

CE

Bartscher

ELEKTRO-MULTIBRÄTER

ELECTRIC MULTI COOKING BRAT PAN

MULTI-SAUTEUSE ÉLECTRIQUE

BRASIERA ELETTRICA UNIVERSALE

EQUIPO MULTIFUNCIÓN ELÉCTRICO

PANELA ELÉTRICA UNIVERSAL

ELEKTRISCHE MULTI-BRAADSLEDE

PATELNIĄ WIELOFUNKCYJNA ELEKTRYCZNA

296426 / BRE92MB0



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PL

INSTALLATIONS-, BEDIENUNGS-
UND WARTUNGSANWEISUNGEN

INSTALLATION, OPERATING
AND MAINTENANCE INSTRUCTIONS

MANUEL D'INSTALLATION,
D'UTILISATION ET D'ENTRETIEN

MANUALE DI INSTALLAZIONE,
USO E MANUTENZIONE

MANUAL DE INSTALACIÓN,
USO Y MANTENIMIENTO

MANUAL DE INSTALAÇÃO,
UTILIZAÇÃO E MANUTENÇÃO

HANDLEIDING VOOR INSTALLATIE,
GEBRUIK EN ONDERHOUD

WSKAZÓWKI DOTYCZĄCE INSTALACJI,
UŻYTKOWANIA I KONSERWACJI



Rev.-Nr.: 01-2017

DE TECHNISCHE ÄNDERUNGEN VORBEHALTEN!

GB TECHNICAL CHANGES RESERVED!

FR SOUS RÉSERVE DE MODIFICATIONS TECHNIQUES !

IT CI RISERVIAMO LA POSSIBILITÀ DI INTRODURRE MODIFICHE TECNICHE!

ES ¡SE RESERVA EL DERECHO A INTRODUCIR MODIFICACIONES TÉCNICAS!

PT SUJEITO A ALTERAÇÕES TÉCNICAS!

NL TECHNISCHE WIJZIGINGEN VOORBEHOUDEN!

PL WPROWADZANIE ZMIAN TECHNICZNYCH ZASTRZEŻONE!

1. TABLE OF CONTENTS

1. TABLE OF CONTENTS	1
2. INDEX.....	2
3. SAFETY.....	3
4. GENERAL INFORMATION AND WARNINGS.....	4
4.1. General guidelines	4
4.2. Description of the device	4
4.3. Index plate.....	5
4.4. Exchange of components (service technician)	5
4.5. Elements and accessories	5
4.6. Protection devices	5
5. USE AND OPERATION	6
5.1. Description of the controls.....	6
5.2. Device switching on and off	6
5.3. Guidelines on how to use the device	7
6. CLEANING AND MAINTENANCE	7
6.1. Guidelines on cleaning and maintenance	7
6.2. Correct maintenance.....	7
6.3. Cleaning of the grill plate.....	8
7. PROBLEMS DURING OPERATION	8
8. INSTALLATION.....	8
8.1. Packaging and unpacking	8
8.2. Installation (service technician)	9
8.3. Connection to the mains (service technician)	10
8.4. Installation of the device in a line	11
8.5. Check-up (service technician).....	11
9. SETTINGS.....	11
10.DEVICE DISPOSAL	12
ATTACHMENTS.....	I

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2. INDEX**C**

Check-up 11
Cleaning of the grill plate 8
Connection to the mains 10
Correct maintenance 7

D

Description of the controls 6
Description of the device 4
DEVICE DISPOSAL 12
Device switching on and off 6

E

Elements and accessories 5
Exchange of components 5

G

General guidelines 4
Guidelines on cleaning 7
Guidelines on how to use the device 7
Guidelines on regular use of the device 7

I

Index plate 5
Installation 9
Installation of the device in a line 11

L

Longer interval in the use of the device 7

M

Maintenance 7

P

Packaging 8
PROBLEMS DURING OPERATION 8
Protection devices 5

S

SAFETY 3

U

Unpacking 8

3. SAFETY



Read carefully the guidelines and instructions in the instruction manual before you use the device.

The instruction manual contains general information on how to safely use and maintain the device. Retain the manual for future reference.



Electric installation conforms to CE EN 60335-1 and 60335-2-39 regulation.



To prevent any hazard, the damaged mains power cable may be replaced by the manufacturer or service personnel only.

The manufacturer took extra care when designing and manufacturing to prevent any safety or health hazard to the personnel operating the device.

Please read carefully the guidelines in the instruction manual and instructions placed directly onto the device. Above all, observe all the safety instructions.

