

**23180**



**300800**

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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.

### 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.

### Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

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### 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.

### 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:

- Sealing food in suitable lunch menu trays.

### 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.

## 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.

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### 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.

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### 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>Sealing machine 23180</b>
Art. No.:	<b>300800</b>
Material:	stainless steel
Lunch menu tray dimensions (W x D x H), in mm:	178 x 227 x 50
Film width, in mm:	185
Sealing temperature, max., in °C:	150
Heat-up time, in min.:	7 - 8
Cord length, in m:	1,5
Connected load:	0,7 kW   220-240 V   50 Hz
Dimensions (W x D x H), in mm:	240 x 570 x 275
Weight, in kg:	11,4

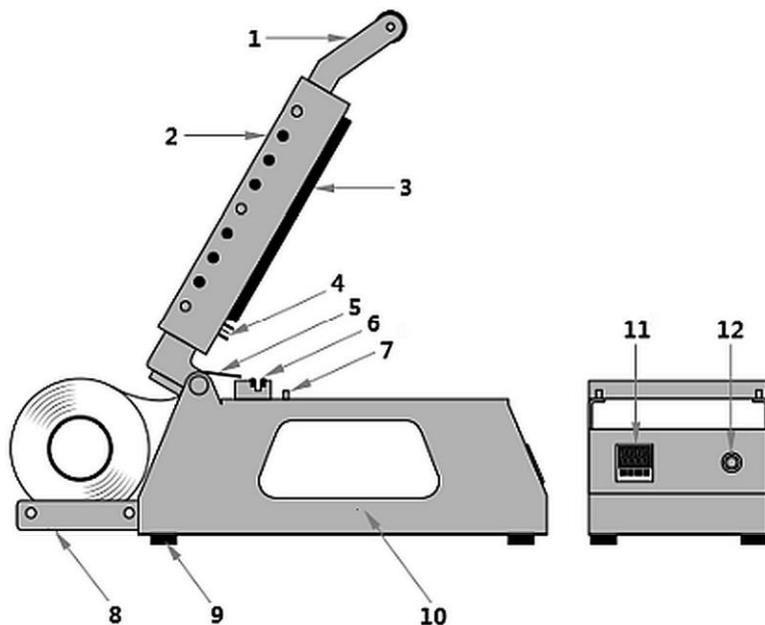
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We reserve the right to implement technical modifications.

#### Version / Characteristics

- Version: semi-automatic
- Digital display
- Control: electronic
- Vacuum control: electronic
- ON/OFF switch
- Indicator light: ON/OFF
- Grip characteristics:
  - rubber lining
  - thermal insulation

## 4.2 List of Components of the Appliance



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Fig. 1

- |                            |                           |
|----------------------------|---------------------------|
| 1. Grip                    | 2. Lid                    |
| 3. Heated sealing plate    | 4. Serrated cutting knife |
| 5. Film guide roller       | 6. Film section support   |
| 7. Positioning studs       | 8. Film shelf             |
| 9. Feet (4 pcs)            | 10. Housing               |
| 11. Temperature controller | 12. ON/OFF switch         |

## Accessories (not included in the scope of delivery)

### Sealing frame 23180-1

Material: aluminium

Version: undivided

Designed for: lunch menu trays 23180-1

Features: all-round silicone band

Dimensions: W 233 x D 222 x H 10 mm

Weight: 0.45 kg

**Art. No.: 300801**



### Sealing frame 23180-2

Material: aluminium

Version: 2-compartment

Designed for: lunch menu trays 23180-2

Features: all-round silicone band

Dimensions: W 233 x D 222 x H 10 mm

Weight: 0.5 kg

**Art. No.: 300802**



### Sealing frame 23180-3

Material: aluminium

Version: 3-compartment

Designed for: lunch menu trays 23180-3

Features: all-round silicone band

Dimensions: W 233 x D 222 x H 10 mm

Weight: 0.55 kg

**Art. No.: 300803**



## Technical Data

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### Lunch menu tray 23180-1

Material: polypropylene

Colour: black

Version: undivided

Designed for: hot and cold food

Lunch menu tray dimensions: W 227  
x D 178 x H 50 mm

Filling amount, max.: 1,400 ml

Suitable for use in microwaves

Order unit: 50 pcs

Features: taste-neutral

Dimensions: W 227 x D 178 x H 350 mm

Weight: 1.0 kg

**Art. No.: 300804**



### Lunch menu tray 23180-2

Material: polypropylene

Colour: black

Version: 2-compartment

Designed for: hot and cold food

Lunch menu tray dimensions: W 227 x D 178 x H 40 mm

Filling amount, max.: 1,070 ml (490 ml,  
580 ml)

