

8L MDI



132265

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

Phone: +49 5258 971-0

Fax: +49 5258 971-120

Technical Support Hotline: +49 5258 971-197

www.bartscher.com



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Original instruction manual

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Read this instruction manual before using 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. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

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.

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.

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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.

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.

Safety

- 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.

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.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Cooking floury products.

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:

- Cooking other food products and dishes.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

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.

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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.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Pasta cooker 8L MDI
Art. No.:	132265
Material:	CNS 18/10
Number of basins:	1
Basin volume, in litres:	8
Basin dimensions (W x D x H), in mm:	240 x 300 x 200
Number of baskets:	1
Basket volume, in l:	4,9
Basket dimensions (W x D x H), in mm:	195 x 225 x 125
Temperature range, max., in °C:	110
Connected load:	3,3 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	305 x 640 x 385
Weight, in kg:	5,8

We reserve the right to implement technical modifications.

Version / Characteristics

- Type: table-top appliance
- Type of power supply: electric
- Appliance connection: ready to plug in
- Control: MDI knob
- Memory function: last setting is stored
- Removable basin and heating element with cover

4.2 List of Components of the Appliance

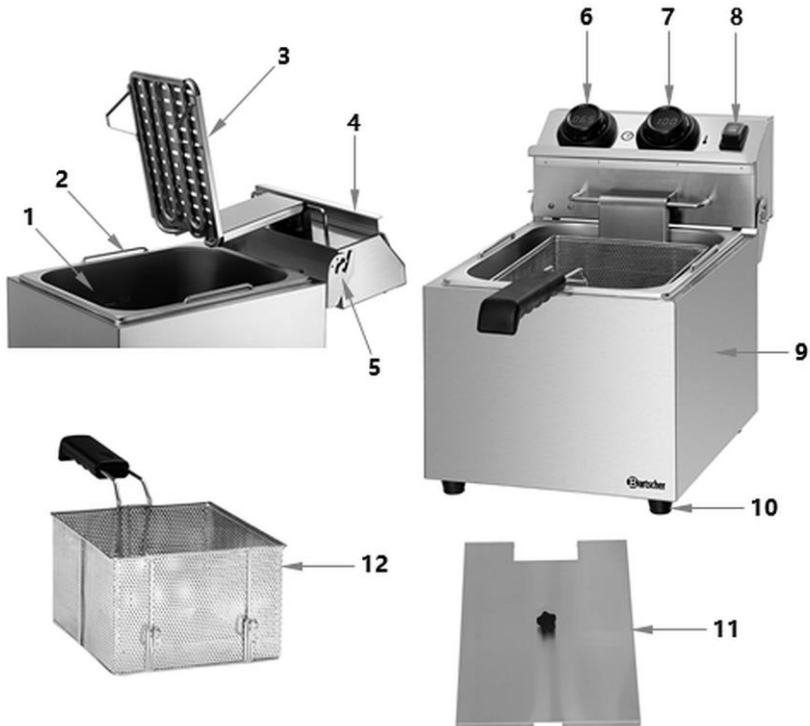


Fig. 1

- 1. Basin
- 2. Basin handle
- 3. Heating element with cover
- 4. Control box
- 5. Fixing element for control box
- 6. Push rotary time controller
- 7. Push rotary temperature controller
- 8. ON/OFF switch with integrated power indicator light (green)
- 9. Housing
- 10. Feet (4 pcs)
- 11. Lid
- 12. Pasta basket with handle

Equipment (Available Optionally)



Fig. 2

Pasta basket 8L MDI

Designed for pasta cooker 8L MDI

Material:

- nickel-chrome steel 18/10
- plastic

Basket dimensions: W 190 x D 225 x H 125 mm

Volume: 4.9 litres

Dimensions: W 200 x D 465 x H 130 mm

Weight: 0.88 kg

Art. No. 132266

4.3 Functions of the Appliance

Owing to Bartscher's MDI digital control knob you may precisely set time and temperature. Fast and intuitive control makes it possible to prepare well all types of pasta. Providing for optimum hygiene is possible thanks to the removable heating elements and 8-litre basin.

