

## **8L Plus - 2x8L Plus**



**165118 - 165119**

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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.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

### 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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### Safety during deep fat frying

- Never leave the operating appliance without supervision. Possible malfunctions may lead to overheating and ignition of frying oil / fat in cubes (blocks).
- If due to overheating, the frying oil / fat in cubes (blocks) catches fire, put the lid on and disconnect the appliance from the power supply.
- Spatters or outbursts of hot oil/fat may cause scalding of hands, arms and face. Use protective kitchen mitts.
- Do not use wet nor humid products. Dry them before use. Remove excess of ice from deep frozen products prior to frying them.
- Do not hang frozen food in the basket over the tank filled with hot frying oil / fat in cubes (blocks). When deep frying in fat, even the smallest drop of water may cause spatters of hot oil or even small outbursts.

### Hot Surfaces

## Safety

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- 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.

## Electromagnetic field

- Magnetized items, e.g. credit cards, data storage devices or calculators, may not be placed in an immediate vicinity of the switched on appliance. Magnetic field might damage them.
- Do not open the bottom cover!
- Scientific research has proven that the induction appliances pose no threat. Nevertheless, people with cardiac pacemaker should keep a distance of at least 60 cm from a working appliance.

## Health hazard due to burnt food products

- Acrylamides that are present in burnt food products are hazardous to health and may cause cancer. In order to avoid or reduce acrylamide content, products should always be fried to the point, when their colour is golden–yellowish, and not dim and dark nor brown.
- Burnt left-overs and scrubs should be regularly removed from frying oil.
- Products containing starch — cereals and potato products in particular — should be fried in a maximum temperature of 180 °C.

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## 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.

## 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.

## 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:

- Deep fat frying of adequate food products.

## 1.4 Unintended Use

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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:

- Deep fat frying of inadequate food products.
- Deep fat frying of wet or humid food products.
- Do not hang frozen food in the fryer's basket over the hot frying oil/fat.

## 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

#### Version / Characteristics 165118-165119

- Type: table-top appliance
- Power supply type: electric (induction)
- Heater: induction coil
- Safety thermostat
- Fat drain tap
- Appliance connection: ready to plug in
- Control: knob
- ON/OFF switch
- Indicator lamps: heating up, keeping warm
- Characteristics: copper heating element

<b>Name:</b>	<b>Induction deep fat fryer 8L Plus</b>
Art. No.:	<b>165118</b>
Material:	Stainless steel
Number of basins:	1
Basin volume, in litres:	8
Basin dimensions (W x D x H), in mm:	238 x 300 x 205
Number of baskets:	1
Basket volume, in l:	5,5
Basket dimensions (W x D x H), in mm:	190 x 230 x 145
Temperature range, min.–max., in °C:	60 - 190
Power supply:	3,5 kW   220-240 V   50/60 Hz
Dimensions (W x D x H), in mm:	290 x 565 x 415
Weight, in kg:	12,5

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#### The set includes:

- 1 frying basket
- 1 lid
- 1 perforated sheet

<b>Name:</b>	<b>Induction deep fat fryer 2x8L Plus</b>
Art. No.:	165119
Material:	Stainless steel
Number of basins:	2
Basin volume, in litres:	8
Basin dimensions (W x D x H), in mm:	238 x 300 x 205
Number of baskets:	2
Basket volume, in l:	5,5
Basket dimensions (W x D x H), in mm:	190 x 230 x 145
Temperature range, min.–max., in °C:	60 - 190
Power supply:	7 kW / 220-240 V / 50 Hz
Dimensions (W x D x H), in mm:	580 x 575 x 415
Weight, in kg:	23,0

We reserve the right to implement technical modifications.

