

CLEANING & USE

Bread Forms, Giant Bread Forms and Cookie Liners



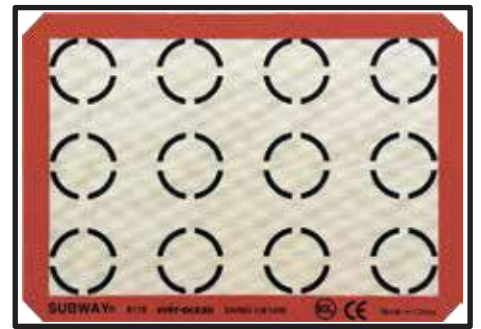
5 Channel Bread Form, Item SW001

Overall Size: 13 1/2" x 18 1/4"
 Cavity Dimensions Top: 12 1/4" x 3"
 Bottom: 11 1/2" x 1"
 Composition: Knitted fiberglass with silicone coating that conforms to FDA regulations.
 This baking form is intended for baking bread products only.



Giant Bread Form, Item SW003

Overall Size: 13 1/2" x 18 1/4"
 Composition: Knitted fiberglass with silicone coating that conforms to FDA regulations.
 This baking form is intended for baking bread products only.



Cookie Liners, Item SW002

Overall Size: 11 5/8" x 16 1/2"
 For 13" x 18" Sheet Pan
 Cookie Spot Dimension: 2 1/2"
 Composition: Woven fiberglass with silicone coating that conforms to FDA regulations.

CLEANING INSTRUCTIONS

- Fill the sink with a solution of SUBWAY® dish detergent and hot water between 43°C - 49°C / 110°F -120°F.
- Keep them flat in the sink, if there is baked on cheese, let the forms soak for 2-3 minutes.
- Clean forms or liners with a cloth.
- Rinse forms or liners with hot water which is between 43°C - 49°C / 110°F -120°F in the 2nd compartment (rinse) sink.
- Sanitize forms, or liners in the 3rd compartment (sanitizing) sink. The sanitizing sink should be filled half-full using the dispenser which is mixed with 24°C / 75°F water. Sanitizer should have a PPM reading range of 150-400.
- Shake the remaining water out of the forms or liners once or twice before air drying.
- Make sure the bread forms/liners are washed, rinsed and sanitized once a day or more often if necessary.
- Before putting frozen dough inside, ensure the bread forms and liners are dry.

STORAGE INSTRUCTIONS

- Store bread pans face down on a tray or sheet (no more than 12 bread forms stacked together).

⚠ WARNING : The products are designed for baking bread and cookies only !!!
Only use at temperature between -40°C - 260°C / -40°F - 500°F.



- Do not use the bread forms or cookie liners without any food in oven. The life span will be reduced.



- Never use scrapers or brushes when cleaning the bread forms or cookie liners.



- Do not cut bread while in the bread forms.



- Using grease or cooking spray may reduce the life span of the bread forms.



- Never use the form when it becomes thinner on the inside, has been cut or when holes or tears appear.



- Do not dry damp bread forms or cookie liners in the oven.