

„IMBISS I“**A150.107****„IMBISS II“****A150.207**

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Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

phone: +49 (0) 5258 971-0
fax: +49 (0) 5258 971-120

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 scope of delivery includes the following parts and assembly units (see also figures on page 24):

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1 basic unit with oil reservoir and drainage valve
 1 cover
 1 basket
 1 switching unit w/heating element
 1 shield for heating element
 1 instruction manual

A150.207

1 basic unit with 2 oil reservoirs and 2 drainage valves
 2 covers
 2 baskets
 2 switching units w/ heating element
 2 shields for heating elements
 1 instruction manual

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

4. Technical data

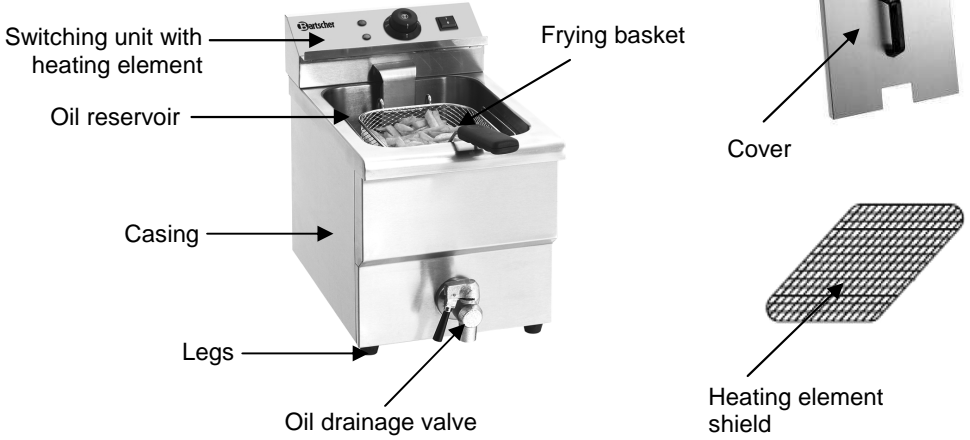
4.1 Technical specification

Indication	Electric deep fat fryer with drainage valve	
	Single fryer „IMBISS I“	Dual fryer „IMBISS II“
Article no.:	A150.107	A150.207
Power:	230 V ~ 50 Hz	
Capacity:	3250 W	2 x 3250 W
Number of oil reservoirs:	1	2
Capacity of oil reservoirs:	8 litres	2 x 8 litres
Baskets:	1	2
Oil temperature range:	50°C - 190°C	
Dimensions:	W 290 x D 550 x H 410 mm	W 580 x D 550 x H 410 mm
Weight:	10 kg	22 kg

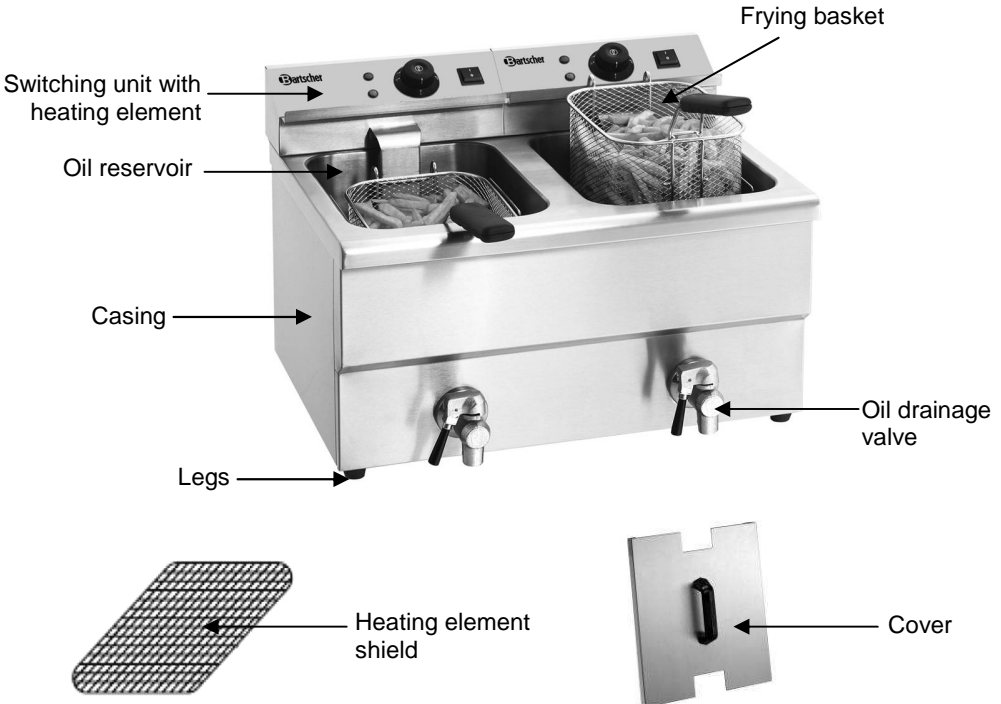
Subject to technical changes and alterations!

