

5FL EBO-1



1509951

ENGLISH**Table of contents**

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

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.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 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.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- 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 or starting the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply and contact the service company.

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- 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.
- 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.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.

- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Disconnect the device from the electric power supply.
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



WARNING gas supply hazards!

To avoid the hazard results please follow the safety instructions below.

- Never use the device in case of malfunction or damage and in case of suspicion of malfunction or damage! In such a case, set all gas control knobs to “0” and close the main gas valve! Contact technical service immediately.

- In case of a **smell of gas** immediately close all gas control knobs (set to “0” position) and close the main gas valve.
Do not use open flame! Do not smoke cigarettes!
Do not activate any electrical switches!
Do not use any electrical appliances!
Do not make any phone calls from this building – irrespective of the fact whether it is a fixed or mobile phone!
Ventilate the rooms properly: open all doors and windows wide!
Immediately notify the gas supplier by calling him from the outside of a given building!
- Regularly control the tightness of the device. **Never** use open flame for this purpose, but only soapsuds (leak detection agent).
- During the operation of the device, children can neither come close to the device nor play in its vicinity.



HOT SURFACE! Burn hazard!

To avoid the hazard results please follow the safety instructions below.

- During the device operation, the housing, gas burners, grates and electric oven become very hot. During the operation only touch the designated handles and switches.
- After switching off the device, its surface remains hot for a long time, therefore before cleaning the device wait until the device fully cools down.



WARNING! Risk of fire or explosion!

To avoid the hazard please follow the safety instructions below:

- **Never** use the device near flammable materials (e.g. petrol, spirits, alcohol). High temperature may cause their evaporation and as a result of contact with sources of ignition there may occur a deflagration resulting in personal injury or property damage.
- Do not use the device near flammable objects, e.g. curtains or wall cabinets.
- Overheated fat and oil ignites very fast! Therefore, never leave the device unattended during the preparation of meals with fats or oils (e.g. fries)!
- **Never** clean the appliance with use of flammable liquids. Vapours may cause fire or explosion.
- In case of fire, before taking relevant firefighting measures, disconnect the device from the power supply and close the main gas valve. When the fire has been extinguished ensure sufficient fresh air inflow.

WARNING! Never use water for fire extinguishing when the appliance is connected to the power supply. **Electric shock hazard!**

1.3 Proper use

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The device is not designed for continuous operation in the industrial applications.

The device is intended for home use or in similar places such as:

- in kitchens for store or office employees or in similar business areas;
- in agricultural farms;
- by guests of hotels, motels and other typical places of accomodation;
- in Bed and Breakfast facilities.

Gas stove with multifunction oven is designed only for **preparing appropriate food products**.

Never use the device for heating rooms!



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.

2. General information

2.1 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.



CAUTION!

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

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

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

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 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.

2.3 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.

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.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

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

3.3 Storage

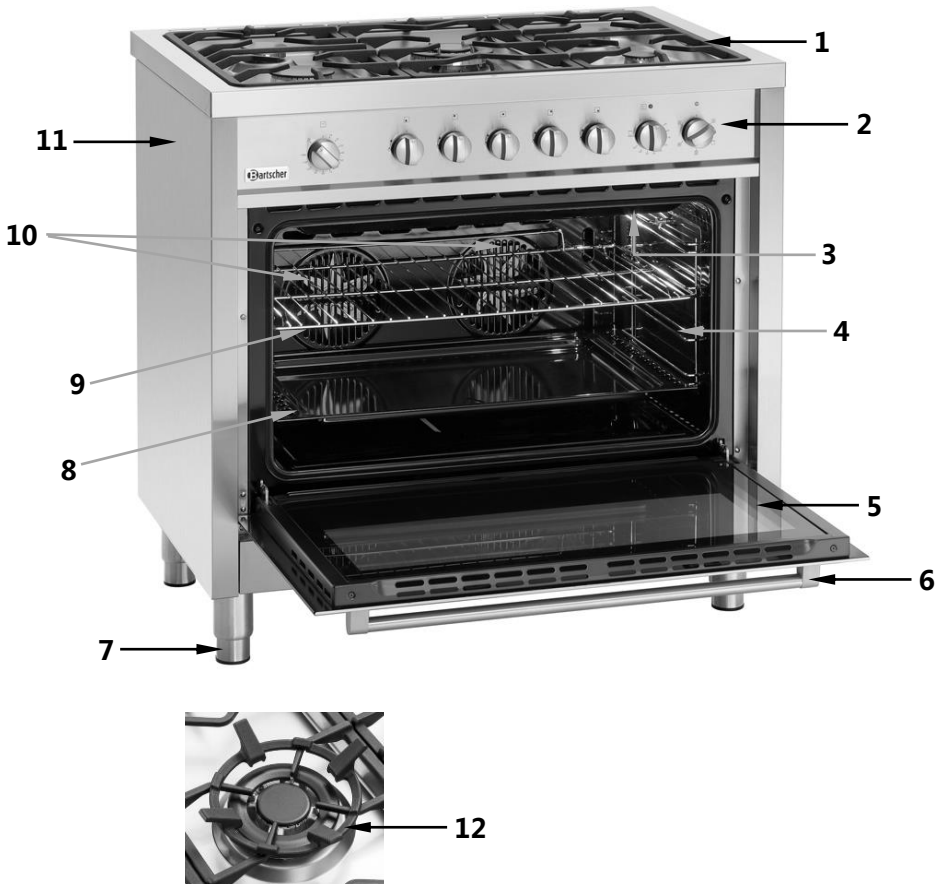
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Technical data

