

KST3240 Eco



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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.

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.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

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.

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.

1.3 Intended Use

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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:

- concurrent usage of 2 or 3 suitable cookware pieces in front of the guests.

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.

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:	Front cooking station KST3240 Eco
Art. No.:	107311
Material:	stainless steel
Dimensions of glass top (W x D x H), in mm:	1684 x 611 x 470
Number of utility niches:	1
Dimensions of work zone surface (W x D), in mm:	1206 x 600 mm
Dimensions of shelf below utility niche (W x D x H), in mm:	1180 x 455 x 221
Sockets:	3 x 230 V, 2 x 400 V 16A CEE
Flame protection filter, type:	A
Filter material:	stainless steel
Number of activated carbon filters:	1
Number of labyrinth filters:	4
Number of wire mesh filters:	1
Number of silica gel filters:	6
Fan regulation levels:	3
Castors:	4, 2 of which can be locked into place
Connected load:	24 kW 400 V 50 Hz
Dimensions (W x D x H), in mm:	1713 x 845 x 1379
Weight, in kg:	180,0

We reserve the right to implement technical modifications.

Version / characteristics

- Equipment connection: 3 NAC
- Version of glass top on operator side: open
- Equipped with:
 - shelf under the work zone
 - 4 GN containers, 1/9 GN, 100 mm deep, for oils, sauces, cutlery
 - integrated electrical protection
 - integrated ventilation with flame protection filter
- Properties of utility niches:
 - display area: W 1,200 x D 600 mm
 - appliance designed for 2–3 table-top units
 - 5 sockets: 3 x 230 V, 2 x 400 V 16 A CEE
- Lighting:
 - LED
 - on hygienic cover
- ON/OFF switch
- The set does not include:
 - electrical appliances
 - risers
 - connection cable
- **Important note:**

The connection cable must be fitted by a specialist on site.

4.2 Functions of the Appliance

The KST3240 Eco mobile front cooking station is designed for professional use and can be used in catering, events and cooking areas in front of guests.

This station can be flexibly equipped with the perfect table-top appliances and accessories for really versatile use. The appliances can be easily exchanged as needed to meet changing requirements.

4.3 List of Components of the Appliance

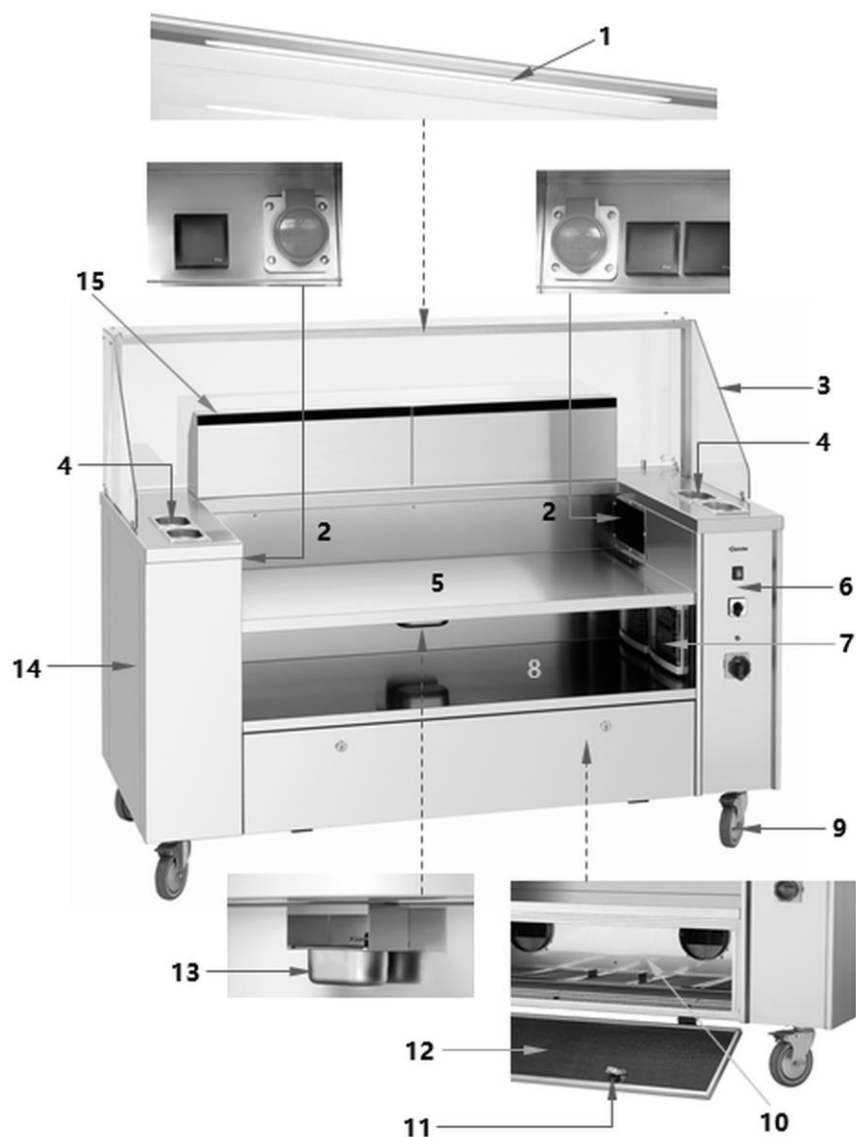
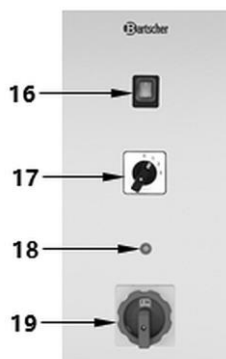


