

TB1000R - TB1000PF



1061533 - 1061933

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0063CL7046

Version: **1.0**

Date of preparation: 2023-02-07

Original instruction manual

1	Safety	2
1.1	Explanation of Signal Words	2
1.2	Safety instructions.....	3
1.3	Intended Use	6
1.4	Unintended Use	6
2	General information	7
2.1	Liability and Warranty	7
2.2	Copyright Protection	7
2.3	Declaration of Conformity	7
3	Transport, Packaging and Storage	8
3.1	Delivery Check.....	8
3.2	Packaging	8
3.3	Storage	8
4	Technical Data.....	9
4.1	Technical Specifications	9
4.2	Functions of the Appliance.....	10
4.3	List of Components of the Appliance	11
5	Installation and operation	12
5.1	Installation.....	12
5.2	Gas Connection	14
5.3	Operation	16
6	Cleaning and Maintenance	19
6.1	Safety Instructions for Cleaning	19
6.2	Cleaning.....	19
6.3	Maintenance	20
7	Possible Malfunctions.....	21
8	Disposal.....	22



Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Safety During Operation of Gas Appliances

- Do not use a gas-supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In case of malfunction, disconnect the appliance from gas supply (close the gas shut-off valve) and notify the technical service company immediately.

WARNING! Fire hazard!

Do not use open flame for checking tightness of gas installation!

- Regularly conduct tightness checks using suds (a spray for detecting leakages).

WARNING!

Suffocation and explosion hazard due to leaking gas!

- When you sense gas odour, observe the following rules:
 - immediately close the gas controller and the main gas valve;
 - do not light up any open flame, quench flames;

- do not smoke;
- do not operate any electric appliances in the vicinity of a gas-supplied appliance;
- if you are not able to precisely locate the source of gas leakage, notify the fire service or gas supply company immediately.

Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

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Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Safety

Supervised Usage only

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

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- frying and grilling suitable food using suitable accessories (grill grate, grill pan)

The appliance may be used outdoors only.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- usage in closed rooms
- heating of rooms.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

- before storing disconnect the appliance from the gas cylinder.

4 Technical Data

4.1 Technical Specifications

Version / Characteristics 1061533 / 1061933

- Version:
 - 1061533 — grill grate
 - 1061933 — grill pan
- Gas type: liquid gas (LPG)
- Ignition type: piezoelectric ignition
- Ignition protection
- Included: gas nozzle set
- **Important indication:**
 - **operation only with liquefied gas**
 - **for outdoor use only**

Name:	Gas table-top grill TB1000R
Art. No.:	1061533
Material:	stainless steel
Grill grate material:	stainless steel
Grill grate dimensions (W x D), in mm:	600 x 475
Number of burners:	3
Gas connection:	1/4"
Control pressure, in mbar:	50
Consumption in g/hour:	728
Connection value, in kW:	10
Dimensions (W x D x H), in mm:	685 x 540 x 275
Weight, in kg:	13,7

We reserve the right to implement technical modifications.

Name:	Gas table-top grill TB1000PF
Art. No.:	1061933
Material:	stainless steel
Grill pan material:	steel, enamelled
Grill pan dimensions (W x D), in mm:	705 x 540 x 43
Number of burners:	3
Gas connection:	1/4"
Control pressure, in mbar:	50
Consumption in g/hour:	728
Connection value, in kW:	10
Dimensions (W x D x H), in mm:	705 x 560 x 275
Weight, in kg:	13,7

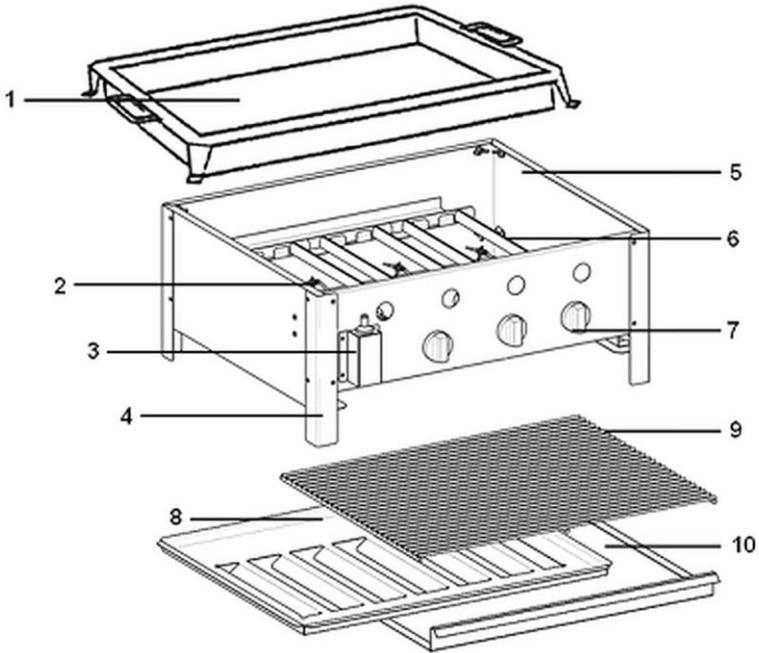
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We reserve the right to implement technical modifications.

