



**132250**

**Bedienungsanleitung**

**Pasta-Station**

Seite 1 bis 14

**D/A/CH**

**Instruction manual**

**Pasta station**

from page 15 to 28

**GB/UK**

**Mode d'emploi**

**Appareil pour cuire les pâtes**

de page 29 à page 42

**F/B/CH**

**Bedieningshandleiding**

**Pasta-Station**

blz. 43 t/m 56

**NL/B**

**Instrukcja obsługi**

**Urządzenie do gotowania makaronu**

strony od 57 do 70

**PL**

**ENGLISH**  
**Translation**  
**of the original instruction manual**



**Read these instructions before using and keep them available at all times!**

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## 1. General information

### 1.1 Information about the instruction manual

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.

### 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.*

*Please follow the instructions very carefully and proceed with particular attention in these cases.*



#### **WARNING! Electrical hazard!**

*This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.*



#### **CAUTION!**

*This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.*



#### **NOTE!**

*This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.*



#### **WARNING! Hot external surface!**

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

### 1.3 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. If you have any questions, you should contact the manufacturer.



#### **NOTE!**

***Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.***

The instruction manual should be kept near the device, easily accessible for anyone wishing to work with or using it. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### 1.4 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.***

### 1.5 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.

## **2. Safety**

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

### **2.1 General information**

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

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

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.

This device may only be operated in technically proper and safe condition.

### **2.2 Safety instructions for use of the device**

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



### **CAUTION!**

- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- Every person using the device must act in accordance to the manuals and under consideration of the safety advice.
- The device is to be used indoors only.

## **2.3 Intended use**



### **CAUTION!**

***This device has been designed and built for commercial use only and should be operated by qualified personnel only.***

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 pasta station **is intended** only for preparation of floury (pasta) products.



### **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.***

## **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.***

## 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.

## 3.4 Scope of delivery

The scope of delivery includes the following parts and assembly units (see also figures on page 21):

1 basic unit  
4 baskets  
1 reservoir + front shield  
1 heating element shield  
drippings tray

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

## 4. Technical data

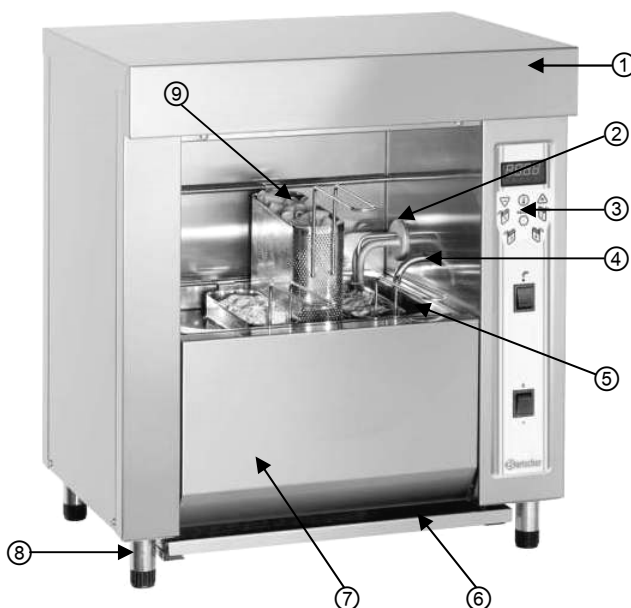
### 4.1 Technical specification

Name	Pasta station
Code-no.:	<b>132250</b>
Construction:	Stainless steel 18/10
Power:	230 V~ 50 Hz 3.2 kW
Water connection:	R1/2"
Number / capacity of baskets:	4 / 1 litre
Reservoir capacity:	8 litres
Dimensions:	W 520 x D 340 x H 600 mm
Weight:	30 kg

We reserve the right to make technical changes!

