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Version: 1.0

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Original instruction manual

Technical Data

Cooking pots with lids

Art. No. / Model:	Table of Contents (L)	Dimensions W x D x H (mm)	Base surface diameter (mm)	Internal diameter (mm)	Weight (kg)
100446 / E6,1L-1	6,1	305 x 220 x 247	175	200	1,65
100447 / E11L-1	11,0	337 x 263 x 292	215	280	2,38
100448 / E16L-1	16,0	445 x 349 x 264	290	321	3,85
100449 / E10,4L-1	10,4	423 x 323 x 207	262	240	3,23
100450 / E3L-SG1	3,0	362 x 199 x 152	158	180	1,05
100451 / E4L-SG1	4,0	407 x 223 x 175	175	200	1,33
100452 / E6,7L-SG1	6,7	505 x 266 x 206	215	240	1,93
100453 / E10,4L-SG1	10,4	556 x 308 x 227	250	300	3,02

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Frying pans with lids

Art. No. / Model:	Height (mm)	Dimensions W x D x H (mm)	Base surface diameter (mm)	Internal diameter (mm)	Weight (kg)
100454 / E180-D1	65	362 x 199 x 110	125	180	0,81
100456 / E200-D1	65	419 x 221 x 112	145	200	0,97
100457 / E240-D1	75	477 x 267 x 130	190	240	1,57

We reserve the right to implement technical modifications.

Version / Characteristics

Cooking pots

- Material: high-alloy steel
- Handle material: high-alloy steel
- Handle characteristics: heat-insulated
- With pouring rim
- Suitable for all types of cookers, including induction cookers
- The set includes: 1 lid

Frying pans

- Material: high-alloy steel
- Handle material: high-alloy steel
- Handle characteristics: heat-insulated
- Roasting surface design: brushed steel
- Suitable for all types of cookers, including induction cookers
- The set includes: 1 lid

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Operating Instructions

- Never leave an empty cooking pot or frying pan on a hot cooker.
- Never leave any cookware without supervision on a hot cooker for a prolonged time.
- When cooking, always try to use the lowest possible temperature, which will minimize discolouration of the cookware and make products cook more with the use of their own humidity.
- Always add salt to boiling water. Adding salt to cold water may damage cookware.

Cleaning and Maintenance

WARNING!

Do not use any sharp or pointed, nor metal implements (knife, fork, etc.) to clean cooking pots nor frying pans. Sharp or pointed implements may damage the surface.

For cleaning, do not use any scouring agents, containing solvents nor corrosive cleaning agents, as they may damage the surface.

1. Before first use, wash cooking pots and frying pans, as well as their lids in hot water with a mild cleaning agent and a cloth or a sponge to remove production and packaging process residues. Rinse in fresh water. To end with, dry the cleaned cookware, using a linen-free, soft cloth.
2. Clean cooking pots, frying pans and their lids after each use, using warm water, a cloth, sponge or a dish-washing brush and a mild cleaning agent. Rinse the cleaned cookware thoroughly with fresh water. Wipe the cookware dry with a soft, lint-free cloth.
3. In the case of more stubborn soiling, we recommend soaking cooking pots and frying pans before washing them.
4. The cooking pots and frying pans are also dishwasher-safe. Even in spite of the fact that the cookware is dishwasher-safe, it may happen that due to the influence of high temperature being generated in a dishwasher during a drying process, water stains would remain on cookware. To avoid formation of stains, remove cookware from a dishwasher before a drying process begins and wipe them dry immediately with a soft cloth.
5. Discolouration of cooking pots and frying pans may be removed with vinegar or liquid citric acid. After cleaning, soak soft cloth in vinegar or citric acid and wipe external and internal surfaces of cooking pots and frying pans.