

GE 28



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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

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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.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

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.

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 germs!

- The water tank must be regularly emptied and disinfected to eliminate the possibility of accumulation of harmful and dangerous germs.

Supervised Usage only

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

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.

Improper use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used in a technically flawless condition, providing for safe use.
- The appliance may only be used with connections in a technically flawless condition, providing for safe use.
- The appliance may only be used clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not attempt to modify nor alter 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:

- Heating up and keeping warm beverages, e.g., mulled wine, punch and Jagertee
- Preparation of hot water
- Bottling suitable food.

This appliance is intended for use in households and similar places, e.g.:

- in employee canteens in shops, offices, and similar areas;
- on farms;
- by customers in hotels, motels, and other typical accommodation establishments;
- in lodging-houses.

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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 food,
- Pouring and heating up flammable, harmful, and quickly evaporating liquids or materials, etc.

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: | Mulled wine pot / boiling water canner GE 28 |
| Art. No.: | 200049 |
| Material: | enamel coating |
| Lid material: | plastic |
| Max. volume, in l: | 28 |
| Usable volume, in l: | 21 |
| Temperature range, min.–max., in °C: | 30 - 100 |
| Connected load: | 1,8 kW 23 V 50 Hz |
| Dimensions (W x D x H), in mm: | 370 x 370 x 500 |
| Weight, in kg: | 5,4 |

We reserve the right to implement technical modifications.

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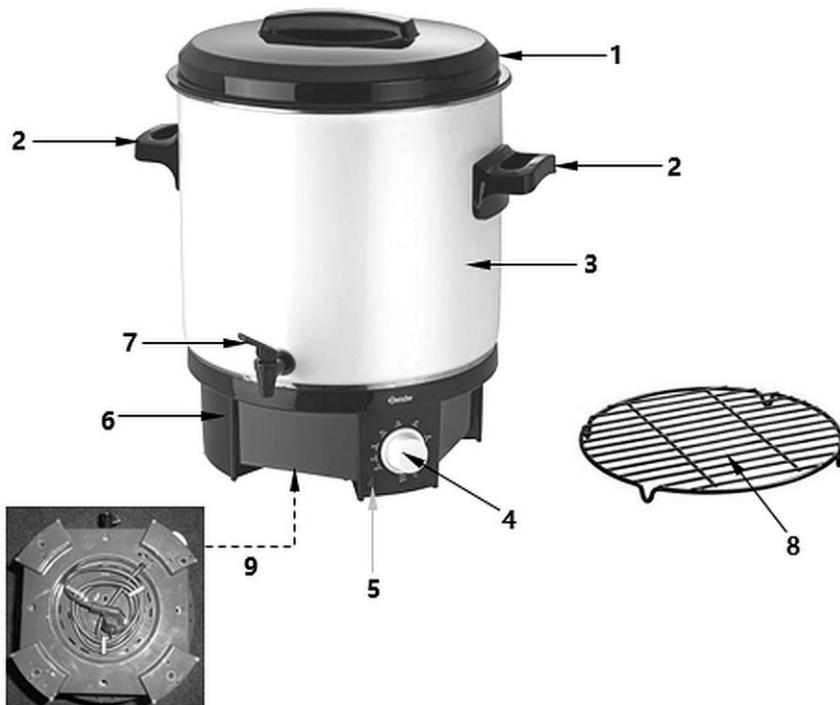
Version / Characteristics

- Colour: silver, black
- Control: electronic, knob
- Indicator light: heating up
- Temperature control: stepless, thermostatic
- Closed pot base with covered heating element
- The set includes: 1 grate, Ø320 mm

4.2 Functions of the Appliance

In the mulled wine pot / pot for preserving foodstuffs, beverages like mulled wine, punch, Jagtertee, etc. are heated up to the set temperature and kept in this temperature for the pre-set time. The appliance is also intended for preserving foodstuffs in suitable jars and in right temperatures.

4.3 List of Components of the Appliance



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Fig. 1

- | | |
|-------------------------------------|----------------------------------|
| 1. Lid | 2. Pot handles (2 pcs) |
| 3. Pot | 4. Temperature controller |
| 5. Heating-up indicator light (red) | 6. Pot base with heating element |
| 7. Drain tap | 8. Grate |
| 9. Power cord winder | |

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 10 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.

5.2 Operation

Warning Indications



HAZARD!

Electric shock hazard!

In the event of overfilling of the pot, the liquid may overflow and thus cause short-circuit in electronic control circuit. This may result in bodily injuries through electric shock.

Do not overfill the pot with liquids. Mind the 'MAX' marking inside the pot.



WARNING

Risk of scalding!

The pot and lid heat up considerably during operation.

Do not touch the hot appliance.

Risk of scalding!

Hot steam coming out when the lid is removed may cause scalding of hands, arms and face.

Never remove the lid when the appliance is operating.

