

Easy 12/20 ARSK - 18/30 ARSK - 22/40 ARSK - 30/50 ARSK



101840 - 101841 - 101842 - 101843

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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- 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.

Safe use of the dough kneading machine

- Strictly observe all rules and regulations on occupational safety issued by appropriate authorities.
- Wear clothes required by workplace accident prevention laws.
- The manufacturer is not responsible for personal injury or property damage caused by failure to comply with safety regulations.
- Products to be processed should be checked for their suitability and weight; Do not fill the kneading machine beyond its capacity.
- Never touch the rotating parts of the appliance during operation.
- Never insert any objects, tools or hands into the appliance!
- Keep the working area around the kneading machine clean and dry at all times.
- Never move the appliance when it is switched on.
- Never leave the operating appliance unattended.
- If the kneading machine is not in use, pull the plug out of the socket.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

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Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

Protective measures

The appliance is equipped with safety features that prevent the device from starting when:

- the protective mesh is not closed (microswitch)
- the mixing bowl is not positioned in the place intended for the bowl (bowl detection by the sensor),

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For additional safety the appliance is equipped with **power supply failure protection**. It means that after the power supply failure the appliance may be restarted only by pressing the Start button again. That feature assures that after the power supply restoration the appliance would not start automatically.

In case of overload the **overheating protection** is activated which automatically stops the appliance. It is then required to turn off the appliance with Stop/Off switch and after complete drive stop reduce the dough amount. Press the **RESET** button on the right side of the appliance. Restart the appliance

Warning signs on the appliance

These warning descriptions contain very important information and warnings, especially regarding safety. Non-compliance may cause the following effects:

- operator safety hazard;
- void of contractual guarantee;
- no liability on the part of the manufacturer.



DANGEROUS ELECTRICAL VOLTAGE!

Dangerous voltage inside. Contact leads to electric shock or burns.



DANGEROUS ELECTRICAL VOLTAGE!

Before any maintenance works or cleaning the appliance must be disconnected from the power supply.



DO NOT REACH INTO THE BOWL WITH YOUR HANDS WHILE THE APPLIANCE IS OPERATING!

Otherwise, hand injuries may occur due to moving parts.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Dough kneading for bread and pizza.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Processing of inappropriate food products and other materials

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Dough kneading machine Easy 12/20 ARSK
Art. No.:	101840
Material:	steel, coated
Mixing bowl material:	CNS 18/10
Dough hook material:	CNS 18/10
Mixing bowl volume, in litres:	20
Max. dough quantity in kg:	12
Speed control, levels:	1
Time setting, from-to, in min.:	0 - 60
Connected load:	1,1 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	395 x 695 x 630
Weight, in kg:	95,4

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Name:	Dough kneading machine Easy 18/30 ARSK
Art. No.:	101841
Material:	steel, coated
Mixing bowl material:	CNS 18/10
Dough hook material:	CNS 18/10
Mixing bowl volume, in litres:	30
Max. dough quantity in kg:	18
Speed control, levels:	1
Time setting, from-to, in min.:	0 - 60
Connected load:	1,5 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	445 x 810 x 715
Weight, in kg:	124,8

Name:	Dough kneading machine Easy 22/40 ARSK
Art. No.:	101842
Material:	steel, coated
Mixing bowl material:	CNS 18/10
Dough hook material:	CNS 18/10
Mixing bowl volume, in litres:	40
Max. dough quantity in kg:	22
Speed control, levels:	1
Time setting, from—to, in min.:	0 - 60
Connected load:	2,2 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	490 x 880 x 765
Weight, in kg:	163,6

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Name:	Dough kneading machine Easy 30/50 ARSK
Art. No.:	101843
Material:	steel, coated
Mixing bowl material:	CNS 18/10
Dough hook material:	CNS 18/10
Mixing bowl volume, in litres:	50
Max. dough quantity in kg:	30
Speed control, levels:	1
Time setting, from—to, in min.:	0 - 60
Connected load:	2,2 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	540 x 935 x 765
Weight, in kg:	168,6

Version / Characteristics

- Appliance connection: ready to plug in
- Colour: white
- Removable mixing bowl: yes
- Swivel head: yes
- Timer: yes
- Safety switch: yes
- Motor protection:
- Protection class: IPX1
- ON/OFF switch: yes
- Features:
 - Bowl detection via sensor
 - Suitable for firm dough (e.g. pizza or bread dough)
 - Can be used in continuous mode or with a timer setting

We reserve the right to implement technical modifications.

