



1509851

ENGLISH
Translation
of the original instruction manual



Read these instructions before using and keep them available at all times!

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1. General information

1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards, which could lead to injury.

Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.



WARNING! Hot surface!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!

1.3 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology. If you have any questions, you should contact the manufacturer.



NOTE!

Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.

The instruction manual should be kept near the device, easily accessible for anyone wishing to work with or using it. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

1.4 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

1.5 Declaration of conformity

The device complies with the current standards and directives of the EU.

We certify this in the EC declaration of conformity.

If required we will be glad to send you the according declaration of conformity.

2. Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General information

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



CAUTION!

- The device can be used by children **8 years and up**, as well as by people with disabilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on proper use of the device and its possible dangers.
- **Children** should not play with the device.
- Cleaning and **maintenance cannot be performed by children** younger than 8 years old and must be done under supervision.
- **Children under the age of 8 years old** must be kept away from the device and its power cord.
- Please keep these instructions and give them to future owners of the device.
- All people using the device should follow the instructions and tips contained in these instructions.
- Only use the device indoors.

2.3 Intended use



CAUTION!

The device is not designed for continuous use in commercial applications.

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The gas stove with electric multifunction oven is intended only for **preparing appropriate food products**.

Do not use the device for heating.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



NOTE!

If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.
If required refresh or renew.

4. Technical data

4.1 Technical specification

Name	Gas stove 5 burners with electric multifunction oven
Art. no.:	1509851
Temperature range:	60 °C – 250 °C
Gas power parameter:	11.2 kW
Electric power parameters:	2.75 kW 50 Hz 230 V
Oven capacity:	105 liters
Device dimensions:	W 900 x D 600 x H 850-900 mm
Oven dimensions:	W 690 x D 400 x H 340 mm
Weight:	60.0 kg
Equipment:	1 grid, W 684 x D 400 mm; 1 baking tray, W 685 x D 400 mm

We reserve the right to make technical changes!

Features:

- Made of CNS 18/10
- Cast-iron grids
- Gas burners with safety pilot
- Electric single-hand ignition
- Height-adjustable legs
- Multifunction electric oven
- Double-pane oven door window
- Enameled oven
- Oven lighting
- Preset to natural gas H, propane jets included
- 5 gas burners: **1 x 1.0 kW / 2 x 1.75 kW / 1 x 3.0 kW / 1 x 3.7 kW**

Gas categories in selected countries

Country		Categories	Gas type	Gas pressure (mbar)
AT	Austria	II _{2H3B/P}	G20 - G30/G31	20 - 50/50
BE	Belgium	II _{2E+3+}	G20/G25 - G30/G31	20/25 - 28-30/37
BG	Bulgaria	II _{2H3B/P}	G20/G25 - G30/G31	20 - 30/30
CH	Switzerland	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
CY	Cyprus	I _{3B/P}	G30/G31	30/30
CZ	Czech Republic	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
DE	Germany	II _{2H3B/P} II _{2ELL3B/P}	G20 - G30/G31 G25	20 - 50/50 20-25
DK	Denmark	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
EE	Estonia	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
ES	Spain	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
FI	Finland	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
FR	France	II _{2E+3+}	G20/G25 - G30/G31	20/25 - 28-30/37
GB	United Kingdom	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
GR	Greece	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
HR	Croatia	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
IE	Ireland	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
IT	Italy	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
LT	Lithuania	I _{2E} I _{3B/P}	G20 G30/G31	20 50/50
LU	Luxembourg	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
LV	Latvia	I _{3B/P}	G30/G31	30/30
MT	Malta	II _{3B/P}	G30/G31	30/30
NL	Netherlands	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
NO	Norway	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
PT	Portugal	II _{2H3B/P}	G20 - G30/G31	20 - 50/50

Country		Categories	Gas type	Gas pressure (mbar)
RO	Romania	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SE	Sweden	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SI	Slovenia	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SK	Slovakia	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
TR	Turkey	II _{2H3B/P}	G20 - G30/G31	20 - 30/30

In the event of deviations from the values given above, proper functioning of the device is not guaranteed.

