



200256



200257



200258



200270



200275

**ENGLISH**

**Table of contents**

**1. Safety ..... 28**  
1.1 Key to symbols ..... 28  
1.2 Safety instructions ..... 29  
1.3 Proper use ..... 33

**2. General information ..... 34**  
2.1 Liability and Warrantees ..... 34  
2.2 Copyright protection ..... 34  
2.3 Declaration of conformity ..... 34

**3. Transport, packaging and storage..... 35**  
3.1 Delivery check ..... 35  
3.2 Packaging..... 35  
3.3 Storage..... 35

**4. Technical data ..... 36**  
4.1 Overview of parts ..... 36  
4.2 Technical specification ..... 41

**5. Installation and operation..... 43**  
5.1 Positioning and connection..... 43  
5.2 Operation..... 45

**6. Cleaning and maintenance ..... 49**

**7. Possible Malfunctions ..... 51**

**8. Waste disposal ..... 52**

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

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



**Read these instructions before using and keep them available at all times!**

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.

Please keep these instructions and give them to future owners of the device.

## 1. Safety

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

All persons using the device must follow the recommendations and instructions in this manual.

### 1.1 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.



**DANGER!**

This symbol highlights hazards which could lead to injury.



**WARNING!**

This symbol highlights dangerous situations which could lead to injury or death.



### **HOT SURFACE!**

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



### **CAUTION!**

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



### **NOTE!**

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

## **1.2 Safety instructions**

- 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 or starting the device.
- Only use the device indoors.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply (pull the plug from the socket) and contact the service company.

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- 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.**
- 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.
- 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.



## **DANGER! Electric shock hazard!**

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.

- Check the power cord regularly for damage. Do not use the device 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.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Remove the plug from its socket:
  - when the device is not used,
  - in case of anomalies during operation,
  - before cleaning.



**HOT SURFACE!** Burn hazard!

To avoid the hazard results please follow the safety instructions below.

- During normal use, the condenser and compressor surfaces may be hot. To avoid burning your palm or hands, do not touch them with your bare hands. Wear protective gloves!



## **WARNING! Fire or explosion hazard!**

To avoid the hazard results please follow the safety instructions below.

- Do not store the flammable or explosive substances in the device, like ether, kerosene, or glues.
- Do not clean the device with use of flammable liquids. The released vapours may cause fire or explosion.
- Do not store gasoline or other flammable substances in the vicinity of the device. The vapours may cause fire or explosion.
- Do not store the explosive objects in the device, like cans with explosive work substances.
- Do not allow for the cooling circuit damages.

### 1.3 Proper use



#### **CAUTION!**

**The device has been designed and constructed only for commercial use and should be operated by qualified personnel of restaurants, cafeterias and similar facilities.**

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

**The saladette is intended only for cooling, preparing and disturbing salads, fruits and cold meals.**

**Do not use the saladette for any of the following:**

- storing of the flammable or explosive substances in the device, like ether, kerosene, or glues;
- storing of pharmaceutical products or preserved blood.



#### **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.**

## 2. General information

### 2.1 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.



#### **CAUTION!**

**Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!**

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### 2.2 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.**