4.2 Functions of the Appliance

With the practical gas table-top pan, you can fry or grill suitable food. This practical table-top appliance can be quickly assembled and easily operated.

4.3 List of Components of the Appliance



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Fig. 1

- | | |
|-----------------------------------|--------------------------------|
| 1. Grill frying pan (1061933) | 2. Thermoelement |
| 3. Piezo igniter | 4. Feet (4 pcs) |
| 5. Frame | 6. U-shaped gas burner (3 pcs) |
| 7. Gas controller | 8. Flame cover (1061533) |
| 9. Grill grate (1061533) | 10. Dripping tray (1061533) |
| 11. Piezoelectric ignition button | |

5 Installation and operation

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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Installation Requirements

Observe the provisions of the following requirements and regulations in force:

1. DVGW TRGI (technical regulations for gas installations);
2. TRF (technical regulations for liquid gas);
3. DVGW G 631 (installation of commercial kitchen appliances for combustion of gas fuels).

Moreover the appropriate construction law, trade law, OHS, and VDE regulations must be followed in the place of installation.

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Position the appliance outdoors or in a large, open, and well-ventilated area.
- Make sure that there are no obstacles nor objects in the installation location, which might be affected by high temperatures of flames (e.g.: tree branches, furniture, curtains or other easily flammable objects).
- Fix the supplied feet to the appliance frame using supplied screws.
- Never place the appliance directly next to walls or other objects which are made from flammable materials. Assure the minimum side and back clearance of 20 cm of the appliance. Follow the valid fire protection regulations.
- If keeping the minimum clearance is not possible, and the appliance must be installed directly next to regular or low walls, pieces of furniture or other flammable objects, it is necessary to install protective materials (e.g., films made

of materials resistant to high temperatures), which sustain temperatures of at least 65°C.

- Maintain sufficient lateral clearance for service purposes should maintenance and repair works be required.

5.2 Gas Connection

CAUTION!

All installation, connection and maintenance works for the appliance must be performed by the qualified gas systems installer according to the valid international, national and local regulations.

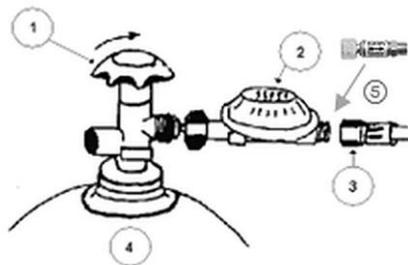
- The appliance is approved and by factory default prepared to operate with the type of gas stated on the rating plate.

A clearance of at least 50 cm must be maintained between the gas table-top pan and the gas cylinder.

WARNING!

Keep the gas cylinder away from fire.

1. Store gas cylinders in vertical position even when empty.



- ① Gas cylinder valve
- ② Pressure controller
- ③ Gas hose
- ④ Gas cylinder
- ⑤ Hose breaking protection

Fig. 2

2. Fix the appropriate pressure controller ② to the gas cylinder ④ (Fig. 2) using large brass nut. .
3. Place the hose breaking protection ⑤ between the pressure controller and the gas hose. (as shown in Fig.)
4. Finally connect the gas hose ③ with the pressure controller ②. Use only connection hoses with DVGW certificate.

Installation and operation

5. Make sure that the rubber seal is in the nut. Tighten the nut properly. Make sure that the nut thread is left-hand.
6. Connect the gas hose to ¼" connection on the right side of the gas table-top grill. Use appropriate wrench.
7. Make sure that the gas hose is correctly fixed and perform the tightness test as described in section 5.4 'Before Start-Up'.

Gas Pressure Table / Destination Countries / Burner Nozzles

Destination countries	Categories	Gas pressure	Gas type	Burner nozzles
BE-CH-ES-GR-IT-PT-FR-GB-IE	I ₃₊	28-30/37 mbar	G30/G31	0,94 mm
BG-CY-CZ-DK-EE-FI-GR-HR-HU-IT-LV-LT-MT-NL-NO-SE-SI-SK-RO-TR	I _{3B/P}	28-30 mbar	G30/G31	
PL	I _{3B/P}	37 mbar	G30/G31	0,88 mm
AT-DE-CH-NL	I _{3P}	50 mbar	G31	
AT-DE-CH-HU	I _{3B/P}	50 mbar	G30/G31	0,80 mm

Tab. 1

5.3 Operation



WARNING

Risk of burns by high, rising flames!

Do not lean over the appliance during flame ignition.

The externally accessible elements may become very hot.

Keep young children away from the device.

Risk of burns by hot elements or surfaces!

Never touch a hot surface of the appliance during operation and directly afterwards.

After operation, leave the appliance to cool down.

Use a kitchen cloth or protective gloves to remove the grill pan or grill grate.

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Before Start-Up

DANGER!

Never perform the tightness test with use of open flame!

