



**500730 - 500731 - 500732 - 500733 - 500734 -
500735 - 500736 - 500737**

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Original instruction manual

Set-up of Buffet System Modules



Set-up of GLS4 Buffet System

Art. No. 500730

The set includes:

- 2 glass bowls, Ø 12 cm, volume: 0.3 litres
- 2 glass bowls, Ø 20 cm, volume: 1.5 litres
- 1 top for 4 glass bowls
- 2 base frames
- 1 closing frame

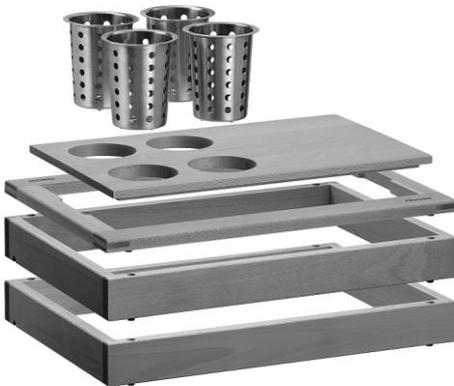


Set-up of GLS6 Buffet System

Art. No. 500731

The set includes:

- 6 glass bowls, Ø 14 cm, volume: 0.5 litres
- 1 top for 6 glass bowls
- 1 base frame
- 1 closing frame



Set-up of BKO4 Buffet System

Art. No. 500732

The set includes:

- 4 cutlery baskets, Ø 11.5 cm
- 1 top for 4 cutlery baskets
- 2 base frames
- 1 closing frame



Set-up of KC4 Buffet System

Art. No. 500733

The set includes:

- 4 jugs, volume: 1.95 litres
- 1 top for 4 jugs
- 1 base frame
- 1 closing frame

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Set-up of BRK1/1 Buffet System

Art. No. 500734

The set includes:

- 1 bread basket 1/1
- 1 lid
- 1 base frame
- 1 closing frame



Set-up of SHB1/1 Buffet System

Art. No. 500735

The set includes:

- 1 board for GN 1/1
- 1 crumbs tray GN 1/1
- 1 base frame
- 1 closing frame



Set-up of BKA4 Buffet System

Art. No. 500736

The set includes:

- 1 cutlery box with 4 compartments
- 1 base frame
- 1 closing frame



Set-up of KP1/1 Buffet System

Art. No. 500737

The set includes:

- 1 container GN 1/1, stainless steel
- 1 cooling element
- 1 roll top lid
- 1 heating plate
- 1 safety strip
- 2 base frames
- 1 closing frame

Construction of Bartscher Buffet System

The Bartscher buffet system consists in modules adapted to specific needs, which make it possible to use them separately, but are also compatible with one another. All sets may be easily and rapidly assembled and used for various purposes, as required.

Prior to assembly

1. Unpack individual elements and remove the packing material according to the environmental regulations.
2. Remove all protective films.
3. Before use, wash all elements according to instructions set forth in section 'Care and cleaning instructions'.
4. Place individual modules on a solid base / table of sufficient load-bearing capacity.

Components of individual modules:

- **Base frame on rubber feet**

According to the needs, several base frames may be stacked, with rubber feet serving the purpose of connecting elements.

When stacking larger number of frames, rubber feet of an upper base frame should be introduced into openings of a lower base frame.

- **Upper frame**

Serves the purpose of a connecting element between a base frame and an upper top. The upper frame is placed on the last base frame.

- **Tops**

Depending on the purpose a module is to serve, the top frame should be fitted with a proper top.

Care and Cleaning Instructions

ATTENTION!

For cleaning purposes, do not use any steel objects nor implements, steel wool, hard brushes (no matter the material), aggressive chemical cleaning agents, solvents, benzene, alcohol, etc.

Wooden elements

The modular buffet system consist in mainly of wooden elements. When taking care of or cleaning, the following indications should be taken into account.

Wooden elements may not be:

- put into a dishwasher,
- put into a sink nor water container,
- washed under running water nor exposed to stream of water,
- put on heat sources (e.g. radiators) for the purpose of drying, nor put into convection and steam oven, convection oven/baking oven nor microwave oven.

Cleaning process

1. All soilings should be removed directly after serving dishes, or more frequently if required.
2. Do not let residues of food products to dry up on surfaces.
3. Remove dishes in which food was served.
4. Wipe individual elements with a cloth moistened in warm water, with mild cleaning agent.
5. Wipe with a damp, clean cloth.
6. To end with, thoroughly dry all individual elements with a soft and dry cloth.

Removing dried-up residues of food products

1. Soak a cloth with water and mild cleaning agent.
2. Wipe dried up residues of food products with a cloth; do not exert too much a pressure. Leave dried up residues of food products for a while for them to soak up and wipe them clean with a damp cloth.
3. Dry the surfaces with a soft and dry cloth.

Remaining elements

1. Individual glass, stainless steel, and plastic elements should be cleaned with soft cloth and mild washing agent under warm running water.
2. Rinse individual elements in pure water.

NOTE:

Only glass elements are dishwasher safe.

3. Cooling elements, heating plate and silicone film should be cleaned with a soft, damp cloth.
4. To end with, thoroughly dry all cleaned parts, using a linen-free, soft cloth.