

900 E80LEK - 900 E80LHK



299004 - 299607

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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.

1 Safety

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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.

Safety

- 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 use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

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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.

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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.

Safety

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.

ATTENTION!

With high temperature variations, the basin of the appliance may be damaged.

- Do not place frozen products on hot working surface of the basin.
- Never cool down the basin with very cold water or ice.

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1.3 Residual Risks

Residual risks	Hazardous situation	Warning
Slipping and falling hazard	The user may slip on the floor due to the presence of water or dirt.	Wear non-slip protective footwear when using the appliance.
Burns and scalding	The operator intentionally touches the appliance.	
	Operator intentionally comes in contact with hot substances (oil, water, steam, etc.).	
Electrical injury (Electric shock)	Touching electrically conductive parts of the equipment during maintenance without first disconnecting the electrical supply. The operator carries out operations (using a power tool or without interrupting the electrical supply to the machine) while lying on a wet floor.	Maintenance of the machine must only be carried out by qualified personnel, equipped with personal protective equipment providing protection against electric shock.
	Electric shock caused by a faulty earthing system or faulty electrical protective equipment.	Protective devices in accordance with relevant standards must be installed upstream of the appliance.
Falling hazard	The operator performs activities on the upper part of the appliance using inappropriate aids (such as a ladder with rungs, or climbing onto the appliance).	Do not carry out any work on the upper part of the appliance using unsuitable aids (such as ladders with rungs or climbing on the machine).
Tipping over hazard	Carrying the appliance or appliance parts without suitable aids.	When moving the appliance or its packaging, it is necessary to use suitable aids or lifting equipment.

Safety

Residual risks	Hazardous situation	Warning
Chemical materials	The operator is handling chemicals (e.g.: cleaning agents, descaling agents, etc.).	Take appropriate precautions. Always follow the instructions on the safety data sheets and labels of the products used. Use personal protective equipment recommended in safety data sheets.
Injury hazard	There is an injury hazard during maintenance work if internal parts of the appliance frame are touched.	Maintenance work may only be carried out by qualified personnel equipped with suitable protective equipment (cut-resistant gloves, forearm protectors).
Crushing hazard	Personnel are at risk of crushing fingers or hands when handling moving parts.	Maintenance work may only be carried out by qualified personnel equipped with protective equipment (safety gloves).
Ergonomics	The operator works on the appliance without wearing the required personal protective equipment.	The operator must wear personal protective equipment when working on the appliance.

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1.4 Personal Protective Equipment

Phase	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
							
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 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 food (frying, boiling, braising meat, fish, vegetables, pasta, rice) in commercial kitchens.

1.6 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:

- using the basin as a surface for placing and storing objects
- using the basin as a container for warm-keeping
- deep fat frying of food products
- heating of liquids containing acids, lyes, or alcohols
- pouring and heating up flammable, harmful, and quickly evaporating liquids or materials, etc.
- heating of rooms
- drying cloths or other objects

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

Model / Properties Electric tilting frying pans

- Series: 900
- Operating mode: Electric
- Device connection: 3 NAC
- Tilting device:
 - 299004: electric motorised
 - 299607: manual
- Control lamps: On/Off | Heating
- Water connection: 1/2"
- Water supply tap: yes
- Protection class: IPX4
- Height-adjustable feet: yes
- Height-adjustable from 855 mm to 900 mm
- Properties:
 - Double-layered lid with rear drip tray

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Subject to technical changes!

