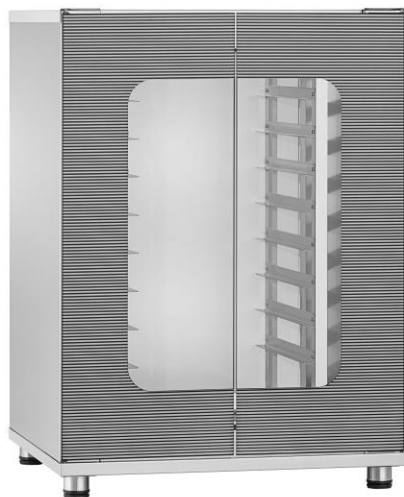


GS823T



116553

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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.

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

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:

- Acceleration of fresh and frozen baked good fermentation.

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 unsuitable food products
- Heating of rooms
- Drying clothes
- Storage of flammable objects
- Heating up and warming up of liquids and materials that are flammable, hazardous to health, volatile, etc.

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.

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

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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:	Proofing cabinet GS823T
Art. No.:	116553
Material:	stainless steel
Internal chamber material:	stainless steel
Guide rail format:	2/3 GN 442 x 320 mm
Number of guide rail pairs:	8
Distance between guide rail pairs, in mm:	75
Temperature range, min.–max., in °C:	25 - 85
Connected load:	2 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	700 x 600 x 970
Weight, in kg:	44,0

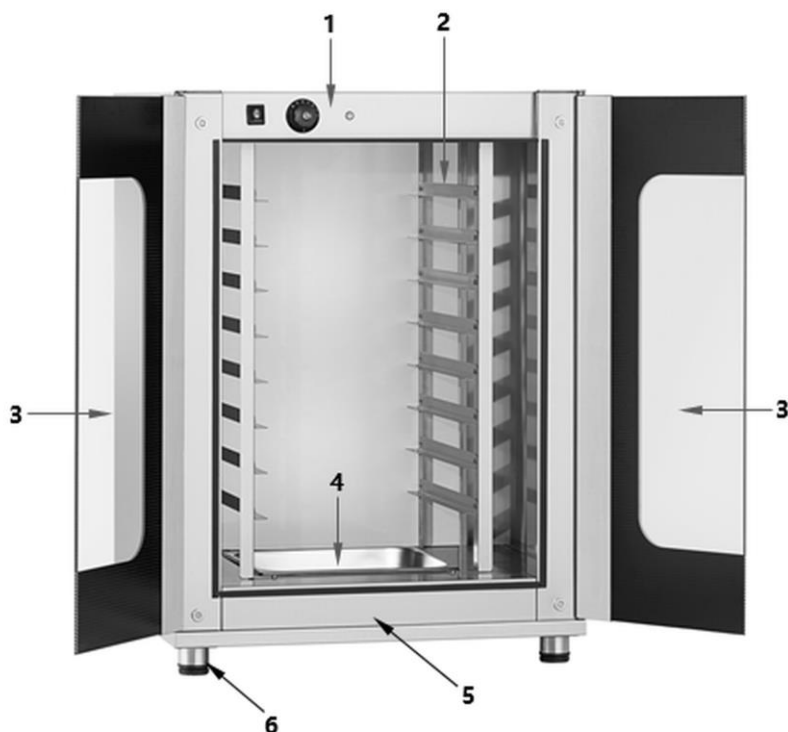
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We reserve the right to implement technical modifications.

Version / features

- Appliance connection: ready to plug in
- Type of guide rails: crosswise
- Temperature control: stepless
- Internal lighting: no
- Control: rotary control knob
- Operation: manual
- ON/OFF switch: yes
- Indicator lights:
 - ON/OFF
 - heating-up
- Features: water tray for air humidification

4.2 List of Components of the Appliance



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Fig. 1

- | | |
|------------------------|--------------------------------------|
| 1. Control panel | 2. Guide rails (8x) |
| 3. Appliance door (2x) | 4. Water tray for air humidification |
| 5. Housing | 6. Height adjustable feet (4x) |

4.3 Functions of the Appliance

The fermentation cabinet has been designed for accelerating baked goods proofing processes.

Thanks to the intuitive operation, stepless temperature control and humidification of the air with the use of water tray, optimal conditions are created for the dough to rise evenly and gently.

5 Installation Instructions



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.

5.1 Unpacking and Positioning

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Place of Installation

- The appliance is designed to operate in closed rooms and may not be used in open air nor subject to unfavourable atmospheric conditions.
- The appliance may be used in properly ventilated room in order to avoid excessive accumulation of harmful substances in the air.
- In order to evacuate the hot fumes and odours escaping from the baking chamber, an industrial ventilation hood (or other system ensuring adequate evacuation of the vapours) must be installed above the appliance.
- The surface under the appliance must feature load-bearing capacity suitable for the appliance's weight with maximum load.
- Place the appliance on a stable, even, dry surface that features water resistance and high temperature resistance.
- The installation place must be easily accessible and sufficiently spacious to allow easy operation of the appliance.
- The room in which the appliance will be installed must be prepared in accordance with the manufacturer's instructions. The end customer must provide:
 - a location with adequate minimum clearance from walls and ceiling
 - an electrical connection with appropriate fuses and a main switch located nearby

- a connection to the equipotential bonding system — separate earth cable

Unpacking

- The appliance must be transported to the installation location in packaging, on its dedicated wooden pallet.
- Transportation must be executed with the use of pallet trolley or forklift, observing all safety precautions, in order to avoid the risk of tipping it over. Also, following the operation period, the appliance must be transported on a pallet and manipulated with the highest caution, in order to avoid the risk of tipping it over.
- Remove the external packaging (wooden crate and/or carton box) and recycle it according to regulations in force in the country of installation.



