW
2,6 kW	2,6 kW

286104

2,6 kW	2,6 kW	2,6 kW
2,6 kW	2,6 kW	2,6 kW

286106

(E= électrique \ electric\ elektrisch)



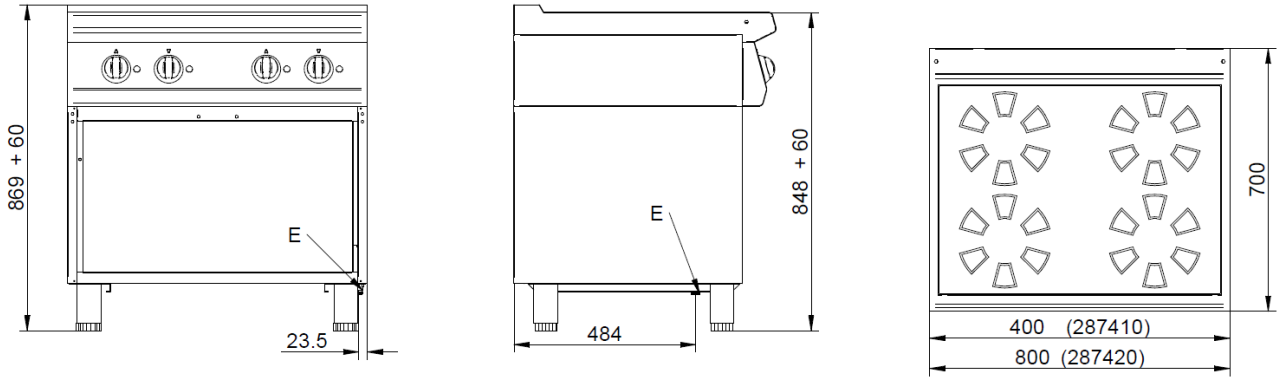
2,6 kW	2,6 kW
2,6 kW	2,6 kW

286225/266326

2,6 kW	2,6 kW	2,6 kW
2,6 kW	2,6 kW	2,6 kW

286247/286347

(E= électrique \ electric\ elektrisch)



