

3600TB10



2002203

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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

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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.

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.

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.

Safety

Health Hazard Due to Burnt Food Products

- Acrylamides that are present in burnt food products are hazardous to health and may cause cancer.
- Remove burnt pieces.
- Do not bake products to get them excessively over-done.

Operating personnel

- This appliance is not intended to be used 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 the appliance on.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

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:

- Baking pizza and similar 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:

- Baking unsuitable baked products.

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.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

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

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

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

4 Technical Data

4.1 Technical Specifications

Name:	Conveyor pizza oven 3600TB10
Art. No.:	2002203
Material:	Stainless steel
Material of baking chamber:	Stainless steel
Pizza size, max. Ø, in cm:	32
Temperature range, min.– max., in °C:	70 - 250
Power supply:	3,5 kW / 230 V / 50 Hz
Dimensions (W x D x H), in mm:	470 x 1045 x 395
Internal dimensions (W x D x H), in mm:	360 x 450 x 85
Weight, in kg:	24,3

We reserve the right to implement technical modifications!

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Version / Characteristics

- Functions: top heater, bottom heater
- Top heater and bottom heater controlled separately
- Conveyor belt model: mesh
- Conveyor belt speed: possibility of 10-level control (2–14 minutes)
- Appliance connection: ready to plug in
- ON/OFF switch

4.2 List of Components of the Appliance



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Rear view



Fig. 1

Description for Fig. 1

- | | |
|---|--|
| 1. Control panel | 2. Baking chamber |
| 3. Conveyor belt (front and rear) | 4. Feet (4x) |
| 5. Crumb drawer | 6. Housing |
| 7. Heat protection sheet, front, adjustable | 8. Heat protection sheet, rear, adjustable |
| 9. Delivery tray | 10. Potential equalization system |

4.3 Functions of the Appliance

In the conveyor pizza oven, pizza and similar products are transported via conveyor belt through the baking chamber, baked in there and then transported to the delivery section.

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.

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Unpacking / Positioning

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



CAUTION!

Choking hazard!

Prevent children from accessing 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.
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- To provide for safe operation of the appliance, keep a minimum clearance of 20 cm from all sides. Follow the current fire protection regulations.
 - Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Do not use the appliance with an external timer or remote control.

5.2 Operation



WARNING!

Risk of burns!

The surface of the appliance is very hot during its operation.

Never touch the surfaces of the appliance during operation.

Use only intended knob controllers and switches to operate the appliance.

The heat protection sheets become very hot during operation.

Before you move the heat protection sheets, let the appliance cool down completely.

During the baking process, pizza sheets become very hot.

Wear protective gloves when removing pizza from the delivery tray.

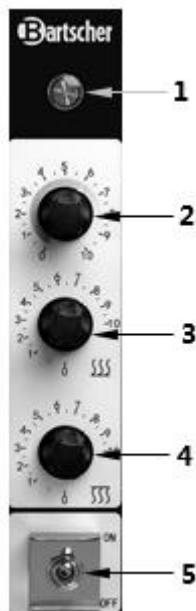
Before the First Use

1. Before use, clean the appliance, observing instructions in section '**Cleaning**'.
2. Dry the washed elements afterwards.
3. Plug the appliance into a suitable single socket.
4. Before the first contact of the appliance with food, it should be heated up without food. Follow the instructions provided in section '**Settings**' and proceed as follows:
 - Set the ON/OFF switch to 'ON' position.
 - Set the temperature controller of the top and bottom heater at the highest setting (10).
 - Heat up the appliance for 10–15 minutes.

The appliance may produce unpleasant odour, resulting from production residues, such as fats, oils, and resin.

- Ensure suitable ventilation of the room where the appliance is installed.

Control Panel



1. Power indicator light (red)
2. Conveyor belt speed knob controller
3. Temperature controller for bottom heater
4. Temperature controller for top heater
5. ON/OFF switch

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Fig. 2

Heat Protection Sheets

- Heat protection sheets are mounted above the conveyor, in front and rear. They are intended to optimally maintain the heat in the baking chamber.
- If needed, the height of heat protection sheets may be adjusted, for example when higher food containers are in use.
- To move the heat protection sheet, pull it down or move it up.

