

900 4 OU - 900 6 EBO - 900 4 EBO



299215 - 299217 - 299325

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Original instruction manual

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Read these instruction manual before using the appliance 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.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

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.



DANGER!

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.

IMPORTANT!

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.

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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.
- 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.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable 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.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity 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.

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.

1.3 Residual Risks

Residual risks	Hazardous situation	Warning
Slipping and falling hazard	The user may slip on the floor due to the presence of water or dirt.	Wear non-slip protective footwear when using the appliance.
Burns and scalding	The operator intentionally touches the appliance.	
	Operator intentionally comes in contact with hot substances (oil, water, steam, etc.).	
Electrical injury (Electric shock)	Touching electrically conductive parts of the equipment during maintenance without first disconnecting the electrical supply. The operator carries out operations (using a power tool or without interrupting the electrical supply to the machine) while lying on a wet floor.	Maintenance of the machine must only be carried out by qualified personnel, equipped with personal protective equipment providing protection against electric shock.
	Electric shock caused by a faulty earthing system or faulty electrical protective equipment.	Protective devices in accordance with relevant standards must be installed upstream of the appliance.
Falling hazard	The operator performs activities on the upper part of the appliance using inappropriate aids (such as a ladder with rungs, or climbing onto the appliance).	Do not carry out any work on the upper part of the appliance using unsuitable aids (such as ladders with rungs or climbing on the machine).
Tipping over hazard	Carrying the appliance or appliance parts without suitable aids.	When moving the appliance or its packaging, it is necessary to use suitable aids or lifting equipment.

Residual risks	Hazardous situation	Warning
Chemical materials	The operator is handling chemicals (e.g.: cleaning agents, descaling agents, etc.).	Take appropriate precautions. Always follow the instructions on the safety data sheets and labels of the products used. Use personal protective equipment recommended in safety data sheets.
Injury hazard	There is an injury hazard during maintenance work if internal parts of the appliance frame are touched.	Maintenance work may only be carried out by qualified personnel equipped with suitable protective equipment (cut-resistant gloves, forearm protectors).
Crushing hazard	Personnel are at risk of crushing fingers or hands when handling moving parts.	Maintenance work may only be carried out by qualified personnel equipped with protective equipment (safety gloves).
Ergonomics	The operator works on the appliance without wearing the required personal protective equipment.	The operator must wear personal protective equipment when working on the appliance.

1.4 Personal Protective Equipment

Phase	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
							
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Preparation and heating up food (roasting meat, cooking, simmering, fermenting, baking cakes etc.) with the use of appropriate cookware and accessories.

1.6 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.

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The following is an unintended use:

- Heating of rooms.
- Heating-up flammable, hazardous to health and volatile, etc. liquids and materials.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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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.

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.

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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

Model / Properties Electric cookers

- Series: 900
- Type: Freestanding appliance
- Operating mode: electric
- Equipment connection: 3 NAC
- Protection class: IPX4
- Temperature control: continuously variable
- Vapour extractor: yes
- Height-adjustable feet: yes
- Height-adjustable from 855 mm to 900 mm

Subject to technical changes!

Designation:	Electric stove 900 4 hotplates OU
Item no.:	299215
Material:	CNS 18/10
Material hob:	cast iron
Number of hobs:	4
Distribution of hobs:	4 x 4 kW
Large hobs (W x D) in mm:	300 x 300
Power:	16 kW 400 V 50-60 Hz
Base unit dimensions (W x D x H) in mm:	740 x 830 x 375
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	81,6

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Model

- Type of hobs: hotplate
- Sub-counter unit type: open

Designation:	Electric stove 900 6 hotplates EBO
Item no.:	299217
Material:	CNS 18/10
Number of hobs:	6
Distribution of hobs:	6 x 4 kW
Large hobs (W x D) in mm:	300 x 300
Oven cooking chamber material:	stainless steel
Oven capacity in litres:	105
Number of drawers:	3
Distance between trays in mm:	50
Temperature range from – to in °C:	50 - 300
Oven dimensions (W x D x H) in mm:	570 x 695 x 265
Gastronorm:	2/1 GN
Oven connected load:	6,2 kW
Base unit dimensions (W x D x H) in mm:	340 x 830 x 375
Power:	30,2 kW 400 V 50-60 Hz
Dimensions (W x D x H) in mm:	1200 x 900 x 900
Weight in kg:	180,3

