



120.792

**Keep this instruction manual
ready to hand at the product!**

1. General Information	24
1.1 Information about the instruction manual	24
1.2 Key to symbols	24
1.3 Liability and Warrantees	25
1.4 Copyright protection	25
1.5 Declaration of conformity	25
2. Safety	26
2.1 General information	26
2.2 Safety instructions for use of the device	26-27
2.3 Intended use	27
3. Delivery, packaging and storage	28
3.1 Delivery check	28
3.2 Packaging	28
3.3 Storage	28
4. Technical data	29
4.1 Overview of parts	29
4.2 Technical specification	30
5. Installation and operation	30
5.1 Safety instructions	30-31
5.2 Installation and connection	31
5.3 Operating	31-38
6. Cleaning and maintenance	38
6.1 Safety advice	38
6.2 Cleaning	38
6.3 Safety instructions for maintenance	39
7. Possible Malfunctions	39-40
8. Waste disposal	40

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

phone: +49 (0) 5258 971-0
fax: +49 (0) 5258 971-120

1. General information

1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards, which could lead to injury.

Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.



WARNING! Hot external surface!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!

1.3 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology. If you have any questions, you should contact the manufacturer.



NOTE!

Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.

The instruction manual should be kept near the device, easily accessible for anyone wishing to work with or using it. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

1.4 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

1.5 Declaration of conformity

The device complies with the current standards and directives of the EU.

We certify this in the EC declaration of conformity.

If required we will be glad to send you the according declaration of conformity.

2. Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General Information

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



CAUTION!

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- Every person using the device must act in accordance to the manuals and under consideration of the safety advice.
- The device is to be used indoors only.

2.3 Intended use

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The low-temperature oven is intended only for the following methods of preparing appropriate dishes:

- baking, warming and keeping warm meat, fish, etc. (fresh or deep-frozen);
- heating cooled or deep-frozen products.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt.

In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



NOTE!

If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

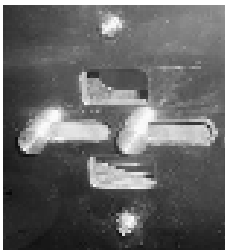
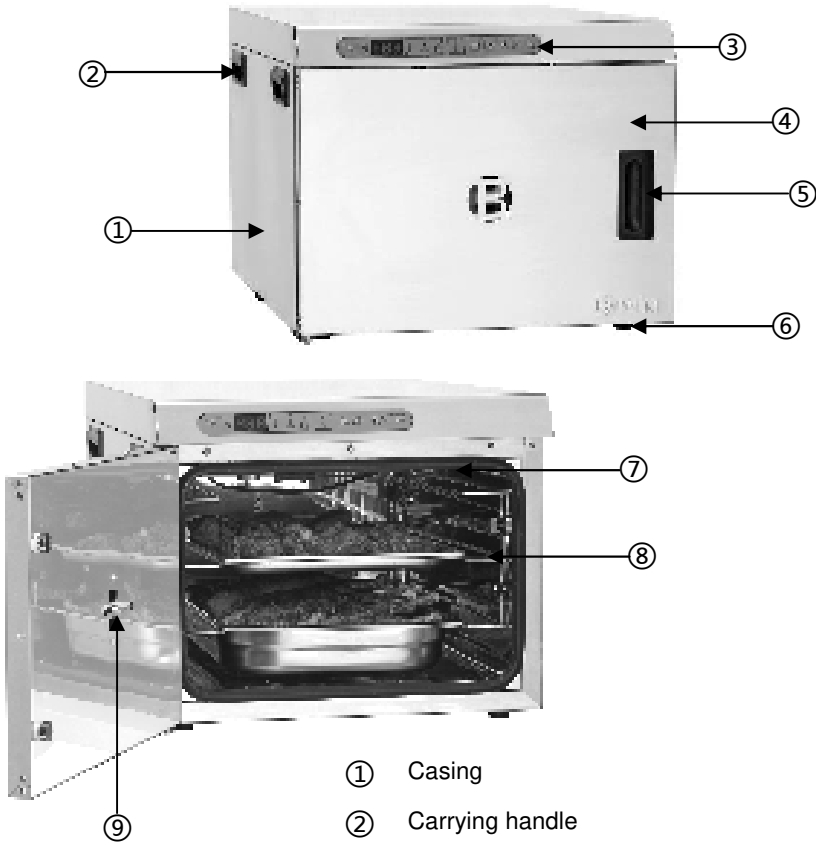
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.
If required refresh or renew.

