

**MX 235 Plus**



**130116**

**MX 235 Plus  
SB170**



**130117**

**MX 235 Plus  
EM235**



**130118**

**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.



**WARNING! Risk of incised wounds!**

This symbol highlights dangerous situation which may lead to incised wounds.



**WARNING! Risk of hand injuries!**

This symbol highlights dangerous situation which may lead to hand injuries.



**CAUTION!**

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



**NOTE!**

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.
- Children should be observed to ensure that they are not playing with the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- This device may only be operated in technically proper and safe condition.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**

- 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 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.
- 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.
- Never immerse the appliance, the power cord and the power plug in water or other liquids.
- 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.
- Remove the plug from its socket:
  - when the device is not used,
  - in case of anomalies during operation,
  - before cleaning.



### **WARNING! Danger of injury!**

To avoid the hazard results please follow the instructions below.

- **Never** touch rotating parts of the device during its operation.
- **During the operation of the device, never place in the pot any products or objects** having properties other than those foreseen for intended use, e.g. bones, frozen meat, non-food products or other products such as e.g. scarves etc.
- **Never** use, hold or operate the device in the places other than intended for its correct operation. **Never** operate the device with one hand.
- During the operation of the device, **never** press the food products or ingredients against the pot bottom, and generally make sure other persons do not exert such pressure.

- During the operation of the device do not put hands or other body parts in the pot.
- **Never** immerse the device in the pot with the processed food products **deeper than the immersion mark**.
- **Never remove the device from the pot before its complete stop and never earlier than 10 seconds from turning the device off.**
- **Never** remove safeguards and warning labels from the device, either partially or fully.
- **Never** insert any objects inside ventilation holes of the device body.
- **Never** place or lay the device **on objects other than the working table**, which must be fitted for food products and its height from the floor must be within the range from 900 to 1100 mm.
- Never use **flammable, corrosive or toxic cleaning agents** and **excessively alkaline ones, like e.g. sodium hydroxide or ammonia**.
- **Never allow unauthorized persons** or persons not wearing recommended protective clothing **to use the device**.
- It is forbidden **to use the whip in the devices without adjustable speed**.
- Never use the device in the direct vicinity of open flame or glowing materials, unless appropriate safeguards are in place.
- **Never** use the device when all **conditions ensuring elimination of the residual risk** are not fulfilled.



**WARNING** The residual risk results from removing permanent covers and tampering with damaged / used parts!

- The operator absolutely must not attempt to open or remove the permanent covers or protective elements.
- During **completion, maintenance and cleaning** and **other similar manual activities**, connected with placing hands or other body parts in the hazardous areas of the device, there is the residual risk which may result in:
  1. **hitting the device parts;**
  2. **abrasion and/or scratches due to contact with rough device parts;**
  3. **injuries inflicted by sharp parts;**
  4. **cutting wounds due to contact with sharp parts,**
  5. **entangling in moving parts (whip)**
- Due to the need of placing hands in the vicinity of the knife during **cleaning or removing residues**, there is a residual risk consisting in the **possibility of injuries with sharp objects.**
- Therefore, the persons operating and performing maintenance of the device **must be trained in performing activities with open covers** and must be informed of resulting hazards, as well as authorized by the responsible person.  
They must also use appropriate personal protective equipment or wear **cut resistant gloves.**

## 1.3 Proper use



### **CAUTION!**

The device has been designed and constructed for the industrial use and may be operated only by the qualified personnel under catering operations and in big kitchens.

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.

**The stick mixer** is designed only for pureeing, emulsifying and mixing hot and cold dishes.

It allows for preparation of soups, puree, creams, marzipan mass, cheese cream etc. directly in the pot.



