

**TB1100PF - TB1100R - TB1470R**



**1062213 - 1062303 - 1062503**

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## 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 .....	11
4.3	List of Components of the Appliance .....	12
5	Installation and operation .....	15
5.1	Installation .....	15
5.2	Gas Connection .....	17
5.3	Operation .....	18
6	Cleaning and Maintenance .....	21
6.1	Safety Instructions for Cleaning .....	21
6.2	Cleaning .....	21
6.3	Maintenance .....	22
7	Possible Malfunctions .....	23
8	Disposal .....	24



**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

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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.

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## **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.

### **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.

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### 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 1062213 / 1062303 / 1062503

- Gas type: liquefied gas (LPG)
- Ignition type: piezoelectric ignition
- Version:
  - 1062213 – grill frying pan
  - 1062303 – grill grate | flame cover | grease collection tray
  - 1062503 – grill grate | flame cover | grease collection tray
- The set includes:
  - 1 pressure controller
  - 1 hose
  - 1 hose rupture guard
- **Important hint:**
  - operation only with liquefied gas
  - for outdoor use only

**We reserve the right to implement technical modifications.**

<b>Name:</b>	<b>Table-top grill, gas TB1100PF</b>
Art. No.:	<b>1062213</b>
Material:	stainless steel
Grill frying pan material:	enamelled steel plate
Grill frying pan dimensions (W x D x H), in mm:	700 x 540 x 70
Number of burners:	3
Control pressure, in mbar:	50
Consumption in g/hour:	850
Power supply, in kW:	11
Dimensions (W x D x H), in mm:	700 x 570 x 270
Weight, in kg:	17,6

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<b>Name:</b>	<b>Combi table-top grill, gas TB1100R</b>
Art. No.:	<b>1062303</b>
Material:	stainless steel
Grill grate material:	steel, nickel-plated
Grill grate dimensions (W x D), in mm:	594 x 468
Number of burners:	3
Control pressure, in mbar:	50
Consumption in g/hour:	850
Power supply, in kW:	11
Dimensions (W x D x H), in mm:	650 x 570 x 270
Weight, in kg:	17,5

<b>Name:</b>	<b>Combi table-top grill, gas TB1470R</b>
Art. No.:	<b>1062503</b>
Material:	stainless steel
Grill grate material:	steel, nickel-plated
Grill grate dimensions (W x D), in mm:	760 x 470
Number of burners:	4
Control pressure, in mbar:	50
Consumption in g/hour:	1140
Power supply, in kW:	14,7
Dimensions (W x D x H), in mm:	850 x 555 x 270
Weight, in kg:	23,0

## 4.2 Functions of the Appliance

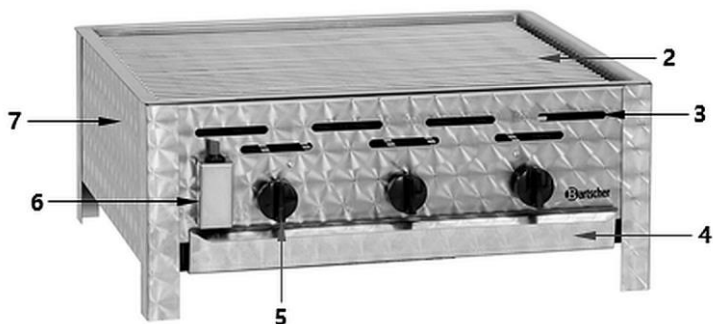
Gas table-top frying pan is ideal for frying or grilling food outdoors: the light and compact design facilitates transportation, simple construction allows quick installation and the use of liquid gas allows for very flexible application at any location.

## 4.3 List of Components of the Appliance

1062213



1062303



1062503

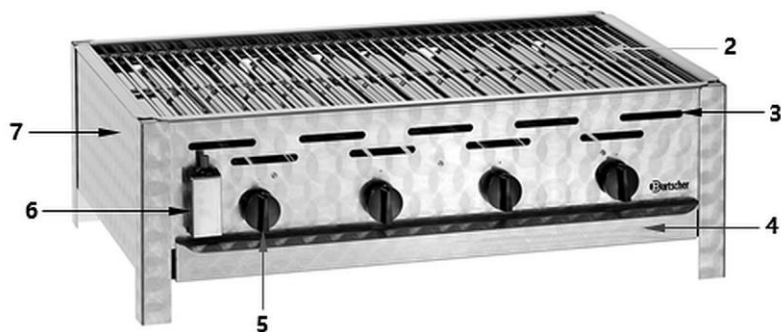


Fig. 1

## Technical Data

### Description for Fig. 1

1. Grill frying pan (1062213)
2. Grill grate with flame cover (1062303 / 1062503)
3. Ventilation openings
4. Grease collection tray (1062303 / 1062503)
5. Gas knob (3x or 4x)
6. Ignition system with Piezo ignition
7. Housing

### Accessories 1062213 / 1062303 (not included in the scope of delivery)



Fig. 2

#### Grill frying pan TB1100

- Material: steel plate, enamelled
- With handles
- Dimensions: W 700 x D 540 x H 70 mm
- Weight: 8.8 kg

**Art. No. 106228**



Fig. 3

#### Grill grate - set TB1100

Consists of:

- 1 grill grate, nickel steel
- 1 flame cover, stainless steel
- 1 grease collection tray, stainless steel
- Dimensions: W 655 x D 525 x H 55 mm
- Weight: 10.0 kg

