

**„IMBISS PRO“****162.500**

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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 external 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 is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- Every person using the device must act in accordance to the manuals and under consideration of the safety advice.
- The device is to be used indoors only.

## **2.3 Intended use**

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 **deep fat fryer** is designed **for the frying** of appropriate foods **only**.

You may **not** use the **deep fat fryer** for the following:

- Heating of foods and liquids (fluids).



### **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.

### 3.4 Scope of delivery

The unit is sold with the following elements and subassemblies (see also diagram on p. 24):

- 1 base unit with oil reservoir
- 1 lid
- 1 frying basket with handle
- 1 control panel with heating element
- 1 heating element shield
- 1 oil drain tap

Please check that the unit and all equipment is present. If you find that something is missing, please contact our Customer Service Department.

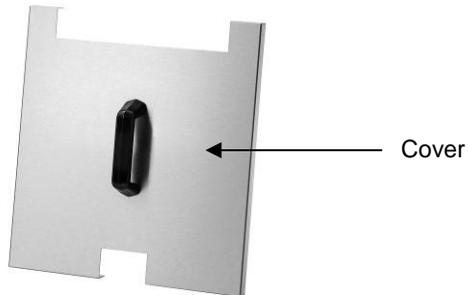
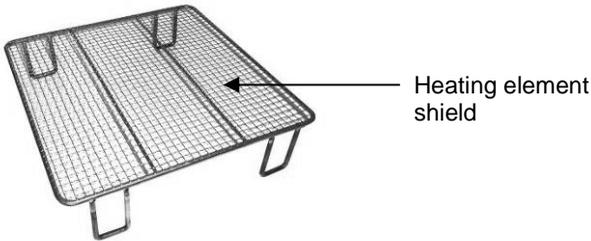
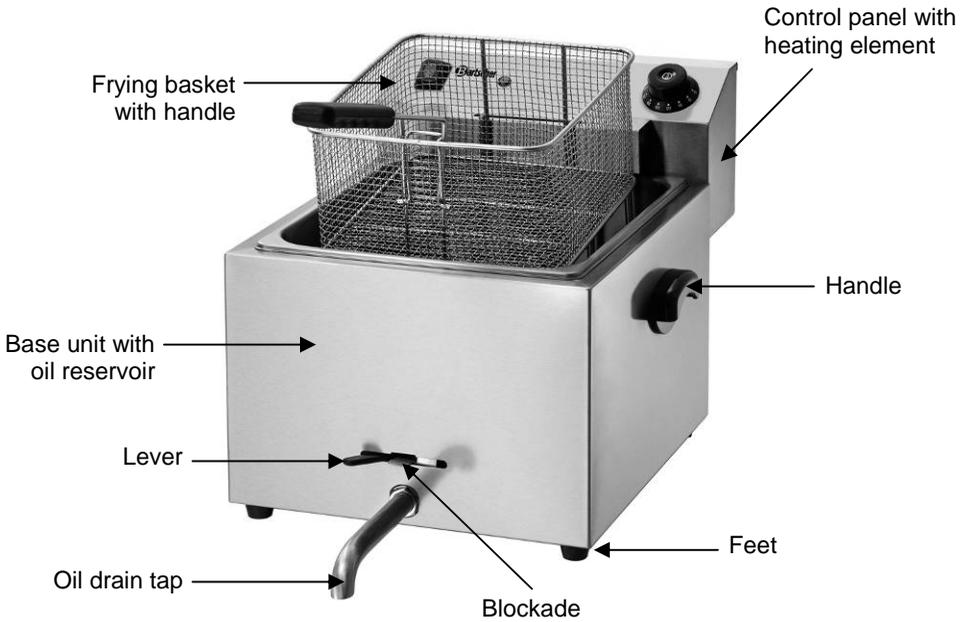
## 4. Technical data

### 4.1 Technical specification

Name	Electronic deep fat fryer „Imbiss PRO“
Article no.:	<b>162.500</b>
Construction:	casing, lid, control panel: chrome-nickel steel; heating element: stainless steel
Power:	8.1 kW / 3 NAC 400 V
Oil temperature range:	50°C - 190°C
Max. oil reservoir capacity:	9.7 litres
Frying basket dimensions:	W 250 x D 270 x H 145 mm
Entire unit dimensions:	W 410 x D 500 x H 380 mm
Weight:	12.7 kg

Subject to technical changes and alterations!

