

EGR2900 Snackjet



120776

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Original instruction manual

Bartscher

Technical Data

Name:	Grill plate EGR2900 Snackjet
Art. No.:	120776
Material:	cast aluminium, coated
Version:	rectangular, 1 side grooved, 1 side smooth
Designed for:	Snackjet 200
Features:	microwave-safe
Dimensions (W x D x H), in mm:	285 x 290 x 10
Weight, in kg:	2,2

We reserve the right to implement technical modifications.

Indications for User

1 grill plate for Snackjet with 2 grill options: Steak, fish fillet, grilled vegetables, wrap or even toast work equally well on the smooth and grooved sides. However, the grooved surface also gives the food an appetizing grilled look. The coated cast aluminium design enables good heat conduction, makes cleaning easy and prevents food from burning.



Abb. 1

- 1. The grill plate should be used with an air partition only; do not place the grill plate directly on the bottom of the thermal processing chamber of the appliance.
- 2. To remove food products, use heat-resistant plastic kitchen utensils, such as a pancake blade, spatula, etc.
- 3. To avoid burning residues, the grill plate should be cleaned regularly, also in between grilling processes. 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.

- 1. After use, leave the grill plate to cool down.
- 2. Use a paper towel to remove food residues from the grill plate.
- 3. Clean the grill plate 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 grill plate with fresh water.
- 5. To end with, dry the grill plate thoroughly.