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Version: 1.0

Date of preparation: 2026-05-05

Original instruction manual

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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.
- Ensure that no liquids come into contact with the device's connectors or the mains plug. Moisture can lead to electrical hazards or damage to the device.
- Always disconnect the device from the mains supply before carrying out any installation or dismantling work, cleaning, maintenance, or if the device is not going to be used for an extended period. To do this, pull the mains plug fully out of the socket.
- 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.
-
- 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.

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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.

Microwave Radiation Hazard!

Exposure to microwave radiation may cause bodily injury. To avoid the effects of this risk, follow the safety instructions presented below:

- Do not turn the device on when the door is open, as the device may emit an excess of damaging electromagnetic waves.
- Never change the safety locks!
- It is extremely important to not damage the door and that it can be closed properly. Example of damage to the door which may be unsafe include the following:
 - warping and indentations,
 - cracked and/or properly secured hinges and screws,
 - damaged door seals,
 - cracked glass pane,
 - damaged locking elements.
- The space between the door and the device must be free of foreign objects.
- Door seals must be tight and clean, as dirt and damage may allow electromagnetic waves to escape from the device. Take care to prevent buildup of any residues (e.g. cleaning agents, dust, grease, etc.).

Safety During Operation of Hi-Speed Ovens

- Do not use the appliance to deep-fry food products. Hot oil may cause skin burns or damage to the appliance.
- Food that is heated up in the appliance are hot unevenly. Besides, containers usually become as hot, as food. Carefully check food temperature, especially if the food is prepared for children. **Risk of burns!**
- Heating up liquids with microwave energy may lead to the so-called 'delayed boiling'. A liquid reaches its boiling point, although there are no signs of its boiling. That is why you should be particularly careful when handling a

container. Even a slight shock, e.g. when removing from the appliance, may cause the liquid to splatter. **Risk of burns!**

- Before you heat up a liquid food product, stir it first to avoid strong boiling.
- Do not use the appliance to heat up any food for infants — neither in bottles, nor in any other containers.
- To avoid overheating and fire, do not heat up wine, brandy, rum, not any other food products that contain liquor.
- Do not hang clothes, towels not cloths over the appliance.

Risk of Fire / Risk of Explosion

- Do not put any objects (cooking books, dish-washing cloths, etc.) into the thermal processing chamber. Unexpected switching on of the appliance may damage them or even incinerate.
- When heating up or cooking food in flammable materials, such as plastic or paper containers, the appliance must be supervised due to the possibility of excessive heating-up.
- If materials in the thermal processing chamber incinerate, leave the appliance door closed, switch the appliance off and pull the plug out or switch the main fuse off.
- Do not use metal pots, pans nor lids. Metal may be the source of sparking in the thermal processing chamber. Use only containers made of materials suitable for microwave ovens, resistant to high temperatures. Follow instructions in section '**Suitable Cookware**'.
- Do not prepare food not liquids in tightly closed nor sealed containers. They may crack in the appliance or cause injury during opening!
- Fresh, hard-boiled, in a shell and peeled eggs should not be heated up in the appliance, as they may burst.
- Products with hard skin, e.g. potatoes, pumpkins, apples or chestnuts should be pierced before heating up.
- Do not put into the appliance a mixture of water with oil nor fat, as such a mixture may burst.

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.

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.

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:

- Preparing foods with the use of suitable cookware.

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.

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The following is an unintended use:

- Heating of rooms
- Drying towels/clothes
- Storage of flammable objects
- Using unsuitable cookware
- Heating up and warming up of liquids and materials that are flammable, hazardous to health, volatile, etc.

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

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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.

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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

Name:	Snackjet 500
Art. No.:	120768
Material:	stainless steel, painted
Thermal processing chamber material:	stainless steel
Colour:	silver
Thermal processing chamber dimensions (W x D x H), in mm:	305 x 305 x 185
Number of thermal processing programs, individually programmable, max.:	1000
Number of pre-set of thermal processing programs:	78
Number of food categories, individually configurable:	5
Number of thermal processing phases, max. per roasting program:	10
Temperature range, min.–max., in °C:	25 - 280
Time setting, min.–max., in sec.–min.:	0 - 20
Fan speed in %:	10 - 100
Fan speed setting intervals, in increments of % value:	10
Number of safety thermostats:	2
Number of magnetrons:	1
Microwave power:	1,5 kW
Convection power:	3,0 kW
Heat-up time, in min.:	8
Degree of protection:	IPX3
Noise level in idle mode during operation, in dB:	55 62
Connected load:	3,5 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	460 x 670 x 610
Weight, in kg:	68,2