4.1 Overview of parts



1 Cooking surface

2 Control panel

3 Oven lighting

4 Shelf guides

5 Glass oven door

6 Glass door handle

7 Height-adjustable legs

8 Baking tray

9 Grill - shelf

10 Ventilator (2)

11 Housing

12 Wok attachment

4.2 Technical specification

Description	Gas stove 5BR, EBO-1
Code-No.:	1509951
Material:	Chrome-nickel steel 18/10
Design:	<ul style="list-style-type: none">▪ Hobs:<ul style="list-style-type: none">- Cast iron grates- Type: gas- Number of hobs: 5 (1 x 1 kW, 2 x 1.75 kW, 1 x 3 kW, 1 x 3.7 kW)- Dimensions: 240 x 240 mm- Gas burner: 4 single burners outside, 1 double burner in the middle with ignition guard- Type of gas: Natural gas H, propane nozzles are enclosed- Type of ignition: electronic one-hand ignition▪ Multifunction oven:<ul style="list-style-type: none">- Double-winged door pane- Two ventilators and ring heaters- Extraction connection- Features: fan, grill- Temperature range: 60 °C to 250 °C- Oven chamber material: enamelled- Oven volume: 105 litres- Number of drawers: 4- Distance between drawers: 70 mm- Oven dimensions: W 690 x D 400 x H 340 mm
Gas power:	11.2 kW
Oven power:	3.35 kW / 230 V 50 Hz
Dimensions:	W 890 x D 600 x H 850-900 mm
Weight:	67.2 kg
Accessories:	1 grate, 1 cooking tray, 1 wok attachment

We reserve the right to make technical changes!

Gas categories in selected countries

Country		Categories	Gas type	Gas pressure (mbar)
AT	Austria	II _{2H3B/P}	G20 - G30/G31	20 - 50/50
BE	Belgium	II _{2E+3+}	G20/G25 - G30/G31	20/25 - 28-30/37
BG	Bulgaria	II _{2H3B/P}	G20/G25 - G30/G31	20 - 30/30
CH	Switzerland	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
CY	Cyprus	I _{3B/P}	G30/G31	30/30
CZ	Czech Republic	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
DE	Germany	II _{2H3B/P} II _{2ELL3B/P}	G20 - G30/G31 G25	20 - 50/50 25 - 20
DK	Denmark	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
EE	Estonia	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
ES	Spain	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
FI	Finland	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
FR	France	II _{2E+3+}	G20/G25 - G30/G31	20/25 - 28-30/37
GB	United Kingdom	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
GR	Greece	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
HR	Croatia	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
IE	Ireland	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
IT	Italy	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
LT	Lithuania	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
LU	Luxembourg	I _{2E} I _{3B/P}	G20 G30/G31	20 50/50
LV	Latvia	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
MT	Malta	II _{3B/P}	G30/G31	30/30
NL	Netherlands	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
NO	Norway	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
PT	Portugal	II _{2H3B/P}	G20 - G30/G31	20 - 50/50

Country		Categories	Gas type	Gas pressure (mbar)
RO	Romania	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SE	Sweden	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SI	Slovenia	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SK	Slovakia	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
TR	Turkey	II _{2H3B/P}	G20 - G30/G31	20 - 30/30

In the event of deviations from the values given above, proper functioning of the device is not guaranteed.