Suitable for use in microwaves

Order unit: 50 pcs

Features: taste-neutral

Dimensions: W 227 x D 178 x H 330 mm

Weight: 1.0 kg

**Art. No.: 300805**



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### Lunch menu tray 23180-3

Material: polypropylene

Colour: black

Version: 3-compartment

Designed for: hot and cold food

Lunch menu tray dimensions: W 227 x D 178 x H 40 mm

Filling amount, max.: 980 ml (210 ml, 300 ml, 470 ml)

Suitable for use in microwaves

Order unit: 50 pcs

Features: taste-neutral

Dimensions: W 227 x D 178 x H 330 mm

Weight: 1.0 kg

**Art. No.: 300806**



### Sealing film 23180

Set consisting of 2 rolls

Designed for: hot and cold food

Material: PET, LDPE

Roll width: 18.5 cm

Roll length: 250 m

Film thickness: 0.1 cm

Grammage: 54 g/m<sup>2</sup>

Dimensions: W 324 x D 162 x H 185 mm

Weight: 5.8 kg

**Art. No.: 300807**



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## 4.3 Functions of the Appliance

The sealing machine is designed for sealing cold and hot food in suitable lunch menu trays with sealing film.

Whether for to-go or take-away business, or in catering: hot or cold food is sealed and optimally prepared for transport and protected from viruses. No spills and no mixing — this results in more hygiene, cleanliness and freshness during transportation and storage.

## 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 10 cm clearance from flammable walls and items.

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#### 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

### Before First Use

1. Clean the appliance and working surfaces thoroughly before each use following indications in section 6 '**Cleaning**'.
2. Then dry the appliance thoroughly.

### Assembling Film Shelf

1. Loosen four screws at the back of the appliance by 3 full turns (Fig. 2).
2. Now, assemble 4 elements of the roll grip on fixing studs.

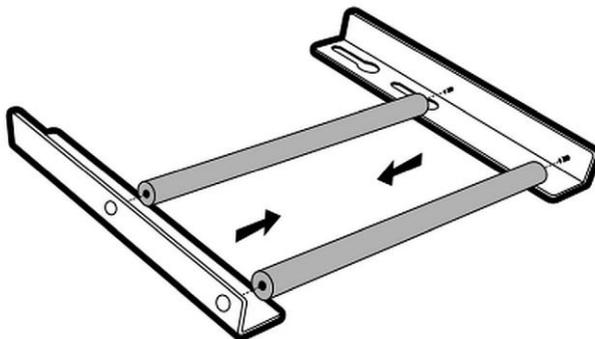


Fig. 2

3. Holding elements together, place them on 4 screw heads (Fig. 3).
4. Lower them and pull the roll grip towards yourself.

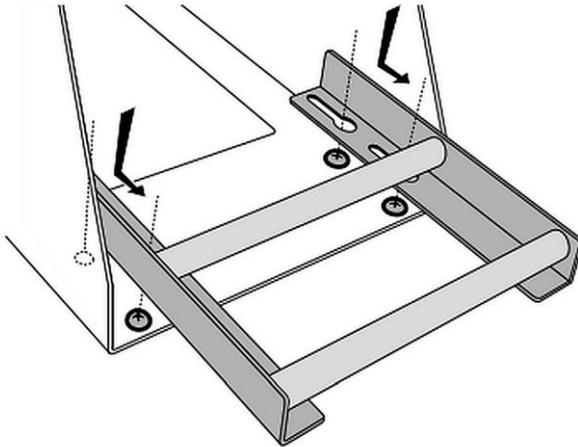


Fig. 3

5. To end with, re-tighten the four screws.

### Film Guiding Roll Assembly

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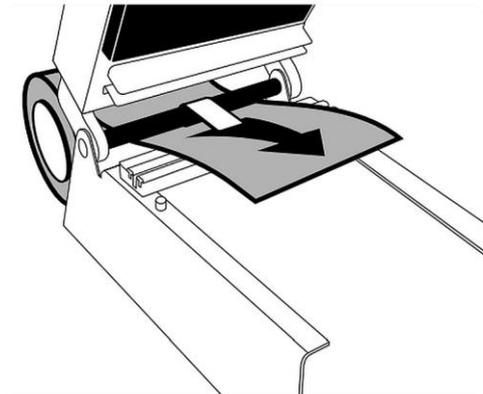


Fig. 4

1. Place the roll on the film shelf so that the beginning of the film is directed upwards.

It is located at the back of the device.

2. Unwind approx. 15–20 cm of film and introduce it under the film guiding rolls and over the film cutting strip.

### ATTENTION!

**Always make sure that the bottom side of the film is in contact with the sealed edge of the lunch menu tray.**

### Sealing Frame Installation

The sealing frame holds and supports lunch menu trays, and thus an ideal sealing is created around each compartment.

