

MX 235 Plus



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Version: 2.0

Date of preparation: 2020-07-28

Original instruction manual

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

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms and integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Safety of Stick Mixer Operation

- Never touch the rotating parts of the appliance during operation.
- When the appliance is switched on and works, never add any products nor objects into a pot, which feature characteristics different from products that are suitable for the intended use, for example: bones, frozen meat, non-edible products or other objects, like scarves, etc.
- Never hold the appliance in areas other than the ones intended for normal use.
- Never hold, operate nor switch the appliance on with one hand only.
- With the appliance connected and switched on, it is prohibited to press other food products or ingredients to the bottom of a pot and to order other people to make such a pressure, as well as to introduce hands or any other body parts during the operation of the appliance.
- Never immerse the appliance in a pot with food products for processing deeper than the indicated level of immersion.
- Never pull the appliance out of a pot until it stops completely and no earlier than 10 seconds after switching the appliance off.
- Neither partially nor entirely, never remove safety elements and warning indications from the appliance.
- Never use the appliance unless measures for removing residual risks have been undertaken.

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Residual Risks Stemming from Removal of Fixed Covers, Intervention with Damaged / Worn Parts

- Under no circumstances may the user attempt to open or remove the fixed cover or modify the safety elements.
- During refilling, maintenance and cleaning, as well as during all other manual activities with the appliance, during which hands or other body parts are

Safety

introduced into hazardous areas of the appliance, there is a residual risk mainly consisting of:

- hitting the elements of the appliance,
 - abrasion on rough parts of the machine,
 - injury on pointed elements,
 - cut wounds from sharp elements,
 - entanglement into moving parts (e.g. a whisk).
- Remaining residual risks during cleaning or removing leftover food from the blade due to the need to introduce hands into the vicinity of the blade, which may lead especially to getting cut wounds by sharp elements.
 - For this reason the user and maintenance technician must be trained for manual interventions with open covers and stemming risks, as well as be authorised by the person bearing responsibility. They must also wear suitable personal safety garments or gloves resistant to cutting.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

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1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Mixing, pureeing and chopping of suitable warm and cold foods.
- Mixing, mashing and emulsifying (with the use of a suitable whisk and emulsifier — optional equipment)

The appliance is intended for professional use only.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Chopping of frozen food products
- Chopping of very hard food products, e.g. ice cubes, nutmeg, coffee grains or cereals
- Chopping of bones
- Chopping of products other than food products and other objects.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

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2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Stick mixer MX 235 Plus
Art. No.:	130116
Material:	CNS 18/10, plastic
Mixing rod material:	CNS 18/10
Mixing rod length, in mm:	235
Maximum rotational speed of mixer, in RPMs:	15000
Maximum processing capacity, in litres:	20
Cord length, in m:	1,8
Power supply:	0,25 kW / 230 V / 50-60 Hz
Dimensions (W x D x H), in mm:	75 x 135 x 515
Weight in kg:	1,4

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We reserve the right to implement technical modifications!

Version / Characteristics

- Designed for mixing, pureeing and chopping
- Control: electronic, knob, button
- Speed control: stepless
- Detachable mixing rod
- Blade design: 2 cutters, Ø46 mm
- ON/OFF button
- Ergonomic handle

4.2 List of Components of the Appliance

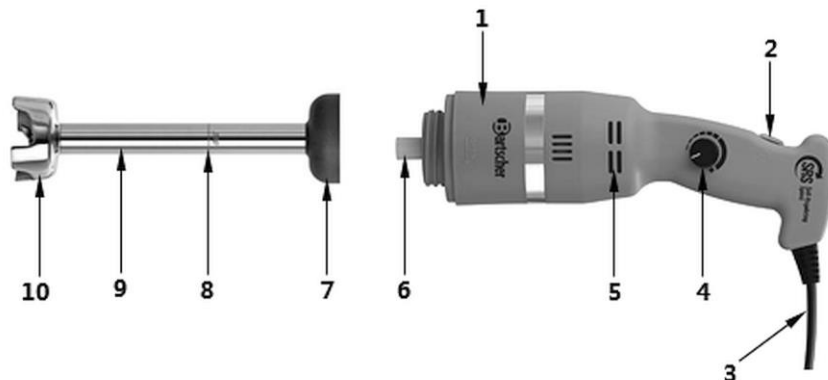


Fig. 1

- | | |
|------------------------------------|--------------------------------|
| 1. Appliance body with motor block | 2. ON/OFF button |
| 3. Power cord | 4. Speed controller |
| 5. Ventilation openings | 6. Quick coupling |
| 7. Interlocking ring | 8. Immersion mark |
| 9. Mixing rod | 10. Mixing rod base with blade |

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Application and Sub-Assemblies

The stick mixer is a portable appliance, which may be used for mixing pureeing and chopping, etc. in catering and commercial kitchens.