Do not intervene in or remove the protective device installed in the device. Non-compliance may lead to severe safety and health hazard against people. We recommend to perform a few tests to know the layout and main functions of the control panel, particularly those to switch the device on and off.

The device is intended only for the use it has been designed for and any other use is considered as the use not in compliance with the intended use.

The manufacturer is not liable for material damage or damage to person caused by misapplication or incorrect application of the device.

Any maintenance work that requires special technical license or special skills may be performed by qualified personnel only.

To provide hygiene and protect foods from dirt, all the elements that have direct or indirect contact with the foods and all border areas must be thoroughly cleaned. Use only the cleaning agents intended for use in contact with food and avoid using flammable agents or harmful to health.

After each use of the device make sure that all the heating elements and control elements have been switched off and the cable unplugged.

In case of prolonged interval in using the device disconnect all power supply cables and thoroughly clean the inside and outside elements of the device.



In direct connection to the mains the safety switch should be supplied where wire joints dilation is large enough to secure disconnection in category III overvoltage, which is in accordance with the installation rules.



The device requires some safety measures during installation, positioning, fixing, and connecting to the power supply (section 8 "INSTALLATION").



Do not clean the device with direct stream of water.

4. GENERAL INFORMATION AND WARNINGS

4.1. General guidelines

The manual has been edited by the manufacturer to provide the authorized personnel with the information necessary to work with the device. We recommend the intended readers to read the manual carefully and comply with the information. By reading the information contained in the manual, hazards against people health and safety may be prevented.

Retain the manual in an easily available place throughout the time of use of the device to have access and refer to the required information at any time.

Special symbols, described below, have been used to stress important information or draw attention to essential data:

Warning



Indicate important safety instructions. You should acquire the proper conduct to prevent hazard against people health and safety or not to cause any damage.

Caution

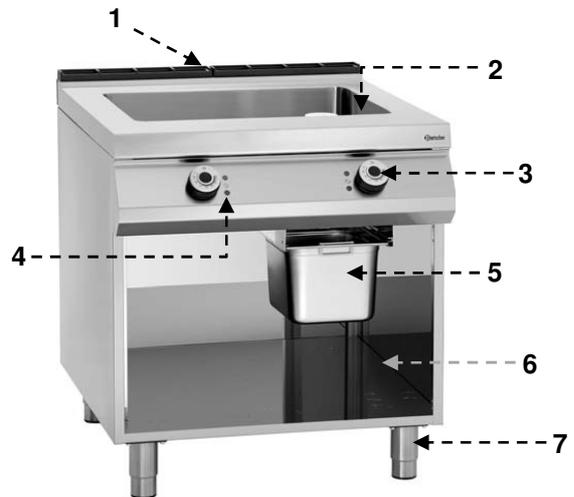


Indicate essentials technical data that you cannot ignore.

4.2. Description of the device

This device, called MULTI ELECTRIC FRYING PAN, has been designed and manufactured for professional catering for cooking directly on the grill plate.

- 1) Smoke extraction system: draws heat generated at electric heating coils to the outside.
- 2) Grill plate
- 3) Temperature control knob: controls plate temperature
- 4) Control lights
- 5) Dip tray
- 6) Open lower structure
- 7) Adjustable feet



4.3. Index plate

The index plate indicated in the drawing is mounted directly onto the device. There are all guidelines and information on the plate required for safe use.

- 1) EAN-No.
- 2) Code-No. / Model-No.
- 3) Connection: power / supply frequency / supply voltage
- 4) Date of production
- 5) Serial-No.
- 6) WEEE symbol
- 7) CE-marking



4.4. Exchange of components (service technician)



Before exchange of the component switch on all the existing protection devices.



In particular, switch off the electric supply with the electrical potential switch. If necessary, exchange the used components to the original spare parts.



We are not liable for personal injury or damage to the components that arise due to application of other spare parts than original or intervention into the device without the manufacturer's consent that may have altered the safety requirements.

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4.5. Elements and accessories

The device is delivered with the following equipment:

- A. Dip tray
- B. Plug

On demand we can provide the following accessories:

- A. Paddle for cleaning grill plate
- B. Set of blades for grooved plates
- C. Construction set for right and/or left door

4.6. Protection devices

The device is equipped with the following protection system:

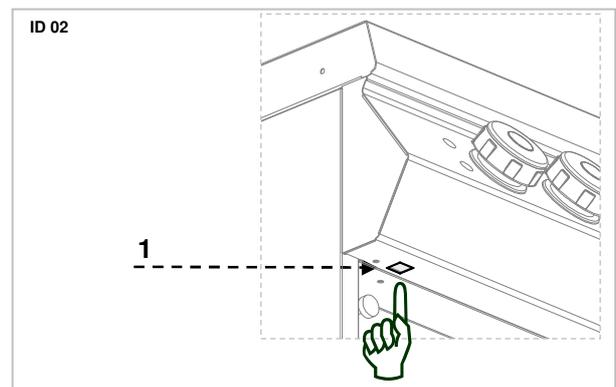
1. **Safety thermostat:** Safety thermostat: it blocks the electric power supply in the case of over-heating.

