

BAKEWARE COIL



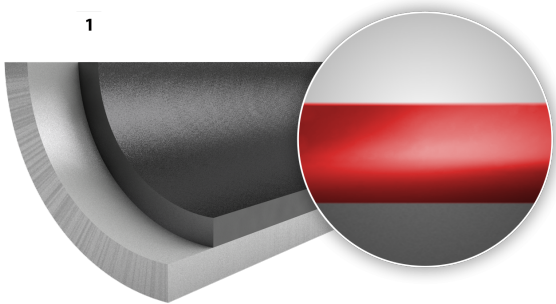
ILAFLON Select R One Coat

This product is characterized by a strong performance and a wide versatility in use. A versatile range of muted colours is available.

- Simple price-attractive starter solution
- Fit-for-purpose non-stick performance and corrosion resistance
- Top coat with good price/performance ratio
- Versatile system for sweet and savory baking
- Solution for regular use of baking tins

Properties

Number of layers	1
Coating thickness	5 - 7 µm / 0.2 - 0.28 mils
Curing temperature to approx	370 °C / 698 °F
Service temperature	230 °C / 446 °F
Abrasion (BS)	★ ★ ★ ★ ★
Non-stick effect (ISO EN 13834)	★ ★ ★ ★ ★
Staining resistance (chicken wings)	★ ★ ★ ★ ★
Corrosion resistance (EU 10/2011)	★ ★ ★ ★ ★



ILAFLON Select R One Coat is a one-coat system with good non-stick properties and good corrosion resistance. Next to that a good cleanability make this product unique.

1. Price-attractive top coat

Substrate

Substrate	Pre-treatment	Suitability
aluminum	passivate free from chromium	✓ ✓ ✓
aluminized steel	passivate free from chromium	✓ ✓ ✓
ECCS	cleaning	✓ ✓ ✓

Application

Application	Suitability
Baking tins	✓ ✓ ✓
Grill- and roasting tins	✓ ✓ ✓
Semi-industrial baking applications	✓ ✓ ✓

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Cleaning and care instructions

After use, clean the mould with hot water, a mild washing-up liquid and a sponge cloth or the fine side of a dishwashing sponge. A soft dishwashing brush can also be used for cleaning. Always wipe baking, grill and casserole dishes dry before storing them.

Stubborn food residues should never be cleaned with a metal sponge or the sharp side of a dishwashing sponge. Instead, soak the product in warm soapy water and then carefully clean the surface.

Poorly cleaned objects significantly reduce the non-stick effect and destroy the coating.

The product can be cleaned in the dishwasher, although this is not recommended due to the aggressive cleaning agents. Cleaning by hand is preferable.

Instructions for use

Before using for the first time, remove the packaging, labels and all stickers and clean the mould with hot water and liquid washing-up liquid.

Baking, grilling or casserole dishes are intended exclusively for use in the oven. These dishes must never be placed directly on the hob or gas hob.

Never heat baking, grill or casserole dishes unattended or empty in the oven.

The use of rubber, nylon or wooden utensils is recommended to avoid damaging the surface seal.

Longevity

Overheating the baking or casserole dish will reduce the non-stick effect and reduce its durability.

All coatings are sensitive to scratches and cuts. Small scratches are visible, but do not impair the properties. Nevertheless, we do not recommend the use of metal cutlery and other sharp objects. Instead, the use of rubber, nylon or wooden utensils is recommended.

Temperature stability

Baking and casserole dishes should generally be protected from overheating above 230 °C (446 °F). Products made of PE (polyethylene) should be used up to a maximum of 140 °C (284 °F).

Overheating can lead to discolouration and a reduction in the non-stick effect. Overheating can also cause bubble formation or the coating to peel off.