



101530 / BF 16E



101560 / BF 30E



101535 / BF 30E OU

ENGLISH

Table of contents

1. Safety 26
1.1 Safety instructions 26
1.2 Key to symbols 29
1.3 Proper use 30

2. General information 31
2.1 Liability and Warrantees 31
2.2 Copyright protection 31
2.3 Declaration of conformity 31

3. Transport, packaging and storage..... 32
3.1 Delivery check 32
3.2 Packaging 32
3.3 Storage 32

4. Technical data 33
4.1 Overview of parts 33
4.2 Technical specification 37

5. Installation and operation..... 39
5.1 Installation 39
5.2 Operation 41

6. Cleaning 46

7. Possible Malfunctions 47

8. Waste disposal 48

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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.

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. Always use the device handles.
- 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 and the power cord in water or other liquids.
- 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 device from the power supply:
 - 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. Before cleaning or moving it to another place oil must cool down first. Hot oil/fat splashes or explosions may cause burns at hands, arms and face!
- 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.

Pastries deep fat fryer is designed for **frying** of appropriate food products **only**.

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

- heating of food and liquids.



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.



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.

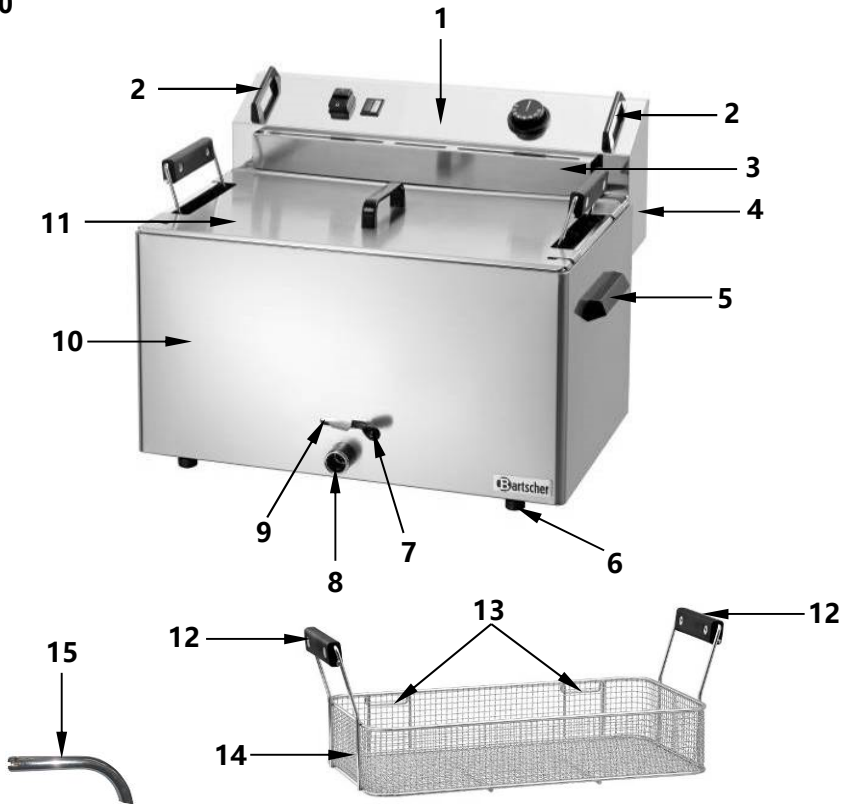
Packages should be stored under consideration of the following:

- 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

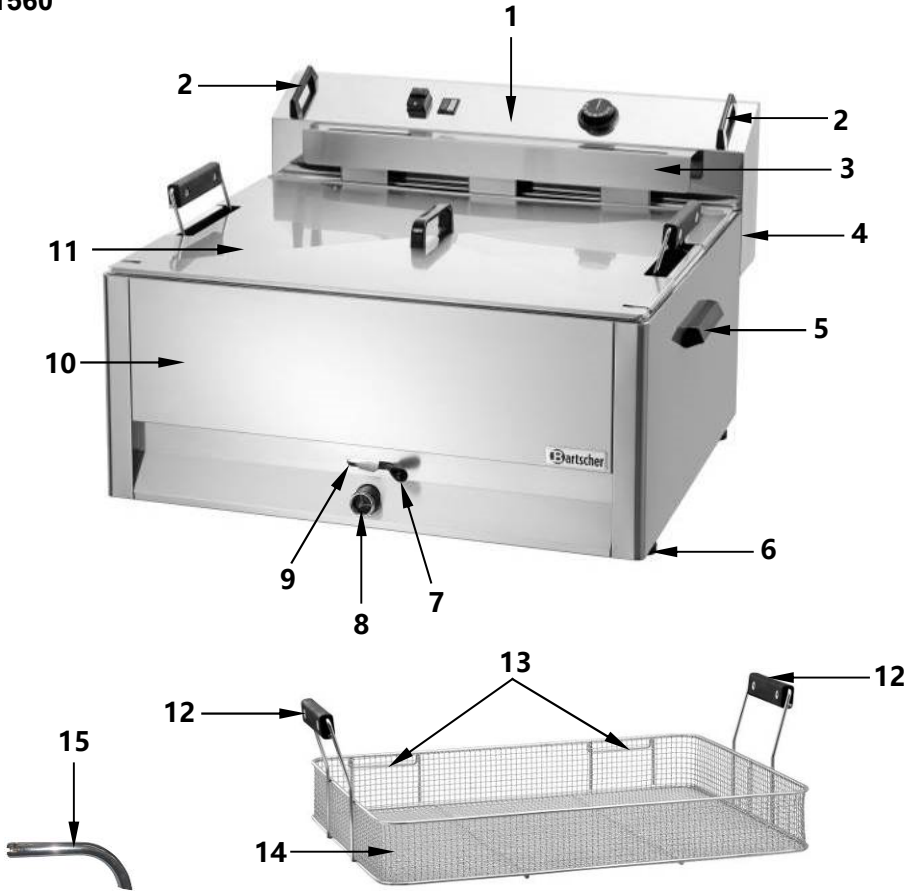
4.1 Overview of parts

101530



- | | |
|---|---|
| 1 Control panel | 9 Blockade |
| 2 Control box handle | 10 Base unit with the oil basin |
| 3 Frying basket support | 11 Stainless steel cover with handle |
| 4 Control box | 12 Frying basket handle |
| 5 Base unit handle (2) | 13 Frying basket hooks |
| 6 Feet (4) | 14 Frying basket |
| 7 Lever of the oil drain mechanism | 15 Oil drain pipe |
| 8 Nozzle | |