Jet and burner properties

		Usage*							
		LPG							
Gas category		I _{3B/P} (30)		I ₃₊ (28-30/37)				I ₃₊ (50)	
Gas type		G30		G30		G31		G30	
Burner	By Pass mm	Power kW (g/h)	Jet mm	Power kW (g/h)	Jet mm	Power kW (g/h)	Jet mm	Power kW	Jet mm
Quick burner	0.44	3,0 (218)	0,85	3,0 (218)	0,85	3,0 (214)	0,85	3,0	0,75
Standard burner	0.34	1,75 (127)	0,65	1,75 (127)	0,65	1,75 (125)	0,65	1,75	0,58
Efficient burner	0.29	1,0 (72,7)	0,50	1,0 (72,7)	0,50	1,0 (71,0)	0,50	1,0	0,43
Triple ring	0.64	3,7 (269)	0,95 (F4)	3,7 (269)	0,95 (F4)	3,7 (264)	0,95	3,7	0,76
Gas pressure		G30:29 mbar		G30: 29 mbar G31: 37 mbar				G30: 50 mbar	

		Usage*							
		LPG				LPG			
Gas category		II ₂ ELL3B/P		I ₂ H		I ₂ L		I ₃₊ (50)	
Gas type		G25		G20		G25		G110	
Burner	By Pass mm	Power kW	Jet mm	Power kW	Jet mm	Power [kW]	Jet mm	Power [kW]	Jet mm
Quick burner	0,44	3,0	1,34(F3)	3,0	1,18(Y)	3,0	1,21(F2)	3,0	2,6(3)
Standard burner	0,34	1,75	1,01(Y)	1,75	0,97(Z)	1,75	0,94(Y)	1,75	1,9(2)
Efficient burner	0,29	1,0	0,82	1,0	0,72(X)	1,0	0,72(F1)	1,0	1,45(1)
Triple ring	0,64	3,7	1,42(F2)	3,7	1,40(S)	3,7	1,42(K)	3,7	3,5(13)
Gas pressure		G25: 20 mbar		G20:20 mbar		G25: 25 mbar		G110: 8 mbar	

*reference values: gas temperature 15 °C, air pressure 1013.26 mbar

4.2 Overview of parts



- ① Cooking surface
- ② Control panel
- ③ Oven lighting
- ④ Shelf guides
- ⑤ Glass oven door
- ⑥ Glass door handle
- ⑦ Height-adjustable legs
- ⑧ Baking tray
- ⑨ Grill - shelf
- ⑩ Housing

5. Installation and operation

5.1 Safety instructions

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled.
- Never place the device or other objects on the power cable.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Do not use the device in case it does not function properly, has been damaged or dropped.
- Do not use accessories or spare parts that are not recommended by the producer. They may cause a threat to the user and others, damage the device, and void the warranty. **Use only original spare parts!**



WARNING! Hot surface!

When in use, the gas burners and electric oven get very hot. To avoid burns, do not touch their surfaces!

When the device is in use, children should keep a safe distance from it.

- Before cleaning or performing maintenance work, as well as when the device is to remain unused for long periods, turn it off, remove the plug from its socket, and close the gas valve.
- Before first use, carefully remove the protective film from the device and remove leftover glue with warm water and soap, or an appropriate solvent.

5.2 Technical information for installation



CAUTION!

All installation, regulation and maintenance work can be performed only by qualified personnel.

The device must be installed in accordance with legal regulations.

The producer bears no liability for damage or injury resulting from failure to adhere to instructions.

Installation location

- Locate the device in a safe place, on a level surface capable of supporting the device's weight with the maximum amount of food products.
- **Never** place the device on a flammable surface or one sensitive to high temperatures.
- Do not place the device near open flames, electric heaters or other heat sources.
- Never place the device directly next to walls, furniture or other objects made of flammable materials. Keep a minimum distance of **150 mm** from the sides and rear. Keep a minimum distance of **600 mm** between the upper surface of the device and surfaces located above it.
- If it is not possible to observe the above distances, apply protective measures (e.g. heat-resistant coatings) that can resist temperatures of at least **65 °C**.
- Regulate the level and height of the device with the adjustable legs. Large differences in height or level may have a negative impact on the device's functioning.

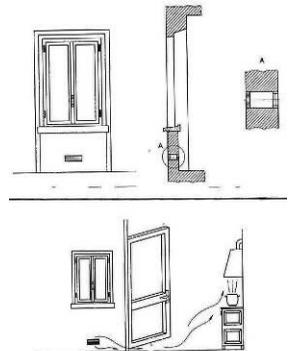
Ventilation



CAUTION!

