

## 200 - 200 S



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## Original instruction manual

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**Read this instruction manual before using 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. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 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.
- 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.

### 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.



## Safety

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### 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

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- 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.

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

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 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.

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

<b>Name:</b>	<b>Snackjet 200</b>
Art. No.:	<b>120751</b>
Material:	stainless steel
Thermal processing chamber material:	stainless steel
Thermal processing chamber dimensions (W x D x H), in mm:	305 x 305 x 185
Thermal processing programs, individually programmable, up to:	1024
Number of thermal processing stages, max. per program:	15
Temperature range, min.–max., in °C:	25 - 280
Time setting, from–to, in sec.–min.:	0 - 20
Fan Speed in %:	10 - 100
No. of magnetrons:	1
Microwave power:	1,5 kW
Convection power:	3,0 kW
Heat-up time, in min.:	8
Degree of protection:	IPX3
Connected load:	3,5 kW   230 V   50 Hz
Dimensions (W x D x H), in mm:	460 x 650 x 630
Weight, in kg:	71,0

We reserve the right to implement technical modifications.

<b>Name:</b>	<b>Snackjet 200 S</b>
Art. No.:	<b>120767</b>
Material:	stainless steel, painted
Thermal processing chamber material:	stainless steel
Thermal processing chamber dimensions (W x D x H), in mm:	305 x 305 x 185
Thermal processing programs, individually programmable, up to:	1024
Number of thermal processing stages, max. per program:	15
Temperature range, min.–max., in °C:	25 - 280
Time setting, from–to, in sec.–min.:	0 - 20
Fan Speed in %:	10 - 100
No. of magnetrons:	1
Microwave power:	1,5 kW
Convection power:	3,0 kW
Heat-up time, in min.:	8
Degree of protection:	IPX3
Connected load:	3,5 kW   230 V   50 Hz
Dimensions (W x D x H), in mm:	460 x 650 x 630
Weight, in kg:	71,0

We reserve the right to implement technical modifications.

### Version / Characteristics

- Colour:
  - 120751 – silver
  - 120767 - black
- Appliance connection: ready to plug in
- Functions:
  - combination of hot air and microwaves
  - hot air
  - microwave
- Setting options: temperature, time, microwave power
- Temperature control: thermostatic, in 1°C increments
- Timer
- Thermostat
- Start–stop function
  - manual
  - automatic via door contact
- Pause function
- USB connection: saving/importing for programs including images
- Display:
  - programs, time, program progress
  - 5" colour display
- Digital display
- Main switch
- ON/OFF switch
- Control:
  - electronic
  - touch
- Important indication: use only suitable cookware
- The set includes:
  - 1 air separator, 280 x 305 mm
  - 1 Snackjet scoop
  - 1 Snackjet basket, 290 x 220 mm
  - 1 pizza tray, Ø 260 mm





### Description for Fig. 1

- |  |                                   |
|--|-----------------------------------|
| 1. Main switch                                     | 2. Fan                            |
| 3. Thermal processing chamber                      | 4. Appliance door                 |
| 5. USB connection                                  | 6. Filter                         |
| 7. Door handle                                     | 8. Height-adjustable feet (4 pcs) |
| 9. Thermal processing chamber ventilation openings | 10. Housing                       |
| 11. Display  | 12. Air separator                 |
| 13. Snackjet scoop                                 | 14. Snackjet basket               |
| 15. Pizza tray                                     |                                   |

### 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

## 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.

### 4.3 Functions of the Appliance

With the combination of a convection oven and microwave oven, and with suitable cookware, it is possible to prepare crisp, fresh and succulent snacks. With 1,024 programmes and 15 thermal processing stages, a variety of dishes can be prepared quickly and easily in the shortest time possible.

## 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.

EN

### Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



#### CAUTION!

#### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- 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 fixed on 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.
- The appliance should be placed on surfaces that are:

- even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
  - sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
  - Maintain minimum clearance of 60 cm 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.

