

**8L-EM1**



**132290**

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**Read these instruction manual before using the appliance 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.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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## 1 Safety

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.
- 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.

### 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.

### Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

## 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.

## 1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator

The following is an intended purpose

- Cooking floury products.

## 1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Cooking other food products and dishes.

## 2 General information

### 2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

### 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.

### 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.

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>Pasta cooker 8L-EM1</b>
Art. No.:	<b>132290</b>
Material:	CNS 18/10
Number of basins:	1
Basin volume, in litres:	8
Basin dimensions (W x D x H), in mm:	240 x 300 x 200
Number of baskets:	1
Basket volume, in l:	4,9
Basket dimensions (W x D x H), in mm:	190 x 225 x 125
Temperature range, max., in °C:	110
Time setting, up to, in min.:	60
Degree of protection:	IPX3
Connected load:	3,3 kW   230 V   50/60 Hz
Dimensions (W x D x H), in mm:	290 x 470 x 385
Weight, in kg:	6,6

We reserve the right to implement technical modifications.

#### Version / Characteristics

- Type: table-top appliance
- Type of power supply: electric
- Appliance connection: ready to plug in
- Control: rotary control knob
- Features:
  - removable basin and heater
  - steplessly controlled timer
- The set includes:
  - 1x lid
  - 1x basket

## 4.2 List of Components of the Appliance

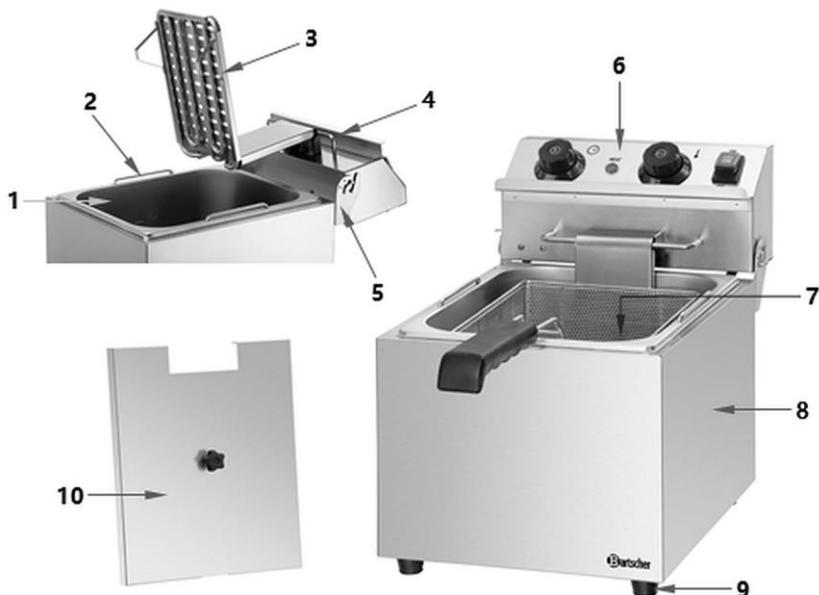


Fig. 1

- 1. Basin
- 2. Basin holder (2 pcs)
- 3. Heating element with cover
- 4. Control box
- 5. Fixing element for control box
- 6. Control panel
- 7. Pasta basket with handle
- 8. Housing
- 9. Feet (4 pcs)
- 10. Lid

## 4.3 Functions of the Appliance

Thanks to its intuitive control, involving stepless temperature and time settings, operating the pasta cooker is very simple. The removable heater and the 8-litre basin allow for optimum cleaning.

## 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 packaging materials, for instance: plastic bags and EPS elements.

- 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 affixed to 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.
- When selecting the installation site, please consider the following items:
  - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
  - Make sure that the designated escape routes are clear.
  - Ensure a stable position.
  - Allow sufficient space for work, maintenance and cleaning.
  - Leave the supply and exhaust air vents, if any, free.
  - Comply with applicable technical and building regulations.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Leave at least 20 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.
  
- Do not use the appliance with an external timer or remote control.

## 5.2 Operation

### Warning Indications



#### WARNING

##### **Risk of scalding arms, hands, and fingers by escaping steam.**

Use the handle to gently remove the lid from the basin.

To remove the pasta basket, use the handle only.

Use protective mitts to remove the lid and the pasta basket with food.

##### **Risk of scalding arms, hands, and fingers by hot steam.**

Never reach inside the basin during or immediately after operation. Before emptying the basin, make sure the water is chill; to this end, hold your palm 2–5 cm above the basin.

### Appliance Preparation

1. Remove the pasta basket from the appliance.
2. Fix the handle to the pasta basket, hooking it on the fixing element, tilting back and sliding onto the basket support and clicking in place.
3. Pull out the control box with the heating element and permanently fixed cover from the appliance by removing it out of the fastening element and pulling upwards.
4. Remove the basin from the appliance using removable holders.
5. Before use, thoroughly clean the appliance and accessories according to instructions in section **6 'Cleaning'**.
6. Dry all cleaned elements and surfaces thoroughly.
7. Place the basin in the appliance housing.
8. Carefully fix the control box with the heating element on fixing elements of the housing.

The pin in the bottom section of the control box must be located in the opening of a strip at the back section of the housing.

#### **ATTENTION!**

**For safety reasons, the appliance operates only when the control box is properly mounted on the appliance, so that the micro-switch below the control box sets the appliance ready for operation.**

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9. Make sure the appliance is switched off (ON/OFF switch in the 'O' position).
10. Fill the basin with fresh drinking water up to the required level. Mind the 'MIN' and 'MAX' markings in the basin.