### 2.3 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.

## 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.



**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.

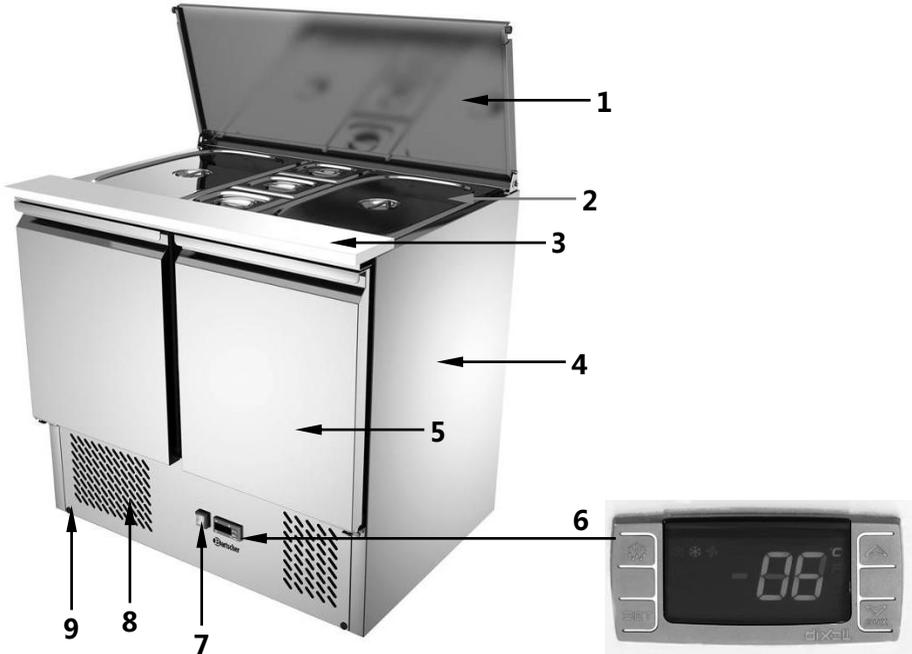
Packages should be stored under consideration of the following:

- 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.

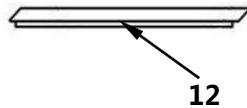
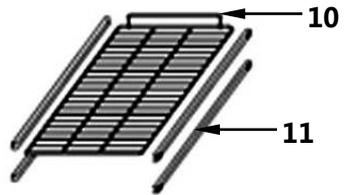
## 4. Technical data

### 4.1 Overview of parts

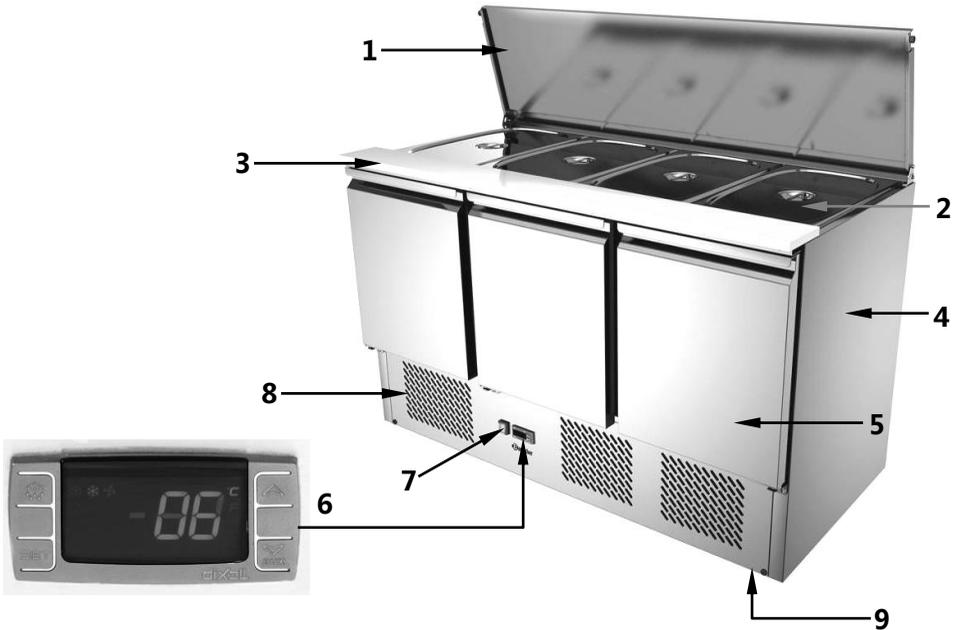
200256



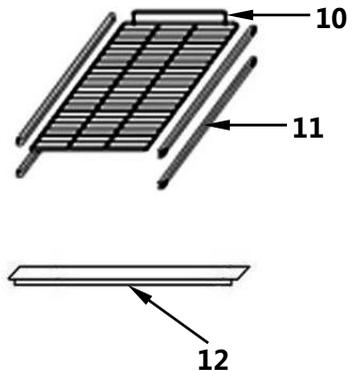
- 1 Cooling basin cover
- 2 Cooling basin
- 3 Cutting board
- 4 Housing
- 5 Door (2)
- 6 Digital temperature controller
- 7 **ON/OFF** switch with power indicator
- 8 Ventilation ducts
- 9 Feet (4)
- 10 Grid- shelf (2)
- 11 Rails for grid – shelf
- 12 Adapter bars for GN containers (8)



