

**„MINI“**



**A165110**



**A165112**

**ENGLISH**

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Bartscher GmbH  
Franz-Kleine-Str. 28  
D-33154 Salzkotten  
Germany

phone: +49 (0) 5258 971-0  
fax: +49 (0) 5258 971-120



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

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

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

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

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

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

## 1. Safety

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

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

### 1.1 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- Do not leave the device unattended during operation since there might occur malfunctions which could result in overheating of the oil. In case of high temperatures oil might ignite.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.

- This device may only be operated in technically proper and safe condition.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



**DANGER! Electric shock hazard!**

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

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.

- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the electric shock hazard will occur.
- Never immerse the appliance, the power cord and the power plug in water or other liquids; do not put it under running water and clean any parts of the appliance in the in the dishwasher.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Remove the plug from its socket:
  - when the device is not used,
  - in case of anomalies during operation,
  - before cleaning.



## **HOT SURFACE! Burn hazard!**

To avoid the effects of this risk, follow the safety instructions presented below.

- During the operation the surface of the device is very hot!  
To avoid burns to the hands and fingers, do not touch the hot surface of the device! Operate the device only using the designated handles and switches.
- Also after switching off, the frying oil/fat remaining in the basin remains hot for some time. Hot oil/fat splashes or explosions may cause burns at hands, arms and face! Before cleaning or moving it to another place oil must cool down first.

- Do not use moisten frying goods. Always remove the extra ice from deep frozen products first. Do not leave any frozen products in the basket hanging over the chamber filled in with the hot oil/fat. Even the smallest water drops may cause oil splashes or lead to explosions during frying.



### **WARNING! Fire or explosion hazard!**

Follow the safety instructions listed in order to avoid the hazard:

- Never operate the device near combustible, easily flammable materials (e.g. petrol, spirit, alcohol etc.). They evaporate through heating and in case of contact with ignition sources deflagrations can occur which can lead to serious personal injuries and property damages.
- Do not use the device near the inflammable objects or under them (e.g. curtains, wall mounted cabinets etc.)
- When a fire arises unplug the power cord from the socket before you initiate appropriate measures for fire-fighting. Provide sufficient supply of fresh air. **Caution:** Never extinguish the fire with water when the power plug is connected to the socket. **Electric shock hazard!**

## 1.2 Key to symbols

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



### **WARNING!**

This symbol highlights hazards which could lead to injury.



### **WARNING!**

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



## HOT SURFACE!

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



## CAUTION!

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



## NOTE!

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

## 1.3 Proper use

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

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

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

- in kitchens, for store or office employees or in other service locations;
- in agricultural holdings;
- by guests of hotels, motels and other typical places of accommodation;
- in Bed & Breakfasts.

The **deep fat fryer** is designed **for the frying** of appropriate foods **only**.

You may **not** use the **deep fat fryer** for the following:

- Heating of foods and liquids (fluids).



## CAUTION!

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

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

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

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## 2. General information

### 2.1 Liability and Warrantees

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

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

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



#### **CAUTION!**

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

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

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

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

### 2.2 Copyright protection

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



#### **NOTE!**

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

### 2.3 Declaration of conformity



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

## 3. Transport, packaging and storage

### 3.1 Delivery check

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

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

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

### 3.2 Packaging

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



#### **NOTE!**

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

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

### 3.3 Storage

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

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.  
If required refresh or renew.

## 4. Technical data

### 4.1 Technical specification

Name	Single electric deep fryer*	Double electric deep fryer* <sup>1</sup>
Model:	„MINI II“	„MINI III“
Code-No.:	<b>A165110</b>	<b>A165112</b>
Material:	housing and cover: stainless steel; fuse box: plastic	
Power supply:	230 V 50 Hz	
Power:	2200 W	2 x 2200 W
Number of oil chambers:	1	2
Capacity of oil chambers:	4 litres	2 x 4 litres
Number of baskets:	1	2
Oil temperature range:	60 °C - 190 °C	
Dimensions:	W 200 x D 400 x H 280 mm	W 400 x D 400 x H 280 mm
Weight:	3.3 kg	6.5 kg