5 Installation and operation

5.1 Installation

Unpacking / Positioning

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



CAUTION!

Choking hazard!

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

- 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 fixed on 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.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Leave at least 20 cm clearance from flammable walls and items.

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 Indications



WARNING

Risk of scalding arms, hands, and fingers by escaping steam.

Use the handle to gently remove the lid from the basin.

To remove the pasta basket, use the handle only.

Use protective mitts to remove the lid and the pasta basket with food.

Risk of scalding arms, hands, and fingers by hot steam.

Never reach inside the basin during or immediately after operation. Before emptying the basin, make sure the water is chill; to this end, hold your palm 2–5 cm above the basin.

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Appliance Preparation

1. Remove the pasta basket from the appliance.
2. Fix the handle to the pasta basket, hooking it on the fixing element, tilting back and sliding onto the basket support and clicking in place.
3. Remove the control box with the heating element and permanently fixed cover from the appliance by pulling it out of fastening element and upwards.
4. Remove the basin from the appliance using removable holders.
5. Before use, thoroughly clean the appliance and equipment according to instructions in section **6 'Cleaning'**.
6. Dry all washed elements and surfaces thoroughly.
7. Place the chamber in the appliance housing.

- Carefully fix the control box with the heating element on fixing elements of the housing.

The pin in the bottom section of the control box must be located in the opening of a strip at the back section of the housing.

ATTENTION!

For safety reasons, the appliance operates only when the control box is properly mounted on the appliance, so that the micro-switch below the control box sets the appliance ready for operation.

- Make sure the appliance is switched off (ON/OFF switch in the 'O' position).
- Fill the basin with fresh drinking water up to the required level. Take into account the 'MIN' and 'MAX' markings in the basin.

ATTENTION!

Never use the appliance without water in the basin. Make sure the water level in the basin is between MIN and MAX markings.

Check water regularly and, if needed, add or replenish.

Starting the Appliance

- Plug the appliance into a suitable single socket.
- Switch the appliance on with the ON/OFF switch (set to 'I' position).

The green power indicator light in the ON/OFF switch lights up.

- Set the cooking temperature and time, observing descriptions in '**Settings**' section.

Control Panel

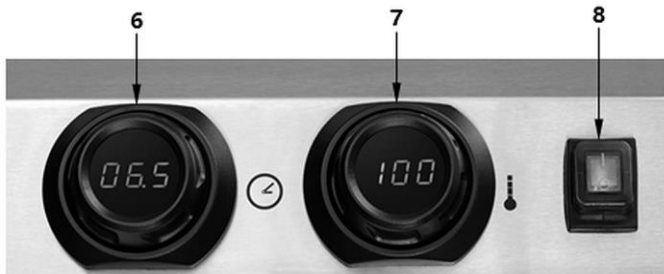


Fig. 3

Settings

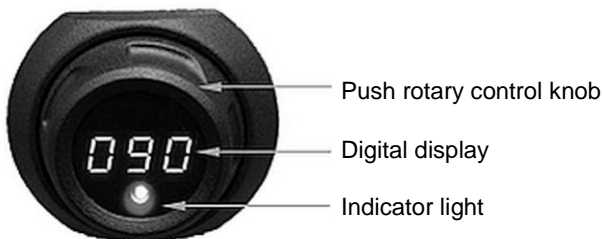
The appliance is controlled with two push rotary control knobs:

- Push rotary time control knob ⌚
- Push rotary temperature control knob 🌡️

The push rotary control knobs are integrated with digital displays that allow reading the most recently set time and temperature.

Indicator lights evidence the operating modes.

Design of the Push Rotary Control Knobs



Temperature Setting

The temperature is set with the push rotary control knob. By rotating the push rotary temperature control knob you may set the temperature up to 110°C in 1°C increments. The appliance will be heated up to the set temperature. The red

indicator light on the push rotary temperature control knob is lit during the heating up process. As soon as the set temperature is reached, the indicator light goes off.