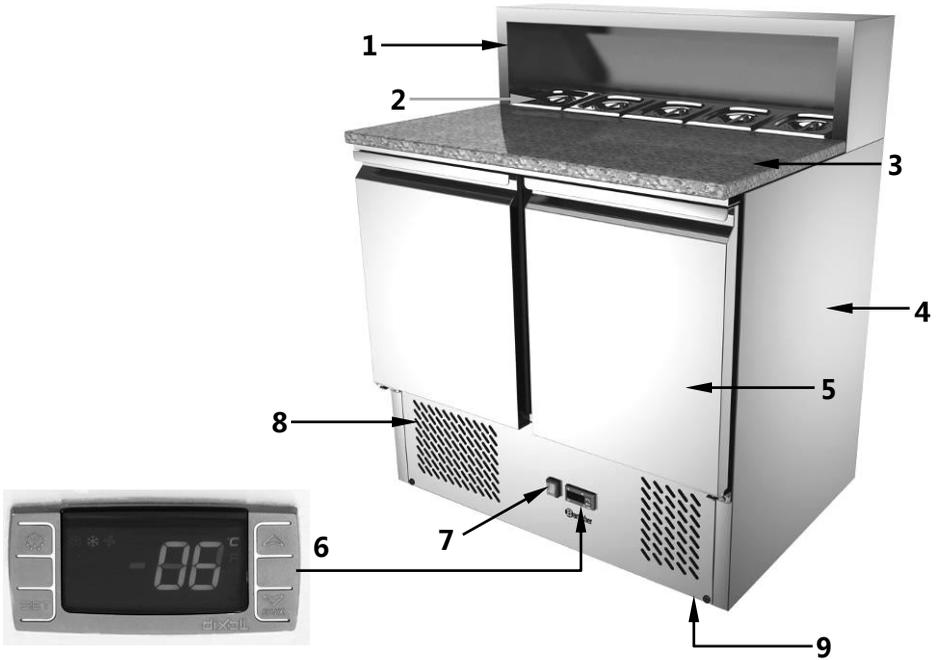
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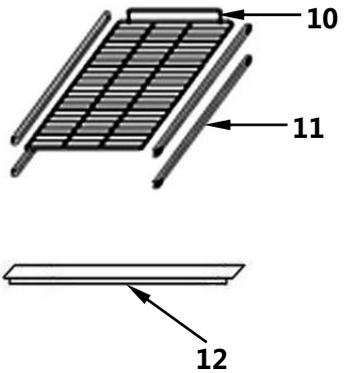
- 1 Cooling basin cover
- 2 Cooling basin
- 3 Cutting board
- 4 Housing
- 5 Door (3)
- 6 Digital temperature controller
- 7 **ON/OFF** switch with power indicator
- 8 Ventilation ducts
- 9 Feet (4)
- 10 Grid- shelf (3)
- 11 Rails for grid – shelf
- 12 Adapter bars for GN containers (10)