EN

### 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:

<b>Containers resistant to high temperatures</b>		
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	√	
<b>Plastic container</b>		
Special plastic container, plastic containers suitable for use in ovens	√	Cannot be used with certain high temperature settings
<b>Containers</b>		
Flammable paper, cardboard containers	x	
Food products stretch film, plastic film	x	
<b>Other elements</b>		
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.

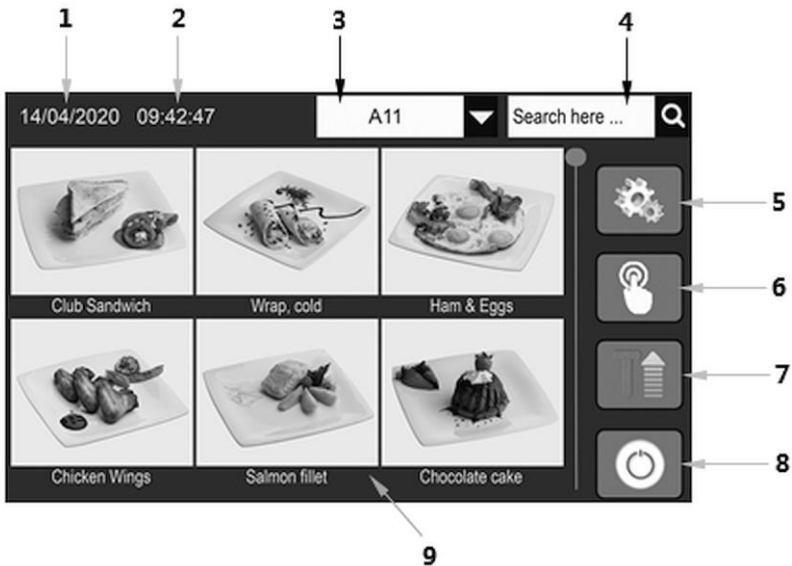
To operate the appliance, use handles and elements designed to this end.

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

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

1. Switch the appliance on with the main switch located on the control panel. The green operation indicator light will come on in the main switch. After a short break, the display will show an ON/OFF symbol.
2. Press the ON/OFF symbol to enter the main menu.

### Control Elements / Displayed Messages



- |                               |                     |
|-------------------------------|---------------------|
| 1. Date                       | 2. Time             |
| 3. Thermal processing program | 4. Search field     |
| 5. Setting button             | 6. Selection button |
| 7. Temperature setting button | 8. ON/OFF button    |
| 9. Menu selection             |                     |

Fig. 2

EN




### Menu Settings

In main menu, you may select from amongst the factory installed recipes (automatically) and individually set thermal processing programs (manually). It is possible to store 1,024 recipes.

Each thermal processing program may contain up to 15 processing stages, and you may individually set temperature, time and microwave power.


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

Images or complete recipes may be simply transferred. Recipes may be deleted any time — either one by one or in batches.

1. Press the  button to set the pre-heating temperature.  
The preheating temperature may be set in the range of 25–280°C.
2. Press the ON/OFF  button to confirm the setting.
3. Press and hold for a while the ON/OFF  button to return to main menu.

### Factory Set Thermal Processing Programs / Recipes

Factory set thermal processing programs are presented in the main menu with images. Press the image to select the corresponding recipe.

Using the START  button 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.

### Setting Programs / Recipes Individually

1. To move to the settings, press one of the images (e.g. pizza) in the display.  
The following message will be shown in the display:

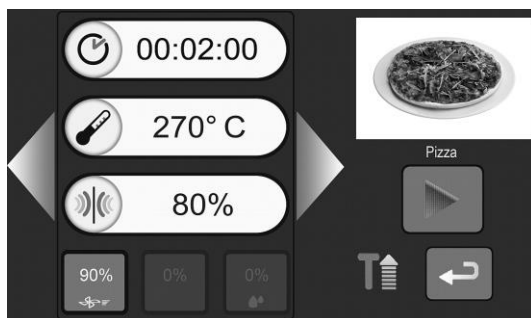


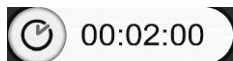


Fig. 3



## Installation and operation

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



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

A numeric keypad is displayed.


