

**KST3240 Plus**



**107290**

**ENGLISH**

**Table of contents**

**1. Safety ..... 28**  
1.1 Key to symbols ..... 28  
1.2 Safety instructions ..... 29  
1.3 Proper use ..... 32

**2. General information ..... 33**  
2.1 Liability and Warrantees ..... 33  
2.2 Copyright protection ..... 33  
2.3 Declaration of conformity ..... 33

**3. Transport, packaging and storage..... 34**  
3.1 Delivery check ..... 34  
3.2 Packaging..... 34  
3.3 Storage..... 34

**4. Technical data ..... 35**  
4.1 Technical specification ..... 35  
4.2 Overview of parts ..... 36

**5. Installation and operation..... 41**  
5.1 Installation ..... 41  
5.1.1 Preparation of the device..... 41  
5.1.2 Installation of the glass top ..... 42  
5.1.3 Fitting of other accessories (optional)..... 43  
5.1.4 Setting of the device ..... 44  
5.1.5 Connection ..... 45  
5.2 Operation..... 46

**6. Cleaning and maintenance ..... 47**

**7. Possible malfunctions ..... 51**

**8. Waste disposal ..... 52**

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

phone: +49 5258 971-0  
fax: +49 5258 971-120  
**Service-Hotline:** +49 5258 971-197  
[www.bartscher.com](http://www.bartscher.com)



**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 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.



### 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.

## 1.2 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 or starting the device.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- **Never** leave the devices placed on the cooking station.
- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply (pull the plug from the socket) and contact the service company.

- 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 cover the cable. Keep away the cable from operating range and do not immerse it into water.
- 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.

- 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 wash the device under a stream of water.
- 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.
- Disconnect the cooking station from the power supply:
  - Before installation
  - In case of malfunctions during operation
  - Before cleaning of the device
  - When the device is not in use
  - When moving the device to another location.

## 1.3 Proper use



### **CAUTION!**

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

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 cooking station allows simultaneous use of several devices.**



### **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.



#### **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.



**Falls Sie die Verpackung entsorgen möchten, beachten Sie die in Ihrem Land geltenden Vorschriften. Führen Sie wieder verwertbare Verpackungsmaterialien dem Recycling zu.**

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 Technical specification

Description	Cooking station KST3240
Code-No.:	<b>107290</b>
Material:	CNS 18/10, glass top, on the splash guard
Realization:	<ul style="list-style-type: none"> <li>▪ <b>Glass top</b> <ul style="list-style-type: none"> <li>- Dimensions: W 1475 x D 740 x H 345 mm</li> <li>- Glass top design operator side: Open</li> </ul> </li> <li>▪ <b>1 niche</b> <ul style="list-style-type: none"> <li>- Surface: W 1208 x D 600 mm</li> <li>- Suitable for max. 3 worktop devices</li> <li>- 5 sockets 3 x 230 V 16A, 2 x 400 V 16A CEE</li> </ul> </li> <li>▪ Equipped with:           <ul style="list-style-type: none"> <li>- Storage compartment underneath the niche Dimensions: W 1200 x D 600 x H 150 mm</li> <li>- 4 GN containers 1/9 GN D 100 mm for oils, sauces, cooking cutlery</li> <li>- Integrated ventilation with labyrinth filter (3x), regulation: 4-level</li> </ul> </li> <li>▪ Zeolite filter (3x):           <ul style="list-style-type: none"> <li>- Type A</li> <li>- Material: stainless steel</li> </ul> </li> <li>▪ Activated carbon filter mat (1x)</li> <li>▪ Lighting:           <ul style="list-style-type: none"> <li>- LED</li> <li>- On the splash guard</li> </ul> </li> <li>▪ 4 swivel castors with brakes</li> <li>▪ ON/OFF switch</li> <li>▪ Indicator light: ON/OFF</li> </ul>
Power:	24 kW / 400 V 50 Hz 3 NAC
Dimensions:	W 1520 x D 770 x H 1263 mm
Weight:	144.6 kg

We reserve the right to make technical changes!