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



ATTENTION!

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.
- Remove the lid, basket, handle and other accessories from the device.
- Detach the switching unit from the device by lifting it carefully (until you hear a „CLICK“-sound).
- Wash the cover, oil reservoir, frying basket, heating element shield and casing with a mild cleaning agent whilst taking care to avoid the introduction of moisture to the electrical installations and switching unit. Dry the unit thoroughly!
- Two separate sockets are necessary for the dual fryer.
- Each electrical circuit in the socket must be secured to at least 16A. Only connect the unit directly to the wall socket; do not use any extension cords or power strips.
- Place the device so that the plug is easily accessible and can be quickly removed from its socket in case of necessity.

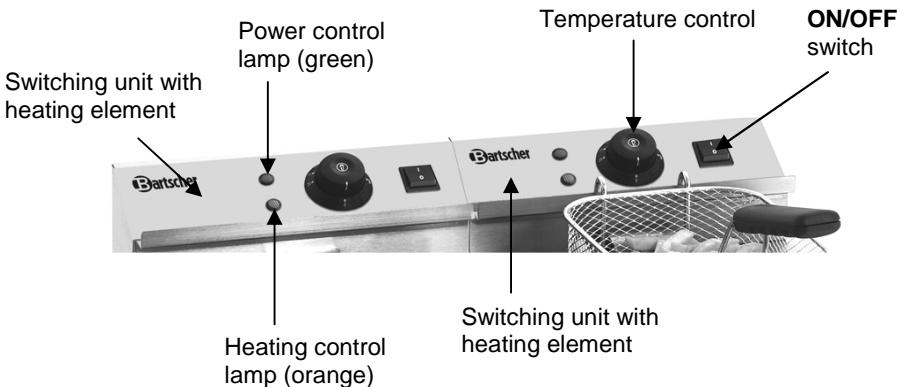
5.3 Operating



ATTENTION!

The operation of the device may only be carried out by personnel that have been instructed in operation of the device and the special hazards of frying.

- Delicately place the switching unit on the rear edge of the oil reservoir until a **click** sounds. Both pivots at the bottom of the switching unit must be in the openings on the oil reservoir. Only then is the switching unit properly set up. For safety reasons, the unit functions only when the switching unit is properly secured to the casing, and in this manner a microswitch indicates to the unit that it may function.



- Ensure that the device is switched off (Temperature control toggle is in position "0").
- There may be no oil at all in the oil container before filling it with oil. The oil container must be clean and dry.
- The oil drainage valve must be closed and blocked off (handle facing down).
- Carefully fill the oil container with oil up to the required level (between „MIN“- and „MAX“- marking in the container). Markings are at the side of the oil reservoir.



ATTENTION!

Do not use the device without having frying oil in the oil container. Make sure the oil level is always between „MIN“- and „MAX“- marking of the oil container.



WARNING!

Danger of fire! When the oil level goes below the minimum marked MIN, there is an increased risk of oil catching fire.

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



ATTENTION!

Use liquid fat for frying only. Solid frying fat (block or brick grease) should be removed preliminary!



WARNING! Danger of burns!

Do not use stale oil for frying, as a lower combustion temperature may cause the oil to foam and ignite easily. It also emits more smoke and odour.

- Change frying oil regularly. Stale oil, after cooling, should be carefully poured into a container and disposed of in accordance with environmental regulations. To drain oil from the reservoir, lift the handle on the drainage valve and tilt it forward.
- Connect the plug to the socket.
- Switch the device on by means of the **ON/OFF** switch. The green power control lamp flashes up.
- Set the temperature control clockwise to the desired temperature (50°C - 190°C).
- The orange heating control lamp flashes up during the heating process and extinguishes after the adjusted temperature has been reached. The fryer is equipped with a thermostat for temperature regulation. Once the temperature in the oil container decreases the device initiates the heating process and the orange heating control lamp flashes up.