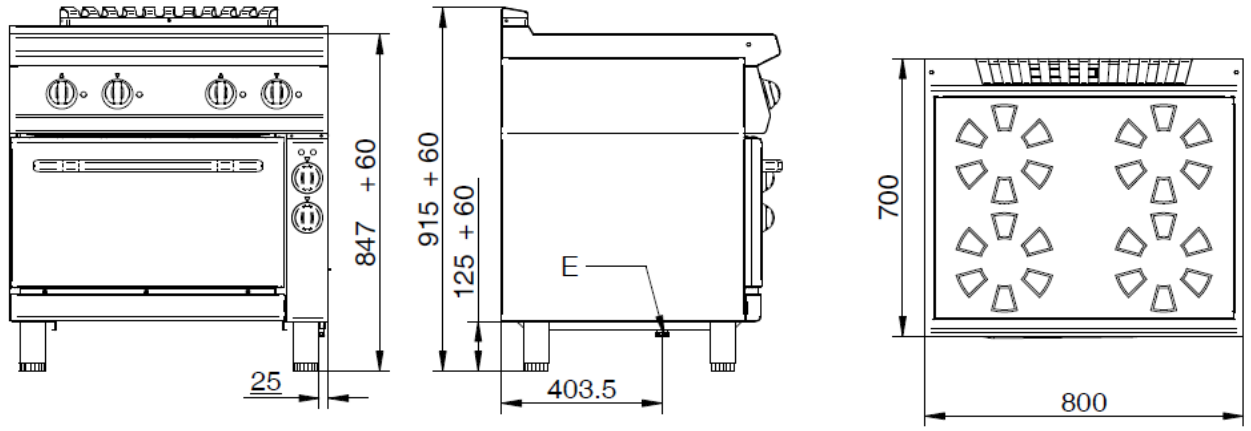
2,3 kW
2,3 kW

287410

2,3 kW	2,3 kW
2,3 kW	2,3 kW

287420

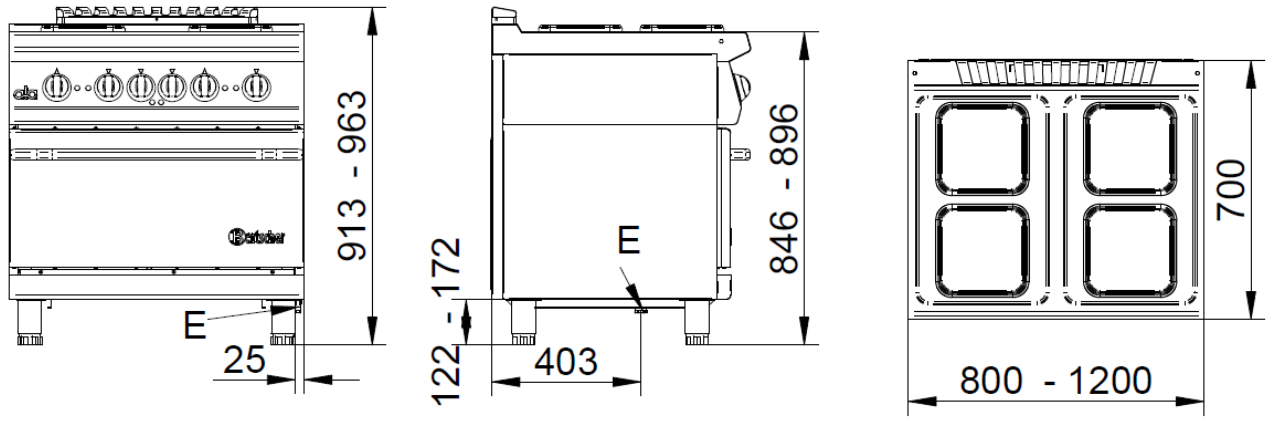
(E= elettrico \ électrique \ electric\ elektrisch \ eléctrico)



2,3 kW	2,3 kW
2,3 kW	2,3 kW

287431

(E= électrique \ electric\ elektrisch)



2,6 kW	2,6 kW
2,6 kW	2,6 kW

2,6 kW	2,6 kW	2,6 kW
2,6 kW	2,6 kW	2,6 kW

286234W

(E= électrique \ electric\ elektrisch)

DESCRIPTION OF APPLIANCES

Electric cooking hob

This is a sturdy steel structure with four legs, which allow height adjustment in the cabinet version. The outer covering is made of steel.
Each hotplate on the hob has a switch that allows the heat output to be varied from minimum to maximum in seven positions. Safety is ensured by a temperature limiter situated inside the hotplate.
The electric hotplate is made from cast iron with the heating element fixed beneath it, embedded in a layer of insulating material.

Glass ceramic electric cooking hob

This is a strong steel structure on four legs, which enable height adjustment in the cabinet version. The outer covering is made of steel.
The glass ceramic cooking hob has a thickness suitable for transmitting heat, with the cooking areas clearly indicated. The heat intensity is controlled by:

- an energy regulator that varies the working times of the special infrared heating elements beneath the glass ceramic.

The appliance has a manually resettable safety thermostat to protect the glass from overheating

Static electric 2/1 GN oven

The cooking chamber is made of stainless steel and the grill-holders are made of steel. The oven floor is made of special, high-temperature resistant stainless steel. It is available as an optional oven floor made of a fusion of cast-iron and it is strengthened by a series of ridges on both the top and bottom surfaces.
The removable grill is made of reinforced steel covered with a protective film. The insulation of the cooking chamber and of the door is ensured by a layer of high temperature resistant ceramic fibre.
The static electric oven is provided with a thermostat, which enables the regulation of the temperature in a range from 90° C inclusive to 300° C inclusive, and with a selector for choosing the type of cooking: ceiling only, floor only or both. Safety is ensured by a manually activated thermostat.
The chamber is heated by means of covered elements placed under the bottom and above the diffusing plate of the ceiling.

1/1 GN Ventilated electric oven

The cooking chamber is made of stainless steel and the grill-holders are made of steel. The oven floor is made of special, high-temperature resistant stainless steel. It is available as an optional oven floor made of a fusion of cast-iron and it is strengthened by a series of ridges on both the top and bottom surfaces.
The removable grill is made of reinforced steel covered with a protective film. The insulation of the cooking chamber and of the door is ensured by a layer of high temperature resistant ceramic fibre.
The ventilated electric oven is provided with a thermostat, which enables the regulation of the temperature in a range from 90° C inclusive to 300° C inclusive, and with a selector for choosing

the type of cooking: ceiling only, floor only or both, combining also the fire-fan moved by the shaft of an electric motor. The oven fan is composed of an impeller which is moved by the shaft of an electric motor. Safety is ensured by a manually activated thermostat.
The chamber is heated by means of covered elements placed under the bottom and above the diffusing plate of the ceil.