## 4.2 Overview of parts

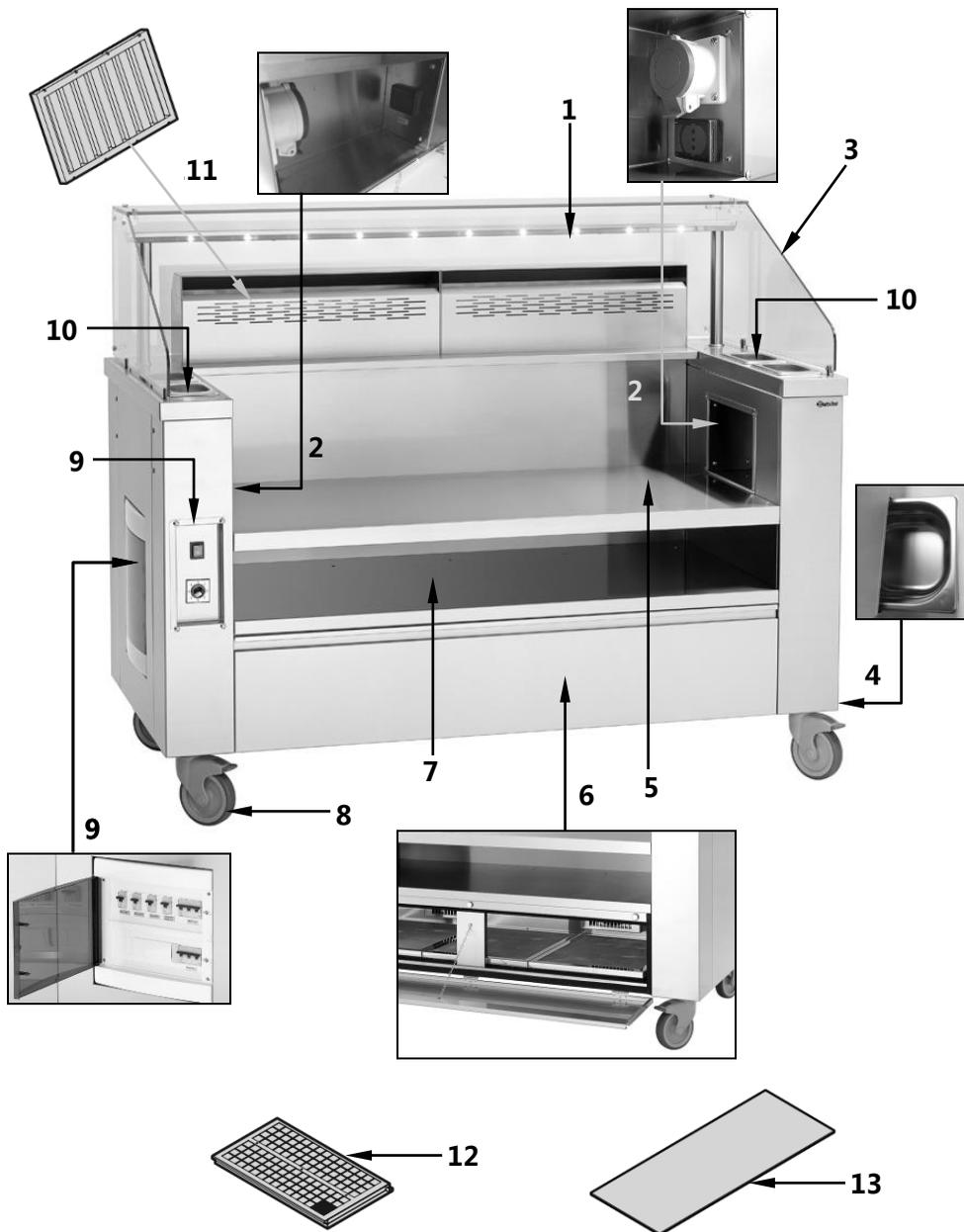


Fig. 1

## Description of fig. 1, page 36

- 1 LED lighting panel
- 2 Power sockets, left+right side
- 3 Glass top
- 4 Fat collection container
- 5 Niche
- 6 Filter cover
- 7 Slide
- 8 Swivel castors (4x)
- 9 Control panel
- 10 Storage compartment for GN containers (4x)
- 11 Labyrinth filter (3x)
- 12 Zeolite filter (3x)
- 13 Activated carbon filter mat (1x)

