



## Covering

### Bread tank covers & covers for dough tanks

Stretch cloths with CLEANBAKE coating for bread and dough tanks can be applied easily and keep the dough from drying out. Greater hygiene due to antimicrobial and bacteriostatic effect.

- ✓ hygienic covers for proofing process
- ✓ dough does not dry out
- ✓ no spreading of bacteria and microbes
- ✓ easy application

## 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

Covering is stretched over the tank with a 5cm elastic band.

### 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 for bread tank covers & covers dough tanks.

Bread tank diameters

- 90 cm
- 100 cm
- 112 cm
- 125 cm
- 160 cm

**We will be pleased to manufacture covers 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.

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**Place, date**

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**Legally binding signature**

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