

Technical Information

01/2019

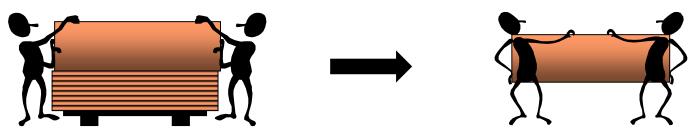
Handling baking trays

Transporting the baking trays

Baking trays heavier than 25 kg must be transported by 2 people.

Caution:

First stand the baking tray up.... then transport vertically!



Application and warranty information:

- Small hairline cracks can form during warming up or subsequent baking. However, these do not affect
 the stability of the baking trays or the baking behaviour. Hairline cracks are, therefore, not a quality
 defect and are not subject to warranty.
- The baking trays are highly stressed, particularly when using breadpans or when used in draw-plate ovens. The baking trays are, therefore, to be regarded as wear parts, and signs of wear should be expected.
- Quenching the hot baking tray or high local heat removal from the baking tray (e.g., a pot of cold water should be heated in the oven) can lead to stress cracking. Therefore, the hot baking tray should not be wiped with water, and cold objects should not be heated. Please also refer to the chapter in the operating instructions about your oven's intended use.
- Observe the heating regulations for your baking trays. An improper heat-up process can lead to irreparable damage or to the tray breaking apart.
- Store the baking trays exclusively in a dry place.
- Maximum temperature up to 350 °C baking trays must not be used on a grill.
- Our baking trays are manufactured and tested for bakery ovens and industrial baking ovens. Their use
 in household appliances or household ovens was not tested by us, so we cannot approve our baking
 trays for this purpose.

Heating instructions for Schaub baking trays:

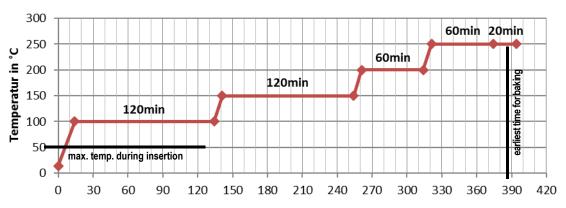
Before first-time use, the oven must be burned out by opening the windows or doors of the installation room, since the oven can still evaporate. Create a baking program that follows the temperature curve below (open without steam and exhaust):

For tray thicknesses 13mm or 15mm		For tray thicknesses 20mm or 25mm	
1.	100 °C for 1 h	1.	100 °C for 2 h
2.	150 °C for 2 h	2.	150 °C for 2 h
3.	200 °C for 1 h	3.	200 °C for 1 h
4.	250 °C for 1 h	4.	250 °C for 1 h

The oven temperature must not exceed 50 °C when inserting the baking trays. This step-by-step heating procedure must be strictly followed, since the water escapes from the baking trays during this time, and the grease is removed from the glass wool insulation. A faster heat-up time can lead to the baking trays tearing or becoming deformed, and thus to irreparable damage up to breakage of the tray "Quenching" the tray with water can cause stress cracks, so this must be avoided!!! Leave the oven for another 20 minutes before baking the first pieces of dough. The above instructions also apply when replacing the baking trays.



Time in minutes (with tray thicknesses 20 mm / 25 mm)



Time in minutes (with tray thicknesses 20 mm / 25 mm)

Guarantee

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Technical data

Not hazardous to health

Gross density 1,950 kg/m³

Raw materials mineral

flexural strength 15 N/mm² *

compressive strength 40 N/mm² *

thermal conductivity 0.9 W/mK

Classification temperature 400 °C

Reversible thermal expansion 1.0 x 10⁻⁵ m/mK

Colour grey or red

Standard thicknesses 13 mm; 15 mm; 20 mm (+/- 10%)

Widths up to 1,250 mm

Lengths up to 2,850 mm

Special formats and cuts on request

*measured before heating

Food hygiene

Technical general description of the "Schaub" oven tray

Thanks to special matrix compositions and glass fibre reinforcement, the baking trays have good baking properties and stability.

The dimensions of the baking trays are made according to your wishes.

The matrix is created asbestos-free by a composition of natural aggregates and cement.

The baking tray has a front and a rear side. When installed, the front receives the baked goods. The rear is not intended for receiving the baked goods, and is not visible.

All baking trays are thermally pre-dried, packed on pallets and delivered.

With one-sided drying, a certain level of tray self-humidity can lead to deformation of the tray. However, this deformation is to be regarded as incidental, since it returns to its normal form when completely dried.

The dimensional accuracy and residual moisture of the baking tray is:

Thickness +/- 10 % Width, Length + 0.0/-2 mm

Diagonal deviation +/- 3 mm Residual moisture < 16 %

The use of pure natural materials for producing the trays provides good elasticity, which allows a deflection of about 5 to 8 mm.

Surface: Front side (baking surface)

Permanent compaction ensures a dense surface on the front. Defects and voids are thus ruled out. Occasionally, due to the film on which the trays are produced, there could be slight dents or bumps with a depth of up to 1 mm. Selective mechanical loads on the surface (baking surface) can lead to some abrasion of the tray surface. Occasionally, small pinhead-sized air voids can develop. Colour differences and shading are possible.

Rear side:

The rear, which is not intended as a baking surface, can show slight bumps, which can lead to a thickness tolerance of +/- 10%.

Voids, air voids, light waves, point holes and bulges are not taken into consideration.

The cut edges are "rough sawn", which means that flakes of up to 1 mm flakes can form on the edges. When chamfering bevels or during other operations, the fibreglass grain could be milled and easily frayed, and the air voids milled, which are then visible as holes. The milling process creates a visible stiffener that runs parallel to the tray's front edge.

Unfortunately, we cannot assume any liability for the aforementioned production-related features.

Machining:

Cutting:

The trays can be cut using a commercially available "diamond-tipped" cutting disc and angle grinder.

Drilling:

Since the point-based attachment of our trays is problematic, we advise against drilling or screwing on the trays on a point-basis.

Note

Baking trays are wear parts that can change due to the stress of baking and the high temperature/temperature variations and can become worn depending on the type of stress. Hairline cracks and abrasions are part of normal wear and tear and do not constitute a defect that leads to warranty claims.

Schaub - oven trays

Marco Schaub Brandweg 15

34289 Zierenberg - Oelshausen Tel.: +49 (0)5606 - 7792 Fax +49 (0)5606 - 60 549

Email: schaub-backplatten@t-online.de

Homepage: www.backplatten.de