In accordance with regulations, the device can only be installed in spaces equipped with permanent ventilation, which prevents the accumulation of exhaust products harmful to health.

- The space where the device is to be installed **must** be of sufficient air capacity for the proper combustion of gas. Proper combustion requires an airflow of **at least 2 m³/h per kW** of power rating (see the device's rating plate for information).
- Air intake must come directly from the outside via permanent openings or circulation channels connected to a space containing clean air.



Electrical connections



WARNING! Danger of electric shock!

Improper installation of the device can result in injury!

Compare parameters of the local electricity network with the information on the device's rating plate.

Only connect the device in the case of full compliance!

- Before connecting the device to the electricity network ensure that the voltage and frequency values given on the rating place match those of the existing electrical installation.
Voltage tolerance is $\pm 10\%$.
- The connection to the electricity network must conform to all international, domestic and local regulations.
- The device is equipped with a VDE 3 x 1.5 mm² cable with plug.
- The device must be connected to an equalizer (grounding). The connection clamp is located at the rear of the device, on the right side under the label .
- The socket's electrical circuit must be secured to a minimum of 16A. Only connect the device to a wall socket; do not use extension cords or power strips to avoid the risk of overheating and fire.
- Locate the device so that the plug is easily accessible for the device to be quickly disconnected if the need arises.

Gas connection

- The device has been produced and verified for use with the type of gas given on the rating plate. Ensure before installation that the local gas source (type and pressure) are compliant with the device's parameters.
- When installing the device in public areas, be sure to follow all OHS rules, as well as fire and other relevant safety regulations.
- The connection is located at the rear of the device, either on the left or right side.

Metal hose connection

- The gas supply installation can be completed using a suitable hose that meets all domestic norms. When doing so, a certified cutoff valve must be installed in an easily-accessible place between the gas installation and the device, so that the flow of gas can be stopped at any moment.
- The hose length can not exceed 2 meters.

- Ensure that the hose is not in contact with hot parts of the oven. Ensure that the metal hose can not be twisted or pulled. Only use approved clamps that meet the requirements for installation.

Connection to a gas bottle

If the device is connected to a gas bottle, it should be equipped with a pressure reducer, and connections installed in accordance with local regulations. When connecting to a gas bottle be sure to remember:

- the hose to the gas connection cannot exceed a length of 1-1.2 m;
- the pressure reduction connection must be directed to the outside;
- the hose must not come into contact with hot surfaces of the device (the rear or top of the device, oven, etc.);
- the gas bottle must not touch the side bordering with the oven.
- After cooking/baking, always close the gas bottle valve.

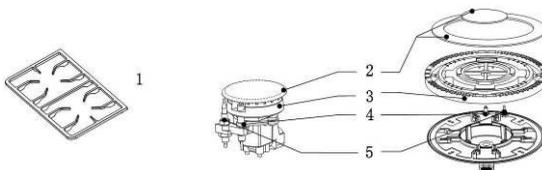


CAUTION!

After installation, check that the connections are tightly fitted. Do not use a flame to inspect the gas installation seals, but use a soap solution instead.

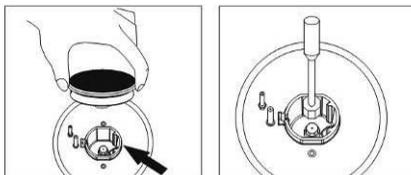
Adaptation for another gas type

- The unit has been designed and certified for use with the gas type listed on the rating plate (natural gas).
- The device can be adapted to other gas types as necessary using special jets and settings. The device comes equipped with jets for liquid gas adaptation.
- Disconnect the device from its electricity source and close off the gas supply if you choose to adapt the unit.
- When changing the jets, observe the following instructions:



1. Grill
2. Burner shield
3. Burner
4. Thermal element
5. Safety valve

- remove the grill from the cooking surface;
- remove the burner shield from the burner;
- remove the jet using a 7 mm wrench;

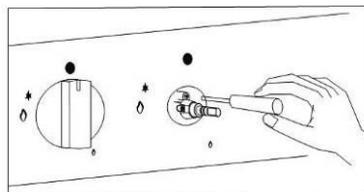


- replace the removed jet with one appropriate for the type of gas to be used (see information in the "**Burner and jet properties**" table on pp. 35-36;
- mount the burner and replace the burner shield over it.
- Adapt all burners according to the above instructions.
- When finished, replace the grills on the cooking surface.