Time Setting

The duration of appliance operation is set with the push rotary time control knob. By rotating the push rotary time control knob you may set the required time in the range of 0:01–59:90 minutes and in 6-second increments. With a short press of the push rotary time control knob the set time is stored, the timer is activated, and the remaining time is displayed on digital display (it is counted down in 6-second increments).

The red indicator light in the push rotary time control knob blinks every second. When the time elapses, the acoustic signal is generated. To switch off the signal, press the push rotary time control knob shortly.

NOTE!

When the set time elapses, the appliance does not switch to standby mode — the heating element is still active. The timer has no influence onto the heating function.

The previously set time is displayed again on the digital display and another pasta portion may be cooked. To this end, press the push rotary time control knob.

The appliance may also be used without the timer if the push rotary time control knob is not activated through pushing it.

Food Preparation

NOTE!

Before putting the pasta basket with food into the basin., salt the water heated in the basin.

1. Put the lid on.
2. Heat water to the set temperature.

The red indicator light on the push rotary temperature control knob is lit during the heating up process. As soon as the set temperature is reached, the indicator light goes off.

3. Carefully remove the lid from the appliance.

Installation and operation

4. Place food in the pasta basket.

NOTE!

Fill the pasta basket with food products only in half; when overfilled, the products may boil to a pulp or fail to boil adequately. Follow boiling time given in manufacturer's packages.

5. Place the pasta basket in the basin filled with water, and on the heating element cover.
6. Observe the cooking process and never leave the appliance unattended during operation.

When the pre-set cooking time passes the acoustic signal is emitted. To switch off the signal, press the push rotary time control knob shortly. The pre-set thermal processing time is shown in the digital display.

The appliance may also be used without the timer if the push rotary time control knob is not activated through pushing it.

7. Use the handle to remove the pasta basket from the appliance.
8. To soak off, hang the basket on the control box bracket, using hooks.
9. After soaking, serve the ready food.
10. To boil the next serving of pasta within the pre-set cooking time, press the rotary control knob.

ATTENTION!

If water level in the chamber falls below MIN marking, top up with fresh water.

Switching the Appliance OFF

1. When cooking process is finished, and the appliance is not to be used any more, press both push rotary controllers and keep rotating them, until '00' is shown in digital display.
2. Switch the ON/OFF switch to 'O' position.
3. Disconnect the appliance from power supply (pull the plug out).
4. Before cleaning, leave the appliance and water in it to cool down.

6 Cleaning

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.

6.2 Cleaning

1. Clean the appliance after each use.
2. Remove the lid of the appliance basin.
3. Remove the pasta basket from the basin.
4. Remove the control box with the heating element from the basin.

CAUTION!

Risk of electric shock when switching on due to humidity entering the control box!

Incorrect appliance operation due to humidity!

Never wash the control box under running water. Make sure water does not enter the control box.

5. Clean the heating element with cover from the outside with a soft, damp cloth. Use a mild cleaning agent if required.
6. Wipe with a clean cloth.
7. Wipe the control box with a soft, damp cloth.
8. Using the flush handles, remove the basin with the remaining water and empty it.
9. Wash lid and basin with warm water, using a soft cloth or a sponge and a mild cleaning agent.
10. Wash the pasta basket under warm water, using a mild washing agent and a suitable dish-washing brush with soft hair.

Possible Malfunctions

11. Rinse the lid, basin and pasta basket thoroughly with fresh water to completely remove washing agent residues.
12. Use a damp cloth to clean the surface of the appliance (from inside and outside).
13. To end with, dry all washed elements and surfaces thoroughly.

7 Possible Malfunctions


The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Error	Possible Cause	Solution
Appliance is connected to the power supply, switched on, but digital displays of push rotary controllers do not show any values	Abnormal or interrupted power supply	Check the power supply and the cord for damage
	Electric power supply safety fuse damaged	Check the fuse, connect the appliance to another socket
	No power supply	Check the electric power supply
Appliance is connected to the power supply, switched on, but it does not heat up	Temperature is not set	Set the temperature
	At least one of the heating elements is damaged	Contact the service company

8 Disposal

Electrical Appliance

	<p>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.</p>
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Electrical appliances should be returned to designated collection points.