

GHU 4110



2819991

ENGLISH
Translation of the original instruction manual

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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. When passing on/selling the device to a third party, the manuals must be handed over along with 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

- This device may only be operated in technically proper and safe condition.
- 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.
- 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.
- 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.
- **Never** leave the device unattended during its operation.
- Do not move the device during its operation when it is hot.
- In case of any irregularities during the operation disconnect the device from the electric power supply and cut off the gas supply (close the main gas valve). Contact the service company or the vendor.

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.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

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



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 Hazard sources



DANGER! Electric shock hazard!

In order to avoid electric hazard it is required to follow the safety instructions below.

- Do not use the device in case of incorrect operation, damages, or dropping on the floor.
- Periodically inspect the electric supply cable for damages. Do not use the device with the damage symptoms. In order to avoid the hazard the electric supply cable should be replaced by the service company or qualified electrician.
- Never open the device housing, Touching of live connections and wires may cause the electric shock.
- Never immerse the electric supply cable in water or other liquids.
- Never operate the device with wet or moist hands.
- Disconnect the device from the electric power supply:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.
- Do not clean the device with water jets or pressure washer. Water may penetrate the housing, damage the electric elements, and cause electric shock.



DANGER! Suffocation hazard!

To avoid the hazard results follow the instructions below.

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements.



WARNING! Burn hazard!

To avoid burns follow the instructions below.

- Never touch hot surfaces of the electric oven and gas burners. Use the protective clothes or gloves.
- During the device operation keep the children away.



WARNING! Fire hazard!

To avoid the fire hazard follow the instructions below.

- Do not leave the device unattended when the oils or fats are heated as the ignition may occur.
- Do not place any flammable objects in the vicinity of the device.
- **NEVER extinguish the flame or fire with water, deactivate the electric oven, close the cut-off gas valve, and cover the flame with cover or fire-resistant blanket.**

1.4 Intended use



CAUTION!

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

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

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

The gas stove with electric oven with air circulation is designed only for preparing the appropriate food.

Do not use the device for heating the rooms.



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.

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.



NOTE!

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:

- not following the instructions for installation, 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 center immediately.

3.3 Storage

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

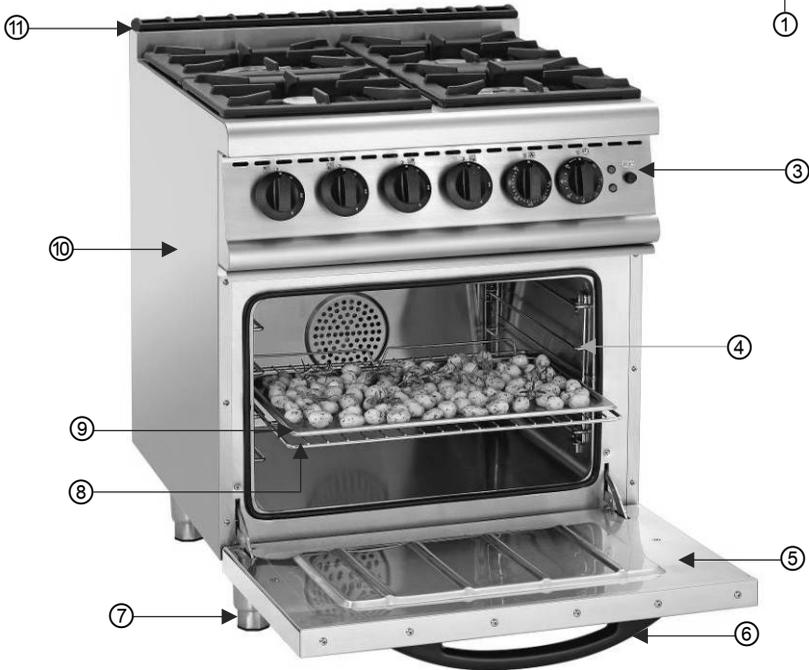
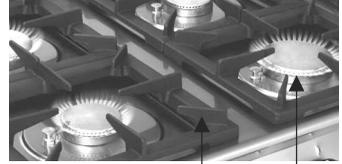
Packages should be stored under consideration of the following:

- 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 Overview of parts

B	A	A 3,5 kW
A	B	B 7,0 kW



- ① Cast iron grate
- ② Gas burners (4)
- ③ Operation elements
- ④ Shelves guides
- ⑤ Oven door
- ⑥ Oven door handle
- ⑦ Adjustable feet
- ⑧ Grate – shelf
- ⑨ Baking tray
- ⑩ Housing
- ⑪ Steam extractor

4.2 Technical specification

Name	4-burner gas stove GHU 4110 with electric oven 1/1 GN with air circulation
Code-no.:	2819991
Material:	CrNi 18/10, heavy cast iron grate, high grade stainless steel feet
Realization:	<p>gas stove</p> <ul style="list-style-type: none"> ▪ gas burners with safety pilot ▪ manual ignition ▪ 4 cooking fields 2 x 3.5 kW / 2 x 7.0 kW ▪ preset to natural gas H, propane jets are enclosed <p>electric oven with air circulation</p> <ul style="list-style-type: none"> ▪ designed for 1/1 GN ▪ 4 guide levels ▪ steam extractor ▪ temperature adjustment range: 50 °C – 300 °C ▪ time controller 0 – 120 minutes ▪ internal space dimensions: W 560 x D 390 x H 340 mm
Gas power:	21.0 kW
Electric power supply:	3.1 kW / 220-240 V 50/60 Hz
Dimensions:	W 750 x D 700 x H 850-910 mm
Weight:	65.0 kg
Equipment:	2 shelves, high grade stainless steel, 2 baking trays

We reserve the right to make technical changes!

Protective devices

Overheating protection



The device is equipped with the **overheating protection**.

When the temperature in the oven chamber is too high, the oven is turned off by the protection.

Leave the device for cooling down.

In order to reactivate the oven after cooling down press **RESET** button, located on the control panel. Remove the plug to do this.

Protection of gas burners ignition

The **ignition protection** of the gas burners allows to avoid the uncontrolled gas leaks, leading to deflagration or explosions.

In case of accidental flame extinguishing (e.g. draught, spillage, etc.) the safety valve will operate and cut off the gas supply.

Table 1 Use of gas categories and pressures in various countries

Categories	Gas type	Gas pressure	Country
I _{2H}	G20	20 mbar	AT, BG, CH, CY, CZ, DK, EE, ES, FI, GB, GR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK
I _{2E}	G20	20 mbar	DE, LU, PL, RO
I ₃₊	G30/G31	(28 - 30/37) mbar	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK
I _{3B/P}	G30	30 mbar	BE, BG, CY, DK, EE, FI, FR, GB, HR, HU, IS, IT, LT, MT, NL, NO, RO, SE, SI, SK
I _{3B/P}	G30	50 mbar	AT, CH, DE, SK
II _{2H3+}	G20 G30/G31	20 mbar (28 - 30/37) mbar	CH, CY, CZ, ES, GB, GR, IE, IT, LT, PT, SI, SK
II _{2H3B/P}	G20 G30	20 mbar 30 mbar	AT, CH, CY, CZ, DK, EE, FI, GR, IT, LT, NO, RO, SE, SI, SK

In case of deviations from the indicated values the device must not be commissioned. The correct device operation is not possible.

Table 2 Properties of nozzles and burners

Gas type	Gas pressure (mbar)	Main burner nozzle (Ø mm)	Setting for primary air (mm)	Ignition burner nozzle (Ø mm)
Gas burner 3.5 kW				
G20	20	1,45	6	0,35
G30	50	0,85	6	0,20
G30/G31	30/37	0,90	6	0,20
Gas burner 7.0 kW				
G20	20	2,00	4	0,35
G30	50	1,10	4	0,20
G30/G31	30/37	1,25	4	0,20