101560



1 Control panel

2 Control box handle

3 Frying basket support

4 Control box

5 Base unit handle (2)

6 Feet (4)

7 Lever of the oil drain mechanism

8 Nozzle

9 Blockade

10 Base unit with the oil basin

11 Stainless steel cover with handle

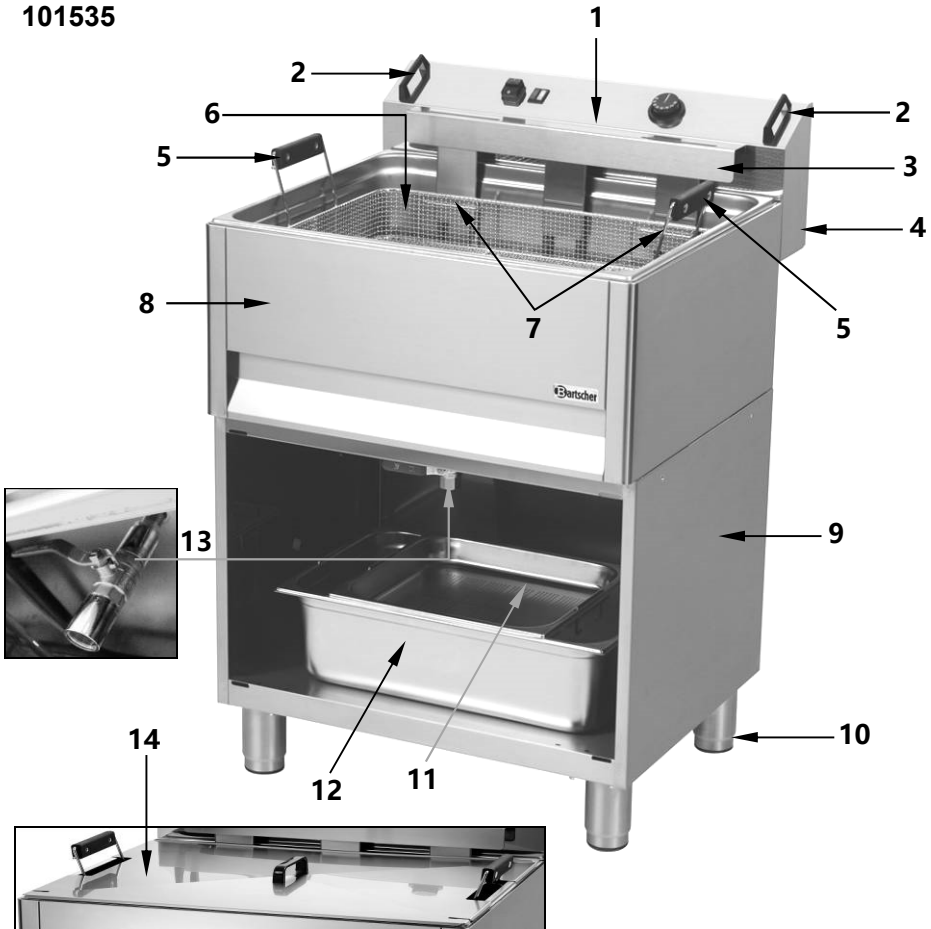
12 Frying basket handles

13 Frying basket hooks

14 Frying basket

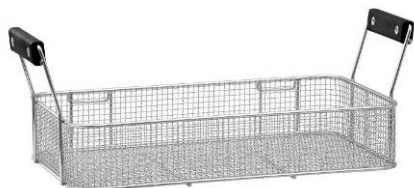
15 Oil drain pipe

101535



- | | |
|--------------------------------|---|
| 1 Control panel | 8 Base unit with oil basin |
| 2 Control box handle | 9 Open base frame |
| 3 Frying basket support | 10 Height-adjustable feet (4) |
| 4 Control box | 11 Sieve with handle 2/3 GN |
| 5 Frying basket handle | 12 Oil collecting container with handle 1/1 GN (2) |
| 6 Frying basket | 13 Oil drain lever |
| 7 Frying basket hooks | 14 Stainless steel cover with handle |

Additional equipment (not included in the delivery!)



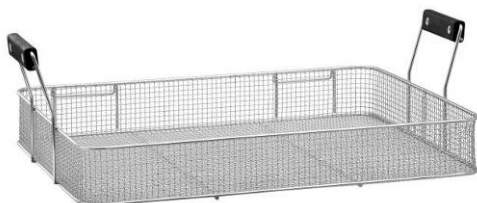
Substitute basket

for deep fat fryer 101530, 16L

Basket size: W 475 x D 245 x H 80 mm

Weight: 1.3 kg

Code-No. 101533



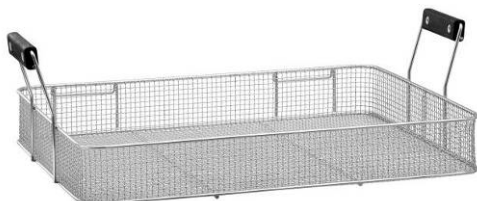
Substitute basket

for deep fat fryer 101560, 30L

Basket size: W 570 x D 440 x H 80 mm

Weight: 1.9 kg

Code-No. 101563



Substitute basket

for deep fat fryer 101535, 30L

Basket size: W 570 x D 440 x H 80 mm

Weight: 1.9 kg

Code-No. 101418



Basket shelf, suspension left

for deep fat fryer 101560, 30 L

Dimensions: W 645 x D 465 mm

Weight: 3.95 kg

Code-No. 101565



Basket shelf, suspension right

for deep fat fryer 101535, 30L

Dimensions: W 645 x D 465 mm

Weight: 3.95 kg

Code-No. 101608

4.2 Technical specification

Name	Pastries deep fat fryer BF 16E
Code-No.:	101530
Material:	stainless steel:
Design:	<ul style="list-style-type: none"> ▪ oil basin with a large cooling zone ▪ safety thermostat (overheating protection) ▪ oil drain mechanism with a blockade
Number of oil basins:	1, basin size: W 515 x D 305 x H 130 mm
Oil basin capacity:	16 litres
Number of frying baskets:	1, basket size: W 475 x D 245 x H 80 mm
Oil temperature operating range:	50 °C - 190 °C
Power:	9 kW / 400 V 50 Hz 3 NAC
Dimensions:	W 560 x D 470 x H 400 mm
Weight:	14.7 kg
Accessories:	1 stainless steel cover, oil drain pipe