Jet and burner properties

		Usage*							
		LPG							
Gas category		I _{3B/P} (30)		I ₃₊ (28-30/37)				I ₃₊ (50)	
Gas type		G30		G30		G31		G30	
Burner	By Pass mm	Power kW (g/h)	Jet mm	Power kW (g/h)	Jet mm	Power kW (g/h)	Jet mm	Power kW	Jet mm
Quick burner	0.44	3,0 (218)	0,85	3,0 (218)	0,85	3,0 (214)	0,85	3,0	0,75
Standard burner	0.34	1,75 (127)	0,65	1,75 (127)	0,65	1,75 (125)	0,65	1,75	0,58
Efficient burner	0.29	1,0 (72,7)	0,50	1,0 (72,7)	0,50	1,0 (71,0)	0,50	1,0	0,43
Triple ring	0.64	3,7 (269)	0,95 (F4)	3,7 (269)	0,95 (F4)	3,7 (264)	0,95	3,7	0,76
Gas pressure		G30:29 mbar		G30: 29 mbar G31: 37 mbar				G30: 50 mbar	

		Usage*							
		LPG				LPG			
Gas category		I ₂ ELL3B/P		I ₂ H		I ₂ L		I ₃₊ (50)	
Gas type		G25		G20		G25		G110	
Burner	By Pass mm	Power kW	Jet mm	Power kW	Jet mm	Power [kW]	Jet mm	Power [kW]	Jet mm
Quick burner	0,44	3,0	1,34(F3)	3,0	1,18(Y)	3,0	1,21(F2)	3,0	2,6(3)
Standard burner	0,34	1,75	1,01(Y)	1,75	0,97(Z)	1,75	0,94(Y)	1,75	1,9(2)
Efficient burner	0,29	1,0	0,82	1,0	0,72(X)	1,0	0,72(F1)	1,0	1,45(1)
Triple ring	0,64	3,7	1,42(F2)	3,7	1,40(S)	3,7	1,42(K)	3,7	3,5(13)
Gas pressure		G25: 20 mbar		G20:20 mbar		G25: 25 mbar		G110: 8 mbar	

*reference values: gas temperature 15 °C, air pressure 1013.26 mbar

5. Installation and operation

5.1 Installation instructions



CAUTION!

Any installation, connection and maintenance related to the device can be performed only by a qualified, certified technician, according to international, national and local laws.

5.1.1 Location

- Discard the complete packing material after unpacking the device.
- Place the device on a dry, level, water- and heat-resistant surface capable of supporting the device weight with its maximum load with food products designed for heating.
- **Never** place the device on the flammable surfaces.
- The installation place must be easily accessible and sufficiently spacious to allow easy operation of the appliance and good air circulation.

- **Never** place the device directly next to walls, furniture or other objects made of flammable materials. Keep a minimum distance of **150 mm** from the side and rear walls. Keep a minimum distance of **600 mm** between the upper surface of the device and surfaces located above it.
- If it is not possible to observe the above mentioned distances, apply protective measures (e.g. heat-resistant coatings), that can resist temperatures of at least **65 °C**.
- Regulate the level and height of the device with adjustable feet. Excessive differences in height or level may have a negative impact on the device's operation.
- **Never** place the device in a damp or wet areas.
- Before starting operations remove the protective film from the appliance. Remove the film slowly in order not to leave the glue residues. Any glue residues may be removed with use of a suitable solvent.



CAUTION!

Never remove the rating plate or any warning signs from the appliance.

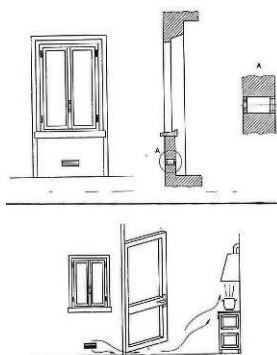
5.1.2 Ventilation



CAUTION!

In accordance with regulations, the device can only be installed in spaces equipped with permanent ventilation, which prevents the accumulation of exhaust products harmful to health.

- The space where the device is to be installed **must** be of sufficient air capacity for the proper combustion of gas. Proper combustion requires an airflow of **at least 2 m³/h per kW** of power rating (see the device's rating plate for information).
- Air intake must from directly from the outside via permanent openings or circulation channels connected to a space containing clean air.




