3550TB10



2002200

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ENGLISH

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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.



This symbol highlights hazards which could lead to injury.



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



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



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



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 (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 temperature of the external elements may exceed 60 °C. To avoid burns, you must not touch the areas and elements identified by the symbol shown above.
- Wear protective gloves when removing pizza from the delivery tray.

- Use only designated switches and controllers.
- The device remains hot still for some time after it has been switched off. Before cleaning or moving the device to another place, let it cool down completely.



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

- In order to avoid risk of fire and damage to the device, **never** place kitchen utensils, towels, paper and the like on the device during operation.
- **Never** use the device near flammable or inflammable materials (such as alcohol, spirits, petrol etc). High temperature may cause their evaporation and due to contact with the ignition sources the deflagration may occur, and it may result in personal injuries and material damage.
- **Never** use the device near flammable objects, e.g. curtains, beneath cupboards.
- When a fire arises unplug the power cord from the socket before you initiate appropriate measures for fire-fighting. Provide sufficient supply of fresh air.

Caution: Never extinguish the fire with water when the power plug is connected to the socket. **Electric shock hazard**!

1.3 Proper use



The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

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 conveyor pizza oven is <u>exclusively</u> intended for baking pizza and similar products.



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.



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.

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



Rear view



Description of drawings on page 30

- 1 Control panel
- 2 Baking chamber
- 3 Conveyor
- 4 Feet (4)
- 5 Crumb tray, removable

- 6 Housing
- 7 Heat protection sheet, front, adjustable
- 8 Heat protection sheet, rear, adjustable
- 9 Delivery tray

4.2 Technical specification

Name	Conveyor pizza oven 3550TB10
Code-No.:	2002200
Material:	Housing, cooking chamber: stainless steel
Model:	 Oven functions: Top / bottom heater, Independent adjustment of top / bottom heat Conveyor model: Grid Conveyor speed: smooth control (0-10)
Baking chamber:	 Number: 1 Dimesions: W 355 x D 770 x H 85 mm Pizza - max. capacity: Ø 32 cm
Temperature range:	Up to 250 °C
Power supply:	3.5 kW / 230 V 50 Hz
Dimensions:	W 472 x D 1045 x H 395 mm
Weight:	22.9 kg

We reserve the right to make technical changes!

5. Installation and operation

5.1 Installation



Any installation, connection and maintenance work related to the device may be performed by the qualified and authorised technician only, according to the valid international, national and local regulations.

Positioning

- Unpack the device and remove and dispose of all package materials according to the 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.
- Do not place the device near open flame, electric heaters or other heat source.
- The installation place must be easily accessible and sufficiently spacious to allow easy insertion and removal of the food from both sides and ensure good air circulation.
- The device may only be installed in a well ventilated room.
- **Never** locate the device in the direct vicinity of walls, low wall, kitchen furniture, or other objects. Leave at least 10 cm free space around the device. Follow the valid fire protection regulations.
- When it is not possible to leave the recommended distance, use appropriate protection measures (e.g. heat-resistant foil) that will ensure keeping the wall temperature within the safe range (up to 60 °C).
- Never put the device in a moist or wet area.
- When locating the device, make sure the power plug is easily accesible to immediately unplug the device, if necessary.
- Before starting operation, remove the protective film from the device. Remove the film slowly in order not to leave the glue residues. Any glue residues may be removed with use of a suitable solvent.



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!

 The power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

5.2 Operation



Never leave the operating device without supervision! At the end of each working day, switch the device off with ON/OFF switch and disconnect it from the power supply (pull the plug!).

HOT SURFACE! Risk of burns! Never touch the device surfaces during operation. Use only designated knob controllers and switches to operate the device.

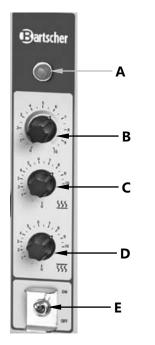


Do not allow the device to operate in high temperature when not in use or during empty runs. To safe energy, select low temperature setting. The device needs only a few minutes to reach the operating temperature.

Prepare the device

- Check if there are no objects in the baking chamber (packing film, pieces of styrofoam, manuals, etc.).
- Before the first contact of the device with food, it should be heated up without food. Follow the instructions included in section "Settings" and proceed as follows:
 - Connect the device to a single grounded socket.
 - Set the main switch to its "**ON**" position. Set the knob temperature controller of the top and bottom heater at the highest setting (10).
 - Heat up the device for 10 to 15 mins.
 - The device may emit unpleasant odour that results from production residues, such as fat, oil, and resin.
 - Ensure relevant ventilation of the room where the device is installed.
- Before first use, clean the device thoroughly according to the instructions in section **6** "Cleaning".

Control panel



- A Power indicator light (red)
- B Conveyor speed knob controller
- C Temperature knob controller for top heater
- **D** Temperature knob controller for bottom heater
- E Main ON/OFF switch

Heat protection sheet

- The heat protection sheets are mounted above the conveyor, in front and rear. They are intended to optimally maintain the heat in the baking chamber.
- If needed, the height of the heat protection sheets may be adjusted, for example when higher food containers are in use.



