

WB2110 / 200261



WB3110 / 200262





#### **ENGLISH**

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### Read this instruction manual 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 instruction 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.



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.
- Take care of children to keep them playing with or starting the device.
- Never leave the device unattended when in use.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. Suffocation hazard!
- Only use the device indoors.

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- The device must be operated in perfect and safe state only. In case of malfunction immediately disconnect the device from the power supply and contact the service company.
- 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 lay the power cable over carpets or other inflammable materials. 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 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.
- 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.
- Disconnect the device from the electric power supply.
  - when the device is not used,
  - in case of anomalies during operation,
  - before cleaning.



## HOT SURFACE! Burn hazard!

Follow the safety instructions listed in order to avoid the hazard:

- During the device operation the GN chambers become very hot.
   Do not touch them with bare hands. Use designed pushing handle for pushing the device.
- After the device has been switched off it remains hot for some time. Wait for cooling down before cleaning, moving, or carrying it to another location.

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# WARNING! Risk of scalding!

Follow the safety instructions listed in order to avoid the hazard:

- During the device operation water in the heat maintaining basin is very hot; before draining it wait for cooling down.
- Steam released after opening of GN chamber may cause burns of face, hands, and arms. Maintain caution and use protective gloves while removing lid.



# WARNING! Fire or explosion hazard!

Follow the safety instructions listed in order to avoid the hazard:

- Never operate the device near combustible, easily flammable materials (e.g. petrol, spirit, alcohol etc.). They evaporate through heating and in case of contact with ignition sources deflagrations can occur which can lead to serious personal injuries and property damages.
- When a fire arises disconnect it from the power supply before you initiate appropriate measures for fire-fighting. Provide sufficient supply of fresh air.

**Caution**: Never extinguish the fire with water when the power plug is connected to the socket. **Electric shock hazard!** 



### 1.3 Proper use



### CAUTION!

The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen 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.

**Food service cart** is designed <u>only</u> for maintaining heat of food products placed in appropriate GN containers.



#### **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.



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:

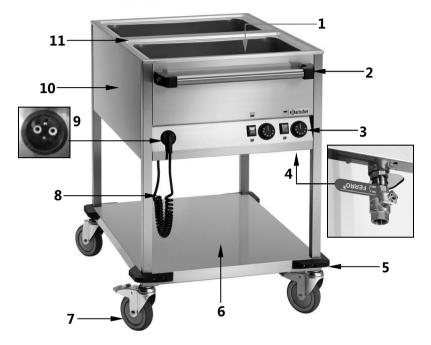
- do not store outdoors.
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.



# 4. Technical data

# 4.1 Overview of parts

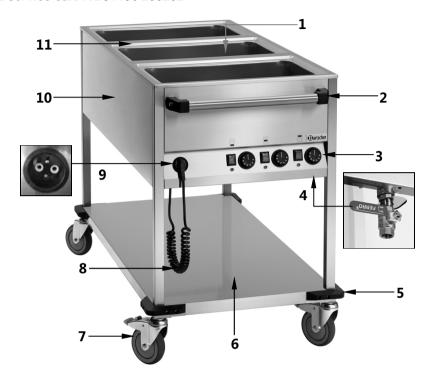
### Food service cart WB2110 / 200261



- 1 Heat maintaining basin (2)
- 2 Pushing handle
- 3 Control panel
- 4 Water drain tap (2)
- 5 Buffer
- 6 Base
- 7 Swivel castors
- 8 Spiral cable
- 9 Plug holder
- 10 Housing
- **11** Shelf between heat storage basins (1)



### Food service cart WB3110 / 200262



- 1 Heat maintaining basin (3)
- 2 Pushing handle
- 3 Control panel
- 4 Water drain tap (3)
- 5 Buffer
- 6 Bottom shelf
- 7 Swivel castors
- 8 Spiral cable
- 9 Plug holder
- 10 Housing
- 11 Shelf between heat storage basins (2)