This appliance makes it possible to prepare soups, purée, creams, marzipan, cheese creams, etc. directly in a pot.

It is also ideal for bakeries and confectioneries for processing chocolate, sauces and creams.

The appliance comprises of electric motor, which is installed in a plastic casting (independent appliance body). The mixing rod is installed on a quick coupling with the interlocking ring and fixed on a motor shaft through rotating.

Put the selected food products in a suitable container.

Then, using both hands, hold the appliance tightly in designated areas (see Fig. 3) and:

- put the appliance with the mixing rod into a container or a pot;

Technical Data

- operate the appliance through switching the button on/off, until the product is processed entirely;
- switch the appliance off after approx. 10 seconds remove it from a container and place on an appropriate surface.

The appliance features operating modes and characteristics that allow it to operate while:

- touching the bottom of a container (with the mixing rod or the optional emulsifier); the immersion level mark may not, however, be exceeded.
- being held in the air; it must be, however, held with both hands (optionally with a whisk).

Start

Pulse operation is executed only via pressing the ON/OFF button (2).

The appliance operates only with the ON/OFF button (2) pressed.

The processed products are emptied manually after the end of the processing cycle and when the appliance is removed out of a container.

All materials that come into direct contact with food are compliant with regulations on food products hygiene in force.

Depending on the operational and production needs, the appliance may be equipped with various additional elements (section 'Additional Equipment').

Additional Equipment (not included in the delivery, Art. No. 300116!)

Whisk MX 235 Plus SB170

Material: chrome-nickel steel 18/10,
plastic

Whisk length: 170 mm

Dimensions: W 90 x D 90 x H 290 mm

Weight: 0.4 kg.

Art. No.: 130117



Emulsifier MX 235 Plus EM235

Material: chrome-nickel steel 18/10,
plastic

Disc: Ø46 mm

Emulsifier length: 235 mm

Dimensions: W 75 x D 75 x H 265 mm

Weight: 0.4 kg.

Art. No.: 130118



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5 Installation and operation

5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.

Installation and operation

- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

5.2 Assembly and Disassembly

WARNING!

Injury hazard!

All interventions for the purpose of assembly and disassembly of any part of the appliance may be executed only with the motor switched off and the mains plug disconnected.

The assembly of the appliance is executed in a number of steps:

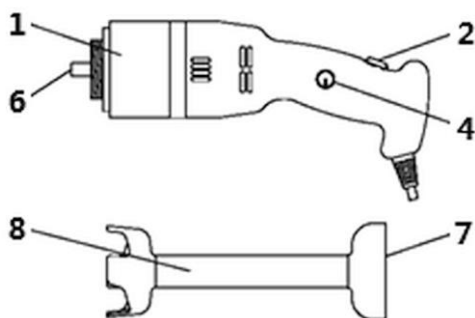


Fig. 2

1. Put the interlocking ring (7) of the mixing rod (8) onto a quick coupling (6) of the appliance body (1).
2. Tighten the mixing rod (8) by rotating it counter-clockwise, until it snaps onto the appliance body (1).

NOTE!

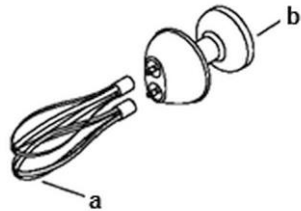
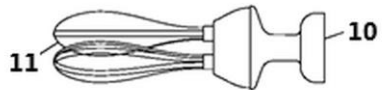
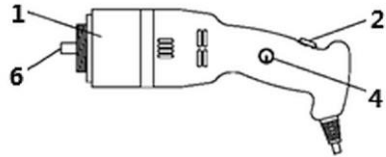
Follow the instructions found on the appliance body.

The disassembly shall be performed according to the above description, but in reverse order.