CAUTION!

Choking hazard!

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

- Check if the appliance is undamaged.
- Before positioning the appliance, check the dimensions and exact positions of the electric connections.
- 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.
- Remove all accessories, information materials, and plastic bags from the appliance.
- Check if ventilation openings are not covered nor obstructed in any way.

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Installation

- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- Never place the appliance directly next to walls, low walls, division walls kitchen furniture, or other surfaces made of flammable materials. Unconditionally observe fire-fighting regulations in force.
- Walls and objects in the vicinity of the appliance must be made of non-combustible materials (e.g. ceramic tiles, steel pallets) or be lined with non-combustible thermal insulation material.
- When it is not possible to maintain the recommended clearance, employ appropriate protective measures (e.g., a film made of a heat-resistant material) that will ensure keeping the wall temperature within the safe range (up to 60°C).
- Leave at least 10 cm clearance from flammable walls and items.

5.2 Electrical Connection

WARNING!

The electrical connection of the appliance may only be made by authorised personnel. Safety regulations for the operation of such appliances and national regulations must be observed during installation work.

NOTE!

Please refer to the enclosed wiring diagram for details.

- Verify if the technical specification of the appliance (see the rating plate) corresponds to the characteristics of the local electric mains grid.
- The appliance is equipped with a power cord and mains plug.
- 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.
- The appliance must be earthed in accordance with the safety regulations for electrical equipment.
- Potential equalisation is carried out at the screw marked , which is located under the cable gland for the electrical connection at the rear of the appliance.

6 Operating Instruction

Safety Indications for the User

WARNING!

All persons operating the appliance must be properly educated and trained by authorised personnel and must understand, respect and observe the safety rules and indications in the manual.

The following safety regulations and precautions must be observed when operating the appliance:

- The fermenting cupboards are intended only for the processing of food (bread, cakes) and other products complying with current food regulations.
- Never use the fermenting cupboard for other products or materials without written permission from the manufacturer.
- Never use the fermenting cupboard to process volatile or flammable materials and liquids (alcohol, thinners, etc.) as this may cause a fire or explosion!
- Unauthorised persons are not permitted to operate the appliance.
- Use oven mitts when placing products in the fermenting cupboard and when removing them from the fermenting cupboard.
- Before operating and switching the appliance on, make sure that:
 - all appliance safety devices are in place;
 - no part of the appliance is damaged;
 - all objects which should not be in or on the appliance have been removed.
- Do not switch the appliance on until you have checked that it is in good working order, observing the health and safety regulations.
- Any defects or faults which may affect the safety of the appliance must be rectified immediately by authorised personnel or a service company!
- Constant care is required when loading and unloading the appliance. Hot products can fall out of containers and burn the operator. Never place liquid products on sheets located higher as they may spill over. Baking sheets with liquid products must not be placed higher than the operator's chest.
- At the end of the working day:
 - remove all products from the appliance,
 - clean the inside and outside of the appliance,
 - disconnect power supply.

- Always disconnect the appliance from the power supply before carrying out maintenance and service work.
- Maintenance, service and repair work must only be carried out by qualified personnel in accordance with safety regulations.
- Never use water hoses, high-pressure cleaners, steam cleaners or similar devices to clean the appliance.
- After maintenance or servicing of the appliance, it is necessary to follow and re-check all the above instructions.

6.1 Operation



WARNING

Risk of burning!

During operation, the housing and appliance door become very hot and remain hot for a while after switching the appliance off.

Do not touch the appliance during operation nor immediately after switching it off. Use designated operating elements and handles to operate.

Oven sheets heat up considerably during operation.

Use oven mitts or a kitchen cloth when inserting or removing baking sheets with baked goods into/out of the internal chamber.

Appliance Preparation

1. Prior to use, clean the appliance inside and outside, as well as its accessories according to instructions in section **"Cleaning"**.
2. Thoroughly dry all cleaned surfaces and elements.
3. Put the water tray for air humidification in the bottom of the appliance.
4. Fill the water tray with fresh drinking water before starting. Observe the maximum fill mark of the water tray.

NOTE!

Heat and humidity accelerate dough rising and thus they greatly shorten the baking time.