Designation:	Tilting frying pan 900 E80LEK
Item no.:	299004
Material:	CNS 18/10
Material crucible:	CNS 18/10 duplex base
Content in L:	80
Useful content in litres:	72
Crucible dimensions (W x D x H) in mm:	725 x 585 x 200
Temperature range from – to in °C:	50 - 300
Power:	15,3 kW 400 V 50-60 Hz
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	156,6

Designation:	Tilting frying pan 900 E80LHK
Item no.:	299607
Material:	CNS 18/10
Material crucible:	CNS 18/10 duplex base
Content in L:	80
Useful content in litres:	72
Crucible dimensions (W x D x H) in mm:	725 x 585 x 200
Temperature range from – to in °C:	50 - 300
Power:	15 kW 400 V 50-60 Hz
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	146,8

4.2 List of Components of the Appliance

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- | | |
|--------------------------------|--------------------|
| 1. Ventilation chimney | 2. Crucible |
| 3. Water inlet pipe | 4. Spout |
| 5. Lid | 6. Lid handle |
| 7. Height-adjustable feet (4x) | 8. Water inlet tap |
| 9. Controls | 10. Housing |

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4.3 Functions of the Appliance

The tilting frying pan from the 900 series has been specially developed for large capacities and maximum robustness. With a capacity of 80 litres and an electric or manual tilting device, it guarantees efficient food preparation in the pan and convenient handling.

5 Installation Instructions

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.

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NOTE!

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

- The appliance must be transported in its packaging on the enclosed wooden pallet to the installation site using lifting equipment.
- During transport, all precautions must be observed to prevent the appliance from tipping over.

Installation Instructions

Unpacking / Positioning

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



CAUTION!

Choking hazard!

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

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- The appliance is designed to be installed in closed rooms and may not be used in open air nor subject to any weather conditions.

- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Keep a distance of at least 200 mm from the surrounding walls and other objects.
- If keeping the minimum distance is not possible, the walls should be isolated with non-combustible, thermal insulation materials (e.g., films made of heat resistant materials, which may sustain wall temperature within the permissible safety limits (up to 60°C)). Take into account the applicable fire protection regulations.

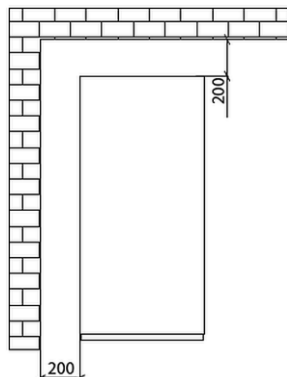


Fig. 1

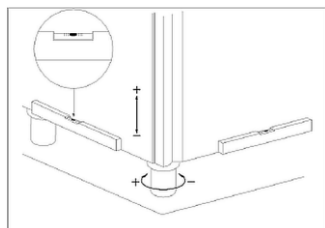


Fig. 2

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- Unconditionally, the appliance must be level.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.
- Use a spirit level as shown in Fig. 2.

5.2 Electrical Connection

- The electrical installation must be equipped with an efficient earthing system pursuant to the recommendations and specifications set forth in applicable standards. The electrical safety of the appliance can only be guaranteed if a standardised electrical installation is in place.
- In the case of direct connection to the mains supply, a device must be installed between the appliance and the mains supply, which is dimensioned as per the load and ensures separation.
- The contacts of such a device must feature a breaker path that allows complete disconnection under category III overvoltage conditions, pursuant to the installation rules. This device must also be installed in a location and in a manner that allows an operator to easily activate it, at any time.
- The main switch to which the power cord plug must be connected to should be set to 0 (zero) position. Have a qualified personnel check if the socket cord's section is suitable for the power consumed by the appliance.

Installation Instructions

- The power cord must be at least of H05 RN F type and have a cross-section suitable for the appliance.
- The connection terminal strip is located on the right-hand side, inside the base door.
- Feed the cable through the cable gland and screw connector, connect the plug connectors to appropriate terminals on the terminal strip and secure them.

ATTENTION!

The grounding wire must be longer than the others so that, in the event of damage to the cable terminal, the grounding wire is disconnected after live wires.

The supply voltage of the operating appliance must not deviate from the nominal voltage by more than $\pm 10\%$.

Potential Equalization System

- The appliance must be integrated into an equipotential bonding system; the performance of the system must be checked pursuant to the requirements of applicable regulations.
- A terminal is available for connection; it is located at the bottom of the frame and marked with  symbol (attached to the side). A cord with a minimum cross-section of 10 mm² must be connected to this terminal.

