

## **“Panini-MDI“ 1R - 1GR - 1G**



**A150974 - A150976 - A150979**

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## 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 an 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.

### Flammable materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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### Hot surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

### 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.

### Supervised usage only

- Only supervised appliance may be used.

## Safety

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- Always remain in an immediate vicinity of the appliance.

### Improper use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used in a technically flawless condition, providing for safe use.
- The appliance may only be used with connections in a technically flawless condition, providing for safe use.
- The appliance may only be used clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not attempt to modify nor alter the appliance.

### 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:

- Grilling of suitable food products.

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### 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.

## 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.

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### 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.

### 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.

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

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### 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

|  |                                      |
|--|--------------------------------------|
| <b>Name:</b>                               | <b>Contact grill "Panini-MDI" 1R</b> |
| Item No.:                                  | <b>A150974</b>                       |
| Material:                                  | stainless steel                      |
| Grill plate material:                      | cast iron, enamelled                 |
| Number of grill units:                     | 1                                    |
| Grill surface design:                      | ribbed                               |
| Temperature range in °C:                   | 50 - 300                             |
| Degree of protection:                      | IPX3                                 |
| Power supply:                              | 2,2 kW / 230 V / 50-60 Hz            |
| Dimensions of top plate (W x D), in mm:    | 340 x 220                            |
| Dimensions of bottom plate (W x D), in mm: | 360 x 285                            |
| Dimensions (W x D x H), in mm:             | 410 x 400 x 200                      |
| Weight in kg:                              | 18,3                                 |

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|  |                                       |
|--|---------------------------------------|
| <b>Name:</b>                               | <b>Contact grill "Panini-MDI" 1GR</b> |
| Item No.:                                  | <b>A150976</b>                        |
| Material:                                  | stainless steel                       |
| Grill plate material:                      | cast iron, enamelled                  |
| Number of grill units:                     | 1                                     |
| Grill surface design:                      | ribbed at top, smooth at the bottom   |
| Temperature range in °C:                   | 50 - 300                              |
| Degree of protection:                      | IPX3                                  |
| Power supply:                              | 2,2 kW / 230 V / 50-60 Hz             |
| Dimensions of top plate (W x D), in mm:    | 340 x 220                             |
| Dimensions of bottom plate (W x D), in mm: | 360 x 285                             |
| Dimensions (W x D x H), in mm:             | 410 x 400 x 200                       |
| Weight in kg:                              | 18,5                                  |

## Technical data

|  |                                      |
|--|--------------------------------------|
| <b>Name:</b>                               | <b>Contact grill "Panini-MDI" 1G</b> |
| Item No.:                                  | <b>A150979</b>                       |
| Material:                                  | stainless steel                      |
| Grill plate material:                      | cast iron, enamelled                 |
| Number of grill units:                     | 1                                    |
| Grill surface design:                      | smooth                               |
| Temperature range in °C:                   | 50 - 300                             |
| Degree of protection:                      | IPX3                                 |
| Power supply:                              | 2,2 kW / 230 V / 50-60 Hz            |
| Dimensions of top plate (W x D), in mm:    | 340 x 220                            |
| Dimensions of bottom plate (W x D), in mm: | 360 x 285                            |
| Dimensions (W x D x H), in mm:             | 410 x 400 x 200                      |
| Weight in kg:                              | 18,1                                 |

We reserve the right to implement technical modifications!

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### Version / Characteristics

- Temperature control: electronic, in 1°C increments
- Timer
- Audible signal when the time expires (0 – 9:30 minutes)
- Digital display
- Control: knob
- ON/OFF switch
- Indicator lights: ON/OFF, heating
- Grease collection tray
- The set includes: 1 cleaning brush

## 4.2 List of components of the appliance



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- |   |  |
|---|--|
| 1. Handle                               | 2. Top grill plate   |
| 3. Bottom grill plate                   | 4. Ventilation openings  |
| 5. Feet (4x)                            | 6. Push rotary time control knob                               |
| 7. Push rotary temperature control knob | 8. ON/OFF switch with integrated power indicator light (green) |
| 9. Housing                              | 10. Grease collection tray                                     |
| 11. Cable through                       | 12. Handle guard   |
| 13. Cleaning brush                      |  |

## 4.3 Functions of the appliance

Contact grills with grill plates (smooth or ribbed) featuring optimum heat conductivity and simple, intuitive operation with the push rotary control knobs with digital displays, equipped with a timer and audible signal are designed for grilling suitable food products.