3. Set the required thermal processing time.

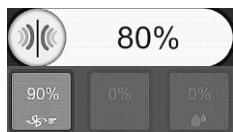


4. Press this field to change the displayed thermal processing temperature.


A numeric keypad is displayed.

5. Set required thermal processing temperature.

If you press the  symbol, the current temperature in the thermal processing chamber will be shown in the display.





6. Press this field to set the required microwave power and fan speed.



By pressing again the left-hand side field () from the three fields presented below you may increase the fan speed by 10%.

By pressing again the central field you may set the required microwave power in the range of 0–100%.

7. You may set the preheating temperature by pressing the  field.

When  is shown in the display, the preheating is finished, and the appliance is ready to put food in it.

When  is shown in the display, it means that temperature is higher than the pre-set temperature, and the appliance is cooling down.

- By pressing the  field you may return to the main menu.
- Press the START  button to start the set thermal processing program.  
The following message will be shown:

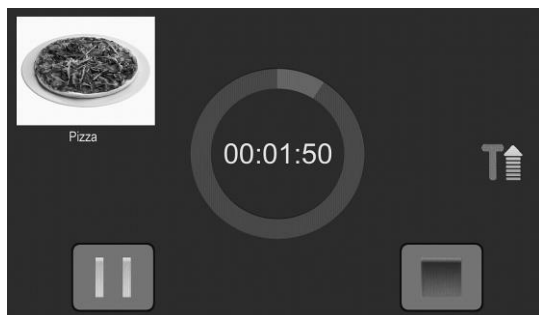





Fig. 4

- To stop the thermal processing, press the  field.
- To continue the thermal processing, press the  field again.
- 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:**

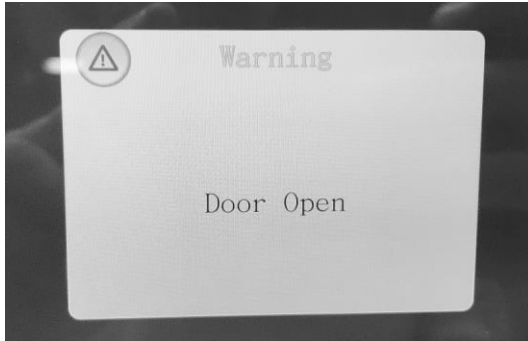


Fig. 5

After closing the door, the thermal processing is continued.

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

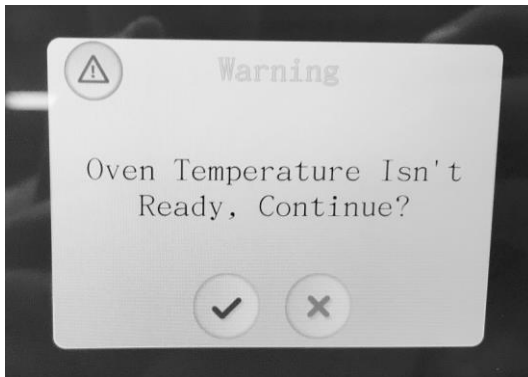



Fig. 6

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

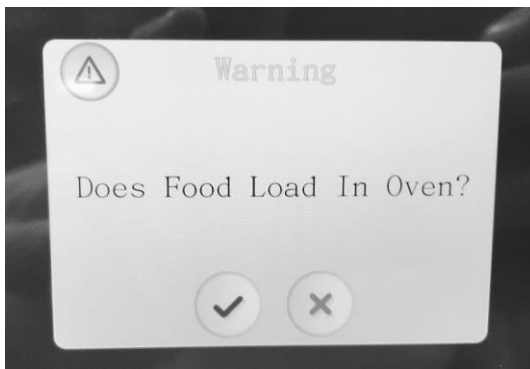



Fig. 7

13. Put food into the oven and confirm by pressing .

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

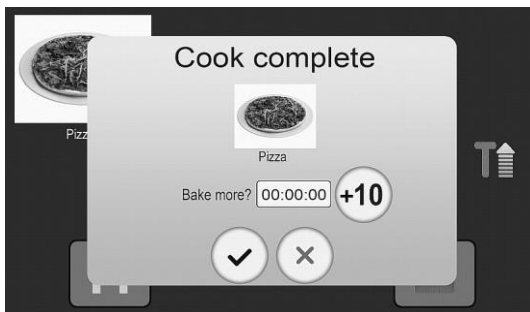




Fig. 8

14. Press **'+10'** to add 10 seconds to the thermal processing time, and then press  to continue.

15. Press  to interrupt the thermal processing.

When door is still open, the warning message is displayed: 'Door Open'.