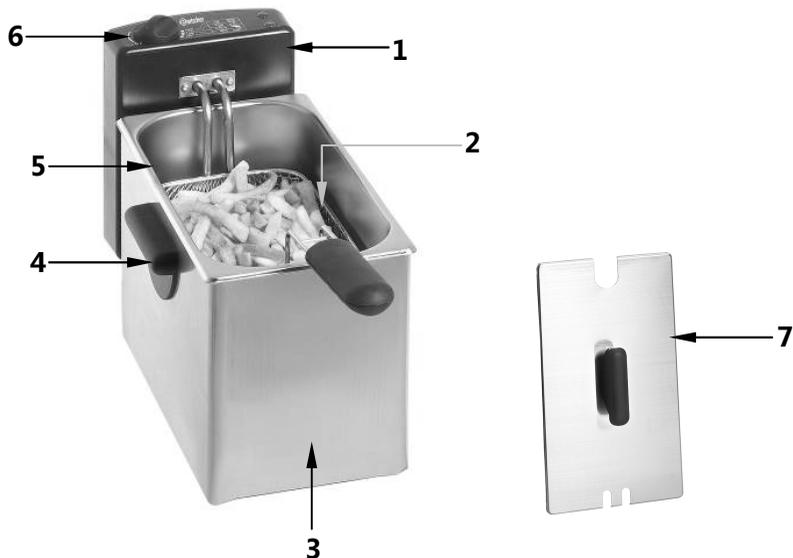
We reserve the right to make technical changes!

\* The device is not suitable for continuous commercial use

\*<sup>1</sup> The device is not suitable for commercial use

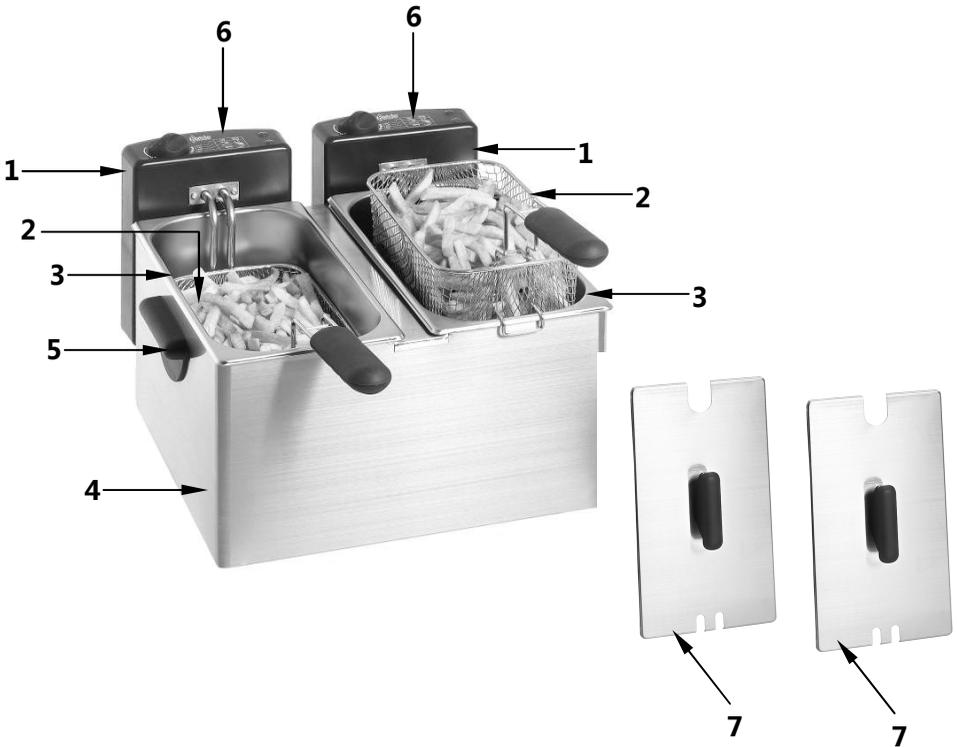
## 4.2 Overview of parts

A165110



- 1** Fuse box with heating element
- 2** Basket
- 3** Housing
- 4** Handle (2)
- 5** Oil chamber
- 6** Control panel
- 7** Cover

A165112



- 1** Fuse box with heating element
- 2** Basket
- 3** Oil chamber
- 4** Housing
- 5** Handle (2)
- 6** Control panel
- 7** Cover

## 5. Installation and operation

### 5.1 Installation

#### Positioning

- Unpack the device and remove all packing material.



#### **CAUTION!**

**Never remove the rating plate and any warning signs from the device.**

- Place the device on top of an even, stable, dry and water-resistant surface which supports the weight of the device and is not heat sensitive.
- **Never** place the device on the flammable surfaces.
- You must not position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- **Never** place the device at the edge of a table to avoid accidents.
- **Never** place the device in humid or wet environment.
- Place the device so that the plug is easily accessible and can be quickly removed from its socket in case of necessity.