5. Installation and operation

5.1 Installation instructions



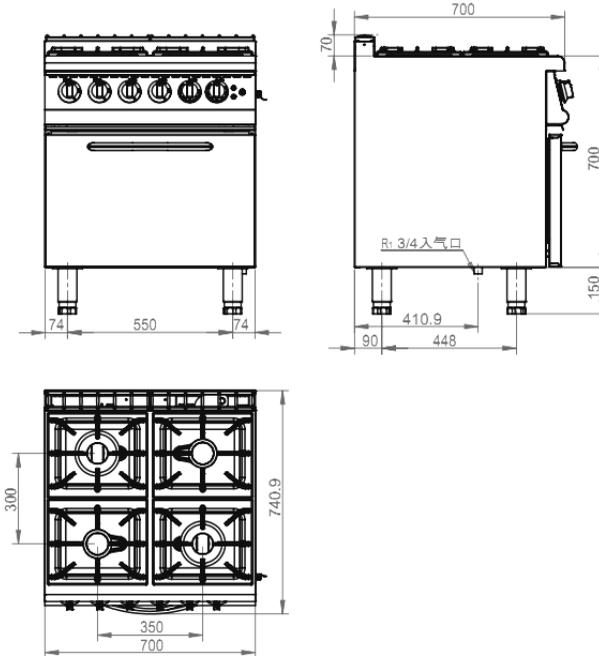
CAUTION!

All installation, connection, and maintenance works for the device, ventilation, and combustion gas extraction devices must be performed by the qualified and authorized technician according to the valid international, national and local regulations.

- Read through these instructions carefully before the installation and operation.
- After receiving the device make sure that it has not been damaged during transport and the package is not damaged. In case of damages or deficiency in parts it is required to inform the carrier or manufacturer immediately and specify the **article number and serial number** (on the rating plate on the right external side of the device) and attach the photographic documentation.
- Make sure that there are no elements blocking the way to the installation place through the doors, corridors, or other communication routes.
- **CAUTION:** The device may overturn during transport, which may damage the device itself, other objects or cause the injuries. Use the means appropriate for the device weight. The device should not be dragged or tilted, but lifted perpendicularly to the ground and handled in the horizontal direction.

5.1.1 Installation

Dimensions required for positioning



Installation instructions



CAUTION!

In order to avoid the concentration of the harmful combustion products in the installation room the device must be installed only in properly ventilated rooms according to the regulations.

- The installation room **must** consist as much air as required for appropriate combustion of gas. For appropriate combustion the intake air flux **must not be lower than 2 m³/h per kW** of the rated device power (see rating plate on the device). Moreover follow the **safety regulations**.
- Air must be taken directly from outside environment through the permanently opened gaps or intake ducts connected with fresh air area.

- The device belongs to the following design type:

A1: The device without fans or connection for devices removing the combustion products from the rooms. The combustion air and combusted gases are mixed in the same room.

- Before positioning the device check the dimensions and exact positions of the electric and gas connections.
- Unpack the device and utilize all package material according to the valid regulations.



CAUTION!

- **Never** remove the rating plate and any warning signs from the device.
- Position the device in safe place of load capacity sufficient for weight of the device with maximum load of prepared food.
- **Never** place the device on a flammable surface or one sensitive to high temperatures.
- Never place the device directly next to walls, furniture or other objects made of flammable materials. Keep a minimum distance of **200 mm** from the sides and rear. Keep a minimum distance of **600 mm** between the upper surface of the device and surfaces located above it. Proceed according to relevant fire safety regulations.
- If it is not possible to observe the above distances, apply protective measures (e.g. heat-resistant coatings) that can resist temperatures of at least **90 °C**.
- Regulate the level and height of the device with the adjustable legs. Large differences in height or level may have a negative impact on the device's functioning.

5.1.2 Electric 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!

- Before connecting the device make sure that the voltage and frequency values on the rating plate are consistent with the existing electric installation.

The allowable voltage deviation is $\pm 10\%$.

- Connect the device to the electric installation according to the valid international, national, and local regulations.
- The device is equipped with the electric cable of type H07RN-F 5G2.5 CE14 without the plug.
- The device must be connected to the potential levelling circuit (ground).
The connection terminal is located under the left side of the device at sign .

5.1.3 Gas connection



WARNING!

The device installation and any adaptation to different gas type must be performed only according to the valid regulations and by the qualified professional personnel.

The device should be inspected by the professional personnel at least once a year. In case of fire immediately close the gas valve and use the appropriate fire extinguisher!