16. To continue with the thermal processing, close the appliance door.

### Rapid Recipe Setting

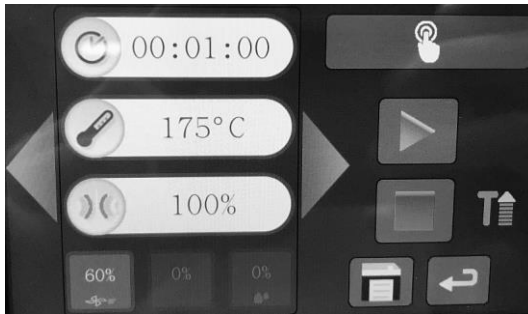





Fig. 9

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

1. Press the  button.
2. Press the  arrow button to add a new stage in the thermal processing.
3. Using the right fields, set the required parameters (time, temperature, fan speed, microwave power) for the new thermal processing stage.
4. Press the  symbol when the settings are configured.


#### NOTE!

New proposed recipes for preparation in Snackjet are available at [www.bartscher.com](http://www.bartscher.com)

### System Settings

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

### Recipe Setting

1. In the main menu, press the  symbol.  
The following window is opened:

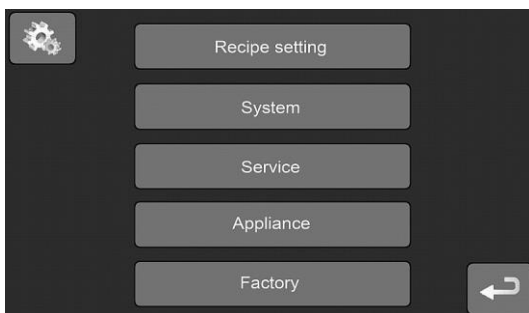


Fig. 10

2. Press 'Recipe Setting'.  
The following window is opened:

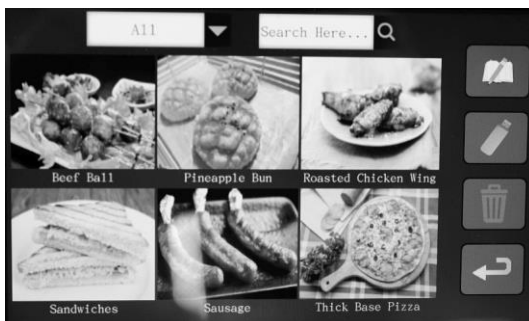


Fig. 11

## Installation and operation

3. Select one of the predefined categories by pressing the right image in the display.



Reading and saving recipes. Reading: recipes from a USB drive are transferred to the appliance menu. Saving: recipes set in appliance menu are transferred to a USB drive.



Recipes, images or settings, which are not needed any more, may be discarded by pressing this field.



By pressing this field you may prepare a new recipe. The following message is then shown:

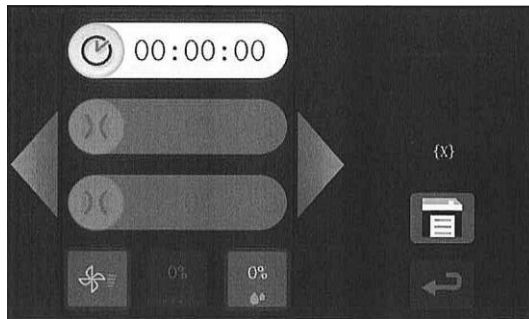



Fig. 12


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4. Select the right settings for parameters of each thermal processing program's stage.

For each thermal processing program you may set a maximum of 15 processing stages.

5. Right after finishing introduction of settings for a given thermal processing stage,

press the  field to save the stage.

