

## Bartscher ROMA/II

# Bartscher ROMA/II Pizza Oven Heating Element Instruction Manual

Model: ROMA/II | Manufacturer Reference: 4251391256361

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient installation, operation, and maintenance of your Bartscher ROMA/II Pizza Oven Heating Element. Please read these instructions carefully before installation and retain them for future reference. This heating element is designed for use in Bartscher ROMA/II pizza ovens.

## 2. SAFETY INSTRUCTIONS

- **Electrical Safety:** Installation and maintenance must be performed by a qualified electrician or authorized service technician. Disconnect the pizza oven from the main power supply before any installation, maintenance, or repair work.
- **Heat Hazard:** Heating elements become extremely hot during operation. Allow the element to cool completely before handling. Use appropriate personal protective equipment (e.g., heat-resistant gloves) if handling is necessary while warm.
- **Correct Application:** This heating element is specifically designed for Bartscher ROMA/II pizza ovens. Do not use it for any other purpose or in incompatible appliances.
- **Damage Inspection:** Before installation, inspect the heating element for any signs of damage. Do not install a damaged element.
- **Ventilation:** Ensure adequate ventilation around the pizza oven as per the oven's original instruction manual.

## 3. PRODUCT OVERVIEW

The Bartscher ROMA/II Pizza Oven Heating Element is a crucial component for maintaining the optimal temperature within your pizza oven. It features a robust design for reliable performance.

### Key Features:

- Connection: M4

- Connection Length: 15 mm
- Fixing Type: 2-hole
- Power: 800 W
- Voltage: 230 V



Figure 1: Bartscher ROMA/II Pizza Oven Heating Element. This image shows the S-shaped tubular heating element with electrical connectors at each end.

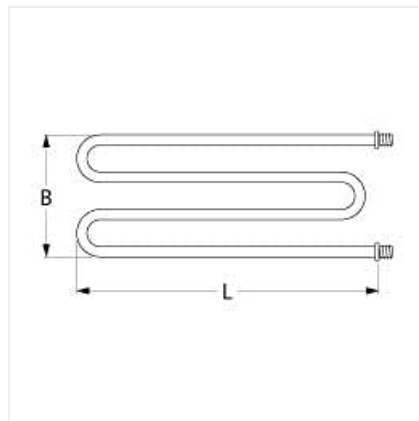


Figure 2: Dimensional diagram of the heating element. The diagram illustrates the length (L) and width (B) of the S-shaped element, along with the threaded connectors.

## 4. SETUP AND INSTALLATION

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**Important:** Installation must be carried out by a qualified professional to ensure safety and proper function.

1. **Power Disconnection:** Ensure the pizza oven is completely disconnected from the main power supply before beginning installation. Verify with a voltage tester.
2. **Access the Heating Element Compartment:** Follow the specific instructions in your Bartscher ROMA/II pizza oven manual to safely access the heating element compartment. This may involve removing panels or covers.
3. **Remove Old Element (if applicable):** Carefully disconnect the electrical wiring from the old heating element. Note the wiring configuration for correct re-connection. Unscrew or unfasten the old element from its mounting points.

4. **Install New Element:** Position the new Bartscher ROMA/II heating element in the designated location. Secure it using the 2-hole fixing type. Ensure it is firmly seated and does not touch any other components.
5. **Connect Wiring:** Reconnect the electrical wiring to the M4 connectors on the new heating element. Ensure all connections are secure and correctly polarized according to the original wiring diagram of your pizza oven. The connection length is 15 mm.
6. **Secure and Test:** Replace any removed panels or covers. Once fully assembled, reconnect the pizza oven to the main power supply and perform a functional test according to the oven's operating instructions. Monitor for proper heating and any unusual odors or sounds.

## 5. OPERATING INSTRUCTIONS

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The Bartscher ROMA/II Heating Element operates as an integral part of your pizza oven. Its function is controlled by the oven's thermostat and control system. There are no direct user controls for the heating element itself.

