



**120791**

**ENGLISH**

**Table of contents**

<b>1. Safety .....</b>	<b>24</b>
1.1 Key to symbols .....	24
1.2 Safety instructions .....	25
1.3 Proper use .....	29
<b>2. General information .....</b>	<b>30</b>
2.1 Liability and Warrantees .....	30
2.2 Copyright protection .....	30
2.3 Declaration of conformity .....	30
<b>3. Transport, packaging and storage.....</b>	<b>31</b>
3.1 Delivery check .....	31
3.2 Packaging.....	31
3.3 Storage.....	31
<b>4. Technical data .....</b>	<b>32</b>
4.1 Overview of parts .....	32
4.2 Technical specification .....	33
<b>5. Installation and operation.....</b>	<b>34</b>
5.1 Installation .....	34
5.2 Operation.....	35
<b>6. Cleaning .....</b>	<b>42</b>
<b>7. Possible Malfunctions .....</b>	<b>43</b>
<b>8. Waste disposal .....</b>	<b>44</b>

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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 must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply (pull the plug from the socket) 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 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.
- 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.
- Remove the plug from its socket:
  - when the device is not used,
  - in case of anomalies during operation,
  - before cleaning.



### **HOT SURFACE! Risk of burns!**

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

- The surface of the device becomes very hot during operation! To avoid burns of fingers and hands do not touch the hot surfaces of the device! Touch only the designated handles and control elements during operation.

- The surface of the device and the GN containers remain hot still for quite some time after the device is switched off. Allow the device and accessories to cool down sufficiently before you start cleaning.



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

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

- The risk of burns by the steam released from the steam cooking compartment exists. Be extremely careful when opening the glass door.



## **WARNING! Risk of fire or explosion!**

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

- **Never** use the device near flammable, combustible liquids (e.g. petrol, spirits, alcohol). High temperature may cause evaporation which, in contact with any ignition agent, may lead to deflagration, and as a consequence to personal or material damage.
- Do not use the device near inflammable objects, e.g. curtains or under hanging cabinets. **Risk of flames and fire!**
- During operation, never cover the device or place any objects on the device.
- In the case of fire, before you start any firefighting actions, disconnect the device from the mains.

**Caution:** Do not spill water over the plugged in device.

**Risk of electric shock!**

### 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 **compact combi steamer** may be used for the following **preparation methods of foods only**:

- preparation of meat, fish and vegetables;
- baking of bread, cake and tarts/pies;
- heating of dishes;
- defrosting of frozen foods;
- cooking au „gratin“;
- preparation of cooled and frozen foods.

The **compact combi steamer** may **not** be used for:

- heating of rooms;
- drying of clothes;
- storage of combustible materials;
- warming and heating of inflammable, noxious, easily volatilizable or similar fluids or materials.



#### **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

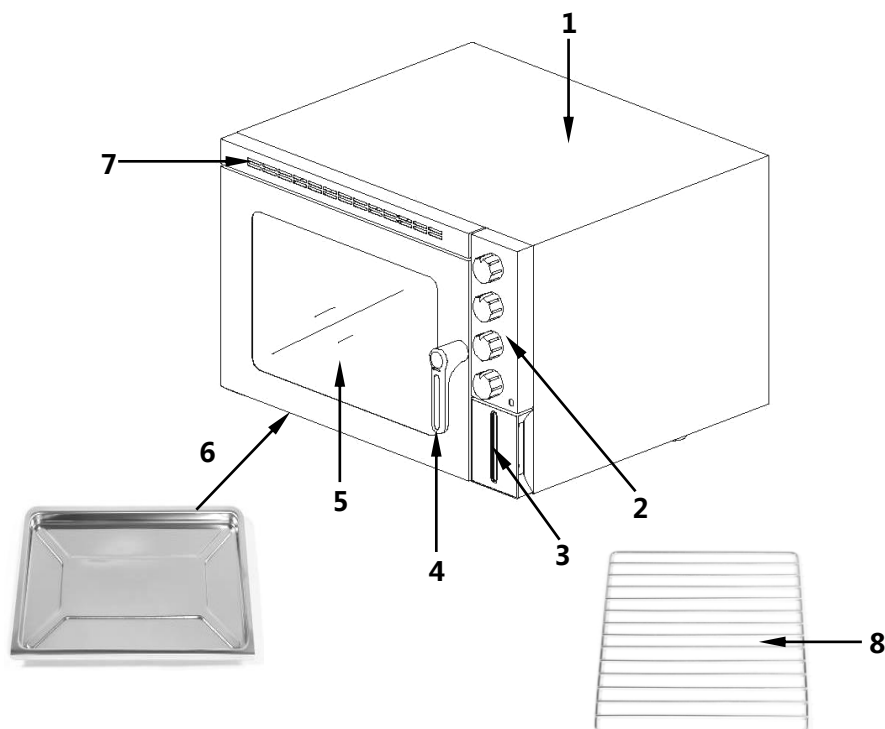
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

