

## **CLEAN CHOCOLATE MOULDS**

### **Remove excess chocolate**

Remove any remaining dirt and chocolate residue with warm water (max of 60°C). Use a soft cloth, brush or sponge to avoid materials that could damage the mould surface.

### **Washing**

Rinse the molds again with warm water (max of 60°C). Then let them soak for about 10 minutes in warm water, again max 60°C, with a few drops of washing detergent. Be sure the washing detergent is declared appropriate for use with Polycarbonate, with a PH value between 9,5 and 10,5. We recommend the water pressure, used both in washing and rinsing the moulds, does not exceed 3 bar. It is possible to use a dishwasher. The water temperature should be at a constant approx. temperature of 60°C, the PH- value between 9.5 and 10.5 and water pressure max. 3 bar.

### **Rinsing**

After washing, the moulds must be rinsed to remove any residual detergent. Use demineralised water at a temperature not higher than 60°C, in combination with a rinse aid suitable for use with polycarbonate and with a maximum pH value of 7. Add the amount of rinse aid as recommended on the packaging.

### **Drying**

After rinsing, the water drops remained, can be removed using an air heater, set to a temperature of no more than 70°C to 80°C. Do not forget to dry the back of the mould, so that there are no stains on the inside of the moulds from stacking.

### **Moulding**

When you start using the cleaned moulds again, we recommend that you mould and demould them separately first. This enhances the shine of the end product. The shiny finish of the chocolate will increase every time the mould is used.