SUBSTITUTING COMPONENTS

ATTENTION! Before carrying out any substitutions, make sure that the appliance is disconnected from the electric mains.

Electric hotplate

In order to replace the electric round hotplate, unscrew the control panel, loosen the screws fixing the hotplate and remove it. Loosen the connection wires on the heating element and remove the hotplate. Then replace the part and follow the reverse procedure.

Replacing the heating element in the glass ceramic electric range

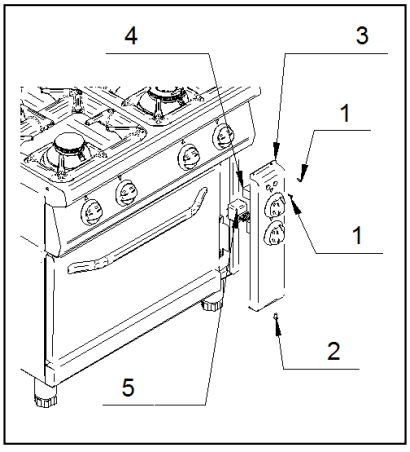
In order to replace the heating element, unscrew the control panel, loosen the screws fixing the chassis and remove it. Loosen the connection wires on the heating element and remove the element, taking care to keep the open part of the heating element upwards. Then replace the part, following the reverse procedure.

Glass ceramic hotplate power regulator

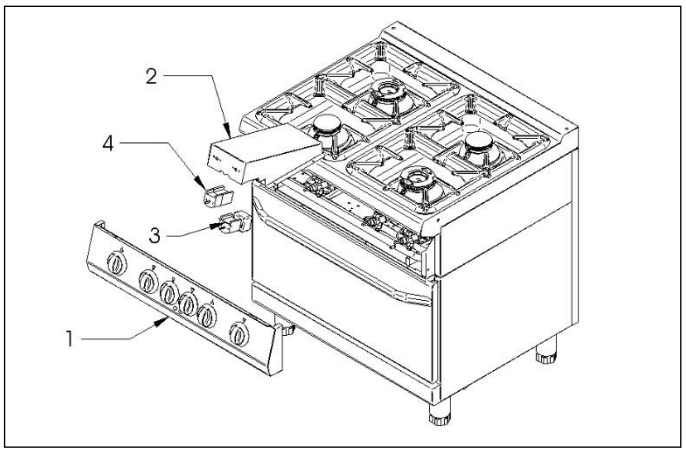
To replace the power regulator in the glass ceramic plate, unscrew the screws holding the instrument panel, remove it, then disconnect the electric wiring on the component and replace it. Once replaced, reconnect the wiring according to the electrical diagram.

Electric components of the electric ventilated oven

In order to replace the selector (4) and the thermostat (5) of the ventilated electric oven and of the static electric oven, unscrew the fixing screws (1 and 2) of the control board (3); remove the control board; disconnect the electric cables of the component and replace the component. Then, connect the electric cables following the instructions of the wiring diagram.