Removable Crumb Tray

- The appliance is supplied with the crumb tray located under the conveyor on the designated guide tracks.
- The crumb tray is intended for collection of crumbs, food scraps, etc.

Appliance Start-up

1. Switch the appliance on with the ON/OFF switch (5, Fig. 2) by pressing it upwards to 'ON' position.

Installation and operation

The power supply connection is indicated by the red indicator light (1).

Settings

Temperature

1. To set the temperature in the baking chamber, rotate the temperature controller of the top heater (4) and bottom heater (3) to selected temperature settings. Stepless regulation within the range of 1–10 is available.

NOTE:

Before you prepare any food, always heat up the appliance to the required temperature. It takes approx. 15 minutes to heat the appliance up.

2. To switch the top or bottom heater off, set the relevant temperature controller to '0'.

Conveyor Belt Speed

You can adjust the conveyor belt speed with the intended conveyor knob controller (2) in the range of 0–10.

At '0' setting the conveyor does not stop; it is simply the lowest setting.

To test the food conveyor belt speed, perform the following steps:

1. Set the required temperature for top heater and/or bottom heater and heat the baking chamber up for 5–10 minutes.
2. Rotate the conveyor belt speed knob controller (2) to position '4'.
3. To test the setting, place a sample product in a relevant tray on the conveyor.
4. If the baking result is too light, set the conveyor belt speed controller knob (2) to lower speed.
5. If the baking result is too dark, set the conveyor belt speed controller knob (2) to higher speed.

Baking Pizza

1. Set the appliance according to the food you wish to bake, as described above.
2. In the meantime, prepare the required food.
3. Place pizza in the relevant tray on the conveyor.

The conveyor moves through the baking chamber according to the selected setting. Pizza is transported to the delivery tray at the rear of the appliance.

4. Remove the prepared pizza and serve.

Switching the Appliance Off

1. Switch the appliance off with the ON/OFF switch (5) by pressing it downwards to 'OFF' position.

The power supply red indicator light (1) goes off.

6 Cleaning

6.1 Safety Instructions for Cleaning

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- 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 regularly.
2. Before cleaning, the top heater and bottom heater temperature controllers, and transport belt speed knob controller should be set to position '0'. Set the ON/OFF switch to 'OFF' position and disconnect the appliance from power supply (pull the plug out).
3. Clean the delivery tray at the rear of the appliance. Use a mild cleaning agent and soft, damp cloth.
4. Remove the crumb tray located under the conveyor, empty it, and clean with the use of a mild cleaning agent and soft, damp cloth.
5. Wipe the cleaned surfaces and elements thoroughly with a clean cloth to remove residues of the cleaning agents.
6. Wipe the appliance housing with a soft, moist cloth.
7. To end with, dry the appliance and accessories thoroughly.
8. Replace the crumb tray underneath the conveyor.

Conveyor Belt Cleaning

1. Clean the conveyor belt regularly (at least once a week), or more often in case of a more excessive soiling.
2. Place the appropriate container under the conveyor, for example the crumb tray, to collect the soiling.
3. Wipe the surface of a free-lying conveyor belt with a soft, damp cloth to remove the soiling.
4. Use a dish-washing brush or metal brush if stubborn soiling cannot be removed. Move the brush over the mesh of the conveyor belt.
5. Finally, wipe the cleaned surface thoroughly and dry it.
6. To clean the surface of other sections of the conveyor belt, move the conveyor belt. Repeat the steps until the conveyor is cleaned in full.
 - Connect the appliance to power supply and set the ON/OFF switch to 'ON' position.
 - Rotate the conveyor belt speed controller to the highest position.
 - Switch the appliance off, when the next section of the transport belt is outside the baking chamber.
 - Carry out cleaning of the surface of a free-lying conveyor belt, as described above, and continue until the entire conveyor belt is clean.
 - Empty the crumb tray.
 - Clean the crumb tray and dry it.
 - Reinsert the crumb tray underneath the conveyor belt.

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.