4. Technical data

4.1 Overview of parts



- ① Casing
- ② Carrying handle
- ③ Control panel
- ④ Magnetically sealed door
- ⑤ Door handle
- ⑥ Adjustable feet
- ⑦ Baking chamber
- ⑧ Removable guides
- ⑨ Moisture remover

4.2 Technical specification

Name	Low-temperature oven
Article no.:	120.792
Construction:	stainless steel
Power:	230 V ~ 50 Hz 1200 W
Temperature range:	30°C - 110°C
Dimensions:	W 505 x D 715 x H 415 mm
Distance between guides:	80 mm
Weight:	25 kg
Accessories:	set of two guides for baking trays sized 600 x 400 mm

We reserve the right to make technical changes!

5. Installation and operation

5.1 Safety instructions



WARNING! Electrical hazard!

The device must only be connected to a properly installed single socket with protective contact.

Never yank cord to disconnect from outlet.

Cable must not touch any hot parts.

- See that the cable does not touch any heat sources or sharp edges. Do not let the cable dangle over the counter edge.



WARNING! Hot surface!

During operation some elements of the device very become hot. To avoid burns, do not touch hot elements!

- Do not use the device in case it does not function properly, has been damaged or dropped.
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.

- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Do not move or tilt the device when in operation.



WARNING! Hazard via electrical current!

The device can cause injuries due to improper installation!

Before installation the local power grid specification should be compared with that of the device (see type label).

Connect the device only in case of compliance!

Take note of the security advice!

5.2 Installation and connection

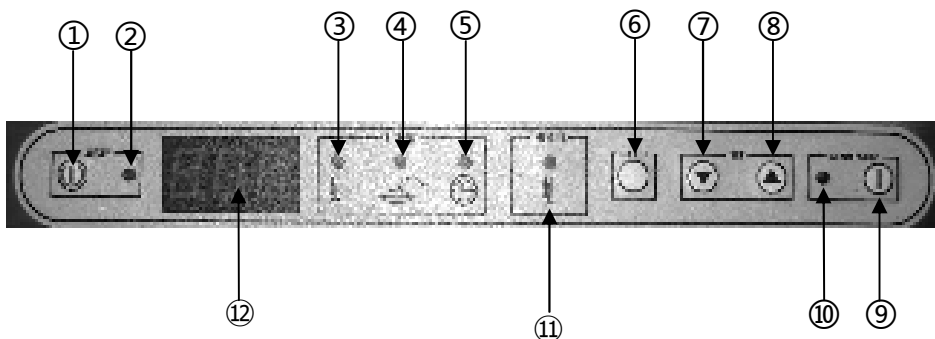
- Discard the complete packing material after unpacking the device.
- Place the device on top of an even and safe surface which supports the weight of the device and is not heat sensitive.
- Not **at any time** should you place the device on an inflammable surface (such as: table cloth, carpet, etc.).
- You must not position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- The device is not designed for built-in or serial installation.
- Keep a minimum distance of 10 cm from walls or other flammable objects.
- Never place the device on the floor.
- After setting up the device, remove the protective film from the external casing of the device.
- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- Place the device so that the plug is easily accessible and can be quickly removed from its socket in case of necessity.

5.3 Operating

Before first use

- Wash the device with a mild cleaning agent and warm water.
- **Never** use harsh cleaning substances or substances with chlorine additive.
- Heat the device without food inside for 30 minutes at 100 °C. During first use, an unpleasant odour may be emitted coming from insulation, which will not recur during future use of the device.

Display and control panel functions





- ① **ON/OFF** button
- ② Standby light
- ③ LED temperature control light
- ④ LED internal food temperature control light
- ⑤ LED baking time control light
- ⑥ **SELECT** button for choosing functions
- ⑦ Decrease selected value
- ⑧ Increase selected value
- ⑨ **START/STOP** button
- ⑩ Device functioning control light
- ⑪ **LED** control light for **HOLD** temperature holding function
- ⑫ Display

Setup

The device is equipped with **three functions**:

- ❖ **COOK**: for low-temperature baking and cooking of food products to a max. temperature of 110 °C.
- ❖ **Baking with internal food temperature measurement**: precise baking of food products.
- ❖ **HOLD**: for keeping food at a pre-set temperature.

COOK

- Press the **ON/OFF** button. The standby light next to the button will come on and signal that the device is connected to a power source and in Standby mode.
- The LED temperature control light will come on, and it is now possible to set the desired **temperature** from 0 °C to 110 °C by using the buttons  and .
- Press **SELECT** to move to the next stage of setup.
- After setting the temperature, **baking time** can be set by using the set time function (up to 9 hours 59 minutes). The LED baking time control light will come on.
- After setting the baking time, press the **START/STOP** button.