## Control elements / assignment of fuses → socket outlets

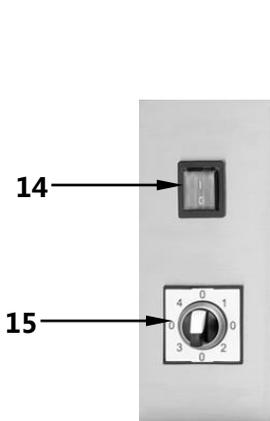


Fig. 2

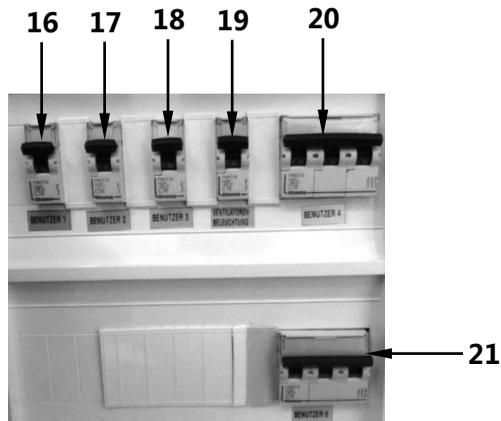


Fig. 3

- 14 Lighting switch
- 15 Fan motor switch
- 16 User 1 / CEE socket on the left side: 5-pole, 400 V 16A
- 17 User 2 / CEE socket on the right side: 5-pole, 400 V 16A
- 18 User 3 / socket outlet with safety contact at the front on the right side: 230 V 16A
- 19 Fan + lighting fuse
- 20 User 4 / socket outlet with safety contact at the front on the left side: 230 V 16A
- 21 User 5 / socket outlet with safety contact at the rear on the left side: : 230 V 16A

## Auxiliary equipment (not included in the delivery!)



**Fig. 4**

### **Pedestal 100 KST3240 Plus**

For pleasant cooking at an even work height with various appliances in the cooking station KST3240 Plus.

CNS 18/10

dimensions: W 400 x D 595 x H 100 mm

Weight: 2.44 kg

**Code-No. 107276**



**Fig. 5**

### **Pedestal 200 KST3240 Plus**

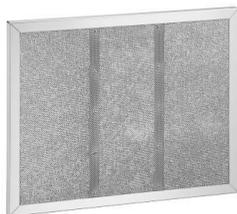
For pleasant cooking at an even work height with various appliances in the cooking station KST3340 Plus.

CNS 18/10

dimensions: W 400 x D 595 x H 200 mm

Weight: 3.7 kg

**Code-No. 107277**



**Fig. 6**

### **Zeolite filter KST3240 Plus**

Material: Zeolite

Important note: 3 zeolite filters are

installed in the cooking station

dimensions: W 460 x D 377 x H 20 mm

Weight: 3.74 kg

**Code-No. 107274**

### **Activated carbon filter mat KST3340 Plus**

Material: Activated carbon

dimensions: W 1130 x D 445 x H 10 mm

Weight: 0.21 kg

**Code-No. 107273**



**Fig. 7**

**Side table KST3240 Plus**

Material: CNS 18/10

Assembly side: Left/Right

Attachment material included

Dimensions:

W 700 x D 350 x H 80 mm

Weight: 4.0 kg

**Code-No. 107279**



**Fig. 8**

**Tray slide KST3240 Plus**

Material: CNS 18/10

Included: Attachment material

Dimensions: W 1490 x D 345 x H 130 mm

Weight: 4.4 kg

**Code-No. 107278**

**With cooking station the following Bartscher devices can be used:**

**Devices can be used without a pedestal – 2 devices**

- Electric range, 4 hobs – Series 600 Imbiss, code-no. 131734
- Electric range, 4 ceramic hobs – Series 600 Imbiss, code-no. 131850
- Griddle plate, smooth, W 600 mm – Series 600 Imbiss, code-no. 132125
- Bain Marie, 1 x 1/1 GN + 2 x 1/4 GN – Series 600 Imbiss, code-no. 131770