Assembly/Disassembly of Additional Equipment (optionally)

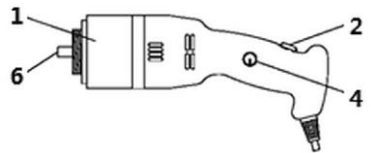
Whisk

1. Put the interlocking ring (10) of the whisk (11) onto a quick coupling (6) of the appliance body (1).
2. Tighten the whisk (11) by rotating it counter-clockwise, until it snaps onto the appliance body (1).
3. To disassemble the whisk (a) (e.g. for cleaning), pull it until it becomes loose on the retaining flange (b).
4. In order to assemble the whisk, insert the whisk base (a) on the retaining flange bolts and press firmly.



Emulsifier

5. Put the interlocking ring (12) of the emulsifier (13) onto a quick coupling (6) of the appliance body (1).
6. Tighten the emulsifier (13) by rotating it counter-clockwise, until it snaps onto the appliance body (1).



The disassembly shall be performed according to the above description, but in reverse order.

5.3 Operation

Verifications and Tests Prior to Switching On

Verification / Test	Procedure
Make sure that: <ul style="list-style-type: none"> – there are no foreign objects in a pot 	Visual inspection is aimed at verification if there are no foreign objects in a pot, such as tools, towels etc., as well as no products that are not food products. Remove such objects if found.
Cleanness control of: <ul style="list-style-type: none"> – internal parts of the appliance – surfaces of accessories – internal parts of the appliance 	Before use, all surfaces of replaced parts must be subject to visual inspection for the purpose of verifying their cleanness. When mould or other contaminants are found, those parts should be cleaned following the instructions in Section 6.2. 'Cleaning'.
The condition inspection includes: <ul style="list-style-type: none"> – fixed safety elements – appliance body 	All fixed covers must fulfil their functions. Perform visual inspection of given elements to make sure they are not externally damaged. Without exception, those elements must be replaced in case of first signs of wear or damage. Contact the service company.
Inspection of operational ability of: <ul style="list-style-type: none"> – control elements designed for assuring safety – control systems 	All elements must fulfil functions they are intended for. Operate the elements directly, so that they executed the intended functions. Elements showing first signs of wear or damage should be replaced immediately. Contact the service company.
Make sure that: <ul style="list-style-type: none"> – there are no strange sounds after switching the appliance on 	After confirming any abnormal sounds during inspection of control elements, indicating e.g. seizure or mechanical damages, stop the appliance immediately, disconnect from power supply and contact the service company.

Table 1



WARNING!

Cut wounds hazard!

Keep hands and other body parts away from the area, where there is the blade of the mixing rod, when it is fixed to the motor block and the appliance is operating.

Hand injury hazard!

During operation, never reach with your hand nor any other kitchen implements into a container with food products. They may get entangled with movable parts of accessories and cause injury.

Switching On / Food Processing

1. Clean the appliance and accessories thoroughly before the first use according to instructions provided in section **6.2 'Cleaning'**.
2. Plug the appliance into a suitable single socket.
3. Switch the appliance on while observing the following instructions:
 - positive inspection result with respect to power supply;
 - connection of the plug into a suitable mains socket;
 - positive inspection result with respect to assembly;
 - positive inspection/test result before switching on (Table 1);
 - inspections conducted in order to assure observance of all safety regulations.
4. Manually put all food products for processing into a pot.
5. Keep the appliance **with both hands in areas designed for this purpose** (see Fig. to the right):
 - one hand on the interlocking ring of the mixing rod,
 - the other hand on the appliance body in the ON/OFF button area.

WARNING!

Never immerse the appliance in a pot with food products for processing deeper than the indicated level of immersion.

Never use the appliance with motor idling.

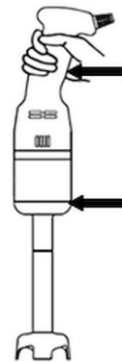


Fig. 3

6. Introduce the mixing rod into a pot.

7. Set the required rotational speed using the speed controller.
8. Start the appliance by pressing the ON/OFF button; keep it pressed until the end of food products processing.
9. As soon as the processed food products reach the required quality, release the ON/OFF button.
10. When the ON/OFF button is released, wait at least 10 seconds and put the appliance on the suitable working surface.
11. If needed, put the processed food products into a suitable container.

Switching the Appliance Off

When you switch the appliance off, perform the following steps:

- before switching off, make sure that the processing is finished or the product yielded the required amount,
- stop the appliance by releasing the ON/OFF button,
- wait approx. 10 seconds, until the motor stops completely,
- remove the appliance and put it onto a suitable surface,
- remove the plug from the socket.

