

# AT90-ST



**120879**

**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.



**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.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- **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.
- 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 instructions below.

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

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



## **HOT SURFACE! Burn hazard!**

To avoid the hazard results please follow the instructions below.

- During operation, the surface of the device becomes very hot! Do not touch the hot surface of the device with bare hands! Hold the device during operation only at the handles and control elements envisaged for this.
- Even after switching off the surface of the device and the cooking space as well as food in the containers remain hot for quite some time. In order to take out the food from the cooking space, always apply thermal gloves.

- In the course of opening the convection oven door the hot steam can may escape, so be particularly careful.
- Let the device cool down sufficiently before cleaning it.



## **WARNING! Fire or explosion hazard!**

To avoid the hazard results please follow the instructions below.

- Make sure before using the device that there are no objects, such as plastic bags, instruction manual and accessories, located in the cooking space. Never place during operation any kitchen utensils, towels, paper and similar into the cooking space and on the device.
- Make sure that the steam outlet is not blocked or plugged.
- Never operate the device in the vicinity of flammable, easily ignited (e.g. gasoline, spirit, alcohol, etc.). Due to the heat they evaporate and in case of contact with ignition sources it can come to explosionen, which lead to serious personal injury and property damage.
- Clean the cooking space regularly and keep it always clean: fats and baking residues which are not removed, can ignite.
- In case of fire and before taking relevant fire extinguishing action, disconnect the device from the electric power supply (unplug!).

**Caution: Never use water for fire extinguishing when the device is connected to the power supply. Electric shock hazard!**

When the fire has been extinguished ensure sufficient fresh air inflow.

### 1.3 Use as intended



#### **CAUTION!**

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

Every use of the device for a different purpose and/or in a way that diverges from the intended use is not allowed and is assumed as the use against the intended purpose.

Any claims against the manufacturer or their authorized representatives as a consequence of experiencing damage resulting from the use against the intended purpose are inadmissible.

The liability for damage occurred during the use of the device against its intended purpose is borne solely and exclusively by the user.

Safety operation of the device is guaranteed only when it is used for its intended purpose and according to the instructions included in this manual.

#### **The convection oven is designed for the following purposes:**

- preparation of meat, fish and vegetables;
- baking of bread, cakes and pies;
- heating of food;
- defrosting of frozen products;
- roasting;
- preparation of chilled and frozen foods.

### 1.4 Use against the intended purpose

Any use other than those mentioned in point “**1.3 Use as intended**“ is assumed as the use against the intended purpose and is not allowed.

The use against the intended purpose may lead to severe injury or damage caused by hazardous voltage, fire or high temperature. It is allowed to use the device to perform only the work described in the instruction manual. Improper use may cause the device damage.

Any manipulation with the device, assembly or maintenance work may be performed exclusively by the authorized service staff.

#### **The convection oven should not be used for:**

- heating of premises;
- drying of clothes;
- storage of combustible objects;
- warming and heating of inflammable, hazardous to health, easily volatilizing or other liquids or substances of similar effect.

## 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

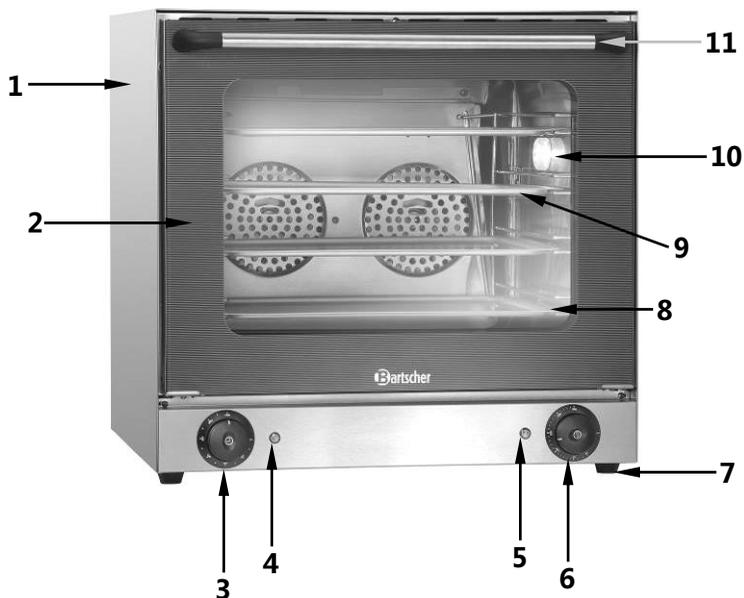
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

