

**AT110**



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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.
- Ensure that no liquids come into contact with the device's connectors or the mains plug. Moisture can lead to electrical hazards or damage to the device.
- Always disconnect the device from the mains supply before carrying out any installation or dismantling work, cleaning, maintenance, or if the device is not going to be used for an extended period. To do this, pull the mains plug fully out of the socket.
- 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.

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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.

## 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:

- Preparation of meat, fish and vegetables.
- Baking bread, pies and cakes.
- Heating up food.
- Defrosting deep frozen products.
- Cooking au gratin.
- Processing of frozen and deep frozen food.

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## 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:

- Heating of rooms.
- Drying clothes.
- Storage of flammable objects.
- Heating up and warming up flammable, hazardous to health and volatile, etc. liquids and 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

|                                               |                              |
|-----------------------------------------------|------------------------------|
| <b>Designation:</b>                           | <b>Convection oven AT110</b> |
| Item no.:                                     | <b>120789</b>                |
| Material:                                     | stainless steel              |
| Material cooking chamber:                     | stainless steel              |
| Cooking chamber dimensions (W x D x H) in mm: | 350 x 290 x 275              |
| Number of drawers:                            | 3                            |
| Format drawers in mm:                         | 1/2 GN                       |
| Distance between trays in mm:                 | 70                           |
| Temperature range from – to in °C:            | 50 - 300                     |
| Heat-up time (180 °C) in minutes, approx.:    | 3                            |
| Time setting to, in minutes:                  | 0 - 120                      |
| Number of cooking programs:                   | 1                            |
| Number of cooking phases:                     | 1                            |
| Number of fans:                               | 1                            |
| Fan speed settings:                           | 1                            |
| Protection class:                             | IPX3                         |
| Power:                                        | 2,7 kW   230 V   50/60 Hz    |
| Dimensions (W x D x H) in mm:                 | 460 x 575 x 465              |
| Weight in kg:                                 | 25,5                         |

Subject to technical changes!

### Model / Properties

- Equipment connection: ready to plug in
- Functions: Recirculation
- Temperature control: stepless
- Timer
- Thermostat
- Type of drawers: horizontal
- Interior lighting: no
- Control lamps: On/Off, Heating
- ON/OFF switch: no
- Double-glazed door
- Rounded baking chamber
- Removable support rails
- Audible signal when the timer has finished
- Including: 3 racks

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## 4.2 Functions of the Appliance

The convection oven is designed for preparing and keeping food warm using suitable accessories.

### 4.3 List of Components of the Appliance



Fig. 1

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- |                         |                       |
|-------------------------|-----------------------|
| 1. Ventilation openings | 2. Support rails (3x) |
| 3. Grate (3x)           | 4. Glass door         |
| 5. Glass door handle    | 6. Feet (4x)          |
| 7. Control panel        | 8. Housing            |
| 9. Fan                  | 10. Cooking chamber   |

### Controls

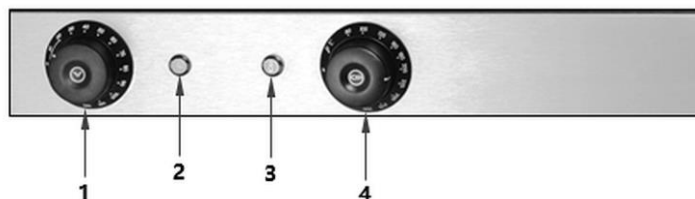


Fig. 2

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 1. Main/Time control            | 2. Operating control lamp (green) |
| 3. Heating control lamp (green) | 4. Temperature controller         |

## 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

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- 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.
- Keep minimum distance from flammable walls and objects; maintain clearance of 10 cm at both sides and 20 cm at the rear.

### ATTENTION!

**The appliance is not designed for built-in installation nor for setting up in a sequence.**

- Fix the enclosed feet by screwing them under the appliance.

#### **Note:**

**Do not operate the appliance without feet.**

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- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.

## 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.

### 5.2 Operation



#### WARNING!

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

**During operation, the housing and glass pane 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. Open and close the convection oven using the glass pane door handle only.

To operate the appliance, use handles and elements designed to this end.

**Oven sheets heat up considerably during operation.**

For removing hot food use dish-washing cloths or oven mitts.