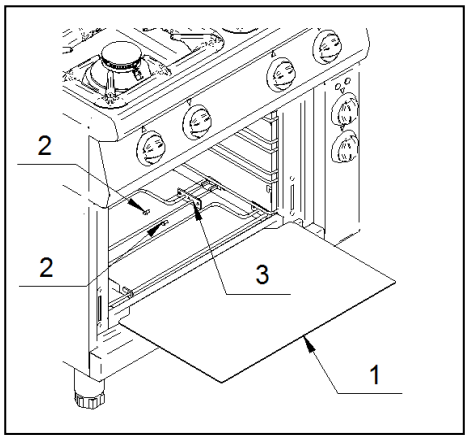


Electric components of the electric oven



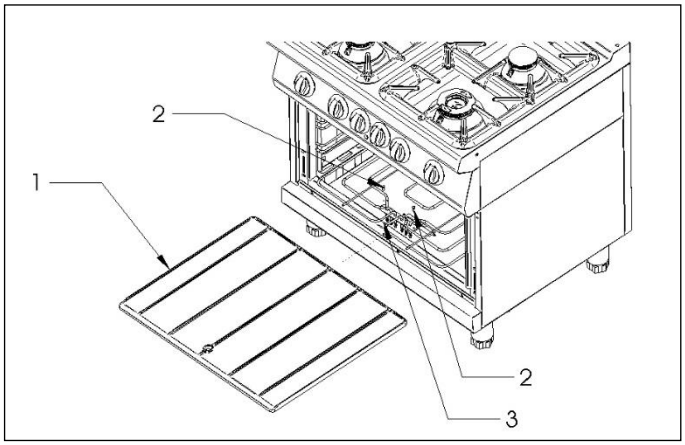
To replace the selector (4) and the thermostat (3) in the electric oven, loosen the fixing screws on the control panel (1) and the protective hood (2) and remove them. Then disconnect the electrical wiring on the component and replace it. Then reconnect the electrical wiring following the instructions on the wiring diagram.

Heating elements of the electric static and ventilated oven



In order to replace the oven heating elements, extract the oven grill, the floor (1), and the grill holders. Then, unscrew the fixing screws (2) of the heating element to be substituted (3); remove the heating element from the support from the other side; remove it, including the wiring, and disconnect it. Then, connect the electric cables following the instructions of the wiring diagram.

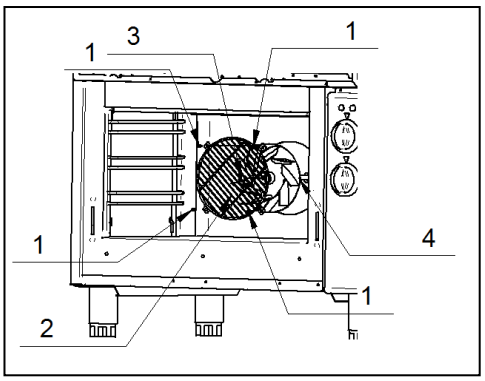
Electric oven heating elements

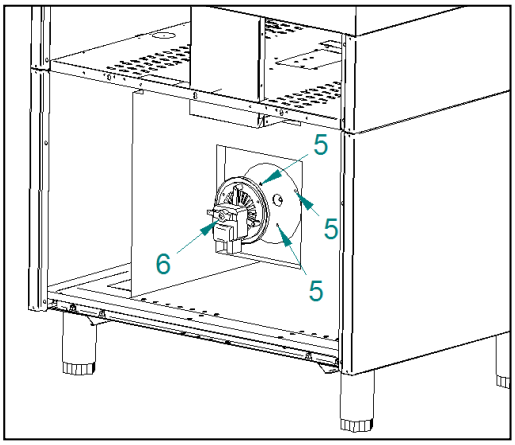


To replace the heating elements in the oven, extract the steel rod grill, the base (1), the upper diffuser and the grill holders. Then loosen the screws (2) holding the element to be substituted (3); detach the heating element from its support on the opposite side; remove it, together with the wiring, and disconnect it.

Fan of the ventilated electric oven

In order to replace the fan of the ventilated electric oven, unscrew the fixing screws (1) of the protection shield (2); remove the protection shield; unscrew the blocking nut (3) of the fan (4) and extract it. Then replace it. In order to assemble the fan proceed in reverse.





Motor of the ventilated electric oven

In order to replace the motor of the ventilated electric oven, proceed as described in the preceding paragraph: remove the fan and the appliance back panel, so to reach the oven back side. Disconnect the electric cables; unscrew the fixing screws (5) that fasten the motor to its support and remove the motor (6) from the support.

Some problems and their possible solutions

Problem	***Possible solution***
No heat	- Check the power supply - Check the condition of the heating element - Check the switch/thermostat
No indicator light	- Check the power supply - Check the light bulb
Slow and/or insufficient heat	- Check the setting of the energy regulator and/or switch and/or thermostat - Check the condition of the heating elements and/or solid tops - Check the quantity of food to be cooked

