

T 7,5kg/20L AS



101939

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

Phone: +49 5258 971-0

Fax: +49 5258 971-120

Technical Support Hotline: +49 5258 971-197

www.bartscher.com



Version: 1.0

Date of preparation: 2023-08-09

Original instruction manual

1	Safety	2
1.1	Explanation of Signal Words	2
1.2	Safety instructions.....	3
1.3	Intended Use	5
1.4	Unintended Use	5
2	General information	6
2.1	Liability and Warranty	6
2.2	Copyright Protection	6
2.3	Declaration of Conformity	6
3	Transport, Packaging and Storage	7
3.1	Delivery Check.....	7
3.2	Packaging	7
3.3	Storage	7
4	Technical Data.....	8
4.1	Technical Specifications	8
4.2	List of Components of the Appliance	9
4.3	Functions of the Appliance.....	11
5	Installation and operation	11
5.1	Installation.....	11
5.2	Operation	13
6	Cleaning and Maintenance	19
6.1	Safety Instructions for Cleaning	19
6.2	Cleaning.....	19
6.3	Maintenance	20
7	Possible Malfunctions.....	21
8	Disposal.....	22



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

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.

Safety of planetary mixer operation

- Never touch the rotating parts of the appliance during operation.
- Keep hands, hair, clothes, spatulas, and similar kitchen utensils away from the mixing bowl and whisk during the appliance operation.
- Whisks should be replaced only after complete stop of the drive which rotates for a short time after the power supply is switched off.

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.
- 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 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.

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:

- Dough kneading for bread and pies
- Dough mixing for pies and cakes
- Whipping of creams, sour cream, and eggs

EN

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:

- Processing of inappropriate food products and other materials

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.

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.

EN

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

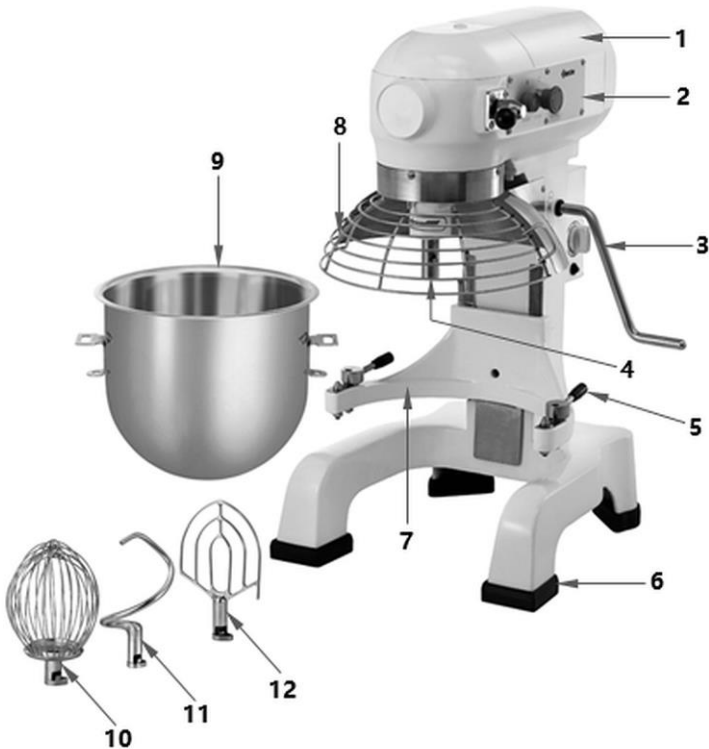
Name:	Planetary mixer T 7,5kg/20L AS
Art. No.:	101939
Material:	cast aluminium
Mixing bowl material:	Stainless steel
Amount of dough production in kg/l:	7,5 / 20
Speed levels:	3
Time setting up – to, in minutes:	5 - 30 + endless
Time setting interval in minutes.	1
Power supply:	1,1 kW 230 V 50/60 Hz
Dimensions (W x D x H), in mm:	496 x 530 x 800
Weight in kg:	80,0

We reserve the right to implement technical modifications!