#### **Preparation of the appliance**

1. Prior to operation, clean the appliance and its equipment inside and outside according to instructions in section '**Cleaning**'.
2. Plug the appliance into a suitable single socket.
3. Prior to first use, and observing instructions in section '**Settings parameters for the process of cooking/roasting**', heat up the oven without food to eliminate any unpleasant odours that come from the thermal insulation. Select the highest temperature and the longest time.

A small amount of smoke or unpleasant odour may be produced. This is normal during first use and should not recur.

4. Next, open the glass pane door to allow all the smoke to escape.

### Settings parameters for the process of cooking/roasting

#### Temperature

The precise temperature setting provides for correct cooking/roasting of foods, both on the outside as well as in the inside.

When the temperature is too low, the foods are more dried than roasted.

On the other hand, too high a temperature may lead to burning foods from the outside, while they remain raw in the inside (a phenomenon that is, at times, desirable especially with meat).

#### Time

This variable depends on the amount of food that is prepared.

The more food, the longer cooking/roasting time, and vice versa.

If a thermal processing duration is too short in comparison to the recommended times, it is not possible to prepare food completely; if a thermal processing duration is too long in comparison to the recommended times, the food gets burned on the outside.

#### Amount

The amount of food conditions the thermal processing duration. More food requires also longer thermal processing times, and vice versa.

### Cooking/baking process in a fan-assisted oven

Cooking in a fan oven is achieved by circulating hot air inside the appliance. This ensures even cooking/baking due to the uniform distribution of heat.

The advantage of a fan oven is that different dishes can be cooked or baked at the same time (provided the cooking temperature for the dishes is the same) without the different flavours mixing.

#### NOTE:

**Preheat the convection oven thoroughly before each use. Set the temperature approximately 30 °C higher than the specified temperature and adjust it during filling of the oven to achieve an even result.**

1. Switch on the appliance using the main/timer control (turn clockwise to a position between 0 and 20).

The green control lamp comes on and the fan motor starts as soon as you press the main/timer control.

2. Set the desired temperature within the range of 50 °C to 300 °C using the temperature control.

The green heating control lamp comes on.

As soon as the set temperature is reached, the Heating element switches off and the green Heating control lamp goes out. If the temperature in the cooking chamber drops, the Heating system switches on again and the green Heating control lamp comes on once more.

3. Once the set temperature has been reached, place the food or baked goods in suitable containers or on baking trays in the cooking chamber of the fan oven.
4. Use the main/timer control to set the desired cooking time for the food.

Once the set time has elapsed, a signal sounds, the green Control lamp goes out and the appliance switches off automatically.

5. Remove the cooked food.
6. When the appliance is no longer in use, switch it off (turn the main/timer control and temperature control to the "0" position). Disconnect the appliance from the mains supply (unplug the mains plug!).

### Overheating protection

The appliance is equipped with **overheating protection**, which activates at 320 °C and disconnects the appliance.

When the overheating protection is activated:

- Leave the appliance to cool off for some time.
- Press the **RESET** button at the rear side of the appliance.
- Restart the appliance.

### Thermal processing methods

#### Main courses

Lasagne, pasta au gratin, and cannelloni should be roasted in the temperature of 185 °C – 190 °C. To obtain yellowish-gold crust, increase the temperature to 220 °C – 230 °C at the end of the roasting process.

#### Roasting

Beef, pork, chicken, turkey, lamb. To roast the meat, the roasting process requires the temperature of 180 °C. In the final phase, to dry the meat, set the temperature to 240 °C – 250 °C for a couple of minutes.

#### Meat browning

Chop, cutlet, sausage, hamburger.

Insert the grate with the products for roasting, which are slightly smeared with oil. Insert a fat collecting tray under the grate. Roast in the temperature of 220 °C – 230 °C. In the final phase increase the temperature to 280°C for a couple of minutes, to have the food browned a bit.

#### Roast beef

Roast in the temperature of 220°C.

#### Fish

Roast plaice, cod, and hake in the temperature of 200 °C.

#### Baked potatoes

Roast in the temperature of 170 °C – 180 °C.

#### Pies

As a rule, bake in the temperature of 180 °C. During baking, avoid opening the door of the convection oven.

**Bread**

Roast in the temperature of 200 °C.

**Thermal processing of deep frozen products**

Defrost the frosted bread in the temperature of 200 °C.

Insert a pre-baked, frozen pizza into the convection oven in a frozen state and roast in the recommended temperature for a couple of minutes. Follow the manufacturer's instructions on the packaging.

