

**20L ST2ZE**



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**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.

## 1.2 Safety instructions

### Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
  
- 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.

### Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. 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

## Safety

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- 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 in a technically flawless condition, providing for safe use.
- The appliance may only be used with connections in a technically flawless condition, providing for safe use.
- The appliance may only be used clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not attempt to modify nor alter the appliance.

## 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:

- roasting of meat, fish and vegetables
- thermal processing of food (e.g., stew, ragout).

## 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:

- preparation of unsuitable food.

## 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.

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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.

## 4 Technical Data

### 4.1 Technical Specifications

<b>Name:</b>	<b>Multi-roaster 20L ST2ZE</b>
Article number:	<b>289716</b>
Material:	stainless steel
Basin material:	steel
Volume, in l:	20
Basin dimensions (W x D x H), in mm:	750 x 560 x 80
Plate thickness, in mm:	12
Number of heating zones:	2
Temperature range, min.–max., in °C:	30 - 290
Connected load:	6.6 kW   400 V   50/60 Hz
Base dimensions (W x D x H), in mm:	750 x 500 x 470
Dimensions (W x D x H), in mm:	800 x 712 x 1.010
Weight, in kg:	95,0

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We reserve the right to implement technical modifications.

#### Version / Characteristics

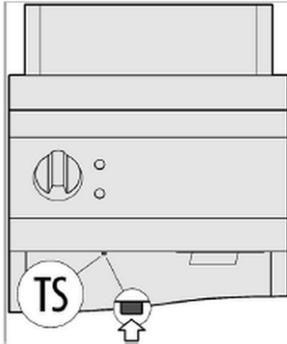
- Type: standing appliance
- Operating mode: electric
- Equipment connection: 3 NAC
- Heating zones may be controlled separately
- Fat drain tap
- Base type: open
- Feet: height-adjustable, 850–900 mm
- Indicator lights:
  - heating-up
  - operation
- Features:
  - rounded basin

- splash guard, welded separately

The set includes:

- 1 flipper
- 1 closing plug

## Safety Thermostat



The appliance is equipped with a safety thermostat that interrupts power supply in the event of a failure.

### NOTE!

**The appliance may be put into operation anew only by a specialist technician.**

To re-start the appliance, press the **TS** button (Fig. 1).

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Fig. 1

## 4.2 Functions of the Appliance

The multi-roaster is intended for preparation of food directly onto a roasting surface. Due to its large volume, the appliance is particularly suitable for preparation of stew or ragout. The rounded basin is also perfectly suitable for preparation of roast potatoes, fish, meat or vegetables.

### 4.3 List of Components of the Appliance



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Fig. 2

- 1. Base
- 2. Heating zones operating elements
- 3. Splash guard
- 4. Basin
- 5. Closing plug for drain opening
- 6. Flipper
- 7. Fat drain installation
- 8. GN container guides
- 9. Height-adjustable feet (4 pcs)

## 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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### 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;

## Installation and operation

- sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.
- We recommend installing the appliance under a kitchen extractor hood, to extract vapours generated during thermal processing.
  - Ambient temperature in a room the appliance is to be installed may not exceed 50°C.
  - There should be a minimum clearance of 80 mm between the installed appliance and walls made of flammable materials, partition walls, kitchen furniture or appliances that might be located around the installed appliance, so that good air circulation is provided for the purpose of avoiding overheating.
  - When it is not possible to maintain the recommended clearance, employ appropriate protective measures (e.g. a film made of a heat-resistant material) that will ensure keeping the wall temperature within the safe range (up to 60°C).
  - Make consideration for appliance dimensions when installing it (Fig. 3).

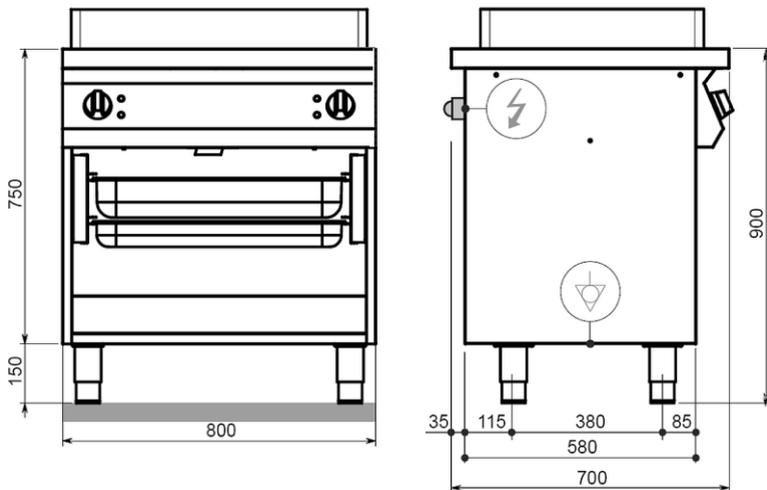


Fig. 3

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## Connection

- Electrical connection of the appliance to mains power supply must be executed by a qualified electrician, according to international, national and local regulations in force.

