



## Cleaning instructions for proofing baskets

**Caution!** The following instructions only apply to our proofing baskets as proofing baskets of other manufacturers have stability problems.



### Before first (1<sup>st</sup>) use:

- Spray the inside of your new proofing basket lightly with an enzyme-free releasing agent or surface oil (the same as you use on your baking pans). The wood fibres thereby become protected without losing their breathing activity and moisture regulation. Subsequently dust the baskets with flour (preferably use 50% potato starch).

### Cleaning:

- Clean the proofing baskets every 3 - 4 weeks with a brush (without water) or cleaning machine.
- After that, put the proofing baskets into the oven at 120 - 130°C (250 - 270°F) with plenty of water vapour for about 20 minutes.
- Clean the baskets every 6 months (or more often if necessary) thoroughly with clear water and let them dry in the oven. Refresh the layer of releasing agent once a year after having dried them in the oven.

As you can see, our proofing baskets can easily be kept hygienically clean and your maximum bread quality remains.

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## RATTAN PROOFING BASKET CARE INSTRUCTIONS



Spray the inside of the proofing basket lightly and evenly with water (e.g. with a water sprayer). Avoid development of big drops.



Use some rye flour and potato starch to dust the inside of the basket. Make sure that the whole surface is coated. To achieve this, spread the flour mixture in the basket with circular movements.



After 5 minutes, dust your basket again. Empty any surplus flour that is still in the basket after a short exposure time.



Result: you have created a thin and even flour layer. As of now, only dust as usual before every use.

Our cleaning instruction must be observed!