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4.2 Functions of the Appliance

The dough kneading machine is ideal for higher dough processing requirements and provides efficient, even results. The swivel head and removable bowl ensure easy handling and hygienic cleaning, even with high volume. With manual or time-controlled operating mode, the dough kneading machine offers maximum flexibility in professional applications.

4.3 List of Components of the Appliance

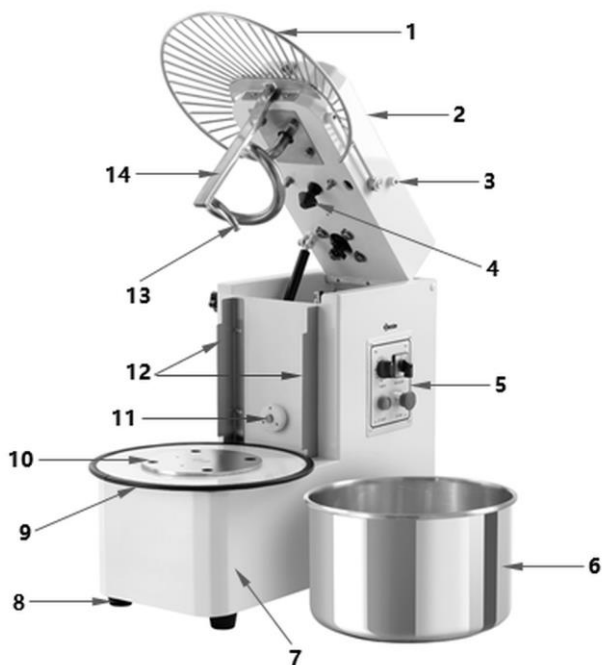


Fig. 1

Left side view

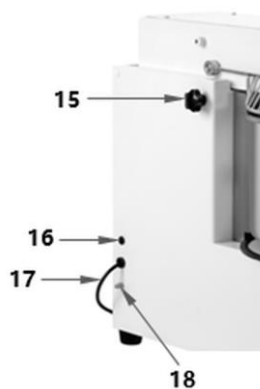


Fig. 2

Description for Figure 1 + 2

- | | |
|-------------------------------------|-------------------------------------|
| 1. Protective mesh | 2. Swivel head |
| 3. Protective mesh hinge (2x) | 4. Connector |
| 5. Control panel | 6. Mixing bowl |
| 7. Housing | 8. Feet (4x) |
| 9. Rotary disc | 10. Mixing bowl locking disc |
| 11. Mixing bowl detection sensor | 12. Protection sheets, left + right |
| 13. Dough hook | 14. Dough scraper |
| 15. Fixing screw of the swivel head | 16. RESET button |
| 17. Power cord | 18. Potential Equalising Connection |

5 Installation and operation

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.

Installation and operation

- The appliance is shipped in a sealed package and fixed on wooden pallets.
- Unload the device using appropriate lifting equipment.
- A suitable pallet truck must be used to transport it to the installation site.
- Remove the package and plastic cover.
- Release the transport locks on the pallet.
- Then lift the appliance using lifting straps and a lifting device (manual or mechanical).
- Move the appliance to the planned location and place it down.
- Allow approx. 50 cm of free space around the appliance to facilitate its operation, cleaning and maintenance.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Do not use the appliance with an external timer or remote control.

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5.2 Operation

Before the first use

1. Before use, clean the appliance observing the instructions in section **6.2 'Cleaning'**.
2. Then dry the appliance thoroughly.
3. Place the bowl on the locking disc so that the screws on the base snap into the holes of the locking disc. Turn the rotary disc to the LOCK- position. Observe the information sticker on the appliance for attaching the bowl.

Control elements

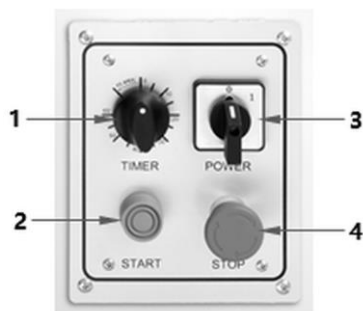


Fig. 1

- | | |
|-------------------------|----------------------|
| 1. Timer | 2. Speed controller |
| 3. Start button (green) | 4. Stop button (red) |

Settings

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Time

Time is set with the use of a timer (TIMER)

By turning the timer clockwise, you can set the operating time to maximum 60 minutes.

If the timer is turned counter-clockwise, it is in manual position and the operation can be terminated by pressing the Stop button.

When the timer reaches zero position again, an audible signal will sound and the appliance will stop.