WARNING! Danger of burn!

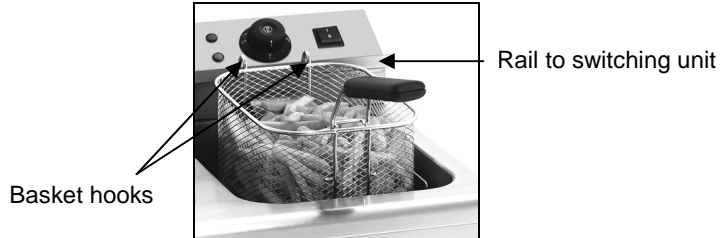
During the work chips and oil in the oil container become very hot and there is a danger of catching fire.

The device should not work for too long!

Set the knob of the temperature adjuster in the „O“ position and unplug the device (take the plug out of the socket!) as soon as the deep-frying process is finished and the device is not being used.

- For best results you should wait until the desired temperature has been reached before placing the frying goods in the fryer.

- The basket is best for frying a small amount of product. It is equipped with a steel handle and two hooks.
- Slowly dip the basket into the oil. After frying is finished, carefully lift the basket, hang it on the switching unit and leave to drip.



WARNING! Risk of injury!

The fryer may not be operated with the lid (cover)! The cover may be used for reasons of dust protection or when keeping warm foods only. In order to avoid dangerous fat splashes caused by water dripping from the cover you ought to make sure it is dry before setting it on top.

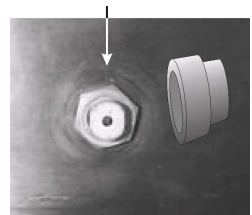
- In case you accidentally engaged the dryer without having frying oil in the oil container or without having inserted the minimum amount of fat, the device automatically shuts down at a temperature of 230°C in order to protect itself from overheating. Whenever this occurs, switch off the device, pull the power plug and let the device cool off.

After the device has been switched off by the heat protection switch, it can only be restarted by pressing the **RESET**-button at the rear side of the fryer.

For this purpose, cool the unit to below 170°C, then unscrew the plastic shield by turning the **RESET** button counter clockwise, press the peg and again turn the plastic shield clockwise.

Now you may reconnect the power plug to the socket and engage the device to proceed as normal.

RESET-button



Do not attempt to fry more than the following products volumes:

- For the 8 litre single / 2 x 8 litre dual fryer: **0.9 kg per reservoir**

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

- The device should be cleaned regularly.
- Pull the power plug before cleaning.
- Let the device cool off.
- The heating element and shield can easily be removed from the oil reservoir, by removing the switching unit lifting it over the oil reservoir. In this manner the heating element can easily be washed, as well as the safety shield and oil reservoir.
- After cooling, carefully pour the oil into a container by opening the drainage valve. Check that the container is properly set.



CAUTION!

The switching unit (control panel) must not be washed wet or immersed in water. Moisture must not get inside the unit. Prior to using, dry all elements of the unit thoroughly!

- Control panel, surface of the device and power cord should only be wiped off with a soft cloth and a mild cleaning agent. You must not let water enter the switching unit. This may lead to dangerous creeping current and malfunctions of the device.
- Do not use any aggressive cleaning agents or abrasive materials as these could damage the fryer. Clean the device with a mild cleaning liquid. Heavily stained parts should be left for soaking.
- All parts must be dried thoroughly.
- Reassemble the parts of device.
- Store the device in a dry place when not using for longer periods. Keep it away from acid steams 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
Unit is connected to a power source, green control light does not come on, unit does not heat up.	<ul style="list-style-type: none"> • Plug improperly inserted into socket • Blown fuse • Switching unit is improperly installed • Overheating protection has turned off • No contact with microswitch • Damaged temperature control (overheating security) 	<ul style="list-style-type: none"> • Remove plug and insert properly • Check fuses, connect unit to another socket • Check the location of the switching unit • Press RESET on the switching unit • Contact sales agent • Contact sales agent
The orange heating control light comes on, the temperature does not increase.	<ul style="list-style-type: none"> • Interrupted contact with the heating element • Damaged heating element 	<ul style="list-style-type: none"> • Contact sales agent • Contact sales agent
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"> • Set temperature has been reached • Damaged temperature control • Damaged control light 	<ul style="list-style-type: none"> • Check functioning at different temperature • Contact sales agent • Contact sales agent

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

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.

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

phone: +49 (0) 5258 971-0
fax: +49 (0) 5258 971-120