

**W3110-200U / 200W / 200A - W4110-
200U / 200W / 200A**



**125633-125633V1-125633V2 - 125634-
125634V1-125634V2**

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



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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.
- 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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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

- This appliance is not intended to be used 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 the appliance on.

Safety

Children may only take dishes or food products from the device!

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:

- Keeping the prepared food warm in suitable GN containers.

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:

- Heating-up flammable, hazardous to health and volatile, etc. liquids and 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.

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2.3 Declaration of Conformity

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

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint.

Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

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

3.2 Packaging

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

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

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

3.3 Storage

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

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

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

4 Technical Data

4.1 Technical Specifications

Name:	Buffet trolley W3110-200U / 200W / 200A
Art. No.:	125633-125633V1-125633V2
Material:	laminated wood; stainless steel, plastic
Colour:	elm / wenge / anthracite
Number of basins:	1
Basin size, GN format:	3 x 1/1 GN
Max. GN container depth, in mm:	200
Serving height, in mm:	900
Temperature range, min.–max., in °C:	30 - 90
Dimensions of tray slide shelf (W x D), in mm:	1.170 x 250
Number of bars:	4
Bar dimensions (W x D), in mm:	528 x 30
Connected load:	2,262 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	1.170 x 1.245 x 1.520
Weight, in kg:	112,0

Name:	Buffet trolley W4110-200U / 200W / 200A
Art. No.:	125634-125634V1-125634V2
Material:	laminated wood; stainless steel, plastic
Colour:	elm / wenge / anthracite
Number of basins:	1
Basin size, GN format:	4 x 1/1 GN
Max. GN container depth, in mm:	200
Serving height, in mm:	900
Temperature range, min.–max., in °C:	30 - 90
Dimensions of tray slide shelf (W x D), in mm:	1.495 x 250
Number of bars:	4
Bar dimensions (W x D), in mm:	528 x 30
Connected load:	3,016 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	1.495 x 1.245 x 1.520
Weight, in kg:	134,6

Version / Characteristics

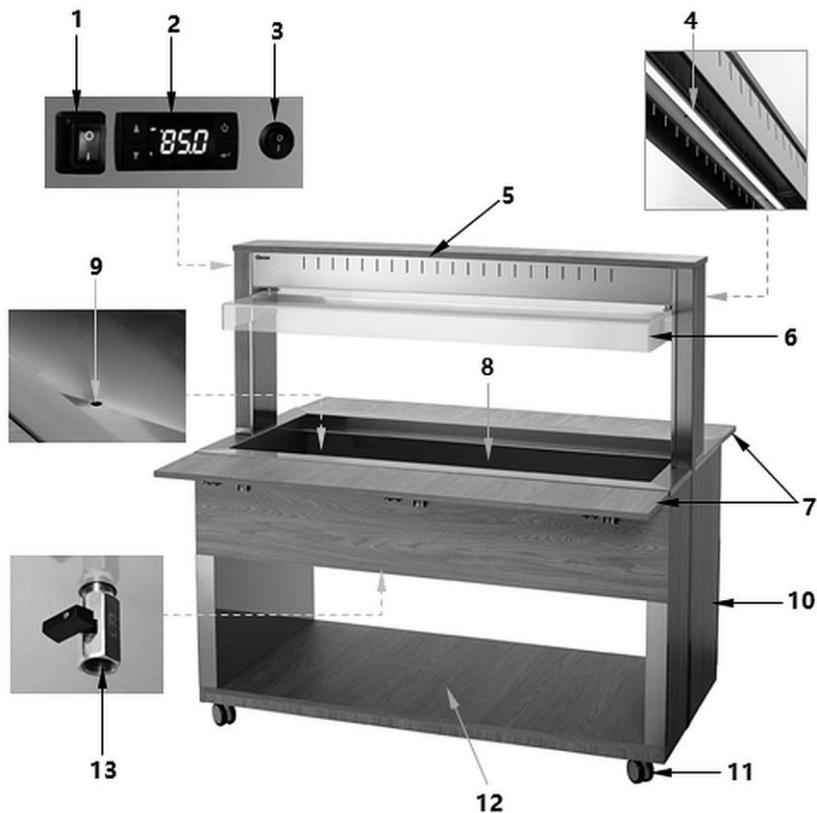
- Folding tray slide shelf
- Sneeze guard
- Lighting:
 - LED
 - switched on separately
- Drain tap
- Type of power cord:
 - spiral cord
 - cord length: 1.6 m
- Swivel castors: 5 swivel castors, 2 with brakes
- Indicator lights: ON/OFF
- State at delivery: assembled for ready to use
- Features:
 - stainless steel basins
 - rounded edges
- The set includes: 4 bars, length 528 mm, width 30 mm
- The set does not include: GN container

We reserve the right to implement technical modifications.