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.

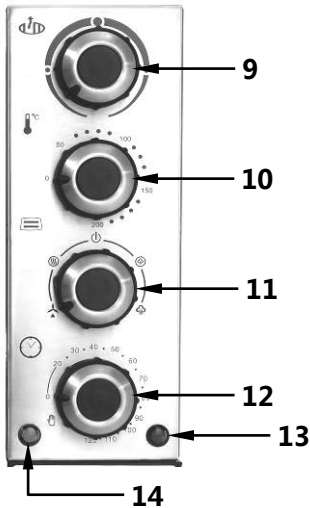
## 4. Technical data

### 4.1 Overview of parts



- 1** Housing
- 2** Control panel
- 3** Water tank
- 4** Door handle
- 5** Glass door
- 6** Condensation water tray
- 7** Ventilation openings
- 8** Grill

## Control panel



- 9** Steam dial
- 10** Temperature control
- 11** Function/mode control
- 12** Timer switch
- 13** Control lamp (red)
- 14** Function control lamp (green)

## 4.2 Technical specification

Description	Compact combi steamer
Code-No.:	<b>120791</b>
Material:	Nickel-chrome steel
Realization:	<ul style="list-style-type: none"> <li>▪ for 4 x GN 2/3</li> <li>▪ 4 modes: defrosting / convection / mixed / steam cooking</li> <li>▪ water tank 1.3 l</li> <li>▪ condensation water tray</li> </ul>
Temperature range:	50 °C – 200 °C
Time setting:	up to 120 Min.
Connected load:	2.5 kW / 230 V 50 Hz
Dimensions:	outer: W 550 x D 545 x H 380 mm inner: W 360 x D 330 x H 260 mm
Weight:	20 kg
Accessories:	1 grill

We reserve the right to make technical changes!

## 5. Installation and operation

### 5.1 Installation

#### Positioning

- Unpack the device and remove all package materials according to the valid environment protection regulations.
- Put the device on an even, stable, dry and waterproof surface which is resistant to high temperature.
- **Never** place the device on an inflammable surface.
- **Never** put the device in a moist or wet area.
- Do not place the device near open flame, electric heaters or other heat source.
- Make sure you position the device properly, so the ventilation openings at the back of the device are not covered or blocked.
- Do not place the device near walls or other objects made of combustible materials. Keep a min. distance of 20 cm to between other objects and each side of the device.
- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.
- Carefully remove the protective foil from internal surfaces.



#### **CAUTION!**

**Never remove the nameplate and warning signs from the device.**

#### Connection



#### **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!**

**Connect the device only to properly installed single socket with protective terminal.**

- The electrical circuit in the socket must be secured to 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.