Name	Pastries deep fat fryer BF 30E
Code-No.:	101560
Material:	stainless steel
Design:	<ul style="list-style-type: none"> ▪ oil basin with a large cooling zone ▪ safety thermostat (overheating protection) ▪ oil drain mechanism with a blockade
Number of oil basins:	1, basin size: W 615 x D 490 x H 130 mm
Oil basin capacity:	30 litres
Number of fryer baskets:	1, basket size: W 570 x D 440 x H 80 mm
Oil temperature operating range:	50 °C - 190 °C
Power:	15 kW / 400 V 50 Hz 3 NAC
Dimensions:	W 660 x D 650 x H 410 mm
Weight:	23.4 kg
Accessories:	1 stainless steel cover, oil drain pipe

Name	Pastries deep fat fryer BF 30E OU with open base frame
Code-No.:	101535
Material:	stainless steel
Design:	<ul style="list-style-type: none">▪ oil basin with a large cooling zone▪ safety thermostat (overheating protection)▪ oil drain mechanism with a blockade
Number of oil basins:	1, basin size W 615 x D 490 x H 130 mm
Oil basin capacity:	30 litres
Number of fryer baskets:	1, basket size: W 570 x D 440 x H 80 mm
Oil temperature operating range:	50 °C - 190 °C
Power:	15 kW / 400 V 50 Hz 3 NAC
Dimensions:	W 660 x D 650 x H 980-1040 mm
Weight:	40.0 kg
Accessories:	2 oil collecting containers with handle 1/1 GN, 150 mm deep 1 sieve with handle 2/3 GN, 1 stainless steel cover

Subject to technical changes and alterations!

5. Installation and operation

5.1 Installation



CAUTION!

Any installation, connection and maintenance work related to the device may be performed by the qualified and authorised technician only, according to the valid international, national and local regulations.

Positioning

- Unpack the device and remove all packing material.
- 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.
- When locating the device make sure there is a 10 cm gap from any walls or other objects.
- Place the device so that the plug is easily accessible for quick disconnection of the device from power supply, if necessary.
- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



CAUTION!

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

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 power supply to the device, the local power grid specification should be compared with the value of voltage and frequency on the type plate.
Permissible voltage tolerance is $\pm 10\%$.
- Make sure that there is a power connection with protective conductor available which is consistent with the applicable regulations. During the connection to the electrical installation, use the cable with sufficient cross-section.
- A multipolar switch must be switched on between the device and the electrical installation, appropriate for the device's power. The switch with at least 3 mm opening must be easily accessible.
- Connection to the power supply installation must comply with the applicable international, national and local regulations.

5.2 Operation



CAUTION!

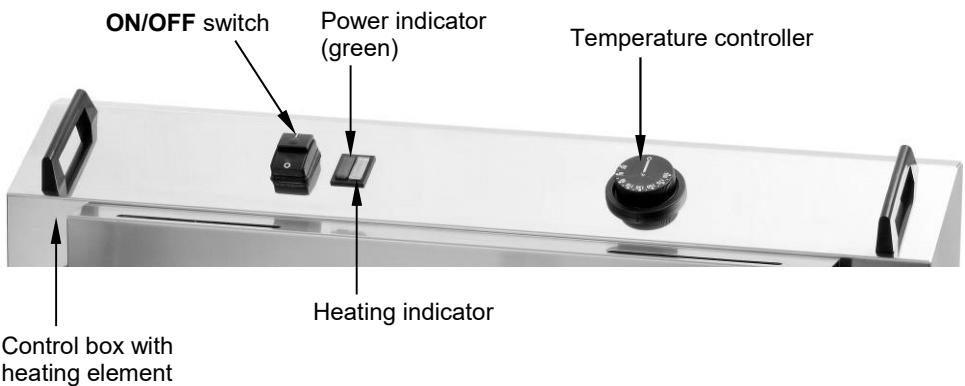
The deep fat fryer can be serviced only by people who are familiar with operation of the device and the risks occurring during frying.