5.1.3 Electrical connections



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!

- Before connecting the device to the electricity network ensure that the voltage and frequency values given on the rating place match those of the existing electrical installation.
Voltage tolerance is $\pm 10\%$.
- The connection to the electricity network must conform to all international, domestic and local regulations.
- The device is equipped with a VDE 3 x 1.5 mm² cable with plug.
- The device must be connected to an equalizer (grounding). The connection clamp is located at the rear of the device, on the right side under the label .
- The socket's electrical circuit must be secured to a minimum of 16A. Only connect the device to a wall socket; do not use extension cords or power strips to avoid the risk of overheating and fire.
- Locate the device so that the plug is easily accessible for the device to be quickly disconnected if the need arises.

5.1.4 Gas connection

- The device has been produced and verified for use with the type of gas given on the rating plate. Ensure before installation that the local gas source (type and pressure) are compliant with the device's parameters.
- When installing the device in public areas, be sure to follow all OHS rules, as well as fire and other relevant safety regulations.
- The connection is located at the rear of the device, either on the left or right side.

Connection with a metal hose

- Gas connection can be made with an appropriate hose complying with national standards, whereas the easily accessible certified gas shut-off valve must be installed between the gas installation and the device, to ensure that if necessary the gas supply could be quickly shut off.
- The maximum hose length is 2 metres.
- Make sure that the hose does not touch hot elements of the oven. The metal hose cannot be bent or stretched. It is allowed to use only such hose ties which comply with installation regulations.

Connection to a gas bottle

If the device is connected to a gas bottle, it should be equipped with a pressure reducer, and connections installed in accordance with local regulations. When connecting to a gas bottle be sure to remember:

- the hose to the gas connection cannot exceed a length of 1-1.2 m;
- the pressure reduction connection must be directed to the outside;
- the hose must not come into contact with hot surfaces of the device (the rear or top of the device, oven, etc.);
- the gas bottle must not touch the side bordering with the oven.
- After cooking/baking, always close the gas bottle valve.



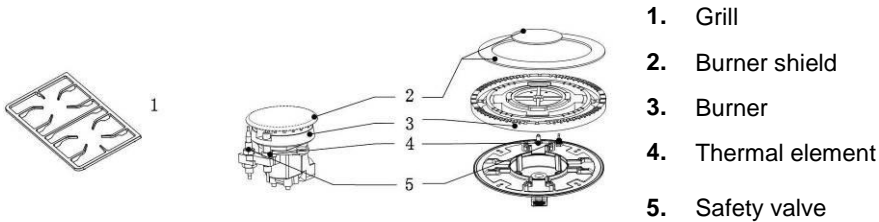
CAUTION!

After installation, check that the connections are tightly fitted. Do not use a flame to inspect the gas installation seals, but use a soap solution instead.

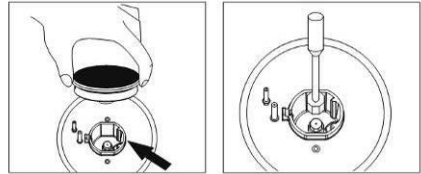
5.1.5 Adaptation for another gas type

- The unit has been designed and certified for use with the gas type listed on the rating plate (natural gas).
- The device can be adapted to other gas types as necessary using special jets and settings. The device comes equipped with jets for liquid gas adaptation.
- Disconnect the device from its electricity source and close off the gas supply if you choose to adapt the unit.

- When changing the jets, observe the following instructions:

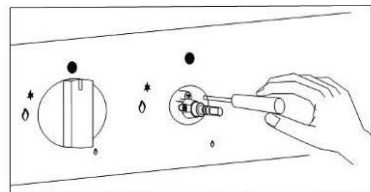


- remove the grill from the cooking surface;
- remove the burner shield from the burner;
- remove the jet using a 7 mm wrench;
- replace the removed jet with one appropriate for the type of gas to be used (see information in the **"Jet and burner properties"** table on pp. 44-45;
- mount the burner and replace the burner shield over it;
- Adapt all burners according to the above instructions;
- When finished, replace the grills on the cooking surface;



5.1.6 Regulating low flame

- After adaptation for another gas type, the low flame setting must be recalibrated for each burner.
- Perform the recalibration as follows:
 - ignite the burner;
 - turn the dial counter-clockwise to the lowest flame setting (small flame symbol);
 - remove the regulation dial from the valve.



