

## AT90-DIG



**A120799**

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](http://www.bartscher.com)



Version: 1.0

Date of preparation: 2019-07-16

---

## Original instruction manual

1	Safety .....	2
1.1	Explanation of signal words .....	2
1.2	Safety instructions.....	3
1.3	Intended use .....	6
1.4	Unintended Use .....	6
2	General information .....	7
2.1	Liability and warranty .....	7
2.2	Copyright protection.....	7
2.3	Declaration of conformity .....	7
3	Transport, packaging and storage .....	8
3.1	Delivery Check.....	8
3.2	Packaging .....	8
3.3	Storage .....	8
4	Technical data .....	9
4.1	Technical specifications .....	9
4.2	Functions of the appliance .....	10
4.3	List of components of the appliance.....	11
5	Installation and operation .....	12
5.1	Installation.....	12
5.2	Operation .....	13
6	Cleaning .....	18
6.1	Safety Instructions for cleaning .....	18
6.2	Cleaning.....	18
7	Possible Malfunctions.....	19
8	Disposal.....	20



**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

EN

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.

EN

## 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

---

### Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

### Supervised usage only

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

### Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used 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:

- Preparation of meat, fish and vegetables.
- Baking bread, pies and cakes.
- Heating up food.
- Defrosting deep frozen products.
- Cooking au gratin.
- Preparation of frozen and deep frozen food.

## 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.

EN

The following is an unintended use:

- Heating of rooms.
- Drying clothes.
- Storage of flammable objects.
- Heating up and warming up flammable, hazardous to health and volatile, etc. liquids and materials.

## 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.

EN

### 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.

EN

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

<b>Name:</b>	<b>Convection oven AT90-DIG</b>
Art. No.:	A120799
Material:	Stainless steel
Chamber material:	Stainless steel
Chamber dimensions (W x D x H), in mm:	460 x 370 x 350
Number of guide rail pairs:	4
Guide rail dimensions (W x D), in mm:	438 x 315
Distance between guide rail pairs, in mm:	70
Temperature range, min.–max., in °C:	50 - 300
Time setting, from–to, in min.:	0 - 99
Number of cooking programs:	1
Number of cooking phases:	1
Number of motors:	2
Stages of fan speed:	1
Degree of protection:	IPX3
Power supply:	2.67 kW / 230 V / 50 Hz
Dimensions (W x D x H) in mm:	595 x 615 x 580
Weight in kg:	38

EN

We reserve the right to implement technical modifications!

#### Version / Characteristics

- Function: circulating air
- Temperature control: electronic, in increments of 1°C
- Heat-up time: approx. 8 minutes (150°C)
- Timer
- Thermostat

- Type of guide rails: crosswise
- Internal lighting
- Digital display of temperature and time
- Control: electronic
- Appliance connection: ready to plug in
- ON/OFF switch
- Indicator lights: ON/OFF, heating, timer, lighting
- Audible signal after expiry of time
- Double door glazing
- Rounded baking chamber
- Removable guide rails
- The set includes 4 baking sheets

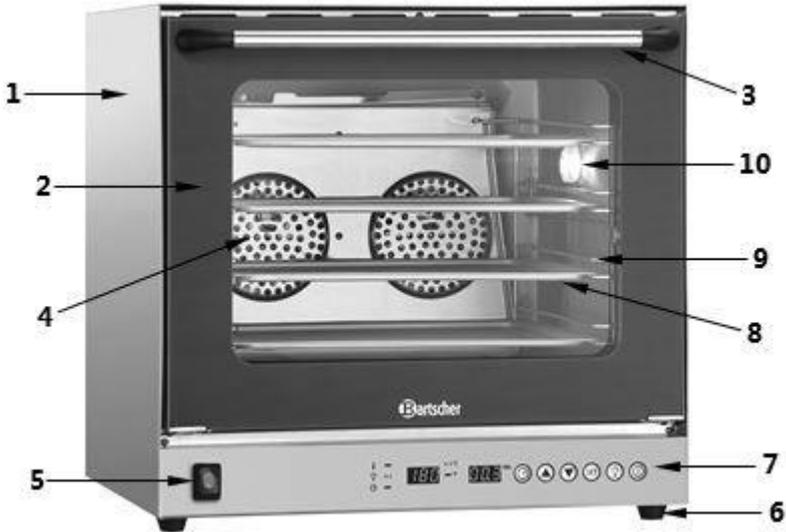
## 4.2 Functions of the appliance

EN

The convection oven is designed for preparation of food and keeping it warm with the use of suitable accessories.

Cooking/baking process is executed with the use of hot air recirculation inside the appliance. This makes homogenous cooking/baking possible thanks to uniform temperature distribution.