The heat protection sheets become very hot during operation. Before you move the heat protection sheets, let the device cool down completely.

• To move the heat protection sheet, pull it down or move up.

Removable crumb tray

- The device is supplied with the crumb tray located under the conveyor on the designated guide tracks.
- The crumb tray is intended for collection of crumbs, food scraps, etc.



During operation, the device should always be provided with the crumb tray placed under the conveyor.

Device start-up

• Turn on the device with the main switch by pressing it upwards to **"ON**". The power supply connection is indicated by the red indicator light.

Settings

Temperature

• This setting is performed with the temperature knob controller, separately for the top and bottom heater. Each time, you can select smooth setting in the range from 1 to 10. The quartz heaters ensure uniform results. To switch off the top or bottom heater, set the relevant temperature knob controller at "**0**".

Before you prepare any food, always heat up the device to the required temperature.

Conveyor speed

- You can adjust the conveyor speed with the designated conveyor knob controller in the range 0 10. At "0" setting, the conveyor does not stop, it is the lowest setting.
- It is recommended to test the conveyor speed:for required food. To do so, follow the instructions:
 - 1. Set the required temperature and heat up the baking chamber for 5 10 minutes.
 - 2. Turn the conveyor speed knob controller to position 4.



Always use relevant baking trays, containers, etc., to prepare the food. Do not place food directly on the conveyor. Tough soiling of the conveyor with food scraps may cause damage to the device.

- 3. To test the setting, place a sample product in a relevant tray on the conveyor.
- 4. If the product is too light, turn the conveyor speed knob controller anti-clockwise to lower speed.
- 5. If the product is too dark, turn the conveyor speed knob controller clockwise to higher speed.

Pizza baking

- Set the device according to the food you wish to bake, as described above.
- In the meantime, prepare the required food.
- Place pizza in the relevant tray on the conveyor.
- The conveyor moves through the baking chamber according to the setting you selected. Your pizza is transported to the delivery tray at the rear of the device.
- Remove the prepared pizza and serve.

Turning the device off:

• Turn off the device with the main switch by pressing it downwards to "**OFF**". The power supply red indicator light is off.

6. Cleaning



Before cleaning, turn the temperature knob controller for top and bottom heater and conveyor speed knob controller to "0", set the main switch to "OFF" and disconnect the device from the electric power supply (pull the plug!). Leave the device to cool down completely. Never use water jet to wash the device. Protect the device from the water penetration.



Never use sharp or scouring cleaning agents which may scratch the surface of the device.

Never use corrosive or agressive cleaning agents, agents containing gasoline or solvents.

Daily cleaning

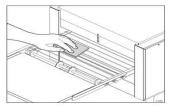
- Set the main switch to its "**OFF**" position, disconnect the device from the electric power supply and leave to cool down.
- $\circ~$ Clean the housing of the device with a mild cleaning agent and soft, damp cloth.
- Clean the delivery tray at the rear of the device. Use a mild cleaning agent and soft, damp cloth.
- Remove the crumb tray located under the conveyor, empty it, and clean with use of a mild cleaning agent and soft, damp cloth.
- Wipe the cleaned surfaces and elements thoroughly with a clean cloth to remove residues of the cleaning agents. Finally, dry the device and accessories thoroughly.
- Replace the crumb tray underneath the conveyor.

Weekly cleaning

• Set the main switch to its "**OFF**" position, disconnect the device from the electric power supply and leave to cool down.

Conveyor cleaning

- Clean the conveyor regularly (at least once a week), and move often in case of tougher soiling.
- Place the appropriate container under the conveyor, for example the crumb tray, to collect the dirt.
- Wipe the lying free conveyor with a soft, damp cloth to remove the soiling.



- In case of stubborn soiling, use a dishwashing brush or wire brush. Move it back and forth above the conveyor grid. Finally, wipe the cleaned surface thoroughly and dry it.
- To clean further surfaces of the conveyor, move the conveyor. Repeat the steps until the conveyor is cleaned in full.
 - Connect the device to the power supply and set the main switch to its "**ON**" position.
 - Turn the conveyor speed knob controller to the highest position.
 - Once the next surface of the conveyor is outside of the baking chamber, turn off the device with the main switch by setting it to "**OFF**". Disconnect the device from the power supply.
 - Carry out cleaning of the conveyor surface lying free as described above and continue until the whole conveyor is clean.
- Empty the crumb tray and clean it with a mild cleaning agent and soft, damp cloth.
- Clean the housing of the device and delivery tray as described in section "Daily cleaning".
- Thoroughly dry all cleaned surfaces and elements.
- Replace the crumb tray underneath the conveyor.

Storing of the device

 If the device is not used for a longer time, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun, and children. In order to protect the device against dust and dirt pack or cover it. Do not place any heavy objects on the device.

7. 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.



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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