- When adapting **from liquid gas to natural gas**, for proper regulation turn the screw (at the top left, as in the diagram) counter-clockwise with a small screwdriver until the desired flame strength is reached.
- When adapting **from natural gas to liquid gas**, for proper regulation turn the screw (at the top left, as in the diagram) clockwise with a small screwdriver until the desired flame strength is reached .
- Next, replace the regulation dial and quickly turn it from the highest flame position to the lowest flame position, then check to see that the flame is sufficient to maintain heating of the thermal element. If not, adjust the low flame setting.
- After changing jets or after recalibration, always ensure the flame has a blueish color, burns regularly, does not separate from the burner, and does not disappear when adjusting from high flame to low flame.



CAUTION!

The device functions properly only when the pressure in the gas installation is within the values given in the table labeled "Gas categories in selected countries" on pp. 43-44.



CAUTION!

Properly reassemble all parts after making alterations or recalibrating the device to ensure it is prepared for further use.

Inspect gas installation seals using a soap solution, never by using an open flame.

After adaptation, remove the old sticker with regulation values and replace it with a new one appropriate for the new gas type.

5.2 Tips for the user



CAUTION!

Carefully read this operation manual as it contains instructions for safety and operation of the device.

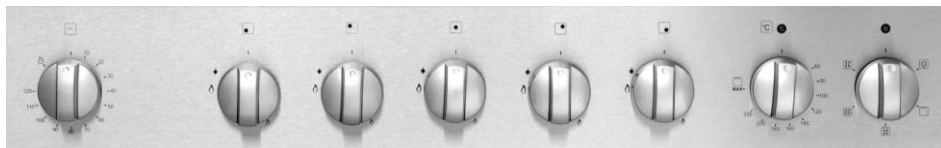
Keep the operating manual handy, to allow access to it at any moment.

The defective installation, operation errors and maintenance and cleaning mistakes as well as any modifications may cause the incorrect operation, damages and injuries.

- Before first use, clean the device in accordance with the instructions given in 6 "Cleaning and maintenance".
- Before first use, inspect the installation and stability of the device, as well as the installations and connections to the gas and electricity supply.

5.2.1 Control panel

Description of user controls (from left to right)



Oven time dial



Right-rear standard burner dial



Front-left quick burner dial



Front-right efficient burner dial



Left-rear normal burner dial



Oven temperature dial

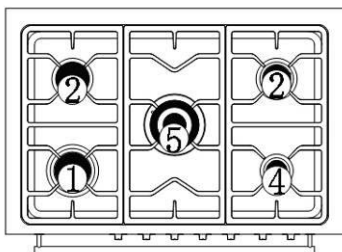


Center triple-ring dial

Oven function dial

5.2.2 Gas cooker

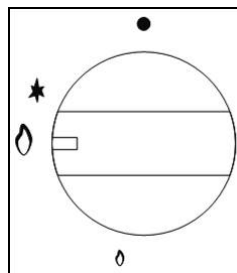
Arrangement of gas burners on the cooking surface



- ① Quick burner
- ② Standard burner
- ④ Efficient burner
- ⑤ Triple ring

Igniting burners

- To ignite a burner, press in on the appropriate dial and turn it counter-clockwise, to the high-flame symbol.
- Hold the dial in for 3-4 seconds until the flame ignites.
- After the flame appears, set the desired strength by turning the dial between the highest and lowest setting; never set the dial between the high flame and **OFF** position (-).
- If the flame goes out (e.g. draught, spilled liquid, etc.), the safety valve will cut off the flow of gas.



Tips and advice

- Do not use a flame larger than the pot/pan located on the burner.
- When the food begins to cook, reduce the flame to its lowest level to avoid it being extinguished by spillages.
- Exercise special caution when using oils and fats, as overheating may cause them to ignite. **Danger of fire!**



- Use only cookware with a flat bottom.

- Place cookware so that the flame is in the middle.
- To reduce gas use and improve performance, use cookware with a diameter appropriate for a given burner as in the table below.

Burner	min. Ø (mm) of cookware	max. Ø (mm) of cookware
Quick burner	150	260
Standard burner	130	180
Efficient burner	90	160
Triple ring	210	260



CAUTION!

If the device remains unused for longer periods of time or is damaged, close the main gas valve located outside the device.

The device should be inspected by a specialist every 6 months.