The sealing frame in 3 different versions (undivided, 2-compartment or 3-compartment) is optionally available. Make consideration in section 'Accessories'.

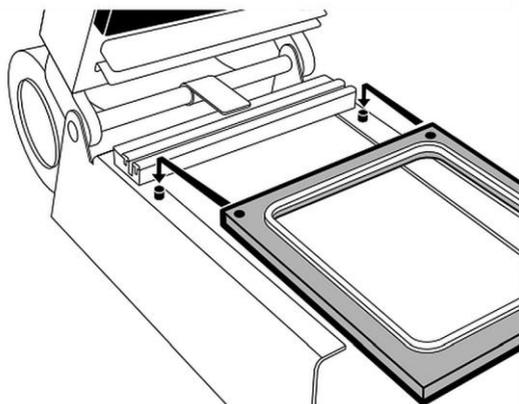


Fig. 5

1. Lift the lid of the appliance. Here, there are two positioning studs for assembling a sealing frame.
2. Select the right sealing frame and place it with the silicone band upwards, so that openings are flush with the positioning studs.

### Temperature Controller / Key Functions and Messages

The temperature controller indicates:

- target temperature of the sealing plate
- current temperature of the sealing plate
- state of the current temperature in comparison to the target temperature (above, below or equal)

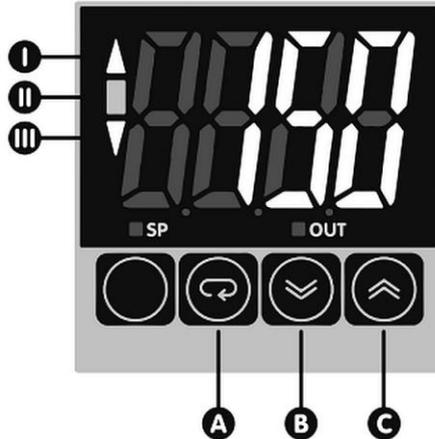


Fig. 6

- A** Press this key to switch between the current and target temperature.
- B** Press this key to reduce the target temperature.
- C** Press this key to increase the target temperature.
- SP** Lit = the target temperature is displayed in the digital display  
Off = the current temperature is displayed in the digital display
- OUT** Lit = the sealing plate is heating up  
Off = the sealing plate has reached the target temperature
- I**  The current temperature is higher (>) than the target temperature.
- II**  The current temperature equals the target temperature (+/- 5°C)
- III**  The current temperature is lower (<) than the target temperature.

### Settings

After switching the appliance on the digital display shows the current temperature of the sealing plate.

1. To set the required temperature:
  - Press the **A** key. The SP message will be shown.
  - Press the **B** key, to reduce the temperature.
  - Press the **C** key, to increase the temperature.
2. After setting the target temperature, press the **A** key to confirm the selection. The SP message goes off.

The OUT message is shown to confirm that the sealing plate is heating up; it is off, when the sealing plate reaches the target temperature.

### Appliance Start-Up

1. Open the lid.
2. Fit the required sealing frame.
3. Plug the appliance into a suitable single socket.
4. Switch the appliance on with the ON/OFF switch.
5. Set the target temperature and confirm the selection.

The recommended temperature is 150 °C.

Follow the instructions in section '**Temperature controller**'.

6. Wait 7–8 minutes, until the sealing plate reaches the target temperature.

### Sealing Lunch Menu Trays



#### **WARNING!**

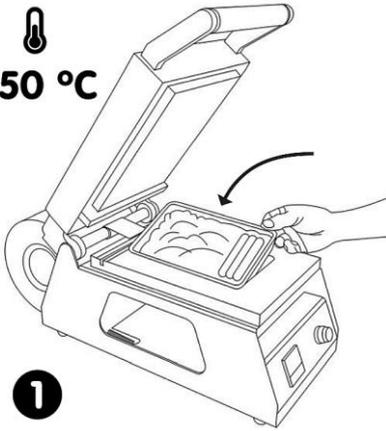
##### **Risk of burns!**

##### **During operation and some time afterwards the sealing plate is very hot.**

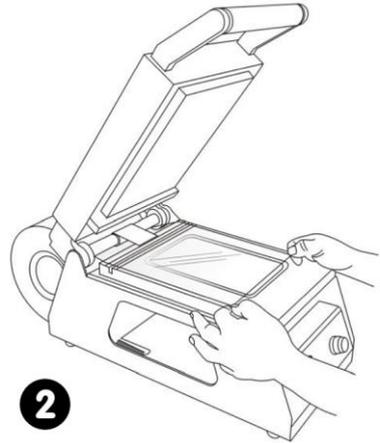
Never touch the sealing plate during operation or immediately after it has been switched off.