Baking with internal food temperature measurement



- If you wish to use the **internal food temperature measurement** function, set the desired internal food temperature up to 110°C.
- When baking with internal food temperature measurement the time setting function is deactivated, as baking time depends on the internal food temperature.
- After setting the internal food temperature measurement press the **START/STOP** button.

HOLD

- To select this function press **SELECT** until the LED **HOLD** temperature holding function control light comes on.
- Enter the desired temperature and press **START/STOP**.
- The device will heat until it reaches the desired temperature, then remain at that temperature until the set time expires.
- When this function is in use, every 4 seconds the display will alternatively show the set temperature and the actual temperature inside the baking chamber.



NOTE!

All temperature settings in the baking chamber, baking time and internal food temperature can be adjusted at any time by using the buttons  and .

Turning the device off

- To pause the cooking phase, press **START/STOP**. After suspending the device's functioning all previously entered parameters (baking chamber temperature, internal food temperature, time) will reset to „0“.

Appropriate accessories

- Use appropriate **baking trays (600x400 mm)** or **1/1 GN container** for holding the temperature of meat, fish, vegetables (do not put **cauliflower** in the device, because it quickly darkens).
- Use the **grille** for cooking steaks. Place a tray or GN container under the grille to collect drippings.

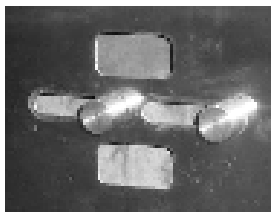
Moisture remover

The device is equipped with a moisture remover on the internal side of the door. This equipment is used to regulate the level of humidity inside the device.



← **open
moisture
remover**

The moisture remover is open and is removing humidity created by the food product being cooked (e.g. by breaded pork chops, roulades, etc.).



← **closed
moisture
remover**

The moisture remover is closed, because the moisture created by the food product being cooked should remain inside the baking chamber (e.g. with a beef roast, in order to prevent drying).

Practical tips



CAUTION!

Fresh food products should always be used!



NOTE!

The values given below are only estimates for food preparation. They may be changed in accordance with your wishes or needs.

Low-temperature cooking or finishing of meat

Meat should be sauteed in a convection-steam oven at 130°C with 100 % humidity, and the cooked for 5 minutes in total dryness at 200 °C . Next, place the meat on the grille and into the pre-heated low-temperature oven, insert the meat thermometer into the meat and set the desired internal food temperature. The baking chamber temperature should be 10°C lower than the temperature inside the food product. Fill a GN container with water to approx. 2 cm and place below the grille.

Food product	Appropriate accessories	Internal temperature	Cooking time in hours	Moisture remover
Beef roast	GN container + grille	82°C	10 – 15	closed
Beef roast in marinade	GN container + grille	82°C	10 – 15	closed
Pork roast	GN container + grille	82°C	10 – 15	closed
Wild boar roast	GN container + grille	78°C	8 – 14	closed
Lamb leg	GN container + grille	72°C	8 – 12	closed
Turkey roast	GN container + grille	72°C	6 – 10	closed

Food products roasted in sauce

Essentially, food should be cooked in GN containers of 40 mm height, in which the meat and sauce are kept. Gulasch and stews of all types should be pre-cooked in a convection-steam oven for 5 minutes at 130°C and full humidity , then for 5 minutes at 200°C and minimum humidity. At the end, add sauce and cover the container with a lid. Set the low-temperature oven to 80°C for 9 hours and 59 minutes. After the baking time has expired, check that the food product is prepared and bake longer if necessary. The times given below are estimates based on quality, but also on the size of the dish being prepared.

Dish	Appropriate accessories	Baking temperature	Baking time in hours	Moisture remover
Gulash	GN container	82°C	10 – 12	closed
Ragout	GN container	82°C	10 – 12	closed
Tongue	GN container	82°C	10 – 14	closed
Beef brisket	GN container	82°C	10 – 16	closed

Finishing short cooked dishes with internal temperature



NOTE!

Proper pre-cooking (frying over high flame on frying pan) is necessary for best results.

Type of meat	Dish	Internal temperature
Pork	Chop	60°C
	Schnitzel (whole)	72°C
Beef	Roast beef rare	48°C
	Medium	53°C
	Well done	75°C
Beef	Steak rare	48°C
	Steak medium	53°C
	Steak well done	75°C
Veal	Steak	53°C
Lamb	Tenderloin	53°C
Saddle of venison	On bone	60°C

Keeping food warm

Observe the estimated times given for keeping food products warm. Exceeding the times (e.g. with fish) can lead to protein congealment and drying out, which is why fish cannot be kept warm for longer than 2 hours. If possible, prepare individual batches of fish more often.