## 4.3 List of components of the appliance



1. Housing
2. Glass pane door
3. Glass pane door handle
4. Fan motors (2x)
5. ON/OFF switch with integrated power indicator light (green)
6. Adjustable feet (4x)
7. Control panel
8. Sheets (4x)
9. Guide rails
10. Internal lighting

## 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.
- Keep minimum distance from flammable walls and objects; maintain clearance of 10 cm at both sides and 20 cm at the rear.

### 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!

**During operation, the housing and glass pane door become very hot and remain hot for a while after switching the appliance off.**

Do not touch the appliance during operation nor immediately after switching it off. Open and close the convection oven using the glass pane door handle only.

To operate the appliance, use handles and elements designed to this end.

**Sheets and containers heat up considerably during operation.**

For removing hot food use dishwashing cloths or kitchen mitts.

EN

### Preparation of the Appliance

1. Prior to operation, clean the appliance and its equipment inside and outside according to instructions in section 6 “**Cleaning**”.
2. Prior to first use, and observing instructions in section “**Settings**”, heat up the oven without food to eliminate any unpleasant odours that come from the thermal insulation. Select the highest temperature and the longest time.

A small amount of smoke or unpleasant odour may be produced. This is normal during first use and should not recur.

3. Next, open the glass pane door to allow all the smoke to escape.

### Appliance Start-up

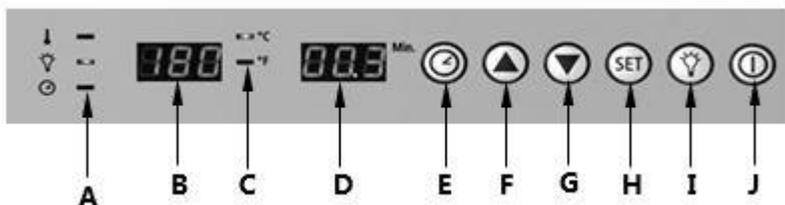
1. Plug the appliance into a suitable single grounded socket.
2. Press the ON/OFF switch to **I** position.

The appliance is in standby mode now.

3. Press the Start/Stop button to switch on the appliance.

4. Now set the temperature and time with buttons on the control panel.

### Functions of buttons / indicators / LED indicators



- |   |   |
|---|---|
| <b>A</b> Indicator lights: heating / lighting / timer | <b>F</b> Settings value quick increase button (temperature, time)                     |
| <b>B</b> Temperature digital display                  | <b>G</b> Settings value quick decrease button (temperature, time, thermal processing) |
| <b>C</b> Temperature unit indicator lights (°C / °F)  | <b>H</b> SET function button  |
| <b>D</b> Thermal processing time digital display      | <b>I</b> Lighting button  |
| <b>E</b> Timer start button                           | <b>J</b> Start/Stop button  |

### Temperature Setting

The temperature may be set in the range of 50 °C – 300 °C, with increments of 1°C. The oven chamber heating time to 150 °C reaches approx. 8 minutes.

1. Press the SET function button.  
Temperature digital display blinks.
2. Set the required temperature with the use of settings value increase or decrease buttons.
3. To confirm, press the SET function button.

After setting the required temperature, the current oven chamber temperature will be displayed in the temperature digital display. Thus, you may control the oven chamber temperature.

After setting the temperature and pressing the SET function button, the appliance automatically proceeds to thermal processing time settings and the counterpart digital display blinks.

### Thermal Processing Time Setting

The thermal processing time may be set in the range of 0–99 minutes.

1. Set the required thermal processing time with the use of settings value increase or decrease buttons.

The set thermal processing time is displayed in the digital thermal processing time display.

2. To confirm, press the SET function button.

### Timer Activation

1. When the appliance reaches the set temperature, activate the timer by pressing Timer start button.

Timer indicator light blinks.

The remaining time of thermal processing is displayed on a relevant digital display.

When the timer is activated, you may freely and at any moment change the time currently remaining to the end of thermal processing.

2. To this ends, press the settings value increase or decrease buttons and change the thermal processing time to the required value, but do not store the value.

The newly set thermal processing time will be shown on the digital thermal processing time display.

After expiry of the set thermal processing time, “END” message will be shown on a respective digital display and audible signal will be generated for 6 seconds.

EN

### Internal lighting ON/OFF

The internal lighting of the appliance may be switched on independently by pressing respective button on the control panel. To switch the lighting off, press the same button again.

### Indicator Lights

Next to digital time and temperature displays, there are three indicator lights on the control panel:

- Heating
- Lighting
- Timer

Heating and lighting indicator lights are continuously on, as soon as respective functions are activated.

When timer is activated, respective indicator light blinks a few times per second.

### Temperature Unit (°C / °F) Change

The temperature may be set in Fahrenheit and Celsius degrees. By factory default, the set temperature unit is "°C".