### 4.2 Overview of parts

- ① Casing
- ② Heating element
- ③ Control panel
- ④ Tap
- ⑤ Reservoir
- ⑥ Drippings tray
- ⑦ Reservoir shield
- ⑧ Adjustable legs
- ⑨ Basket





## 5. Installation and operation

### 5.1 Safety instructions



#### **WARNING! Risk of electric shock!**

*The device must only be connected to a properly installed single socket with protective contact.*

*Never remove the power cable by pulling the cable itself; always grab the plug housing.*

- 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.
- Do not use the device in case it does not function properly, has been damaged or dropped.
- 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.
- **Never** use the device with wet or moist hands.
- **Never** leave the device unattended when in use.

### 5.2 Installation and connection



#### **CAUTION!**

*Installation and maintenance can only be performed by qualified personnel!*

#### **Installation**

- Discard the complete packing material after unpacking the device.
- Remove the protective foil from the appliance. Ensure that it has been completely removed.
- Place the device on top of an even and safe surface which supports the weight of the device and is not heat sensitive.
- Not **at any time** you should place the device on top of an inflammable surface.

- You must not position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- **Never** place the device in a humid or wet area.
- If the device is to be located near a wall, it must be heat resistant to 80 °C. If the wall is constructed of flammable material, a protective coating must be applied.
- Arrange the device so that ventilations ducts are not blocked.
- Place the device under a fume hood in order to draw away steam produced when the device is in use.
- Place the device so that its user has enough room.

### Connecting to an electricity source



***WARNING! Hazard via electrical current!***

***The device can cause injuries due to improper installation!***

***Before installation the local power grid specification should be compared with that of the device (see type label).***

***Connect the device only in case of compliance!***

***Take note of the security advice!***

- Before connecting the device to an electricity source, ensure that the voltage and frequency values given on the panel correspond to those of the electrical network.  
**The maximum permissible voltage difference is  $\pm 10\%$ .**
- The device must be connected to the equipotential bonding system (grounding). The connection clamp is located under the rear side of the device.
- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- Place the device so that the plug is easily accessible and can be quickly removed from its socket in case of necessity.

### Connecting water

- Ensure that the device is located near potable water connections.
- Maximum water pressure is **3 bars ( 300kPa )**.
- The lower-right water pipe can be connected to the water main using the water hen.
- The mechanical filter should be installed between the tap and pasta station, in order to prevent the presence of iron.

## 5.3 Operation

### Starting up

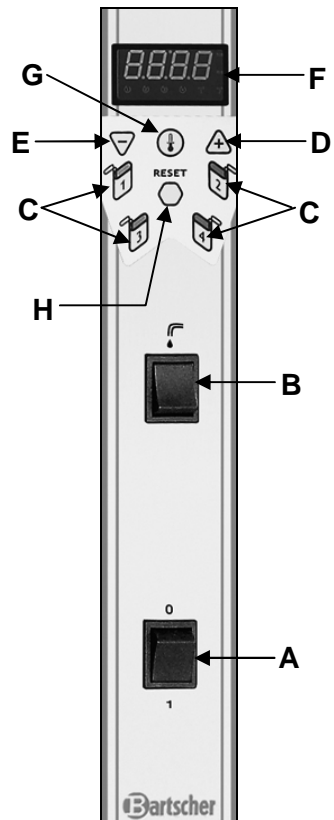
- Prior to first use, clean the device.
- Fill the reservoir to the top with water and add washing-up liquid. Turn the device on and boil for several minutes. Remove water from the device then rinse in clean water.
- The device is ready for use.

### Settings

- Set the main switch **A** in position 1. the display will read "OFF", and all control lights will go off.
- Hold the **RESET** button **H** for approx. 3 sec. to enter set-up mode.
- Hold the water loading button **B** until the reservoir is filled with water. The water level should be between the lower and upper indicators. After releasing the water loading button **B** the flow of water will be stopped.

### Setting temperature

- To set water temperature, press button **G**. The previously set temperature will show on the display.
- Using buttons **D** and **E** set the desired temperature and at the end press temperature button **G** to save the set value.
- To change temperature while in use, press the temperature button **G** and raise or lower the temperature by buttons **D** or **E**.