In order to add liquids, first switch the appliance off and then carefully remove the lid, using the lid handle.

Preparation of Appliance

1. Remove all accessories from the appliance and fully unwind the power cord from the winder.
2. Rotate the temperature controller to '**OFF**' position.

WARNING!

Due to hygienic reasons, the appliance should be boiled up before first use.

3. Pour approx. 6 litres of water into the pot.
4. Plug the appliance into a single grounded socket.
5. Boil water at the '**MAX**' temperature setting for 5 minutes. Observe instructions in section '**Heating up Liquids**'.
6. Next rotate the temperature controller to '**OFF**' position.
7. Disconnect the appliance from the socket (pull the plug out).
8. Wait for the appliance to cool off.
9. To end with, drain the water from the pot to a suitable container via the water drain tap.
10. Rinse with fresh water and drain it again.
11. Clean the appliance observing indications in section 6.2 '**Cleaning**'.

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Heating up Liquids

1. Rotate the temperature controller to '**OFF**' position.
2. Before filling the pot with a liquid, make sure the drain tap is closed.
3. Pour the liquid to the mulled wine pot / water pot. Mind the '**MIN**' and '**MAX**' markings inside the pot.

WARNING!

Non-drinkable liquids, such as acids, lyes, oils, nitrates, etc. pose hazard to health.

Before switching the appliance on, always fill the appliance with drinkable liquid.

4. Before switching on, always put the lid on and leave it on the pot during heating up.
5. Plug the appliance into a suitable single socket.
6. Use the temperature controller to steplessly set the temperature in the range of 30°C – 90°C – MAX.

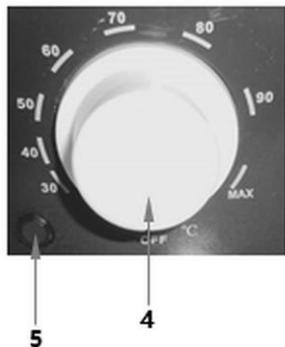


Fig. 2

7. Rotate the temperature controller clockwise to the selected temperature setting.

The red heating-up indicator light is on during the heating-up phase.

NOTE!

The heating-up time is conditioned by the liquid and its amount.

When the set temperature is reached, the thermostat automatically switches off, and the red heating up indicator light goes off.

When the liquid temperature drops, the thermostat switches on again and keeps the liquid warm at the set temperature for a longer period.

8. If the temperature of 100°C is needed, you may rotate the temperature controller clockwise until it reaches the right-most '**MAX**' position.

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WARNING!

When this temperature is reached, the water boils constantly, i.e. the thermostat does not switch off automatically.

Dispensing Liquids

1. In order to dispense liquid from the pot, place a suitable container (e.g., a mug, glass, cup, etc.) under the drain tap.
2. Press the drain tap lever down and hold it pressed until the right amount of liquid is dispensed.
3. After the dispensing process, release the drain tap lever, and it is going to close automatically.



Fig. 3

ATTENTION!

**Periodically check the liquid fill level, and refill when required.
Never use the appliance without liquid!**

Switching the Appliance Off / Emptying the Pot

1. If the appliance is not used, rotate the temperature controller to 'OFF' position.
2. Disconnect the appliance from the socket (pull the plug out).
3. Leave the appliance and the liquid to cool off.
4. Use the drain tap to empty the pot by dispensing the liquid into a suitable container.

Preserving foodstuffs

The appliance may also be used for preserving suitable foodstuffs in jars. A maximum of fourteen (14) 1-litre jars with diameter of 11.5 cm may be arranged on two levels in the pot.

1. Make sure the temperature controller is set in '**OFF**' position and the appliance is disconnected from the electric mains supply.
2. Prepare jars with contents for bottling. Before putting them into the jar, close them tightly.
3. Put the enclosed grate at the bottom of the pot.

It serves the purpose of an improved circulation of boiling water under and between jars, thus its faster heating up.

ATTENTION!

Use the enclosed grate only. Galvanized mesh or bar inserts are not suitable and may cause the appliance to malfunction due to lack of circulation under such inserts.

4. Place jars on the grate.
5. Pour water into the pot; make sure jars at the top level are covered in water up to approx. 3/4 of their height.

The water temperature should more less equal the temperature of jars' contents. This saves time and energy.

NOTE!

When preserving jars arranged on two levels, make sure the bottom level jars are closed tightly, so that water does not enter them.

6. Place the lid on the pot.

Setting Preserving Temperature

1. Set the temperature according to the bottled food product. Check the temperature and time of preserving in the below tables or in respective bottling recipes.
2. Plug the appliance into a suitable single socket.
3. If the temperature of 100°C is required for bottling, rotate the temperature controller to 'MAX' position.

NOTE!

Remember, that heating up time to reach the set temperature is not a period of total preserving time. When preserving at the temperature of 30–90°C the preserving time starts when the red indicator light goes off for the first time, and at the 'MAX' setting, when water starts to boil.