## **Devices can be used without a pedestal – 3 devices**

- Electric cooker, 2 hobs, without flue – Series 650 Snack, code-no. 115006 (on request)
- Griddle plate, smooth, W 400 mm, without flue – Series 650 Snack, code-no. 115118 (on request)
- Bain Marie, 1 x 1/1 GN, without flue – Series 650 Snack, code-no. 115121 (on request)
- Deep-fat fryer, 10 litres, without flue – Series 650 Snack, code-no. 115214 (on request)
- Neutral element, W 400 mm, without flue – Series 650 Snack, code-no. 115117 (on request)
- Electric range, 2 hobs – Series 600 Imbiss, code-no. 131722
- Electric range, 2 ceramic hobs – Series 600 Imbiss, code-no. 131800
- Griddle plate, smooth, W 400 mm – Series 600 Imbiss, code-no. 132115
- Bain Marie, 3 x 1/4 GN – Series 600 Imbiss, code-no. 131760
- Griddle plate GDP 320E, smooth, code-no. A370031
- Griddle plate GDP 320E, grooved, code-no. 370035
- Multi-fryer 300, code-no. 370205

## **Devices can be used with pedestal 100 KST3240 Plus – 3 devices:**

- Table top induction wok IW 35 PRO, code-no. 105832
- Table top induction wok, code-no. 105840
- Table top induction wok, code-no. A105935
- Table top induction wok, code-no. A105936

## **Devices can be used with pedestal 200 KST3240 Plus – 3 devices:**

- Counter top electric hob, code-no. 104904
- Counter top electric hob, code-no. 104906
- Induction cooker IK 30TC, code-no. 105932
- Induction cooker IK 30TCS, code-no. 105932S
- Induction cooker IK 35TC, code-no. 105843
- Induction cooker IK 35TCS, code-no. 105843S
- Induction cooker IK 35SK, code-no. 105837
- Table top induction stove, code-no. A105942
- Table top induction stove, code-no. A105984
- Table top induction stove, code-no. A105946
- Table top induction stove, code-no. A105948
- Table top induction wok IW 35, code-no. 105983

## 5. Installation and operation

### 5.1 Installation



#### CAUTION!

Installation and connection of the device may be performed only by the qualified specialists while observing international, national and local regulations.

Before the installation or maintenance, disconnect the device from the power supply.

During the installation and placing of the device, people who are not involved in the installation cannot stay within or enter the working area.

#### 5.1.1 Preparation of the device

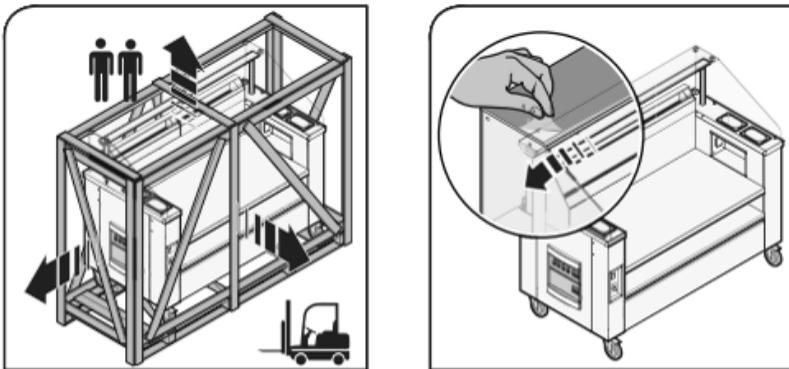


Fig. 9

- Unpack the device and its accessories and remove and dispose of all the packaging material according to environmental regulations.
- Remove the protection film from the device. Make sure it has been removed completely from the device. Remove possible glue residues with appropriate agents.



#### CAUTION!

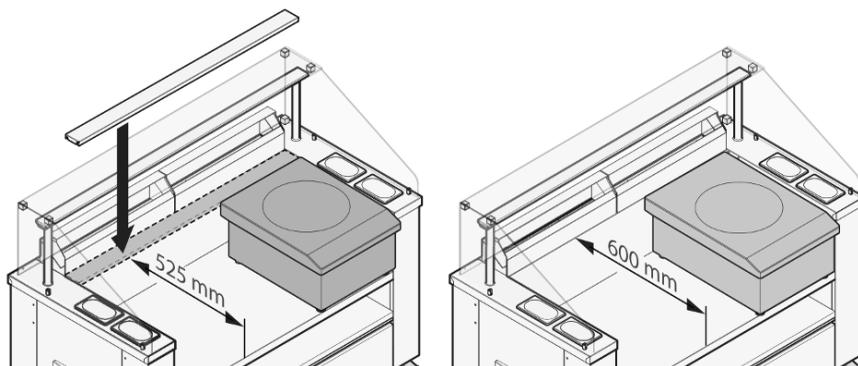
Never remove the type plate and warning signs from the device.

