

Cleaning and maintenance instructions for coated trays and tins



Before first use:

- Clean the tins or trays with water or wet fabric. Dry thoroughly.
- Usually, greasing of forms and trays is not necessary.
- In case that dough does stick to the product, grease the tins or trays slightly and repeat as required.

Cleaning:

- For cleaning use only water with commercially available neutral cleaning agent (pH7).
- Cleaning has to be done with a soft jet of water and/or soft cleaning brushes. Don't plunge or use high pressure.

Careful use of coated trays and tins:

- Empty trays and tin sets must not be stored in heated ovens. This heavily compromises the lifetime of anti-stick coatings.
- Thoroughly dry the trays and tin sets before inserting goods. Water residues make the products stick to the tray or tin and can damage the coating.

Avoiding damages of surfaces:

- Stack trays and tins in a way that cannot damage the coating.
- Don't use scraping tools, hard brushes, etc. for cleaning.
- Pastries must not be cut inside the trays or tins.

WE ARE HERE FOR YOU

Please contact us for further information. Our team is available for your support.



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