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Model

- Type of hobs: hotplate
- Oven type: electric
- Oven functions: top/bottom heat
- Multifunction oven: no
- Sub-counter unit type: Hinged door
- Including: 1 rack

Designation:	Electric stove 900 4 hotplates EBO
Item no.:	299325
Material:	CNS 18/10
Number of hobs:	4
Distribution of hobs:	4 x 4 kW
Large hobs (W x D) in mm:	300 x 300
Oven cooking chamber material:	stainless steel
Oven volume in litres:	105
Number of drawers:	3
Distance between trays in millimetres:	50
Temperature range from – to in °C:	50 - 300
Oven dimensions (W x D x H) in mm:	570 x 695 x 265
Gastronorm:	2/1 GN
Oven connected load:	6,2 kW
Power:	22,2 kW 400 V 50-60 Hz
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	133,8

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Model

- Type of hobs: hotplate
- Oven type: electric
- Oven functions: top/bottom heat
- Multifunction oven: no
- Including: 1 rack

4.2 Functions of the Appliance

The electric cookers in the 900 Series are specially designed for large capacities and maximum robustness.

The appliances are ideal for preparing suitable dishes (roasting, boiling, steaming, cooking, baking, etc.) in commercial kitchens.

4.3 List of Components of the Appliance

299215



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- | | |
|------------------------|-----------------------------|
| 1. Ventilation chimney | 2. Cast iron hotplates (4x) |
| 3. Open base | 4. Feet (4x) |
| 5. Control panel | 6. Housing |

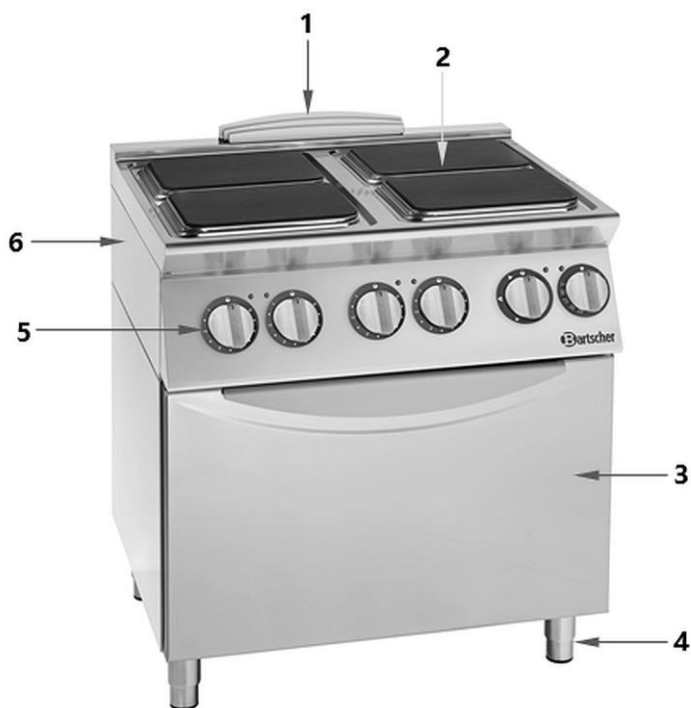
299217



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- | | |
|-------------------------------|-----------------------------|
| 1. Ventilation chimney (2x) | 2. Cast iron hotplates (6x) |
| 3. Base unit with hinged door | 4. Feet (4x) |
| 5. Oven | 6. Controls |
| 7. Housing | |

299325



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- | | |
|------------------------|-----------------------------|
| 1. Ventilation chimney | 2. Cast iron hotplates (4x) |
| 3. Oven | 4. Feet (4x) |
| 5. Control panel | 6. Housing |

5 Installation Instructions

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.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

- The appliance must be transported in its packaging on the enclosed wooden pallet to the installation site using lifting equipment.
- During transport, all precautions must be observed to prevent the appliance from tipping over.

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Unpacking / Positioning

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



CAUTION!

Choking hazard!

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

- 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 affixed to 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.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- The appliance is designed to be installed in closed rooms and may not be used in open air nor subject to any weather conditions.
- The appliance must be installed in a location where there is no risk of accidental contact with water.