Regulating low flame

- After adaptation for another gas type, the low flame setting must be recalibrated for each burner.
- Perform the recalibration as follows:

- ignite the burner;
- turn the dial counter-clockwise to the lowest flame setting (small flame symbol);
- remove the regulation dial from the valve.



- When adapting **from liquid gas to natural gas**, for proper regulation turn the screw (at the top left, as in the diagram) counter-clockwise with a small screwdriver until the desired flame strength is reached.
- When adapting **from natural gas to liquid gas**, for proper regulation turn the screw (at the top left, as in the diagram) clockwise with a small screwdriver until the desired flame strength is reached .
- Next, replace the regulation dial and quickly turn it from the highest flame position to the lowest flame position, then check to see that the flame is sufficient to maintain heating of the thermal element. If not, adjust the low flame setting.
- After changing jets or after recalibration, always ensure the flame has a blueish color, burns regularly, does not separate from the burner, and does not disappear when adjusting from high flame to low flame.

! **CAUTION!**

The device functions properly only when the pressure in the gas installation is within the values given in the table labeled "Gas categories in selected countries".

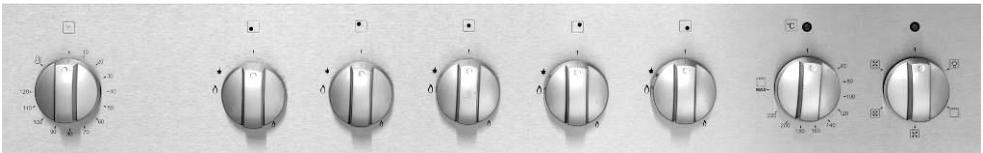
! **CAUTION!**

- Properly reassemble all parts after making alterations or recalibrating the device to ensure it is prepared for further use.
- Inspect gas installation seals using a soap solution, never by using an open flame.
- After adaptation, remove the old sticker with regulation values and replace it with a new one appropriate for the new gas type.

5.3 Tips for the user

- Before first use, clean the device in accordance with the instructions given in **6.2 "Cleaning"**.
- Before first use, inspect the installation and stability of the device, as well as the installations and connections to the gas and electricity supply.

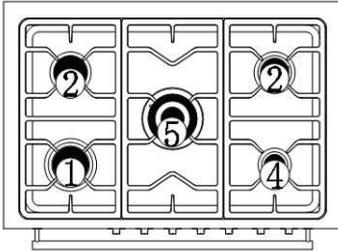
Control panel/description of user controls (from left to right)



- | | | | |
|--|------------------------------|---|-----------------------------------|
|  | Oven time dial |  | Right-rear standard burner dial |
|  | Front-left quick burner dial |  | Front-right efficient burner dial |
|  | Left-rear normal burner dial |  | Oven temperature dial |
|  | Center triple-ring dial | | Oven function dial |

Gas cooker

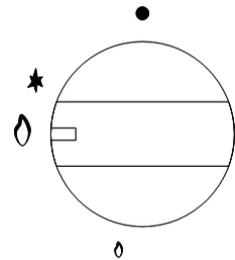
Arrangement of gas burners on the cooking surface



- ① Quick burner
- ② Standard burner
- ④ Efficient burner
- ⑤ Triple ring

Igniting burners

- To ignite a burner, press in on the appropriate dial and turn it counter-clockwise, to the high-flame symbol.
- Hold the dial in for 3-4 seconds until the flame ignites.
- After the flame appears, set the desired strength by turning the dial between the highest and lowest setting; never set the dial between the high flame and **OFF** position (●).



- If the flame goes out (e.g. draught, spilled liquid, etc.), the safety valve will cut off the flow of gas.

Tips and advice

- Do not use a flame larger than the pot/pan located on the burner.
- When the food begins to cook, reduce the flame to its lowest level to avoid it being extinguished by spillages.
- Exercise special caution when using oils and fats, as overheating may cause them to ignite. **Danger of fire!**



- Use only cookware with a flat bottom.

- Place cookware so that the flame is in the middle.
- To reduce gas use and improve performance, use cookware with a diameter appropriate for a given burner as in the table below.

Burner	min. \varnothing (mm) of cookware	max. \varnothing (mm) of cookware
Quick burner	150	260
Standard burner	130	180
Efficient burner	90	160
Triple ring	210	260



CAUTION!