Preparation of the device

- Using the handles, remove the cover and take the frying basket out of the device.
- Detach the control box from the device by lifting it carefully (until you hear „click“ sound).
- Before the first use, thoroughly clean the device and its accessories according to the instructions in **section 6 „Cleaning“**. Make sure that no water gets into the electrical installation or control box. Next, dry the device and accessories thoroughly!
- Carefully place the control box on the rear edge of the base unit. Pivot at the bottom of the control box must be placed in the opening of the oil basin for the device to be set correctly.

Note: For safety reasons, the device operates only when the control box is properly secured to the body, thanks to which the micro switch indicates that the device is ready to operation.

Control elements



Starting the device

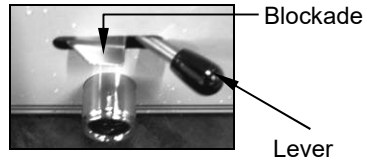


WARNING!

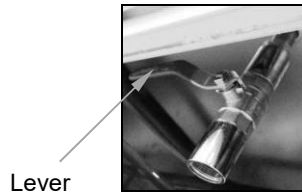
Before operation of the device make sure the device is switched off (Temperature controller is in „0“ position).

- There may be no water at the bottom of the basin before filling it with the frying oil. The basin must be clean and dry.

The frying oil drain mechanism for deep fat fryers **101530** and **101560** must be closed and blocked (press the blockade up and move the lever to the right).



- The oil drain tap for deep fat fryer **101535** must be closed (lever turned left or right).



Tips regarding the use of oil or fat in blocks

- Use appropriate oil for frying (e.g. vegetable, sunflower, groundnut oil etc.) or fat in blocks.

Note: Melt the fat in blocks in a separate pan before pouring it to the oil basin!

- Use only oil or fats suitable for high temperature cooking.
- Do not mix different types of oil or fat, because they may have different boiling points.



WARNING! Risk of burns!

Do not reuse oil, as its lower combustion point means that it may catch fire, it also is more susceptible to foaming. Moreover there is a risk of increased smoke release and odour.

- Carefully pour oil to the oil basin until the appropriate level is reached (between “MIN“ and “MAX“ marks in the oil basin). Marks are located on the side wall of the oil basin.



CAUTION!

Never start the device without frying oil in the basin.

Always make sure that the oil or fat level is between “MIN“- and “MAX” marks in the basin.



WARNING!

RISK OF FIRE!

Reducing the oil level below the MIN mark creates an oil ignition hazard.

RISK OF BURNS!

If the oil or fat level is above the MAX mark, it may lead to boiling out of the hot oil.

Frying of pastries

- Start the device with use of **ON/OFF** switch. The green power indicator will come on.
- Set the temperature controller to required value (50 °C - 190 °C) turning it clockwise.
- While heating up the red control light comes on, going off when the set temperature has been reached. When the oil temperature drops the red light comes on again and the device heats again.



WARNING! Burn hazard!

When in use, the device and oil in the 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!

Immediately after frying set the temperature controller to position “0”.

- For best results, wait until the device has reached the desired temperature and then place the food product in the oil chamber.



CAUTION!

Use the appropriate quantity of products avoiding overfilling of the basket which may have a negative impact on the effects of frying or lead to boiling out of oil.

- The basket is well designed for frying of pastries.
- The basket is equipped with two side handles and two hooks for hanging the basket.
- Place the desired food products in the basket and slowly dip the basket in the oil to fry the food products.
- When the frying is finished, carefully lift the frying basket using the handles, hang it on the hooks by securing them in the support slots on the control box and leave to drip.



WARNING! Risk of injury!

The deep fat fryer may not be operated with the cover! The cover serves as a dust protection and is used for keeping the temperature of oil.