4.2 Functions of the Appliance

The buffet trolley with sneeze guard and LED lighting is capable of housing 3 or 4 1/1 GN containers, and owing to the employment of bain-marie, the food in the buffet remain warm and eye-catching.

4.3 List of Components of the Appliance



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Fig. 1

- | | |
|--|-----------------------------------|
| 1. ON/OFF switch with integrated power indicator light (green) | 2. Digital temperature controller |
| 3. LED lighting ON/OFF switch | 4. LED lighting |
| 5. Sneeze guard bracket | 6. Sneeze guard |
| 7. Tray slide shelf (2 pcs) | 8. GN container basin |
| 9. GN container basin drain opening | 10. Body |
| 11. Swivel castors (5 pcs), 2 with brakes | 12. Bottom working surface |
| 13. Water drain tap | |

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.

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

- When the appliance is move to the selected location, block the swivel castors with parking brakes.

Power supply connection

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

5.2 Operation

Tips for the User

- Do not place any objects on the sneeze guard (for example, do not place a stack of plates).
- To place utensils, etc., use bottom working surfaces.
- Avoid large amounts of water coming into contact with the wooden parts to prevent blistering and scratching.
- If possible, put warm food in appropriate GN containers into the GN container basin, so that they are ready for serving faster.

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Preparation of the Appliance

1. Before use, clean the appliance, observing instructions in section **6 'Cleaning'**.
2. Dry the appliance thoroughly.
3. Make sure the drain tap is closed.
4. Make sure that the appliance is switched off.
5. Pour water into the GN container basin, up to MAX marking.

ATTENTION!

Never use the appliance without water.

Check the water level in the GN container basin regularly. If needed, top up with water.

Digital Temperature Controller



Fig. 1

Key	Name	Functions
	Function key	<ol style="list-style-type: none"> 1. HACCP data display 2. To turn on/off the controller (if LFC = 1) 3. In the programming mode: to exit the parameter menu without saving the new setting values (Esc command) 4. During an alarm event: to disable the optional internal buzzer and relay
	Enter key	<ol style="list-style-type: none"> 1. Programming Mode Activation 2. View and confirm new setting values
	Setting value decrease button	<ol style="list-style-type: none"> 1. Keep pressed together with the Enter button for 5 seconds to lock or unlock the buttons 2. In the programming mode: to scroll through the parameter menus and decrease the setting values
	Setting value increase button	<ol style="list-style-type: none"> 1. To display the temperature of the current probe 1 for a few seconds 2. In the programming mode: to scroll the parameter menus and increase setting values

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LED Indicators

The LED indicators in the digital display show the status of the active function:

LED	Status of the active function	Meaning
	illuminates	the heater is working (the K1 output relay is on, Act = 1)
	flashes	during the heater delay time

The upper left point flashes in programming mode and lights when the external contact (digital input) is active or in Standby mode.

The number "1" that appears on the digital display shows the current temperature of the sensor.

Setting the temperature (required value)

1. Press the  button once for a moment.

The digital display shows "SET". The upper point to the left of the temperature gauge is flashing to indicate entering programming mode.

2. To display the set value, press the  button again.
3. To set the required set value, press the  or  button within 15 seconds.
4. Press the  button to confirm the set data.

NOTE!

If this button is not operated for more than 15 seconds (Timeout) or when

the  button is pressed once, the last value shown on the display will be adopted and the previous message will be displayed again.

NOTE!

If additional parameter settings are necessary, contact technical service.

Button lock

1. Press and hold the buttons  and  simultaneously for 6 seconds to lock and unlock the keypad (the top point to the left of the temperature gauge is blinking).

When "Pof" appears on the digital display, the keypad is locked. When "Pon" is displayed, the keypad is unlocked.

When the keypad is locked, all parameters can be displayed but not changed.