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- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Keep a distance of at least 200 mm from the surrounding walls and other objects.
- If keeping the minimum distance is not possible, the walls should be isolated with non-combustible, thermal insulation materials (e.g., films made of heat resistant materials, which may sustain wall temperature within the permissible safety limits (up to 60°C)). Take into account the applicable fire protection regulations.

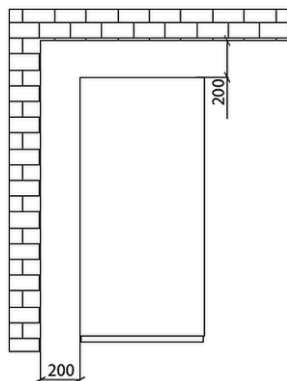


Fig. 1

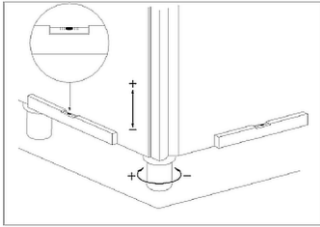


Fig. 2

- Unconditionally, the appliance must be level.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.
- Use a spirit level as shown in Fig. 2.

5.2 Electrical Connection

- The electrical installation must be equipped with an efficient earthing system pursuant to the recommendations and specifications set forth in applicable standards. The electrical safety of the appliance can only be guaranteed if a standardised electrical installation is in place.
- In the case of direct connection to the mains supply, a device must be installed between the appliance and the mains supply, which is dimensioned as per the load and ensures separation.
- The contacts of such a device must feature a breaker path that allows complete disconnection under category III overvoltage conditions, pursuant to the installation rules. This device must also be installed in a location and in a manner that allows an operator to easily activate it, at any time.
- The main switch to which the power cord plug must be connected to should be set to 0 (zero) position. Have a qualified personnel check if the socket cord's section is suitable for the power consumed by the appliance.
- The power cord must be at least of H05 RN F type and have a cross-section suitable for the appliance.
- The connection terminal strip is located on the right-hand side, inside the base door.
- Feed the cable through the cable gland and screw connector, connect the plug connectors to appropriate terminals on the terminal strip and secure them.

ATTENTION!

The grounding wire must be longer than the others so that, in the event of damage to the cable terminal, the grounding wire is disconnected after live wires.

The supply voltage of the operating appliance must not deviate from the nominal voltage by more than $\pm 10\%$.

Potential Equalization System

- The appliance must be integrated into an equipotential bonding system; the performance of the system must be checked pursuant to the requirements of applicable regulations.
- A terminal is available for connection; it is located at the bottom of the frame and marked with  symbol (attached to the side). A cord with a minimum cross-section of 10 mm² must be connected to this terminal.

6 Operating Instruction



WARNING!

Risk of burns!

The housing and the hobs/hotplates become very hot during operation and remain hot for some time after being switched off.

Do not touch the hobs/hotplates.

Only operate the appliance using the designated controls.

Wear heat resistant protective gloves.

Fire hazard!

Never place kitchen utensils, cloths, paper or similar items on the hobs/hotplates during operation. Never place plastic containers on the hobs/hotplates.

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Preparing the appliance

1. Before using the appliance for the first time, clean it according to the instructions in section 6, "**Cleaning**".
2. Dry the device thoroughly.
3. Ensure that the ventilation openings are not blocked or covered.

Function description

The **299215** and **299325** appliances are equipped with 2 hotplates next to each other and 2 hotplates one behind the other, while the **299217** appliance is equipped with 3 hotplates next to each other and 3 hotplates one behind the other.

Each hob is controlled by a rotary knob on the control panel. Each rotary knob has an orange control lamp. This lights up as soon as the rotary knob is turned from the OFF position to one of the positions 1 – 6. When the rotary knob is turned to the OFF position, this control lamp goes out again.

The two knobs on the right (function knob and temperature knob) on the control panel of appliances **299217** and **299325** are for setting the electric oven.

