



## Proofing basket liners

### Liners for proofing baskets and bannetons of natural rattan cane

No flouring with CLEANBAKE liners for natural rattan cane proofing baskets. Thanks to anti-stick coating dough does not stick to the liner; it comes off easily without leaving flour residues.

- ✓ no baker's asthma
- ✓ the proofing baskets stays clean
- ✓ for hygienic fermentation of bread doughs
- ✓ not susceptible to mildew formation

## Product details

### Materials & quality

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

### Fastening options

Liners for proofing baskets and bannetons are custom-fit with 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 of liners for proofing baskets:

Runde Form:

- 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.**

 +49 345 681 57 19-0

 [sales@itt-textiles.com](mailto: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.

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**Place, date**

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**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