Name:	Snackjet 500 S
Art. No.:	120741
Material:	stainless steel, painted
Thermal processing chamber material:	stainless steel
Colour:	black
Thermal processing chamber dimensions (W x D x H), in mm:	305 x 305 x 185
Number of thermal processing programs, individually programmable, max.:	1000
Number of pre-set of thermal processing programs:	78
Number of food categories, individually configurable:	5
Number of thermal processing phases, max. per program:	10
Temperature range, min.–max., in °C:	25 - 280
Time setting, min.–max., in sec.–min.:	0 - 20
Fan speed in %:	10 - 100
Fan speed setting intervals, in increments of % value:	10
Number of safety thermostats:	2
Number of magnetrons:	1
Microwave power:	1,5 kW
Convection power:	3,0 kW
Heat-up time, in min.:	8
Degree of protection:	IPX3
Noise level in idle mode during operation, in dB:	55 62
Connected load:	3,5 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	460 x 670 x 610
Weight, in kg:	68,2

Version / Characteristics: 120768 / 120741

- Appliance connection: ready to plug in
- Functions:
 - combination of hot air and microwaves
 - hot air
- Thermal processing programs in 9 languages (German, English, French, Spanish, Dutch, Polish, Swedish, Ukrainian, Russian)
- Recipe folder: customisable
- Setting options:
 - fan rotations
 - microwave power
 - temperature
 - time
- Temperature control:
 - thermostatic
 - in 1°C increments
- Timer: yes
- Cooling fan: temperature-controlled adjustment
- Thermostat: yes
- Start–Stop function:
 - manually
 - automatic via door contact
- Pause function: yes
- Cleaning assistance:
 - cleaning reminder
 - filter cleaning indicator
- USB port: save to memory/import programs with photos
- Digital display: yes
- Display screen:
 - 8 recipes per each display screen
 - Colour display, 7 inches, with touch-sensitive rotary control
 - Capacitive
 - Programs (including image), program progress, actual/pre-heating temperature, time
- Height-adjustable feet: yes
- Adjustable height: 610–625 mm

- Main switch: yes
- ON/OFF switch: yes
- Control:
 - electronic
 - control knob
 - touch
- Features:
 - Energy-saving standby mode
 - Quiet operation thanks to efficient air flow
- **Important indication:** Use only suitable cookware!
- The set includes:
 - 1 Snackjet basket, 280x210 mm
 - 1 Snackjet scoop
 - 1 airflow control plate, 280x305 mm
 - 1 pizza plate, Ø260 mm
 - 1 double-sided grill plate, 280x90 mm

We reserve the right to implement technical modifications.

4.2 Functions of the Appliance

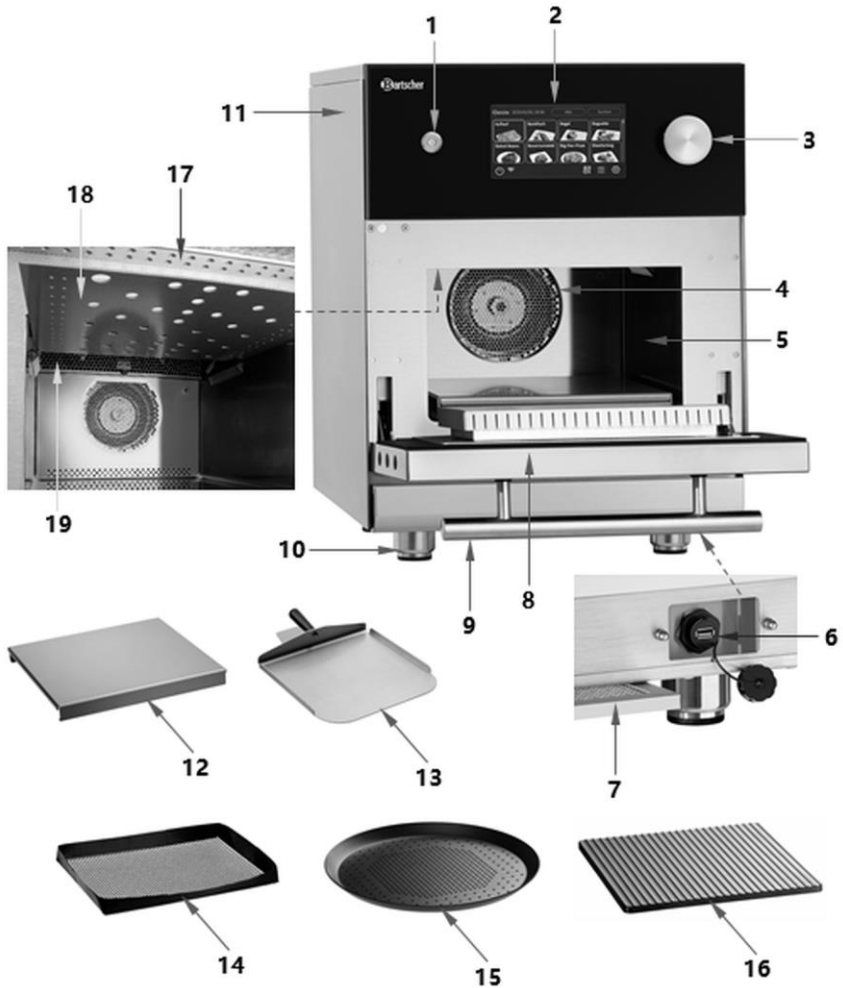
Thanks to the combination of hot air and microwave functions, the Snackjet saves a considerable amount of energy and time without compromising on taste. Grilling, cooking, toasting or baking: with 78 thermal processing programs (which can be imported with a QR code) and many programmable thermal processing programs, the Snackjet offers countless possibilities for preparing food.