When the safety thermostat is on it is indicated by the red control light.

The drawing shows the safety thermostats layout.



Check every day that the protection devices are mounted correctly and operational.

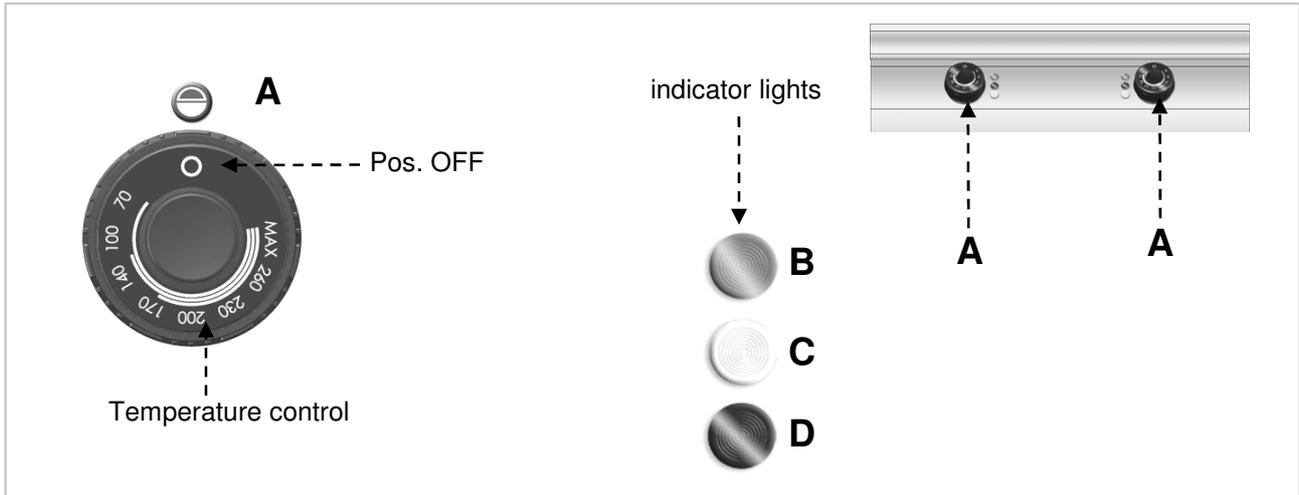


5. USE AND OPERATION

5.1. Description of the controls.

The elements controlling the essential functions are located on the control panel of the device.

- A) Temperature control:** to switch on and off the heating elements.
- B) Green indicator light:** indicates activated power supply
- C) White indicator light:** indicates device heating.
- D) Red indicator light:** indicates activation of safety thermostats.



5.2. Device switching on and off

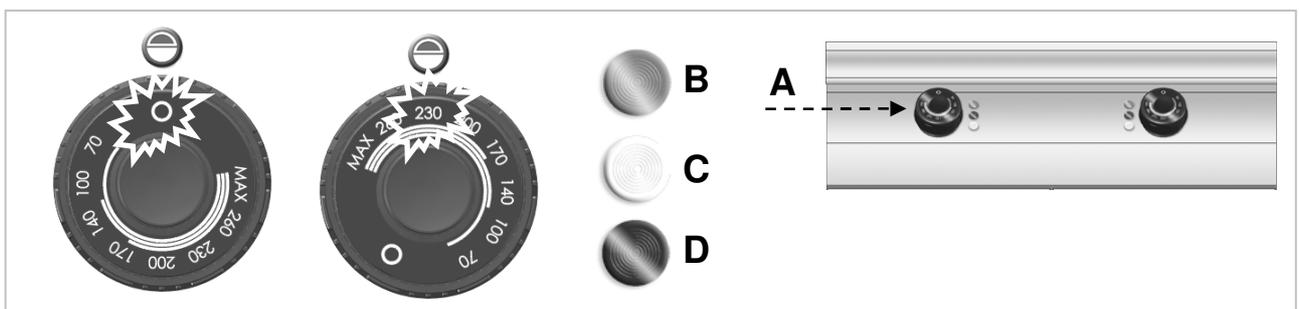
SWITCHING ON:

The first time the device is switched on, the protective grease layer and any possible dirt should be washed out from the plate. Heat it up to 200 °C.

