

"Deluxe" 1BW170D



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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 in a technically flawless condition, providing for safe use.
- The appliance may only be used with connections in a technically flawless condition, providing for safe use.
- The appliance may only be used clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not attempt to modify nor alter the appliance.

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:

- Baking waffles.

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:

- Baking unsuitable floury products.

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

Designation:	Waffle maker "Deluxe" 1BW170D
Item number:	370164
Material:	stainless steel
Material baking trays:	cast aluminum, coated
Number of baking units:	1
Waffle form:	Brussels waffle, round
Waffle size, Ø in mm:	170
Waffle height in mm:	35
Temperature range from – to in °C:	125 - 230
Power:	1 kW 220-240 V 50/60 Hz
Dimensions (W x D x H) in mm:	260 x 505 x 320
Weight in kg:	10,5

Subject to technical changes!

Model / Properties

- Model Back plates: permanently mounted
- Turning the baking trays: 180° right/left rotation
- Control unit: electronic, button
- Temperature control: thermostatic
- ON/OFF switch
- Digital display
- Programming: baking time, temperature
- Timer
- Control lamp: Heating up
- Including: 1 drip tray, W 250 x D 280 mm

4.2 List of Components of the Appliance

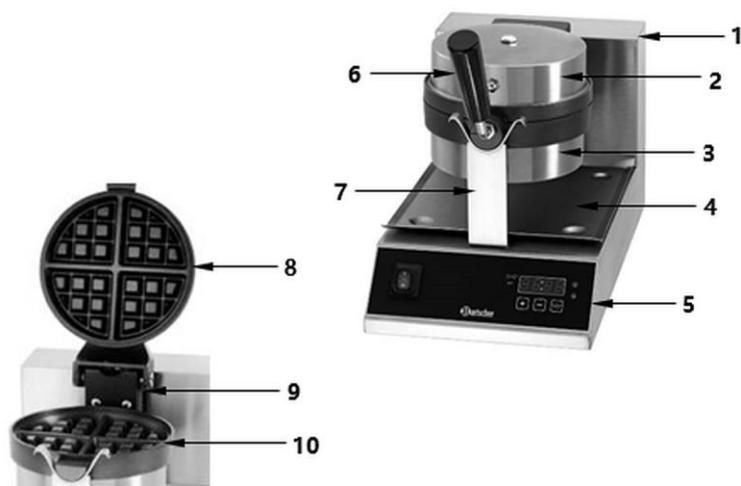


Fig.1

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- | | |
|---------------------------|------------------------|
| 1. Housing | 2. Cover |
| 3. Base | 4. Drip tray |
| 5. Control panel | 6. Lid handle |
| 7. Waffle iron holder | 8. Upper baking plate |
| 9. Waffle iron suspension | 10. Lower baking plate |

4.3 Functions of the Appliance

The waffle iron is designed for baking waffles. Turning the baking trays 180° right/left guarantees even distribution of the batter and optimal browning. The button operation with a Digital display and Timer offers the best conditions for perfect waffles. In addition, the die-cast aluminium baking plates ensure high heat conductivity.

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.

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.

Installation and operation

- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Maintain a minimum distance of 15 cm at the rear, right and left, and 50 cm at the top and front to be able to work with the device unhindered and to ensure good air circulation.

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

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Before first use

1. Clean the device before first use according to the instructions in Section 6, **"Cleaning"**.
2. Before using the appliance for the first time, heat it up without any dough (Section **"Switching on and preheating the appliance"**).

Due to manufacturing residues, smoke may be produced during heating. However, this does not pose a risk to the user and does not indicate a defect in the appliance. Ensure good ventilation during the first heating.

3. Allow the appliance to cool down.
4. Apply a little cooking oil to a paper towel and wipe the baking plates with it, or spray the baking plates three to four times with a non-stick spray.

This will prepare the surface of the baking plates for baking waffles.

Controls



Fig. 2

- | | |
|---|---|
| 11. Digital display / SET button | 12. Green control lamp |
| 13. Orange control lamp | 14. START/STOP button |
| 15. Adjustment button for reducing values (temperature, time) | 16. Adjustment button for increasing values (temperature, time) |
| 17. ON/OFF switch | |

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Switch on the device and preheat



WARNING!

Risk of burns!

During operation, the baking plates and outer surfaces of the appliance become very hot.

Do not touch the hot surfaces.

During operation, only touch the appliance by the lid Handle and the designated controls (buttons, switches).

1. Prepare the waffle batter according to your recipe or our recipe suggestion (see **"Notes and tips"** Section).
2. Close the lid of the appliance (handles facing upwards).
3. Connect the appliance to a suitable single socket.
4. Switch on the device using the ON/OFF switch.
An acoustic signal will sound three times and the green control lamp will illuminate.
5. Set the desired time and temperature as described in the section **"Changing settings"**.

6. Then press the START/STOP button and start preheating without dough at the set temperature and time.

NOTE!

Always preheat the appliance to the desired temperature before baking waffles to achieve better baking results.

The green control lamp illuminates during the heating phase. Once the set temperature has been reached, this lamp goes out and the orange control lamp illuminates.

Changing settings

The temperature and time settings can be changed at any time according to your requirements. **Please note:** the higher the set temperature and the longer the length, the darker the waffles will be.

1. Switch on the appliance using the ON/OFF switch.

An acoustic signal will sound three times, the green indicator light will illuminate and the preset time will appear on the digital display.

You can now set the desired temperature and time settings according to the following instructions.

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Temperature

1. Press and hold the SET button.
2. Press the START/STOP button at the same time.

The preset temperature is displayed.

3. To change the setting, press the "+" or "-" button until the desired temperature appears on the digital display.

Time

1. Press the SET button.

The preset time appears in the digital display.