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



- |  |                                |
|--|--------------------------------|
| <b>1</b> Housing                                   | <b>7</b> Adjustable feet (4x)  |
| <b>2</b> Glass door                                | <b>8</b> Supporting rails (4x) |
| <b>3</b> Main/time control knob (0 – 120 min)      | <b>9</b> Baking tray           |
| <b>4</b> Operation control lamp (green)            | <b>10</b> Internal lighting    |
| <b>5</b> Heating control lamp (green)              | <b>11</b> Glass door handle    |
| <b>6</b> Temperature control knob (50 °C - 300 °C) |                                |

## 4.2 Technical specification

Description	Convection oven AT90-ST
Code- No.:	<b>120879</b>
Material:	Housing: stainless steel, baking chamber: Stainless steel
Model:	<ul style="list-style-type: none"> <li>▪ Functions: convection</li> <li>▪ Temperature range: 50 °C to 300 °C</li> <li>▪ Temperature control: mechanical, infinitely variable</li> <li>▪ Heat-up time approx. 5 minutes ((180 °C)</li> <li>▪ Timer: <ul style="list-style-type: none"> <li>▪ Time setting: 0 – 120 min.</li> </ul> </li> <li>▪ Drawers: <ul style="list-style-type: none"> <li>- Type: crosswise</li> <li>- Format: 436 x 315 mm</li> <li>- Number: 4</li> <li>- Distance between drawer rails: 70 mm</li> </ul> </li> <li>▪ Number of cooking programmes: 1</li> <li>▪ Number of cooking phases: 1</li> <li>▪ Number of motors: 2</li> <li>▪ Fan speed: 1 setting</li> <li>▪ internal lighting</li> <li>▪ Control: Knob</li> <li>▪ Protection class: IPX3</li> <li>▪ Indicator lights: ON/OFF, heating</li> <li>▪ Features: <ul style="list-style-type: none"> <li>- Double glazed doors</li> <li>- Rounded baking chamber</li> <li>- Removable rails for shelves</li> <li>- Signal tone after expiry of the time</li> </ul> </li> </ul>
Power:	2,67 kW / 230 V 50 Hz
Dimensions:	W 595 x D 605 x H 580 mm
Oven chamber dimensions:	W 460 x D 375 x H 350 mm
Weight:	38.0 kg
Accessories:	4 grill racks

We reserve the right to make technical changes!

## 5. Installation and operation

### 5.1 Installation



#### CAUTION!

Any installation, maintenance and repair work should be executed only by an authorized installation engineer!

#### Positioning

- Unpack the device, remove and dispose of all package material according to the environment protection regulations.
- Mount the adjustable feet to the device and set the desired height by screwing the feet in or out. **Do not use the device without installing the adjustable feet.**
- Place the device on a flat, safe surface which can withstand the weight of the device and is not heat sensitive.
- **Never** place the device on an inflammable surface.
- Do not place the device near open fireplaces, electric ovens, heating stoves or other heat sources.
- Place the device so that the rear ventilation holes were not blocked or covered.
- **Never** locate the device in the direct vicinity of walls, low wall, kitchen furniture, or other objects. Make sure there is enough distance (at least 30 cm) from walls and other flammable or prone to discolouration objects. Follow the valid fire protection regulations.
- When it is not possible to leave the recommended distance, use appropriate protection means (e.g. heat-resistant foil that will ensure keeping the wall temperature within the safe range (up to 60 °C)).
- Do not place any objects on the device.



