



105.780

Bedienungsanleitung Bäckerei-Backofen AT 400 mit Beschwadung



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Instruction manual Convection baking oven AT 400 with humidification function



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Mode d'emploi Four à pain à convection AT 400 avec fonction d'humidification



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blz. 45 t/m 58

Instrukcja obsługi Piekarski piec konwekcyjny AT 400 z funkcją nawilżania



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Keep this instruction manual ready to hand at the product!

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1. General information

1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards, which could lead to injury.

Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.



WARNING! Hot external surface!

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



1.3 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology. If you have any questions, you should contact the manufacturer.



Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.

The instruction manual should be kept near the device, easily accessible for anyone wishing to work with or using it. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

1.4 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

1.5 Declaration of conformity

The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.



2. Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General Information

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

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.





CAUTION!

- The unit 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 unit.
- Children should be observed to ensure that they are not playing with the unit.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- Every person using the device must act in accordance to the manuals and under consideration of the safety advice.
- o The device is to be used indoors only.

2.3 Intended use



CAUTION!

This device has been designed and built for commercial use only and should be operated by qualified personnel only.

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The convection baking oven is intended for the baking of rolls, bread, cakes, pies and other baked goods.

Do not use the **convection baking oven** for:

- Heating enclosed spaces;
- Drying clothes;
- Heating fluids and flammable materials, substances dangerous for health, easily ignitable, etc.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.



3. Transport, packaging and storage 3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



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.

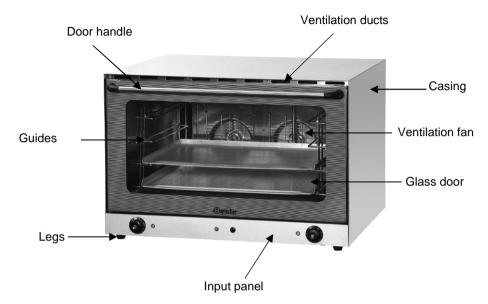
Packages should be stored under consideration of the following:

- 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.

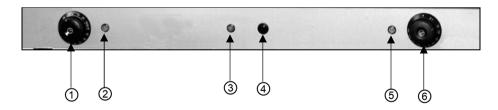


4. Technical data

4.1 Overview of parts



Input panel



- ① Main/time regulator (0 120 minutes)
- ② Readiness indicator
- 3 Humidifier control light
- (4) Humidifier button
- ⑤ Pre-heating indicator
- ⑥ Temperature regulator (0 °- 300℃)



4.2 Technical specification

Name	Convection baking oven AT 400 with humidification function	
Art. No.:	105.780	
Construction casing:	Interior and exterior – stainless steel	
Temperature range:	0°- 300℃	
Timer:	0 - 120 min.	
Power:	6.4 kW / 3 NAC 400 V	
Water hose:	3/4 "	
Dimensions:	W 835 x D 800 x H 570 mm	
Distance between guides (4):	80 mm	
Weight:	65 kg	
Accessories:	2 baking trays W 600 x D 400 mm 2 perforated baking trays (with openings) W 600 x D 400 mm	

We reserve the right to make technical changes!

5. Installation and operation5.1 Safety instructions



WARNING! Electrical hazard!

Cable must not touch any hot parts.

• See that the cable does not touch any heat sources or sharp edges. Do not let the cable dangle over the counter edge.



WARNING! Hot external surface!

During operation some elements of the unit very become hot. To avoid burns, do not touch hot elements!

 Do not use the device in case it does not function properly, has been damaged or dropped.



- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Do not move or tilt the device when in operation.



WARNING! Hazard via electrical current!

The device can cause injuries due to improper installation!
Before installation the local power grid specification should be compared with that of the device (see type label).
Connect the device only in case of compliance!
Take note of the security advice!

5.2 Installation and connection



CAUTION!

Installation and maintenance operations may <u>only</u> be performed by qualified professionals!

- Discard the complete packing material after unpacking the device.
- Carefully remove the protective foil from internal surfaces to avoid leaving any adhesive tape. If any adhesive tape does remain stuck, remove it using an appropriate agent.
- Place the unit on a flat, stable floor space which can support the weight and is not sensitive to heat.
- Not at any time should you place the device on an inflammable surface (such as: table cloth, carpet, etc.).
- You must not position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- Place the unit so that the ventilation ducts at the rear are not blocked in any way.
- Do not place the unit near walls or other objects made of flammable materials.
 Keep a minimum distance of 20 cm on all sides of the unit.
- Do not place any objects on the unit.