Fig. 1

- | | |
|--|---|
| 1. LED lighting strip | 2. Mains sockets, left-hand + right-hand side |
| 3. Glass top | 4. GN containers shelves (4 pcs) |
| 5. Utility niche on the appliance | 6. Control elements |
| 7. Fuse distributor (2 pcs) | 8. Shelf |
| 9. Swivel castors (4 pcs), 2 with brakes | 10. Filter compartment |
| 11. Filter compartment lock (2 pcs) | 12. Filter compartment flap |
| 13. Grease collection tray | 14. Housing |
| 15. Fume extraction | |

Control Elements



16. LED lighting switch
17. Fan motor switch
18. Appliance operation indicator light
19. Main switch

Fig. 2

Fuse Assignment — Switches / Sockets

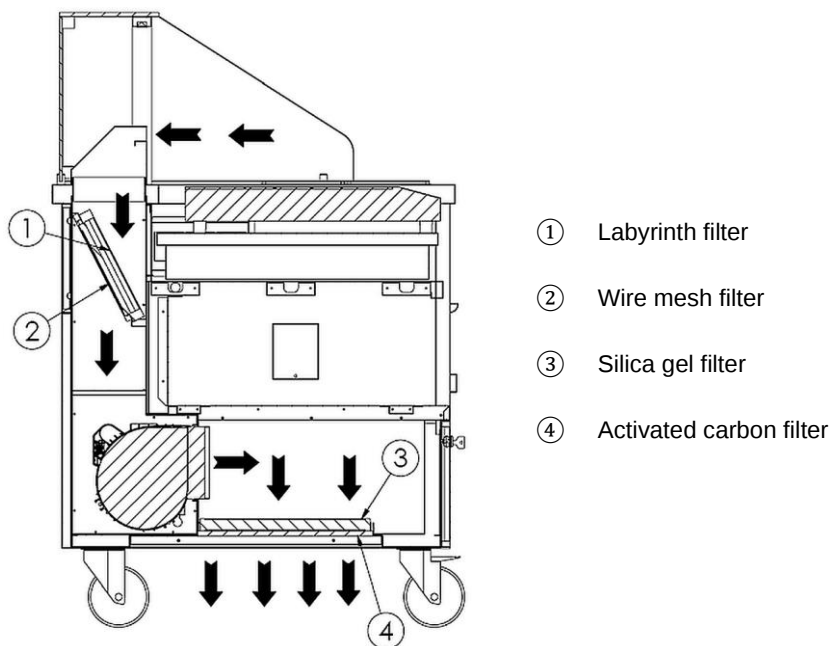


Fig. 3

A-1	Main switch
A-2	CEE socket on the left-hand side: 3-pole, 400 V 16 A
A-3	CEE socket on the right-hand side: 3-pole, 400 V 16 A
A-4	Protective contact plug socket, left-hand side, 230 V 16 A
A-5	Protective contact plug socket 1, right-hand side, 230 V 16 A
A-6	Protective contact plug socket 2, right-hand side, 230 V 16 A
A-7	Fuse motor + LED lighting