## 4.2 Overview of parts



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## 5. Installation and operation

### 5.1 Safety instructions



**WARNING! Electrical hazard!**

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

*Never yank cord to disconnect from outlet.*

*Cable must not touch any hot parts.*

- See that the cable does not touch any heat sources or sharp edges. Do not let the cable dangle over the counter edge.



**WARNING! Hot external surface!**

*During operation some parts of the device become very hot. In order to avoid injuries do not touch any hot parts!*

- 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 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 move or tilt the device when in operation.
- During operation of the unit your hands, the mains plug and the **ON/OFF** switch must be dry.
- Do not leave the unit unattended during operation since there might occur malfunctions which could result in overheating of the oil (fat). In case of high temperatures oil (fat) might ignite.
- You may not use moisten frying goods. Always remove the extra ice from deep frozen goods first. Even the smallest water drops may cause oil splashes or lead to explosions during frying.



**NOTE!**

*Overly wet foodstuffs or too large a quantity of food causes excessive foaming of oil during frying.*

- Do not leave any frying goods in the basket hanging over the container with the hot oil.
- The fryer may not be moved or repositioned as long as the oil is hot. The oil must cool down first.



**WARNING! Risk of injury!**

*Hot oil splashes and fat explosions respectively may cause burns at hands and face!*



**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!*

*Take note of the security advice!*

## 5.2 Installation and connection



**CAUTION!**

*The device may be installed by a qualified specialist only.*

- Discard the complete packing material after unpacking the device.
- Place the device on top of a solid, even, safe and stable surface that tolerates the weight.
- Not **at any time** you should place the device on top of 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.
- Avoid installation spots with close contact to water.

## 5.3 Operating

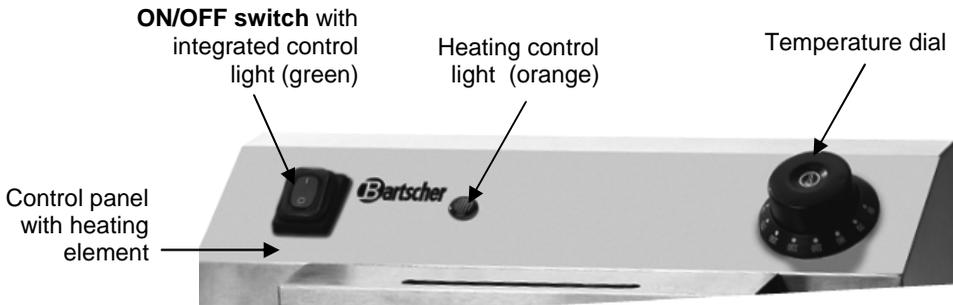
- Wash the unit prior to first use (see 6.2 „Cleaning“).



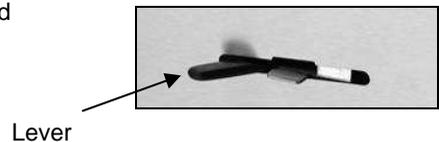
**CAUTION!**

*The deep fat fryer can only be operated by personnel properly trained in its use and the dangers present during deep fat frying.*

- Carefully install the control panel at the rear edge of the oil reservoir, until the panel is connected to the oil reservoir handles. In this manner the control panel is properly mounted. For safety reasons, the unit only functions when the control panel is properly installed. A microswitch enables the unit to enter stand-by mode.



- Check that the unit is turned off (the temperature dial should be in the position marked „0“).
- Do not pour oil into the oil reservoir if there is water inside. The oil reservoir must be clean and dry.
- The oil drain tap must be closed and blocked (shift the lever to the left side).