- A) Start the automatic switch-off to turn on the electrical connection.**
- B) Set the temperature control knob (A) to the desired position. The green indicator light (B) will turn on. White indicator light C, which indicates heating, will turn on. When the grill plate reaches the desired temperature, white indicator light (C) will turn off.**

SWITCHING OFF

- A) To switch off the electric heating elements set the temperature control knob (A) to 0. The green control light (B) will go off.**
- B) Start the automatic switch-off to turn off the electrical connection.**



5.3. Guidelines on how to use the device

Longer interval in the use of the device

When you plan not to use the device for the prolonged time, follow the instructions below:

1. Turn on the automatic switch-off to disconnect from the mains;
2. Thoroughly clean the device and surrounding areas;
3. Apply the vaseline oil on the stainless steel surfaces;
4. Perform all maintenance works.

Guidelines on regular use of the device

To ensure correct use of the device follow the guidelines below:

- Use only accessories provided by the manufacturer;

 Do not use the device for heating pots or pans, because this may cause damage to the grill plate.

 **Be especially careful when frying foods. When frying in oil, temperature should not exceed 190 °C.**

 Be especially careful not to scratch the grill plate when removing the left over food.

6. CLEANING AND MAINTENANCE

6.1. Guidelines on cleaning and maintenance



Before you start maintenance works, turn on all the mounted protective devices.

In particular, disconnect the electric power supply by means of the automatic switch-off.

6.2. Correct maintenance

Proper maintenance includes daily cleaning of all components which have contact with food products, and regular maintenance of drain pipes.

Careful maintenance ensures the best performance, longer life of the device and proper operation of the protective devices.

Never direct the water stream or high pressure jet towards the device.

To clean the stainless steel, do not use iron wool or iron brush as they may leave iron particles on the surface that form rust in result of oxidation.

In the case of prolonged intervals in the use of the device, apply the vaseline oil onto all the stainless steel surfaces.



Do not use any clearing agents that contain substances hazardous or harmful to health (solvents, petrol. etc.).

At the end of the working day clean:

- grill plate
- device.

Regularly instruct the specialist personnel to perform the following maintenance works:

- check the electric installation;
- check the safety thermostats.

6.3. Cleaning of the grill plate

Follow the instructions below.

1. Remove the left over food from the grill plate with a paddle (be especially careful when cleaning chrome plates).
2. Grease the plate with fat soluble agent and wait a few minutes.
3. Close the drain hole with a suitable plug.
4. Pour hot water on the grill plate and wait a few minutes.
5. Remove the dip tray.

6. Put a bucket under the drain hole.
7. Pull out the plug and wait until the water has drained out.
8. Clean and dry the grill plate and the dip tray thoroughly.
9. We recommend washing the accessories in the dishwasher.

 In order to protect the grill plate from rust dry it thoroughly and cover it with a protective layer of cooking oil.

7. PROBLEMS DURING OPERATION

The information below is provided to recognize and repair any failures that may occur when operating the device.

Some of the failures can be repaired by the user, others require thorough specialist knowledge. Such problems may be solved exclusively by the qualified personnel.

Problem	Cause	Solution
The heating elements do not heat up.	The electrical connection is not correct.	Check the electrical connection.
	Safety thermostats are on.	Reset the device (see special section).
	Damaged temperature controller.	Replace temperature controller.  Contact the service company.

8. INSTALLATION

8.1. Packaging and unpacking

During unloading and when installing the device follow the information from the manufacturer placed directly on the packaging and in this manual.

To lift and transport the product plan to use a fork lift or stacker, and pay attention to even weight distribution to avoid a risk of tilting of the packaging (avoid excessive incline!).



When using the lifting equipment pay attention to the mains cable and feet position.

The packaging consists of the carton packaging and wooden pallet. There are symbols printed on the carton packaging that according to the international agreements inform about the regulations to follow when loading and unloading, transporting and storing the device.



When collecting the goods check if the packaging is complete and has not been damaged during transport.

Any damage should be immediately reported to the shipping company.

Unpack the device as soon as possible to check if the device is not damaged.

Do not use a sharp object to cut the carton box. It may damage the stainless steel inside the box.

Remove the carton packaging from bottom to top.

When unpacked check if the device is according to the order.

In case of any difference inform the sales agent immediately.



Do not store the packaging materials (nylon bags, polystyrene foam, clips ...) in the reach of children!

Remove the protective PVC layer from the out and inner surfaces. If possible, do not use any metal tools.

8.2. Installation (service technician)

All the stages of the installation must be carefully planned.