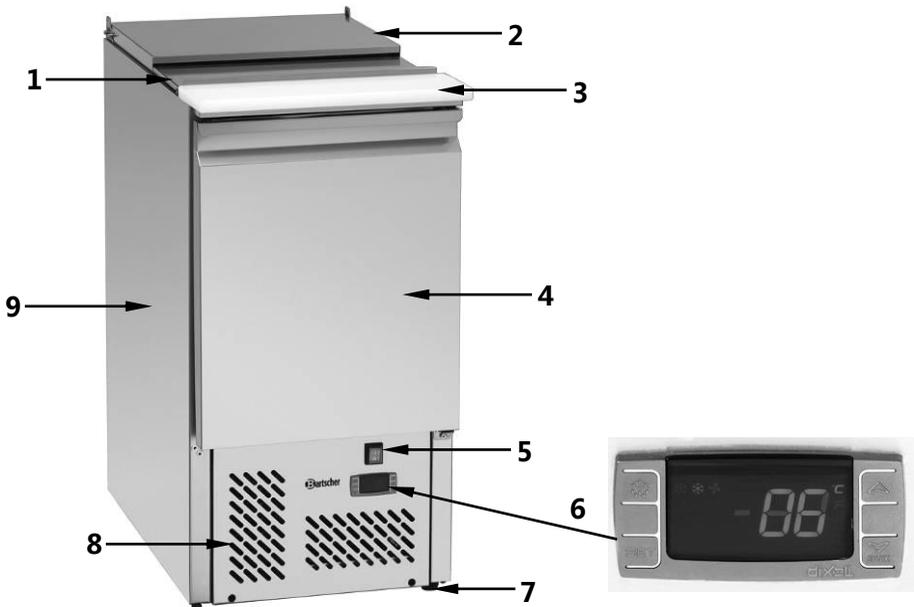
200258



- 1 Cooling top
- 2 Cooling basin
- 3 Granite worktop
- 4 Housing
- 5 Door (2)
- 6 Digital temperature controller
- 7 **ON/OFF** switch with power indicator
- 8 Ventilation ducts
- 9 Feet (4)
- 10 Grid- shelf (2)
- 11 Rails for grid – shelf
- 12 Adapter bars for GN containers (4)



200270



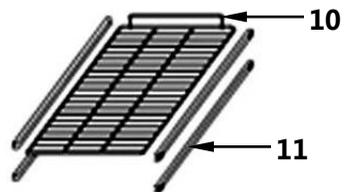
- 1** Sliding part of the cover of GN-containers basin
- 2** Tilting part of the cover of GN-containers basin
- 3** Cutting board
- 4** Door
- 5** **ON/OFF** switch with power indicator