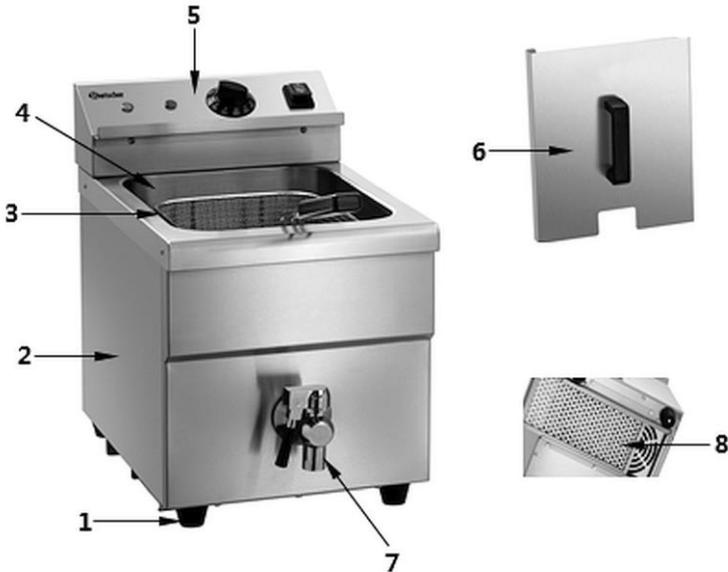
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### The set includes:

- 2 frying baskets
- 2 lids
- 2 perforated sheets

## 4.2 List of Components of the Appliance

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Fig. 1

- |                              |   |
|------------------------------|---|
| 1. Feet (4x)                 | 2. Housing  |
| 3. Frying basket with handle | 4. Basin  |
| 5. Control panel             | 6. Lid with handle                                      |
| 7. Fat drain tap             | 8. Fat and dirt filter for ventilation of the appliance |

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Fig. 2

- |                         |  |
|-------------------------|--|
| 1. Lid with handle (2x) | 2. Feet (4x)   |
| 3. Housing              | 4. Frying basket with handle (2x)                            |
| 5. Control panel (2x)   | 6. Basin (2x)  |
| 7. Fat drain tap (2x)   | 8. Fat and dirt filter for ventilation of the appliance (2x) |

### Auxiliary Equipment (not included in the scope of delivery)



#### **Basket**

Material: high-alloy steel

Basket dimensions: W 190 x D 230 x H 145 mm

Capacity: 5.5 litres

Dimensions: W 194 x D 475 x H 215 mm

Weight: 0.81 kg

**Art. No.: 165122**

## 4.3 Functions of the Appliance

Advanced technology of induction fryer makes it possible to set and maintain exact temperature when frying food products in hot oil, and thus provide for optimum effects.

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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.
- 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.
- In order to connect the twin fryer, 2 separate sockets are necessary.
- Do not use the appliance with an external timer or remote control.

### 5.2 Operation

#### Warning indications



#### **WARNING!**

##### **Fire hazard!**

**Operation of the appliance with the oil level below MIN mark may lead to overheating of frying oil and cause oil to catch fire.**

The oil level should be between MIN and MAX marks on the side wall of a basin.

**If overheated during operation, the frying oil or fat in cubes (blocks) may catch fire.**

The appliance should not remain in use for extended periods of time. During breaks between subsequent frying processes, the temperature control knob should be set to lower values.

**Never place the lid on during or immediately after the frying process.**

The lid is used only to protect the appliance from dust.

##### **Hot surface!**

**Due to lower flashpoint, old oil that had already been used for frying, exhibits a tendency for self-ignition and favours frothing.**

Do not use old oil for frying.

Regularly change frying oil.

**When the oil level is above the MAX mark during operation of the appliance, hot oil may spill out.**

The oil level should be between MIN and MAX marks on the side wall of a basin.

**If the basket is overfilled with products for frying, the frying oil or fat in cubes (blocks) may boil over.**

Observe the maximum allowable level of filling the basket (0.6 kg) with products for frying.

**If water enters hot frying oil, it may cause spatters of oil and scalding.**

Use only dry products for frying.

**When draining hot frying oil / fat in cubes (blocks) be aware of the risk of burns.**

Cool the frying oil / fat in cubes (blocks) before draining.

### Preparation of the Appliance

1. Remove the lid and take out the frying basket and perforated sheet from the appliance.
2. Prior to operation, clean the appliance and its equipment according to instructions in section 'Cleaning'.
3. Then, thoroughly dry the appliance and the entire equipment.
4. Place the perforated sheet in the bottom of the basin.
5. Fit the fat and dirt filter from the bottom of the appliance.