The type plate includes important technical data: they are very important when sending inquiries regarding maintenance or repair of the device.

Make sure the type plate is not removed, damaged or replaced.

## 5.1.2 Installation of the glass top

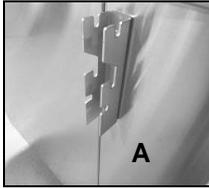
- Fix the glass top on the housing of the cooking station according to the following instructions:
  - insert glass elements located on the left and right side, as well as at the rear into glass holders on the housing of the cooking station;
  - connect the glass elements together using the attached angle fittings, hexagon socket head cap screws, rubber rings and locking screws;
  - next, place the upper glass element on the glass elements located on the left and right side as well as at the rear, and screw them into angle fittings on the left and right side as well as at the rear;
  - finally, make sure that all glass elements are tightly fitted.
- If necessary, install a spacer at the rear of the placement niche or remove it if it is not necessary. Loosen the spacer's mounting screws to utilize the full depth and height of the placement niche (Fig. 10).



**Fig. 10**

### 5.1.3 Fitting of other accessories (optional)

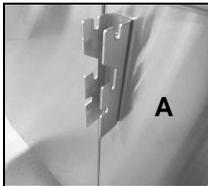
#### Tray slide



Mount 2 handles (A) (included in delivery with the tray slide) with the included bolts to riveted nuts on the rear wall of the cooking station (pre-mounted).

Hang the tray slide on both handles (B) and fasten it with the lever (C).

#### Side table



Side table can be fitted on the right and/or left side.

Mount 2 handles (A) (included in delivery with the side table) with the included bolts to riveted nuts on the right and/or left wall of the cooking station (pre-mounted).

Place the side table on the handles (B).

If the side table is not in use, it can be easily folded (C).

## 5.1.4 Setting of the device

- Before the first use, clean the cooking station following the instructions included in **Section 6 „Cleaning and maintenance”**
- Using appropriate means of transportation, place the cooking station in its desired working position.

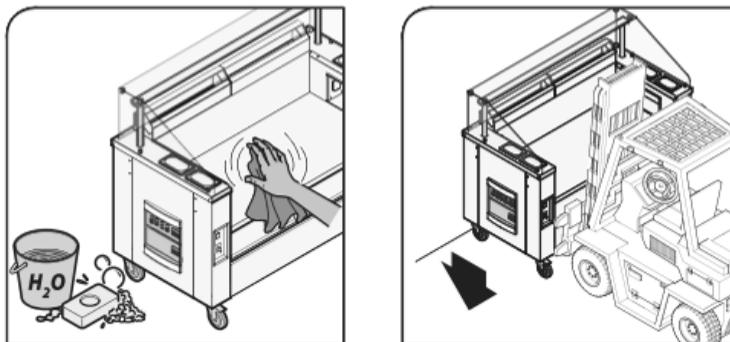


Fig. 13

- Place the device on the flat, stable, dry and water-resistant surface which is resistant to high temperature.
- **Never** place the device on a flammable surface.
- **Never** place the device in a moist or wet environment.
- The place of installation of the device must be easily accessible and spacious to allow comfortable operation of the devices and good air circulation.
- Never cover ventilation holes of the device.
- During the operation of the device, the working area should be well ventilated.
- **Never** place the device directly next to walls, furniture or other objects made of inflammable material. Leave the minimum distance of 10 cm between the device and the side and rear walls or other objects. Applicable fire protection regulations should be followed.
- If it is impossible to keep the recommended distance, use appropriate safety measures (e.g. foil made of material resistant to high temperature), which will allow for maintaining wall temperature within the safe range (up to 60°C).