- Before connecting, necessarily check the following electric power supply data, found on the rating plate: voltage, frequency, number of phases and power.
- When establishing a connection, in an easily accessible location, the installer must connect a main switch, which would interrupt power supply on all poles. The minimum opening width of contacts must be 3 mm per a pole.
- The power cord must not be routed near heat sources, and room temperature may not exceed 50°C. The cord must be routed in a metal tube or in a rigid plastic tube. It must be of, at least, H07 RN-F type.
- The appliance must be connected to a potential equalization system; at the rear wall, the appliance is equipped with a suitable screw marked with '▽' symbol (Fig. 3) — it is provided to establish connection. The potential cord must feature cross-section of at least 10 mm<sup>2</sup> (square mm).
- Do not use the appliance with an external timer or remote control.

## 5.2 Operation

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### WARNING!

#### **Risk of burns!**

**During operation, the housing and basin become very hot and remain hot for a while after switching the appliance off.**

Do not touch the appliance!

To control the appliance, use only designated control elements.

To put and remove food, use only the enclosed accessories.

#### **Fire hazard!**

Never place any kitchen utensils, towels, paper, etc., on the roasting surface during operation. Do not place plastic nor any other containers on the roasting surface.

### **NOTE!**

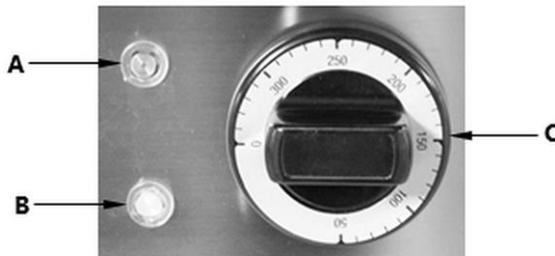
Using the appliance at the highest power level without food to be prepared may result in overheating of the basin, as well as wear and tear of / damage to elements of the appliance.

Never use the appliance without food to be prepared.

### **Preparation of the Appliance**

1. Prior to first operation, clean the appliance and its equipment according to instructions in section **6 'Cleaning'**.
2. The appliance and entire equipment must be thoroughly dried.
3. Before switching the appliance on, place the closing plug in a the drain opening in the bottom of the basin.

### **Operating Elements and Indicator Lights**



*Fig. 4*

- A** – Heating up indicator light
- B** – Power supply indicator light
- C** – Temperature controller

### Appliance Operation

The appliance features two heating zones at the surface for thermal processing/roasting. The heating zones may be controlled separately with the temperature controller at the control panel. Indicator lights for each of heating zones signal their operation status.

### Switching On

1. Switch the disconnecter on to supply electric power to the appliance.
2. Rotate the temperature controller (C, Fig. 4) of a given heating zone clockwise, to switch the appliance on.

The green power supply indicator light (B) indicates that the appliance is live.

3. Set temperature through further rotation of the temperature controller (C) to the selected setting.

The temperature may be set within the range of 30 °C - 290 °C.

The green power supply indicator light (B) and the orange heating-up indicator light (A) are lit during heating-up phase.

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When the heating-up indicator light (A) goes off, it means that the bottom of the basin reached the set temperature.

### Food Preparation

1. Prepare food products for preparation of food.
2. Prepare food in the basin.
3. Observe the food during preparation.
4. If needed, select lower temperature setting by rotating the temperature controller (C) counter-clockwise.
5. Remove ready food from the basin.

#### **NOTE!**

**Use only the enclosed flipper or suitable tongs, strainer, etc.**

### Switching Off

1. When the thermal processing/roasting is finished and the appliance is no longer used, rotate the temperature controller to '0' position.
2. Disconnect the appliance from mains power supply.

## 6 Cleaning and Maintenance

### 6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. 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 implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

### 6.2 Cleaning

1. Clean the cooled appliance after each use.
2. Remove food from the basin or drain it through the drain opening in the bottom.
3. First, in the open base, place a suitable collection container for fat (GN container) on the guides under the basin.
4. Remove the closing plug from the drain opening.
5. Using the enclosed flipper, move food left-overs from the working surface towards the drain opening, so that they reach the GN container through the fat drain installation.
6. Then, thoroughly clean the working surface using warm water, a soft cloth or sponge and a food-grade cleaning agent.
7. Rinse the basin with fresh water, and drain water through the drain opening. Wipe with clean cloth to remove all traces of the cleaning agent.
8. Remove the fat collection container from the base and empty it.
9. Clean the fat collection container and the closing plug with warm water, a mild cleaning agent and a soft cloth or sponge.
10. Rinse in fresh water.
11. Wipe interior and exterior of the base, and the control panel of the appliance regularly with a soft, damp cloth.
12. Finally, thoroughly dry all washed surfaces and detachable elements of the appliance.
13. In order to provide for long life of the appliance, apply a thin layer of Vaseline oil after each cleaning.

## 6.3 Maintenance

Except for standard, regular cleaning, the appliance does not require any special maintenance works; we recommend, however, annual inspection to be performed by a service technician. It is highly recommended to conclude an agreement for maintenance works.

## 7 Disposal

### Electrical Appliance

	<p>Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.</p>
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Electrical appliances should be returned to designated collection points.