If the device remains unused for longer periods of time or is damaged, close the main gas valve located outside the device.

The device should be inspected by a specialist every 6 months.

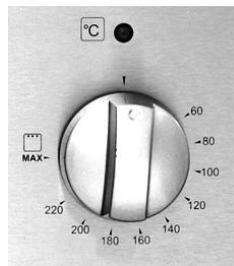
Electric multifunction oven

- Before turning the oven on, ensure only the required equipment for a particular cooking/baking process is located inside (generally the grill-shelf is sufficient to place cookware with food products on).
- Before first use, clean it in accordance with the instructions given in **6.2 "Cleaning"**.
- Before first use, heat the empty oven at the highest temperature for 45 minutes to remove all greases and other leftovers from the production process that occur in new devices. Ventilate the space in which the device is used.
- Pre-heat the device for at least 15 minutes before placing food products inside.
- For best cooking/baking results, ensure each food product is prepared with the proper

*temperature,
function,
time,
placement*

Temperature regulation

- The temperature for cooking a particular dish is set using the temperature dial within a range of 60 °C – MAX. (approx. 250 °C).
- The red control light over the temperature dial comes on when the device is warming up, and goes off when the device has reached the desired temperature.
- Food products can now be placed inside the oven.
- When the temperature inside the oven falls, the control light again comes on and the device re-heats to the set temperature.

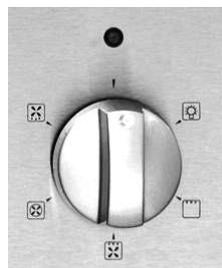


Functions

- Select the appropriate function for the dish being prepared by turning the function dial clockwise to the desired setting. The control light over the dial will come on when the function is set.



When the dial is moved the **oven lighting** will come on. It will remain on as long as the oven is in use, and go off when the oven is turned off.



CAUTION!

Each of the following functions can be used with the proper temperature setting.



Grill

Temperature range: 60 °C – MAX. (approx. 250 °C)

The grilling function is for baking or browning food products. **Do not bake for more than 5 minutes.**



Grill + convection

Temperature range: 60 °C – 200 °C

This function is for grilling meat, vegetables and poultry. When grilling, place a baking tray with small amount of water on the lowest grill-shelf to reduce grease splatter and smoke.



Convection

Temperature range: 60 °C – MAX. (approx. 250 °C)

When this function is selected, hot air circulates evenly inside the oven on all levels, ensuring best results while cooking several dishes at one time on different levels.

The oven must be preheated before dishes are placed inside.

This function is especially appropriate for baking cakes and preparing larger amounts of food.



Defrost

This function is used for defrosting all types of food products.

It is especially suitable for delicate food products that do not need excessive heat, such as cream sauces, vanilla sauce, deserts, fruit cakes, etc.

When using the defrost function, the ventilator reduces the time normally needed by half.

To accelerate the defrost process, the temperature for meat, fish and bread can be set in a range of 80 °C – 100 °C.

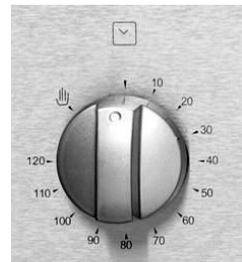


CAUTION!

While in use the oven door must be closed regardless of the manner of cooking/baking.

Cooking/baking time

- Cooking/baking time depends on the type and amount of food, preferences and experience.
- Cooking time can be set within a range of 0 – 120 minutes by turning the time dial clockwise to the desired condition.
- After the time has elapsed, the time dial will return to the "0" position and an alarm will sound.



- For continual operation, set the time dial to the position marked , observe the cooking/baking process then turn off the device when finished.



NOTE!

The rules given concern general preferences concerning desired effects of cooking/baking.



CAUTION!

When finished using the oven, return all dials (time, temperature and function) to the position marked "OFF".

Levels

- The oven offers **4 levels**:
1 lower, 2 middle, 1 upper.
- The middle levels are appropriate for most tasks, as this level offers stable temperatures matching the settings on the temperature dial.



Tips and advice

- Times given in recipes may be adjusted depending on the size of portions and use of cookware made of various materials and thicknesses (glass, aluminum, steel, etc.).
- When preparing delicate dishes or when using cultivators, avoid opening the glass oven door to prevent drops in internal temperature.
- To save energy during long cooking cycles, turn the oven off several minutes sooner than indicated in the recipe and do not open the oven door to retain heat. The oven's insulation will ensure excellent cooking/baking results.