An activated carbon filter installed above the thermal processing chamber neutralises air inside the thermal processing chamber. This prevents odours of — for example — fish or meat from being transferred from a previously prepared product to subsequent products. No odours are released into the environment neither, so there is nothing to stop you from using the appliance in self-service bar areas or for cooking in front of guests.

The automatic cleaning reminder before switching off and the filter cleaning reminder help to ensure that the thermal processing chamber is cleaned daily and the filter is cleaned regularly. This helps to keep everything in perfect hygienic and technical condition.

4.3 List of Components of the Appliance

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Fig. 1

Description to Fig. 1

- | | |
|---|------------------------------------|
| 1. Main ON/OFF switch | 2. Display |
| 3. Push rotary controller | 4. Fan |
| 5. Thermal processing chamber | 6. USB connection |
| 7. Grease and dust filter | 8. Appliance door |
| 9. Door handle | 10. Height adjustable feet (4 pcs) |
| 11. Housing | 12. Air stream control plate |
| 13. Snackjet scoop | 14. Snackjet basket |
| 15. Snackjet pizza tray | 16. Double-sided grill plate |
| 17. Thermal processing chamber ventilation openings | 18. Air distribution plate |
| 19. Activated carbon filter | |

Control Elements / Displayed Messages

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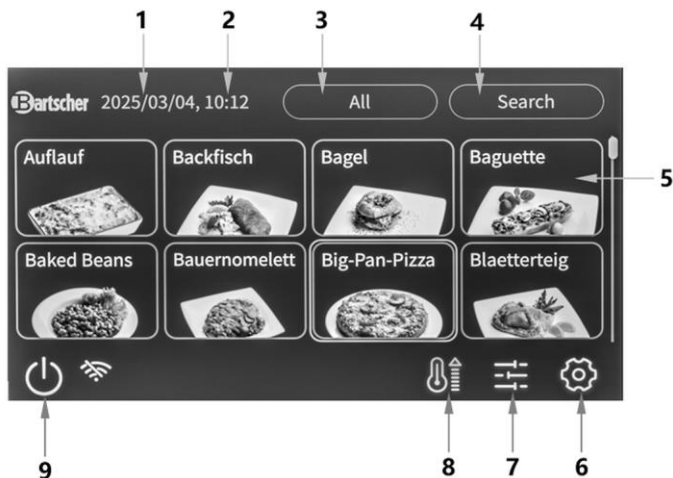


Fig. 2

- | | |
|---|--------------------|
| 1. Date | 2. Time |
| 3. Thermal processing program | 4. Search field |
| 5. Thermal processing program selection | 6. Settings key |
| 7. Manual setting keys | 8. Pre-heating key |
| 9. ON/OFF switch display | |

Equipment (included in delivery)

Snackjet air separator (12, Fig. 1), art. No. E0907010037

- Material: aluminium
- Features:
 - suitable for use in microwaves
 - **not** suitable for washing in dishwashers
- **Important Indications:**
 - required for preparation of every food
 - do not prepare food directly on the air separator; use suitable cookware or baking paper
- Dimensions: W 280 x D 305 x H 30 mm
- Weight: 0.71 kg

Snackjet scoop (13, Fig. 1), art. No. 120752

- Material: aluminium, plastic
- Designed for: removing food
- With permanently fixed handle
- Features: **not** suitable for washing in dishwashers
- Dimensions: W 300 x D 410 x H 62 mm
- Weight: 0.54 kg

Snackjet basket (14, Fig. 1), art. No. 120753

- Material: glass fibre, polytetrafluoroethylene coating
- Designed for: preparation of small dishes
- Features:
 - suitable for use in microwaves
 - **not** suitable for washing in dishwashers
- Dimensions: W 290 x D 220 x H 30 mm
- Weight: 0.064 kg

Snackjet pizza tray (15, Fig. 1), art. No. 120758

- Material: aluminium, coated
- Designed for: Snackjet 200
- Model:
 - Ø 260 mm
 - perforated base
 - round
- Features: suitable for microwave
- Dimensions: W 260 x D 260 x H 15 mm
- Weight: 0.22 kg

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Double-sided Grill Plate EGR2900 Snackjet (16, Fig. 1), Art. No. 120776

- Material: cast aluminium, coated
- Designed for: Snackjet 200
- Version:
 - rectangular
 - 1 side grooved
 - 1 side flat
- Properties: can be used on both sides, suitable for use with microwaves
- Dimensions: W 285 x D 260 x H 10 mm
- Weight: 2.2 kg

Important Indications

ATTENTION!