**Buns/toasts**

Heat up in the temperature of 220 °C.

**Heating up food**

Prepare food in the temperature of approx. 150 °C.

**Defrosting food**

Defrost in the temperature of 80 °C.

## Baking/thermal processing table

| Food for baking/thermal processing            |                              | Temperature<br>in °C | Thermal<br>processing<br>duration<br>approx., min. |
|-----------------------------------------------|------------------------------|----------------------|----------------------------------------------------|
| <b>Pies</b>                                   | Cakes                        | 135–160              | depending on<br>the weight                         |
|                                               | Sponge cake                  | 160–175              | 25–35                                              |
|                                               | Small pies                   | 175                  |                                                    |
| <b>Cakes with<br/>yeast/baking<br/>powder</b> | Cherry cake                  | 175                  |                                                    |
|                                               | Fruit pie                    | 220                  |                                                    |
|                                               | Puff pastry                  | 210                  |                                                    |
|                                               | Shortcrust pastry            | 200–225              |                                                    |
|                                               | Pies                         | 175                  | 40–50                                              |
| <b>Confectionery</b>                          | Meringue                     | 100                  | 100–130                                            |
|                                               | Cookies                      | 175                  | 15–20                                              |
|                                               | Shortcrust pastry<br>cookies | 150–175              | 5                                                  |
|                                               | Fruit pie                    | 200                  | 8                                                  |
|                                               | Croissants                   | 180                  | 18–20                                              |
| <b>Pudding</b>                                | Bread au gratin              | 175–190              | 45                                                 |
|                                               | Egg cream                    | 165                  | 45                                                 |
|                                               | Fruit pudding                | 160                  | 45                                                 |
| <b>Main courses</b>                           | Stuffed cannelloni           | 190                  | 20                                                 |
|                                               | Egg au gratin                | 185                  | 25                                                 |
|                                               | Lasagne                      | 190                  | 27                                                 |
|                                               | Pasta au gratin              | 190                  | 40                                                 |
| <b>Rapid roasting</b>                         | Roasted sausages (lean)      | 225                  | 10–15                                              |
|                                               | Roast meat                   | 225                  | 15–30                                              |
|                                               | Liver                        | 250                  | 10–15                                              |
|                                               | Roast loin                   | 250                  | 15–30                                              |
|                                               | Chicken breast               | 200                  | 30                                                 |

| Food for roasting/thermal processing |                                                              | Temperature<br>in °C | Thermal<br>processing<br>duration<br>approx., min. |
|--------------------------------------|--------------------------------------------------------------|----------------------|----------------------------------------------------|
| <b>Meat</b>                          | <b>Well-done turkey</b>                                      |                      |                                                    |
|                                      | until the final<br>30 minutes of roasting                    | 160–175              |                                                    |
|                                      | during the final<br>30 minutes of roasting                   | 175–200              | 30/kg                                              |
|                                      | <b>Rare lamb</b>                                             |                      |                                                    |
|                                      | Hind, 1.5–2 kg                                               | 175                  | 50/kg                                              |
|                                      | Roast lamb                                                   | 175                  | 30/kg                                              |
|                                      | Lamb shoulder                                                | 175                  | 50/kg                                              |
|                                      | <b>Well-done pork</b>                                        |                      |                                                    |
|                                      | Hind, from 2 kg                                              | 175                  | 50/kg                                              |
|                                      | Loin and shoulder                                            | 175                  | 60/kg                                              |
|                                      | <b>Medium-rare beef</b>                                      |                      |                                                    |
|                                      | Loin collar, 2 kg                                            | 175                  | 30/kg                                              |
|                                      | Roast meat                                                   | 175                  | 30/kg                                              |
|                                      | Breast                                                       | 175–200              | 20/kg                                              |
|                                      | Chicken, 2 kg, gold-crust<br>roast chicken/stewed<br>chicken | 175                  | 50/kg                                              |
|                                      | Duck, 2 kg, in gravy, not<br>dried                           | 180                  | 60/kg                                              |
| <b>Venison</b>                       | Hare, 2 kg                                                   | 175                  | 60–90                                              |
|                                      | Deer                                                         | 170–200              | 90                                                 |
|                                      | Pheasant                                                     | 175–200              | 35–90                                              |
| <b>Sides</b>                         | Baked potatoes, crispy                                       | 175                  | 60                                                 |
|                                      | Sliced potatoes, well-<br>cooked, with gravy                 | 150–175              | 30/kg                                              |
| <b>Fish</b>                          | Fillets (small)                                              | 200                  | 15–20                                              |
|                                      | Fish, 1.5 kg                                                 | 200                  | 30–40                                              |

**NOTE:** The information contained in tables is approximate and depends on the amount of product, temperature, and preparation method.