- The device is designed and certified for operation with the gas type specified on the rating plate. Before the installation make sure that the local gas supply system (gas type and pressure) conforms to the device preset.
- The gas connection is located on the left side of the device and is marked “**GAS ENTRY**”.
- The device must be connected to the gas system only by the qualified gas installer according to the local regulations.
- In generally accessible installation locations follow the safety regulations, as well as fire and panic protection standards.
- The certified **gas cut-off valve** must be located in easily accessible place between the gas system and the device allowing for quick gas supply cutting off.
- Make sure that the gas hose does not touch hot oven parts.



CAUTION!

After the installation make sure that the connections are properly fixed. Never use open flame for checking the tightness of the gas pipes, only the soap solution or special foaming product for leak detection.

Operation in case of gas consistent with the device preset

Check if the gas type specified on the rating plate conforms to the supplied gas type. Correct data are specified in **Table 1 “Use of gas categories and pressures in various countries”** on page 34.

In case of no data for the supplied gas type, gas category, or pressure for comparing with the rating plate contact the local gas supplier.



CAUTION!

The device operates correctly only when the pressure in the gas system is in range for different gas categories specified in Table 1 “Use of gas categories and pressures in various countries” on page 34.

Main burner control

- Activate the device according to the instructions in section 5.2.3 “Ignition of gas burners”, ignite the individual burners and see if the flame, ignition, and setting of the smallest flame operate correctly. If not, check nozzles and setting of primary air.

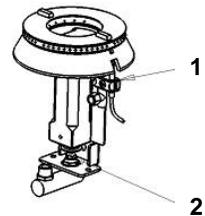
Changing the gas type / settings



CAUTION!

Change of gas type must be performed by the qualified gas installer.

- The device is designed and certified for operation with the gas type specified on the rating plate (natural gas).
- When required, the device should be modified by the qualified technician. In order to make modifications replace the main burner nozzles (**no. 2**) and the ignition burner (**no. 1**) and make required adjustments. The delivery range includes nozzles for LPG.



a) Replacement of main burner nozzle

- In order to obtain access to the nozzles brackets remove the cast iron grates, burners covers, burners bodies, and dripping trays.
- Unscrew the fixing bolt for the primary air adjustment.
- Replace the removed nozzle with the one designed for a given gas type (nozzle data are in **Table 2 “Properties of nozzles and burners”** on page 35).
- Modify all burners according to the above instructions.

b) Replacement of ignition burner nozzle

- Use 11 mm wrench to unscrew the closing bolt of the ignition burner.
- Use the flat screwdriver to remove the ignition burner nozzle.
- Replace the removed nozzle with the one designed for a given gas type and make required adjustments (nozzle data are in **Table 2 “Properties of nozzles and burners”** on page 35).
- Modify all ignition burners according to the above instructions.

c) Setting of primary air

- Adjust the primary air according to **Table 2 “Properties of nozzles and burners”** on page 35).
- When the primary air is adjusted correctly the flame is stable, so there will be no interruptions when the burner is cold or back burning when the burner is hot.

d) Ignition burner adjustment

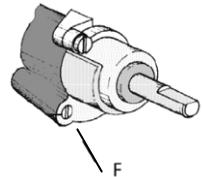
- Adjust the ignition burner and see if the flame is correct and covers the thermal element. If not, see if correct nozzles are installed (**Table 2 “Properties of nozzles and burners”** on page 35).

e) *Setting of the smallest flame*

- After switching to the different gas type it is required to change the small flame settings for the individual burners.

Adjust it in the following way:

- Ignite the burner according to the instructions in section **5.2.3 “Ignition of gas burners”**.
- Turn the flame adjustment knob clockwise to the small flame position “”.
- Remove the adjustment knob.
- When switching **from the natural gas to LPG** the fine adjustment screw **F** (on the right) should be turned clockwise with use of small screwdriver until obtaining the required flame power.
- When switching **from PLG to the natural gas** the fine adjustment screw **F** (on the right) should be turned counterclockwise with use of small screwdriver until obtaining the required flame power.
- Replace the knob and quickly turn it from the maximum position to the minimum position and check the flame. Make sure that it still allows for correct heating of the thermal element. If not, correct it. Make adjustments for all burners.
- After the replacement or adjustment of the nozzles always make sure that the flame is blue, stable, does not separate from the burner, and there is no back burning while changing from the large flame to the small one.



CAUTION!