**6** Digital temperature controller

**7** Feet (4)

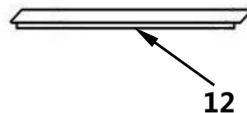
**8** Ventilation ducts

**9** Housing

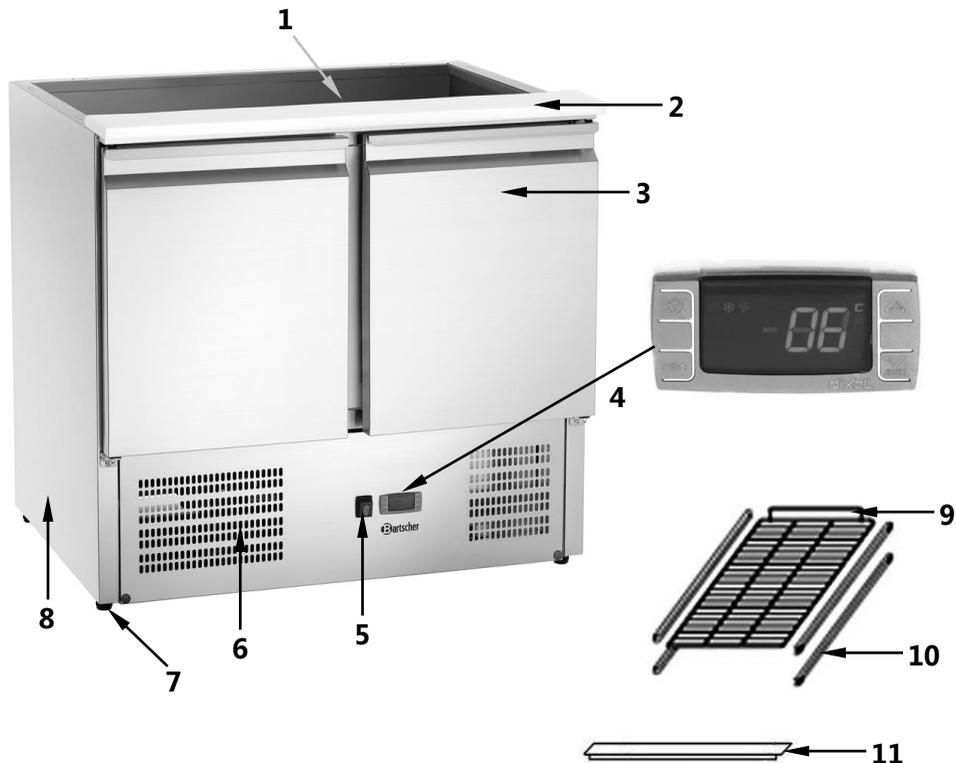


**10** Grid- shelf (1)

**11** Rails for grid – shelf



**12** Adapter bars for GN containers (2)



- |  |  |
|--|--|
| <b>1</b> GN container area                         | <b>7</b> Feet (4)                            |
| <b>2</b> Cutting board                             | <b>8</b> Housing                             |
| <b>3</b> Door (2)                                  | <b>9</b> Grid– shelf (2)                     |
| <b>4</b> Digital temperature controller            | <b>10</b> Rails for grid – shelf             |
| <b>5</b> <b>ON/OFF</b> switch with power indicator | <b>11</b> Adapter bars for GN containers (8) |
| <b>6</b> Ventilation ducts                         |  |

## 4.2 Technical specification

Name	Saladette 900T2	
Code-No.:	<b>200256</b>	
Design:	<ul style="list-style-type: none"> <li>▪ for 2 x 1/1 GN and 3 x 1/6 GN (or 6x 1/3 and 3x 1/6), GN containers 150 mm deep ***</li> </ul>	
	<ul style="list-style-type: none"> <li>▪ 2 doors</li> <li>▪ circulating air cooling</li> </ul>	<ul style="list-style-type: none"> <li>▪ electronic control</li> <li>▪ condensation water evaporation</li> <li>▪ with foamed evaporator</li> </ul>
Material:	housing: chrome-nickel steel, cutting board: polyethylene	
Capacity:	260 litres	
Power:	0.204 kW / 220-240 V 50 Hz	
Temperature range:	0 °C - 10 °C	
Coolant:	R134a	
Dimensions:	W 900 x D 700 x H 870 mm	
Weight:	61.6 kg	
Accessories:	2 adaptor bars: length 326 mm, width 25 mm; 2 adaptor bars: length 535 mm, width 35 mm; 4 adaptor bars: length 174 mm, width 25 mm	

Name	Saladette 1365T3	
Code-No.:	<b>200257</b>	
Design:	<ul style="list-style-type: none"> <li>▪ for 4 x 1/1 GN or 2x 1/1 and 4x 1/2, GN containers 150 mm deep ***</li> </ul>	
	<ul style="list-style-type: none"> <li>▪ 3 doors</li> <li>▪ circulating air cooling</li> </ul>	<ul style="list-style-type: none"> <li>▪ electronic control</li> <li>▪ condensation water evaporation</li> <li>▪ with foamed evaporator</li> </ul>
Material:	housing: chrome-nickel steel; cutting board: polyethylene	
Capacity:	390 litres	
Power:	0.321 kW / 220-240 V 50 Hz	
Temperature range:	0 °C - 10 °C	
Coolant:	R134a	
Dimensions:	W 1365 x D 700 x H 870 mm	
Weight:	87.2 kg	
Accessories:	3 adaptor bars: length 326 mm, width 25 mm; 3 adaptor bars: length 535 mm, width 35 mm; 4 adaptor bars: length 174 mm, width 25 mm	

<b>Name</b>	<b>Pizza Saladette 900T2</b>	
Code-No.:	<b>200258</b>	
Design:	<ul style="list-style-type: none"> <li>▪ cooling top for 5 x 1/6 GN (or 2 x 1/3 GN and 1 x 1/6 GN, GN containers 150 mm deep ***</li> </ul>	
	<ul style="list-style-type: none"> <li>▪ 2 doors</li> <li>▪ circulating air cooling</li> </ul>	<ul style="list-style-type: none"> <li>▪ electronic control</li> <li>▪ condensation water evaporation</li> <li>▪ with foamed evaporator</li> </ul>
Material:	chrome-nickel steel with granite worktop	
Capacity:	260 litres	
Power:	0.204 kW / 220-240 V 50 Hz	
Temperature range:	0 °C - 10 °C	
Coolant:	R134a	
Dimensions:	W 900 x D 700 x H 1080 mm	
Weight:	90.0 kg	
Accessories:	4 adaptor bars: length 174 mm, width 25 mm	