#### NOTE!

The device is not suitable for built-in installation and series arrangement!

- Remove carefully the protective film from the outside walls so as to avoid adhesive residues be left. If any adhesive residues remain, remove them with a suitable solvent.



### **CAUTION!**

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

- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.

## **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**

### **Preparation of the device**

- Clean the device before start-up from inside and outside with a soft damp cloth and mild detergent. Rinse it thoroughly with clean water.
- Before first use, heat up the device without food, in accordance with the instructions contained in the chapter "**Settings**", to eliminate any unpleasant odors that come from the thermal insulation. Choose the highest temperature and the longest time. A little smoke or an odor may be generated. This is normal for the first operation and will not happen again during subsequent use. Then open the glass door so the smoke residues can escape.
- Clean the baking trays and grill grate with mild detergent. Rinse them with clean water and then dry with a soft dry cloth.

## Settings



### NOTE!

Heat up the convection oven well before each use. Set the temperature about 30 °C higher than the specified one and correct it after charging the convection oven, which will help you to achieve an even result.

- Turn the device on by means of **main / time control knob** (rotate it clockwise to the desired cooking time). Once you activate the knob, the **green operation control lamp** will illuminate and the interior lights as well as the fan motors will be turned on.
- Set the desired temperature using the **temperature control knob**. The **green heating control lamp** will illuminate. Once the set temperature is reached, the green control lamp goes off and lights up again when the temperature in cooking cavity decreases.
- After reaching the set temperature, place the desired food in cooking cavity of convection oven.



### WARNING! Risk of burns!

Some parts of the device become very hot during operation. Always open and close the convection oven with the help of door handle. Use protective gloves when you operate the device.

- There can be placed 4 baking trays in four slide rails of the convection oven at the same time. When charging the device keep **at least 40 mm** distance between the food and the baking tray above it, in order to maintain optimum heat distribution in the cooking cavity.
- After the preset time elapses a signal sounds, the green time setting lamp goes off and the device automatically switches off.
- Remove the cooked food.
- If the device is no longer used, turn it off (set the **main / time control knob** and **temperature control knob** to the "0" position) and disconnect it from the power supply (pull the plug!).



### CAUTION!

The device is equipped with an **overheating protection device**, which trips at 320 °C and shuts down the device. If the overheating protection device has tripped, let the device be cooled for some time and press the **RESET** button at the rear of the device to bring it back into operation.

## Rules for the roasting/baking process

### Roasting process in a convection oven with air circulation

The roasting process in a convection oven is realized with the recirculation of hot air inside the device. This allows even roasting/baking due to uniform temperature distribution.

The advantage of the convection oven consists in the fact that the different dishes can be roasted/baked at the same time (when the cooking temperature is the same), without the risk of mixing different flavors.

### Variable parameters during roasting/baking:

- **temperature**
- **time**
- **amount**

#### ▪ **Temperature**

A precise temperature adjustment guarantees proper roasting/baking of dishes, both on their outer part as well as inside them.

Too low temperature causes rather drying of food than its roasting.

Too high temperature, however, can lead to burning of the food on the outside, and the interior still remains raw (a phenomenon that is sometimes desirable, especially in case of meat).

#### ▪ **Time**

This variable depends on the amount of food which are to be prepared.

The larger the amount is, the longer the roasting/baking times and vice versa.

Too short cooking times compared to the correct ones do not allow for full preparation of food; too long cooking times compared to the correct ones lead to burning of food on the outside.

#### ▪ **Amount**

The amount of food affects the cooking time. A larger amount of food always leads to longer cooking times and vice versa.

## Use of baking molds/grill grate

It is recommended to use:

<b>Baking molds of aluminum</b>	for pastries and non-frozen bread,
<b>Baking molds of steel</b>	for starters, meat, fish, potatoes,
<b>Grill grate</b>	for roasting of meat (such as steak, sausages, bratwursts), frozen products (eg pizza, rolls, baguettes).



