

600x400-ALB - 600x400-ALB



100438 - 100439

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Original instruction manual

Technical Data

Name:	Perforated tray 600x400-ALB
Art. No.:	100438
Material:	aluminium, non-stick coating
Bakery standard:	600 x 400
Perforation:	yes
Perforation diameter, in mm:	3
Material thickness, in mm:	2
Edge:	4 sides
Temperature resistance up to, in °C:	280
Dimensions (W x D x H), in mm:	600 x 400 x 10
Weight, in kg:	0,92

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Art. No.:	100439
Material:	aluminium, non-stick coating
Bakery standard:	600 x 400
Material thickness, in mm:	2
Edge:	4 sides
Temperature resistance up to, in °C:	280
Dimensions (W x D x H), in mm:	600 x 400 x 10
Weight, in kg:	1,27

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We reserve the right to implement technical modifications.

Safe Handling of Baking Trays / Perforated Trays

- Always use heat-resistant oven mitts when removing a hot baking tray / perforated tray.
- Always place a hot baking tray / perforated tray on a heat resistant support.
- Always insert a baking tray / perforated tray slowly and safely into the oven.
- Ensure that a baking tray / perforated tray is firmly seated on rails.
- Use baking trays / perforated trays made of heat resistant materials.

- Check regularly for deformation and, if necessary, replace a baking tray / perforated tray.
- Ensure that a non-stick coating is undamaged.
- Damaged baking trays / perforated trays should be replaced immediately.
- Use alternatives such as stainless steel or silicone mats.
- Never cut baked goods / food directly on a baking tray / perforated tray.

Care and Cleaning Instructions for Baking Trays / Perforated Trays

ATTENTION!

Do not use squeegees, scrapers nor hard brushes to clean baking trays / perforated trays.

Do not use any aggressive cleaning agents.

Do not use a tray cleaning machine to clean baking trays / perforated trays.

1. Baking trays / perforated trays should be cleaned with hot water and a mild cleaning agent before the first use and after subsequent uses.
2. Rinse cleaned baking trays / perforated trays in fresh water.
3. Dry baking trays / perforated trays thoroughly after cleaning.
4. Alternatively, baking trays / perforated trays can be cleaned in a dishwasher. **For cleaning baking trays / perforated trays do not use a dishwasher in which granules are used for dish-washing.**
5. Store baking trays / perforated trays in a dry place.