

E5M110 Snackjet



120777

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

Phone: +49 5258 971-0
Fax: +49 5258 971-120
Service hotline: +49 5258 971-197
www.bartscher.com

Version: 2.0

Date of preparation: 2026-04-28

Original instruction manual

Technical Data

Name:	Recess pan E5M110 Snackjet
Art. No.:	120777
Material:	cast aluminium, coated
Version:	5 recesses, Ø 11 cm, height 1.5 cm
Designed for:	Snackjet
Features:	microwave-safe
Dimensions (W x D x H), in mm:	282 x 292 x 20
Weight, in kg:	0,87

We reserve the right to implement technical modifications.

Indications for User

The Snackjet pan with 5 recesses is used in a variety of ways: shaping fried eggs or pancakes, preparing scrambled eggs in portions or heating up different types of tapas. These are only a few possibilities offered by the recess pan.



EN

1. Before first use, clean the recess pan with hot water, a mild cleaning agent and a soft cloth or sponge. Rub the recess pan with a small amount of cooking oil.
2. The recess pan should be used with an air partition only; do not place the pan directly on the bottom of an appliance thermal processing chamber.
3. Never cut food on the recess pan.
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 recess pan 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.

1. After use, leave the recess pan to cool down.
2. Use a paper towel to remove food residues from the recess pan.
3. Clean the recess pan 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 recess pan with fresh water.
5. Dry the recess pan thoroughly afterwards.