**Art. No. 106206**

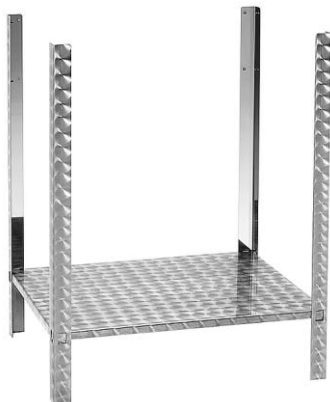


Fig. 4

## Base unit TB1100

- Material: stainless steel
- Dimensions: W 530 x D 670 x H 800 mm
- Weight: 5.6 kg

**Art. No. 106202**

## Accessories 1062503 (not included in the scope of delivery)



Fig. 5

## Grill frying pan TB1470

- Material: steel plate, enamelled
- With handles
- Dimensions: W 880 x D 540 x H 70 mm
- Weight: 10.8 kg

**Art. No. 106229**



Fig. 6

## Base unit TB1470

- Material: stainless steel
- Dimensions: W 815 x D 525 x H 805 mm
- Weight: 6.0 kg

**Art. No. 106210**



### Installation of the base unit 106202 / 106210



Fig. 7

1. If required, use the wing nuts to fasten the appropriate base unit to the gas table-top frying pan (chapter 'Accessories') (see the figure on the left).
2. Place the grill frying pan or grill grate on the housing.

## 5 Installation and operation

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### 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.**

### 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.

## Installation and operation

- 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).
- 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.

## 5.2 Gas Connection

- The appliance is approved and pre-engineered to operate with the type of gas indicated on the rating plate.
- Please, observe the appropriate regulations and technical specifications applicable to the installation site. This appliance must only be used with the supplied pressure regulator and hose rupture guard.

### **ATTENTION!**

**It is not allowed to use other pressure regulators. Nozzles are not replaceable.**

Manually turn the gas knob, turning it left (!) directly on the thread of the propane or butane liquefied gas cylinder. Only use a liquefied gas regulator with the following features:

- Output: 50 mbar, 1.5 kg/h
- Setting: liquefied gas G30/G3 13 BP, 50 mbar.

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

### **WARNING!**

**Keep the gas cylinder away from fire.**

- Store gas cylinders in vertical position even when empty.
- Use two wrenches of the appropriate nominal diameter to connect the gas hose to the port on the side of the appliance. Fixing is made with 1 1/2 rotation anti-clockwise, as it is a fitting with a cutting ring.

- Check if the gas hose is impossible to be detached, and make a leakproof test, as described in section 'Before start-up'. Use only connection hoses with DVGW certificate.

### Gas Pressure Table / Destination countries

Destination countries	Categories	Gas pressure
BE-PT	I <sub>3+</sub>	50/67 mbar
AT-CH-DE	I <sub>3B/P</sub>	50 mbar

## 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.

### 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**'.

### Indications for User

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#### **ATTENTION!**

**Using an empty grill frying pan at high temperatures can lead to deformation of the pan or damage to the material.**

Never leave an empty grill frying pan with maximum power on the rack.

Always heat the grill frying pan slowly.

Never heat the grill frying pan without grease!

- **Do not use the grease tray when operating the appliance with the grill frying pan.** Otherwise damages may occur leading even to the malfunction of the entire appliance.
- Before using the grill grate fill the grease collection tray with small amount of water, and slide it into the guides under the frame. **When operating the appliance with the grill grate always use the flame cover and grease collection tray.**
- While using the grill grate do not place any foils on it or between the grate and the flame cover as the heat accumulation may occur. **Fire hazard present!**

### Ignition of burners

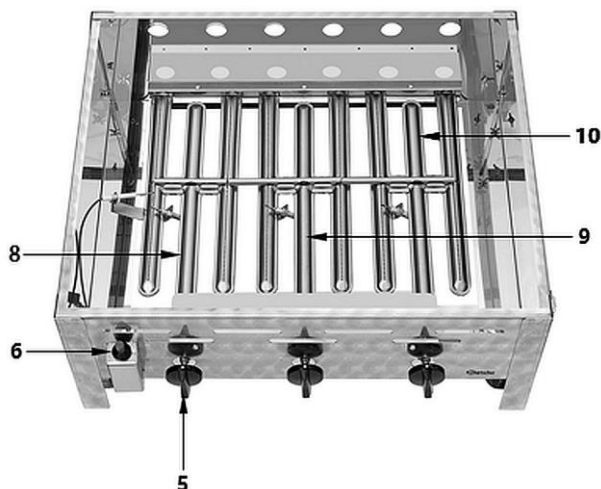


Fig. 8

1. Rotate left gas knob (5) (fig. 8) from position '0' by 90° anti-clockwise, press down the gas knob and the red button of Piezo igniter (6) to ignite the left burner (8).
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.

3. Then ignite the second burner (9) by pressing and rotating another knob anti-clockwise.

Use the same procedure for the third (10) or fourth burner.

### ATTENTION!

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

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

### 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, operation 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.

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### 6.2 Cleaning

1. Wash the housing of the appliance thoroughly with warm water and a mild cleaning agent.
2. Clean the grill frying pan or grill grate, flame guard and grease collection 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 the cleaned elements in fresh water.
4. Finally, thoroughly dry the cleaned elements.
5. During appliance cleaning ensure 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!***

**It is essential to 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 out 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.