Version / Characteristics

- Appliance connection: ready to plug in
- Removable mixing bowl
- Safety switch
- Timer
- Motor protection
- ON/OFF switch
- The set includes:
 - 1 flat stirrer, stainless steel
 - 1 dough hook, stainless steel
 - 1 whisk, stainless steel, aluminium
 - 1 protective grating, stainless steel

4.2 List of Components of the Appliance



EN

Fig. 1

- | | |
|-----------------------------|-------------------------------|
| 1. Housing | 2. Control panel |
| 3. Lever | 4. Holder for mixing elements |
| 5. Mixing bowl fixing lever | 6. Base with rubber feet |
| 7. Mixing bowl bracket | 8. Protective mesh |
| 9. Mixing bowl | 10. Whisk |
| 11. Dough hook | 12. Flat stirrer |

Control Panel



Fig. 2

- | | |
|---------------------------|--------------------------|
| 13. Speed controller | 14. Start button (green) |
| 15. Stop/off switch (red) | 16. Timer |
| 17. RESET button | |

EN

Protective devices

The appliance is equipped with protective devices preventing start-up when:

- the protective mesh is opened,
- the mixing bowl is not placed on the bracket,
- the mixing bowl bracket is not lifted to the highest position with use of lever.

For additional safety the appliance is equipped with **power supply failure protection**. It means that after the power supply failure the appliance may be restarted only by pressing the Start button again. That element assures that after the power supply restoration the appliance would not start automatically.

In case of overload the **overheating protection** is activated which automatically stops the appliance. It is then required to turn off the appliance with Stop/Off switch and after complete drive stop reduce the dough amount. Press the RESET button on left side of the appliance. Restart the appliance.

4.3 Functions of the Appliance

With this planetary mixer you can quickly prepare different types of cakes, cream and mousse. The efficient mixer produces up to 7.5 kg of dough in one cycle.

5 Installation and operation

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

EN

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.

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

Before the First Use

1. Before the first use it is required to clean the appliance and accessories thoroughly with use of hot water, soft cloth or sponge, and gentle detergent. Follow the instructions in section 6.2 "Cleaning".
2. Rinse the cleaned components in clean water and dry.
3. Install the mixing bowl and appropriate mixing elements in the appliance according to the instructions below.

Installation of the mixing bowl

Before the mixing bowl installation the appliance must be turned off and the bowl bracket must be in the lower position; to this end rotate the lever down.

1. Put required mixing elements in the mixing bowl.

2. Install the mixing bowl on the bracket.

There are three fixing points:

- locking pin at the back of the bowl which is inserted into appropriate hole in the bowl bracket;
 - two pins on right and left side of the bowl bracket which must snap in the holes on the bowl handles.
3. Pull the mixing bowl handle on right and left side to the front.



Fig. 3

Selection of mixing elements

Flat stirrer, whisk, and dough hook are designed only for specific (appropriate) works.

NOTE!

Do not use the flat stirrer for preparation of heavy dough and the whisk for other works than whipping, scrambling, or preparation of light mixes.


	Dough hook	designed for heavy mixes, e.g. bread dough Recommended speed level: 1
	Flat stirrer	usually used for light pies, cakes, filling, and vegetable puree Recommended speed levels: 1, 2
	Whisk	perfect for light mixes, e.g. whipped cream, mayonnaise, eggs, egg white foam, pancakes, souffles Recommended speed levels: 1, 2, 3

Table 1

Installation / removal of mixing elements

NOTE!

The mixing bowl must be in the lower position during the installation of the mixing elements.

1. Open the protective mesh using the handle.
2. Slide selected mixing element into the holder and rotate it counterclockwise until the drive pin reaches the L-shaped slot in the element.

CAUTION!

Make sure that the mixing element is firmly seated in the handle.

Installation and operation

3. To remove the mixing element, press it slightly towards the holder, rotate clockwise, and then pull it down.

Filling with ingredients

1. After the installation of selected mixing element fill the mixing bowl with ingredients to knead. Do not exceed the maximum filling level.

Maximum filling: approx. 7,5 kg

Recommendation: 2 kg of flour per 1 litre of water.

We recommend to put water (or other liquid) in the mixing bowl first, and then flour.

The appliance might be able to knead larger amounts, but it could lead to premature wear and possible damage. The appliance overloading also extends the mixing/kneading time and causes unsatisfactory results.

2. In case of drive overload stop the appliance by pressing the Stop/off switch (red) and immediately reduce the mixing bowl filling.

Lever and protective mesh

1. After adding the ingredients lift the mixing bowl bracket using the handle (right drawing).

The lever is located on right side of the appliance.

2. Rotate it counterclockwise by 180° to lift the mixing bowl bracket.
3. To lower it, rotate the handle clockwise by 180°.
4. Pay attention to the information next to the handle.



Fig. 4

The mixing bowl bracket and the protective mesh are electrically connected so the appliance operates only when:

- there is the mixing bowl on the bracket
- the protective mesh is closed
- the mixing bowl bracket is lifted all the way up.

