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Original instruction manual

WARNING!

Baking trays and perforated trays may not come in contact with products containing large amounts of acids nor salts.

Remember that acids, bases and/or metal salts in combination with water and/or atmospheric oxygen may dissolve pure aluminium, creating aluminium (III) compounds.

Care and Cleaning Instructions

Stainless steel baking trays

1. Before the first use and after each use, clean the stainless steel baking trays with a damp cloth and mild cleaning agent.
2. Then dry them thoroughly.

Aluminium baking trays and perforated trays

1. Before the first use, burn in the baking trays and perforated trays in an oven at the temperature of approx. 200°C.
2. Then grease the trays from the outside and inside.
3. The next step is to burn in again the tray at the temperature of 200°C.
4. To remove excess of the grease, place the baking trays and perforated trays in an oven reversely, that is 'up side down'.

The burn-in creates a fine grease coating on the baking trays that prevents loss of heat by the aluminium coating.

5. After each use clean the baking trays and perforated trays with a damp cloth and mild cleaning agent.

Baking trays and perforated trays with silicon coating

1. Clean the baking trays and perforated trays with silicon coating only with a damp cloth or soft sponge.
2. Never clean the baking trays and perforated trays with silicon coating in a dishwasher.
3. Never clean the baking trays and perforated trays with silicon coating with the use of aggressive washing agents.
4. Never clean the baking trays and perforated trays with silicon coating with the use of aggressive cleaning agents.

5. To prevent damage to the coating, do not use any pointed nor sharp implements for cleaning.
6. Do not grease coated baking trays and perforated trays.
7. If possible, avoid using dry flour on the coated baking trays and perforated trays.
8. Do not immerse baking trays and perforated trays in lye when cleaning.

Perforated trays with reusable baking sheet

1. Clean the aluminium perforated trays with a damp cloth with a mild cleaning agent.
2. Then dry them thoroughly.
3. Do not heat the reusable baking sheet to the temperature exceeding 260°C.
4. Between baking processes, clean the reusable baking sheet only with a damp cloth or by sweeping it.
5. Do not stack the trays.

Baking trays storage

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1. After each use, clean baking trays and perforated trays according to the instructions above.
2. Dry the baking trays and perforated trays thoroughly with the use of soft cloth.
3. Store the baking and perforated trays in a dry place.