Accessories may be damaged by food products containing harsh acids and salt.

When using accessories, always make sure that they do not come into contact with food products containing acids and salt.

Remember that acids, bases and/or metal salts in combination with water and/or atmospheric oxygen may dissolve pure aluminium, creating aluminium(III) compounds.

1. Clean accessories immediately after use, under warm running water and with the use of a soft cloth or sponge. Use a mild cleaning agent if required.
2. Rinse accessories with fresh water.
3. To end with, dry accessories thoroughly.

5 Installation and operation

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect 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.
- Maintain minimum clearance of 60 mm from walls and objects at both sides and at the rear, and 140 mm over the appliance. Maintain sufficient space in front of the appliance to open door.
- When installing the appliance never cover not block ventilation openings, not the fume extractor at the rear wall: warm air from electric installation and fumes from the thermal processing chamber are extracted through those openings, thus providing for correct operation of the appliance.
- Removable grease and dust filter located under the appliance should always be clean. Make sure it is always free of dust and soiling.

Installation and operation

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 Suitable Cookware

Information in the below table may be helpful in selecting the right cookware:

Containers resistant to high temperatures		
Safety glass	√	Do not use cookware with metal elements (e.g. golden border of a plate). Microwaves do not penetrate metals
Glass-ceramic	√	
Heat-resistant ceramics	√	
Plastic container		
Special plastic container, plastic containers suitable for use in ovens	√	Cannot be used with certain high temperature settings
Containers		
Flammable paper, cardboard containers	x	
Food products stretch film, plastic film	x	
Other elements		
Closing cock, label	x	When heating up in the oven, no kitchen utensils may be present
Tableware	x	
Inner temperature sensor	x	

5.3 Operation

Preparation of the Appliance

1. Prior to operation, clean the appliance inside and outside, as well as its equipment according to instructions in section 6 '**Cleaning**'.
2. The washed surfaces and entire equipment must be thoroughly dried.
3. Plug the appliance into a suitable single socket.

Appliance Start-up



WARNING!

Risk of burns!

During operation, the housing and appliance door become very hot and remain hot for a while after switching the appliance off.

Do not touch the appliance during operation nor immediately after switching it off.

Open and close the appliance only with the door handle.

To operate the appliance, use handles and elements designed to this end.

Equipment elements and cookware become very hot during operation of the appliance.

For removing hot food use scoop or dish-washing cloths/oven mitts.

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Switching On / Starting the Appliance

1. Switch the appliance on with the main ON/OFF switch located on the control panel.

During operation, the main switch is illuminated in green.

After a short break, the display will show an ON/OFF symbol. The appliance is in Standby mode.

2. Press the ON/OFF symbol to enter the main menu.

Transferring Pre-Set Thermal Processing Programs

NOTE!


By scanning the QR code on the screen or in the operating instructions, you can access a large number of recipes in the language of your choice.



On our YouTube channel, you will find many other interesting information and videos, including a tutorial on “Transferring Programs”. Just have a look at: <https://www.youtube.com/user/bartschergmbh>.


Pre-Heating


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1. Press and hold the  icon in the main menu for 3 seconds to set the pre-heating temperature.

The following screen will be shown:



2. Use the numerical keypad and set the required pre-heating temperature in the range of 25–280°C.
3. Press  to confirm the set value.

During the pre-heating phase, the  icon is highlighted in orange. The colour goes off once the pre-heating phase is complete.

Recipe Setting

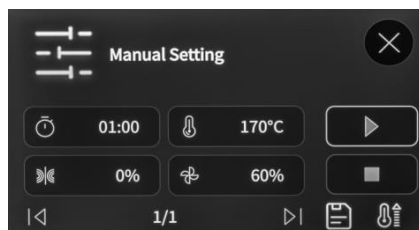
Manual Recipe Setting





This mode is usually used for testing and enriching new recipes; here, all parameters are configured anew.

1. Press the  icon.

The following screen will be shown in the display:

2. Set the required thermal processing time, temperature, microwave intensity and fan speed, observing instructions in section **“Individual Adjustment of Thermal Processing Program/Recipe”**.