<b>Name</b>	<b>Saladette 438T1</b>	
Code-No.:	<b>200270</b>	
Design:	<ul style="list-style-type: none"> <li>▪ 1 doors, possibility to change hinge side</li> </ul>	
	<ul style="list-style-type: none"> <li>▪ circulating air cooling</li> <li>▪ electronic control</li> </ul>	<ul style="list-style-type: none"> <li>▪ condensation water evaporation</li> <li>▪ with foamed evaporator</li> </ul>
Material:	housing: chrome-nickel steel; cutting board: polyethylene	
Power:	0,23 kW / 230-240 V 50 Hz	
Temperature range:	0 °C – 10 °C	
Coolant:	R134a / 150 g	
Capacity:	140 litres	
Dimensions:	W 438 x D 700 x H 882 mm	
Weight:	43.0 kg	
Accessories:	2 adaptor bars: length 535 mm, width 35 mm; 1 shelf - 1/1 GN, W 335 x D 570 mm	

<b>Name</b>	<b>Saladette 900T2 +GL</b>	
Code-No.:	<b>200275</b>	
Design:	<ul style="list-style-type: none"> <li>▪ for 3x 1/6 GN and 2 x 1/1 GN, GN containers 150 mm deep ***</li> </ul>	
	<ul style="list-style-type: none"> <li>▪ 2 doors</li> <li>▪ circulating air cooling</li> </ul>	<ul style="list-style-type: none"> <li>▪ electronic control</li> <li>▪ condensation water evaporation</li> <li>▪ with foamed evaporator</li> </ul>
Material:	housing: chrome-nickel steel; cutting board: polyethylene	
Power:	0.187 kW / 230 V 50 Hz	
Temperature range:	0 °C – 10 °C	
Coolant:	R134a / 200 g	
Capacity:	250 litres	
Dimensions:	W 900 x D 700 x H 850 mm	
Weight:	57.0 kg	
Accessories:	2 grid – shelves 1/1 GN, stainless steel; 2 adaptor bar: length 326 mm, width 25 mm; 2 adaptor bars: length 535 mm, width 35 mm; 4 adaptor bars: length 174 mm, width 25 mm	

We reserve the right to make technical changes!

**\*\*\*Delivery without GN containers!**

## 5. Installation and operation

### 5.1 Positioning and connection



**CAUTION!**

**The installation and connection of the device should be made only by qualified specialist establishment.**

#### Positioning

- Unpack the device and remove any packing material.
- Place the device on a firm, dry, level and waterproof surface adapted to the impact of high temperatures and sufficient load-bearing capacity for the weight of the device including the entire contents.
- **Never** place the device on flammable surfaces.

- **Do not** place the device in the vicinity of an open flame, electric ovens, heating stoves or other heat sources, such as direct sunlight. High temperatures may adversely affect cooling performance and power consumption.
- The device should be set so that there is an adequate supply of air circulation. Keep a 10 cm clearance on the sides and rear, and 30 cm from the ceiling or cabinets.
- **Never** cover and do not block ventilation openings.
- Do not place the device in places where there is high humidity. Too much moisture can cause damage to the device. The optimum operating conditions at the set device is achieved at ambient temperatures between 10 ° C and 30 ° C and relative humidity between 30-55%.
- In order to avoid damage to the legs or other equipment, in the case of moving, lift the device (eg. by forklift).
- Place the device so that the plug is easily accessible in order to quickly disconnect the device from the power supply if need arises.
- After placing the device in the intended place, level it by tightening or loosening the feet.
- Remove the protection foil from the device before the first use.



## **CAUTION!**

**Never remove the rating plate and any warning signs from the device.**

## Connection



## **DANGER! Electric shock hazard!**

**The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!**

- If during transport the device was placed horizontally, the connection may occur only after a period of 2 hours (built-in condensing unit).
- After a power failure or if the plug is removed, the device should not be connected to the power supply for at least 5 minutes.
- The power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

## 5.2 Operation

### Before first use

- Before the initial start-up, clean the saladette. Follow the instructions in section 6 „**Cleaning and maintenance**“.
- Plug the device to the single, grounded socket.
- Turn the device with **ON/OFF** power switch located on the front panel of the device. The green power indicator in the switch will come on. The digital display will show the current temperature inside the device.
- Before first use and placing any food products in the saladette, or the cooling top, the device should reach the required temperature.