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5.3 Water Connection

The appliance is supplied with a 1/2" coupling for direct connection to the water supply and a connecting hose in accordance with the IEC 61770 standard.

The water connection of the appliance must be made using a suitable hose set. If the installation involves replacing an existing appliance, the connection hoses used must be replaced.

The Water connection is located at the bottom left, in front of the gas connection.

The maximum permissible water pressure is 6 bar.

The appliance must be supplied with drinking water for correct installation and proper operation.

The water supply pipe must be connected to the water supply with a shut-off valve that can be easily closed when the tilting frying pan is not in use or needs to be serviced.

A mechanical filter must be installed between the tap and the appliance to prevent the ingress of iron particles, which could corrode the tilting frying pan during oxidation.

Before connecting the appliance, allow sufficient water to flow out to remove any residues that may be in the pipe.

6 Operating Instruction

Important Indications for Operating Personnel



CAUTION!

The appliance may be operated by trained members of kitchen personnel only, who were instructed with respect to operation of the appliance and particular hazards connected with it.



WARNING!

Risk of burns!

During operation, the housing, lid, and heating zones 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.

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

Use protective gloves during work.

Danger of scalding with steam during operation with the lid!

When working with the lid on pay attention to movements of the lid and open the lid very carefully, using the lid handle.

Danger of crushing in the area between the lid and the basin!

When closing the lid, keep your hands and arms away from the area between the basin and discharge.

Fire hazard due to overheating of oil or fat!

Never leave the operating appliance without supervision!

- When operating, the appliance must be supervised at all times.
- To provide for proper functioning of the appliance always observe intervals between individual maintenance processes.
- In case of operation interruptions, immediately disconnect all sources of supply (power, water, and gas, as applicable) and remove the causes of interruption.
- If operation interruptions repeat, contact the service company.

6.1 Prepare device

The appliance may only be used for the purposes for which it is expressly intended: frying, cooking and braising meat, fish, vegetables, pasta and rice. Any other use is prohibited.

ATTENTION!

The tilting frying pan must not be used for deep-frying!

1. Before using the appliance for the first time, remove all packaging material from the appliance and dispose of it in an environmentally friendly manner.
2. Remove the corrosion protection from all surfaces of the appliance using a suitable cleaner.
3. Clean the crucible thoroughly with a neutral cleaning agent and a non-abrasive agent to remove all industrial grease. Rinse with clean water and dry the crucible.
4. Ensure that no objects near the device obstruct the air flow required for combustion and that the room is adequately ventilated.
5. Check the effectiveness of the device for extracting cooking fumes.

The tilting frying pans have a water inlet tap (Fig. 8) located at the front of the appliance and a chrome-plated water inlet pipe (Fig. 9) located on the right-hand side of the pan. Water is poured into the pan via the water inlet pipe.



Fig. 3



Fig. 4

The tilting frying pan can be tilted for easier emptying and cleaning. Models with a manual tilting device can be tilted using a hand crank, while models with an electric motor tilting device can be tilted using a rotary knob.

CAUTION!

The tilting frying pan must be tilted very slowly to empty the content through the outlet and prevent dangerous overflowing.

We recommend emptying the tilting frying pan when it is cold to avoid the risk of burns!

Place a sufficiently large container under the outlet to catch the entire content of the pan.

ATTENTION!

The appliance must be supplied with drinking water.

Never use coarse-grained salt, as it does not dissolve completely and circulate, but can settle at the bottom of the cooking vessel and cause corrosion in the long term.

We therefore recommend using only fine-grained salt (max. 3 mm grain size) and adding it only after the water has boiled.

Pour water into the crucible

WARNING!

Risk of scalding due to overflowing water or cooking contents if the crucible is overfilled!

Only fill the crucible with water and cooking contents up to the MAX mark!

Risk of burns from splashing fat or oil!

Do not pour water into hot fat or oil in the pot.

1. If necessary, add water to the pot by turning the water inlet tap on the front of the appliance counterclockwise to open it.

The water flows into the pot via the water inlet pipe.