3. Press the  field to add a new thermal processing phase.
4. Using the right fields, set the required parameters (thermal processing time, temperature, fan speed, microwave power) for the new thermal processing phase.
5. Press the  symbol to save the prepared recipe.
6. Press the  symbol if you want to discard the settings.
7. To start the thermal processing, press the  field.

Installation and operation


Thermal Processing Program / Recipe Selection

Thermal processing programs are presented in the main menu with images. There are 8 thermal processing programs shown in each screen.

1. You can easily select a thermal processing program by scrolling or rotating and pressing the control knob.



2. Press a given image to select the corresponding recipe.

Pressing the START  key starts the thermal processing.



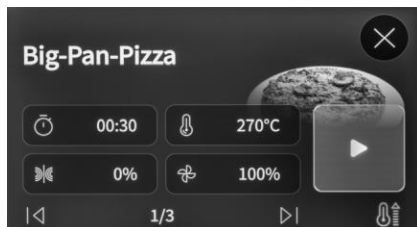
If the pre-set temperature is not reached, a warning is shown in the display. Nevertheless, if the process is to be continued, the warning must be confirmed.



Individual Adjustment of Thermal Processing Programs / Recipes

Existing recipes can be slightly adjusted before starting, but the changes are not saved. To commit a permanent change to a recipe, you must introduce a setting in a recipe.

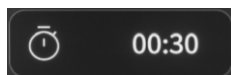
1. To move to the settings, press one of the images (e.g. pizza) in the display.

The following screen will be shown in the display:



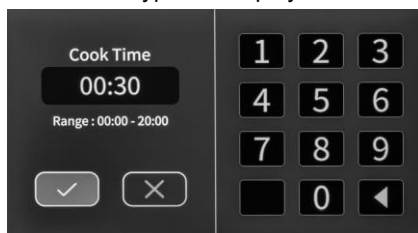
By pressing  or  arrow key you may move to the previous or subsequent thermal processing phase. You may call up the required parameters of each thermal processing phase.


EN



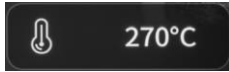
2. Press this field to change the displayed thermal processing time.

A numeric keypad is displayed.



3. Set the required thermal processing time in the range of 0–20 minutes.
4. Press  to confirm the set value.

Installation and operation



5. Press this field to change the displayed thermal processing temperature.

A numeric keypad is displayed.



6. Set the required thermal processing temperature in the range of 25–280°C.

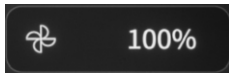
7. Press to confirm the set value.



8. Press this field to set the required microwave power. Press and hold this field until the required value appears in the display.

The setting may be introduced within the range of 0–100%.

9. Press to confirm the set value.




10. Press this field to set the required fan speed.

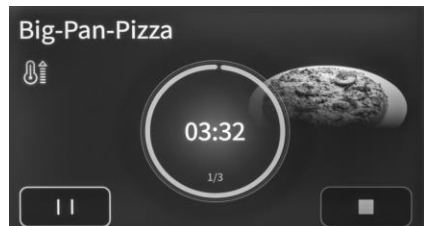
Press and hold this field until the required value appears in the display.


The fan speed can be adjusted in 10% increments in the range of 10–100%.


11. Press to confirm the set value.


12. Press the START  button to start the changed thermal processing program.

The following screen will be shown:



13. Press  to stop the thermal processing.

14. To continue the thermal processing, press the  field again.

15. To end the thermal processing, press the  field.


NOTE:

If door is opened during the thermal processing, a sound signal is heard and the following message is shown:

After closing the door, the thermal processing is continued.

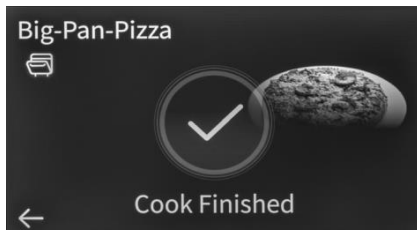
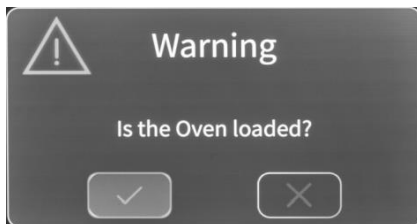
If the pre-set temperature is not cooled down, the system signalises it:

EN

If you press the  key and no food will be put into the oven, the following message is shown:

This message disappears automatically when the thermal processing chamber is loaded.