# 4.2 Technical specification

| Name                    | Food service cart WB2110   |
|-------------------------|--|
| Code-no.:               | 200261   |
| Material:               | Nickel-chrome steel 18/10  |
| Realization:            | <ul> <li>2 heat maintaining basins for 1/1 GN         <ul> <li>200 mm deep, deep-drawn</li> <li>water-heated</li> <li>with water drain tap</li> </ul> </li> <li>Bottom shelf: W 600 x D 730 x H 370 mm</li> <li>Thermostat</li> <li>ON /OFF switch with indicator</li> <li>Heat indicator light</li> <li>4 swivel castors Ø 125 mm, with 2 brakes</li> <li>Spiral cable: 1.1 m</li> <li>Ready assembled</li> </ul> |
| Power supply:           | 1.4 kW / 230 V 50-60 Hz  |
| Temperature adjustment: | Continuous, separately controllable heating zones  |
| Temperature range:      | 30°C - 90°C  |
| Protection class:       | IP24   |
| Maximum total load:     | 200 kg   |
| Maximum shelf load:     | 100 kg at uniform load distrubution  |
| Dimensions:             | W 655 x D 900 x H 910 mm   |
| Weight:                 | 38.8 kg  |

We reserve the right to implement the technical modifications!

\*\*\*GN chamber excluded from delivery!



| Name                    | Food service cart WB3110  |
|-------------------------|---|
| Code-no.:               | 200262  |
| Material:               | Nickel-chrome steel 18/10   |
| Realization:            | <ul> <li>3 heat maintaining basins for 1/1 GN         <ul> <li>200 mm deep, deep-drawn</li> <li>water-heated</li> <li>with water drain tap</li> </ul> </li> <li>Bottom shelf: W 600 x D 1135 x H 370 mm</li> <li>Thermostat</li> <li>ON /OFF switch with indicator</li> <li>Heat indicator light</li> <li>4 swivel castors Ø 125 mm, with 2 brakes</li> <li>Spiral cable: 1.7 m</li> <li>Ready assembled</li> </ul> |
| Power supply:           | 2.1 kW / 230 V 50-60 Hz   |
| Temperature adjustment: | Continuous, separately controllable heating zones   |
| Temperature range:      | 30C - 90C   |
| Protection class:       | IP24  |
| Maximum total load:     | 200 kg  |
| Maximum shelf load:     | 100 kg at uniform load distrubution   |
| Dimensions:             | W 655 x D 1310 x H 910 mm   |
| Weight:                 | 54.0 kg   |

We reserve the right to implement the technical modifications!

\*\*\*GN chamber excluded from delivery!



# 5. Installation and operation

### 5.1 Installation



### **CAUTION!**

Any installation, connection and maintenance work related to the device must be performed by the qualified and certified technician in accordance with the applicable international, national and local regulations.

### **Positioning**

- Unpack the device and discard the entire packaging material according to the regulations valid in the country of installation.
- Place the device on top of an even, stable, dry, and water-resistant surface which is not heat sensitive. Protect the device from unintended movement by locking the castors with brakes.
- Never place the device on an inflammable surface.
- Never place the device in wet or damp locations.
- Place the device so that it is easily accessible, leaving enough space to freely service the device and ensure appropriate air circulation.
- Never place the device directly against walls, low walls, furniture or other objects
  which are made of flammable material. Keep a distance of at least 10 cm at the
  sides and at the rear from walls and other objects. Take into account the applicable
  fire protection regulations.
- If keeping the above mentioned distance is impossible, apply appropriate safety measures (e.g. heat-resistant foil), which will ensure keeping the wall's temperature within the safe range.
- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



### **CAUTION!**

Never remove the type plate and warning signs from the device.

- Place the device so that the plug is easily accessible so as to quickly disconnect the
  device if the need arises.
- When the device is in appropriate location lock the castors with brakes.



#### 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!

The electrical circuit in the socket must be secured to at least 16A. Only connect the
device directly to the wall socket; do not use any extension cords or power strips.

### 5.2 Operation

#### Before the first use

- Make sure the device is disconnected from the power supply.
- The device should be thoroughly cleaned before the first use. Follow instructions in section 6 "Cleaning and maintenance".
- Make sure that all water drain taps are closed. Follow the instructions ON (OFF)
  on the water drain taps.



Follow the principle BG "Work in gastronomy" of industry commission "Food products and stimulants" issued by BGZ (BGR 111).