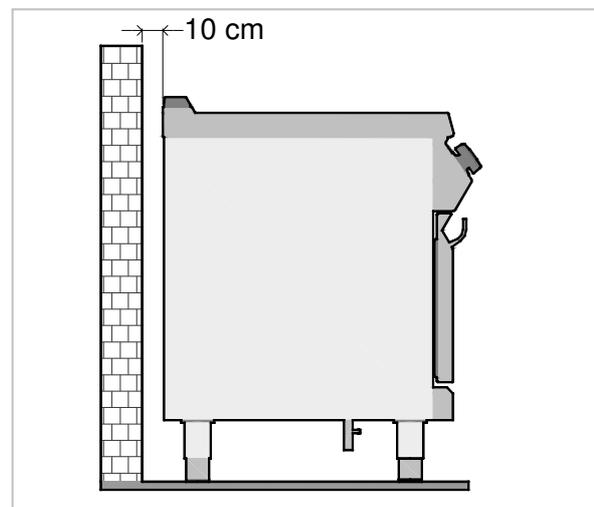
The location should be equipped with all supply connections and production waste outlet. The location should also be properly lit and comply with all hygiene and sanitary requirements according to the binding regulations.

The device should be installed with the minimum 10 cm clearance from the wall.

Locate the device in the horizontal position by adjusting the individual feet.



When the device is to be installed near the walls, partitions, kitchen cabinets, decorative elements, etc., they must be made from non-flammable materials or covered with suitable non-flammable materials.



To ensure the correct operation of the device, the device must be installed and operated in the thoroughly ventilated room only.

8.3. Connection to the mains (service technician)

The device may be connected to the power supply only by the authorized and qualified personnel, when the valid regulations are followed and when appropriate material is used in accordance to the regulations.

Depending on the model the devices are designed for connection to the following networks:

400 V 3N~ 50-60 Hz

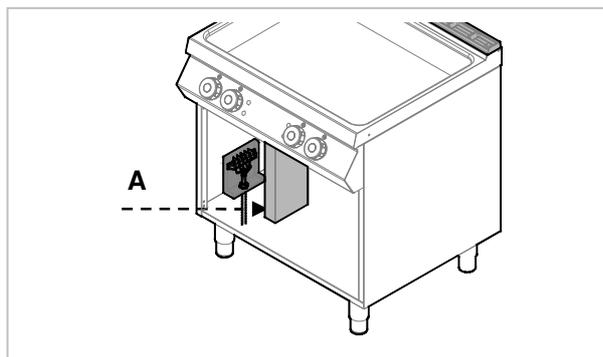
During the installation follow the data on the rating plate.



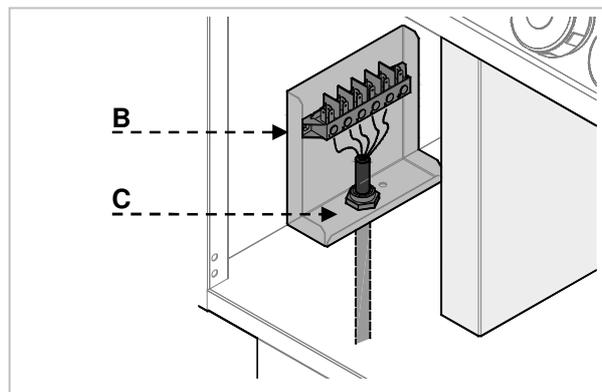
Before connecting the device to the mains, check whether the device is connected to the appropriate circuit breaker in all poles with minimum air gap of 3 mm.

To correctly connect the device, follow the guidelines below.

- Remove the cover from the terminal strip (A).



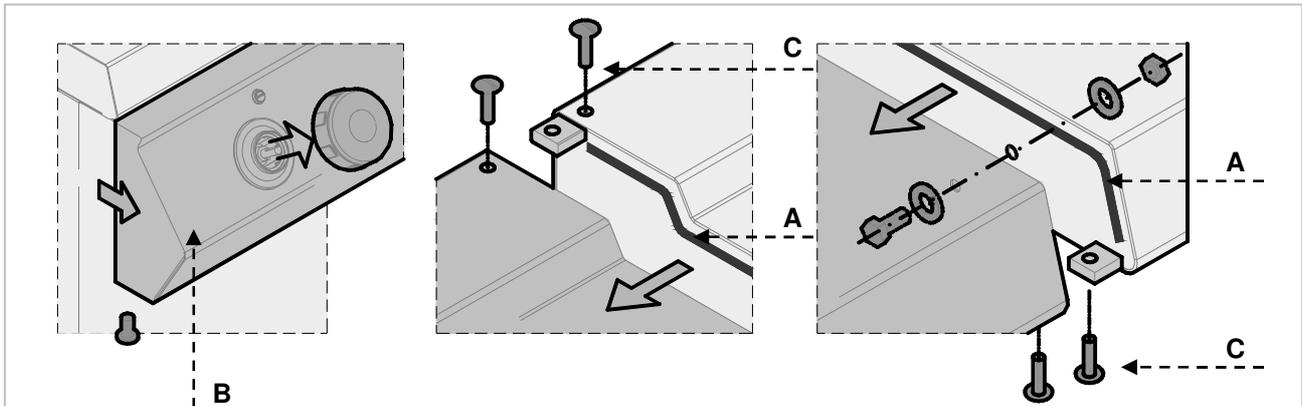
- Connect the switch-off to the terminal strip (B) of the device, as shown in the drawing and block diagram (see the attachments). Use cable type H07RN-F or better, min. heat resistance of 80 °C.
- Firmly press the end of the cable (C).
- Replace the terminal strip cover.



