

AT 110



120789

Bedienungsanleitung

**Heißluftofen AT 110
für 3 x 1/2 GN**

Seiten 1 bis 14

D/A/CH

Instruction manual

**Convection oven AT 110
for 3 x 1/2 GN**

from page 15 to 28

GB/UK

Mode d'emploi

**Four à convection AT 110
pour 3 x 1/2 GN**

de page 29 à page 42

F/B/CH

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.



NOTE!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

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



ATTENTION!

The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

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 convection oven is intended **only** for the following uses:

- preparation of meat, fish and vegetables;
- baking bread, cakes and pies;
- heating of dishes;
- defrosting of frozen products;
- baking (i.e. casseroles);
- preparation of cooled and frozen dishes;

The convection oven may not be used for:

- heating rooms;
- drying clothes;
- heating of fluids and other materials which are flammable, dangerous to health, or otherwise volatile.



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.

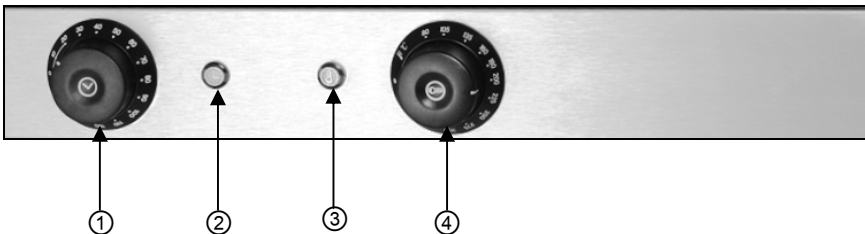
4. Technical data

4.1 Technical specification

Name	Convection oven AT 110 for 3 x 1/2 GN
Code-No.:	120789
Material:	housing and cooking chamber:chrome nickel steel
Temperature range:	0 °C to 300 °C
Time settings:	0 – 120 min.
Power:	2,7 kW / 230 V~ 50/60 Hz
Dimensions:	outer: W 460 x D 570 x H 460 mm inner: W 350 x D 300 x H 275 mm
Dimensions grids:	W 325 x D 265 mm
Distance between trays:	70 mm
Weight:	25 kg
Accessories:	3 grids

We reserve the right to make technical changes!

4.2 Control panel



- ① Main / time regulator (0 – 120 minutes)
- ② Primary control light
- ③ Heating control light
- ④ Temperature regulator (0 °C - 300 °C)

5. Installation and operation

5.1 Safety instructions



WARNING! Risk of electric shock!

The device must only be connected to a properly installed single socket with protective contact.

Never remove the power cable by pulling the cable itself; always grab the plug housing.

- 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 any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- Do not move or tilt the device when in operation.

5.2 Installation and connection



ATTENTION!

Installation and maintenance operations may only be performed by qualified professionals!

- Discard the complete packing material after unpacking the device.
- Place the device on a flat, stable floor space which can support the weight and is not sensitive to heat.
- Not **at any time** should you place the device on an inflammable surface (such as: table cloth, carpet, etc.).
- You must not position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.



NOTE!

The device is not a built-in device and should not be installed as such!

- Carefully remove the protective foil from internal surfaces to avoid leaving any adhesive tape. If any adhesive tape does remain stuck, remove it using an appropriate agent.



WARNING! Hazard via electrical current!

The device can cause injuries due to improper installation!

Before installation the local power grid specification should be compared with that of the device (see type label).

Connect the device only in case of compliance!

- The electrical circuit of the socket must be secured to at least 16A. Only connect the device to a wall outlet; do not use any extension cords or power strips.
- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.

5.3 Operation

Preparing the device

- Prior to use, clean the interior and exterior of the device with a soft, moist cloth and mild cleaning agent.
- Prior to first use, heat the device without food inside to eliminate any unpleasant odors from the thermal insulation. To do so, set the temperature at 200 °C and the time regulator at 30 minutes. Next, open the doors to allow any fumes to escape.

Settings

- The process of cooking in a convection oven is the result of the even flow of air in the cooking chamber. The air is heated by a heater and distributed by a ventilator.
- An advantage of a convection oven is that different dishes can be cooked at the same time (if the temperature for each is the same), without aromas from the various foods mixing.



NOTE!

