



Cloths for tilting pans & liners for proofers

Cloths for all types of proofers

Regardless of the proofing chamber you are using: with CLEANBAKE liners for proofers, the fermentation process will be more hygienic due to the antimicrobial and bacteriostatic effect of the CLEANBAKE coating.

- ✓ suitable for all types of proofers
- ✓ antimicrobial und bacteriostatic effect
- ✓ inhibits mildew formation
- ✓ water and dirt repellent

Product details

Materials & quality

- 280 gsm mixed fabric (65 % polyester / 35 % cotton)
- 180 gsm 100 % cotton jersey
- 520 gsm 100 % cotton
- 540 gsm 100 % polyester
- CLEANBAKE anti-stick coating

Fastening options

Velcro, fleece, plastic clips, without fastener – to be glued in or fastened by iron clamp, sewed in sleeve shape, with elastic band, with snap fasteners

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

To ensure the right fit we need the following dimensions:

- length of tilting pan
- width of tilting pan
- which fastening option do you need

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

 +49 345 681 57 19-0

 sales@itt-textiles.com



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

ITT International Technical Textiles GmbH
Grenzstrasse 21
06112 Halle/Saale
Deutschland

fon +49 345 681 57 19-0
fax +49 345 681 57 19-19
mobil +49 151 23 51 82 69
e-mail sales@itt-textiles.com
www cleanbake.de

HypoVereinsbank München
Kto.-Nr.: 659 3512 00
BLZ: 700 202 70
IBAN: DE83 7002 0270 0659 3512 00
BIC: HYVEDEMMXXX

Tax Id: DE262326936
District Court: HRB 19466
Register Court: D-Halle/Saale
Managing Director: Bettina Sailler,
Stefan Stangl