## 5.2 Operation

### First steps

- Clean the device before start-up inside and outside using a soft, damp cloth and a mild detergent.
- Clean the grill, the GN-containers and the water tank before operation using a mild detergent. Rinse with clear water and dry these parts thoroughly with a soft and dry cloth.
- Place the filled water tank back in the device.
- Before first use, heat up the device without accessories for about 5 minutes on the highest temperature stage, in order to remove the manufacturing fats inside the device. Open the glass door afterwards, so the remaining smoke can escape. Preheating is now no longer necessary before operation.

### Appropriate Accessories

- For the preparation of foods in the combi steamer you may use the appropriate 2/3 GN-containers only (perforated or unperforated).
- We recommend the use of perforated GN-containers for fish, in order to collect the juice resulting from cooking. Use perforated 2/3 GN-containers for vegetables or potatoes.
- When using a perforated GN-container for food preparation, place an unperforated GN-container on the slide rails underneath in order to collect the juices or fats resulting from cooking.
- GN 2/3 containers can be inserted both between the guides and on top of them.



#### **NOTE!**

**For best results with GN containers, use only those offered by Bartscher.**

#### **Possible configurations:**

- 3 x GN 2/3 containers, D 40 mm + 1 x 2/3 GN container, D 20 mm;
- 4 x GN 2/3 containers, D 40 mm;
- 2 x GN 2/3 containers, D 65 mm + 1 x 2/3 GN container, D 40 mm  
(or 1 x 2/3 GN container, D 20 mm).



#### **NOTE!**

**GN containers should be selected keeping in mind the height to which they will be filled.**

- You may as well use other baking, frying or casserole dishes suitable for high temperatures. Simply place these at the required height on top of the grill.
- The use of smaller baking, frying or casserole dishes leads to better results.
- See that the appropriate accessories are chosen, in order to ensure an even heat development in the containers and the combi steamer.

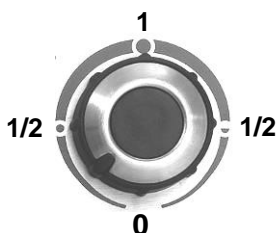


## NOTE!

**Use heat resistant baking and frying dishes only.  
Pay regard to the manufacturer's notes!**

## Settings

### Steam



The steam dial is used to set the amount of steam that will be introduced into the cooking chamber. This regulates the intensity of the steam inside the chamber. While steam cooking or in mixed mode, the steam dial can be used to adjust the amount of steam.

Depending on the type of dish being prepared, select:

- 0 - (no steam),**
- 1/2 (●) - medium steam or**
- 1 (●) - high steam.**



## NOTE!

**The steam may be released from the ventilation slots also when the steam control is closed (position "0"). In such a case, humidity in the device reaches nearly 100%, and only excessive steam is drained away.**

### Temperature



The temperature control allows for temperature regulation between 50 °C and 200 °C. The chosen temperature setting remains constant during the complete cooking process.

While in Position „0“ the device is not in operation mode.

## Functions/modes

Choose between the **cooking modes** using the function/mode control (see symbols of the function/mode control):



- „“ · for melting/defrosting (the heating elements are switched off, only the fan is operating);
- „“ · for convection-cooking (both, the heating elements and the fan are operating);
- „“ · in order to switch off the cooking modes of the device;
- „“ · for combined cooking (all of the heating elements are operating and the fan is operating in steam cooking mode);
- „“ · for heating with steam (without fan).

## Time



The temperature control allows for temperature regulation between 50°C and 200°C. The chosen temperature setting remains constant during the complete cooking process.

While in Position „0“ the device is not in operation mode.

Cooking time may be adjusted as desired during the complete cooking process. When cooking time has elapsed, a signal tone resounds and the combi steamer switches off automatically.




### NOTE!

**When the door is open, the device stops working, the heating elements and ventilation elements switch off, however the set time is not replaced with a pause.**



## Cooking modes

### Defrosting

1. Insert the grill into the middle slide rail of the combi steamer. Now place the proper container with the frozen foods on top of the grill or place the foods in the 2/3 GN-containers and insert these into the slide rails. Close the glass door of the device.
2. Choose „“-mode.