When the thermal processing is over, the following message window is opened:




Settings Menu

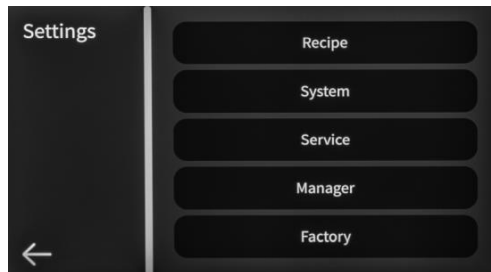
In this menu you may call up and modify various information about the system and the appliance.

“Recipes” Menu Selection

Thermal Processing Program Creation

1. In the main menu, press the  symbol.

The following window will be opened:




EN

2. Press “Recipe”.

The following window is opened:





3. Press the  icon to create a new recipe. Then, the following screen is shown:






4. Set the right parameters (thermal processing time, temperature, microwave intensity, fan speed) for each thermal processing program phase.


For each thermal processing program, a maximum of 10 thermal processing phases can be set.


5. Always confirm your settings with .
6. After setting one thermal processing phase, press the  icon to set parameters for the subsequent thermal processing phase.
7. Enter the required parameters for the new thermal processing phase.

If for one program there are more than two thermal processing phases, for each phase — except for the last one — you may set an alarm.

8. Press the  icon to set alarm parameters the following way:
- enter the number of the thermal processing phase, e.g. 1.
 - select “Yes” if an alarm is to be set for a given processing phase; select “No” if an alarm is not to be activated.
 - press the “Name” field, to edit the name of a given alarm (it must be set!).
 - when the settings are executed, you must save them by pressing the  icon.
 - if an alarm goes off during the thermal processing, turn it off by pressing the  icon.
9. To provide a name for a recipe, press the “Name” field, and then using the keypad (as shown below) introduce a suitable name:

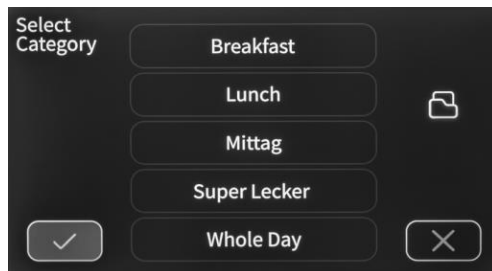


Use the  icon to select the keyboard language.

10. Confirm the entering with .


11. To select a food category, press the corresponding field.

The following screen will be shown:





EN

12. To select a food required category, press the corresponding field (e.g., "Lunch").


13. To select a photo for a thermal processing program, press the  icon in the following screen.



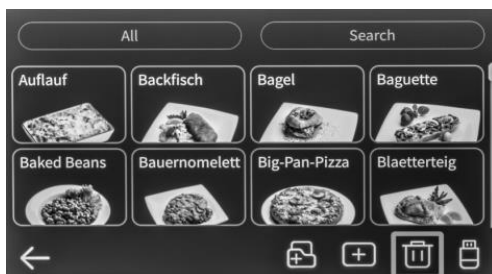
14. Confirm the selection with .

15. To end with, press the  icon to save the newly created thermal processing program.

Thermal Processing Program Deletion

1. In the main menu, press the  icon.
2. Press the "Recipe" field in the selection list.

The following window is opened:



EN


3. Press the  icon.

4. Select a thermal processing program (e.g., bagel) from the recipe selection list.

The following message will be shown:




5. Press  to confirm your selection.

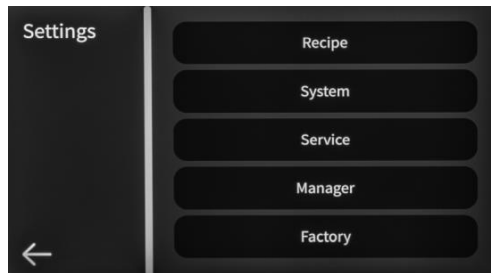
6. Press  to return to the previous message.

Transferring Thermal Processing Programs

The appliance is equipped with USB interface, making it possible, for example, to introduce new recipes or new photos. USB interface is located at the bottom section of the appliance, behind a panel that is held in place with two magnets.

1. Remove the panel at the bottom of the appliance to access the USB port.
2. Connect a USB stick to the port.
3. In the main menu, press the  symbol.

The following window is opened:




EN

4. Press "Recipe".


The following window is opened:



5. Press the  icon.

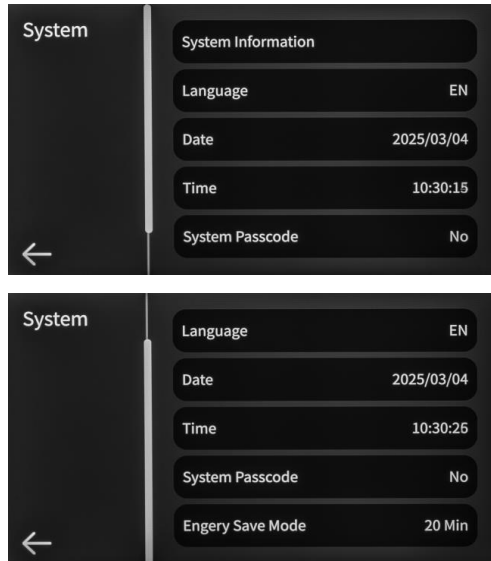
The following window will be opened:



6. Select the desired option.
7. Follow instructions shown in the screen.
8. Press  to return to the previous screen.
9. Remove the USB stick from the USB port.
10. To finish with, refit the appliance cover.

