

**ST340**



**A201113**

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Version: 1.0

Date of preparation: 2022-03-29

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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

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.

### 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.

## Safety

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### Health Hazard Due to Burnt Food Products

- Acrylamides that are present in burnt food products are hazardous to health and may cause cancer.
- Remove burnt pieces.
- Do not bake products to get them excessively over-done.

### 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.

### 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:

- Baking pizza and similar products.

### **The appliance is not designed for continuous operation in industrial applications.**

This appliance is intended for use in households and similar places, e.g.:

- in employee canteens in shops, offices, and similar areas;
- on farms;
- by customers in hotels, motels, and other typical accommodation establishments;
- in lodging-houses.

## 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:

- Baking unsuitable baked products.



## 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.

### 3.3 Storage

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

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

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

## 4 Technical Data

### 4.1 Technical Specifications

<b>Name:</b>	<b>Pizza oven ST340</b>
Art. No.:	<b>A201113</b>
Material:	stainless steel
Baking chamber material:	steel, galvanised
Number of baking chambers:	1
Internal dimensions (W x D x H), in mm:	342 x 345 x 70
Pizza size, number / max. Ø, in cm:	1 / 33,5
Temperature range, min.–max., in °C:	50 - 250
Connected load:	1,5 kW   230 V   50 Hz
Dimensions (W x D x H), in mm:	510 x 420 x 270
Weight, in kg:	22,4

We reserve the right to implement technical modifications.

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#### Version / Characteristics

- Appliance connection: ready to plug in
- Functions: top/bottom heater | continuous mode baking function
- Insulation: glass wool
- Alternate use: pizza rack or firebrick
- Crumb drawer
- Sight glass

## 4.2 List of Components of the Appliance

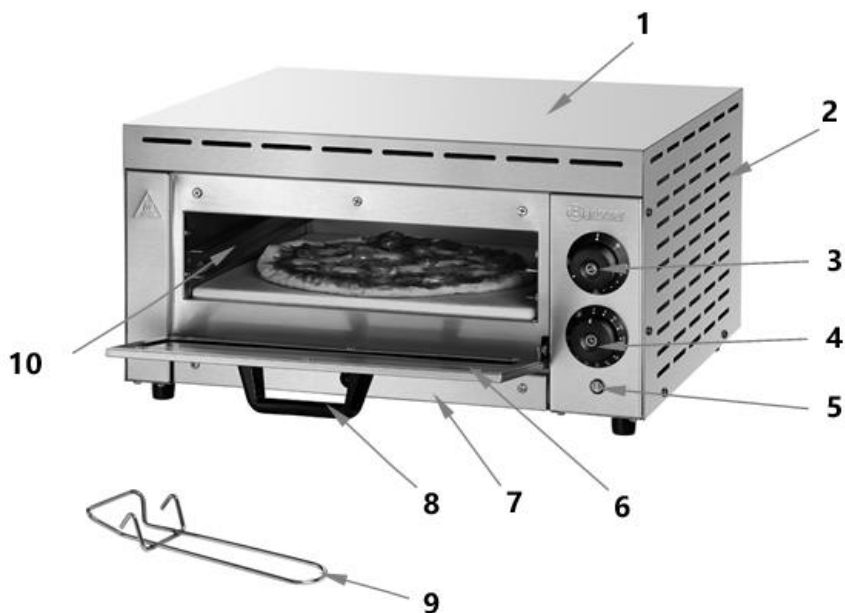


Fig. 1

1. Housing
2. Ventilation openings
3. Temperature controller
4. Timer
5. Heating-up indicator lamp (orange)
6. Door with sight glass
7. Crumb drawer
8. Door handle
9. Pizza rack holder
10. Baking chamber

### 4.3 Functions of the Appliance

The pizza oven may be used for baking crispy pizza with the diameter of up to 33.5 cm on a pizza rack or firebrick. The temperature and time may be set with suitable controllers.