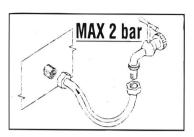
The device is <u>not</u> a built-in device and should not be installed as such!



Water hose

Ensure that a water spigot is located near the unit.

- Connect the unit using the water hose (3/4") at the rear of the unit.
- Water hardness should not exceed 8.4°dH, to avoid deposit buildup.
- Water pressure should be 0.5 2 bars.



5.3 Use

Preparing the unit

- Prior to use, clean the interior and exterior of the unit with a soft, moist cloth and mild cleaning agent.
- Prior to first use, heat the unit without any foodstuffs inside. Set the temperature to 200 °C and timer to 30 minutes. A small amount of s moke or unpleasant odour may occur. This is normal during first use and will not reoccur. Open the glass door to let the smoke out.
- Clean the baking trays with a mild cleaning agent. Rinse in clean water and dry with a soft, dry cloth.

Setup



Pre-heat the oven prior to each use, to allow for even heat distribution.

- The baking process is the effect of even distribution of air in the baking chamber. The air is heated by a heater and circulated by 2 ventilation motors.
- Use the timer to set the desired time. The control light will come on when this
 regulator is adjusted. The ventilators are operating.
- Use the temperature regulator to set the temperature. The pre-heating indicator will come on. When the desired temperature has been reached, the pre-heating indicator will go off.





WARNING! Danger of burns!

When in use, elements of the unit get very hot. Open the convection oven using the door handle. Wear protective gloves when operating the unit.

- Baking trays with the items to be baked may now be placed inside the chamber.
- Up to 4 baking trays may be inserted into the oven guides. Ensure a minimum of 40 mm between the trays and products being baked, so that the proper circulation of air is possible.



In order to achieve even baking results with a full unit (4 baking trays simultaneously) utilise only perforated trays (with openings)!

• The unit will automatically turn off after the set time has expired.

Humidifier

To prevent drying out of baked goods, the oven has a humidification function.

Humidification is activated by pressing the humidification button. The humidifier control light will come on.

Water is in this way sprayed into the baking chamber. The ventilators will distribute the water onto the heaters, which created steam in the baking chamber.

Water is sprayed into the unit as long as the button is held.



Use the humidifier when the oven is hot.

Press the humidifier button for only a short time, as otherwise too much water may gather at the bottom of the unit.

Generally a quick humidification at the beginning of the baking process is sufficient.



6. Cleaning and maintenance

6.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power socket and has cooled down.
- Do not use any acid agents and make sure no water ingresses the device.
- To protect yourself from electric shock, never immerse the device, its cables and the plug in water or other liquids.



CAUTION!

The device is not suited for direct washing via water jets. Therefore, you must not use any kind of pressure water jet for cleaning the device!

6.2 Cleaning

- Clean the unit following every use, to avoid food sticking to any surface.
- o Clean the interior and exterior of the unit with a soft, moist cloth.
- Never clean the unit with sharp or hard kitchen utensils to avoid damage to the unit's coating.
- Tough dirt can be cleaned using commercially available cleaning agents for oven cleaning.
- Clean the baking trays with paper towels or a moist cloth. To remove stubborn dirt, pour a small quantity of oil on the tray and leave for 5-10 minutes to soften.
 Wipe with a moist cloth or paper towel.
- Use only soft cloths. Never use any sort of harsh cleaning chemicals which may scratch the unit.
- o After cleaning, use a soft, dry cloth to dry and polish the unit.
- o Ensure that the unit has been properly cleaned before using again.



6.3 Safety instructions for maintenance

- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. A damaged cable must immediately be replaced by customer service or a qualified electrician to avoid dangers.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- 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.

7. Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Unit is connected to power supply but primary control light doesn't come on.	 Power supply not working properly, no voltage. Main / time regulator not set. 	 Check power supply and cable connection. Set main / time regulator.
Unit is connected to power supply but fails to heat up.	Temperature regulator not set.	Set temperature.
Uneven results from cooking/baking.	Damaged ventilator.Damaged temperature regulator.	Contact the sales agent.Contact the sales agent.

The above mentioned trouble cases are just exemplary and to give you orientation. Should these or similar troubles occur, please switch off the device and stop use immediately. Contact qualified technicians or the manufacturer for inspection and repair.



8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance 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.





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

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