Tab. 1

Filter system



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Fig. 4

Accessories (not included in the scope of delivery)



Riser 100 KST Plus

Nickel-chrome steel 18/10

Dimensions: W 400 x D 595 x H 100 mm

Weight: 3.1 kg

Art. No. 107276

Fig. 5

Appliances Suitable for Use on a Cooking Station:

The following Bartscher appliances may be used with the cooking station:

Appliances That May Be Used Without Riser:

- Electric stove, 2 plates, without chimney – 650 Snack series, Art. No. 115006 (available on demand)
- Fryer, 10 litres, without chimney – 650 Snack series, Art. No. 115214 (available on demand)
- Utility element, 400 mm wide, without chimney – 650 Snack series, Art. No. 115117 (available on demand)
- Electric stove, 2 plates – 600 Imbiss series, Art. No. 131723
- Electric stove, 2 hobs – 600 Imbiss series, Art. No. 131800
- Griddle plate, smooth, 400 mm wide – 600 Imbiss series, Art. No. 132115
- Bain-marie, 3 x 1/4 GN – 600 Imbiss series, Art. No. 131760
- Griddle plate GDP 320E, smooth, Art. No. A370031
- Griddle plate GDP 320E, ribbed, Art. No. A370035
- Multi fryer 300, Art. No. 370205
- Induction wok IW 35 PRO-2, Art. No. 105732
- Induction wok, Art. No. 105840
- Induction wok, Art. No. 105871
- Induction wok, Art. No. 105872

EN**Appliances That Require Usage with Riser 100 KST Plus:**

- Electric plate, Art. No. 104904
- Electric plate, Art. No. 104906
- Induction cooker IK 30T-1, Art. No. 105991
- Induction cooker IK 30TCS-1, Art. No. 105991S
- Induction cooker IK 35TC, Art. No. 105843
- Induction cooker IK 35TCS, Art. No. 105843S
- Induction cooker IK 35SK, Art. No. 105837
- Induction stove, Art. No. 105984
- Induction stove, Art. No. 105994
- Induction wok IW 35, Art. No. 105986

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.

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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.

Installation and operation

- 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.
- Never cover the ventilation openings in the appliance.
 - During operation, provide for sufficient ventilation in a room, where the appliance is installed.
 - Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
 - Maintain at least 10 cm clearance between the sides and back of the appliance, and walls and other objects. Observe fire-fighting regulations in force in the installation area.
 - When it is not possible to maintain the recommended clearance, use appropriate protection measures (e.g. heat-resistant film) that will ensure keeping the wall temperature within the safe range (up to 60°C).

Glass Top Assembly

1. Install the glass top on the housing of the cooking station, observing the following instructions:



Fig. 6

2. Glass elements on the left-hand and right-hand side, and at the back, stick in clamps for glass elements on the housing of the cooking station.
3. Fix the glass elements in clamps for glass elements with the included pressure screws.

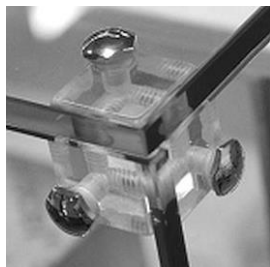


Fig. 7

4. Finally, place the top glass element on the right-hand side, left-hand side and rear glass elements.
5. Join glass elements together using the enclosed plastic blocks and the associated truss head screws.
6. To end with, check if all glass elements are correctly secured.

Appliance Preparation

1. Clean the appliance observing indications in Section 6 '**Cleaning**'.
2. Using suitable transport means, set the cooking station in a selected location.

