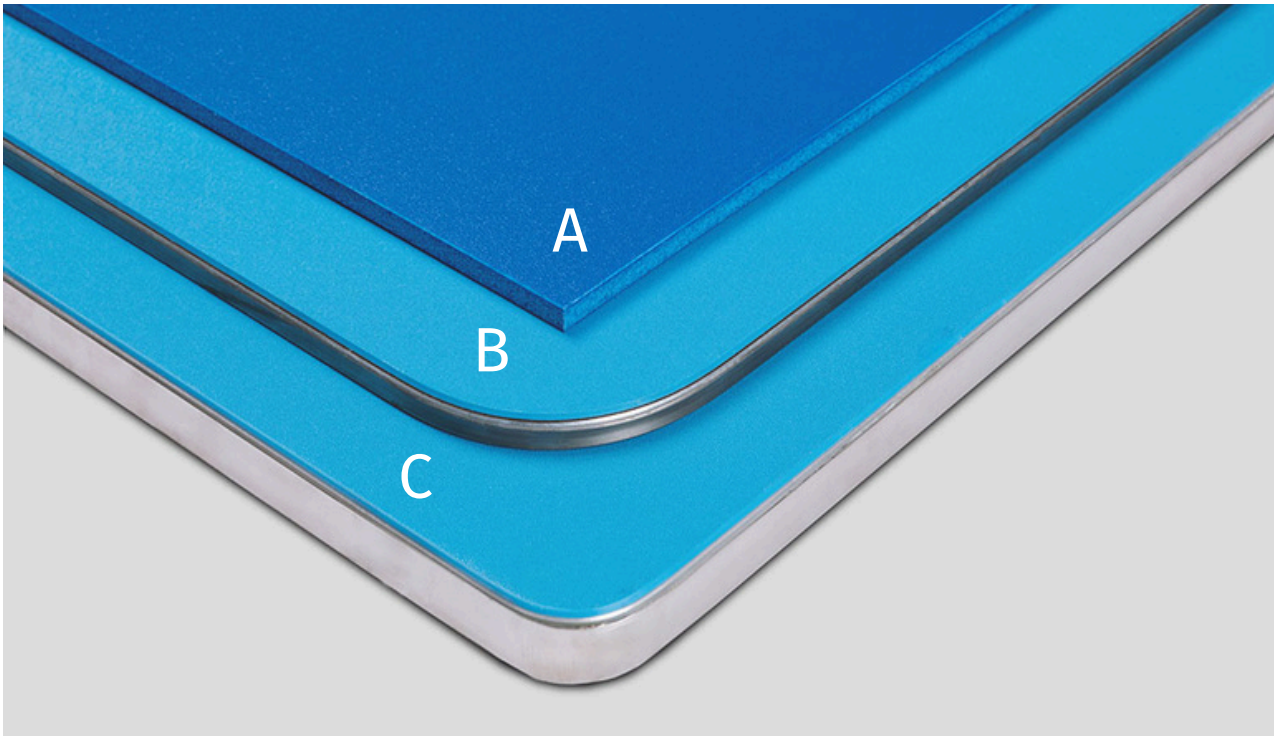


RECOMMENDATIONS FOR THE PROPER HANDLING OF PEELBOARDS WITH STAINLESS STEEL OR ALUMINUM FRAME

These handling recommendations apply to peelboards with a stainless steel or aluminum frame—shown below as B or C.



A - full plastic peelboard for racks and manual use

B - double-sided peelboard with aluminium frame & internal honeycomb structure for semi-automatic lines

C - single sided peelboard with stainless steel frame and reinforced backside for use on automatic/high speed lines

To ensure a long service life and optimal performance of your peelboard please follow the guidelines below:

1. Prior to using the peelboards for the first time check that the surfaces are free of dust and dirt, which could have accumulated during shipping or storage.

2. To clean the peelboard, wipe the surface gently using a damp soft cloth, then dry it immediately with a clean, dry cloth.
3. If a more thorough cleaning is necessary, rinse the surface with clear water (without additives) at a maximum temperature of 40 °C. Do not immerse peelboards in water.
4. If cleaning agents are required, use only products with a neutral pH (pH = 7) to prevent oxidation or corrosion. Do not use a caustic solution to wash with. Failure to comply with this requirement could damage the surface material or the glue needed to fix the peelboard together.
5. Do not clean peelboards in washing tunnels or chambers. The mechanical and thermal stress may damage the materials and reduce their durability.
6. Peelboards with a frame are not IP-classified. Therefore, they cannot guarantee perfect seaming against humidity and external organic/non-organic debris.
7. For ongoing production use, we recommend cleaning the ABS surface with a dedicated inline brush and dryer after each production cycle to remove flour and residue effectively.
8. Peelboards should be cleaned and dried immediately after use before being stored. Residues are difficult to remove after prolonged storage. Never store peelboards without external protection, as moisture during storage can shorten their lifespan.

FREQUENTLY ASKED QUESTIONS (FAQ)

What factors most influence the performance and durability of peelboards?

Aggressive washing, the type of dough, improper handling, or incompatibility with the production line (sliders, turners, and similar equipment).

How does the temperature and humidity in the baking chamber affect the performance of the peelboards?

Their effects can increase the residue of flour or semolina used for de-panning. As these conditions cannot be controlled uniformly and consistently, we strongly advise cleaning and drying peelboards immediately after use.