## 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.
- 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.
- Leave at least 20 cm clearance from flammable walls and items.

### 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.
  
- Do not use the appliance with an external timer or remote control.

## 5.2 Operation



### WARNING!

#### Risk of burns!

**When in use, the grill plates and external surfaces of the appliance get very hot.**

Do not touch hot surfaces.

When operating the appliance, you may touch just the handle or the control elements (temperature controller, ON/OFF switch).

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### Before the first use

1. Before use, clean the appliance, observing instructions in section **6 “Cleaning”**.
2. Insert the grease collection tray at the front of the appliance, under the grill plate.
3. Before the first use, heat the open appliance up without grilled products for approx. an hour with temperature set to 180 °C – 200 °C. Observe indications in the **“Switching on”** section.

Due to post-production remains, there may be a smoke produced during heating up. This is, however, no threat to the user and is not sign of any defect of the appliance. That smoke will not occur during the next use. Ensure proper ventilation during first heating.

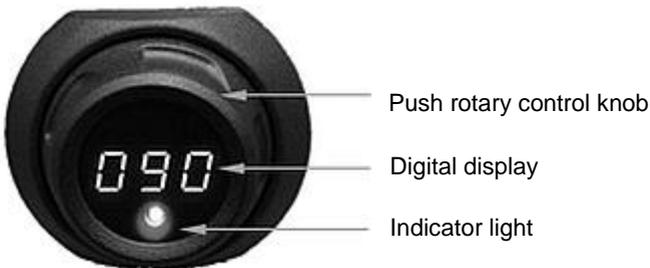
4. Moisten the grill plates with food oil three or four times.

### Control panel

The contact grill is operated with 3 control elements:

- ON/OFF switch
- Push rotary time control knob (at the right side of the control panel)
- Push rotary temperature control knob (at the left side of the control panel)

### Design of the push rotary control knobs



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The push rotary control knobs are integrated with digital displays that allow reading the set (used the most recently) time and temperature.

Indicator lights evidence the operating modes.

### Settings

#### Temperature setting

Temperature is set with the push rotary control knob (at the left side of the control panel). The temperature may be set with 1 °C increments in the range of 50 °C – 300 °C.

#### Time setting

The duration of work of the appliance is set with the push rotary time control knob (at the right side of the control panel). The time may be set in the range of 1–9:30 minutes.

The timer is activated via pressing the time control knob.

The set time is counted down in 1 second increments, until '0:00' is displayed. Then, the audible signal is heard; it must be confirmed via pressing of the push rotary time control knob.

The appliance does not switch into the Standby mode, but it keeps heating. The previously set time is displayed again on the digital display and another product may be prepared with the use of the same setting.

The appliance may also be used without the timer if the push rotary time control knob is not activated via pushing it.

It takes approx. 10 minutes to heat the appliance up to 200 °C.

### Switching on

1. Connect the appliance to a single grounded socket.

The digital displays of the rotary control knobs light up immediately and show the most recently used temperature and time settings.

Indicator lights are off.

2. Set the parameters by rotating the respective push rotary control knobs.

The indicator light of the temperature control is lit until the set temperature is reached; then, it is lit only during the re-heating process.

During operation, you may freely adjust both time and temperature through rotating the respective push rotary control knobs.

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### Food preparation



#### **WARNING!**

**Risk of scalding by hot steam!**

**When opening the appliance, a hot steam may escape.**

Always open the appliance with caution, using the handle.

**Risk of burning by hot fat or fat splashes!**

Protect your hands and face from possible fat splashes!

1. Open the appliance using the handle and lift the top grill plate.
  2. Depending on the product to be grilled, the grill plates should be greased with a small amount of edible oil to prevent product burning.
  3. Put the food products prepared for grilling on the grilling plate.
  4. Close the appliance using the handle.
- There is no need to flip the grilled products, as both grill plates are heated up.
5. Watch the product during grilling process until the grilling process is finished.
  6. When the grilling process is finished, rotate the push rotary temperature control knob as long as '0:00' is displayed on the digital display.
  7. Remove the grilled food from the grill plate.