Speed

The appliance power is set with the use of the speed controller (POWER). In position '1' the dough hook and mixing bowl are rotating, in position '0' the appliance is standing still.

START

After pressing the green START button the appliance will start provided that the operating time was pre-set, and the speed controller was switched to position '1'.

STOP

The red STOP button (emergency stop button) may be pressed any time to stop the machine in case of emergency. The appliance can only be restarted after releasing the STOP button by turning it (indicated by arrows).

Appliance operation

1. Make sure that the mixing bowl is inserted correctly. Observe the markings on the front of the appliance.
2. Prepare dough ingredients.
3. Connect the appliance to a suitable single socket.
4. Lift the protective mesh as far as it will go.
5. Fill with the required ingredients.

ATTENTION!

Do not overfill the machine beyond the quantity the machine can produce during each working cycle (see section 'Technical specification').

6. Close the protective mesh.
7. Set the operating time and speed.
8. Press the green START button to start kneading the dough.

When the set time elapses, an acoustic signal will sound and the appliance will switch off.

9. When the processing time is over, press the button STOP, if the operating time was not set.
10. When it is required to add any successive ingredients, open the protective mesh.

The appliance stops automatically when the protective mesh is opened during the operation.

WARNING!

Risk of fingers and hands injury by rotating mixing elements!

Utensils may get caught by mixing elements during operation.

Never put rigid utensils through the protective mesh into the mixing bowl.

Lift the protective mesh and pour the required ingredients to the mixing bowl.

11. Place the protective mesh on the mixing bowl.
12. Continue processing by pressing the START button (green).
13. Process the ingredients until the set time elapses and the audible signal sounds.

14. If the operating time was not set, press the STOP button when the processing time is over.
15. Then lift the protective mesh as far as it will go, to take the dough out of the mixing bowl.

Alternatively, you can remove the bowl from the appliance as follows:

- Pull the swivel head upwards.
- Turn the rotary disc to the UNLOCK position.
- Remove the mixing bowl with the ready dough from the locking disc, by pulling it upwards.

16. Clean the mixing bowl, kneading hook, and protective mesh with hot water and appropriate cleaning agent directly after the removal of the dough.

ATTENTION!

It is important to take breaks of about 15-20 minutes between machining processes.

6 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

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6.2 Cleaning

1. Clean all appliance elements after each use.
2. Lift the swivel head up.
3. Remove the mixing bowl from the appliance.
4. The mixing bowl should be cleaned thoroughly with warm water and a food-grade cleaning agent.
5. Rinse the mixing bowl with fresh water.
6. Allow the bowl to air dry or pat it dry with a soft, lint-free cloth.
7. Clean the swivel head with protective mesh and the kneading hook with a soft, damp cloth and a food-grade cleaning agent.
8. Wipe the appliance housing with a soft, damp cloth.

9. Wipe the cleaned surfaces and components of the appliance with a cloth dampened with clean water.
10. Finally, dry the cleaned surfaces and components with a soft, lint-free cloth.

6.3 Maintenance

We recommend having the appliance serviced at least twice a year by an authorised service centre, and to conclude a service contract if necessary.

Regular maintenance by the operator

The following maintenance activities must be performed by the operator.

Before each use:

- Check the integrity of the mechanical safety devices;
- Before each use check the functioning of the safety devices;
- Check the work site and, if necessary, clean the installation surface, the operating environment and the surface of the device.

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ATTENTION!

In case of malfunction or damage, please contact customer service!

Weekly:

- Check whether the warning signs and labels attached to the appliance are intact, replace them if they are damaged and, if necessary, contact the supplier to request the supply.

Monthly:

- Visual inspection of the kneading hook and the mixing bowl for chips, scratches and deformations. Replace parts if damaged.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Problem	Cause	Solution
The kneading hook is not rotating after starting the machine	Incorrectly connected plug	Connect the plug
	Loose electrical connections	Check the circuit, tighten loose connections
Appliance switches off during operation	Appliance is overloaded	Pressing RESET key
Dough scraper trembles	Locking screws are loose	Tighten the locking screws
The motor temperature is too high and is below the rotational speed	Insufficient voltage	Check the supply voltage
	Overload	Reduce the quantity of ingredients
Gear noise, excessive temperature of the appliance	Insufficient lubrication	Add or exchange oil
	Chains are loose	Stretch the chain tensioner
The kneading hook touches the mixing bowl and causes knocking noises	The kneading hook is deformed	Replace deformed elements

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.