### **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.



#### **NOTE!**

**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

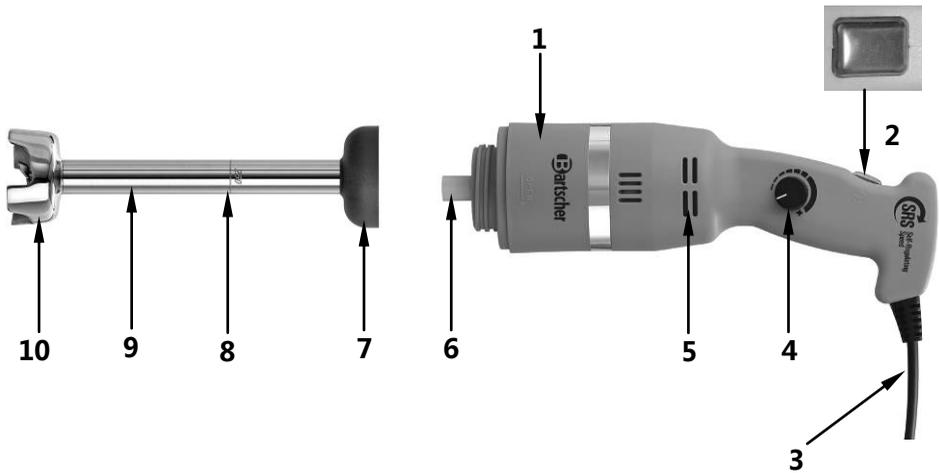
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

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



- 1 Body with the motor
- 2 ON button
- 3 Power cable
- 4 Speed regulator
- 5 Ventilation holes
- 6 Quick coupling
- 7 Retaining flange
- 8 Mixing stick
- 9 Immersion mark
- 10 Knife guard

## Application and components

The device consists of the electric motor, placed in plastic casting (independent device body). The mixing stick is placed on the quick coupling with the use of the retaining flange and fixed to the motor shaft in the rotary way.

Place the desired food products in the container and **holding the device in both hands in appropriate places (see fig. on page 42):**

1. place the device with the mounted mixing stick (optionally, a whip or emulsifier) in the container or pot;
2. start the device and do not turn it off until the product is prepared;
3. turn the device off and take it out of the container after ca. 10 seconds and place it on an appropriate surface.

Properties of the device allow for the following processing of food products:

1. when the device touches the bottom of the container (with the mixing stick), whereas it cannot exceed the immersion mark,
2. when the device operates in the air but being held with both hands (with a whip).

## Start-up

The pulse start is performed by **pressing the ON button (2)**.

Device operates only with the pressed **ON button (2)**.

The food product should be taken out of the container when the processing cycle is completed and after taking out the device from the container.

All materials which have direct contact with food products are consistent with the valid legal regulations about the hygiene of work with food products.

Depending on the needs, the device may be equipped with various additional accessories (chapter **4.2 „Accessories“**).

## Safety devices

### Thermal switch

If the device is heavily loaded, operates for an excessive time or is overloaded, the thermal switch automatically turns the device off.

In such a case, **wait until the device cools off** before turning it on again.

## 4.2 Technical specification

<b>Name</b>	<b>Stick mixer MX 235 Plus</b>
Code-No.:	<b>130116</b>
Material:	Body: plastic, orange Mixing stick: CNS 18/10 Knife: Ø 46 mm, 2 blades
Designed for:	approx. 20 litres
Power supply:	0.25 kW / 230 V 50-60 Hz
Speed control:	Continuous
Max. mixer revs.:	15000 r.p.m.
Dimensions:	W 75 x D 135 x H 515 mm
Mixing stick length:	235 mm
Cable length:	1.8 m
Weight:	1.4 kg

We reserve right to make the technical modifications!

### **Accessories (not included in the delivery of Code-No. 300116!)**

#### **Whisk MX 235 Plus SB170**

- Material: CNS 18/10, plastic
- Whisk length: 170 mm
- Dimensions: W 90 x D 90 x W 290 mm

**Code-No.: 130117**



#### **Emulsifier MX 235 Plus EM235**

- Material: CNS 18/10, plastic,
- Disc: Ø 46 mm
- Emulsifier length: 235 mm
- Dimensions: W 75 x D 75 x H 265 mm

**Code-No.: 130118**



## 5. Installation and operation

### 5.1 Start-up



#### CAUTION!

The device may be operated only by the authorized and properly trained personnel, having sufficient technical experience.