### 5.1.5 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 to the electrical installation while following international, national and local regulations.
- Cross-section of the connection cable and the manner of securing the cooking station at the place of installation is determined by the qualified electricians. The above mentioned features depend on the power of the used devices and the length of the connection cable.
- **The cooking station should be always protected > 32A using RCD 30mA.** Maximum connected load of the cooking station is 52A.
- The exception to this rule is the use of socket outlets with safety contact. In such a case 32A protections, using RCD 30mA, are sufficient. However, in such a case an electrician needs to disconnect the CEE socket outlet in the fuse box.
- If, however, the CEE socket outlet is used in such circumstances, overload will trigger the initial fusing.
- If CEE socket outlets are used, sockets with safety contact cannot be used at the same time. In such a case it is again necessary to reduce the connected load of the cooking station.
- Protection embedded in the cooking station prevents overloading of individual socket outlets of the device.

## 5.2 Operation

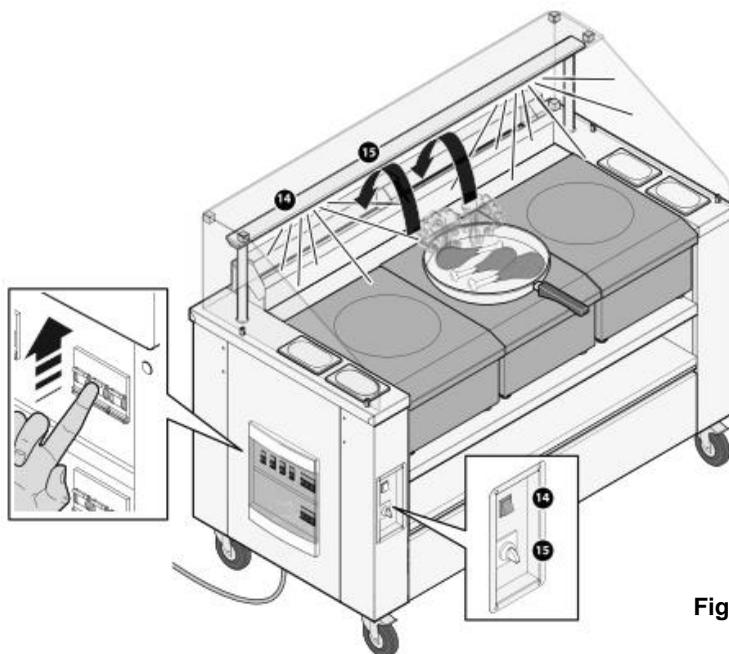


Fig. 14

- Cooking station **KST3240** can be used as a mobile kitchen or for presentations, it can also be provided with max. 3 mobile devices.
- Place the selected mobile devices in the niches, device connection options are presented on **page 39, 40**.
- At both sides there are also power sockets to connect further devices. Connect the placed devices to a relevant power socket. Allocation and connection values of power sockets are given in the table on **page 37**.
- Place the collection tray in the device located underneath the right side wall of the cooking station.
- In the left and right frame there are two handles each provided for GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery.



Fig. 15

- Slide up the security switch in the control box to supply voltage to the cooking station and to power sockets the devices are connected wherein (fig.14).

- If required, connect the LED lighting with the switch **14** (fig. 14) on the control panel of the device.
- In the very cooking station there is ventilation with integrated filtering system installed which provide sucking of the fumes produced by the connected devices. Use the switch **15** (fig. 14) to turn on the device fan.
- The following table presents available speeds of the fan, which can be adjusted as necessary

Level	Exhaust air output	When it should be used...
1	850 m <sup>3</sup> /h	Use <b>only</b> after cooking. The device may cool down without releasing odors and smoke.
2	1160 m <sup>3</sup> /h	Use during cooking.
3	1330 m <sup>3</sup> /h	Adjust the fan speed to the intensify of vapors release during the operation of devices.
4	1470 m <sup>3</sup> /h	

- If the cooking station is no longer used, pull the plugs of installed devices from the socket outlets and disconnect the cooking station from the power supply. The devices should fully cool down before cleaning or moving them to another place.

## 6. Cleaning and maintenance



### **WARNING!**

**Before cleaning and maintenance, disconnect the device from the power sockets (unplug!) and disconnect the cooking station from the power supply!**

**Never use water jet to wash the device!**

**Protect the device from the water penetration.**



### **CAUTION!**

**When using deep-fat fryers or other devices generating strong odours, clean or replace the filters more often accordingly.**

- Clean the mobile devices according to the instructions given in their instruction manuals.
- Regularly clean the cooking station and its accessories.