### Suitable accessories

- Use the appropriate 1/2 GN containers, 650 mm deep, for food preparation in the convection oven. These can be inserted into the appliance's 3 guide rails.
- You can also use other baking, roasting or casserole dishes suitable for high temperatures. Place these on the racks at the desired height in the convection oven.
- Better results are achieved with smaller baking, roasting or casserole dishes.
- Use the racks to brown meat such as schnitzel, sausages, fried sausages and frozen pizza.
- Ensure you choose the correct accessories to guarantee even heat distribution within the Containers and the appliance.

#### **NOTE!**

**Only use heat resistant frying or baking tins.**

**Follow the manufacturer's instructions!**

### Advice and tips

- Distribute the food evenly in the containers to achieve an even result.
- When baking, do not use trays that are higher than 20 mm and leave a gap between the baked goods so that they do not stick together.
- Season the food before cooking, taste it during preparation and season further if necessary.
- Save time and energy by using the residual heat of the fan oven to cook other dishes whilst the appliance is still hot.
- Add as little fat as possible to the food to prevent splattering and reduce the fat content.
- Always cook foods that splatter in the lower part of the fan oven.
- If you notice that the food is becoming too dark, reduce the temperature. If the food is too pale or takes a long time to cook, increase the temperature in the appliance.

## 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

1. Clean the appliance regularly at the end of the working day, and as and when necessary in between, or if the appliance has not been used for a long time.

Regular cleaning prevents baking or frying residues from becoming burnt on.

2. Remove the used trays, grill racks and Containers with food from the appliance.
3. Clean the cooking chamber with a soft, damp cloth and a mild detergent.
4. For heavy soiling, use standard oven cleaners. Follow the manufacturer's instructions for these cleaners.

## Cleaning

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5. To make cleaning the cooking chamber easier, the support rails can be removed from the appliance.
6. To do this, loosen the knurled screws (on the right and left) and pull the support rails out of the cooking chamber.
7. Clean the support rails thoroughly with warm water, a soft cloth and a mild detergent.
8. Clean the cooking chamber as described above.
9. Reinsert the support rails and secure them with the knurled screws.
10. Wipe the appliance housing and the glass door thoroughly inside and out with a soft, damp cloth.
11. Then dry the cleaned parts and surfaces with a soft cloth.

## Accessories

1. Clean the used accessories with warm water, mild cleaning agent and a soft cloth or sponge.
2. Rinse the clean accessories with clean water.
3. Dry the accessories with soft cloth.

## 6.3 Maintenance

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

## 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                                                                                                                                                                 |
|----------------------------------------------------------------------------------------------------|------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The appliance is connected to the power supply but the green operation indicator light is not lit. | Incorrectly connected plug.                                | Remove the plug and insert it properly into the socket.                                                                                                                  |
|                                                                                                    | Main controller/time controller is not set.                | Set the main controller/time controller.                                                                                                                                 |
| The appliance is connected to the power supply, but it does not heat up.                           | Temperature is not set.                                    | Set the temperature.                                                                                                                                                     |
|                                                                                                    | Damaged heater.                                            | Contact the service company.                                                                                                                                             |
| The appliance is connected to the power supply, but it does not work.                              | Overheating protection triggered.                          | Wait for the appliance to cool off. Press the RESET button at the rear side of the appliance. If the overheating protection triggers again, contact the service company. |
| Cooking/baking effect is not uniform.                                                              | Damaged fan.                                               | Contact the service company.                                                                                                                                             |
|                                                                                                    | Thermostat broken.                                         | Contact the service company.                                                                                                                                             |
|                                                                                                    | Top clearance between dishes and oven sheets is too small. | Maintain clearance of at least 40 mm.                                                                                                                                    |

## Possible Malfunctions

| Error                                    | Possible Cause | Solution                                                                                                                                                                           |
|------------------------------------------|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The oven chamber lighting does not work. | Damaged bulb.  | Disconnect the appliance from power supply, and leave it to cool off. Remove the bulb cover. Screw the bulb off and replace it with a new one of the same technical specification. |

## 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.