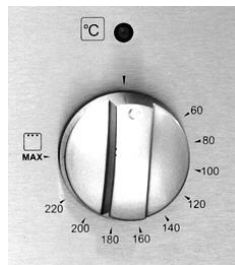
5.2.3 Electric multifunction oven

- Before turning the oven on, ensure only the required equipment for a particular cooking/baking process is located inside (generally the grill-shelf is sufficient to place cookware with food products on).
- Before first use, clean it in accordance with the instructions given in **6 "Cleaning and maintenance"**.
- Before first use, heat the empty oven at the highest temperature for 45 minutes to remove all greases and other leftovers from the production process that occur in new devices. Ventilate the space in which the device is used.
- Pre-heat the device for at least 15 minutes before placing food products inside.
- For best cooking/baking results, ensure each food product is prepared with the proper

***temperature,
function,
time,
placement***

Temperature regulation

- The temperature for cooking a particular dish is set using the temperature dial within a range of 60 °C – MAX. (approx. 250 °C).
- The red control light over the temperature dial comes on when the device is warming up, and goes off when the device has reached the desired temperature.
- Food products can now be placed inside the oven.
- When the temperature inside the oven falls, the control light again comes on and the device re-heats to the set temperature.

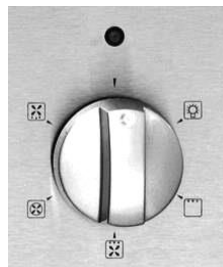


Functions

- Select the appropriate function for the dish being prepared by turning the function dial clockwise to the desired setting. The control light over the dial will come on when the function is set.



When the dial is moved the **oven lighting** will come on. It will remain on as long as the oven is in use, and go off when the oven is turned off.



NOTE!

Each of the following functions can be used with the proper temperature setting.



Grill

Temperature range: 60 °C – MAX. (approx. 250 °C)

The grilling function is for baking or browning food products. **Do not bake for more than 5 minutes.**



Grill + convection

Temperature range: 60 °C – 200 °C

This function is for grilling meat, vegetables and poultry. When grilling, place a baking tray with small amount of water on the lowest grill-shelf to reduce grease splatter and smoke.



Convection

Temperature range: 60 °C – MAX. (approx. 250 °C)

When this function is selected, hot air circulates evenly inside the oven on all levels, ensuring best results while cooking several dishes at one time on different levels.

The oven must be preheated before dishes are placed inside.

This function is especially appropriate for baking cakes and preparing larger amounts of food.



Defrost

This function is used for defrosting all types of food products.

It is especially suitable for delicate food products that do not need excessive heat, such as cream sauces, vanilla sauce, deserts, fruit cakes, etc.

When using the defrost function, the ventilator reduces the time normally needed by half.


To accelerate the defrost process, the temperature for meat, fish and bread can be set in a range of 80 °C – 100 °C.

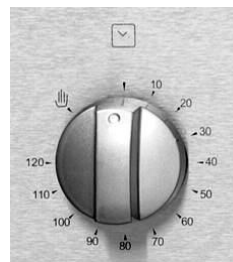


CAUTION!

While in use the oven door must be closed regardless of the manner of cooking/baking.

Cooking/baking time

- Cooking/baking time depends on the type and amount of food, preferences and experience.
- Cooking time can be set within a range of 0 – 120 minutes by turning the time dial clockwise to the desired condition.
- After the time has elapsed, the time dial will return to the "0" position and an alarm will sound.
- For continual operation, set the time dial to the position marked , observe the cooking/baking process then turn off the device when finished.





CAUTION!

When finished using the oven, return all dials (time, temperature and function) to the position marked "OFF".

Levels

- The oven offers **4 levels**:
1 lower, 2 middle, 1 upper.
- The middle levels are appropriate for most tasks, as this level offers stable temperatures matching the settings on the temperature dial.



Tips and advice

- Times given in recipes may be adjusted depending on the size of portions and use of cookware made of various materials and thicknesses (glass, aluminum, steel, etc.).
- When preparing delicate dishes or when using cultivators, avoid opening the glass oven door to prevent drops in internal temperature.
- To save energy during long cooking cycles, turn the oven off several minutes sooner than indicated in the recipe and do not open the oven door to retain heat. The oven's insulation will ensure excellent cooking/baking results.

6. Cleaning and maintenance



WARNING!

Before cleaning set the gas control knobs in “0” position and close the main gas valve.