After lifting the mixing bowl using the lever the appliance may be safely turned on.

Time setting

The appliance is equipped with a timer (rotary time switch).



Fig. 5

To start operation you need to set the timer.

1. Rotate the timer switch clockwise to the selected temperature setting.

The time can be set between 5 and 30 minutes. As soon as the set time elapses, the appliance stops automatically.

It is also possible to set continuous operation (infinite), by switching the timer to ∞ position.

Setting the speed level

Selection of speed level (1 – 3) depends mostly on type, amount, and consistence of ingredients to be processed.

Follow the recommended speed levels from table 1.

1. Use the speed controller to select one of those levels.

ATTENTION!

Before changing the speed level stop the appliance by pressing Stop/off switch (red).

2. Always start from the lowest level and gradually select the higher levels until reaching the required one.

Appliance Start-up

1. Connect the appliance to a single grounded socket.

To make start-up possible:

- the mixing bowl must be locked in the upper position,
- the protective mesh must be closed,
- the Stop/off switch (red) must be pulled out.

2. Set the required time and speed level.
3. To start the appliance press Start button (green) on the control panel.
4. Process the required ingredients.

WARNING!

Risk of fingers and hands injury by rotating mixing elements!

Kitchen utensils may get caught by mixing elements during operation.

Never put rigid kitchen utensils through the protective mesh into the mixing bowl.

Turn the appliance off, wait for the motor to stop and only then mix or remove ingredients from the bowl.

5. When it is required to add any successive ingredients, open the protective mesh using the handle.

The appliance stops automatically when the protective mesh is opened during the operation.

6. Add the required ingredients.
7. Close the protective mesh.
8. Continue processing by pressing the Start button (green).
9. When processing is finished, press Stop/off switch (red) on the control panel to turn the appliance off.
10. Lower the mixing bowl bracket, rotating the handle clockwise by 180°.
11. Remove the mixing elements by pressing them slightly towards the holder, rotating clockwise, and then pulling down.
12. Put mixing elements in the mixing bowl.
13. Release both mixing bowl fixing levers by rotating them to the back.
14. Remove the mixing bowl from the bracket by pulling it up.
15. Remove mixing elements.
16. If needed, put the processed food products into a suitable container.

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.

6.2 Cleaning

1. Clean all appliance elements after each use.
2. To lower the mixing bowl bracket, rotate the handle clockwise by 180°.
3. Always remove the mixing elements for washing by pressing them slightly towards the holder, rotating clockwise, and then pulling down.
4. Put the mixing elements in the mixing bowl.
5. Release both mixing bowl fixing levers by rotating them to the back.
6. Then lift the mixing bowl to remove it from the bracket with the mixing element.
7. Remove food residuals from the disassembled parts.
8. Clean the removed accessories (mixing bowl, mixing elements) thoroughly in hot water with gentle washing agent.
9. Rinse the cleaned elements in pure water.
10. Leave the parts to dry in open air or dry with a lint-free cloth.

ATTENTION!

Washing agents used in dishwashers may damage the surface of the mixing elements.

Never wash the mixing elements in a dishwasher.

11. Clean the mixing elements holder, protective mesh, mixing bowl bracket, and appliance housing with use of soft, moist cloth and gentle cleaning agent.
12. Pay particular attention to remove the dough residuals from the mixing bowl bracket pins, otherwise the mixing bowl will not be able to be positioned correctly.
13. Wipe with clean water and dry the cleaned surfaces.

6.3 Maintenance

Let the appliance to be inspected by professional technician at least once a year or as required.

- Order regular lubrication of appropriate points in the appliance when required.

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.

Problem	Cause	Solution
The mixing elements holder does not rotate after start-up	Incorrectly connected plug.	Connect the plug.
	The premises connection fuse tripped.	Disconnect the appliance from mains supply, reset the fuse and re-connect the appliance.
Oil leak	Worn oil seals	Contact the supplier
The lever moves too tightly	Corroded guides	Clean and lubricate the guides
	Threaded pin, bevel gear, flywheel shaft, etc., are dry	Lubricate the lever elements
Motor temperature is too high and is below the rotational speed	Incorrect voltage	Check the supply voltage
	Overload	Reduce the processed amount
	Selected speed level is too high	Select appropriate speed level
	Selected mixing element is inappropriate	Select appropriate mixing element

Problem	Cause	Solution
Gear noise, excessive temperature	Insufficient lubrication	Lubricate the appliance
Mixing element touches the mixing bowl and makes noise	Deformed mixing elements in the mixing bowl	Replace the deformed elements

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.