



HERBERT BIRNBAUM

Brotformen seit 1847



CLEANING INSTRUCTIONS

FOR BIRNBAUM® PROOFING BASKETS MADE OF RATTAN

Cleaning instructions

The following cleaning instructions refer to our proofing baskets only, as proofing baskets from other manufacturers have stability problems.

It is very easy to prevent proofing baskets from moulding. In the beginning, mould occurs in the flour layer and spreads after a while on the wood surface. Such development becomes visible when the surface of the proofing basket turns grey.

Preliminary note:

- Use clean and dry proofing baskets only. Check before each use if undesired old dough or dirt has set in flutes or grooves. These must get removed before use (see cleaning).
- Always use clean and fresh water in drinking water quality for first treatment and cleaning procedure particularly for the last rinses.
- The baskets must dry thoroughly after first treatment and every cleaning.
- Brushes and other tools used for cleaning must be dry and clean before usage (control). They may not damage the surface or structure of the proofing baskets (e.g. no usage of sharp or pointed objects).
- In order to tap out proofing baskets, do not hit them against a solid surface. Do not use a tool (e.g. a hammer).
- Do not use chemicals harming the used materials (wood, metal) such as bleaches, solvents or highly dosed acids for cleaning your proofing baskets.
- Store proofing baskets in a dry and dark place with good ventilation. Do not use sealed plastic bags or airtight containers.

First treatment:

Before first use of the proofing baskets the following treatment is necessary!

- Slightly moisten the inside of the proofing basket with water (e.g. with our bread and pastry sprayer). Make sure no drops occur and remove them if necessary.
- Dust the moist surfaces afterwards with flour (preferably with 50% potato starch).
- Shortly thereafter use your hands to tap out excess flour.

Regular cleaning:

We suggest cleaning proofing baskets regularly after usage or at least every 4 weeks. In case of exceptional dirt, cleaning more often is appropriate.

Use your hands to tap the baskets in order to remove remaining flour. Further cleaning can be made dry or wet.

- For dry cleaning we suggest usage of a brush. Do not brush out the proofing basket by hand with too much pressure.

Alternatively, you can use our round cleaning brushes.

Note: When using our round brushes, you are able to use them with a drilling machine for example. Cleaning is easier and faster because of a rotating brush. Please pay attention so that the drilling machine does not damage the proofing basket.

Furthermore, we recommend the usage of our cleaning machine type B. Besides the benefit of a rotating brush, you also have the benefit of less dust during dry cleaning as the machine has got an integrated suction.

After dry cleaning put the proofing baskets into the oven at 120-140 °C for about 20 minutes with plenty of vapors (water steam).

- Wet cleaning in a dish washer up to 40 °C without detergents is possible. Note: After wet cleaning, no vapors are necessary.

Thorough cleaning:

In addition to regular cleaning, we suggest to wet clean used baskets at least every 6 weeks thoroughly. In case of exceptional dirt, a thorough cleaning might be necessary more often.

We suggest the following procedure:

- Remove remaining flour by tapping the proofing basket by hand.
- Remove dirt dry and manually with a brush.
- Wash off proofing basket with lukewarm water.
- In order to remove heavy dirt, use a brush with 1-2 drops of washing-up liquid with biodegradable ingredients (eco or organic quality).
- Rinse proofing basket thoroughly with clear running water.

Note: We recommend to apply a thin layer of release agent on the inside of the proofing basket once a year. Only use release agent with biodegradable ingredients (eco or organic quality, e.g. release agent "Trennaktiv Bio 200" by company Dübör). The layer of release agents protects the wood fibres and the necessary ability to breathe and humidity regulation are not limited. The nurturing layer of release agent prevents the proofing baskets from becoming brittle.

Drying after first treatment and cleaning:

We recommend drying the proofing baskets in the oven at 160°C. Check the dry condition of the proofing baskets afterwards. If necessary, extend drying time.

Longer storage/non-use:

After longer storage/non-use we recommend cleaning the proofing baskets thoroughly before using them again.

When should the proofing baskets get replaced?

If you note the following during daily use of the proofing baskets, you should replace them as soon as possible:

- Black mould on the bottom or sides of the proofing basket
- Bad smell (occurs mostly when edible oil has been used to grease the proofing baskets)
- Damages like breakages, cracks, fraying
- Protruding staples

Please note: Particularly because of reasons of stability and hygiene fixing damaged proofing baskets is not allowed.

Disposal:

Proofing baskets are suitable for disposal in regular household waste. For questions, contact your local disposal business.

Bakery equipment

Besides our cleaning machine with dust extraction system, we offer special brushes for your beating machine for easy dry cleaning. Furthermore, smaller brushes for cake and capsule tins as well as proofing boards respectively trays are part of our range.



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