### Digital temperature control

Basic settings of the temperature are pre-set and reflect the operating temperature in the range of 0 °C – 10 °C inside of the device. During normal operation of the device the digital display indicates the current temperature inside of the device.



### Button Functions

- SET** Display a required value, select parameters in programming mode or save the procedure
-  Manual start of defrost
-  In programming mode, select a parameter code, increase the displayed value
-  In programming mode, select a parameter code, decrease the displayed value
- AUX**

## Combination of buttons

To activate or deactivate some of the functions you may need to press more than one button at the same time.



**Block or unblock the buttons:**

- to block, press both buttons and hold longer than 3 seconds, until you see **"OFF"** on the display;
- to unblock, press both buttons and hold longer than 3 seconds, until you see **"ON"** on the display.



**Switch to programming mode:**

- press both buttons and hold for 3 seconds, LED **°C** or **°F** flashes, and you can start programming.



**Return to a previous indication:**

- press both buttons to leave the programming mode and return to a previous displayed value (temperature inside of the device).

## LED indicators

LED indicators on the digital display indicate the active function:

LED	Display	Meaning
	<b>illuminates</b>	compressor active
	<b>flashes</b>	delayed
	<b>illuminates</b>	defrost in progress
	<b>flashes</b>	defrost delayed
<b>°C</b>	<b>illuminates</b>	Indicated in °C
	<b>flashes</b>	in programming mode
<b>°F</b>	<b>illuminates</b>	Indicated in °F
	<b>flashes</b>	in programming mode

## Indication of required value

- shortly press button **SET** to show the required temperature;
- press button **SET** again or wait 5 seconds to return to the previous indication.

## Change of required value (required temperature)

- press and hold button **SET** for at least 3 seconds;
- the required value will be displayed and the diode **C** or **F** will flash on the display;
- use button **▽** or **△** to decrease or increase the value until the display shows the required value;
- confirm new value with button **SET** or wait 10 seconds for the automatic storing of set value.



**Other settings and changes of parameters can be found in the accompanying description of the digital temperature controller and should be set by specialist staff.**

## Switching off the device

If a break is expected in using the device, turn it off using the main switch (position „O“ (**OFF**)) and disconnect from the power supply (pull out the plug!).



**Any water accumulated in the bottom of the device can be removed by the discharge pipe below the device.**

## Defrosting

### Automatic defrosting

The device is automatically defrosted four times within 24 hours. The clock starts upon first activation. If the automatic defrosting is to be carried out at other times, press  for more than 2 seconds. The digital display shows „“.

Defrosting will start right away, the next defrosting will take place after 6 hours.

## Defrosting manually

In addition to automatic defrosting, manually defrosting can be activated at any time, to do this, hold down the  for more than 2 seconds.

Manual defrosting commences. The digital display shows „“.



### NOTE!

**Condensation water evaporates automatically.**

## Tips for the use

- Start using the saladette only after the display has shown the required temperature.
- Prepare the food products beforehand and place them in appropriate GN containers (see. section **4.2 „Technical data“**). Next, the food may be placed in the compartments with doors, drawer or in the cooling top.
- If necessary, when placing products in the saladette, the supplied adaptor bars may be used as shelves for GN containers.
- During the first filling, or completing, the saladette always open and fill only one compartment, to avoid tilting of the device.
- Do not place any warm food products or liquids in the saladette. Allow them to cool down to room temperature first.
- Always cover or pack the food products.
- When the saladette is in use, remember to leave enough space between the inner walls of the device and the food placed inside to ensure air circulation inside the device.
- The more food products in the saladette and the longer the doors/drawers stay open, the higher energy consumptions.
- To minimize the losses during the cooling process, do not leave doors/drawers/cover open longer than necessary. Furthermore, do not open them too often.
- To avoid build-up of any unpleasant odours inside the saladette, observe the recommended shelf life of the stored food products and regularly clear the device.
- In the case of power outage, leave the doors, drawers and covers closed to prevent the loss of cooled air.

## 6. Cleaning and maintenance



### **WARNING!**

**Before cleaning disconnect the device from the power supply (pull the plug!).**

**Do not use pressurized water jet for cleaning!**

**Protect the device from the water penetration.**

- The device should be cleaned regularly to avoid hygiene problems and malfunctions.
- Before cleaning, remove the food from the device and put them in the refrigerator so as to avoid deterioration.