Prior to each use of the convection oven, heat it thoroughly. Set the temperature at approx. 30 °C higher than recommended to achieve even cooking.

- Turn on the device using the main /time regulator, turning it clockwise to the 5-10 position.
- Set the proper temperature (0 °C - 300 °C) using the temperature regulator. The heating control light will come on. When the desired temperature is reached, the heater will turn off and the heating control light will go off.
- Dishes to be cooked may now be placed inside the oven.
- Using the main / time regulator, set the appropriate time. The control light will come on when the regulator is activated. The ventilator will also be activated.
- After the set time expires the device will automatically turn itself off.
- Remove the cooked dishes.



WARNING! Danger of burns!

While in use some elements of the device get very hot. Open and close the oven door using the handle. When using the device, wear protective gloves.

Variable parameters of the cooking / baking process

- **Temperature**
- **Time**
- **Quantity**

➤ **Temperature**

Precise temperature settings guarantee proper cooking of dishes both on the outside and inside.

Too-low temperatures cause dishes to dry out rather than cook / bake properly.

Too-high temperatures can cause dishes to burn on the outside while the inside remains uncooked (which is sometimes the desired result when cooking some meat).

➤ **Time**

This variable depends on the quantity of food in the oven. The more to be cooked, the longer time needed to cook and vice-versa.

Too-short cooking time, in comparison to proper cooking time, does not allow for dishes to cook thoroughly; too long in the oven results in burning of dishes on their outside.

➤ **Quantity**

The amount of food to be cooked influences the time needed to cook / bake. A greater quantity of food requires a longer preparation time and vice-versa.

Appropriate cookware

- For cooking dishes in the convection oven, use GN 1/2 containers with a depth of 650 mm. They may be inserted into the three guides inside the device.
- Other heat-resistant cookware for baking, frying or casseroles may be used. Place them at the appropriate height inside the oven.
- Smaller cookware will give better results.
- Use the grilles for browning meat, as well as for pork chops, sausage and frozen pizza.
- Choose the appropriate accessories in order to ensure proper distribution of heat in the cookware and device.



NOTE!

Use only cookware resistant to very high temperatures. Follow manufacturers' instructions!

Advice and tips

- For even cooking, distribute dishes evenly throughout cookware.
- For baking, do not use cookware deeper than 20 mm and leave room between dishes to avoid sticking.
- Season dishes prior to cooking; during cooking check their flavor and add spices as necessary.
- To save time and energy, use the heat which remains inside the device to prepare other foodstuffs as long as the device is hot.
- Use as little oil/fat as possible to avoid splattering and reduce the fat content of foodstuffs.
- Dishes which may splatter should be cooked in the lower part of the oven.
- If dishes become overly browned, lower the temperature. If they are too light or taking too long to cook, raise the temperature.

6. Cleaning and maintenance

6.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power supply and has cooled down.
- 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

- To avoid burning of leftover foodstuffs, clean the device following each use.
- Clean the interior and exterior of the device with a moist, soft cloth and mild cleaning agent.
- Wash grilles and GN containers in running water with a cloth or sponge and mild cleaning agent. Rinse in clean water and dry thoroughly.
- **Never** clean the device using sharp or hard kitchen utensils, to avoid damaging the device's exterior surface.

- **Never** use aggressive cleaning substances nor acids.
- Use only a soft cloth and **never** use any type of harsh implements which may scratch the device.
- After cleaning, wipe the device dry with a soft cloth.

6.3 Safety instructions for maintenance

- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**

7. Possible Malfunctions

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Device is connected to power supply but primary control light doesn't come on.	<ul style="list-style-type: none"> • Improperly inserted plug. • Main / time regulator not set. 	<ul style="list-style-type: none"> • Remove and reinsert plug properly. • Set main / time regulator.
Device is connected to power supply but fails to heat up.	<ul style="list-style-type: none"> • Temperature regulator not set. 	<ul style="list-style-type: none"> • Set temperature.
Uneven results from cooking/baking.	<ul style="list-style-type: none"> • Damaged ventilator. • Damaged temperature regulator. 	<ul style="list-style-type: none"> • Contact the sales agent. • Contact the sales agent.

The above mentioned trouble cases are just exemplary and to give you orientation. Should these or similar troubles occur, please switch off the device and stop use immediately. Contact qualified technicians or the manufacturer for inspection and repair.

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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