2. Press and hold the "+" or "-" button.

The setting is now controlled by the START/STOP button.

3. Press this button repeatedly until the desired time appears on the Digital display. If the START/STOP button is pressed continuously, the time changes more quickly.

4. Release all buttons when the desired time appears on the digital display.

5. Then start the programs with the new settings using the START/STOP button. The set time will count down. When it reaches "0", a continuous signal will sound.
6. Press the START/STOP button to end the program. The signal will stop and the previously set time will appear on the digital display.

NOTE!

The last temperature and time set remain stored until the values are changed as required, even if the device is switched off.

Baking waffles



WARNING!

Risk of burns!

Touching hot baked goods with your bare fingers or hands will result in burns to your hands and fingers.

Only use wooden or heat resistant plastic spatulas to remove the finished baked goods.

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CAUTION!

Never use sharp, pointed or metallic tools, as these can damage the baking plates.

When the heating phase is complete, a continuous signal will sound. The green control lamp will go out and the orange control lamp will come on.

1. Press the START/STOP button. You can now start baking the waffles.

2. Open the lid using the handle.

CAUTION!

Make sure that it is fully open, otherwise it could slam shut and cause injury.

3. Pour the prepared waffle batter onto the preheated lower baking plate.
4. Spread the batter evenly over the baking plate from the centre using a ladle.
5. Be careful with the amount of batter, as excess batter can be pushed out at the sides during baking.



Fig. 3

WARNING! Risk of burns!

Hot fat or dough may splash from the baking plates or hot steam may escape.

Keep yourself and anyone else near the device at a safe distance from it.

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Fig. 4

6. Close the lid using the handle.
 7. Then turn it 180° clockwise (handle down).
- This locks the lid in place and prevents it from opening.

Turning the lid distributes the dough evenly across the baking plates and ensures it is baked thoroughly.

NOTE!

Close the appliance as quickly as possible so that the dough does not cool down and the waffles brown evenly on both sides.

8. Press the START/STOP button to start the baking process.
The remaining time appears on the digital display and counts down.



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Fig. 5

When the set time has elapsed ("0" on the digital display), a continuous signal sounds and the baking process is complete.

9. Press the START/STOP button to end the baking process.
10. Turn the lid 180° counterclockwise using the handle (handle facing upwards).
This releases the locking mechanism and the lid can be opened.

Installation and operation

11. Open the lid using the handle.
12. Carefully remove the finished waffle with a suitable wooden or plastic spatula.
13. Place the finished waffle on a wire rack to cool.

The appliance can be refilled with waffle batter immediately after removal.

14. Bake the waffles as described above.
15. When you have finished baking the waffles, switch off the appliance using the ON/OFF switch and disconnect it from the mains (pull out the mains plug!).



Fig. 6

Indications and tips

- Before you start preparing the batter, its ingredients should be kept for some time in room temperature.
- The batter will be more fluffy if you sieve the flour first.
- Separate egg yolks from egg whites and add the yolks to the batter first. Whip the whites to compact foam and stir the foam gently at the end, without whipping it. This will help to make the batter and, in turn, the waffles fluffier.
- Melt the butter in low temperature. Leave it to cool down and add to the batter when it is lukewarm.
- In the case of recipes including milk, it may be replaced with mineral water. This will reduce the amount of baking powder needed because of carbon dioxide content in mineral water.
- Prior to longer processing, leave the batter for a half an hour to rest. Use the batter at once, and do not store for longer periods of time.
- Add ingredients such as nuts, baking flavours, etc. to the batter at the very end.
- Waffles taste best when fresh from the waffle maker. Serve the waffles to your liking, e.g. with powder sugar, honey, syrup, ice-creams or other specials.
- To get crispy waffles, leave them side by side to cool down on a grate. Stacking waffles may cause them to go soft.
- Ready and cooled waffles may be frozen. For the waffles not to stick together, they should be interlaced with baking or breakfast paper and frozen in plastic bags for deep-frozen foods or containers suitable for freezers.
- Remove the required number of waffles from the freezer and leave them to thaw in room temperature. Heat them before serving in an oven at 100°C. Place them

in a container with a cover or wrap in aluminium foil. It will prevent them from drying out in high temperature.

Recipe for delicious waffles (approx. 10 waffles)

Ingredients:

250 g	Wheat flour (405 type)
150 g	Butter
200 ml	Milk
100 g	Sugar
3 units	Eggs
2 teaspoons	Vanilla sugar
1 teaspoon	Baking powder
1 pinch	Salt

Preparation:

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Step 1: Put the butter into a pot. Melt the butter on low heat (do not allow it to get brown). Leave the melted butter aside to cool down.

Step 2: Whip eggs with sugar, vanilla sugar and a pinch of salt in a bowl until the mixture is fluffy. Add milk and baking powder. Mix well. Add flour to the egg mass through a fine sieve, stirring at the same time with a whisker or a hand mixer, until the batter is smooth.

Step 3: Add the melted butter to the batter slowly, still stirring. Stir everything well.

Step 4: Heat up the waffle maker and bake waffles.

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 device daily.
2. Remove baking residues from the baking plates while they are still warm using a paper towel.
3. Use a plastic dishwashing brush to remove stubborn baking residues from the baking plates.
4. Clean the baking plates of the appliance with a dry or damp cloth. Ensure that no moisture, oil or grease gets inside the appliance.
5. Never clean the appliance or parts of the appliance in a dishwasher.
6. Remove the drip tray from the appliance and empty it.
7. Rinse the drip tray with warm water and a mild detergent.

8. Clean the housing with a soft cloth soaked in washing-up liquid. Wipe with a clean damp cloth.
9. Then dry the cleaned parts and surfaces thoroughly.

7 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.