#### Connection



#### **DANGER! Electric shock hazard!**

**The device can cause injuries due to improper installation!  
Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!  
Connect the device only to properly installed single socket with protective terminal.**

- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- Two separate sockets are required to connect the double deep fat fryer.

## 5.2 Operation

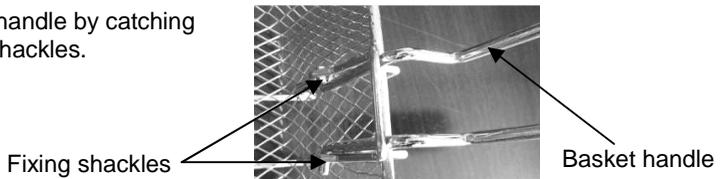


### CAUTION!

The deep fat fryer can be serviced only by people who are familiar with operation of the device and the risks occurring during frying.

#### Before use

- Remove the cover, then remove the basket, oil chamber and remaining equipment from the device.
- Fix the handles to the fryer housing with use of supplied screws.
- Fix the basket handle by catching it to the fixing shackles.



- Remove the fuse box from the device by raising it until a „click“ sound is heard.
- Grab the oil chamber with both hands and carefully remove from the device.
- Wash the cover, oil chamber, basket and casing with a mild washing-up liquid. Rinse in clean water and dry.
- Wipe the housing with moist soft cloth, taking care to ensure no water gets into the fuse box and electrical systems.

#### Start-up

- Insert the oil chamber. Carefully mount the fuse box with heating element to the rear of the device by carefully sliding it into the guides until a „click“ sound is heard. This sound means the fuse box has been properly assembled.

**Note:** For safety reasons, the device only operates when the fuse box is properly mounted to it, so that the micro fuses enable the device to function.

- Make sure that the device is turned off (set the temperature adjustment knob in „O“ position).
- Before pouring oil into the oil chamber, check that there is no water inside. The oil chamber must be clean and dry.



## CAUTION!

Use only liquid oil for frying. Solid grease must be dissolved into liquid form before frying!

- Carefully fill the oil chamber with frying oil until the required level is reached. The oil level must always be between the „MIN“- and „MAX“ markings. If the level of oil is above **MAX**, hot oil may spill out.



## WARNING!

**FIRE HAZARD!** If the oil level is below **MIN**, there is an increased risk of oil catching fire.

**BURN HAZARD!** If the level of oil is above **MAX**, hot oil may spill out.

- **Never** turn the device on without oil in the oil chamber.

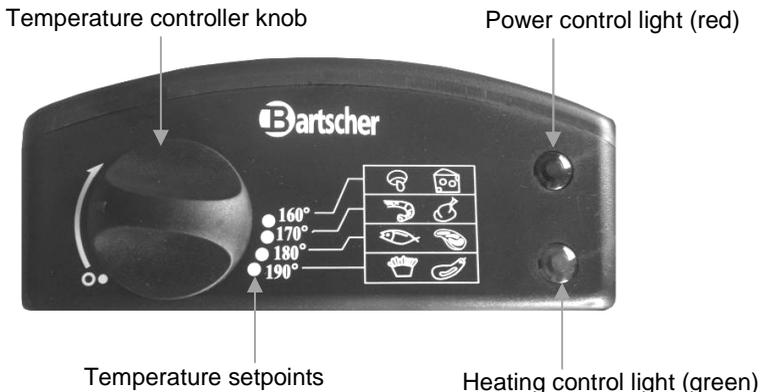


## WARNING! Burn hazard!

Do not reuse oil, as its lower combustion point means that it may catch fire. Moreover old oil may easily foam. There is also an increased risk of smoke and unpleasant odours occurring.

- Regularly change frying oil. After used oil has cooled, carefully pour it into a retention tank and dispose of in accordance with environmental protection regulations.

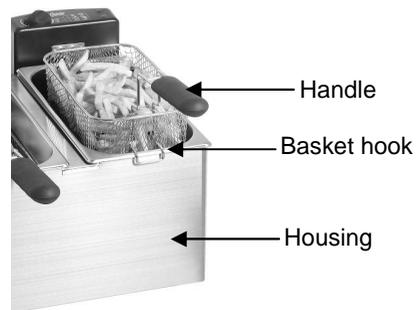
## Control panel



## Frying

- Connect the device to the single grounded socket.
- The red power control light will come on.
- Set the temperature dial by turning it clockwise to the desired temperature (60 °C – 190 °C). Follow the temperature suggestions located on the control panel.
- While heating up the green control light comes on, going off when the set temperature has been reached. The deep fryer is equipped with the thermostat. When the oil temperature drops the green light comes on again and the device heats again.
- For best results, wait until the device has reached the desired temperature and then place the food product in to be fried.
- The basket is for frying small food products. It is equipped with folding handle and hook.