2. Add the desired quantity of water.
3. Close the water inlet tap by turning it clockwise.

6.2 Functionality / Operation Model with electric motor tilting device

CAUTION!

Only use the appliance under supervision.

Never operate the tilting frying pan without content.

Controls

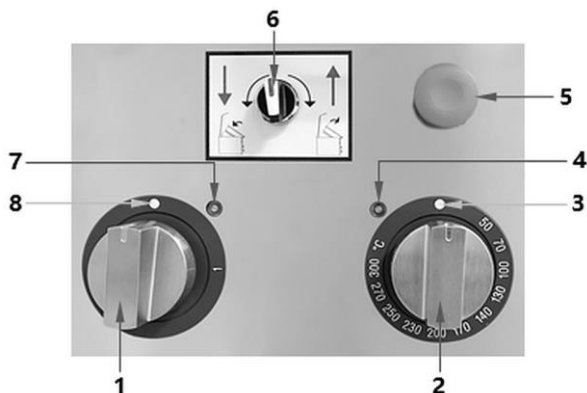


Fig. 5

- | | |
|--|----------------------------------|
| 1. Main control | 2. Temperature control |
| 3. OFF position Temperature controller | 4. Heating control lamp (orange) |
| 5. Emergency stop button | 6. Tilting device switch |
| 7. Operating control lamp (green) | 8. OFF position Main regulator |

Switch on device

1. Turn the main control knob (1) to position 1 (Fig. 5).

The green control lamp illuminates and the device switches on.

2. Set the desired temperature using the temperature control knob (2) in the range from 50 °C to 300 °C.

The orange control lamp for heating illuminates when the Heating elements start to heat up and goes out when the set temperature is reached.

Switching off the device

1. When the device is no longer needed, turn the temperature control knob to the OFF position (3) and the main control knob to the OFF position (8).

Operating Instruction

The heating control lamp and the operating control lamp go out and the heating of the crucible is interrupted.

Emergency stop button

The tilting frying pan with electric motorised tilting device has a red emergency stop button (5) on the front (Fig. 5), which allows operation to be interrupted at any time due to a malfunction of the device or an emergency situation.

1. Press the emergency stop button (5) to block the operation of the device.

The Heating elements will no longer heat up and the tilting movement of the pan will be stopped.

2. To resume operation of the tilting frying pan, pull the red emergency stop button (5) so that it returns to its original position.

Lifting and emptying the pan

CAUTION!

The food in the pan is very hot!

Use heat resistant containers with handles and sealable lids to transfer and transport food.

1. After preparing the food, carefully open the lid about 5 cm using the lid handle to allow the hot steam to escape.
2. Open the lid completely.

The electric motor-driven tilting device raises or lowers the crucible for easy emptying by pressing the switch (6, Fig. 5).

1. To lift, turn the black and white switch (6) to the right.
2. Hold the switch in the turned position.

The crucible lifts to an almost vertical position to allow complete emptying of the content.

3. Pay attention to the speed of rotation to prevent swaying and spillage of the content.

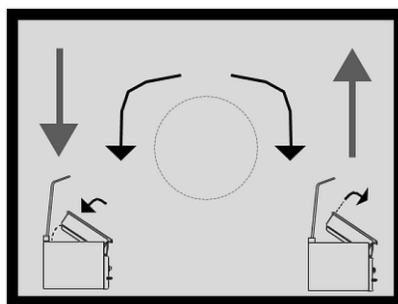


Fig. 6

4. Empty the content of the crucible into a suitable container via the spout. Pay attention to the instructions in the section **"Before first use"**.

- To return the crucible to its starting position, turn the black and white switch (6) to the left.

NOTE!

The tilting frying pan with the electric motorised tilting device is equipped with a microswitch that switches off the Heating elements when the crucible is tilted.

As soon as the crucible is returned to its original position, the Heating elements are switched on again.

6.3 Functionality / Operation Model with manual tilting device

CAUTION!

Only use the appliance under supervision.

Never operate the tilting frying pan without any content.