Remember that food may not be kept at temperatures below 72°C for longer periods of time, to ensure food safety (in accordance with HACCP standards).



NOTE!

Estimated values given are for prepared foods!

Short cooked	Temperature	Max. time in hours	Moisture remover
Schnitzel	82°C	2	open
Cordon bleu	82°C	2	open
Pork steak	75°C	2	open
Chicken breast	75°C	2	open
Duck breast	72°C	2	open
Duck leg	82°C	2	open

Cut of meat	Temperature	Max. time in hours	Moisture remover
Roast beef	62°C	3	open
Wellington beef fillet	62°C	1	open
Fillet	62°C	1	open
Saddle of venison	62°C	2	open
Royal veal	62°C	1	open
Pork roast	74°C	3	closed
Chuck steak	74°C	3	closed
Pate	74°C	3	closed
Roman roast	74°C	3	closed
Beef brisket	80°C	3	closed
Boiled beef	80°C	3	closed
Beef roast	80°C	3	closed

Product	Temperature	Max. time in hours	Moisture remover
Vegetables (except cauliflower, as it turns brown)	90°C	1	closed
Rice	90°C	2	closed
Pasta	90°C	1 ½	closed
Gratin	90°C	2	open
Casserole	90°C	2	open
Croquet, fried potatoes	90°C	1 ½	open

6. Cleaning and maintenance

6.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power socket (pull the power plug!!!) and has cooled down.
- Do not use any acid agents and make sure no water ingresses the device.
- To protect yourself from electric shock, **never** immerse the device, its cables and the plug in water or other liquids.



CAUTION!

The device is not suited for direct washing via water jets. Therefore, you must not use any kind of pressure water jet for cleaning the device!

6.2 Cleaning

- Wash the device after each use.
- Remove the guides, grille and GN containers from the device and wash them.
- Leave the device to cool and wipe the baking chamber with a moist, soft cloth.
- Wash the guides, grille and GN containers with a mild cleaning agent and warm water.
- **Never** wash the device with harsh or abrasive substances, or ones containing chlorine.
- Never use steel wires to clean the device.
- After cleaning, leave to dry and polish with a soft, dry cloth.

6.3 Safety instructions for maintenance

- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. A damaged cable must immediately be replaced by customer service or a qualified electrician to avoid dangers.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**

7. Possible Malfunctions

Problem	Cause	Solution
Device can not be turned on, or turns off without obvious cause.	<ul style="list-style-type: none"> • Plug improperly inserted into socket • Safety fuse has blown 	<ul style="list-style-type: none"> • Remove plug and insert properly into socket • Check fuse, connect device to another socket
Time and temperature are set, START/STOP has been pressed, but the device does not heat up	<ul style="list-style-type: none"> • Safety thermostat has come on • Damaged heating element • Damaged electronic control 	<ul style="list-style-type: none"> • Remove plug, leave device for several minutes to cool, then reactivate • Contact a sales agent • Contact a sales agent
Message EE1 appears on display	<ul style="list-style-type: none"> • Connection to baking chamber temperature gauge has been cut • Damaged baking chamber temperature gauge • Damaged electronic control 	<ul style="list-style-type: none"> • Contact a sales agent • Contact a sales agent • Contact a sales agent

Problem	Cause	Solution
Message EE2 appears on display	<ul style="list-style-type: none"> • Cable connection to internal food temperature probe has been cut • Damaged internal food temperature probe • Damaged electronic control 	<ul style="list-style-type: none"> • Check connection to electricity • Contact a sales agent • Contact a sales agent
Water escapes from baking chamber even when door is closed	<ul style="list-style-type: none"> • Damaged door seal • Damaged magnetic lock 	<ul style="list-style-type: none"> • Contact a sales agent • Strengthen magnets

The above situations are only examples given to assist in solving problems. If these or any other problems occur, disconnect the device immediately and do not use it. To determine and resolve any problems, immediately contact qualified service personnel or a sales agent.

8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.



NOTE!



For the disposal of the device please consider and act according to the national and local rules and regulations.

Bartscher GmbH
 Franz-Kleine-Str. 28
 D-33154 Salzkotten
 Germany

phone: +49 (0) 5258 971-0
 fax: +49 (0) 5258 971-120