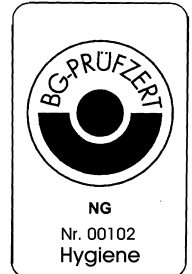


## **Cleaning instructions for proofing baskets**

**Caution!** The following instructions only apply to our proofing baskets as proofing baskets of other manufacturers have stability problems.



### **Mould in the proofing baskets can easily be prevented!**

We have been studying this matter for several years and have come to the conclusion that mould always occurs first in the layer of flour. After some time has elapsed, mould affects the surface of the material which turns grey in colour.

### **A method in order to prevent the grey colour:**

#### **Before 1<sup>st</sup> use:**

- Spray a thin layer of water-free release agent on your new proofing baskets and flour them as usual. (the grease you use for baking tins)

#### **Instructions:**

- Tap the proofing baskets gently before each use, so no impurities remain in the basket.
- Do not pile up the baskets when humid. Instead, let them air dry.

#### **Cleaning:**

- Clean the proofing baskets every 3 – 4 weeks with our brush (without water) or cleaning machine. You can also put them in the dish washer.
- After that, put the proofing baskets into the oven at 120 – 130°C (250 - 270°F) with plenty of water vapour for about 20 minutes. If you have put them in the dishwasher, do not use any water vapour
- Clean the baskets every 6 months (or more often if necessary) thoroughly with clear water and let them dry in the oven. After the drying process, spray on a new light coating of water-free release agent.

**As you can see, our proofing baskets can easily be kept hygienically clean and your maximum bread quality remains. For dry cleaning, we offer a special brush for your stirring machine and our cleaning machine type B with dust collector. This enables you to clean the baskets fast and thoroughly. In addition, we offer brushes for cake moulds, baking oven leaders and roll automates.**

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### **Instructions for proofing baskets with engraving:**

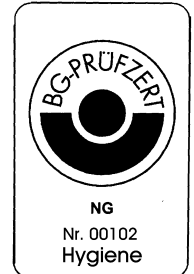
If you have used your proofing baskets for only a couple of times, the engraving might not be clearly visible on the loaf yet. First, a constant flour coating needs to develop, so the visibility of the engraving can improve.

Follow instructions for „Before 1<sup>st</sup> use“ and make sure the baskets are floured equally. **Do not use too much flour** and you will bake a loaf that has a special appearance to your customer.

**For further questions please contact us:  +49 (0)9360 / 215**

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