The sight glass window makes it possible to control the baking process.

## 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.

### **Connection — electrical power**

- Check if technical specifications of the appliance (see rating plate) correspond to local electrical grid specifications.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Do not use the appliance with an external timer or remote control.

### 5.2 Operation



#### **WARNING!**

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

**The external surface of the appliance is very hot during its operation.**

Do not touch hot surfaces of the appliance.

Use only the intended rotary controllers and switches to operate the appliance.

**The baking chamber heats up considerably during operation.**

Wear safety gloves when taking ready pizzas out.

#### **Before First Use**

1. Before use, clean the appliance, observing instructions in section '**Cleaning**'.
2. Dry the washed elements afterwards.
3. Connect the appliance to the power supply.
4. Before the first use, heat the pizza oven up without food products with temperature setting of 250°C for 30 minutes. Follow indications in section '**Starting the Appliance**'.

The appliance may produce unpleasant odour, resulting from production residues, such as fats, oils, and resin.

5. Ensure relevant ventilation of the room where the appliance is installed.

#### **Starting the Appliance**

1. Make sure the crumb drawer is inserted.
2. Switch the appliance on by setting the temperature controller to a selected temperature, and the timer to a selected time or 'Continuous Mode Baking'.

##### **NOTE!**

**Before baking pizza remember to heat up the pizza oven first.**

3. Set the required temperature for the baking chamber, using the suitable temperature controller.

The heating-up indicator light goes on.

The range of the available pizza oven temperature is 50–250°C.

The recommended temperature setting is 220–250°C; in the case of a frozen pizza, check the setting on its packaging.

As soon as the set temperature has been reached, the heating-up indicator light goes off.

When the temperature in the baking chamber drops, the heating-up indicator light goes on again and the appliance heats up again to the set temperature.

4. Use the door handle to open the pizza oven door.
5. Place pizza on the firebrick or on the pizza tray.
6. Close the appliance door.

**WARNING!**

**Do not leave the appliance unattended during baking.**

**Observe the baking process through the door sight glass.**

7. Use the timer to set the required time or the 'Continuous Baking Mode' function.
8. When the set time elapses, the pizza oven switches itself automatically.
9. If the 'Continuous Baking Mode' function has been selected, set the temperature controller to '0' when pizza is ready.
10. Use the handle to open the appliance door.
11. Remove the ready pizza from the oven. Use suitable tools with long handles (e.g. pizza peel).
12. Disconnect the appliance from mains power supply if it is not used any more.



## 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. Wash the appliance regularly.
2. The elements of the appliance that come in contact with food products should be cleaned particularly thoroughly.
3. After each baking process, remove residues of food products from the baking chamber, using a metal putty-knife or scraper.



Fig. 2

4. Remove the crumb drawer, and empty and clean it.



*Fig. 3*

5. Clean external surfaces and door with the sight glass with use of a damp, soft cloth. Use a mild cleaning agent if required.
6. Wipe with a clean cloth.
7. Dry cleaned surfaces with a soft cloth.
8. Regularly check ventilation openings of the appliance.
9. If needed, clean ventilation openings using a soft brush or vacuum cleaner to secure air circulation inside the appliance and, thus, the right baking results.

## 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	Possible Cause	Solution
Appliance is on, temperature is set, but the heating-up indicator lights do not come on and the appliance is not heating up.	Plug is not properly connected to a socket	Remove the plug and insert it properly in a socket
	Safety fuse tripped	Check the fuse, connect the appliance to another socket
Appliance is on, temperature is set but the baking chamber does not heat up	Thermostat broken.	Contact the service company
	Damaged heating element	Contact the service company
Appliance is on, temperature is set, temperature rises but it cannot be controlled (changed).	Damaged temperature controller	Contact the service company

## 8 Disposal

### Electrical Appliance

	<p>Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.</p>
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Electrical appliances should be returned to designated collection points.