Preserving Tables

| Fruit | Temp. (°C) | Time (min.) | Fruit | Temp. (°C) | Time (min.) |
|------------------|------------|-------------|---------------------------|------------|-------------|
| Soft/hard apples | 85 | 30/40 | Raspberries, gooseberries | 80 | 30 |
| Apple mousse | 90 | 30 | Currants, cranberries | 90 | 25 |
| Apricots | 85 | 30 | Cherries | 80 | 30 |
| Soft/hard pears | 90 | 30/80 | Plums | 90 | 30 |
| Strawberries | 80 | 25 | Rhubarb | 95 | 30 |
| Blackberries | 85 | 25 | | | |

| Vegetable | Temp. (°C) | Time (min.) | Vegetable | Temp. (°C) | Time (min.) |
|-------------|------------|-------------|----------------|------------|-------------|
| Red cabbage | 100 | 110 | Bean | 100 | 120 |
| Celery | 100 | 110 | Peas | 100 | 120 |
| Asparagi | 100 | 120 | Cabbage turnip | 100 | 95 |
| Tomatoes | 90 | 30 | Carrots | 100 | 95 |
| Pumpkin | 90 | 30 | Mushrooms | 100 | 110 |

| Meat | Temp. (°C) | Time (min.) |
|--------------------------|------------|-------------|
| Roast piece, pre-roasted | 100 | 85 |
| Meat broth | 100 | 60 |
| Stew | 100 | 75 |
| Venison, poultry | 100 | 75 |
| Sausage | 100 | 110 |
| Minced meat | 100 | 110 |

NOTE!

Values provided in tables are for reference purposes only; further information may be found in bottling recipes.

1. When the preserving process is over, rotate the temperature controller to **'OFF'** position.
2. Disconnect the appliance from the socket (pull the plug out).
3. When the preserving time elapses, remove jars from the pot, as in hot water, which is going to cool slowly, the food would be still in the process of preserving.

WARNING! Risk of scalding!

Water in the pot and jars become very hot during preserving.

Use a handle for lifting jars to take jars out.

4. Leave water in the appliance to cool down and only then pour it out.

Overheating/Dry-Run Protection

The appliance is equipped with an overheating/dry-run protection. If the appliance is switched on accidentally without water or with a small amount of water or if water boils out, the protection will be triggered and the appliance will be switched off automatically.

In such a case, please:

1. Rotate the temperature controller to **'OFF'** position.
2. Disconnect the appliance from the socket (pull the plug out).
3. Leave the appliance to cool down for some time (at least for 30 minutes).
4. When cooled down, refill the appliance with water and re-start using the appliance as usual.

6 Cleaning and Descaling

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

Regular Cleaning

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1. Clean the appliance regularly after the end of each working day, or more frequently if needed.
2. Clean the pot thoroughly inside with warm water, a soft cloth or a sponge and a mild cleaning agent.
3. Rinse with fresh water and drain through the drain tap into a suitable container.
4. Wash the lid and grate in warm water with a mild cleaning agent. Rinse in fresh water.
5. Clean the external surface of the appliance with a soft, damp cloth. Use a mild cleaning agent if required.
6. Dry all the cleaned parts and surfaces with a soft cloth.
7. Wipe the power cord and plug only with a slightly damp cloth.

Drain Tap Cleaning

1. When used daily, clean the drain tap thoroughly every week; when used less often, it may be cleaned in greater intervals.
2. Loose the drain tap lever and clean it with warm water and a small amount of washing agent.
3. Rinse thoroughly with fresh water.
4. Clean the inside of the drain tap as well as connection with the pot with a small bottle brush.
5. Run a small amount of fresh water through the drain tap.

- To end with, secure the lever on the drain tap.

6.3 Descaling

Inappropriate water may lead to limescale deposits building up. Limescale deposits result in longer heating time and might cause damage to the appliance.

NOTE!

To avoid limescale deposits, it is recommended to use filtered water!

ATTENTION!

Lack of regular descaling of the appliance, as set forth in the instruction manual, may constitute a ground for rejecting warranty claims. Such claims are not covered by the warranty!

Descal the appliance regularly!

We recommend ecological descaling with use of vinegar or citric acid.

- Prepare water and vinegar solution (3:1 ratio) or water and citric acid solution (2 spoons per 1 litre of water).
- Fill the pot with this solution.
- We recommend leaving the descaling solution for approx. 1 hour.
- Next, boil the descaling solution.
- Leave the appliance to cool off for some time.
- Drain the descaling solution to a suitable container via the drain tap.
- Rinse the pot thoroughly and **multiple times** with fresh water.
- To completely remove the descaling solution, pour fresh water through the drain tap, too.
- When other commercially available descaling agents are used, observe manufacturer's instructions.

7 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> |
|---|---|

Electrical appliances should be returned to designated collection points.