“System” Menu Selection

1. In the settings menu, press “System” to access the system settings interface. Subsequent settings may be introduced in the following screen:



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2. **“System Information”**: the serial number and software version are stored here.
3. **“Language”**: press this field and select language.
The following languages are available:
German, English, French, Spanish, Dutch, Polish, Ukrainian, Swedish and Russian.
4. **“Date”**: press this field and enter the current date settings.
The set date will be shown in the display.
5. **“Time”**: press this field and then set the correct time.
The set time is also shown in the display.
6. **“System password”**: press this field to set up a password for accessing the system settings.
7. **“Energy Save Mode”**: The energy saving mode limits the fan's revolutions and thus the volume level of the appliance when operated

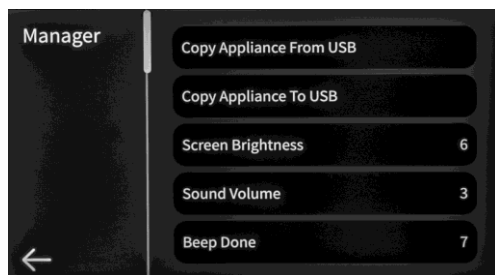
Select the “Device” Menu

1. Press the “**Appliance**” field.
2. Enter the password: **737888**.

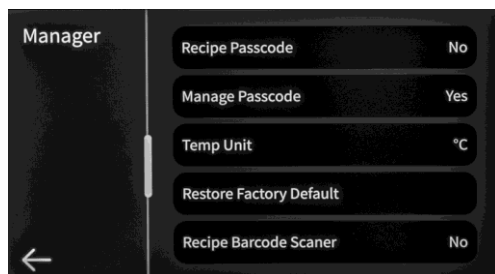


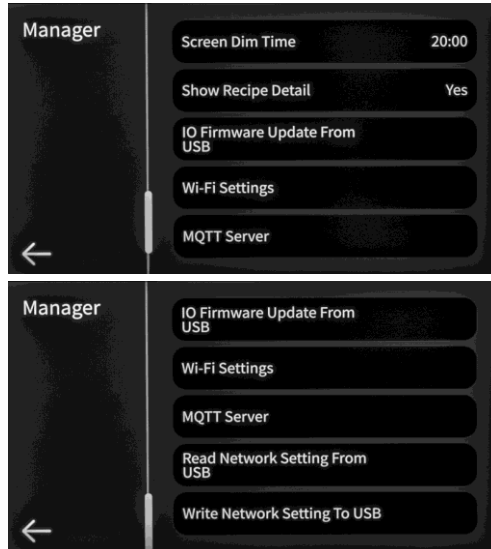
The following image will be opened:

EN



Further setting options can be accessed by scrolling or rotating the rotary controller:





In this menu interface you may check and introduce subsequent appliance settings:

“Copy Appliance From USB”: transferring appliance data from USB drive.

“Copy Appliance To USB”: transferring appliance data to USB drive.

“Screen Brightness”: the higher the digit, the brighter the display.

“Sound Volume”: set the signal to sound more loudly or quietly.

“Deep Tone”: set the alarm signal.

“Recipe Passcode”: if it is created prior to entering data, it must be entered in the recipe parameters page.

“Manage Passcode”: administrator password for entering appliance settings.

“Temp Unit”: the choice between °C (Celsius) and °F (Fahrenheit) scale.


“Restore Factory Default”: Reset of factory settings.

“Display Dimming Time”: specify time period following which the display will be dimmed.

“Show Recipe Detail”: set to “No” to hide the details of thermal processing parameters.

“IQ software update via USB”: this option can be used to manually start the software update for the control card.

Switching Appliance OFF

1. To exit the main menu, press the ON/OFF  switch in the appliance display.
2. Switch the appliance off with the main ON/OFF switch located on the control panel.
3. Disconnect the appliance from power supply (pull the plug out).

6 Cleaning and Maintenance

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.

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.

- Use only suitable cleaning agents or an oven cleaning agent, non-scrubbing nylon sponges, cleaning cloths.

CAUTION!

When cleaning the appliance, wear suitable personal protection equipment, such as rubber gloves, safety glasses, etc.