### **ATTENTION!**

**Fat and dirt may damage the appliance and cause its incorrect operation!**

Do not operate the appliance without properly fitted fat and dirt filter.

### Instructions for using frying oil or fat in cubes (blocks)

- Always use oil suitable for frying (e.g. vegetable oil, sunflower oil, peanut oil, etc.) or fat in cubes/blocks only.

### **NOTE!**

**Melt (dissolve) the fat in cubes (blocks) beforehand in a separate dish!**

- Use only oils and fats that are suitable for frying in high temperatures.
- Never mix different types of oil or fat as their boiling points may vary.

### Filling the basin with frying oil or fat in cubes (blocks)

#### **WARNING!**

**Prior to filling with the frying oil or fat in cubes (blocks), the basin must be clean and dry.**

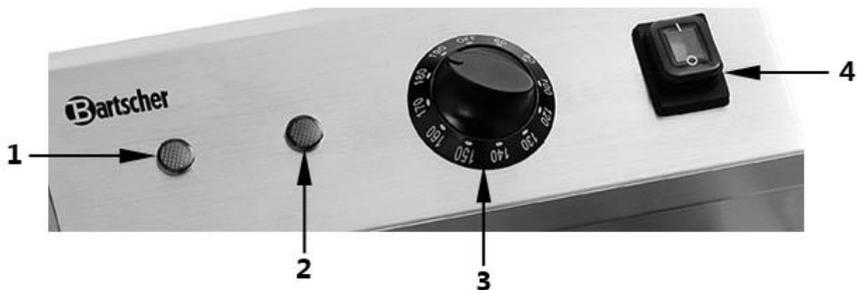
1. Make sure the fat drain tap is closed and blocked (handle set downwards).
2. Carefully pour approx. 8 litres of oil for frying into a basin, until the required level is reached (between MIN and MAX markings on the side wall of the basin).

#### **CAUTION!**

**Never use the appliance if there is no oil for frying or fat in cubes (blocks) in the basin.**

3. Also, during operation, observe the level of oil in the basin and, if needed, top up with frying oil or fat in cubes (blocks).

### Operating Elements



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Fig. 3

1. Warm-keeping indicator light (green)
2. Heating-up indicator light (red)
3. Temperature controller
4. ON/OFF switch with integrated power indicator light (green)

### Switching on

1. Plug the appliance into a suitable single socket.
2. Switch the appliance on with the ON/OFF switch.

The green power indicator light in the ON/OFF switch lights up.

#### NOTE!

**In order to guarantee that the basin is filled with oil for frying / fat in cubes (blocks), the temperature controller must be first turned to OFF position, and then to the required temperature level; otherwise, the appliance will not heat up.**

3. Set the temperature controller by turning it clockwise to the required temperature. It may be selected in the range of 60°C – 190°C.

While heating up the red heating indicator light comes on, going off when the set temperature has been reached.

The green warm-keeping indicator light comes on. When the temperature in the basin drops the red heating indicator light comes on again and the device heats again.

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### Frying of Food

1. For best results wait until the appliance reaches the desired temperature and then place food products in the fryer.
2. Do not use frying oil / fat in cubes (blocks) for an extended period of time in too low a temperature, as they cease to be suitable for use.
3. In case of longer interruptions between the frying processes, set the temperature controller to lower value.
4. Place the products prepared for frying into the basket.

#### NOTE!

**Do not overfill the basket, as when the temperature of frying oil / fat in cubes (blocks) drops, it gets too greasy.**

#### CAUTION!

**Do not fry more than the following amount of food products when frying in deep fat:**

- Model 8 l, single fryer: 0.6 kg
  - Model 2x8 l, double fryer: 0.6 kg per basin
5. Using fixed handle, slowly lower the basket into the frying oil and rest it on the perforated sheet at the bottom of the basin.

## Installation and operation

6. Fry the food products.
7. When the frying process is finished, raise the basket carefully.
8. Use the hooks (a) to hang the frying basket on the rail (b) of the connection box.
9. Wait for the excess of fat to drip off of the fried products.
10. When the frying process is finished and the appliance is no longer used, rotate the temperature controller to 'OFF' position.
11. Switch the appliance off with the ON/OFF switch.