### NOTE!

**In order to switch on the device, you must activate the timer switch!**

3. Set the defrosting time according to the amount and size of foods using the timer switch. The red control lamp lights up.
4. Check the defrosting progress constantly.
5. After the preset time has elapsed the red control lamp extinguishes and the device switches off automatically. The defrosting process is finished.


### Cooking/Baking

1. Place the grill or the GN-container with the foods at the desired height in the device. The best results when cooking foods may be achieved on the upper or middle slide rail of the combi steamer.



### NOTE!

**It is not necessary to preheat the combi steamer while in this mode.**

2. Close the door of the device.
3. Set the function/mode control to „“-mode.
4. Set the desired temperature.



### NOTE!

**In order to switch on the device, you must activate the timer switch!**

5. Set the desired temperature. The red control lamp lights up.
6. The green function control lamp lights up as soon as the set temperature has been reached. The control lamp extinguishes as soon as the temperature decreases inside the device.
7. When the set time has elapsed both of the control lamps extinguish. A signal tone resounds and the cooking process is finished.
8. This mode may be used for baking/cooking of bread, cakes/pies, pastries, meat etc.


## Steam cooking

1. Steam cooking should be done at a temperature between 60 °C and 120 °C.
2. Fill the water tank with water and place it in the device before steam cooking.



### CAUTION!


**To ensure the device's proper functioning, do not allow deposits to build up in the tank by using potable water of a hardness not greater than 7°dH.**

3. Chose the „“ mode in order to preheat the combi steamer.  
Set the temperature to 100 °C.




### NOTE!

**In order to switch on the device, you must activate the timer switch!**

4. Set the desired time. The red control lamp lights up.
5. The green function control lamp lights up as soon as the set temperature has been reached.
6. Place the foods at the desired height in the device. The best results when cooking foods may be achieved on the upper or middle slide rail of the combi steamer.
7. This mode is particularly suited for vegetables, potatoes or fish.
8. Chose „“-mode for steam cooking.
9. Set the temperature and time for your meal/foods. Steam cooking process begins.
10. The green function control lamp lights up as soon as the set temperature has been reached. The control lamp extinguishes as soon as the inside temperature decreases inside and the device heats up back to the preset temperature.
11. Select an appropriate steam level using the steam control. When the steam continues to flow from the ventilation slots with the steam control closed, humidity in the device reaches nearly 100%.
12. This mode may be used for the reheating of foods on plates without loss of quality.
13. During steam cooking process you may adjust the temperature, cooking time or amount of steam at any time.

**A full water tank allows for approx. 110 minutes of steam cooking time.**



## Combined Cooking/Baking

1. If you have chosen this mode, fill the water tank with water and place it in the device.
2. Choose „“-mode in order to preheat the device.
3. Set the desired temperature.



### NOTE!

**In order to switch on the device, you must activate the timer switch!**

4. Set the time. For preheating you may as well choose „“-mode. The red control lamp lights up.
5. The green function control lamp lights up as soon as the set temperature has been reached.
6. Place your foods in combi steamer.
7. Use appropriate 2/3 GN-containers or other baking/frying dishes for the preparation of foods. The best results when cooking foods may be achieved on the upper or middle slide rail of the combi steamer.
8. Choose „“-mode for combined cooking.
9. Set the required temperature and time for your foods. The green function control lamp lights up as soon as the set temperature has been reached and extinguishes as soon as the temperature has decreased inside the device.
10. Select an appropriate steam level using the steam control. When the steam continues to flow from the ventilation slots with the steam control closed, humidity in the device reaches nearly 100%.
11. This mode may be used for steam cooking of chicken, pork, fish, shrimps, poultry etc.
12. During combined cooking process you may adjust the temperature, cooking time or amount of steam at any time.