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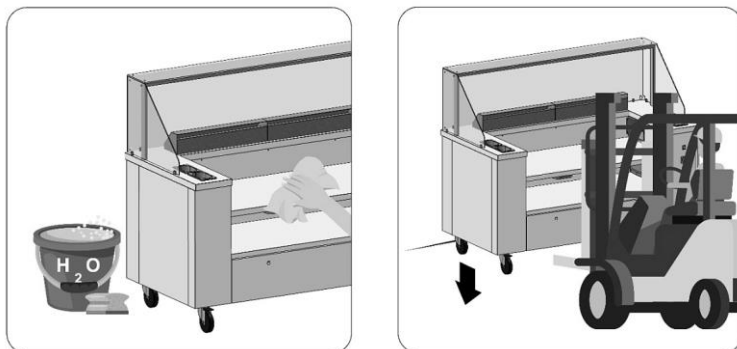


Fig. 8

Electric connection

- Connect the appliance to an electric mains installation according to the valid international, national, and local regulations.
- Verify if the technical specification of the appliance (see the rating plate) corresponds to the characteristics of the local electric mains grid.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Cross-section of the power cord and the means of protection of the cooking station in the installation location are defined by qualified electricians. The above is conditioned by the power of the used appliances and the length of the power cord.
- The cooking station should always be secured against >32 A with the use of 30 mA RCD. The maximum connected power of the cooking station is 52 A.
- One exception is the situation when you use mains sockets with safety contact. In such a case, a protection of 32 A with the use of 30 mA RCD is enough. An electrician must, however, disconnect CEE sockets in the fuse box.
- If, in spite of this, CEE socket is used in such a situation, overload trips the initial protection.
- If CEE sockets are used, the mains sockets with safety contact that are found below cannot be used. Again, in such a case, a reduction of connected load to the cooking station is necessary.
- The safety measure fitted in the cooking station excludes overloading of individual sockets in the appliance.

5.2 Operation

Equipment of the Cooking Station with Appliances and Accessories

You may use the KST3240 Eco front cooking station as a mobile kitchen or for the purpose of presentation; it may also be equipped concurrently with up to 3 table-top appliances.



Fig. 9

1. Set the required table-top appliances in the utility niche.

For a list of suitable equipment, see '**Appliances Suitable for Use on a Cooking Station**'.

2. Place the grease collection tray in the element below the work zone of the cooking station.



Fig. 10

3. Place 2 GN 1/9 containers each (depth 100 mm) in the left-hand side and right-hand side frames.

The GN containers are provided for olives, sauces and cutlery.



Fig. 11

Connecting Appliances / Introducing Settings

1. Connect the installed appliance to suitable sockets.

Connection sockets for appliances are located on both sides.

Arrangement and connection rating for sockets are provided in Table 1.

2. Move the safety switch in the connection box upwards, to supply electric power to the cooking station and sockets, to with other appliances are connected.
3. If needed, switch the LED lighting off, using the switch (16, Fig. 2) in the control panel.

The cooking station is provided with ventilation with integrated filtering system, which extracts vapours generated during cooking.

4. Using the suitable switch (17, Fig. 2), switch the appliance's fan off.
5. Select the fan speed as required (1–3).
6. After use, disconnect appliances from sockets, and disconnect the cooking station from power supply.
7. Before you start cleaning or relocating appliances, let them cool down entirely.

NOTE!

When operating and cleaning the used appliances, follow indications contained in their operating instructions.

6 Cleaning

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

ATTENTION!

When you use fryers or other appliances generating strong odours, clean or exchange filters more frequently.

1. Clean the utilised table-top appliances according to indications provided in their instruction manuals.
2. Regularly clean the cooking station and its equipment.