Before switching the device on:

- thoroughly read the technical manual;
- become familiarized with the safety and protective devices, as well as their locations and mode of operation.

The use of the device parts and its components designed for safety and protection by **unauthorized persons** may cause malfunctions or hazards for the operator.

The operator must be properly trained, informed about the residual risk and correct operation of the device.

### Assembly / disassembly

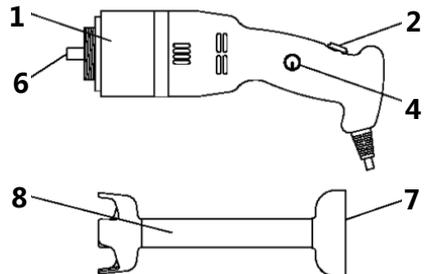


#### WARNING

All operations related to the assembly / disassembly of each device part must be performed with motor turned off and plug removed from the socket.

The assembly of the device consists of a view steps:

1. Place the retaining flange (7) of the mixing stick (8) on the quick coupling (6) of the device body (1).
2. Rotate the mixing stick (8) counterclockwise, so it is tightly connected with the device body (1).



#### NOTE!

Follow the instructions on the device body!

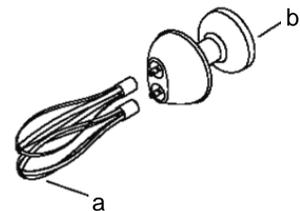
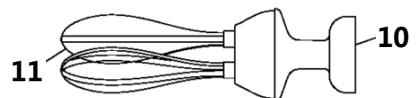
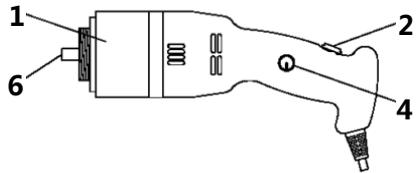
The **disassembly** shall be performed according to the above mentioned description, but in the reverse order.

## Assembly / disassembly of the remaining equipment (optional)

### Whip

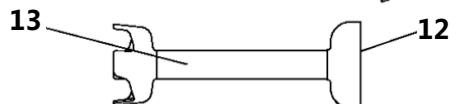
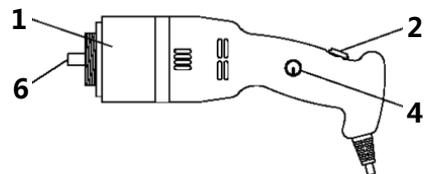
1. Place the retaining flange (10) of the whip (11) on the quick coupling (6) of the device body (1).
2. Rotate the whip (11) counterclockwise so it is tightly connected with the device body (1).
3. To disassemble (e.g. for cleaning) the whip (a) pull it until it becomes loose on the retaining flange (b).

In order to assemble the whip, insert the whip base (a) on the retaining flange bolts and press firmly.



### Emulsifier

1. Place the retaining flange (12) of the emulsifier (13) on the quick coupling (6) of the device body (1).
2. Rotate the emulsifier (13) counterclockwise so it is tightly connected with the device body (1).



## 5.2 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!**

**Connect the device only to properly installed single socket with protective terminal.**

- 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.
- Use the device near the socket to quickly disconnect the plug when required.

### **Working area**

The working area must be consistent with the requirements of the Directive 89/654/EEC.

The surface on which the device will be placed after use must have sufficient size, must be well-lit, clean and dry. These are important requirements related to the safety of personnel.

No foreign objects may be found in the working area.