- Slowly lower the basket into the oil and start frying.
- After frying, carefully pick up the basket and hand it on the hook at the front of the oil chamber and allow the oil to drip.



### **WARNING! Burn hazard!**

**When in use, the device and oil in the oil chamber are very hot and the oil is at risk of catching fire.**

**Do not allow the device to function for long periods of time!**

**When finished using the unit, turn the temperature dial counterclockwise to the „0“ position and remove the plug from its socket.**



### **WARNING! Burn hazard!**

**Do not use the deep fryer with its cover on! The cover serves only as protection against dust, and for keeping the oil hot between fryings. Prior to placing the cover on, ensure that it is dry. If water gets into the oil chamber, this may cause oil to splatter.**

- If the deep fryer has been accidentally turned on with too little or no oil in the oil chamber, it will automatically turn itself off at approx. 230 °C, to protect against overheating. If this occurs, disconnect the device by removing its plug from the socket and leave it to cool.
- If the device has turned off to prevent overheating, it can be turned back on after pressing the button marked **RESET**. This button is located at the rear of the device and can be pressed using a long, thin object such as a wire (see figure).



**RESET** button

- Cool the device to temperature below 170 °C and switch the **RESET** button up.
- Next, insert the plug into a socket and turn the device on.

## 6. Cleaning



### **WARNING!**

**Before cleaning disconnect it from the power supply (pull the plug!) and wait until the device has cooled off.**

**The device is not suited for direct washing with water.**

**Therefore, do not use any kind of pressure water jet for cleaning the device!**

**Make sure that no water gets into the device.**



### **CAUTION!**

**Never use abrasive cleaning agents or scouring materials which may damage the surface of the device.**

- Clean the device regularly.
- The heater may be easily removed from the oil chamber by lifting and removing the fuse box. Then the heater and the oil chamber may be easily cleaned.



### **CAUTION!**

**The control box (control panel) must not be wet cleaned or immersed in water. Moisture must not get inside the device.**

- When the oil is cold pour it carefully into the container. Ensure the container is secure and stable.
- Control panel, surface of the device and power cord should be cleaned with a moist cloth and a mild cleaning agent. Make sure that no moisture gets inside the control box. This may lead to dangerous creeping current and interruptions in the operation of the device.
- **Before mounting, dry all the elements thoroughly!** Reassemble the device.
- If the device is not used for any lengthy period, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun and children. To protect the device against dirt, cover or pack it. Do not place any heavy objects on the device.

## 7. Possible Malfunctions

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

Problem	Cause	Solution
Device connected to power source, red power control light does not come on, and the device does not heat up.	<ul style="list-style-type: none"> <li>• Plug improperly inserted into socket</li> <li>• Safety fuse disconnected</li> <li>• Fuse box improperly mounted</li> <li>• Micro fuse contact malfunction</li> </ul>	<ul style="list-style-type: none"> <li>• Remove plug and insert properly into socket</li> <li>• Check fuse, connect device to another socket</li> <li>• Check that fuse box is properly mounted</li> <li>• Contact a sales agent</li> </ul>
Red power control light comes on but temperature does not rise although the temperature is set.	<ul style="list-style-type: none"> <li>• Damaged temperature controller</li> <li>• No contact with the heater</li> <li>• Damaged heater</li> </ul>	<ul style="list-style-type: none"> <li>• Contact a sales agent</li> </ul>
Heating element does not heat after a short time.	<ul style="list-style-type: none"> <li>• Safety thermostat activated</li> </ul>	<ul style="list-style-type: none"> <li>• Press <b>RESET</b> button on the back of the device (see <b>page 34</b>)</li> </ul>

## If you cannot remove the malfunctions:

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

## 8. Waste disposal

### Discarding old devices

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



### **WARNING!**

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



### **CAUTION!**



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

### **Stale oil**

**Please remove used frying oil in accordance with all applicable environmental protection regulations.**

Bartscher GmbH  
Franz-Kleine-Str. 28  
D-33154 Salzkotten  
Germany

phone: +49 (0) 5258 971-0  
fax: +49 (0) 5258 971-120