- After switching to the different gas type always check tightness with use of appropriate spray or water with soap (**never use the open flame!**).
- After all replacement or adjustment activities reinstall all previously removed parts to make the device ready for operation.
- After the modification remove the plate with the adjustment values and replace it with the new one for the new gas type.

5.2 Instructions for the user



CAUTION!

Carefully read the manual below as it includes the safety and operation instructions.

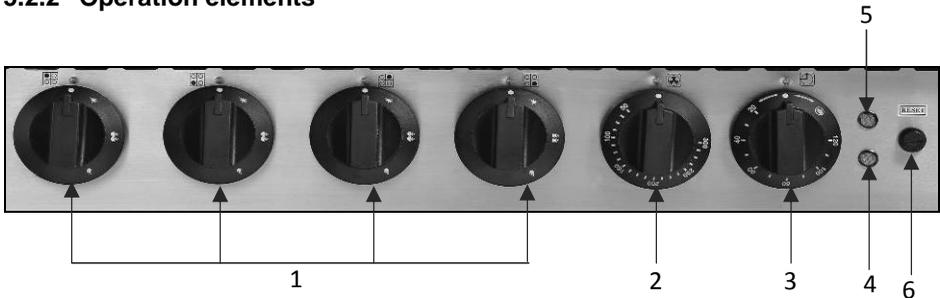
Keep the instruction in easily accessible place. When the device is transferred to the third party, this operation manual should be transferred as well.

The defective installation, operation errors and maintenance and cleaning mistakes as well as any modifications may cause the incorrect operation, damages and injuries.

5.2.1 First start-up

- Make sure that there are no objects left in the electric oven and on the cooking surface (equipment, package foils, manuals).
- Before the start-up carefully remove the protective foil from the device and use the lukewarm water or appropriate solvent to remove the glue residuals.
- Before the start-up check the correctness of the installation, stability, and levelling of the device, and if the electric and gas connections are correct.
- Do not cover the ventilation slots.
- The device elements removed during the installation and connecting must be replaced.
- Before the device operation clean it according to the instructions in section 6 “Cleaning and maintenance”.

5.2.2 Operation elements



- | | |
|-------------------------------------|--------------------------------|
| 1. Burner adjustment knob (4) | 4. Heating indicator (orange) |
| 2. Oven temperature controller knob | 5. Operation indicator (green) |
| 3. Oven time controller knob | 6. RESET button |

5.2.3 Gas stove

Ignition of burners

- Make sure that all knobs are in “●” (OFF) position.
- Open the gas valve before the device.
- In order to ignite the burner press appropriate knob and rotate it counterclockwise to the position with the ignition flame symbol .
- Hold the knob pressed for 3-4 seconds and ignite the flame with the igniter.
- Hold the knob pressed for a few more seconds to obtain the flame continuity.
- Adjust the flame as required by turning the knob towards the large flame “  



CAUTION!

In case of longer standstill or damage of the device close the main gas valve before the device.

Instructions and advices

- Avoid the flame exceeding the pot (frying pan) edge.
- When the food starts to boil reduce the flame to the lowest level so it will not be extinguished by the boiling over food.
- Never leave the device unattended during heating of fats and oils as they may ignite when overheated. There is the **fire hazard!**
- Use only pots with flat bottom.



- Place the pots on the grate in such way that the flame is located in the centre.

5.2.4 Electric oven

- Before starting the oven make sure that there is only the equipment provided for a given cooking/baking process inside (usually the grate – shelf on which the utensils or the baking tray with food are placed is sufficient).
- Before the operation wash all parts in warm water with the gentle washing agent.
- Connect the device to the appropriate socket and heat the empty oven at the highest temperature setting of 300 °C for at least 30 minutes. Due to heating of the insulation materials and protective substances used during the metal processing an unpleasant odour may occur, which should not take place during the further operation. After heating ventilate the room with opened oven door.
- In order to obtain the optimal cooking/baking effect select the **temperature** and **time** accordingly for each food.

Temperature adjustment

- Use the temperature controller knob to select temperature for a given food. The following settings may be used:

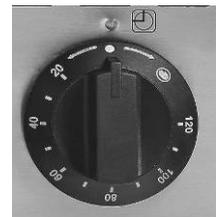
50, 100, 150, 200, 250, 300 °C.