- Refer to your Bartscher ROMA/II pizza oven's main instruction manual for detailed operating procedures, including temperature setting, preheating, and cooking guidelines.
- Ensure the oven door is properly closed during operation to maintain heat efficiency and prevent heat loss.
- Do not obstruct the heating element or place items directly on it.

## 6. MAINTENANCE

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Regular maintenance ensures the longevity and efficiency of your heating element and pizza oven.

- **Cleaning:** Always ensure the oven is switched off and completely cool before cleaning. Gently wipe the exterior of the heating element with a dry, soft cloth to remove any dust or debris. Do not use abrasive cleaners, harsh chemicals, or excessive moisture, as this can damage the element.
- **Inspection:** Periodically inspect the heating element for any signs of physical damage, corrosion, or discoloration. Check the electrical connections for tightness and signs of overheating. If any damage is observed, discontinue use and contact a qualified technician for replacement.
- **Professional Check:** It is recommended to have your pizza oven and its components, including the heating element, inspected by a qualified service technician annually.

## 7. TROUBLESHOOTING

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If you experience issues with your pizza oven's heating, consider the following common troubleshooting steps. For complex issues, contact a qualified service technician.

- **Oven Not Heating:**
  - Check if the oven is properly plugged in and receiving power.
  - Verify the circuit breaker or fuse for the oven has not tripped.
  - Ensure the oven's thermostat is set correctly.
  - If the element is visibly damaged or not glowing when power is applied (and it should be), it may need replacement.
- **Uneven Heating:**

- Ensure the oven is preheated sufficiently.
  - Check for any obstructions around the heating element.
  - A faulty thermostat or control board in the oven could also cause uneven heating.
- **Burning Smell:**
    - A new element may produce a slight burning smell initially as manufacturing residues burn off. This should dissipate quickly.
    - If the smell persists or is accompanied by smoke, immediately disconnect power and inspect for foreign objects or electrical issues.

## 8. SPECIFICATIONS

Attribute	Value
Brand	Bartscher
Model	ROMA/II
Manufacturer Reference	4251391256361
Power	800 W
Voltage	230 V
Connection Type	M4
Connection Length	15 mm
Fixing Type	2-hole
Element Length (L)	445 mm
Element Width (B)	195 mm
Number of Heating Circuits	1
Thread	1/4"

## 9. WARRANTY AND SUPPORT

Information regarding specific warranty terms for the Bartscher ROMA/II Pizza Oven Heating Element is not available in the provided product details. For warranty claims or technical support, please contact your retailer or Bartscher customer service directly, providing your model number (ROMA/II) and manufacturer reference (4251391256361).

Availability of spare parts information is currently unavailable.



## Bartscher AT 400 Convection Baking Oven with Humidification - Instruction Manual

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.



# Bartscher K 300/60L Vakuumiergerät - Bedienungsanleitung

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



## Bartscher KV1 Classic Kaffeevollautomat Bedienungsanleitung

Umfassende Bedienungsanleitung für den Bartscher KV1 Classic Kaffeevollautomaten (Artikel-Nr. 190052), die Installation, Bedienung, Reinigung und Fehlerbehebung abdeckt.



Bartscher 1.7LD Electric Kettle (200133) User Manual

User manual for the Bartscher 1.7LD electric kettle, model 200133. This document provides detailed instructions on safety, operation, cleaning, descaling, and disposal of the appliance.



# Bartscher D5500 Infrared Thermometer User Manual

User manual for the Bartscher D5500 infrared thermometer, detailing its technical specifications, operation, safety precautions, and maintenance. Includes information on temperature ranges, features, and cleaning.



[Bartscher Gasgrillplaat FTG91MA1, FTG92MA1, FTG92MC1 - Installatie, Gebruik & Onderhoud](#)

Gedetailleerde handleiding voor de Bartscher gasgrillplaten modellen FTG91MA1, FTG92MA1 en FTG92MC1. Bevat essentiële informatie over installatie, veilige bediening, onderhoud en probleemoplossing voor professioneel gebruik.