- Carefully fill the oil reservoir with frying oil until the required level is reached (between the „MIN“ and „MAX“ markings inside the reservoir). The markings are on the side wall of the reservoir.

**!** **CAUTION!**

***Do not use the unit without oil in the reservoir. Always ensure the reservoir is filled with oil between the „MIN“ and „MAX“ markings.***



**WARNING!**

***Danger of burns! When the oil level is below the MIN marking, the risk of the oil catching fire is increased.***

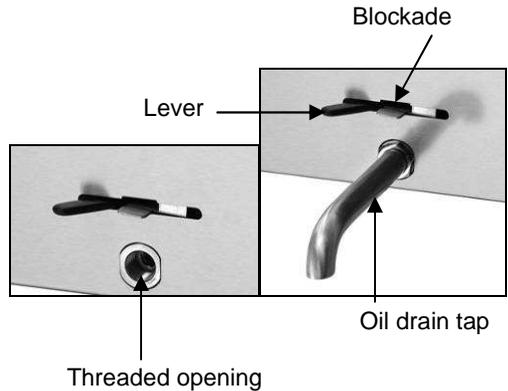
***Danger of burns! When the oil level is above the MAX marking, hot oil may spill out.***

**!** **CAUTION!**

***Use only liquid fats for deep frying. Melt solid fats prior to frying with them!***

**Do not use old oil for deep frying, as such oil can more easily catch fire. It also gives off more smoke and intense odours.**

- Regularly change frying oil. Leave old oil to cool.
- Before releasing oil, screw the oil drain tap into the threaded opening.
- Open the drain mechanism by pressing up on the blockade and shifting the lever to the right side.
- Carefully pour the oil into a container. Ensure that it is stable. Dispose of the oil in accordance with environmental protection regulations.



- Turn the unit on using the **ON/OFF** switch. The green control light will come on.
- Set the temperature dial to the desired temperature (50°C - 190°C).
- While heating up, the orange heating control light will come on, and will go off when the set temperature is reached. When the oil temperature begins to fall, the unit will again begin heating and the orange control light will again come on.



**WARNING! Danger of burns!**

**When in use the deep fat fryer and oil in the reservoir are very hot, and there is a risk of oil catching fire.**



**CAUTION!**

**The unit should not remain in use for extended periods of time!**

**Set the temperature dial to „0“ when the frying process has finished and the unit is no longer to be used.**

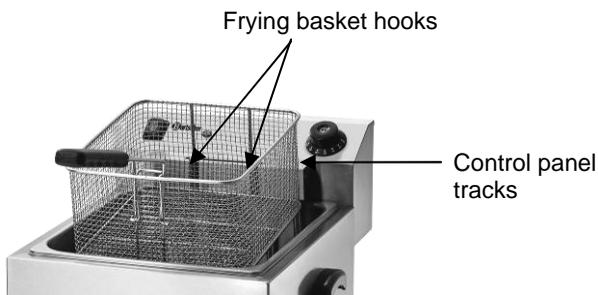
- For best results, wait until the desired temperature is reached and then place food products to be fried into the deep fat fryer.



**CAUTION!**

**Do not fry more than the following amount of food products when frying in deep fat: 1.2 kg.**

- The basket is for frying small quantities. It is equipped with a folding handle and two hooks.
- Slowly lower the basket into the oil.
- After frying, carefully raise the basket then hang it in the tracks on the control panel and let excess oil drain off.



## **WARNING! Danger of injury!**

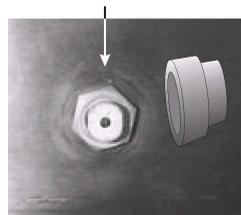
***Do not use the deep fat fryer with the cover on! The cover should only be used as protection against dust and to keep oil warm. Before placing the cover on, ensure that it is dry to avoid water dripping into the oil reservoir and causing dangerous oil splattering.***

- If the deep fat fryer is accidentally turned on with no oil or too little oil in the reservoir, it will automatically turn off when a temperature of approx. 230°C is reached, in order to prevent the unit from overheating. If this occurs, turn the unit off and remove the plug from its socket, then wait for the unit to cool.