### NOTE!

**Use only heat-resistant roasting tins or baking molds. Pay attention to the instructions of the manufacturer!**

## 5.3 Cooking methods

### ❖ First dishes

Lasagne, pasta bake, Cannelloni should be cooked at a temperature between 185 °C - 190 °C. In order to achieve a golden yellow crust, the temperature at the end of cooking process should be increased to 220 °C - 230 °C.

### ❖ Roasting

Beef, pork, chicken, turkey, lamb. Run the process at a temperature of 180 °C to ensure that the meat is thoroughly roasted. In the final phase, the meat should be scorched for a few minutes at a temperature of 240 °C - 250 °C to dry out.

### ❖ Browning of meat

Chop, steak, sausages, hamburgers.

Insert the grill grate together with food to be roasted, slightly smeared with oil. Slide a drip tray under the grill grate. Roast at 220 °C - 230 °C. In the final phase increase temperature to 280 °C for a few minutes so that the dishes be slightly browned.

### ❖ Roast beef

Roast at a temperature of 220 °C.

### ❖ Fish

Roast plaice, cod, hake at a temperature of 200 °C.

❖ **Roast potatoes**

Roast at a temperature of 170 °C -180 °C.

❖ **Pastries**

Normally, carry out baking at a temperature of 180 °C. Avoid opening the convection oven door during the baking process.

❖ **Bread**

Bake at a temperature of 200 °C.

❖ **Cooking of frozen products**

Let the frozen bread defrost and bake it at a temperature of 200 °C.  
Pre-baked, frozen pizza should be slid into the hot oven in still frozen state and be baked at a given temperature for a few minutes. **Follow the instructions of the manufacturer on the packaging!**

❖ **Roll/toast**

Warm up at 220 °C.

❖ **Warming up of the meals**

Process the meals at ca. 150 °C.

❖ **Defrosting of the meals**

Defrost at 80 °C.

**Cooking/baking table**

Roasted/baked product		Temperature in °C	Cooking time in min ca.
<b>Pastries</b>	Cakes	135 – 160	depending on the weight
	Biscuits	160 – 175	25 – 35
	Small cakes	175	15 – 20
<b>Cakes with yeast/baking powder</b>	Cherry cake	175	
	Fruit pie	220	
	Puff pastry	210	
	Shortcrust pastry	200 – 225	
	Cake	175	40 - 50

Roasted/baked product		Temperature in °C	Cooking time in min ca.
<b>Baked goods</b>	Meringues	100	100 – 130
	Biscuits	175	15 – 20
	Shortcrust biscuits	150 – 175	5
	Fruit cakes	200	8
	Croissants	180	18 – 20
<b>Pudding</b>	Bread/butter soufflé	175 – 190	45
	Egg custard	165	45
	Fruit pudding	160	45
<b>First dishes</b>	Stuffed cannelloni	190	20
	Egg soufflé	185	25
	Lasagna	190	27
	Macaroni soufflé	190	40
<b>Fast roasts</b>	Bratwursts (lean)	225	10 – 15 min
	Roast joints	225	15 – 30 min
	Liver	250	10 – 15 min
	Roast sirloin	250	15 – 30 min
	Chicken breasts	200	30 min
<b>Meat</b>	<b>Well roasted turkey</b> * until the last 30 minutes of cooking	160 – 175	
	**during the last 30 minutes of cooking	175 – 200	30 min per kg
	<b>Lamb pink</b>		
	Haunch 5 – 2 kg	175	50 min per kg
	Roast lamb	175	30 min per kg
	Lamb shoulder	175	50 min per kg
	<b>Thoroughly roasted pork</b>		
	Ham more than 2 kg	175	50 min per kg
	Loin and shoulder	175	60 min per kg