The set temperature unit may be changed in the following way:

- Switch the appliance on with the ON/OFF switch.
- Press and hold the SET function button until "000" is displayed on the digital thermal processing time display.
- With the use of settings value increase or decrease buttons alter the indication to "008".
- Press the SET function button.
- With the use of settings value increase or decrease buttons select 00 or 01 (00 = °C, 01 = °F).
- Press the Timer start button and complete the setting with Start/Stop button.

The set temperature unit is indicated by the relevant indicator light lit.

### Food Preparation

#### NOTE!

**Prior to each use, heat the convection oven properly. Set the temperature approx. 30°C above the required temperature and correct it when food is put into the oven in order to obtain uniform effect.**

As soon as the set temperature is reached, the heating-up indicator light goes off. When the temperature in the oven chamber drops (e.g. when the glass pane door is open, food is put in the oven, etc.), the appliance heats up again and the heating indicator light lights up anew.

1. Insert suitable sheets with food on them onto convection oven guide rails.

At a time, 4 baking sheets on 4 guide rails of the convection oven may be inserted.

2. During packing of the appliance, make sure that there is a top clearance of at least 40 mm between dishes and baking sheets, which will allow for maintaining optimum heat distribution in the baking chamber.

3. If needed, set the thermal processing time and temperature again.

4. Activate timer (if thermal processing time settings were altered) by pressing the Timer start button.

The remaining thermal processing time will be shown on the digital thermal processing time display.

After expiry of the set thermal processing time, "END" message will be shown on a respective digital display and audible signal will be generated for 6 seconds.

5. Open glass pane door using the door handle.
6. Remove the prepared dishes carefully from the convection oven using kitchen mitts resistant to high temperatures.

### Turning the Appliance off

Operation of the appliance may be interrupted during thermal processing by pressing Start/Stop button.

If the appliance is not to be used, switch the ON/OFF switch to “**O**” position and disconnect the appliance from the power supply (pull the plug out).

### Overheating Protection

The appliance is equipped with **overheating protection**, which activates at 320 °C and disconnects the appliance.

When the overheating protection is activated:

- Leave the appliance to cool off for some time.
- Press the **RESET** button at the rear side of the appliance.
- Restart the appliance.

## 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.

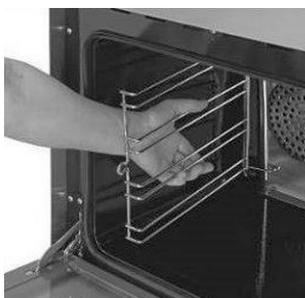
### 6.2 Cleaning

1. Clean the appliance regularly at the end of a working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.

EN

With regular cleaning you may avoid burning leftovers of pies and roasts.

2. Remove dishes from the appliance and leave the appliance to cool off.
3. Clean the appliance inside and outside with the use of a soft, damp cloth and a mild cleaning agent.
4. In case of stubborn dirt, use commonly available oven cleaning agents. Observe the instructions of the manufacturer of such a cleaning agent.



In order to facilitate cleaning of the oven chamber, you may remove the guide rails.

5. To do this, loosen the wing screws (left and right) and remove the guide rails from the baking chamber.
  6. Clean the guide rails thoroughly with warm water, a soft cloth and a mild cleaning agent.
7. When the oven chamber and the guide rails are clean, reinsert the guide rails in the chamber and secure them with wing screws.

## Possible Malfunctions

8. Clean the baking sheets with a paper towel or damp cloth. To remove stubborn roasting leftovers, pour a little oil onto the sheet and leave it to soak for 5–10 minutes. Wipe the sheet with a damp cloth or paper towel.
9. Rinse the sheet with clean water.
10. Dry all the cleaned parts and surfaces completely with a soft cloth.

## 7 Possible Malfunctions

Malfunction	Possible Cause	Solution
The appliance is operating, but the heating indicator light is off and the appliance is not heating up.	Damaged thermostat.	Contact the supplier.
	At least one of the heaters is damaged.	Contact the supplier.
The appliance is operating, the temperature is set, the heating indicator light is on, but the temperature rises in an uncontrollable manner.	Damaged thermostat.	Contact the supplier.
The appliance is operating, it heats up, but the heating indicator light is off.	Damaged heating control light.	Contact the supplier.
Indicator lights and digital displays are off and the appliance is not heating up.	No electric power supply.	Check and restore the electric power supply.
	Fuse damaged.	Replace the fuse.

Malfunction	Possible Cause	Solution
Cooking/baking effect is not uniform.	Damaged fan.	Contact the supplier.
	Damaged thermostat.	Contact the supplier.
	Top clearance between dishes and sheets is too small.	Maintain clearance of at least 40 mm.
The oven chamber lighting does not work.	Damaged bulb.	Wait for the appliance to cool off. Remove the bulb cover. Screw the bulb off and replace it with a new one of the same technical specification.

## 8 Disposal

### Electrical appliance

EN



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.