## 5.3 Operation

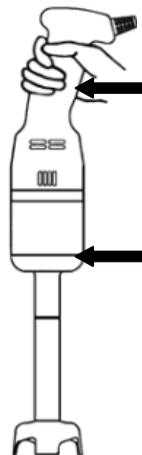
### Control and inspections before start-up

Control / Inspection	Procedure
Make sure that: - there are <b>no foreign objects</b> in the pot	Visual inspection in order to make sure that there are no foreign objects in the pot, like tools, towels, etc., or any non-food products. Remove such objects if found.
Check the cleanness of: - <b>external parts</b> of the device - <b>surfaces</b> of equipment - <b>internal parts</b> of the device (knife, disc, whip)	Before the operation of the device, all surfaces of all mentioned parts must be inspected visually for their cleanness. In case of mould or other contamination clean the parts according to section 6 <b>“Cleaning and maintenance“</b> .
Check the condition of: - <b>permanent protective covers</b> - <b>device body</b>	All permanent covers must fulfil their functions. Perform the visual inspection of all mentioned parts in order to make sure that their internal surfaces are not damaged. After noticing the first symptoms of wear/damage the parts must be immediately replaced. Contact the customer service department or your dealer.
Check the operational condition of: - <b>steering /control/ protective parts</b> - <b>control system.</b>	All systems must fulfil their designed functions. Use the systems in such way that they operate in the expected way. The parts revealing the first symptoms of wear or damage must be immediately replaced. Contact the customer service department or your dealer.
Make sure that: - <b>there are no strange noises after start-up</b>	In case of noticing any strange noises during the inspection, indicating e.g. seizure or mechanical fractures, turn the device off immediately and contact the customer service department or your dealer.

## Operation of the device

The device must be switched on while observing the following instructions:

1. Inspect the power supply at the place of work;
2. Inspect the correct assembly;
3. Carry out the controls / inspections before switching the device on (**see table, p. 41**);
4. Control compliance with all safety regulations;
5. Place the desired food products in the pot;
6. Insert the plug to the appropriate socket;
7. Holding the device with **both hands** in appropriate places (**fig. on the right**): one hand at the retaining flange of the mixing stick (or another equipment), and another holding the device body near the **ON** button;
8. Switch the device on:
  - a. put the mixing stick in the pot,
  - b. set the desired speed using the speed regulator,
  - c. start the device by pressing the **ON** button which must be pressed until the food products are processed.
9. As soon as the processed food products obtain the desired consistency, release the **ON** button, wait approx. 10 seconds and put the device on the appropriate work surface. Pull the plug from the socket.



**WARNING! Risk of incised wounds!**

**Keep the hands and other body parts away from the area in which the mixing stick is located if it is mounted on the motor unit and the device is switched on.**



### **WARNING! Risk of hand injuries!**

**Never put hand or kitchen utensils into the container with food products during the device operation, as they may become entangled in moving parts (whisk) and lead to hand injuries.**

10. Remove the processed product from the pot: pour it into appropriate containers while holding the pot with both hands.



### **CAUTION!**

**Never immerse the device in the pot with processed food products deeper than the immersion mark on the mixing stick or another equipment.  
Never start the device with motor idling.**

## **Turning the device off**

The device is turned off by performing the following steps:

1. wait until the end of processing or obtaining of the required consistency of the products before turning the device off,
2. stop the device by releasing the **ON** button,
3. put the device on the appropriate work surface,
4. remove the plug from the socket,
5. clean the device.

## 6. Cleaning und maintenance



### WARNING!

**Before cleaning, disconnect the device from the power supply (pull the plug!).**

**Never use pressurized water for cleaning the device!**

**Make sure that no water gets into the device.**



### CAUTION

**The following products may not be used for cleaning the device:**

- steam pressure washers;
- compressed air stream for cleaning of areas with flour and generally for cleaning the device;
- cleaning agents containing **chlorine** (also diluted) or chlorine-based, like: sodium hypochlorite, hydrochloric acid, pipe cleaners, marble cleaners, scale removers, etc. They may damage the steel surface and cause irremovable stains or corrosion. Such products may become oxidized and in some cases cause pitting of steel;
- metal plates, brushes or polishing discs from other materials or alloys (e.g. common grade steel, aluminium, brass, etc.) or tools used previously for cleaning of other metals or alloys;
- petrol, solvents or flammable and/or corrosive fluids;
- silver cleaning agents.

