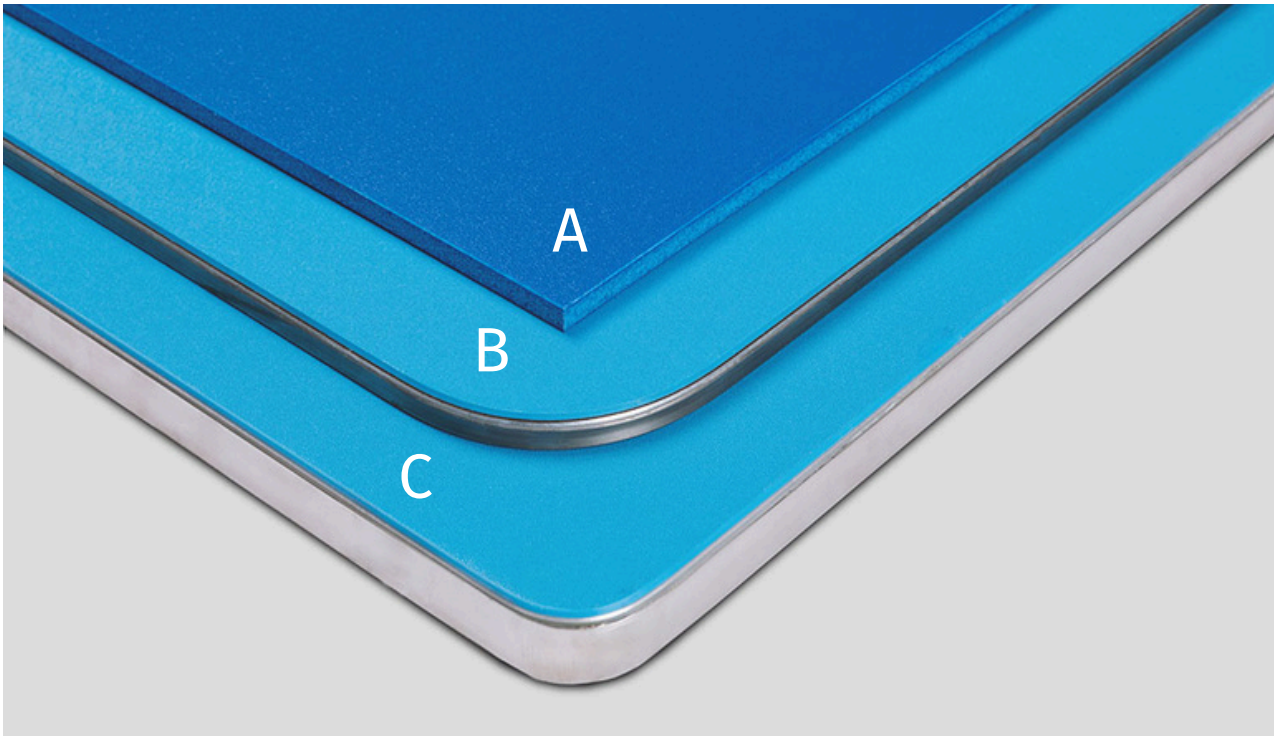


RECOMMENDATIONS FOR THE PROPER HANDLING OF PEELBOARDS WITHOUT FRAME

These handling recommendations apply to peelboards made of pure plastic sheet without a frame—shown below as A.



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 with a clean, dry cloth.
3. If a more thorough cleaning is necessary, peelboards without a stainless steel frame are dishwasher-safe up to a temperature of 75 °C.
4. If cleaning agents are required, use only commercially available products with a neutral pH (pH = 7) to prevent oxidation.
5. For undemanding applications, a cleaning tunnel may be suitable for this type of peelboard. This must be evaluated first.
6. Do not use the peelboard outside the temperature range of -10 °C to +75 °C. Higher temperatures or unsuitable cleaning agents may cause thermal and chemical oxidation of the material, resulting in a shorter service life.
7. 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.

Product note: Our peelboards may exhibit a maximum flatness deviation of 3 mm per 1000 mm length due to production or operational factors.

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.