WORLD FIRST

# Proofing baskets made from bio based plastic



HERBERT BIRNBAUM
Brotformen seit 1847

Made from sugar cane

BPA- and PFAS-free

100% recyclable

Sturdy and durable

# Proven Performance
# A New Material

For generations, Herbert Birnbaum has stood for quality and expertise in proofing baskets. With our new bio-based plastic proofing baskets, we combine proven quality with innovative materials from renewable resources – for more resource-conscious and future-oriented product development.

## Designed for everyday professional use

Above all else, a proving basket must do one thing in daily use: work reliably. That is why the new BIO series focuses not only on the material itself, but also on the interplay between design, handling and use in the bakery.

Tradition, rethought. Responsibility for the future. Made in Germany.



A FACE FOR A NEW GENERATION

# Lea Wagner

## BRAND AMBASSADOR

As Herbert Birnbaum's brand ambassador, Lea Wagner represents the new BIO range. She stands for modern baking, hands-on expertise and a responsible approach to the future of the bakery.




*"For me, sustainability means bringing responsibility and everyday practicality together. That's why the new BIO range is the right choice for bakeries looking to position themselves for the future."*

Lea Wagner

The next generation of proofing baskets

# Ready for BIO?

Discover the new bio-based proofing baskets from Herbert Birnbaum, or contact us directly to find the right solution for your bakery. Innovative, bio-based and Made in Germany.

# BIO-proofing baskets

## BIO-AXK
Basket long





## BIO-GXK
Basket round





## BIO-AOK
Basket oval





## BIO-AXK
Basket for cutted bread



# Product variations

| | Item no. | Bread weight | Dimensions* |
|---|---|---|---|
| **AXK** | AXK230140N | 500 g | 23 × 14 cm |
| | AXK260140N | 750 g | 26 × 14 cm |
| | AXK290130N | 750 g | 29 × 13 cm |
| | AXK340140N | 1000 g | 34 × 14 cm |
| **GXK** | GXK000200N | 500 - 750 g | Ø 20 cm |
| | GXK000230N | 1000 g | Ø 23 cm |
| | GXK000270N | 2000 g | Ø 27 cm |
| **AOK** | AOK210150N | 500 g | 21 × 15 cm |
| | AOK250150N | 750 g | 25 × 15 cm |
| | AOK265170N | 1000 g | 26,5 × 17 cm |
| **AXK** | AXK400145N | 1500 g | 40 × 14,5 cm |
| | AXK900150N | 5000 g | 90 × 15 cm |
| | AXK1400150N | 7000 g | 140 × 15 cm |
| | AXK1900150N | 9000 g | 190 × 15 cm |
| | AXK2400150N | 11000 g | 240 × 15 cm |
| | AXK2900150N | 14000 g | 290 × 15 cm |
| | AXK3400150N | 16000 g | 340 × 15 cm |

* Dimensions (internal, top)

AN OVERVIEW OF THE BENEFITS

# Designed for the bakery

Why change something that works well when it can be further developed? Our new BIO proofing baskets combine the tried-and-tested design with an innovative plastic made from renewable raw materials. This means you benefit from familiar functionality whilst also opting for an alternative to conventional, petroleum-based plastic.



## New raw materials. Familiar quality.

Whether you run an artisan bakery or a larger production facility: what matters is that your proving baskets perform reliably in daily use. The BIO series combines this requirement with a more conscious choice of materials – without you having to compromise on tried-and-tested shapes and properties.

- Renewable raw materials
- BPA- and PFAS-free proofing baskets
- Sturdy and durable
- Reduced dependence on petroleum
- Tested food safety
- Easy to clean
- Lower $CO_2$ emissions
- 100 % recyclable
- Temperature resistant

CARE & USE

# To ensure BIO stays in good condition for a long time

Our BIO-proofing baskets are designed for daily use in professional bakeries. To ensure they retain their properties for as long as possible, it is essential to handle, clean and store them correctly.

## Avoid exposure to UV light

Protect the baskets from prolonged direct sunlight. Even UV-stabilised materials can become brittle or fade if exposed for long periods.
Store the baskets in a cool, dark place where possible, for example on shelves, in boxes or under covers.

## Note temperature limits

Do not leave the baskets to dry on radiators or in direct sunlight after cleaning.
The maximum operating temperature is 80 °C.
Avoid contact with hot metal sheets, pots, or ovens.
After cleaning, do not leave the molds on radiators or in direct sunlight.

## Clean gently

For hand washing, we recommend lukewarm water (30–40 °C) and a mild detergent.
The baskets can be washed in the dishwasher at a maximum temperature of 70 °C.
Do not use abrasive detergents, hard brushes or harsh chemicals.

## Dry, store & inspect

Dry thoroughly after cleaning and store flat or loosely stacked to prevent warping.
When not in use, store in a dry, dark and well-ventilated place.
Check the baskets regularly for discolouration, hairline cracks, brittle areas and heat-induced warping.

Do not use damaged baskets for hygiene and functional reasons!

INTERESTED?

# Let’s talk about BIO-proving baskets

We’d be happy to advise you and work with you to find the right BIO-proofing baskets for your bakery – tailored to your requirements and the types of bread you bake.
**We’ll help your bread take shape!**


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