Set the temperature control knob in “0” position and disconnect the device from the power supply (pull the plug from the socket!).

Leave the device to cool down completely.

Never use water jet to wash the device.

Make sure that no water gets into the device.

Cleaning

- For best results and hygiene, clean the device every day when finished using the device.

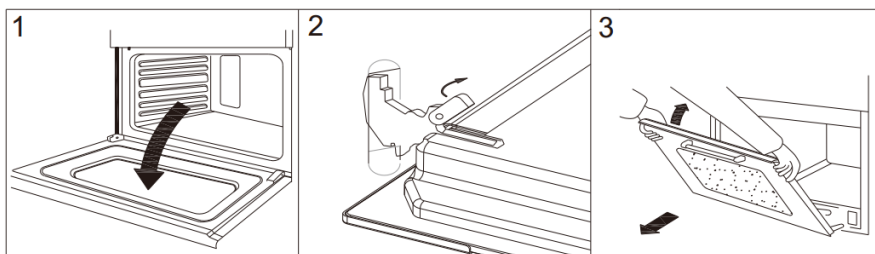
Gas cooking surface

- Remove the grills and gas burner shields.
- Clean the cooking surface using a soft cloth or sponge with warm water. A mild cleaning agent (e.g. washing-up liquid) can be used if needed. Next, dry the cooking surface.
- The grills and gas burner shields can be cleaned with a soft cloth or sponge and a mild cleaning agent (e.g. washing-up liquid). A brass-wire brush can be used for tough dirt or grease. Rinse the grills and gas burner shields thoroughly with clean water, then dry.
- After cleaning the grills and burner shields, replace them before igniting a burner.

Multifunction oven

- Thoroughly clean the inside of the oven and shelf guides with a soft cloth or sponge, warm water and a cleaning agent appropriate for enamel surfaces. Rinse thoroughly with warm water and ensure that no leftover cleaning agent remains. Next, dry the inside of the oven and guides for shelves.
- Do not use abrasive scouring pads or other products that may damage the enamel in the oven.

Glass oven door



- In order to ensure better access to the cooking chamber for cleaning, the oven glass door may be removed (see above fig.). Follow the instructions below:
 1. open the oven glass door all the way;
 2. close the handle of both hinges towards the door;
 3. now, close the door until the hinges lift up out of their sockets in the oven; pull the door towards you out of the handle;
- Clean the glass door of the oven with a soft cloth and a mild cleaning agent. Wipe with a dry cloth.
- After cleaning, reinstall the oven glass door performing the above mentioned steps in reverse order.

Housing

- To clean the stainless steel surface (housing and cooking surface), use only **special stainless steel cleaning substances**. Using inappropriate substances may cause corrosion.
- **Do not** use substances containing chlorine (bleach, hydrochloric acid, etc.).
- After cleaning, dry and polish with a dry cloth.

Instructions for maintenance

- Inspect all of the device's control and safety mechanisms regularly.
- Check the burner's ignition and its functioning at the lowest flame level.
- Inspect the tightness of the gas installation's seals.
- Regularly check whether the gas burner caps are lying flat and correctly on burner crowns. Holes in gas burner crowns cannot be blocked by bubbling dishes or cleaning agent residues!
- Check the power cord regularly for damage. Do not use the device if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

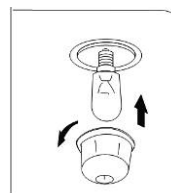


CAUTION!

To ensure safe operation of the device, have it inspected regularly (at least once a year) by an authorized specialist center. You may wish to sign a maintenance agreement.

7. Possible Malfunctions

- In case of damage or malfunction disconnect the device from the power supply and close the main gas valve.
- **Do not** open the device housing.
- Notify the technical service or contact the sales agent, by providing the following data:
 - type of malfunction;
 - article number and serial number
(read from the rating plate on the back wall of the appliance).
- If the lighting inside the oven does not work, replace the oven light bulb in the following way:
 - Make sure the device is disconnected from the power supply.
 - Wait for the device to cool down.
 - Remove the protective glass from the oven light bulb.
 - Unscrew the damaged oven light bulb and replace it with a new one.
 - Reattach the protective glass of the oven light bulb.



Use only light bulbs resistant to high temperature!

8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal.

For that purpose disconnect device from mains supply and remove mains connection cable from the device.



CAUTION!



For the disposal of the device please consider and act according to the national and local rules and regulations.

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