## Daily cleaning

- Follow the guidance presented in the below figures.

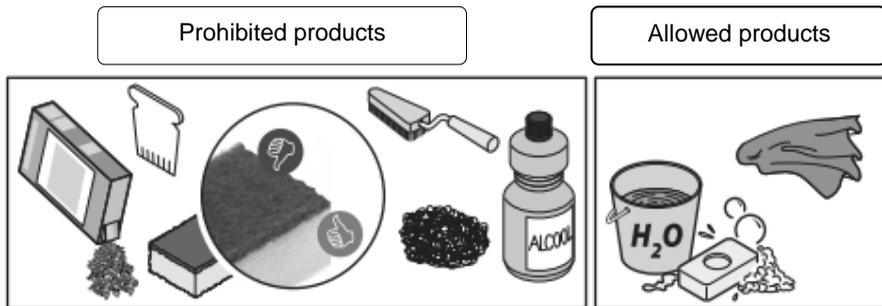
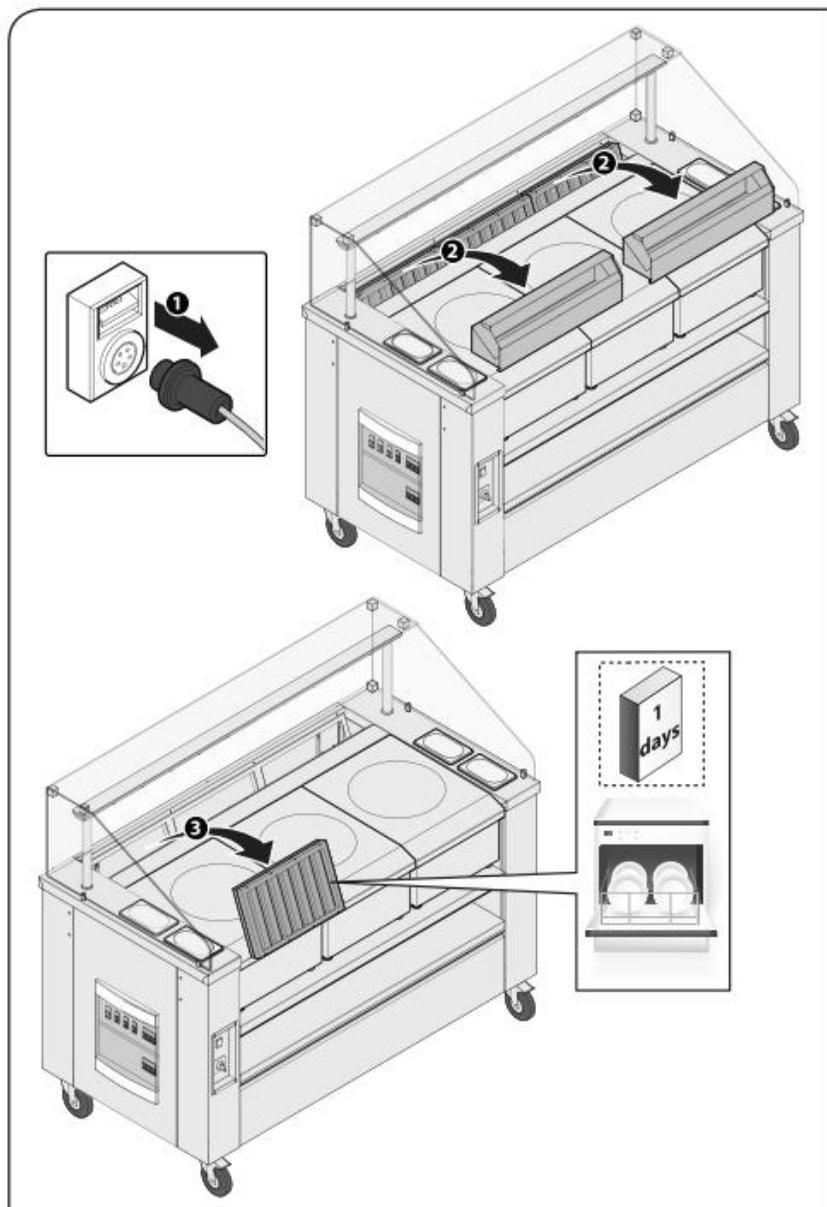