### Cleaning of the device

- Before cleaning and during cleaning, **never** touch moving parts of the device without making sure that they stopped and the device is disconnected from the power supply.
- To avoid electric shock, **never** immerse the device, power cord or plug in water or other liquids.
- **Never** place or put away the device directly to the sink or under the tap. Always make sure no water gets inside the device.
- The device must be cleaned after each shift, before the daily use, or more frequently when required.



## WARNING

**Dismount all the equipment from the device body before cleaning.**

- When dismantling the equipment follow the instructions presented in Chapter 5.1 „Start-up “ (Assembly/Disassembly).
- All surfaces and parts of the device having contact with food, or **areas of contact with food** (external and internal surfaces of tools) and **and the spray areas** (upper surface of equipment fixed to the device and external surface of the device) must be cleaned regularly as described below and then disinfected.
- Remove possible food residues from the equipment (e.g. using plastic scraper).



## WARNING! Risk of incised wounds!

**The knife of beater is very sharp and may cause injuries!  
Never touch the beater knife with bare hands!  
Always use cut resistant gloves during cleaning!**

- Wash the dismantled equipment with soft, moistened cloth in warm water with diluted cleaning agent. Then rinse in clean, warm water.
- Wipe the device body with motor block with soft, moistened cloth (not soaked).
- Use special cleaning agents for steel, only in liquid form (do not use creams or abrasive pastes), and without chlorine. It is allowed to use the denaturised alcohol for degreasing.
- Dry the cleaned elements thoroughly with a soft lint-free cloth.
- Disinfect all surfaces having contact with **food products** and **spray area** with commercial disinfectants designed for contact with food. Observe the instructions of the manufacturer of such a cleaning agent.
- **Never** clean the device and equipment in the dishwasher.

## Storage of the device

- In case of **longer breaks in use** of the device, thoroughly clean the device, as described above. Apply to all steel surfaces (in particular those made of stainless steel) a sufficient amount of Vaseline oil to protect them with additional layer. Parts of the device should be stored wrapped in a soft, lint-free cloth.
- Store the device in a dry, clean place protected against cold, sun and children. Do not place any heavy objects on the device.

## Maintenance



### CAUTION!

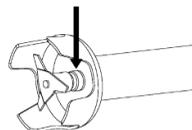
Only authorized service company may intervene in case of cracks, maintenance, mechanic or electronic failures, or replace damaged parts of the device!



### CAUTION!

Periodically check the rubber seal under the beater knife (fig. on the right). When the rubber seal is damaged or worn, make it replaced by the authorized service company.

Perfect condition of the rubber seal prevents penetration of processed products into the device, thus damaging of the device.



## 7. Possible Malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

Problem	Cause	Solution
<b>The device does not work: the knife does not rotate</b>	<ul style="list-style-type: none"><li>• No power supply.</li><li>• The device is not connected to the power supply.</li><li>• Damaged <b>ON</b> button.</li></ul>	<ul style="list-style-type: none"><li>• Check and restore the power supply.</li><li>• Connect the plug to the electric socket.</li><li>• Contact the vendor.</li></ul>
<b>Interrupted work</b>	<ul style="list-style-type: none"><li>• Thermal switch tripped due to the too long operation / overload.</li><li>• The cause cannot be identified.</li></ul>	<ul style="list-style-type: none"><li>• Wait for the device to cool and restart the work.</li><li>• Contact the vendor.</li></ul>

### When malfunction cannot be removed:

- Disconnect the device from the power supply (pull the plug!).
- **Do not** open the casing,
- Contact the vendor, while providing the following data:
  - type of malfunction;
  - code number and serial number (on the rating plate on the device body).

## 8. 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.**