



Bakery & Production

Brining & pretzel cloths

For use in lye application systems: Thanks to the CLEANBAKE coating, the cloths keep their hygienic properties even after extended use; the dough pieces enter the machine neatly. For perfect pretzels.

- ✓ optimised for all machines
- ✓ dirt repellent
- ✓ inhibits rot and mildew formation
- ✓ long service life



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

Dimensions

Standard dimensions for brining and pretzel cloths:

- 60 x 40 cm
- 58 x 78 cm
- 78 x 98 cm

Fastening options

linked only, with Velcro or fleece on one, two or all sides, hollow seam for iron rod, elastic band, eyelets

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



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✓ sales@itt-textiles.com

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.



















Certificate of Compliance 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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