



BREAD PROOFING BASKETS

CARE INSTRUCTIONS

Rattan proofing baskets are popular in artisan baking. These baskets allow you to proof and imprint its shape into artisan breads to give a rustic and traditional feel.

To prevent grey colour mould on the Rattan proofing baskets follow these care and cleaning instructions.

INITIAL TREATMENT:

Before first use, spray the new proofing basket lightly with cooking oil and dust with flour. Gently tap the back of the basket with your hand to remove excess flour.

REGULAR MAINTENANCE:

- Before each use the proofing basket should be firmly tapped to remove any excess flour and debris remaining in the basket.
- If required spray the proofing baskets lightly with cooking oil and dust with flour.

CLEANING:

- Brush the basket every 3 - 4 weeks with a dry brush.
- Every 6 months or more often if required, hand wash the basket with a brush and warm water.
- After washing place the basket in an oven to dry for 20 minutes. 120-130C /250-270F.
- Then place on a rack at room temperature to completely dry.
- After thorough drying, spray with cooking oil and dust with flour.
- To clean the liner hand wash in cold water and dry it in the shade.

IMPORTANT:

- Place the baskets on an airy surface and let them dry out. Do not pile them up when damp.
- Do not store in plastic bags, allow them to breath.