Controls

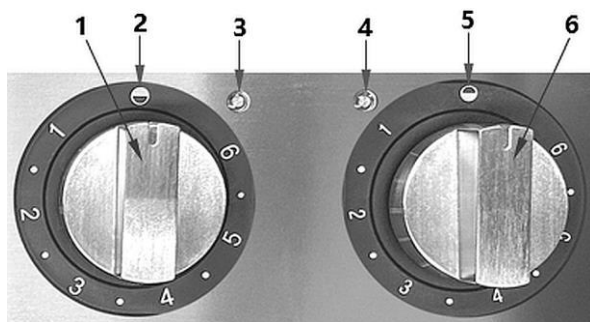


Fig. 3

- | | |
|---|--|
| 1. Control knob for rear hob | 2. OFF position for rear hob |
| 3. Heating control lamp (orange) rear hob | 4. Heating control lamp (orange) front hob |
| 5. OFF position front hob | 6. Front hob control knob |

Control knob settings

- 1 Cooking zone switch-on position
- 2 Continuous cooking of small quantities
- 3 Continuous cooking of large quantities
- 4 Cooking at medium temperature
- 5 Cooking at high temperatures
- 6 Rapid heating

Switch on the appliance

1. Connect the device to the power supply.
2. Switch on the protective isolating switch.

Reheating/keeping food warm

CAUTION!

Avoid switching on the hotplates without a pot.

Do not place empty cookware on the hotplate, as this can damage the appliance and cookware.

Do not place pots with wet bases on hot hotplates: the thermal shock could cause the cast iron hotplates to crack.

1. Place suitable cookware with food on the selected hotplate.
2. Turn the corresponding rotary knob anticlockwise to position 1 to switch on the appliance.

NOTE!

We recommend setting the hob temperature to the highest setting initially and then turning the control knob to the desired lower setting once this temperature has been reached.

3. Set the desired temperature (1-6) for the selected hotplate using the corresponding rotary knob.

The orange control lamp will illuminate and remain on until the rotary knob is turned to the OFF position. The control lamp will then go out.

4. Prepare the food.

CAUTION!

Food in containers may slide or tip over if the appliance is not placed on a level and stable surface.

Pay attention to the footprint of the appliance.

Never move the appliance with food on it; remove containers with food first.

Wear protective gloves when removing the containers!

Switch off the appliance

1. When the appliance is no longer in use, turn the control knob(s) to the OFF position.
2. Switch off the protective isolating switch.
3. Disconnect the device from the power supply at the end of the working day.

User instructions

- Use pots/pans with flat bottoms and diameters suitable for the hobs/hotplates.
- The base of the pots must be clean, smooth and dry so that the surface of the hobs/hotplates is not scratched.
- Do not place aluminium foil or plastic containers on the hot hobs/hotplates of the appliance.
- Do not use the hobs/hotplates as a storage surface for any objects.
- Do not leave any objects lying or standing near the hotplates/cooking plates.
- Do not leave the appliance unattended when heating fats and oils during food preparation.

Electric oven

Description of how it works



Fig. 4

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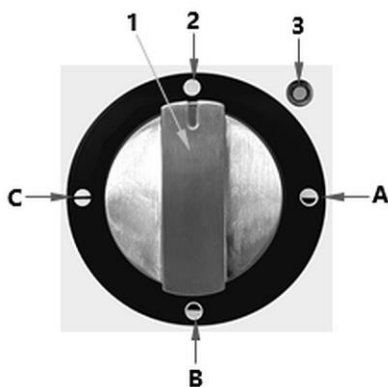


Fig. 5 e - Function controller

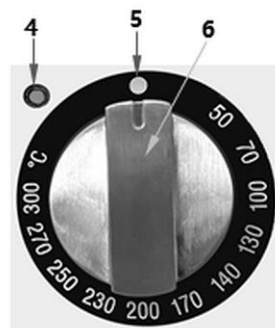


Fig. 6 e - Temperature controller

By turning the **function controller** (1, Fig. 5) on the control panel, it is possible to switch on only the upper heating element "**A**", only the lower heating element "**B**" or both heating elements "**C**" at the same time.

The regulation of the temperature is performed using the **temperature controller** (6, Fig. 6) in the range from 50 °C to 300 °C.

Initial start-up

The electric oven must be started up for the first time with an empty cooking chamber.

1. Set the function control (1, Fig. 5) to the **"C"** setting (top/bottom heat).
2. Turn the temperature control knob (6) to the maximum setting.
3. Preheat the oven for approx. 60 minutes.
4. Ventilate the room during this process.

During the first few minutes of operation, the oven may emit smoke and unpleasant odours. This is due to the thermal heating and the grease used during processing. The smoke will no longer occur during further use.