Fig. 16



Fig. 17

**Labyrinth filter cleaning****Fig. 18**

## Zeolite filter cleaning

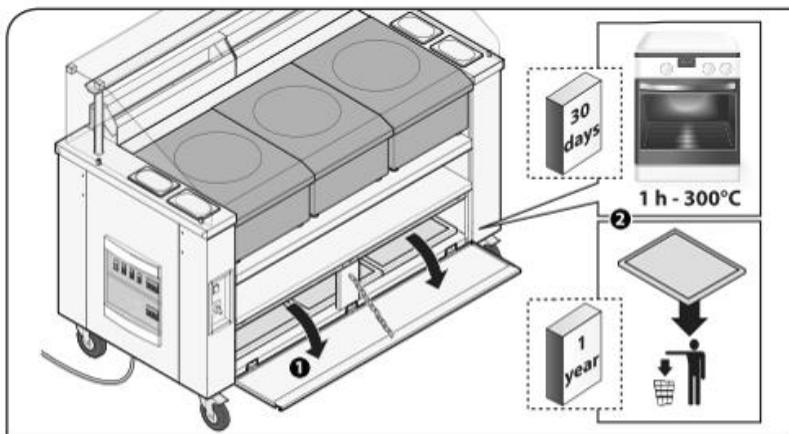


Fig. 19

## Activated carbon filter mat cleaning

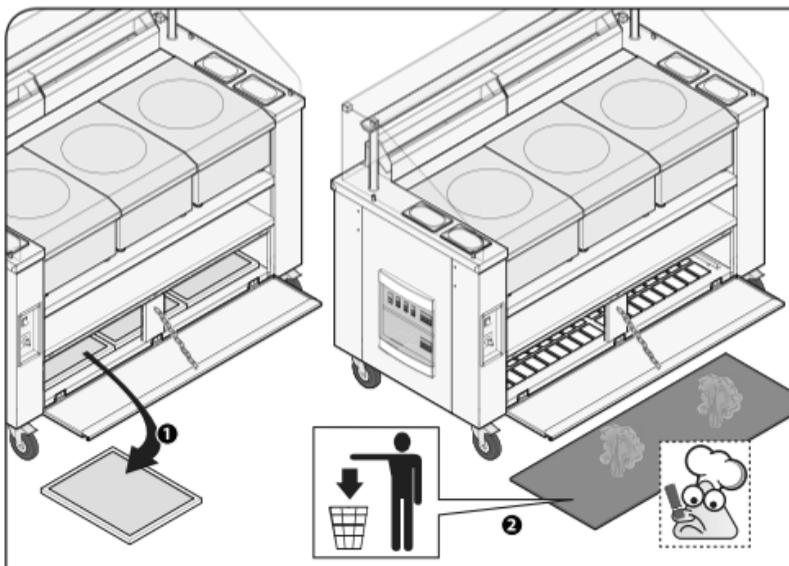


Fig. 20

- After cleaning use a soft, dry cloth to dry and polish the surfaces.
- Replace all the parts in the device after they have been dried.

## 7. Possible malfunctions

Problem	Cause	Solution
The device cannot be turned on	<ul style="list-style-type: none"><li>• Plug is not correctly inserted</li><li>• Installation switches are not activated</li><li>• Power cut</li> <li>• Power supply cable damaged</li><li>• Fuse damaged</li></ul>	<ul style="list-style-type: none"><li>• Restore right operational conditions</li><li>• Restore right operational conditions</li><li>• Wait for the right operational conditions to be restored</li><li>• Contact the service company.</li><li>• Disconnect power supply and replace the fuse</li></ul>

### When malfunctions cannot be cleared:

- **do not** open the housing,
- contact the customer service department or vendor and give the following information:
  - type of malfunction;
  - article number and serial number (read from the rating plate on the back wall of the device).
  - purchase date.

## 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.**



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

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

phone: +49 5258 971-0  
fax: +49 5258 971-120  
**Service-Hotline:** +49 5258 971-197  
[www.bartscher.com](http://www.bartscher.com)