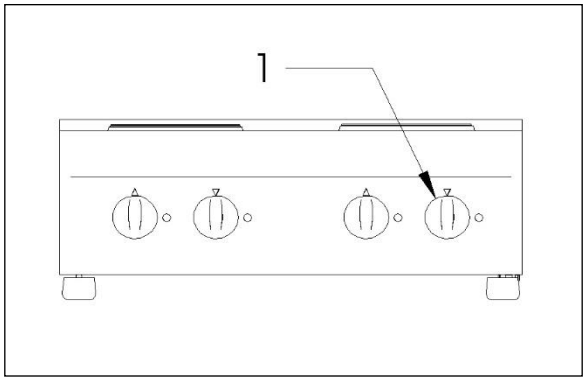
INSTRUCTIONS FOR USE

- *The appliance is intended to be used EXCLUSIVELY with containers that are suitable for contact with food and resistant to heat, any other use is not considered appropriate.*
- *No appliance with a damaged glass ceramic hotplate (broken, cracked or split) should be used under any circumstances, but should be brought immediately to an authorized technical assistance center.*
- *The ceramic glass cooker should not be used as a storage surface, since it could be accidentally switched on and damage objects placed on it.*
- *Ensure that no hard objects fall on the glass of the cooker, since, depending on the type of impact, this could damage it.*
- *When cooking, avoid placing pots and pans and/or crockery on the hotplate that could partially cover the stainless steel part of the hob, otherwise the worktop may overheat.*

Electric plates

The hotplates on the electric cookers are turned on as follows:

- Turn the control knob (1) to the desired position; the green indicator light comes on to show that the hotplate is on.
- When turning on the hotplate, it is advisable to set it to the maximum temperature for a few minutes so it will quickly reach the desired temperature; the control knob can then be adjusted to the desired setting. To turn off the hotplate, set the control knob to the **0** position.



Position [N°]	Use
0	Hotplate off
1	Maintaining temperature
2	Cooking small quantities
3	Cooking large quantities
4	Cooking at medium temperature
5	Cooking at high temperature
6	Starting cooking

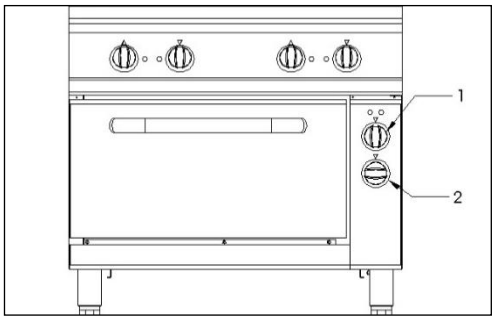
IMPORTANT: WHEN THE HOTPLATE IS SWITCHED ON FOR THE FIRST TIME
Fumes or vapours may be given off by the thermal insulation of the appliance or traces of oil from its manufacture. These are <u>not harmful</u> to health. It is therefore recommended, by way of exception, THE FIRST TIME THE HOTPLATE IS USED, to heat the bare appliance (without cookware) at the maximum setting for a maximum of 10 minutes and to ventilate the room during this operation.
An acrid or burning smell may also be noticed the first time the appliance is used. This will, however, disappear once it has been used two or three times.

FOR ALL THE MODELS

ATTENTION! Never leave the appliance unattended while in use. Never leave the hotplate switched on without cookware or with empty cookware. For perfect cooking results it is recommendable to use cookware with flat and preferably thick bases as this also helps to limit the use of electricity. The heating elements in the hotplates respond quickly, so is not necessary to always keep them at the highest temperature. In moments of inactivity or standby it is advisable to set the control knob to minimum (or even to switch it off if prolonged inactivity is expected).

ATTENTION! The hotplate takes a while to cool after the appliance has been switched off, so be careful about placing anything on it.

Ventilated 1/1 GN electric oven



Before turning on the electric oven, it is necessary to select the desidered type of cooking in the following way:

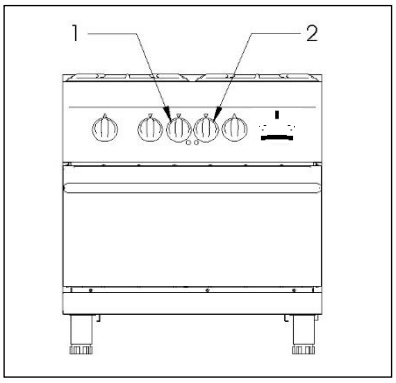
- Turn the knob (1) into the desired position;

Position no.	Use
	Plate off
	Fan and total heating
	Total heating
	Fan and baking from the bottom
	Baking from the bottom
	Fan and gratin
	Cooking au gratin

- Regulate the cooking temperature desired with the thermostat (2), the two lights come on. The green light stays on to indicate the presence of electrical tension, while the orange one goes off as soon as the oven reaches the temperature.

