



## Bakery & Production

### Proofing cloths and changeover cloths

For hygienic processing of products ready for proofing. Pearling effect prevents the dough from sticking, completely without flouring. That means, less flour dust in the baking room and inhibition of mildew formation due to the CLEANBAKE coating.

- ✓ long service life
- ✓ no baker's asthma
- ✓ inhibits mildew formation
- ✓ non-stick coating

## Product details

### Materials & quality

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

### Fastening options

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

### 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 for proofing cloths:

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

**We will be pleased to manufacture all proofing cloths in your special sizes.**

 **+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.

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**Place, date**

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**Legally binding signature**

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**Register Court:** D-Halle/Saale  
**Managing Director:** Bettina Sailler,  
Stefan Stangl