6. Press the  field, to manage accordingly the a subsequent thermal processing

stage, and then press  to save settings.

The message ma, for example, have the form of:

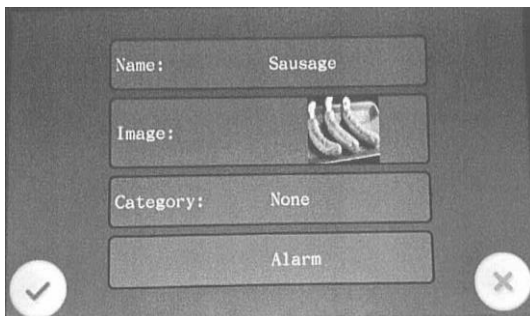


Fig. 13

7. Press the suitable recipe image from a selected category.

You may select the following categories: breakfast, dinner, supper, whole-day menu, etc.

8. To provide a name for the recipe, press the 'Name' field, and then using the keypad (as shown below) introduce a suitable name:



Fig. 14

Using the field at the bottom right-hand side of the display, you may select the keypad language.



## Installation and operation

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

9. Press 'Alarm' to set alarm information the following way:

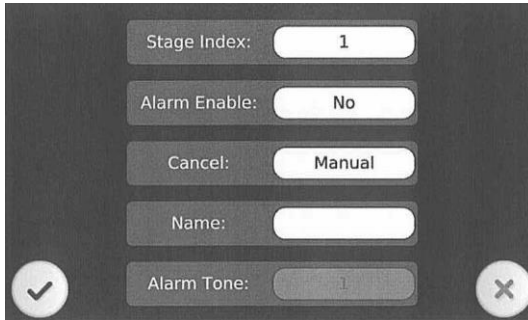


Fig. 15


10. Select „Stage Index” and enter the number for the thermal processing stage, e.g. 1.

11. Select the 'Alarm Enable' option.

12. Select 'Yes' if an alarm is to be set for a given processing stage; select 'No' if an alarm is not to be activated.


13. Also for the subsequent thermal processing stages, the settings should be executed as described above, except for the last stage.

14. Press the 'Cancel' option; to cancel the alarm, select 'Manual' or 'Auto'.

Manual: to stop the alarm, you need to press 

Auto: after a few seconds the alarm will be off automatically

15. Press 'Name', to edit the name of the alarm (it must be set!).

16. After executing the settings, you must save them by pressing .

### System

1. Press 'System' in main menu to move to the system settings interface. Subsequent settings may be introduced in the following screen:

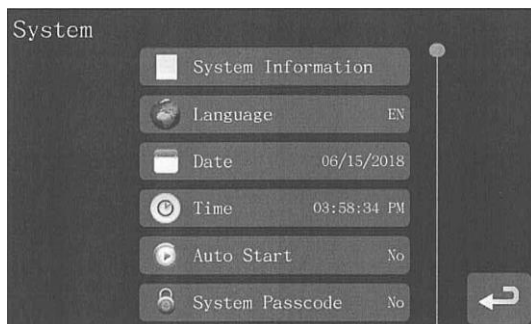


Fig. 16

2. **'Language'**: press this field and select language.

The following languages are available: German, English, French, Italian, Dutch, Polish, Russian.

3. **'Date'**: press this field and enter the current date settings.

The set date will be shown in the display.

4. **'Time'**: press this field and then set the correct time.

The set time is also shown in the display.

5. **'Auto Start'**: press this field to set the automatic time for processing start in a given recipe.

6. **'System Passcode'**: create a password for entering system settings.

### Service

1. In main menu press **'Service'**; the password is '\*\*\*\*\*' (in order to authorise the password, contact the supplier or the manufacturer).



Fig. 17

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

**'Product Count'**: press here to see, how often a given menu has been used.

**'Run Time Count'**: the total operating time of all configured parameter sets, e.g. 'Power On Time (Clock)'.

**'Diagnostic'**: the diagnostics screen for technical maintenance of appliances.

**'View Event Log'**: this log is used for registering faults.

**'Copy FAST Log Data To USB'**: copying of the required data to USB.

**'Service Passcode'**: '\*\*\*\*\*' (in order to authorise the password, contact the supplier or the manufacturer).

You may set access passwords to this menu level and block unauthorised access.

