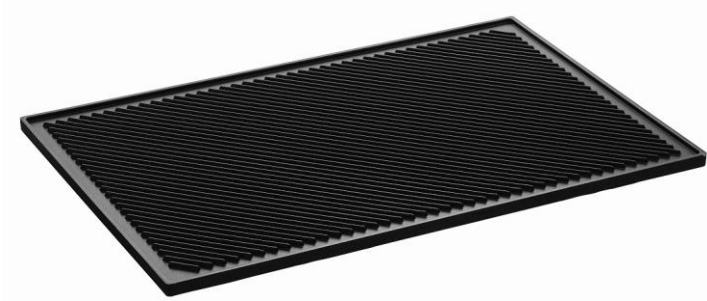


EGR40600



100437

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Version: 1.0

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Original instruction manual

Technical Data

Name:	Grill plate reversible EGR40600
Art. No.:	100437
Material:	cast aluminium, coated
Version:	1 side grooved, 1 side smooth rectangular useable on both sides
Designed for:	Combi steamer from the series Silversteam2 1/1 GN Convection oven AT410-MDI AT400 humidity
Dimensions (W x D x H), in mm:	600 x 400 x 15
Weight, in kg:	3,8

Using the Reversible Grill Plate

The reversible grill plate is the perfect addition to any combi steamer or convection oven with slide-in batches of 400x600 mm. The smooth side allows you to bake wonderfully crispy pizza, while the ribbed side gives grilled vegetables or meat that typical grill pattern and savoury roasted aromas.

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Safe Operation of Reversible Grill Plate

- Slowly and carefully slide the reversible grill plate into a combi steamer/convection oven.
- Ensure that the reversible grill plate is firmly seated on rails.
- Always use heat-resistant oven mitts when removing a hot reversible grill plate.
- When you take it out, place the hot reversible grill plate on a heat-resistant base.
- Pay attention to the coating of the reversible grill plate. Replace the damaged reversible grill plate immediately.
- To remove food products, use heat-resistant plastic kitchen utensils, such as a pancake blade, spatula, etc.
- Never cut baked goods / food directly on the reversible grill plate.

Care and Cleaning Instructions

ATTENTION!

Do not use squeegees, scrapers nor hard brushes to clean the reversible grill plate.

Do not use any aggressive cleaning agents.

Do not use a tray cleaning machine to clean the double-sided grill plate.

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1. Clean the reversible grill plate before first use and clean it regularly after use or between subsequent grilling processes.
2. After use, leave the reversible grill plate to cool down.
3. Use a paper towel to remove food residues from the reversible grill plate.
4. Clean the ribbed side of reversible grill plate under warm running water with a soft plastic dishwashing brush; clean the smooth side with a soft cloth or sponge.
5. Rinse the reversible grill plate with fresh water.
6. Dry the reversible grill plate thoroughly after cleaning.
7. Store the reversible grill plate in a dry place.