## Installation and operation

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8. If the appliance is not longer used, ON/OFF switch should be set to the “O” position.
9. Disconnect the appliance from the socket (pull the plug out).

### Grease collection tray

1. Observe the grease collection tray during operation.
2. The grease collection tray should be removed and emptied regularly. When the appliance, grease collection tray and its content have cooled sufficiently, remove the tray.

### Safety thermostat

The appliance is equipped with the safety thermostat, which activates when the appliance is overheated and disconnects the appliance.

When the safety thermostat is activated, proceed the following way:

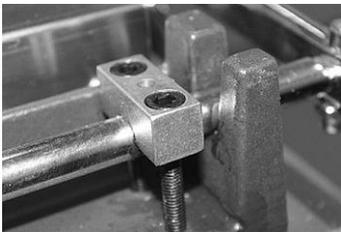
- Disconnect the appliance from the socket (pull the plug out).
- Wait for the appliance to cool down.
- Press the RESET pin located at the bottom of the appliance.

If over a short period of time, the safety thermostat activates again, contact the service company.

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### Regulation of the handle / top grill plate

If the handle will not remain stable in the raised position or will drop, perform the following steps:



1. Screw out the screw located in the rear area of the handle guard.
2. Remove the guard.
3. Tighten the screws in the brass block with the provided Allen wrench.

## 6 Cleaning

### 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.

### 6.2 Cleaning

1. Clean the appliance daily.
2. Clean the appliance when it has cooled down only; clean without using water or with a cloth moistened in water.

#### **CAUTION!**

**Make sure that the moisture, oil, or fat do not enter the appliance.**

3. Clean the housing, the handle and the outside of the top grill with a damp cloth. In case of stubborn soiling, use a mild cleaning agent.
4. Clean the internal surface of the grill plates with a soft, damp cloth and mild cleaning agent.
5. Larger soilings from ribbed grill plates should be removed with the provided cleaning brush.
6. In the case of more stubborn soilings, grease the inside of the warm grill plates with oil and leave it for a couple of minutes.
7. Wipe the internal surface of the ribbed grill plates with a damp cloth.
8. Then dry the grill plates thoroughly using a soft cloth.

#### **CAUTION!**

**Wait for the grease collection tray and its content cooled down before you start cleaning.**

9. Wash the removable grease collection tray with warm water and mild cleaning agent.
10. Dry the grease collection tray and reinstall it in the appliance.

## Possible Malfunctions

11. After cleaning, dry and polish the surface with a soft cloth.

## 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.

| Error  | Possible Cause   | Solution   |
|--|--|--|
| The appliance is connected to the power supply; the appliance is switched on but the green indicator light in the ON/OFF switch is off.        | Abnormal or interrupted power supply.                              | Check the power supply and the cable for damage or faults.                                       |
|  | Electric power supply safety fuse damaged.                         | Check the fuse, connect the appliance to another socket.   |
|  | No power supply.   | Check electric power supply.   |
|  | The safety thermostat tripped.                                     | Leave the appliance to cool down and press the RESET pin located at the bottom of the appliance. |
| The appliance is connected to the power supply, switched on, but the digital displays of the push rotary control knobs do not show any values. | Plug improperly inserted into a socket.                            | Remove the plug and insert it properly in the socket.  |
|  | The push rotary temperature or time control knob is not activated. | Press one of the push rotary control knobs.  |

| Error   | Possible Cause                       | Solution  |
|---|--------------------------------------|---|
| The appliance is connected to the power supply, switched on, but the grill plates are not heating up. | Temperature is not set.              | Set the temperature.  |
|   | Damaged heaters in the grill plates. | Contact the service company.  |
| The appliance is connected to the power supply, switched on, but it does not operate.                 | The safety thermostat tripped.       | Disconnect the appliance from the power supply. Wait for the appliance to cool down. Press the RESET pin at the bottom side of the appliance.<br><br>If the safety thermostat trips again, contact the service company. |

### When malfunction cannot be removed:

- do not open the housing;
- inform the service company or contact the supplier and provide the following data:
  - type of malfunction;
  - code number and serial number (to read from the rating plate of the device).

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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> |
|---|---|

Electrical appliances should be returned to designated collection points.