Controls

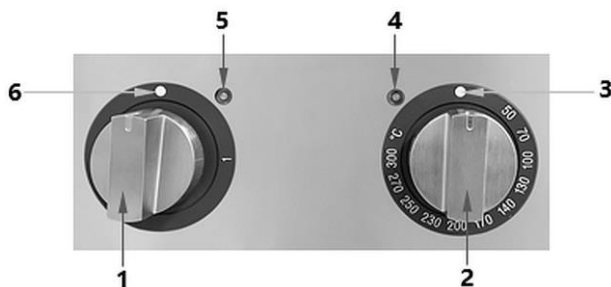


Fig. 7

- | | |
|--|----------------------------------|
| 1. Main control | 2. Temperature control |
| 3. OFF position Temperature controller | 4. Heating control lamp (orange) |
| 5. Operating control lamp (green) | 6. OFF position Main control |

Switch on device

- Turn the main control knob (1) to position 1 (Fig. 7).

The green control lamp (5) illuminates and the device switches on.

- Set the desired temperature using the temperature control (2) in the range from 50 °C to 300 °C.

The orange control lamp (4) lights up when the heating elements start to heat up and goes out when the set temperature is reached.

Switching off the device

1. When the device is no longer needed, turn the temperature control (2) to the OFF position (3) and the main control (1) to the OFF position (6).

The heating control lamp (4) and the operating control lamp (59) go out and the heating of the crucible is interrupted.

Lifting and emptying the crucible

CAUTION!

The food prepared in the crucible is very hot!

Use heat resistant containers with handles and sealable lids to transfer and transport food.

1. After preparing the food, carefully open the lid about 5 cm using the lid handle to allow the hot steam to escape.
2. Open the lid completely.

A manual tilting device raises or lowers the pot for easy emptying by operating the hand crank on the front of the appliance.

1. To lift the crucible, turn the hand crank (Fig. 8) clockwise.

The crucible lifts to an almost vertical position to allow complete emptying of the content.

2. Pay attention to the speed of rotation to prevent the content from swaying and overflowing.

The tilting pan with manual tilting device is equipped with a microswitch that switches off the heating elements when the crucible is tilted.

As soon as the crucible is returned to its original position, the Heating elements are switched on again.



Fig. 8

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3. Empty the content of the crucible into a suitable container via the spout. Please note the information in the section **"Before first use"**.
4. To return the crucible to its original position, turn the hand crank anticlockwise.

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.

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7.2 Cleaning

1. Clean the device regularly at the end of the working day, or in between if necessary, or if the device has not been used for a long time.
2. Clean the crucible with hot water and a cleaning agent suitable for use in food preparation areas.
3. Rinse with clean water.
4. Dry the pot thoroughly with a soft, lint-free cloth.
5. Apply cooking fat or oil to the cleaned surfaces of the pot with a soft cloth to prevent rusting.
6. Clean both sides of the lid and the housing of the appliance with a soft, damp cloth and mild detergent.
7. Wipe the cleaned surfaces with a cloth soaked in clean water.
8. Then dry all surfaces with a soft cloth.

In the event of a prolonged interruption in operation:

1. Disconnect the electricity and water supply.

Cleaning and Maintenance

2. If the appliance is not going to be used for a long period of time (holidays, seasonal work), clean it thoroughly as described above.
3. Set up the appliance in a well-ventilated room.
4. Leave the lid open so that air can circulate in the crucible.
5. Wipe the outer surfaces and crucible of the device with a cloth soaked in Vaseline oil.

7.3 Maintenance

ATTENTION!

Unconditionally observe maintenance intervals!

To keep the appliance operational, it must be subject to maintenance **at least once a year**. The maintenance includes:

- verification of the condition of wear-and-tear elements;
- verification of individual electric elements;
- verification of all connections;
- verification of appliance operation.

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We recommend to replace worn elements during maintenance, to avoid further service works and sudden failures of the appliance.

Additionally, we recommend signing an agreement for performance of maintenance works with a trusted and proven service company.

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.