



**162913 / 8L**



**162914 / 2 x 8L**

**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.



**WARNING!**

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! Magnetic field!**

This symbol informs that the magnetic fields occurring during the device operation may cause interference.

**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.
- 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.

- Do not leave the device unattended during operation since there might occur malfunctions which could result in overheating of the oil. In case of high temperatures oil might ignite.
- 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 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.
- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- 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.
- Disconnect the device from the power supply:
  - when the device is not used,
  - in case of anomalies during operation,
  - before cleaning.



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

To avoid the effects of this risk, follow the safety instructions presented below.

- During the operation the surface of the device is very hot! To avoid burns to the hands and fingers, do not touch the hot surface of the device! Operate the device only using the designated handles and switches.

- Also after switching off, the frying oil/fat remaining in the basin remains hot for some time. Before cleaning or moving it to another place oil must cool down first. Hot oil/fat splashes or explosions may cause burns at hands, arms and face!
- Do not use moisten frying goods. Always remove the extra ice from deep frozen products first. Do not leave any frozen products in the basket hanging over the chamber filled in with the hot oil/fat. Even the smallest water drops may cause oil splashes or lead to explosions during frying.



## **CAUTION! Danger due to the presence of an electromagnetic field**

To avoid the effects of this risk, follow the safety instructions presented below.

- **Never** open a lower housing of the device.
- Never use the device in the vicinity of appliances or objects which are sensitive to electromagnetic fields (e.g. radio, TV set, credit cards, memory sticks etc.). Magnetic field might damage them.
- Scientific research has proved that the induction devices pose no threat. Nevertheless, people with cardiac pacemaker should keep a distance of at least 60 from the working device.



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

Follow the safety instructions listed in order to avoid the hazard:

- **Never** operate the device near combustible, easily flammable materials (e.g. petrol, spirit, alcohol etc.). They evaporate through heating and in case of contact with ignition sources deflagrations can occur which can lead to serious personal injuries and property damages.
  - **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 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 induction deep fat fryer is designed for **frying** appropriate food products only.



## **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.



#### **NOTE!**

**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.

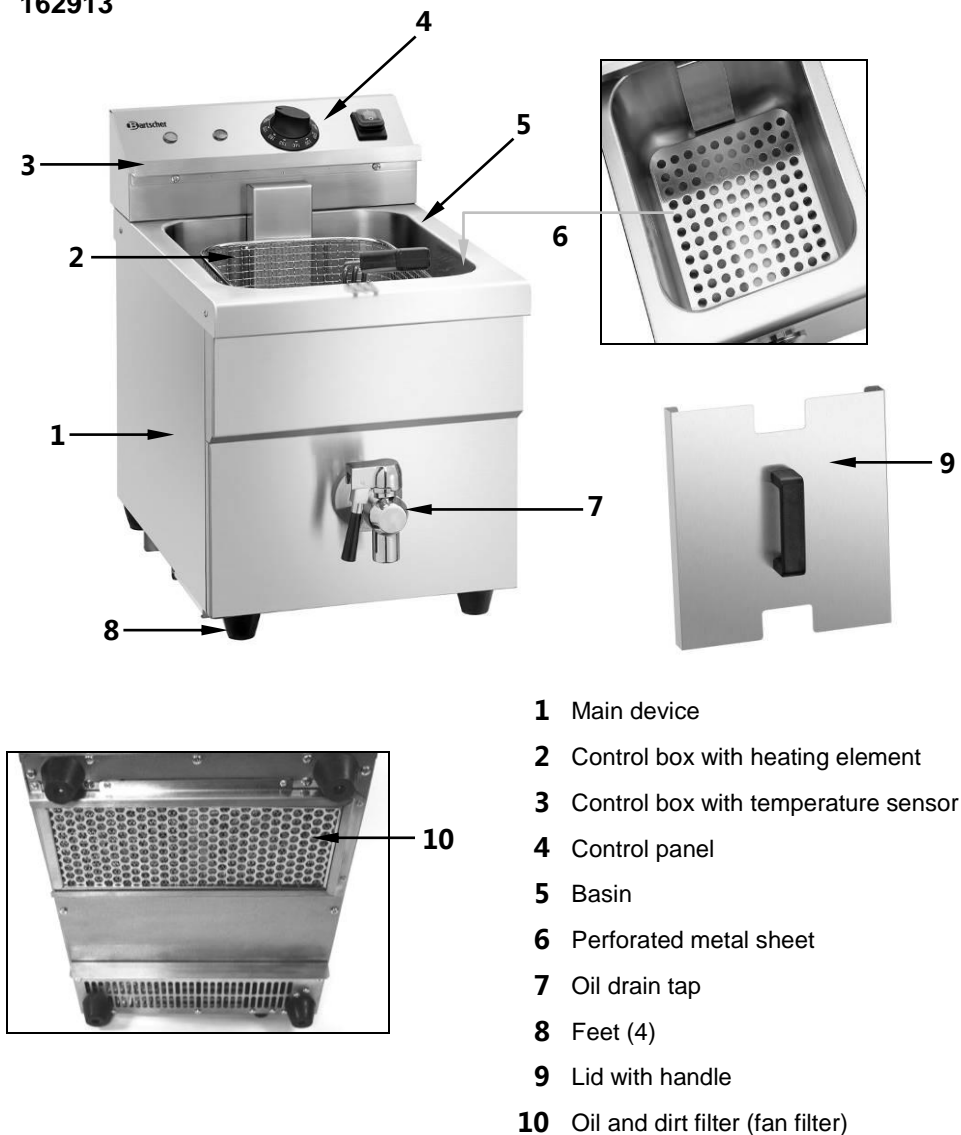
Packages should be stored under consideration of the following:

- 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.

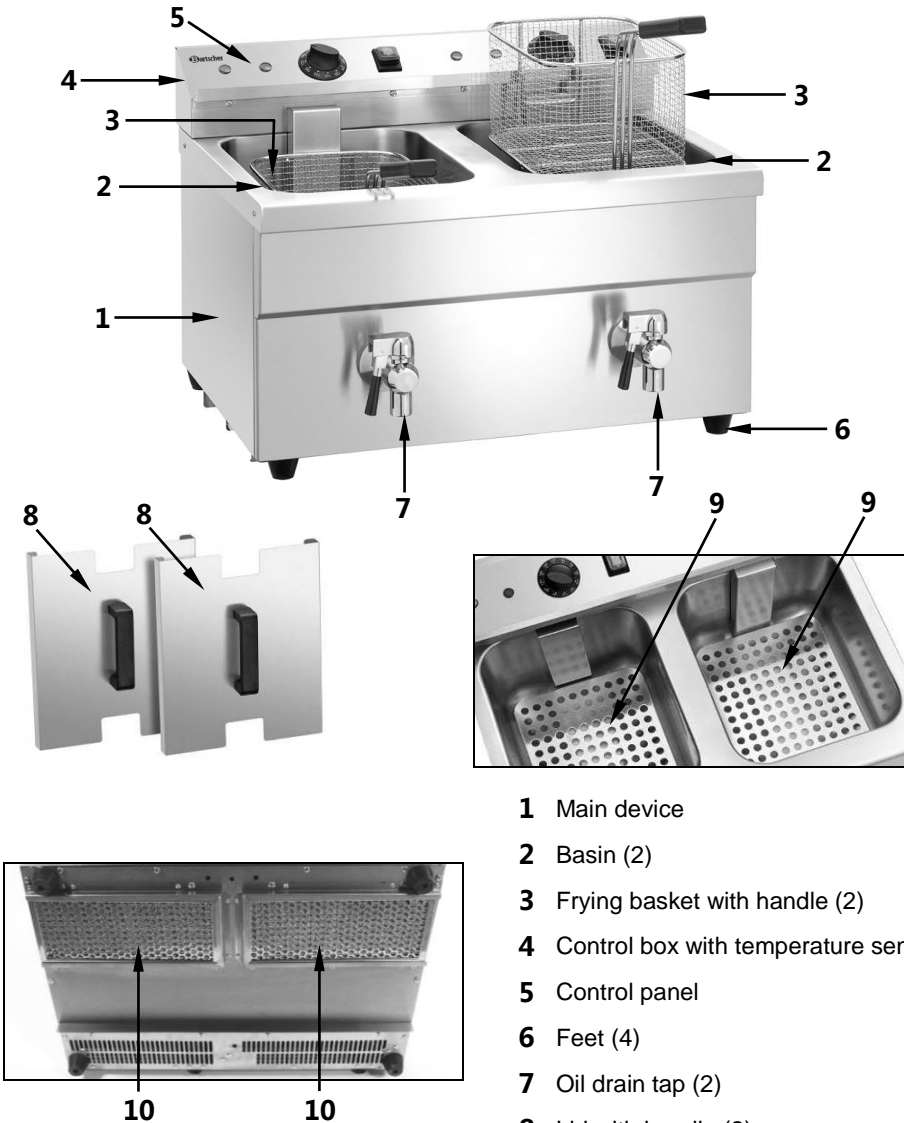
## 4. Technical data

### 4.1 Overview of parts

162913



162914



- 1 Main device
- 2 Basin (2)
- 3 Frying basket with handle (2)
- 4 Control box with temperature sensor
- 5 Control panel
- 6 Feet (4)
- 7 Oil drain tap (2)
- 8 Lid with handle (2)
- 9 Perforated metal sheet (2)
- 10 Oil and dirt filter (fan filter) (2)