### **NOTE!**

**Remember that the appliance switches off the induction function after 2 hours of work and enters stand-by mode.**

### **WARNING!**

#### **Risk of burns!**

**When deep frying in fat, even drops of water under the lid may cause spatters of hot oil or even small outbursts.**

Do not use the deep fat fryer with the lid on!

The lid is used only for protection against dirt or for keeping the temperature of frying oil / fat in cubes (blocks) in the case of possible interruptions of operation.

Before placing the lid, make sure that it is dry, so that no water drips into the basin.

### Exchange and removal of frying oil / liquid fat in cubes (blocks)

1. The frying oil / liquid fat in cubes (blocks) should be replaced regularly when it no longer fulfils legal requirements.
2. After cooling, the frying oil / fat in cubes (blocks) should be drained from the basin via fat drain tap into a suitable container.
3. Make sure that the container is placed stably.

#### **NOTE!**

**Remove used frying oil / fat with care for environment and according to the valid regulations.**

## 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. At the end of a working day clean the appliance thoroughly.
2. If placed on the basin, remove the lid and rake out the frying basket from the basin.
3. After cooling down, observe instructions in section '**Exchange and Removal of Frying Oil / Liquid Fat in Cubes (Blocks)**' and empty the basin.
4. Remove the perforated sheet from the basin.
5. Wash the frying basket and lid in warm water and mild cleaning agent. Heavily soiled elements may be immersed for a short time.
6. Wash the basin with warm water and mild cleaning agent. Drain the water to a suitable container via the drain tap. Rinse with fresh water and drain the water via the drain tap to rinse the tap.

### **WARNING!**

**Moisture may enter electric installation or control box and cause electric shock during switching on.**

The main appliance nor the power cord may never be cleaned wet, nor under running water or any other liquid.

7. Wipe the control panel, surface of the appliance and power cord only with a slightly damp cloth.
8. Regularly remove the fat/dirt filter from the fitting that is found at the bottom of the appliance and clean it with gentle cleaning agent or in a dishwasher.
9. Ventilation openings at the bottom of the appliance should not be obstructed with dirt nor dust. Clean them regularly with a brush or a blower.
10. Dry all washed parts and accessories thoroughly and refit in the appliance:

## 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.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

<b>Error</b>	<b>Possible Cause</b>	<b>Solution</b>
The appliance is connected to the power supply but the green indicator light is off and the appliance does not heat	Incorrectly connected plug	Check the plug and insert it properly
	Safety fuse tripped	Check the fuse, connect the appliance to another socket
The red heating-up indicator light blinks once every 4 seconds	Fan do not work	Contact the service company
	Ventilation openings clogged by dirt or fat	Check the filter and clean it if necessary
	Too little free space around the appliance.	Maintain sufficient clearance
The red heating-up indicator light blinks twice every 4 seconds	The appliance is overheated without frying oil in the basin.	Fill with frying oil / liquid fat in cubes (blocks).
The red heating-up indicator light blinks thrice every 4 seconds	Incorrect power supply: over 265 V or below 135 V	Make sure the supply voltage is 135–265 V. If the problem persists, contact the service company
The red heating-up indicator light blinks four times every 4 seconds	Short circuit or interruption of oil temperature sensor	Contact the service company

## Possible Malfunctions

Error	Possible Cause	Solution
The red heating-up indicator light and the green warm-keeping indicator light blink simultaneously once every 4 seconds	Short circuit in the heating spiral sensor	Contact the service company
The red heating-up indicator light and the green warm-keeping indicator light blink simultaneously twice every 4 seconds	Interrupted connection with the heating spiral sensor	Contact the service company
The red heating-up indicator light and the green warm-keeping indicator light blink simultaneously three times every 4 seconds	Overheating protection activated: too high a temperature of oil in the basin (approx. 250 °C ± 10 °C)	Contact the service company

## 8 Disposal

### Electrical Appliance



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.

Electrical appliances should be returned to designated collection points.

### Used frying oil

Dispose of the used frying oil according to provisions of natural environment protection law in force.