### Appliance

1. Press the **'Appliance'** field.

The password is **'\*\*\*\*'** (in order to authorise the password, contact the supplier or the manufacturer).

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

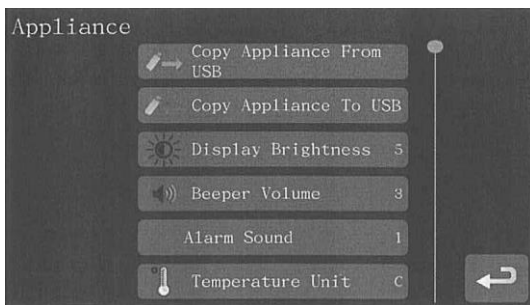


Fig. 18



Fig. 19

**'Copy Appliance From USB'**: transferring appliance data from USB drive.

**'Copy Appliance To USB'**: transferring appliance data to USB drive.

**'Display Brightness'**: the higher the digit, the brighter the display.

**'Beeper Volume'**: louder or quieter setting of the alarm.

**'Alarm Sound'**: alarm sound setting.

**'Temperature Unit'**: selection from amongst °C (Celsius) and °F (Fahrenheit).

**'Edit Recipe Image'**: managing recipe image, adding and removing.

**'Recipe Passcode'**: when created, and prior to entering data, it must be entered in the recipe parameters page.

## Installation and operation

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**'Appliance Passcode'**: administrator's password for entering appliance settings.

**'Demo Mode'**: 'Yes' — only the touch-screen is operation in the demo mode, no heating functions' 'No' — both the touch-screen and the heating functions are operational.

**'Restore Factory Default'**: restoring factory default settings.

**'Update Firmware'**: updating and repairing firmware; restoring and creating backups; and renewing applications.

**'Backlight Dim Time'**: time setting for dimming the screen brightness.

**'Show Recipe Detail'**: set to 'No' to hide the details of thermal processing parameters.

**'Use Expiration'**: setting the expiration date for use in order to avoid arrears from the purchasing party.

### Switching the Appliance Off

1. To exit the main menu, press the ON/OFF button on the appliance's display.
2. Switch the appliance off with the main switch located on the control panel.
3. Disconnect the appliance from the mains socket (pull the plug out).

## 6 Cleaning

### 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

#### Daily Cleaning

##### **NOTE!**

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

1. Clean the appliance at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.

##### **WARNING!**

##### **Risk of burns!**

**The maximum temperature of the appliance may reach 280°C.**

Do not clean the appliance when it is cooling down. The entire cooling down process lasts for approx. 30 minutes.

2. In Standby mode, press  to quickly cool the appliance down.

## Cleaning

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When the temperature drops to 70°C, the cooling down process will stop automatically.

3. Open the appliance door.
4. Clean the thermal processing chamber with a soft, damp cloth and mild cleaning agent.
5. In case of stubborn soiling, use commonly available oven cleaning agents. Observe instructions of the manufacturer of such a cleaning agent.
6. Wipe the thermal processing chamber with a clean, damp cloth.
7. Thoroughly clean the appliance housing and glass door from the inside and the outside with a soft, damp cloth and a mild cleaning agent.
8. Clean the air filter at the rear wall of the appliance with a suitable brush or a vacuum cleaner.
9. Empty and clean the residue water tank of the fume extractor.
10. Remove the grease and dust filter located under the appliance and clean it under warm running water, using a mild cleaning agent.
11. Finally, thoroughly dry all cleaned parts and surfaces with a soft cloth.
12. Reinsert the grease and dust filter in the designated element under the appliance.

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## Equipment

1. Clean the equipment directly after each use. Follow indication in section **4.2 'List of Components of the Appliance / Important Indications'**.

## 7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

<b>Error</b>	<b>Possible Cause</b>	<b>Solution</b>
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



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.

Electrical appliances should be returned to designated collection points.