## Preparing dishes



### **NOTE!**

**Salt the water in the reservoir prior to inserting the basket.**

- Fill the basket with food.



### **CAUTION!**

**Fill the basket halfway, as overfilling may cause the product to be undercooked. Follow all instructions regarding cooking time given by the food's producer.**

- Insert the basket into the reservoir. Set the desired cooking time for each basket.

## Setting cooking time

- Cooking time for each basket is set using the basket buttons **C (1, 2, 3, 4)**.
- Press the appropriate button for a given basket and set the cooking time using buttons **D** and **E**.
- To set the time more quickly, press the appropriate button for a given basket:
  - 1 time** → cooking time 1 min.;
  - 2 times** → cooking time 1.50 min.;
  - 3 times** → cooking time 2.50 min.
- Cooking time may be changed while the device is in use. To do so, press the appropriate button for a given basket and change the cooking time:
  - button **D** to lengthen cooking time
  - button **E** to shorten cooking time
- If a time longer than 2.5 minutes is desired, it can be selected using buttons **D** and **E**. Each basket can have a cooking time up to 15 minutes.
- After setting the cooking time, the display **F** will show values for individual baskets **1, 2, 3, 4**.



### **NOTE!**

**While in use, control light OUT 1 will come on, to show that the heating device is functioning properly. If the light is blinking, the heating element is off but the sensor is showing that water temperature is still very high. When the temperature falls, the heating device will come on again and the control light OUT 1 will also come back on.**

- For 10 seconds prior to the end of the cooking time, the number of the basket will come on and an alarm will sound to remind the user that the cooking time has finished.
- If 10 seconds have passed and the proper button has not been pressed the alarm signal will continue to sound until it is pressed, to remind the user that the cooking time has finished.
- After the set time has passed, press the proper button for a given basket on the control panel and remove the basket from the reservoir.
- Remove the drippings tray and place the basket at the side. When the pasta drip-dries, serve.



## **WARNING! Danger of burns!**

***Escaping steam may burn hands, arms or fingers. Wear protective gloves when removing baskets with food in them.***



## **CAUTION!**

***Never use the device without water in the reservoir. Pay attention to the water level when the device is in use.***

- If the water level is lower than the minimum indicator in the reservoir, add water by holding the water filling button until an appropriate water level has been reached.
- Disconnect the device from its power source (remove the plug!) if it will not be in use.

## **6. Cleaning and maintenance**

### **6.1 Safety advice**

- Before beginning with repair or cleaning works make sure the device has been disconnected from power supply and has cooled down.
- Do not use any acid agents and make sure no water ingresses the device.
- To protect yourself from electric shock, **never** immerse the device, its cables and the plug in water or other liquids.



## **CAUTION!**

***The device is not suited for direct washing via water jets. Therefore, you must not use any kind of pressure water jet for cleaning the device!***

## 6.2 Cleaning

- Clean the unit regularly.
- Prior to cleaning, turn off using the main switch **A** (put in position "0") and remove the plug from its socket
- Leave the unit to cool.
- Remove the front reservoir shield.
- Remove the heating element shield from the reservoir.
- Pull the heating element up in order to remove the reservoir with any remaining water. Empty the reservoir.
- To clean the heating element, slide the reservoir in halfway then place the heating element into the reservoir and slide it to its proper place. Fill the reservoir with fresh water and boil. Leave the unit to dry, then remove the reservoir and empty.
- Clean the heating element and reservoir shields, baskets and drippings tray in warm water with a mild cleaning agent. Rinse in clean water and dry thoroughly.
- Clean the casing inside and out with a soft, moist cloth.
- Use soft cloth only and make sure you **never** use any kind of abrasive agents or pads, which could scratch the surface.
- After the cleaning procedure you should use a soft and dry cloth to wipe dry and polish the surface.

## 6.3 Safety instructions for maintenance

- 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.
- In case of damage or malfunction, please contact your stockist or our customer service centre.
- 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.**

## 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 waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.*



#### **NOTE!**



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

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