8.4. Installation of the device in a line

Um die Geräte in Reihe (Seite an Seite) zu montieren, gehen Sie wie angegeben vor.

1. Montieren Sie die Bedientafeln ab und entfernen Sie den Gussrahmen vom Kamin.
2. Verwenden Sie auf den aneinander stoßenden Seitenteilen Dichtband (A)
3. Schieben Sie die Geräte nebeneinander und richten Sie sie horizontal aus (durch Einstellen der Standfüße).
4. Verbinden Sie die Geräte mit den Befestigungselementen.



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8.5. Check-up (service technician)

Before starting the device the installation check-up should be run to evaluate the working conditions of every single component and recognize any errors.

It is recommended to run the following check-ups:

1. Check that the energy supply voltage is the same as of the device voltage.
2. Turn on the automatic switch-off to check the electrical connections.
3. Check that the protection devices work correctly

9. SETTINGS

There are no special default settings of the device.

The only settings are those set up by the user while using the device.

10. DEVICE DISPOSAL

 The device is marked in conformity with the European Directive 2002/96/EG WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

 **By disposing the device in accordance with the regulations the user contributes towards prevention of adverse effects on environment and health.**



The  symbol on the product or attached manual indicates that the product cannot be considered as ordinary household waste and should be transferred to a special collection point for electrical and electronic devices for recycling.

Local waste management regulations should be observed.

Further information on procedure, reusing and recycling of the product is available in local offices, waste management unit or with the product sales agent.