Display of stored alarm temperatures (HACCP function)

The digital temperature controller saves the last 3 temperature alarm events:

The sensor temperature was lower than ALo or higher than AHi.

- if the temperature controller shows temperature (i.e. not in programming mode), press and release the button  ;
- the message "HcP" (HACCP) and (if alarm data are stored) the message "AL1", min./max reached temperature and its duration in minutes appears, when temperature 1 was above ALo or AHi, next "AL2" min-/max alarm appears. AL1 refers to the most recent event. AL3 is the oldest.

When HACCP data is displayed on the digital display by pressing the button  for more than 5 seconds ("----" is displayed), the stored alarm data can be erased.

The digital temperature controller only displays alarm data for events that have returned to normal state. If the alarm continues, it can be terminated by ending ALo or increasing the AHi value. At the end of the alarm, the HACCP data is saved.

There is no alarm recording during the defrost process.

The temperature controller is not equipped with a battery, if a power failure occurs, no data is monitored/saved.

If the recorded temperature unit is changed (parameter "unt"), the recorded temperatures/parameter values reflect the unit set in the past (they are not converted).

Parameter alarms

Country	Description	Value	Initial settings
Atp	Alarm type values 0: ALo, AHi are absolute temperatures; 1: ALo, AHi are the temperature values related to the SEt value.	0..1	0
ALo	Low temperature alarm (ex LoA). If the temperature drops below this value (ALo-0,4), the controller transmits an alarm signal on the display and starts recording the minimum temperature and the alarm duration (HACCP function). In addition, it activates an internal buzzer and an alarm relay if available (optional)	AtP=0, -50.. (AHi-1) AtP=1, -50 .. -0.5°C	-40 °C
AHi	Alarm when the temperature is exceeded (ex HiA). If the temperature raises above this value (ALo+0,4), the controller transmits an alarm signal on the display and starts recording the highest temperature and the alarm duration (HACCP function). In addition, it activates an internal buzzer and an alarm relay if available (optional).	AtP=0 (ALo+1)..150 AtP=1 0,5 ..285 °C	110 °C

Appliance Start-up

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.
The temperature controller digital display shows 'OFF'.

3. Press the temperature controller function button and hold it for 2 seconds to start the appliance.

The initial temperature will be shown in the digital display. The  indicator light lights up and signals the heating-up phase in progress.

The factory default set temperature is 90°C.

4. Wait for the appliance to reach the set temperature before you put warm food in suitable GN containers into the GN container basin.

NOTE!

Information about subsequent temperature settings may be found in section 'Digital Temperature Controller'.

Switching the LED Lighting ON/OFF

1. If needed, switch the sneeze guard LED lighting on or off with the lighting ON/OFF switch.

Switching the Appliance OFF

1. Switch the sneeze guard LED lighting off with the lighting ON/OFF switch.
2. Switch the appliance off with the ON/OFF switch.
3. Disconnect the appliance from the socket (pull the plug out).

Drain water

WARNING! Risk of scalding!

The water in the GN containers basin may heat up considerably.

Wait for the water to cool down before draining.

1. To drain water from the GN containers basin, perform the following:
 - place a suitable container under the spout pipe (A);
 - open the drain valve (A);
 - drain water.
2. Close the drain tap.

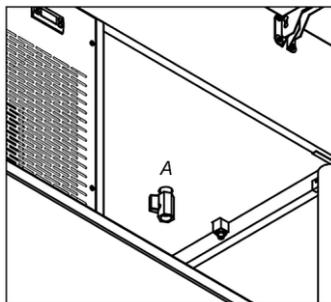


Fig. 2

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 regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.
2. Remove GN containers from the basin only when the appliance cools down completely.
3. Drain water from the GN containers basin (section '**Draining Water**').
4. Clean the GN containers basin thoroughly with a soft cloth and a mild cleaning agent.
5. Wipe with a clean cloth.
6. Dry the GN containers basin thoroughly afterwards.
7. Clean the hygienic cover with a soft, damp cloth and dry it thoroughly.
8. Clean laminated wooden surfaces only with a slightly damp cloth. For stubborn stains, use a little alcohol.
9. Wash GN containers regularly and thoroughly in warm water with a soft cloth and a mild cleaning agent.
10. Rinse in fresh water.
11. Dry GN containers or leave them in the open air to dry.

7 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.