

### **RG2500 Snackjet**



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# **?**

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Original instruction manual

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#### **Technical Data**

| Name:                          | Cooking tray RG2500 Snackjet |
|--------------------------------|------------------------------|
| Art. No.:                      | 120775                       |
| Material:                      | cast aluminium, coated       |
| Version:                       | round, smooth base           |
| Designed for:                  | Snackjet 200                 |
| Features:                      | microwave-safe               |
| Diameter in mm:                | 250                          |
| Turn edge height, in mm:       | 28                           |
| Dimensions (W x D x H), in mm: | 250 x 250 x 30               |
| Weight, in kg:                 | 0,6                          |

We reserve the right to implement technical modifications.

#### Indications for User

Thanks to the high edge, this round cooking tray is perfect for preparing foods that have a liquid base such as omelettes and quiches. Thanks to the thermal conductivity of the cast aluminium, frozen products also achieve great results.



- 1. Before first use, wash the cooking tray with hot water and a mild cleaning agent. Rub the cooking tray with a small amount of cooking oil.
- 2. Use the cooking tray only with the air separator; do not place it directly on the bottom of the appliance's thermal processing chamber.
- 3. Never cut food on the cooking tray.

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- 4. Never use metal scoops with sharp edges.
- 5. To remove foods, use heat-resistant plastic kitchen utensils, such as a pancake blade, spatula, etc.
- 6. The cooking tray must be cleaned regularly between cooking processes to avoid burning of food residues. Follow indications provided in subsequent section.

#### Cleaning

#### **ATTENTION!**

For cleaning, do not use any pointed implements nor metal objects, such as knives, forks, etc. These implements can damage the coating.

For cleaning, do not use any scouring agents containing solvents nor corrosive cleaning agents. Such agents can damage the surface of the cooking tray.

- 1. Leave the cooking tray to cool down after use.
- 2. Use a paper towel to remove food residues from the cooking tray.
- 3. Clean the cooking tray immediately after use, under warm running water and with the use of a soft cloth or sponge. Use a mild cleaning agent when required.
- 4. Rinse the cooking tray with fresh water.
- 5. Dry the cooking tray thoroughly afterwards.
- 6. Rub the cooking tray from the inside with a small amount of cooking oil.