Control elements

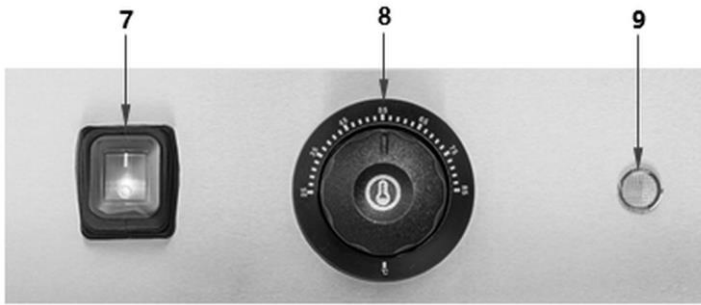


Fig. 2

7. ON/OFF switch with integrated power indicator light (green)
8. Temperature controller
9. Heating-up indicator light (orange)

Appliance Operation

1. Connect the appliance to a suitable single socket.
2. Open the appliance door to reach into the control elements.
3. Press the ON/OFF switch to “I” position, to switch the appliance on.
The green power indicator light will come on.
4. Set the temperature suitable for a given type of dough for baking, by rotating the temperature control knob clockwise to the required position within the range of 25°C–85°C.

The orange heating indicator light will come on, signalling that the appliance is switched on.

As soon as the set temperature is reached, the orange heating-up indicator light goes off.

The appliance is ready for proofing process.

5. The prepared, raw bakery products placed on sheets (or in GN containers) are inserted into the appliance on guide rails.
6. Close the appliance door.

When the temperature of water inside the appliance drops, the thermostat switches on and the orange heating up indicator light comes on again.

The appliance is reheated up to the set temperature, so the temperature inside the chamber remains constant.

7. Monitor the proofing process.
8. As soon as the required result is achieved, remove the bakery products from the appliance.
9. Bake the products in an oven.

Switching the Appliance OFF

1. If the appliance is no longer in use, switch the temperature control knob to the "0" (OFF) position.
2. Switch the ON/OFF switch to "O" position.
3. Disconnect the appliance from the mains socket (pull the plug out).

Changing the clearance between the suspension guide rails

If you are using GN containers instead of baking sheets, the distance between the suspension guide rails can be changed.

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1. To do that, loosen the screws on the left and right side in the top and bottom part.
2. Move the suspension guide rails to the required new position.
3. Now, fix the suspension guide rails with screws at the new position.



Fig. 3

Indications and Tips

- The fermentation cabinet should never be used for inducing rising of frozen dough; before starting the rising process, the dough must be completely thawed.
- Be careful not to let the dough dry out too much during thawing, otherwise it will rise too poorly and may crack.
- Do not allow the dough to rise excessively. Excessive rising may cause the dough to drop after baking. Optimum effects are obtained when the baked goods are rising in the fermentation cabinet to approx. 75-80% of the final size, and following this they are placed in an oven to finish the baking process.
- If the dough rises too weakly, the baked goods will not reach the desired size during baking and will have too dense (rigid) structure.

7 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.

7.1 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.

- Only food-grade cleaning agents that are approved for use in the food sector may be used to clean the internal chamber of the appliance.

Read carefully the instructions on the cleaning products to ensure that they can be used to clean this appliance.

- Always wear protective gloves when using cleaning agents.
- Never use cleaning tools nor equipment that may damage the surface of the appliance or its components.

7.2 Cleaning

WARNING!

After daily use, the appliance must be cooled to room temperature (approx. 25°C) before cleaning.

Disconnect the appliance from mains power supply.

1. At the end of the working day, clean regularly the appliance and accessories.
2. Remove used sheets from the appliance.
3. Clean the sheets regularly and observing manufacturers' instructions.



Fig. 4

4. Remove the water tray from the appliance.
5. Clean the water tray under warm running water with mild cleaning agent and a soft cloth or sponge.
6. Clean the guide rails with a soft, damp cloth.

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7. Clean the proofing chamber with warm water, a mild food-grade cleaning agent and a soft, damp cloth.

ATTENTION!

Be careful not to damage the heating elements and temperature sensors while cleaning.

These components should not be cleaned.

8. Use a soft, damp cloth to wipe the inside and the outside surface of the appliance. Use mild cleaning agent if required.
9. Clean the external surfaces of the fermentation cabinet with a soft, damp cloth and a mild cleaning agent for degreasing metal surfaces.
10. Wipe the cleaned surfaces with a clean cloth dampened with clean water to remove any residue of the cleaning agent and prevent the transfer of flavour to the baked goods during the further proofing process.
11. Then, dry cleaned surfaces thoroughly using a soft cloth.
12. Leave the appliance door open to allow the appliance to dry completely.

7.3 Maintenance

We recommend you to have the appliance serviced at least once a year; if needed, we recommend entering into a service agreement.

8 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.

Malfunction	Possible Cause	Solution
The appliance is not heating up	Plug not connected properly	Remove the plug and insert it properly into a socket
	Power supply safety fuse tripped	Check the fuse, and check the appliance after connecting it to another socket
	Damaged heating element	Contact the service company
	Damaged thermostat	Contact the service company
Temperature is set, but the orange heating-up indicator light does not come on.	Damaged indicator light	Contact the service company

9 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.