

Bartscher 162500

Bartscher Imbiss PRO Electric Fryer

Model: 162500

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always operate the fryer on a stable, heat-resistant surface.
- Ensure adequate ventilation around the appliance during operation.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children and unauthorized personnel away from the appliance during operation.
- Use caution when handling hot oil. Always allow oil to cool completely before draining or cleaning.
- Do not overfill the oil tank.
- Disconnect the appliance from the power supply before cleaning or maintenance.
- Only use original spare parts and accessories.

2. SETUP AND INITIAL USE

2.1 Unpacking

Carefully remove the fryer and all accessories from the packaging. Retain packaging for future transport or storage.

2.2 Placement

Place the fryer on a flat, stable, and heat-resistant surface. Ensure there is sufficient space around the appliance for proper ventilation. Do not place near flammable materials.

2.3 Initial Cleaning

Before first use, clean all parts that will come into contact with food. Refer to the 'Maintenance and Cleaning' section for detailed instructions.

2.4 Electrical Connection

Ensure the power supply matches the specifications of the appliance (400 V, 50 Hz, 8.1 kW). Connect the

fryer to a properly grounded electrical outlet.

2.5 Filling with Oil

Fill the oil tank with suitable frying oil up to the indicated maximum fill line. Do not exceed the maximum fill line to prevent overflow during frying.



Image: Bartscher Imbiss PRO Electric Fryer with an empty frying basket, ready for oil filling.

3. OPERATING INSTRUCTIONS

3.1 Powering On

Press the green power switch to turn on the appliance. The indicator light will illuminate.



Image: Front view of the Bartscher Imbiss PRO Electric Fryer, highlighting the power switch and temperature control.

3.2 Temperature Control

Use the temperature dial to set the desired frying temperature. The temperature range is 50°C to 190°C. The heating element will activate to reach the set temperature.

3.3 Frying Process

1. Once the oil reaches the set temperature, carefully place the food into the frying basket.
2. Lower the basket slowly into the hot oil.
3. Fry for the recommended time, stirring occasionally if necessary.
4. Once cooked, lift the basket and allow excess oil to drain before removing the food.



Image: The fryer in operation, with a basket containing french fries submerged in hot oil.

3.4 Powering Off

After use, turn the temperature dial to the minimum setting and press the green power switch to turn off the appliance. Disconnect from the power supply.

4. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and safe operation of your fryer.

4.1 Draining Oil

Always allow the oil to cool completely before draining. Position a suitable container under the drain tap and open the tap to release the oil. Close the tap securely after draining.



Image: The fryer with the oil drain tap extended, ready for oil removal.

4.2 Cleaning the Tank and Heating Element

The thermostat and heating element are removable for easier cleaning. Carefully lift out the heating element assembly. Clean the oil tank and heating element with warm, soapy water and a non-abrasive cloth. Rinse thoroughly and dry completely before reassembly.

4.3 Exterior Cleaning

Wipe the exterior of the fryer with a damp cloth. Do not use harsh chemicals or abrasive cleaners that could damage the stainless steel finish.



Image: The stainless steel lid, which should be cleaned regularly.

5. TROUBLESHOOTING

If you encounter issues with your fryer, consult the following table before contacting service personnel.

Problem	Possible Cause	Solution
Fryer does not turn on	No power supply; Power switch off; Thermal cutout activated	Check power connection; Ensure switch is on; Reset thermal cutout (if applicable, consult service manual)
Oil not heating	Temperature dial set too low; Heating element fault	Increase temperature setting; Contact qualified technician
Excessive smoke	Oil temperature too high; Old/contaminated oil	Reduce temperature; Replace oil

6. SPECIFICATIONS

Feature	Detail
Brand	Bartscher
Model Number	162500
Color	Chrome
Dimensions (L x W x H)	50 x 41 x 38 cm
Volume	10 Liters (9.7 Lt beaker)
Power	8.1 KW
Voltage	400 Volts
Material	Chrome-nickel steel
Automatic Shut-off	No
Item Weight	12.7 Kilograms
ASIN	B007LSXBZK

7. WARRANTY AND SUPPORT

Warranty information for the Bartscher Imbiss PRO Electric Fryer is typically provided with the purchase documentation or can be obtained from the retailer or manufacturer's official website. For technical support or spare parts inquiries, please refer to the contact information provided by Bartscher or your authorized dealer.



Comprehensive instruction manual for Bartscher SNACK series deep fat fryers (models A162410E, A162412E, A162810E, A162812E). Covers safety, installation, operation, cleaning, maintenance, and troubleshooting.

Comprehensive instruction manual for the Bartscher AT 400 convection baking oven (model 105.780), detailing installation, operation, safety, cleaning, and maintenance for professional kitchens. Features convection and humidification.



Comprehensive instruction manual for the Bartscher PRO XTRA 2,5L blender (Item No. 150182), covering safety, installation, operation, cleaning, technical specifications, and troubleshooting.



This instruction manual provides detailed guidance for the Bartscher KV1 Classic automatic coffee machine, covering installation, operation, safety, cleaning, descaling, and technical specifications for optimal performance.



Comprehensive manual for Bartscher gas and electric ovens, covering installation, operation, safety, cleaning, and maintenance. Includes technical specifications for models MFG 7341, MFGO 7060, MFGO 7040, and MFG 7360.



Detaillierte Bedienungsanleitung für das Bartscher K 300/60L Vakuumiergerät, einschließlich Sicherheit, Installation, Bedienung, Wartung und Fehlerbehebung.