After the unit has automatically turned off via the overheating prevention system, it can only be reactivated by pressing the **RESET** button at the rear of the control panel.

First cool the unit to 170°C, then unscrew the plastic cover by turning the **RESET** button counterclockwise, press in on the bolt and turn the button clockwise. Next, plug the unit into a socket and activate the unit as normally.

**RESET** button



## 6. Cleaning and maintenance

### 6.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power socket (pull the power plug!) 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

- Clean the device regularly.
- Before cleaning the device, turn it off using the **ON/OFF** switch and unplug the device from its socket. Leave the device to cool.
- The heating element and shield can easily be removed from the oil reservoir by lifting the control panel over the oil reservoir. This allows for easy washing of the heating element, safety shield and oil reservoir.
- After it cools, pour the oil into an appropriate container (see 5.3 „**Operating**“).
- Wash the cover, basket, oil reservoir and heating element shield in warm water and a mild cleaning agent.



#### **ATTENTION!**

***The control panel must not be washed with nor submerged in water. Moisture must not get inside the panel. Before re-mounting, thoroughly dry all elements of the device!***

- Wipe the control panel, device surface and power cable with a moist cloth and mild cleaning agent. Do not let water get inside the control panel, as this may cause irregular power flow and improper functioning of the device.
- Do not use aggressive cleaning chemicals or abrasive substances, as they may damage the deep fat fryer. Clean the deep fat fryer using mild cleaning substances. Extremely dirty elements can be momentarily wet if necessary.
- Dry all elements thoroughly and re-assemble the device.
- If the device is to remain unused for a longer period of time, store it in a dry place. Protect the device from corrosive fumes and gases.

### 6.3 Safety instructions for maintenance

- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. A damaged cable must immediately be replaced by customer service or a qualified electrician to avoid dangers.
- When you encounter damages or failures contact your specialist dealer or our customer service. Pay attention to the troubleshooting tips in pt. 7.
- Only qualified experts may perform repair and maintenance work on the device using original replacement and accessory parts. Never attempt to repair the device yourself!

### 7. Possible Malfunctions

Problem	Cause	Removal
Device is connected to a power source, green control light does not come on, device does not heat up.	<ul style="list-style-type: none"> <li>• Plug improperly inserted into socket</li> <li>• Blown fuse</li> <li>• Switching device is improperly installed</li> <li>• Overheating protection has turned off</li> <li>• No contact with microswitch</li> <li>• Damaged temperature control (overheating security)</li> </ul>	<ul style="list-style-type: none"> <li>• Remove plug and insert properly</li> <li>• Check fuses, connect device to another socket</li> <li>• Check the location of the switching device</li> <li>• Press <b>RESET</b> on the switching device</li> <li>• Contact sales agent</li> <li>• Contact sales agent</li> </ul>
The orange heating control light comes on, the temperature does not increase.	<ul style="list-style-type: none"> <li>• Interrupted contact with the heating element</li> <li>• Damaged heating element</li> </ul>	<ul style="list-style-type: none"> <li>• Contact sales agent</li> <li>• Contact sales agent</li> </ul>
Green control light comes on but the orange heating control light does not come on in spite of desired temperature being reached.	<ul style="list-style-type: none"> <li>• Set temperature has been reached</li> <li>• Damaged temperature control</li> <li>• Damaged control light</li> </ul>	<ul style="list-style-type: none"> <li>• Check functioning at different temperature</li> <li>• Contact sales agent</li> <li>• Contact sales agent</li> </ul>

Problem	Cause	Removal
Heating element ceases functioning after some time.	<ul style="list-style-type: none"><li>Overheating control has activated</li></ul>	<ul style="list-style-type: none"><li>Press <b>RESET</b> on the switching device</li></ul>

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 to 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.*

### Stale oil

*Please remove used frying oil in accordance with all applicable environmental protection regulations.*

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