



Conveyor cloths Spare cloth for mini-set compact setters

For less extensive baking production: The compact miniversion of setters is operated with CLEANBAKE bakery textiles without flour, thus saving costs and protecting the health of your employees.

- entire production is flour-dust free
- 🗸 no baker's asthma
- ✓ optimised for all machines
- ✓ water and dirt repellent

Product details

Materials & quality

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

Fastening options

The cloth is designed for the fastening options of your machine.

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.

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Dimensions

To ensure the right fit we need the following dimensions:

- width and length of cloth
- number of eyelets in a row and number of eyelet rows
- distance between eyelets (measured from eyelet centre to eyelet centre)
- distance of eyelets to edges (top and side)
- cloth open or sewed in tubular shape?

If the cloth is fastened with Velcro or fleece:

width of the fleece area

We will be pleased to manufacture conveyor cloths in your special sizes.

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