



Ever-Ocean International Limited

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Giant Form : FSC#108114

Available through the Franchisee Shipping Center. Place order with your coordinator at SUBWAY® Headquarters or directly with FSC.

COMPOSITION

Knitted fiberglass with silicone coating that conforms to FDA regulations.

STANDARDS

US FDA 21 CFR 177.2600 (Rubber Articles) - Determination of Amount of Extractives.

Polycyclic Aromatic Hydrocarbons (PAHs) content.

Council of Europe Resolution AP (2004) 5.

a.) Silicone rubber - Overall migration

Council of Europe Resolution AP (89) 1.

French Arrêté du 25 Novembre 1992, French Décret 92-631 and French Décret 2007-766 and its amendments

a.) Silicone rubber - Volatile organic matter

b.) Silicone rubber - Specific migration if Organotin

German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and BfR recommendation.

a.) Silicone - Lead and Cadmium

b.) Silicone - Peroxide value

German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 31.

a.) Sensorial examination odour and taste test

NSF/ANSI Standard 2 - Food Equipment.

Regulation (EC) No.1935/2004 and Regulation (EU) No.10/2011, to determine the Overall Migration in the submitted sample.

CHARACTERISTICS

Ever-Ocean model : SW003

Overall Size : 13 1/2" × 18 1/4"

Items Per Case : 6 pieces/case

Case Per Master Carton : 9 cases/master carton

Master Carton Dimension : 20.08 × 15.75 × 19.29 inch

Case Gross Weight : 2.1 lbs

Master Carton Gross Weight : 19.85 lbs

CLEANING INSTRUCTIONS

Fill the sink with a solution of SUBWAY® dish detergent and hot water between 43°C - 49°C / 110°F -120°F.

Place Subforms flat in sink, if there is baked on cheese, let the Subforms soak for 2-3 minutes.

Clean Subforms or liners with a cloth.

Rinse Subforms or liners with hot water which is between 43°C - 49°C / 110°F -120°F in the 2nd compartment (rinse) sink.

Sanitize Subforms, 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 Subforms 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.