**A full water tank allows for approx. 110 minutes of steam cooking time.**



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

**The hot steam is released from the front ventilation slots during operation. Be careful when opening the door.  
Use a cloth or protective gloves to remove the dishes to prevent finger and hand burns.**

13. Turn all controls to „0“ and disconnect the device from power supply (Pull the power plug!), when not using the device anymore.
14. After each cooking process, empty the condensation water tray from underneath the device.



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

**The condensation water collected in the tray may be hot.  
Be careful when handling the tray.**

### **Advice and Tips**

- Spread the foods evenly in the containers, in order to ensure even cooking.
- Season the foods before the cooking process, season the foods to taste during cooking and add some seasoning if required.
- Some foods increase in volume during cooking. Thus, ensure that the container with filled in foods is only filled up to 2/3.
- Save time and energy by using the residual heat of the combi steamer for the preparation of further foods, as long as the device is still heated.
- Add as little fat as possible to the foods, in order to avoid fat splashes and reduce the fat content.
- Always place foods that develop splashes, in the lower range of the combi steamer.
- If you discover that the foods become too dark, reduce the temperature. If the foods are too light or take too long to be cooked, simply increase the temperature in the device.

## 6. Cleaning



### **WARNING!**

**Disconnect the device from the mains (unplug!) before cleaning. Wait for the device to cool down.**

**Do not use pressurized water jet for cleaning!**

**Protect the device from the water penetration.**

- Clean the device after every use, in order to avoid the burn-in of baking or frying residues.
- Clean the device inside and outside using a damp, soft cloth.
- In case you discover water at the bottom of the device, you can simply let it flow out by removing the drain plug. As a result, the water runs into a condensation water tray which is mounted underneath the device.
- Remove the condensation water tray underneath the device and empty it before cleaning.
- Clean the grill, the GN-containers, the water tank, the condensation water tray under running water with a soft cloth or sponge and a mild detergent. Rinse with clear water and dry all parts thoroughly afterwards. You may as well clean these detachable parts in the dish washer.
- Not at any time should you use sharp or hard kitchen implements for cleaning, in order to avoid damage of the combi steamer's coating.
- If deposits form at the bottom or on the heater as a result of steam forming inside the device, remove them using a solution of vinegar and water or commercially available descaling formula.
- Only use a soft cloth and make sure you **never** use any kind of abrasive agents or pads which could scratch the surface.
- After the cleaning procedure, you should use a soft and dry cloth to wipe dry and polish the surface.

### **Storing the device**

- If the device is not used for a long time, clean it according to the above description and store in a dry, clean place, protected against cold, sun and, children.  
Do not place any heavy objects on the device.

## 7. Possible Malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

PROBLEM	POSSIBLE CAUSES	SOLUTION
<b>The device is switched on, but does not heat up.</b>	<ul style="list-style-type: none"><li>• The device is plugged to the power socket.</li><li>• Timer switch is not set.</li><li>• Temperature control is not set.</li></ul>	<ul style="list-style-type: none"><li>• Connect the power plug to an appropriate power socket.</li><li>• Set the time.</li><li>• Set the temperature.</li></ul>
<b>„Metal“-sound during operation.</b>	<ul style="list-style-type: none"><li>• Fan is not set correctly.</li></ul>	<ul style="list-style-type: none"><li>• Contact your retailer.</li></ul>
<b>The device does not generate any steam.</b>	<ul style="list-style-type: none"><li>• Not enough water in the water tank.</li></ul>	<ul style="list-style-type: none"><li>• Fill the water tank.</li></ul>
<b>The foods are burnt despite correctly set baking/ cooking times.</b>	<ul style="list-style-type: none"><li>• Fan is defective.</li><li>• Temperature control is defective.</li></ul>	<ul style="list-style-type: none"><li>• Contact your retailer.</li><li>• Contact your retailer.</li></ul>

### If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
  - type of malfunction;
  - article and serial number (rating plate at the rear of the device).

## 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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