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ATTACHMENTS

ANNEXES

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ANEXOS

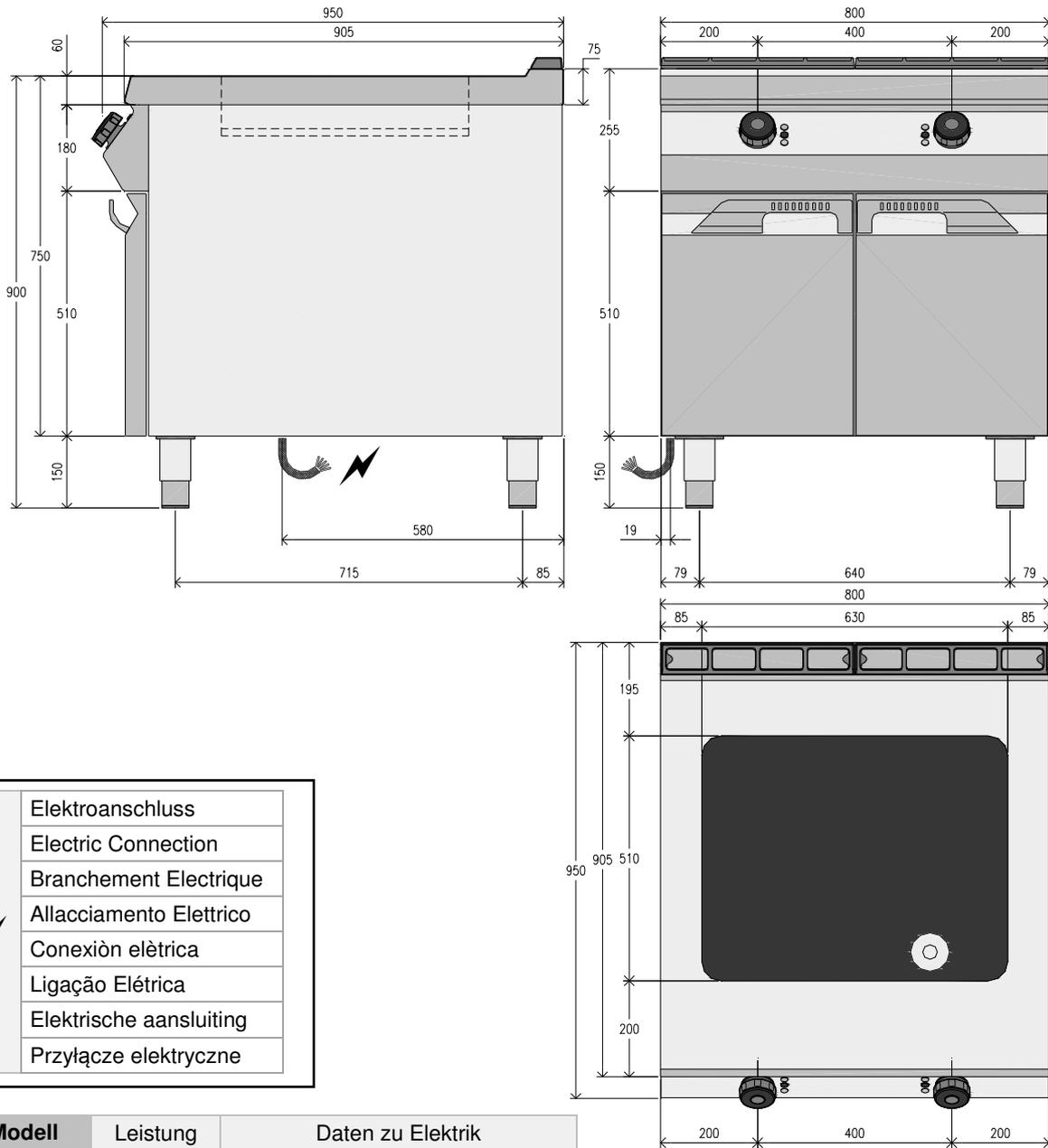
ANEXOS

BIJLAGEN

ZAŁĄCZNIKI

BRE92MB0

ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS - SCHEDA ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES - PLAN AANSLUITINGEN - SCHEMAT PODŁĄCZENIA



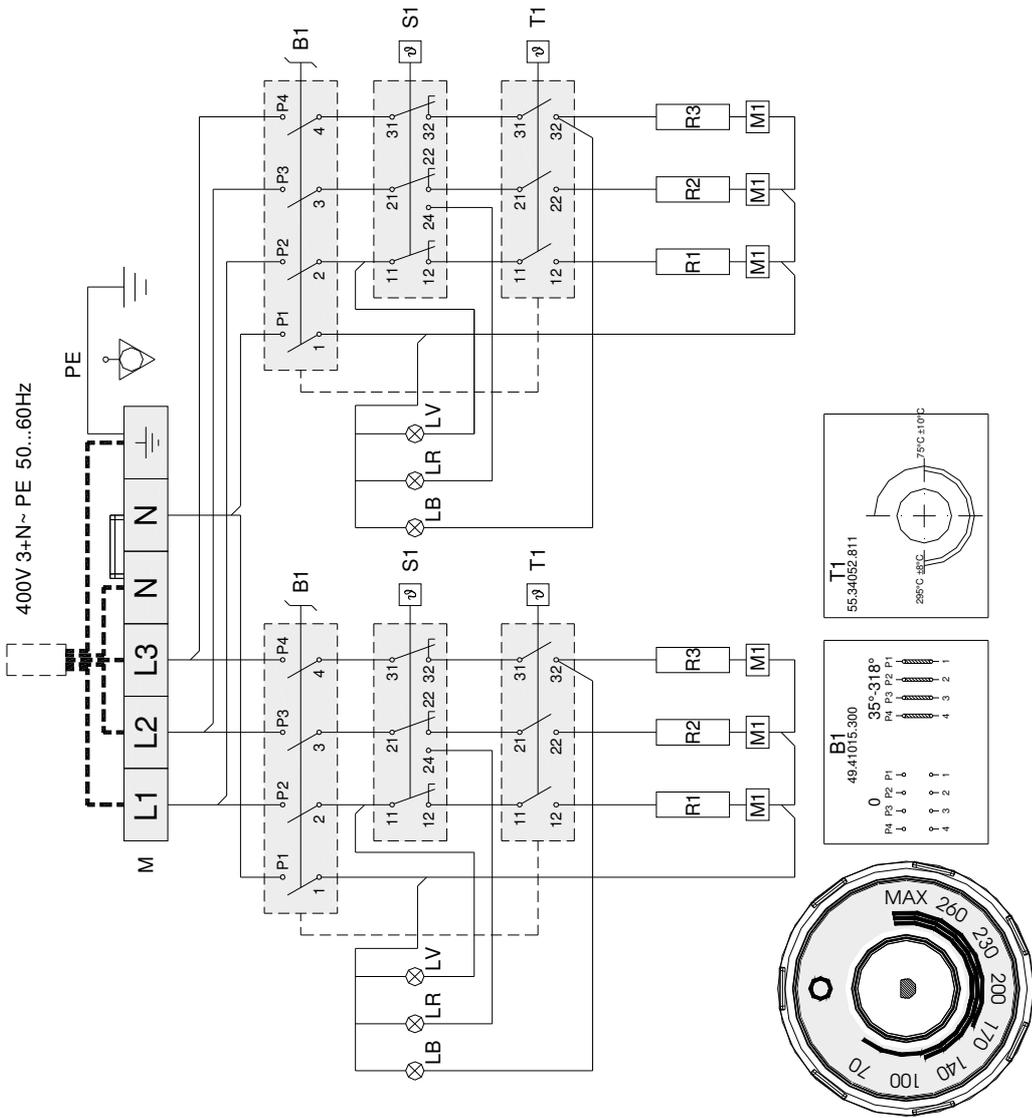
- Elektroanschluss
- Electric Connection
- Branchement Electrique
- Allacciamento Elettrico
- Conexiòn elètrica
- Ligação Elétrica
- Elektrische aansluiting
- Przyłącze elektryczne