Cleaning

Daily Cleaning

1. At the end of the working day, clean the appliance and accessories.
2. Follow indications provide in the below illustrations:



Fig. 12



Fig. 13

Labyrinth Filters Cleaning

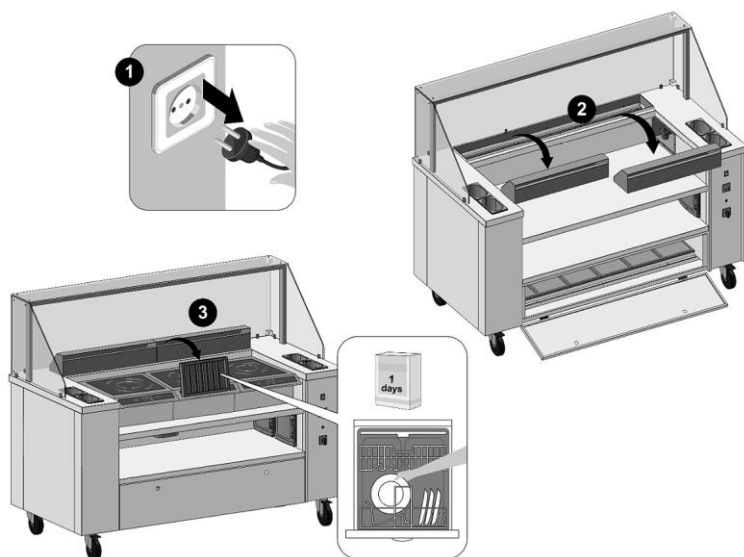


Fig. 14

Silica Gel Filters Cleaning

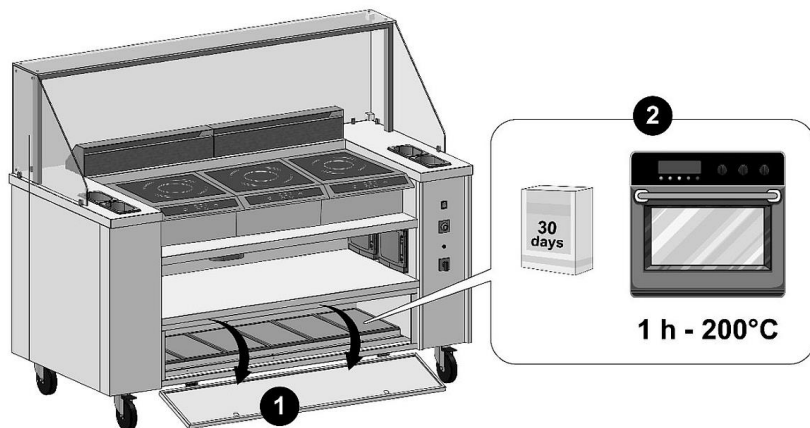


Fig. 15

Activated Carbon Filters Disposal

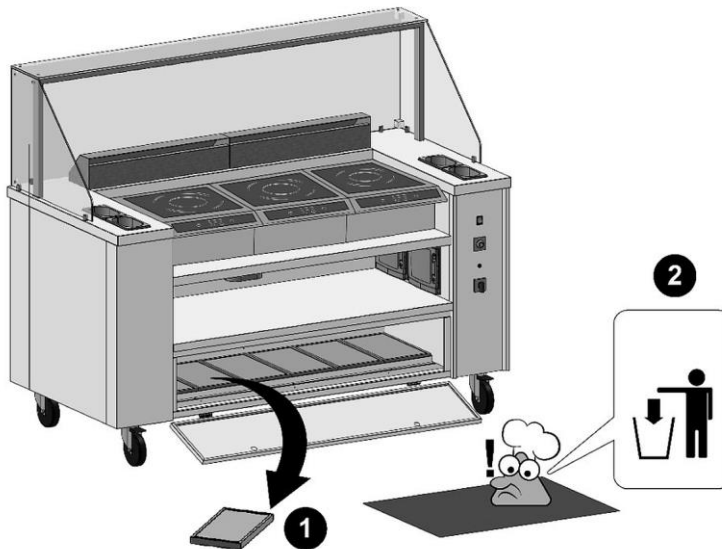


Fig. 16

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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.

Error	Possible Cause	Solution
Appliance does not switch on	The plug is not properly connected to the socket.	Remove the plug and insert it properly in the socket
	Circuit breakers are not activated	Restore correct operating conditions
	No electric power supply	Wait for restoration of correct operating conditions
	Damaged power cord	Contact the service company
	Fuse damaged	Disconnect the power supply and replace fuse

8 Disposal

Electrical Appliance

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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.