## Auxiliary equipment (not included in the delivery!)



### Spare frying basket

Dimensions: W 195 x D 460 x H 220 mm (outer)  
W 180 x D 215 x H 140 mm (inner)

Weight: 0.70 kg

**Code-no.: 162917**

## 4.2 Technical specification

<b>Name</b>	<b>Induction deep fat fryer 8L</b>
Code-no.:	<b>162913</b>
Material:	Stainless steel; Heating element: copper
Realization:	<ul style="list-style-type: none"><li>▪ Heating element: Induction coil</li><li>▪ protective thermostat (overheating protection)</li><li>▪ Oil drain tap</li><li>▪ <b>ON/OFF</b> switch</li><li>▪ Indicators: Heating indicator and indicator for keeping temperature</li><li>▪ Oil and dirt filter (fan filter)</li></ul>
Basin:	Quantity: 1, capacity: 8 litres; Basin dimensions: W 238 x D 300 x H 205 mm
Basket:	Quantity: 1, basket dimensions: W 180 x D 215 x H 140 mm
Temperature control range:	60 °C - 190°C
Power supply:	3.5 kW / 220-240 V 50 Hz
Dimensions:	W 290 x D 480 x H 515 mm (with a basket)
Weight:	10.4 kg
Accessories:	1 lid, 1 perforated metal sheet, 1 frying basket

Subject to technical changes and alterations!

<b>Name</b>	<b>Induction deep fat fryer 2 x 8L</b>
Code-no.:	<b>162914</b>
Material:	Stainless steel; Heating element: copper
Realization:	<ul style="list-style-type: none"> <li>▪ Heating element: Induction coil</li> <li>▪ protective thermostat (overheating protection)</li> <li>▪ Oil drain tap (2)</li> <li>▪ <b>ON/OFF</b> switch</li> <li>▪ Indicators: 2 heating indicators and 2 indicators for keeping temperature</li> <li>▪ Oil and dirt filter (fan filter) (2)</li> </ul>
Basin:	Quantity: 2, capacity: 8 litres; Basin dimensions: W 238 x D 300 x H 205 mm
Basket:	Quantity: 2, basket dimensions: W 180 x D 215 x H 140 mm
Temperature control range:	60 °C - 190°C
Power supply:	2 x 3.5 kW / 220-240 V 50 Hz
Dimensions:	W 580 x D 480 x H 515 mm (with a basket)
Weight:	19.0 kg
Accessories:	2 lids, 2 perforated metal sheets, 2 frying baskets

Subject to technical changes and alterations!

## 5. Installation and operation

### 5.1 Installation



#### **CAUTION!**

**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 all packing material.
- Place the device on top of an even, stable, dry and water-resistant surface which supports the weight of the device and is not heat sensitive.

- **Never** place the device on the flammable surfaces.
- You must not position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- **Never** place the device at the edge of a table to avoid accidents.
- **Never** place the device in humid or wet environment.
- When locating the device make sure there is a 10 cm gap from any walls or other objects.
- Do not block or cover ventilation slots of the device.
- Place the device so that the plug is easily accessible for quick disconnection of the device from power supply, if necessary.
- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



## **CAUTION!**

**Never remove the type plate 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 electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- Two separate single sockets are necessary for connecting the double deep fat fryer **162914**.

## 5.2 Operation



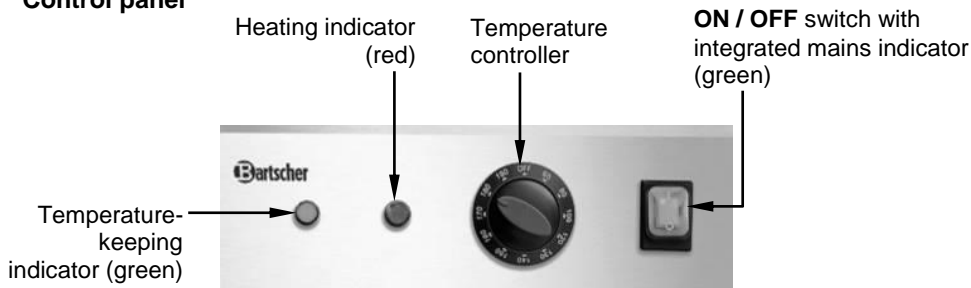
### CAUTION!