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Then you may clean the appliance and accessories observing instructions in section **6.2 'Cleaning'**.

Protective Elements / Protective Thermostat

If the appliance is used extensively, subject to too long periods of operation or overloaded, the protective thermostat automatically disconnects the appliance.

In such a case, before switching the appliance again, wait until the appliance cools down completely.

6 Cleaning and Maintenance

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.
- Do not clean the appliance with steam washer.
- Do not use a jet of compressed air on areas covered with flour and in general on the appliance.
- Do not use cleaning agents containing chlorine (also diluted) or featuring its, like bleaching lyes, hydrochloric acids, pipe unclogging agents, cleaning agents for marble, general descaling agents, etc., which may impact steel properties and cause permanent stains or oxidation. Even small spills of listed agents may cause oxidation and damage steel in some cases.
- Do not use agents for cleaning silver.

6.2 Cleaning



DANGER!

Electric shock hazard!

Never put nor place the appliance directly in a sink or under a water tap.
Make sure that no water gets into the device.



WARNING!

Cut wounds hazard!

Blade of the mixing rod is very sharp!

Never touch the blade of the mixing rod with bare hands!

Always use gloves resistant to cutting during cleaning of the appliance.

Danger of injuries!

Before and during cleaning, do not grab moving elements without prior verification if they are stopped and if the appliance is disconnected from the electric power supply.

1. Clean the appliance at the end of each working shift, prior to everyday use or more frequently if required.

CAUTION!

All surfaces and parts of the appliance having contact with food products, or areas of contact with food products (external and internal surfaces of equipments) and the areas of operation of the appliance (upper surface of an equipment fixed to the appliance and external surface of the appliance) must be cleaned regularly, as described below, and then disinfected.

2. Remove the accessories from the appliance body prior to cleaning.
3. When disassembling the accessories, observe the indications provided in section '**Assembly / Disassembly**'.
4. Remove possible food residues from the accessories (e.g. using plastic scraper).
5. Clean the disassembled accessories with warm water, a soft cloth or a soft dish-washing brush and a mild washing agent.
6. Use denaturated alcohol to remove fat.
7. Then rinse the accessories with fresh, warm water.
8. Wipe the appliance body with motor block with a soft, slightly moistened cloth (not soaked) only.
9. Dry the cleaned elements thoroughly with a soft lint-free cloth.
10. To disinfect all surfaces that come in contact with food and areas that might be spattered during operation, use commercially available, food grade cleaning and disinfecting agent. Observe the instructions of the cleaning agent's manufacturer.
11. Never wash the appliance and its accessories in a dishwasher.

Storage

1. In the case of longer periods of non-usage, clean the appliance as indicated above.
2. Wipe all stainless steel surfaces with a cloth and considerable amount of Vaseline oil, to protect the surfaces with additional film.
3. Wrap the elements of the appliance in a soft, lint-free cloth.
4. Store the appliance in a dry, clean place, not subject to frost nor direct sunlight, and away from the reach of children. Do not place any heavy objects on the appliance.

6.3 Maintenance

ATTENTION!

With damaged rubber seals, the processed products may enter the appliance interior and damage it.

1. Inspect the rubber seal (a) under the blade regularly (Fig. to the right).

If the rubber seal (a) is damaged or worn, it must be replaced. Contact the service company.

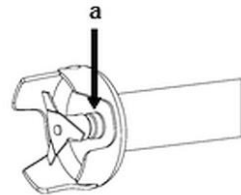


Fig. 4

2. Additionally, pay attention if the blade (c) is securely tightened onto the shaft of the mixing rod with a headless screw (b) (Fig. to the right).

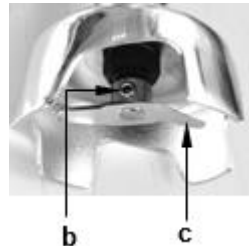


Fig. 5

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.


Problem	Possible Cause	Solution
The appliance does not work: the blade does not rotate.	No power.	Check and restore the electric power supply.
	Appliance is not connected to the power supply.	Insert the plug into the mains socket.
	Damaged ON/OFF switch.	Contact the service company.
Interrupted work.	Protective thermoswitch was tripped due to too long an operation / overload.	Leave the appliance to cool down; restart the appliance afterwards.
	Reason(s) impossible to identify.	Contact the service company.

Table 2

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8 Disposal

Electrical Appliance

	<p>Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.</p>
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Electrical appliances should be returned to designated collection points.