1. Perform the tightness test before the gas table-top grill start-up.
2. Make sure that the gas cylinder valve is closed.
3. Use the paintbrush to cover the gas connections with water and soap or use tightness tester spray.
4. Finally connect the pressure to the gas hose by opening the gas cylinder valve. The connections are tight if no soap bubbles from suds.
5. If there are leaks, check the connections, and tighten them.
6. Carry out the leak check again as described above.
7. Before use, clean the appliance and its equipment. Follow the indications in section 6. '**Cleaning and Maintenance**'.

User Instructions

- The grill frying pan of the appliance **1061933** should be heated slowly before use, absolutely not using full power, in order to avoid the material damage. **Never heat the frying pan without grease!**
- Do not use the grease tray when operating the appliance with the grill pan **1061933**. Otherwise the damages may occur leading even to the malfunction of the whole appliance.
- Before grilling on the grill grate (**1061533**) fill the dripping tray with small amount of water and slide it into the guides under the frame. **Never use the appliance without the dripping tray.**
- When using the grill grate with the appliance **1061533**, do not place any film on the grill grate nor between the grill grate and the flame guard, as otherwise heat accumulation may occur. **Fire hazard present!**

Ignition of Burners

1. Rotate left gas knob (7) (Fig. 3) from position '0' by 90° anti-clockwise and press red button of Piezo igniter (3) in order to ignite left burner (6).
2. Hold the knob pressed for another 10 seconds so the burner remains in the operation mode.

When flame goes off, it may be reignited after approx. 2 minutes.

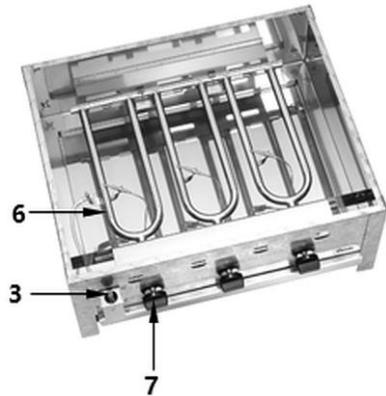


Fig. 3

3. Then ignite another burner by pressing and rotating another knob anti-clockwise.

Use the same procedure for the third burner.

NOTE!

Always start the burner adjacent to already ignited in order to transfer the flame.

4. After the burner ignition set the gas knob in required position. Select small or big flame (paying attention to symbols on the knob).

Replacement of burner nozzles

- The appliance is factory-prepared for operation with the gas type and pressure specified on the rating plate.
- When required, the appliance may be set to the gas pressure available in the installation country with use of special burner nozzles included in the delivery.
- Replacement of burner nozzles must be carried out by a qualified gas systems installer!
- The factory-installed nozzle must be replaced with a nozzle suitable for the gas pressure available in the installation country. For burner nozzle data, refer to Table 1 '**Gas Pressure Table / Destination Countries / Burner Nozzles**'.
- Replacement of burner nozzles must be performed for all burners.
- After the replacement place appropriate sticker on the rating plate.
- The warning instructions on the appliance should be replaced with the language used in the installation place.

Switching the Appliance OFF

1. In order to switch the appliance off after work, rotate all gas knobs clockwise.

CAUTION!

In case of longer standstills, failures, or irregular use the gas cylinder valve must be closed.

6 Cleaning and Maintenance

6.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

- Never clean the appliance with flammable or explosive liquids. When starting the appliance up, vapours may cause fire or explosion.
- Do not use steel wool, wire brushes nor putty-knives, which may leave particles of iron. These materials may get oxidized and leave the appliance with rust.

6.2 Cleaning

1. Clean the frame with warm water and neutral detergent.
2. Clean the grill pan or grill grate, flame guard and grease tray after each use with warm water and a soft cloth, sponge or dish-washing brush. If necessary, use a mild cleaning agent (soap solution).
3. Rinse cleaned elements in fresh water.
4. Thoroughly dry all washed elements.
5. During cleaning of the appliance pay attention that the Piezo igniter and the thermal elements of the gas burners do not become wet.
6. Use a soft brush to regularly clean the ventilation openings on the front of the unit

6.3 Maintenance

ATTENTION!

Unconditionally observe maintenance intervals!

All maintenance and repair works must be performed by an authorized gas specialist only.

To keep the appliance operational, it must be subject to maintenance **at least twice a year**.

We recommend to replace worn elements during maintenance, to avoid further service works and sudden failures of the appliance.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Problem	Possible Cause	Solution
The burner does not ignite	Damaged Piezo igniter	Contact the service company
	Damaged thermal element	
	Contaminated ignition plug	
	Damaged pressure controller	
	Empty gas cylinder	Replace the gas cylinder
	Cracked or bent gas hose	Replace the gas hose
	Clogged gas cylinder valve	Contact the service company
Incorrect ignition flame	(Almost) empty gas cylinder	Replace the gas cylinder
	Cracked or bent gas hose	Replace the gas hose
	The gas cylinder valve is not fully opened	Fully open the gas cylinder valve
	Clogged nozzle	Contact the service company
	Damaged gas cylinder valve	

8 Disposal

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or local authorities' unit, proper for utilisation matters.

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.