

Cleaning Instruction



1 、 Place products flat and soak for 2-3 minutes in the sink with a solution of SUBWAY® dish detergent and hot water between 43°C - 49°C / 110°F -120°F.



2 、 Clean products with a cloth.



3 、 Rinse products with hot water which is between 43°C - 49°C / 110°F -120°F in the 2nd sink.



4 、 Sanitize products in the 3rd compartment (sanitizing) sink and it 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.



5 、 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.