#### **Device start-up**

- Connect the device to the single grounded socket.
- Fill the selected basins with water.



Fill the heat maintaining basins with hot water to reduce energy consumption costs and use the device more efficiently. Use demineralized water to maximize the device life.

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Never use the device without water in the basins!
Water level should always be between "MIN" and "MAX" marks.
Periodically check water level in the basins and refill when required to avoid the device damages.

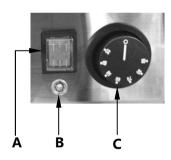
• The device should be always equipped with GN chambers during the operation. When one of basins is not used for a short time, cover it with GN chambers lid to avoid water evaporation.

### Settings

- Food service cart is equipped with 2 or 3 separate heating and control zones which
  may be independently heated and adjusted.
- Designations of elements for the individual heating zones are located on the control panel:



### Control elements (each per 1 heating zone)



- A ON/OF switch (green) with indicator light
- **B** Lower heat indicator light (orange)
- **C** Temperature controller knob
- Activate selected heating zone with use of appropriate ON/OF switch. Indicator light at the switch will come on.
- Continuous temperature adjustment in range of 30℃ 90℃ is realized with use of temperature control knob.
- Heat water in the basins to the highest temperature in appropriate GN chambers before placing food in them.



 After turning the temperature control knob the orange indicator light comes on and remains on until reaching the preset temperature. Then the indicator light goes off and comes on again after temperature drop.

#### Maintaining of food temperature

- In the meantime fill appropriate GN chambers with selected warm food and put them
  into the basins after reaching the preset temperature.
- Then set temperature for selected food (when required). Food will be kept warm in selected temperature.
- When one of heating zones is not used turn appropriate temperature knob to position "o" and turn off with ON/OFF switch by switching it to position "O".

### **Draining water**



# **WARNING!** Risk of scalding!

Water in the tank for GN chambers is very hot during operation. To avoid burns leave the device to cool down before draining water with use of drain tap.

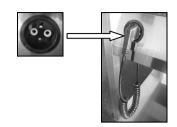
- Put appropriate containers on the shelf under the drain taps.
- After the working day and before cleaning open the drain taps and drain water from the basins to the containers. Make sure that containers have sufficient size.
- During opening and closing follow ON (OFF) instructions on the drain taps.





#### Turn the device off

- In case of longer breaks in the operation put all temperature knobs into position "o", set ON/OFF switch in position "O", and disconnect the device from the power supply (pull the plug!).
- Put the spiral cable plug in the plug holder located on the control panel.



# 6. Cleaning and maintenance



### **WARNING!**

Before cleaning, switch the device off by pressing ON/OFF switch and disconnect it from the power supply (pull the plug!). Leave the device for cooling down and drain water from the basins.

Never use the pressure washer for cleaning the device. Make sure that no water gets into the device.



#### CAUTION!

Never use any coarse or abrasive washing agents or metal sponges as they may scratch the device surface.

Never use any aggressive cleaning agents (products containing alcohol or solvents).

Never clean the device with use of spiked or sharp objects.

### Cleaning

 before cleaning remove GN chamber from the tank. GN chambers and lids should be thoroughly cleaned with use of soft cloth or sponge in warm water with small amount of gentle cleaning agent. After cleaning rinse in clean water and thoroughly dry.



- Drain water from the basins when it cools down. Follow the instructions in section
   5.2 "Operation" (Draining water).
- Basins should be cleaned with warm water and soft cloth or sponge. Use soft cleaning agent when required. Rinse with clean water, drain water through the tap and wipe the basins until they are dry.
- Housing and shelf should be also cleaned with moistened soft cloth and gentle cleaning agent.
- Wipe the spiral cable and plug with dry cloth.
- In case of intensive operation scale may occur on the bottom of the basins. It should be periodically removed. To do this use solution of water and vinegar or special descaling agent. Follow the instructions of the manufacturer of such a descaling agent.

#### Maintenance

 We recommend to order the maintenance of the device in the professional service company at least once a year. Works interfering in the device must be realized by the professional and qualified personnel.

### Storage

If the device is not used for any lengthy period, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun and children. Do not place any have objects on the device.



# 7. 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.

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