### ***Accessories***

- Remove the shelves - grids, bars and GN containers from the device and clean them thoroughly with warm water and food grade disinfectant. Rinse the cleaned accessories with clean water and dry completely.

### ***Saladette***

- Clean the cutting board and the interior of the device with a food grade disinfectant and soft cloth. Wipe with a damp cloth and dry thoroughly the cleaned surfaces.
- Wipe the exterior of the saladette with soft damp cloth. If necessary use a mild cleaning agent.
- **Never** use aggressive cleaning agents, for instance scouring powder, cleaning agents with alcohol or solvents which may damage the surface of the device.
- After cleaning, dry the surfaces and polish with a dry cloth.

### ***Granite worktop (200258)***

- Clean regularly the granite worktop with a soft, damp cloth. When using the cleaning agents, remember that they should be designed for cleaning natural stone. Follow the instructions of the manufacturers of such cleaning agents.

## Condenser



### CAUTION!

**A dirty condenser has a negative impact on the performance of the device and increases energy consumption!**

Clean the condenser regularly (once a week) to maintain its full performance by following the instructions below:

- Disconnect the device from the power supply (pull the plug!).
- Unscrew and remove the protective grille on the front of the device and remove the grille to make the condenser easily accessible.
- Clean the device with a vacuum cleaner with an upholstery nozzle or brush leading an upholstery nozzle or brush along the condenser's ribs.
- After cleaning, reassemble the removed protective grille.



### WARNING! Risk of burn!

**During the normal operation the surface of the condenser and the compressor may become hot.**

**To avoid palm or hand burns do not touch them with bare hands. Use protective gloves!**

### If the device is to remain unused for a longer time:

- disconnect the device from the socket (pull the plug!);
- remove all the food products from the saladette;
- clean the device as described above and dry it thoroughly;
- leave doors/drawers/covers open for some time to let the device dry fully;
- next, cover the device to protect it against dust and dirt.

## 7. Possible Malfunctions

In case of failure turn the device off with the main switch and disconnect the device from the power supply (pull the plug!). Before calling the technician or informing the vendor check the possibility of removing the failure by yourself according to the table below.

Failure	Possible reason	Solution
<b>No cooling</b>	<ul style="list-style-type: none"> <li>• Improperly connected plug.</li> <li>• The machine is not switched on.</li> <li>• Fuse of the circuit tripped.</li>   <li>• Loss of electrical power.</li> <li>• Temperature regulator damaged.</li> </ul>	<ul style="list-style-type: none"> <li>• Unplug the plug and reconnect it correctly.</li> <li>• Turn on the device with the <b>ON/OFF</b> switch.</li> <li>• Check the fuse, check the device when connected to a different socket.</li> <li>• Check power supply.</li> <li>• Contact the seller.</li> </ul>
<b>Insufficient cooling capacity</b>	<ul style="list-style-type: none"> <li>• Improper temperature setting.</li> <li>• The device is in the thawing process.</li>   <li>• Too close location to sources of heat or direct sunlight</li> <li>• Poor air circulation around the device.</li> <li>• Device overloaded.</li> </ul>	<ul style="list-style-type: none"> <li>• Correct temperature setting.</li>   <li>• Wait until the thaw phase is complete, check the cooling performance.</li> <li>• Ensure sufficient distance from sources of heat.</li>   <li>• Cool groceries before placing in the machine.</li> <li>• If necessary, remove some items from your device.</li> </ul>
<b>Water is leaking from the housing</b>	<ul style="list-style-type: none"> <li>• Clogged or blocked drainage pipe condensation.</li>   <li>• The device is not levelled.</li> </ul>	<ul style="list-style-type: none"> <li>• Restore patency of the condensation water discharge pipe or remove the offending items.</li> <li>• Level the device.</li> </ul>

## When the anomalies cannot be removed:

- **do not** open the housing,
- contact the service company or the vendor, and specify:
  - failure type;
  - article number and serial number (see rating plate on the back wall).

## 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.**



**CAUTION!**



**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  
33154 Salzkotten  
Germany

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