



Proofing basket liners

Liners for plastic proofing baskets and bannetons

Ready dough pieces come easily off CLEANBAKE liners for plastic proofing baskets – without any flour. Anti-stick coating keeps dough remains from sticking to the cloth, thus inhibiting mildew formation.

- ✓ no flour dust in the air
- ✓ no flour remains
- ✓ for hygienic fermentation of bread doughs
- ✓ inhibits mildew formation

Product details

Materials & quality

- 180 gsm 100% cotton jersey
- CLEANBAKE anti-stick coating

Fastening options

Liners for proofing baskets and bannetons have custom-fit elastic bands. Eyelet for cloth detection optional.

Care instructions

CLEANBAKE textiles should be washed in the washing machine at 40° C with conventional washing agents. Washing up to 90° C is possible but not necessary. Please do not use any fabric softeners or bleaching agents! Detailed care instructions are provided in the information leaflet accompanying the product.



Dimensions

Standard dimensions for liners for proofing baskets:

Round:

- 500 g, inside dimensions 190 x 190 mm
- 1000 g, inside dimensions 220 x 220 mm
- 1500 g, inside dimensions 250 x 250 mm
- 2000 g, inside dimensions 290 x 290 mm

Oval:

- 500 g, inside dimensions 120 x 270 mm
- 1000 g, inside dimensions 130 x 350 mm
- 1500 g, inside dimensions 140 x 420 mm

We will be pleased to manufacture liners for proofing baskets in special sizes and according to your dimensions.

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Certificate of Compliance

CLEANBAKE – the cloth with the pearling effect

- ✓ Cloths for proofing baskets
- ✓ Cloths for setters
- ✓ Proofing basket liners
- ✓ Covering
- ✓ Cloths for tilting pans
- ✓ Flour chutes/filter bags

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- We, the Supplier, hereby confirm that the above-mentioned products pertaining to product group Machinery, Equipment & Packaging Materials are approved for direct contact with foodstuffs.
 - The requirements laid down in the German Code for Foods, Consumer Goods and Feedstuffs (Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch - LFGB) are met in compliance with Sect. 31 (TÜV Rheinland).
 - The products comply with the specifications laid down in Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food, and in Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food. It also complies with Regulation (EC) No 450/2009 and Regulation (EC) 10/2011 on materials and articles made of plastic intended to come in contact with food.
 - Under normal and predictable conditions of use, no particles are released onto or into the foodstuffs in quantities likely to cause a hazard to human health or to bring about an unacceptable change in the composition of the food.
 - This Certificate of Compliance is valid until further notice and replaces all previous versions.
 - In any further processing, the user shall bear full liability for compliance with all statutory regulations.

Place, date

Legally binding signature

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