The deep fryer can only be used by individuals who have been instructed in the proper use of the device and dangers that may arise during the frying process.

### Prepare the device

- Remove the lid and take out the frying basket and the perforated metal sheet out of the device.
- Before the first device operation clean it and its equipment according to the instructions in **section 6 “Cleaning”**. Make sure no water gets into the electric installation and the control box. **Next, dry the device and accessories thoroughly.**
- Place the perforated metal sheet on the bottom of the basin.
- Check whether the **oil and dirt filter** on the underside of the device is in place. **Never use the device without the filter, because this may damage the device or result in its malfunctioning.**

### Control panel



### Device start-up



### CAUTION!

**Before the operation of the device make sure the device is switched off (Temperature controller in “OFF” position).**

- There may be no water at the bottom of the basin before filling it with the frying oil. The basin must be clean and dry.
- The oil drain tap must be closed and locked (lever pushed down).



## Tips regarding the use of oil or fat in blocks

- Use appropriate oil for frying (e.g. vegetable, sunflower, groundnut oil etc.) or fat in blocks.

**Note: Melt the fat in blocks in a separate pan before pouring it to the oil basin!**

- Use only oil or fats suitable for high temperature cooking.
- Do not mix different types of oil or fat, because they may have different boiling points.



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

**Do not reuse oil, as its lower combustion point means that it may catch fire, it also is more susceptible to foaming. Moreover there is a risk of increased smoke release and odour.**

- Carefully pour oil to the oil basin (ca. 8 litres) until the appropriate level is reached (between “**MIN**” and “**MAX**” marks on the side of the basin).



### **CAUTION!**

**Do not use the unit without oil in the basin. Always ensure the basin is filled with oil between the „MIN“ and „MAX“ markings. If necessary add some oil.**



### **WARNING!**

**DANGER OF BURNS! When the oil level is below the MIN marking, the risk of the oil catching fire is increased.**

**HOT EXTERNAL SURFACE! When the oil level is above the MAX marking, hot oil may spill out.**

## Frying of food

- Connect the device to the single grounded socket.
- Turn the device on with use of **ON/OFF** switch. The green indicator integrated with the switch will come on.



### **CAUTION!**

**In order to ensure the presence of oil in the basin, first turn the temperature controller to “OFF” position, and then to the desired temperature – otherwise the device will not heat up.**

- Turn the temperature controller clockwise to the desired temperature (within the range from 50°C to 190°C).
- The heating indicator is on during heating and goes off after the set temperature has been reached. Green temperature-keeping indicator comes on. Once the temperature in the oil basin decreases, the red heating indicator comes on again and the device initiates the heating process again.



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

**When in use the deep fat fryer and oil in the container are very hot, and there is a risk of oil catching fire. The device should not remain in use for extended periods of time!**

- For best results, wait until the desired temperature has been reached before placing the frying goods in the fryer's basin.
- Do not use frying oil / fat too long in the high temperature, because it will lose its properties.
- In case of longer breaks between frying processes, set the temperature controller to the lower value.
- Place the prepared food products inside the frying basket.
- **Never** overfill the basket, because the temperature of oil / fat decreases in such a case and the product becomes too fat.



### **CAUTION!**

**Do not fry more than the following amount of food products when frying in deep fat:**

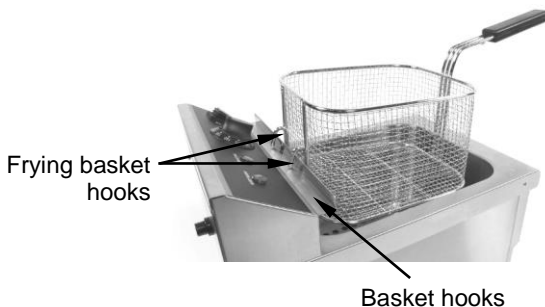
8-litre, single deep fat fryer

**0.6 kg**

2 x 8-litre, double deep fat fryer

**0.6 kg per one basin**

- Slowly dip the basket in the oil using a fixed handle, place it on the perforated metal sheet and start frying.
- When the frying is finished, carefully lift the basket, hang it on the rail located at the control box and leave to drip.



- Set the temperature controller to **"OFF"** position and switch the device off using **ON/OFF** switch as soon as the frying process ends the device is not used any longer.