<b>Meat</b>	<b>Beef medium</b>		
	Beef tenderloin 2 kg	175	30 min per kg
	Roast beef	175	30 min per kg
	Fillet steak	175 – 200	20 min per kg
	<b>Chicken</b> 2 kg golden yellow roasted and stewed	175	50 min per kg
	<b>Duck</b> 2 kg with juice, not dry	180	60 min per kg
<b>Wild</b>	Wild rabbit 2 kg	175	60 – 90 min
	Deer	170 – 200	90 min
	Pheasant	175 – 200	35 – 90 min
<b>Side dishes</b>	Fried potatoes, crispy	175	60 min
	Braised potatoes thoroughly cooked with sauce	150 – 175	30 min per kg
<b>Fish</b>	Fillets (small)	200	15 – 20 min
	Fish 1 ½ kg	200	30 – 40 min

## 6. Cleaning



### **WARNING!**

Before starting cleaning, disconnect the device it from the power supply (unplug!).

Leave the device to cool down completely.

The device is not suited for direct washing via water jets!

Protect the device from water penetration.



### **CAUTION!**

Do not use any aggressive or bleaching cleaning agents containing active oxygen, chlorine or corrosive components.

Do not use any abrasive or scouring cleaning agents, such as steel wool, steel wool containing soap, metal / plastic sponges or similar agents with abrasive surface.

- Clean the device after each use to prevent burning of residues from baking or roasting.
- Clean the device inside and outside with a damp soft cloth and mild detergent.
- For heavy stains, use commercially available oven cleaners.

- In order to facilitate cleaning of the oven chamber, you can remove shelf rails. To do this, loosen the knurled screws (left and right) and remove the shelf rails from the baking chamber.
- After cleaning of the oven chamber, reinstall the shelf rails and tighten the screws.



- Clean the baking trays with paper towels or a damp cloth. Put a little oil on the baking tray in order to remove stubborn residues and let them soak for about 5 to 10 minutes. Then wipe with a damp cloth or kitchen paper.
- Clean the applied accessories such as grill grate, baking mold, etc. under running warm water with a soft cloth or sponge and mild detergent. Rinse with clean water and dry it thoroughly.
- **Never** clean the device with sharp or hard kitchen utensils and **never** use any kind of abrasive cleaning agents to avoid damaging the surface of the device.
- Use soft dry cloth for drying and polishing the surface after cleaning.

## 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	Cause	Remedy
Device connected to the power supply, but the green operation control lamp is not lit.	<ul style="list-style-type: none"> <li>• Mains plug not inserted properly.</li> <li>• Main/time control knob not set.</li> </ul>	<ul style="list-style-type: none"> <li>• Disconnect mains plug and insert it properly.</li> <li>• Set the main/time control knob.</li> </ul>
Device connected to the power supply, but does not heat up.	<ul style="list-style-type: none"> <li>• Temperature not set.</li> <li>• Heating element is defective.</li> </ul>	<ul style="list-style-type: none"> <li>• Temperature not set.</li> <li>• Heating element is defective.</li> </ul>
Device is connected to power supply, but does not work.	<ul style="list-style-type: none"> <li>• Overheating protection device has tripped.</li> </ul>	<ul style="list-style-type: none"> <li>• Let the device cool down. Press the <b>RESET</b> button at the rear. When overheating protection device trips, contact service or notify your dealer.</li> </ul>
Cooking/roasting result is uneven.	<ul style="list-style-type: none"> <li>• Fan is defective.</li> <li>• Temperature control knob is defective.</li> <li>• Distance between food and baking tray above the food is too low.</li> </ul>	<ul style="list-style-type: none"> <li>• Contact a dealer</li> <li>• Contact a dealer</li> <li>• Keep the minimum distance of 40 mm.</li> </ul>
Cooking cavity lamp is defective.	<ul style="list-style-type: none"> <li>• Light bulb is defective.</li> </ul>	<ul style="list-style-type: none"> <li>• Disconnect the device from the power supply and let it cool down. Unscrew the bulb and replace it with the one having the same technical characteristics (220 V, 15 W).</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

### Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



### NOTE!

Electric devices should be used and disposed of properly to prevent the impact on the environment.

- Disconnect the device from the power supply and remove the power cord from the device.

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