#### **ATTENTION!**

**Never use the appliance without water in the basin. Make sure the water level in the basin is between MIN and MAX markings.**

**Check water regularly and, if needed, add or replenish.**

### Appliance Start-Up

1. Plug the appliance into a suitable single socket.
2. Switch the appliance on with the ON/OFF switch (set to 'I' position).

The green power indicator light in the ON/OFF switch lights up.

3. Set the cooking temperature and time, observing descriptions in **'Settings'** section.

### Control Elements

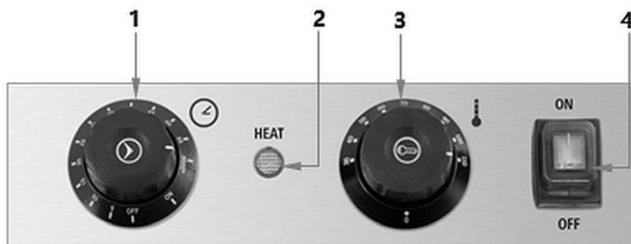


Fig. 2

1. Timer
2. Heating-up indicator light (orange)
3. Temperature controller
4. ON/OFF switch with integrated power indicator light (green)

### Settings

#### Temperature

The temperature is set with use of the temperature controller. The desired temperature can be set steplessly between 30°C and 110°C.

The orange heating-up light illuminates during the heating process. The appliance will be heated up to the set temperature.

As soon as the set temperature is reached, the heating-up indicator light goes off.

When the temperature of water in the basin drops, the thermostat switches back on and the heating-up indicator light is lit.

Water in the basin is re-heated to the set temperature.



Fig. 3

## Installation and operation

### Thermal Processing Time

The heat processing time in the appliance is set using the timer. The desired heat processing time can be steplessly adjusted up to 60 minutes. When the pre-set thermal processing time passes the acoustic signal sounds. The heater is off.

If required, the timer can be set to continuous operation (a).

With this setting, the heater will not switch off automatically.

To switch the heating mode off, rotate the time controller to 'OFF' position.



Fig. 4

### Food Preparation

#### NOTE!

**Before putting the pasta basket with food into the basin, salt the water heated in the basin.**

1. Put the lid on.
2. Heat water up, setting the temperature controller to the required position.

As soon as the set temperature is reached, the orange heating-up indicator light goes off. The appliance is now ready for food preparation.

3. Carefully remove the lid from the appliance.
4. Place food in the pasta basket.

#### NOTE!

**Fill the pasta basket with food products only in half; when overfilled, the products may boil to a pulp or fail to boil adequately. Follow boiling time given on manufacturer's packagings.**

5. Place the pasta basket in the basin filled with water, and on the heating element cover.
6. Observe the cooking process and never leave the appliance unattended during operation.
7. When the cooking process is finished, use the handle to remove the pasta basket from the basin.
8. To soak off, hang the basket on the housing bracket, using hooks.
9. After soaking, serve the ready food.

### Switching Appliance OFF

1. At the end of the thermal processing — if the appliance is no longer to be used — rotate the temperature control to the '0' position and the timer to the 'OFF' position.
2. Switch the ON/OFF switch to 'O' position.
3. Disconnect the appliance from power supply (pull the plug out).

### Overheating Protection Mechanism

If, by chance, the appliance is switched on without water in the basin or if there is less water in the basin than the required minimum, the appliance will switch off automatically in the event of overheating. This function serves the purpose of protecting the appliance against possible damages.

Should this happen, perform the following steps:

- switch the appliance off with the ON/OFF switch (set to 'O');
- disconnect the appliance from power supply (pull the plug);
- leave the appliance to cool down completely;
- screw off the plastic cover over the RESET button on the rear wall of the control box, rotating it counter-clockwise;
- press the RESET button;
- screw the plastic cover back on by rotating it clockwise;
- switch the appliance on as usual.



Fig. 5

## 6 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

### 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 after each use.
2. Remove the lid of the appliance basin.
3. Remove the pasta basket from the basin.
4. Remove the control box with the heating element from the basin.

#### **CAUTION!**

**Risk of electric shock when switching on due to humidity entering the control box!**

**Incorrect appliance operation due to humidity!**

Never wash the control box under running water. Make sure water does not enter the control box.

5. Clean the heating element with cover from the outside with a soft, damp cloth. Use a mild cleaning agent if required.
6. Wipe with a clean cloth.
7. Wipe the control box with a soft, damp cloth.
8. Using the flush handles, remove the basin with the remaining water from the appliance and empty it.
9. Wash the lid and basin with warm water, using a soft cloth or a sponge and a mild cleaning agent.
10. Wash the pasta basket in warm water, using a mild washing agent and a suitable dish-washing brush with soft hair.
11. Rinse the lid, basin and pasta basket thoroughly with fresh water to completely remove washing agent residues.

**NOTE!**

**The basin, lid and pasta basket are dishwasher-safe.**

12. Use a damp cloth to clean the surface of the appliance (from inside and outside).
13. To end with, dry all washed elements and surfaces thoroughly.
14. Refit the removed elements back in the appliance.

## 7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

<b>Malfunction</b>	<b>Possible Cause</b>	<b>Solution</b>
Appliance is connected to the power supply, switched on, but it does not heat up	Abnormal or interrupted power supply	Check the power supply and the power cord for damage
	Electric power supply safety fuse damaged	Check the fuse (replace if necessary), and check the appliance after connecting it to another socket
	No power supply	Check the electric power supply
	Temperature is not set	Set the temperature
	Heater damaged	Contact the service company

## 8 Disposal

### Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.