6.2 Cleaning

WARNING!

Risk of Burning/Scalding!

The appliance becomes very hot during operation and remains hot for some time after switching off.

Before cleaning, leave the appliance to cool down.

ATTENTION!

Daily cleaning of the appliance after use helps to avoid burning of leftovers from baked products, roasts, and to provide for suitable hygienic standard, as well as extend operational life of the appliance.

Suitable Cleaning Agents for Thermal Processing Chamber



Cleaning agent — Snackjet F1L, art. No. 173284

Special cleaning agent for Snackjet and all conventional ovens and combi-steamers.

Quick and highly effective cleaning of grease and burnt-on food residues in the thermal processing chamber.



Snackjet Protector Spray F1L, art. No. 173285

Protective agent for thermal processing chambers: the Protector spray protects against burnt-on food and grease residues in Snackjet appliances and all conventional ovens and combi-steamers, making it easier to clean any thermal processing chamber.

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ATTENTION!

Not suitable for untreated aluminium.

Always check material compatibility before using on any surface.

Wear protective gloves and safety goggles when using.

Dispose of residues pursuant to regulations.

Safety data sheet available on request.

Only dispose of packaging in the recycling bin once it has been completely emptied.

Keep away from children!

Daily Cleaning

Snackjet appliances automatically remind you to clean the thermal processing chamber daily before switching it off.

Follow the instructions shown in the display:

- Cool the thermal processing chamber to 50°C.
- Spray the thermal processing chamber with Snackjet cleaning agent.

Spray on undiluted and leave on for approx. 15 minutes, depending on the degree of soiling!

- Wipe off the Snackjet cleaner.

Cleaning and Maintenance

- Spray the chamber with Snackjet Protector Spray.
Spray on undiluted product and spread it evenly.
- Wipe the Snackjet Protector Spray off.
- Open the door and finish cleaning.

Regular Cleaning

4. Thoroughly clean the appliance housing and glass door from the inside and the outside with a soft, damp cloth and a mild cleaning agent.
5. Wipe with a clean cloth.
6. Finally, thoroughly dry all cleaned parts and surfaces with a soft cloth.
7. The appliance will signal with the following message in the display:
The oven has been used for 80 hours since the last cleaning. Clean or replace the air filter under the device.
8. Remove the grease/dust filter from the base of the appliance.
9. Wash the grease/dust filter under warm running water with a mild cleaning agent.
10. Rinse in fresh water.
11. Dry the grease/dust filter thoroughly.
12. Reinsert the grease/dust filter in the designated element under the appliance.

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Accessories

1. Clean all accessories used immediately after each use. Follow instructions in section 4.2 “**List of Components of the Appliance /Important Indications**” and/or cleaning instructions for respective accessories.

6.3 Maintenance

We recommend you to have the appliance serviced at least once a year; if needed, we recommend entering into a service agreement.

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.


Error	Possible Cause	Solution
Appliance does not work	No electric power supply	Restore the electric power supply and restart the appliance
	Incorrectly connected plug	Remove the plug and insert it properly into the socket
	Safety thermostat tripped	Press the RESET button at the rear wall of the appliance and restart the appliance
Appliance is connected to the power supply, but it does not heat up	Door is not closed properly	Remove obstacles, correctly close the door
	Appliance is not switched on	Switch the appliance on and heat it up
The 'Door Open' warning is displayed, although they are closed	Food left-overs are blocking the door	Remove obstacles, correctly close the door
	Door is not closed properly	Open and close anew, to make sure the door is closed properly
	Door lock sensor damaged	Contact the service company

Possible Malfunctions

Error	Possible Cause	Solution
Unsatisfactory result of thermal processing	Thermal processing chamber is soiled (fat, food left-overs)	Clean the appliance thoroughly according to instructions in section 'Cleaning'
	Wrong menu or program selected	Select the right thermal processing program
	Initial condition of food products was inadequate (frozen or chilled)	Before putting them into the appliance, make sure the food products are in the recommend condition
	Food products specifications are not correct	Make sure that the weight and size of food products are suitable
Damaged temperature indicator	Damaged temperature sensor	Contact the service company
Too low a temperature of thermal processing	Fume extractor, ventilation openings, and grease and dust filter may be obstructed	Remove obstruction of ventilation openings, clean all elements regularly
	Appliance is not heated up entirely	Heat the appliance up to the set temperature, and then leave operating idly for 5 minutes
	Heating element damaged	Contact the service company
Too hot a magnetron	Cold air is not entering the appliance through the air filter	Remove soiling and dust that obstruct the air filter inlet
Motor fan is too hot		

8 Disposal

Electrical Appliance

	<p>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.</p>
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Electrical appliances should be returned to designated collection points.