WARNING! Risk of burns!

The appliance becomes very hot during operation.

Do not touch the hot surfaces inside the oven.

5. Allow the oven to cool completely after completing the first operating cycle.
6. Clean the oven thoroughly with warm water and a mild detergent. Please also refer to the instructions in the **"Cleaning"** section.

Switching on

1. Use the function control (1, Fig. 5) to select the desired heating mode.

The green control lamp (3) lights up to show that the appliance is under voltage.

2. Turn the temperature control knob (6, Fig. 6) to the desired temperature setting.

The red heating control lamp (4) will illuminate, indicating that the heating elements are in operation. Once the desired temperature is reached, the heating elements will switch off and the red heating control lamp (4) will go out. If the temperature falls below the set value, the heating elements will activate again and the red heating control lamp will switch back on.

Switching off

1. To switch off the electric oven, turn the temperature control knob (6, Fig. 6) to the OFF position (5).
2. Turn the function control knob (1, Fig. 5) to the OFF position (2).
3. Disconnect the appliance from the power supply.

Preparing food in the oven – tips and advice

- In order to obtain optimum results of baking/cooking, select suitable temperature for each food.
- Before putting any food inside, always preheat the oven to the required temperature.
- Place the food inside the preheated oven in suitable containers.
- Varied sizes of food product chunks and use of various containers made of different materials and of varied thickness (terra-cotta, glass, aluminium, steel) may lead to deviation from recipe data for thermal processing time.
- If possible, in the case of delicate food and food prepared with the use of raising agents, avoid opening oven door in order not to change the internal temperature.
- To save power during a long thermal processing time, switch off the oven a few minutes before the time stated in a recipe and keep the oven door closed, to utilize the residual heat.

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Safety thermostat

If the electric oven reaches a temperature that is outside the preset safety limit, the **safety thermostat** automatically cuts off the power supply to the Heating elements to prevent damage to the appliance and ensure the safety of the operation and the working environment.

In this case, contact customer service.

ATTENTION!

The safety thermostat may only be reset by an authorised technician.

1. Proceed as follows:
 - Disconnect the appliance from the power supply.
 - wait until the oven has cooled down,
 - loosen the screws underneath the control panel,
 - Remove the control panel.
 - Press the RESET button on the thermostat.
 - Reattach the control panel to the device.

7 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

7.1 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.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.
- Never use cleaning agents containing chlorine.
- Never clean the device with steel wool, sandpaper or similar materials.
- For stubborn dirt, we recommend using synthetic sponges (e.g. Scotchbrite sponges).

7.2 Cleaning

To ensure proper functioning, hygiene and performance, the appliance must be thoroughly cleaned at the end of each working day (or more often if necessary). This prevents food residues from burning on.

Hotplates

1. Clean the hotplates with a mild detergent and a non-abrasive sponge. Synthetic sponges (e.g. Scotchbrite) can be used for heavy soiling.
2. Wipe the cleaned surfaces thoroughly with a cloth dampened with clean water.
3. Then dry the cleaned surfaces with a soft, lint-free cloth.

Oven

1. Thoroughly clean guide rails, rack, oven chamber using warm water, a soft cloth or sponge and a cleaning agent for stainless steel. Use a soft oven cleaning agent if required. Follow the instructions provided by the manufacturer of the cleaning agent.
2. Wipe the cleaned elements and surfaces thoroughly with a cloth soaked in fresh water and make sure there are no cleaning agent residues left.
3. To end with, dry the cleaned surfaces and elements thoroughly with a soft cloth.

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Appliance housing

1. Wipe the oven housing, base and door daily from the inside and the outside with a soft, damp cloth.
2. It is advisable to wipe all washed surfaces with a clean cloth.
3. Then dry the surface thoroughly with a soft cloth.

7.3 Maintenance

ATTENTION!

It is essential to observe the maintenance intervals!

All routine and non-routine maintenance procedures must be carried out by qualified personnel.

To maintain proper functioning, the device must undergo maintenance **at least once a year**. Maintenance includes:

- Checking the condition of wear parts
- Checking all connections
- Checking the function of the appliance.

We recommend replacing worn parts during maintenance to prevent further service calls and sudden malfunctions of the appliance.

We also recommend that you take out a maintenance contract with your trusted customer service provider.

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.