

BAKEWARE SPRAY



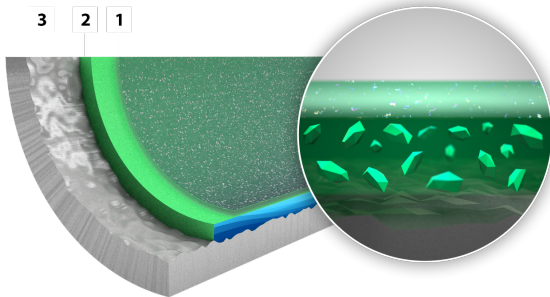
CERALON 2 in 1 Metallic

This product is a coating based on sol-gel technology. It enables "natural" baking with very good usage properties.

- Ideal for the professional baking experience of sweet and savory products
- Two-layer system with striking metallic effects
- Highest abrasion resistance
- Excellent non-stick effect
- PFAS- and PTFE-free technology

Properties

Number of layers	2
Coating thickness	25 - 35 µm / 0.98 - 1.38 mils
Curing temperature to approx	240 °C / 464 °F
Service temperature	230 °C / 446 °F
Abrasion (BS)	★★★★★
Non-stick effect (LGA)	★★★★★ S
Staining resistance (chicken wings)	★★★★☆
Dishwasher (phosph. steel)	★★★★☆
Dishwasher (alum. steel)	★★★★★ S



CERALON 2 in 1 Metallic PFAS-free convinces with very good performance in use and due to the unique composition of the raw materials, the baking of sweet or savory dishes in one and the same baking dishes is possible.

1. High-quality sol-gel top coat with metallic effect
2. Ceramic-reinforced sol-gel layer for very good abrasion resistance
3. Specially prepared substrate

Substrate

Substrate	Pre-treatment	Suitability
aluminum	sandblasting with corundum	✓ ✓ ✓
aluminized steel	sandblasting with corundum	✓ ✓ ✓
carbon steel	phosphating	✓ ✓ ✓

Application

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

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Cleaning and care instructions

Allow the mould to cool down well after use and before cleaning, as large heat fluctuations can have a negative effect on the product. To clean, use hot water, a mild washing-up liquid and the fine side of a dishwashing sponge or a soft dishwashing brush. Always wipe the mould dry before storing.

Minor discolouration and stains are normal and more easily visible on light-coloured coatings than on dark or black surfaces. However, if dark deposits have formed on the coating, do not remove them with a scouring pad or sharp-edged objects, but soak them in hot water and carefully and gently remove the deposits with a dishwashing brush or soft sponge.

Cleaning in the dishwasher can reduce the non-stick effect due to the aggressive cleaning agents, so we recommend washing by hand.

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 can lead to discolouration and destroy the ceramic non-stick layer. This reduces the service lifespan of the baking, grill or casserole dish.

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 sharp-edged objects. Instead, the use of rubber, wooden or nylon utensils is recommended.

Temperature stability

Ceramic coating systems are exceptionally heat-stable and temperature-resistant up to 400 °C (752 °F). However, it is recommended not to overheat the mould.

Overheating can lead to discolouration and a reduction in the non-stick effect.