- In order to turn off the oven, turn one of the two knobs back into position **0**.

Electric 2/1 GN static oven



Before turning on the electric oven, it is necessary to select the desired type of cooking in the following way:

- Turn the knob (1) into the desired position: full heating, cooking from the bottom , au gratin ;
- Regulate the desired cooking temperature with the thermostat (2), the two lights come on. The green light stays on to indicate the presence of electrical tension, while the orange one goes off as soon as the oven reaches the temperature.
- In order to turn off the oven, turn one of the two knobs back into position **0**.

CARE AND MAINTENANCE OF THE APPLIANCE

Cleaning

ATTENTION! Before doing any cleaning, make sure that the appliance is disconnected from the electric mains. During cleaning operations, avoid using direct or high pressure sprays of water on the appliance. Cleaning has to be done when the appliance is cold.

Steel parts can be cleaned with warm water and neutral detergent, using a cloth. The detergent should be suitable for cleaning stainless steel and should not contain abrasive or corrosive substances. Do not use ordinary steel wool or anything similar, as this can deposit rust-forming iron particles, and avoid contact of iron objects with the stainless steel. It is also unadvisable to use sandpaper or emery paper. Pumice powder should only be used for heavily encrusted dirt; however, a synthetic abrasive sponge or stainless steel wool used in the direction of the glazed finish would be preferable. After washing, dry the appliance with a soft cloth.
When cleaning, abrasive powders of any type, chlorine-based detergents and bleach should all be avoided. Also avoid pouring cold liquids on appliances while they are hot, or cracks could form which could cause the appliance to become deformed or broken.
The stainless steel should not be exposed to prolonged contact with concentrated acidic substances (vinegar, condiments, spice mixtures, concentrated kitchen salt…) as these can create chemical and physical conditions that damage the passivation of the steel; it is therefore advisable to remove these substances using clean water.
In order to clean the open rings, remove the pan support grill, the drip pan, the gas ring, and the burner unit. Clean them with warm water and neutral detergent and using a suitable utensil; rinse and dry them well. Put back all the components, fitting them properly into their place.
In order to clean the oven, remove the wire grill, the bottom, the top diffuser (to be found in electric ovens), and the grill holders. Clean all these components with warm water and neutral detergent and using a suitable utensil; rinse and dry them well. Put back all the components, fitting them properly into their place.
The glass ceramic is cleaned in exactly the same way as any glass surface. Do not use corrosive or abrasive detergents, such as oven or grill sprays, scouring pads, detergent powders or abrasive sponges.
The glass ceramic surface should be left to cool before cleaning.

Any detergent residue must be removed from the cooking area with a wet cloth, since these can become corrosive due to the effect of the heat.

Advice for cleaning the glass ceramic:

Type of dirt	***Suitable cleaning material***
Light dirt with no dry residue	Damp cloth.
Spots of grease (sauces, soups, oil...)	Clean with a non-abrasive detergent
Sticky dirt	Non-abrasive detergent and wipe clean with a damp cloth
Limescale and water deposits	Remove using vinegar or scouring cream and wipe clean with a damp cloth.
Encrusted sugar, food, plastic or aluminium.	Remove immediately with a scraper (razor blade), clean with scouring cream and wipe clean with a damp cloth. If the area is allowed to cool down with this kind of dirt it could cause the glass ceramic to deteriorate.

ATTENTION: <u>allow cooking surfaces to cool before cleaning</u>

It is advisable to avoid using cookware and/or tableware with rough bases as this could damage the glass.
Avoid using sharply pointed objects for cleaning as these could damage the silicone seal on the glass.

If the appliance is out of use for a long time, it is advisable to turn off the gas tap. Then, disconnect the main electricity supply, wipe all stainless steel surfaces with a cloth soaked in Vaseline oil so to provide it with a protective film, and air the rooms now and again.

ATTENTION: Never use substances, detergents and other solutions containing chlorine or its by-products.

In order to remove any possible scale-marks, do not use products containing salt or sulphuric acid; suitable products are to be found in the market or, alternatively, a solution diluted in acetic acid can be used.

While cleaning the appliance, do not use inflammable liquids.