Modell	Leistung	Daten zu Elektrik	
Model	Power	Electrical connection	
Modèle	Puissance	Données électrique	
Modello	Potenza	Dati elettrici	
Modelo	Potencia	Datos eléctricos	
Modelo	Potência	Dados Elétricos	
Model	Vermogen	Gegevens van de elektrische installatie	
Model	Moc	Dane dot. instalacji elektrycznej	
	kW	V	Hz
BRE92MB0	10	400V 3N~	50/60

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REVISION 00

400V 3+N~
50...60Hz

**SCHALTPLAN - ELECTRIC DIAGRAM – SCHÉMA ÉLECTRIQUE - SCHEMA
ELETTRICO - ESQUEMA ELÉCTRICO - ELEKTRISCH SCHEMA - SCHEMAT IDEOWY**



	700	900
ALIMENTAZIONE FEED	400V 3+N~ 50Hz	
M = MORSETTIERA TERMINAL	FV122 6 POLI - 40 A - 450 V	
B1 = COMMUTATORE SWITCH	EGO 49.41015.300 4 Poli. 16A 250V T150	
S1 = LIMITATORE DI TEMPERATURA TEMPERATURE LIMITING THERMOSTAT	EGO 55.32574.110 T=360°C -25K 20(4)A 400V	
T1 = TERMOSTATO THERMOSTAT	EGO 55.34052.811 16A 250V T150 [60°C - 295°C]	
MCR = MICROINTERRUTTORE MICRO SWITCH		
LV = LAMPADA VERDE GREEN LIGHT	SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads	
LR = LAMPADA ROSSA RED LIGHT	SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads	
LB = LAMPADA BIANCA WHITE LIGHT	SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads	
R1, R2, R3 = RESISTENZE RESISTORS	1680 watt (3x) 230V 7.3A	
CABLAGGIO CABLE	CAVO H05SJ-K Section 1.5 mmq	
CABLAGGIO LAMPADE LIGHT CABLE	CAVO H05SJ-K Section 0.75 mmq	

DE

LAUT GESETZLICHER VORSCHRIFT STEHT DIESES HANDBUCH UNTER EIGENTUMS-
VORBEHALT UND DARF AUS DIESEM GRUND NICHT OHNE UNSERE GENEHMIGUNG
VERVIELFÄLTIGT UND/ODER IN JEGLICHER FORM AN DRITTE WEITERGEGEBEN WERDEN!

GB

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SANS NOTRE AUTORISATION!

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RIPRODURLO E/O DISTRIBUIRLO IN QUALSIASI FORMA SENZA NOSTRA AUTORIZZAZIONE!

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NL

DE FABRIKANT BEHOUDT ZICH HET RECHT VOOR OM DE KENMERKEN VAN DE
TOESTELLEN DIE IN DEZE PUBLICATIE WORDEN VOORGESTELD TE WIJZIGEN ZONDER
VOORAF TE VERWITTIGEN!

PL

ZGODNIE Z PRZEPISAMI PRAWNYMI NINIEJSZA INSTRUKCJA JEST NASZĄ WŁASNOŚCIĄ
I Z TEGO POWODU NIE MOŻE BYĆ BEZ NASZEJ ZGODY POWIELANA I / LUB PRZEKAZYWANA
W JAKEJKOLWIEK FORMIE OSOBOM TRZECIM!