6. Cleaning and maintenance

6.1 Safety advice

- Before cleaning and before maintenance work, disconnect the device from its power source by removing the plug from its socket, close the main gas valve and wait for the device to cool.
- Do not use any acid agents and make sure no water ingresses the device.
- To protect yourself from electric shock, **never** immerse the device, its cables and the plug in water or other liquids.



CAUTION!

The device is not suited for direct washing via water jets.

Therefore, you must not use any kind of pressure water jet for cleaning the device!

6.2 Cleaning

- For best results and hygiene, clean the device every day when finished using the device.
- Before cleaning, disconnect the device's power source, close the gas valve and wait for the device to cool.

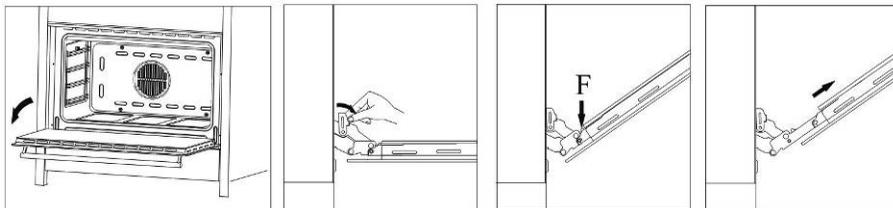
Gas cooking surface

- Remove the grills and gas burner shields.
- Clean the cooking surface using a soft cloth or sponge with warm water. A mild cleaning agent (e.g. washing-up liquid) can be used if needed. Next, dry the cooking surface.
- The grills and gas burner shields can be cleaned with a soft cloth or sponge and a mild cleaning agent (e.g. washing-up liquid). A brass-wire brush can be used for tough dirt or grease. Rinse the grills and gas burner shields thoroughly with clean water, then dry.
- After cleaning the grills and burner shields, replace them before igniting a burner.

Multifunction oven

- Thoroughly clean the inside of the oven and shelf guides with a soft cloth or sponge, warm water and a cleaning agent appropriate for enamel surfaces. Rinse thoroughly with warm water and ensure that no leftover cleaning agent remains. Next, dry the inside of the oven and guides for shelves.

- Do not use abrasive scouring pads or other products that may damage the enamel in the oven.



- For easier cleaning of the oven's interior, the glass door can be removed by following these instructions:
 - fully open the glass oven door;
 - lift up the small bails on each hinge by turning them clockwise;
 - grab the glass oven door at each side and close halfway, until you hear the locking mechanism;
 - press the button **F** at each side and remove the glass door;
 - after cleaning, replace the glass door by following the above instructions in reverse.

Glass oven door

- The oven's glass door should be washed with a soft cloth and mild cleaning agent. Wipe with a dry cloth.

Housing

- To clean the stainless steel surface (housing and cooking surface), use only **special stainless steel cleaning substances**. Using inappropriate substances may cause corrosion.
- **Do not** use substances containing chlorine (bleach, hydrochloric acid, etc.).
- After cleaning, dry and polish with a dry cloth.

6.3 Instructions for maintenance

- Inspect all of the device's control and safety mechanisms regularly.
- Check the burner's ignition and its functioning at the lowest flame level.
- Inspect the tightness of the gas installation's seals.
- Regularly inspect the power cable for damage. Never use the device if the power cable has been damaged. If the cable is damaged, hire a professional service agent or electrician to repair it.
- Maintenance and repair may only be done by qualified specialists using original spare parts and equipment. **Never attempt to repair the device on your own.**



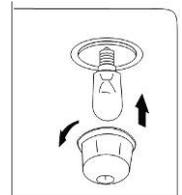
CAUTION!

To ensure safe operation of the device, have it inspected regularly (at least once a year) by an authorized specialist center. You may wish to sign a maintenance agreement.

7. Possible Malfunctions

- In case of damage or malfunctions, contact a specialized service center or our service team.
- If the oven's light does not come on, change the light bulb by following these instructions.
 - Ensure the device is not connected to a power supply.
 - Wait for the device to cool.
 - Remove the light bulb shield in the oven.
 - Change the oven interior light bulb.
 - Replace the light bulb shield.

Only use temperature-resistant light bulbs!



8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.



NOTE!



For the disposal of the device please consider and act according to the national and local rules and regulations.

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