- The orange control light illuminates during the whole heating phase. After reaching the preset temperature the control light goes off.
- Now place the prepared food in the preheated oven.
- When the temperature in the oven drops the operation control light will come on and the device will be reheated to the preset temperature.
- The fan assuring the uniform distribution of hot air in the oven operates for the whole time.



Time setting

- The device is equipped with the time setting function. The operation time may be adapted to the prepared food with use of time controller knob in range of 20 – 120 minutes.
- After that time the oven turns off and the food may be removed from the chamber.



- When it is not required to set the specified operation time for the oven, use the position for the continuous operation . Observe the baking process and turn the device off when the food is prepared.



CAUTION!

When the oven is not used, turn the function selection knob to position “•“ (OFF).

Levels

- There are **4 levels** available in the oven:

**1 bottom level, 2 middle levels,
1 top level.**

- The best results are obtained for the middle levels.



- In order to assure the sufficient air circulation leave the distance of at least 40 mm between the food placed on the shelves.

Instructions and advices

- Due to sizes of food and use of various utensils from various materials of various thickness (ceramics, glass, aluminium, steel) there may be deviations from times specified in the recipes.
- In case of delicate food or prepared with use of raising agents avoid opening the oven door to keep the internal temperature stable.
- In order to save energy during long cooking/baking processes the oven may be turned off a few minutes earlier than specified in the recipe and do not open the oven door to use the remaining heat.

6. Cleaning and maintenance



CAUTION!

Before cleaning disconnect the electric power supply (pull the plug!), close the main gas valve, and wait for the device to cool down.

The device is not designed for flushing with direct water jet.

Therefore do not use the pressurized jet for cleaning the device!

Protect the device from the water penetration.

Cleaning instructions



NOTE!

In order to assure reliable operation, hygiene and efficiency the device should be cleaned everyday after work.

Gas cooking surface

- Remove the cast iron grate, burners covers, and dripping trays from the device.
- Wash those parts with soft cloth or sponge moistened with warm water. It is possible to use the neutral washing agent when required. Rinse in clean water and dry.
- After cleaning the burners covers and grates replace them in appropriate places.

Accessories

- Remove the baking tray and shelf from the oven. Wash them in warm water with the gentle washing agent. Rinse in clean water and dry thoroughly.

Electric oven

- The oven interior and the shelves guides should be thoroughly cleaned with soft cloth or sponge and the washing agent for the stainless steel. Thoroughly rinse with warm water, paying attention to not to leave any washing agent residuals. Then dry the oven interior and the shelves guides.
- Do not use any abrasive clothes or other products which may damage the oven surfaces.

Housing

- Clean the oven housing and door every day with use of lukewarm water and soap. Then thoroughly rinse and wipe them dry.
- Clean the stainless steel surfaces (housing, cooking surface, and oven door) with the special **agents for the stainless steel** only; inappropriate agents may cause corrosion of the device. Follow the producer's instructions on the packages of the cleaning agents.
- Do not use any steel fibres, wire brushes, or steel scrapers for cleaning the device, as it may cause depositing of iron particles, oxidation of which may cause rusty spots.
- **Do not** use the agents containing chlorine (bleachers, hydrochloric acid, etc.).
- After cleaning dry and polish the surface with soft and dry loth.

Maintenance instructions



CAUTION!

In order to assure safe operation the device should be regularly (at least once a year) inspected by the authorized professional company.

We recommend to sign the maintenance contract.

- Periodically (at least once a year) order the device inspection to the qualified and authorized electrician and gas technician.
- Before any maintenance works disconnect the device from the electric and gas supply sources. Let the device cool down.
- Before moving the device to a new location make sure that it is correctly disconnected from the electric and gas systems. After placing the device in a new location and before use order realization of the electric and gas connections according to the valid regulations to the qualified and authorized electrician and gas technician.
- Periodically check the operation correctness of all control and protective elements.
- Check correctness of the burner ignition and operation after setting the smallest flame.
- Control the gas system tightness.
- Periodically check the connection cable for the damages. Do not operate the device with the damaged supply cable. In order to avoid the hazard the electric supply cable should be replaced by the qualified electrician.

7. 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 device unfit for use before disposal. To do this, disconnect the device from the electric and gas supply sources. Disconnect the supply cable from the device.



CAUTION!



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

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