## NOTE!

**Note – the device switches off the induction field after 2 hours of work and switched to standby mode.**



## WARNING! Risk of burns!

**Do not use the deep fat fryer with the lid on!**

**The lid serves as dust protection and it is used for keeping the temperature of oil during possible breaks in frying.**

**In order to avoid dangerous oil splashes caused by water dripping from the lid, make sure it is dry before setting it on top.**

## Replacement and removal of frying oil

- The frying oil should be replaced when it does not fulfil the recipes requirements.
- **After cooling off**, pour in the frying oil into an appropriate container through the oil drain tap. Make sure that the container is placed in a stable way.



## NOTE!

Remove used frying oil/fat with care for environment and according to the valid regulations.

### Overheating protection mechanism

- In case of accidental engaging of the deep fat fryer without frying oil in the basin or without sufficient amount of frying oil in the basin, the device automatically shuts down after reaching the temperature of ca. 230 °C. Whenever this occurs, switch the device off using the **ON/OFF** switch and leave it to cool off.

After the device has automatically turned off via the overheating prevention system, it can only be reactivated by pressing the **RESET** button at the back of the control panel.

- For this purpose, wait until the device cools off, then unscrew the plastic plug of the **RESET** button counter-clockwise, press the peg and again screw the plug turning it clockwise.

The device may be switched on now.

**RESET button**



## 6. Cleaning



### WARNING!

**Before cleaning set the temperature controller to “0”, turn the device off with use of ON/OFF switch and disconnect it from the power supply (pull the plug!). Let the device to cool down.**

**Do not use any kind of pressure water jet for cleaning the device. Protect the device from the water penetration.**



### CAUTION!

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

**Never use any cleaning agents containing gasoline or solvents.**

- Clean the device regularly.
- Remove the lid and take out the frying basket from the basin.
- Pour out the cooled frying oil through the oil drain tap to the appropriate container. Follow the instructions in the section “**Replacement and removal of frying oil**” on page 40.
- Remove the perforated metal sheet from the basin.
- Clean the **frying basket, lid and perforated metal sheet** in warm water with a mild cleaning agent. Stubborn dirt may be spot soaked in order to remove.
- Clean the container with warm water and mild detergent. Pour out the water to the appropriate container through the drain tap. Rinse with clean water and pour the water out through the drain tap to rinse it.
- Wipe the control panel, external surfaces of the device and the power cord with a moist cloth and mild cleaning agent.



## CAUTION!

**Do not wet clean the main device or immerse it in water. Moisture must not get inside the device, as this may lead to dangerous creeping current and interruptions in the operation of the device.**

- Regularly take out the **oil and dirt filter** from the underside of the device and clean it with mild cleaning agent or in the dishwasher.
- Ventilation slots on the underside of the device cannot be clogged with dirt or dust (if necessary, clean them with brush or blower).
- **Thoroughly dry all the elements and accessories, then reassemble the device:**
  - Insert the oil and dirt filter to the slot on the underside of the device,
  - Place the perforated metal sheet inside the basin.
  - Place the frying basket on the perforated metal sheet.

## Storing 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. To protect the deep fat fryer against dirt, cover or pack it. 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	Cause	Solution
The device is connected to the power supply but the green indicator is off and the device does not heat.	<ul style="list-style-type: none"> <li>• Plug not connected properly</li> <li>• Safety fuse blown</li> <li>• Overheating protection has been activated</li> </ul>	<ul style="list-style-type: none"> <li>• Pull the plug and insert it to the socket again in the proper way</li> <li>• Check the fuse, check the device after connecting it to a different socket</li> <li>• Press <b>RESET</b> button on the control box</li> </ul>
The heating indicator is on but temperature does not rise.	<ul style="list-style-type: none"> <li>• Interrupted contact with the heating element</li> <li>• Damaged heating element</li> </ul>	<ul style="list-style-type: none"> <li>• Contact the sales agent.</li> <li>• Contact the sales agent.</li> </ul>
The green power supply indicator is on but despite setting the temperature the heating indicator is off.	<ul style="list-style-type: none"> <li>• Set temperature has been reached</li> <li>• Damaged temperature controller.</li> <li>• Damaged indicator light</li> </ul>	<ul style="list-style-type: none"> <li>• Check functioning at different temperature</li> <li>• Contact the sales agent.</li> <li>• Contact the sales agent.</li> </ul>
Heating element ceases functioning after some time.	<ul style="list-style-type: none"> <li>• Overheating protection has been activated</li> </ul>	<ul style="list-style-type: none"> <li>• Press <b>RESET</b> button in the control box. If the overheating protection activates again within a short time, contact the sales agent.</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.**

### Utilization of the stale frying oil

**Please, remove the used frying oil / fat with due care for the environment and in accordance with all applicable local regulations.**

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