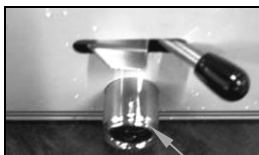
In order to avoid dangerous oil splashes caused by water dripping from the cover you ought to make sure it is dry before setting it on top.

Replacement / draining of oil

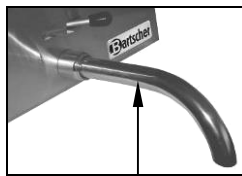
- Regularly change the frying oil. Old frying oil should cool off before pouring out to the appropriate containers.

Pastries deep fat fryers 101530 / 101560

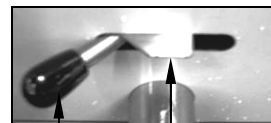
- Place the appropriate container under the oil drain pipe.
- Before pouring the oil out, mount the oil drain pipe using a bayonet coupling for the drain nozzle.



Nozzle



Oil drain pipe



Lever
Blockade

- Open the oil drain mechanism by pressing the blockade up and turning the lever left.
- Pour out the frying oil into an appropriate container. Make sure the container is stable.

Pastries deep fat fryer 101535

- Place the supplied oil collecting container at the bottom of the base frame under the oil drain tap and secure the sieve at the edge of the oil collecting container.
- In order to drain oil, open the oil drain tap (turn the lever forward).
- Carefully pour out the frying oil into an appropriate container. Make sure the container is stable.



CAUTION!

Oil should be disposed in accordance with the environmental regulations.

Overheating protection mechanism

- In case of accidental engaging of the deep fat fryer without frying oil in the basin or without sufficient amount of frying oil in the basin, the device automatically shuts down after reaching the temperature of ca. 230 °C. Whenever this occurs, switch the device off using **ON/OFF** button and leave it to cool off.
- After the device has been automatically switched off by the overheating protection mechanism, it can only be restarted by pressing the **RESET** button in the control box of the device.
- For this purpose, cool the device to less than 170 °C, then unscrew the plastic plug of the **RESET** button counter-clockwise, press the peg and again screw the plug turning it clockwise.

RESET button

The device may be switched on now.

6. Cleaning



WARNING!

Before cleaning set the temperature controller to “0”, turn the device off with use of ON/OFF switch.

Let the device cool down.

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 deep fat fryer.

- Clean the device regularly.
- Pour out the cooled frying oil to the appropriate container (see section “**Replacement / draining of oil**“ p. 44, 45). Make sure that the container is stable on the ground.
- The heating element may be easily removed from the oil basin by lifting and removing the control box from the basin. Thanks to this, cleaning of the heating element and the oil basin is easy.



CAUTION!

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

- Clean the heating element and the oil basin with a soft, moist cloth and mild cleaning agent. Polish with a cloth with clean water.
- Clean the cover and the fryer basket in warm water with a mild cleaning agent. Heavily soiled elements may be soaked for a short time.
- 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.

Storage

- 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
The device is connected to the power supply but the green indicator is off and the device does not heat.	<ul style="list-style-type: none"> • Plug not connected properly • Blown electrical fuse. • Control box is improperly mounted • Overheating protection has been activated • No contact in the micorswitch 	<ul style="list-style-type: none"> • Pull the plug and insert it to the socket again in the proper way • Check the fues, check the device after connecting it to a different socket. • Check mounting of the control box • Press RESET button on the control box • Contact the sales agent.
The heating indicator is on but temperature does not rise.	<ul style="list-style-type: none"> • Interrupted contact with the heating element • Damaged heateing element 	<ul style="list-style-type: none"> • Contact the sales agent. • Contact the sales agent.
The green power supply indicator is on but despite setting the temperature the heating indicator is off.	<ul style="list-style-type: none"> • Set temperature has been reached • Damaged temperature controller • Damaged indicator. 	<ul style="list-style-type: none"> • Check functioning at different temperature • Contact the sales agent. • Contact the sales agent.
The heating element does not heat after a short time.	<ul style="list-style-type: none"> • Overheating protection mechanism has been activated. 	<ul style="list-style-type: none"> • Press RESET button in the control box. If the overheating protection activates again within a short time, contact the sales agent.

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.

Utilization of the stale frying oil

Please, remove the used frying oil / fat with due care for the environment and in accordance with all applicable local regulations.

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