Leave the appliance to cool down completely.

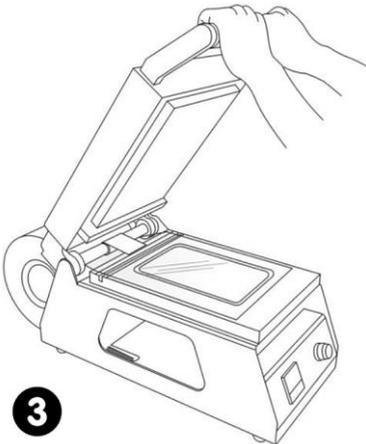
  
**150 °C**



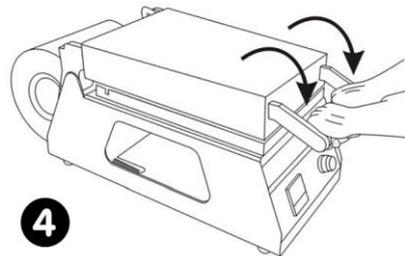
1. Insert a filled lunch menu tray in the sealing frame.



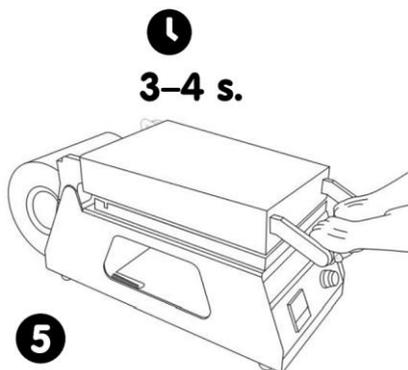
2. Use both hands to pull a sufficient amount of film over the lunch menu tray, so that the tray is completely covered.



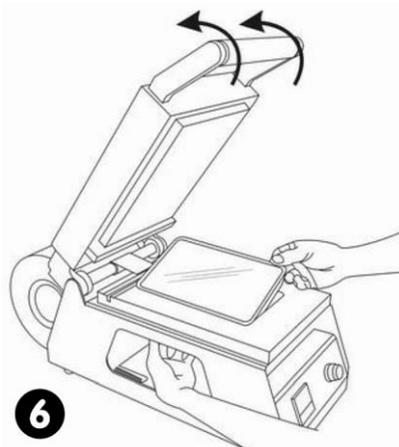
3. Close the lid.



4. Use the grip to press the lid downwards, exerting strong pressure.



5. Wait 3–4 seconds for the film to get sealed with the lunch menu tray.



6. Open the lid and take out the filled and tightly sealed lunch menu tray.

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## 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 daily after each use, or more frequently if needed.
2. Clean the appliance with a soft, damp cloth.
3. In case of stubborn soiling, use a mild cleaning agent.
4. Wipe with a clean cloth.
5. Dry all cleaned surfaces thoroughly.
6. Clean the used sealing frames manually with warm water, a soft cloth or sponge and a mild cleaning agent. Rinse with fresh water and dry thoroughly with a soft, lint-free cloth.

### **ATTENTION!**

**Do NOT wash sealing frames in a dishwasher.**

## 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.

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<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Sealing plate is heating up	Plug is not inserted	Insert the plug into a suitable mains socket
	Appliance is not switched on	Switch the appliance on with the ON/OFF switch
Filled lunch menu tray is not sealed or the seal is not tight	Sealing film and the lunch menu tray do not fit each other	Use only the right sealing film and lunch menu trays
	Sealing frame is inserted up side down, with silicone band downwards	Insert the sealing frame with silicone band upwards
	Not enough silicone band on the sealing frame	Put a new silicone band

Problem	Possible Cause	Solution
Filled lunch menu tray is not sealed or the seal is not tight	There is a gap in a silicone band on a sealing frame	Use your thumb to pull the silicone band to close the gap Re-fit anew and completely the silicone band Rotate the sealing frame up side down, press it against a hard, flat surface so that the silicone band adheres evenly everywhere
	Sealing film roll fitted up side down	Rotate the roll so that the inside of the film could get in touch with the lunch menu tray
	Temperature of the sealing plate is too low	Increase the temperature setting (recommended setting: 150°C)
	Sealing time is too short	Keep the lid closed for a longer period (3–4 seconds)
Sealing film is not cut	There are no film section supports or they are damaged	Fit new film section supports
	Cutting knife is soiled, blunt or damaged	Clean the cutting knife Contact the supplier and have a new cutting knife fitted

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## 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.