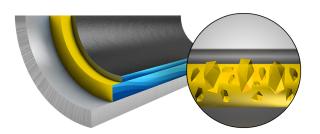
# **KITCHEN ELECTRICS**



### **ILAFLON Resist Plus**

- Hybrid coating well suited for air fryers (other applications on request)
- Two-layer system with very good properties
- Best results in the abrasion and chicken wing test
- Easier application and therefore cost savings in production
- More environmentally friendly due to VOC reduction
- PFAS- and PTFE-free technology



ILAFLON Resist Plus PFAS-free is a ceramicreinforced resin combination system with the best properties.

Versatile coating for the entire baking, grilling and casserole dishes.

- 1. Robust top coat for good non-stick and abrasion resistance
- 2. Ceramic-reinforced base coat

#### **Properties**

n / 0.79 s
36 °F
46 °F

### **Substrate**

Substrate	Pre-treatment	Suitability
drawn aluminum	degrease	<b>√</b> √ √
aluminized steel	degrease	$\checkmark$ $\checkmark$ $\checkmark$
alu cast	n.a.	Not suitable
carbon steel	n.a.	Not suitable
stainless steel	n.a.	Not suitable

### **Application**

Bread maker container	Not suitable
Bred maker dough hook	Not suitable
Panini maker	Not suitable
Party grill / electrical grill	Not suitable
Baking and roasting oven tray	Not suitable
Pizza pan	Not suitable
Pancake (Crêpes) plate	Not suitable
Waffle maker	$\checkmark$ $\checkmark$ $\checkmark$
Belgium waffle maker	$\checkmark$ $\checkmark$ $\checkmark$
Pancake maker	$\checkmark$ $\checkmark$ $\checkmark$
Sandwich maker	$\checkmark$ $\checkmark$ $\checkmark$
Donut maker	<b>~</b> ~ ~

## **KITCHEN ELECTRICS**



Deep fat fryer	Not suitable
Air fryer	$\checkmark \checkmark \checkmark$
Ralette pan (phosphated carbon steel)	Not suitable
Raclette pan (aluminized steel)	Not suitable
Grill plate	Not suitable
Microwave	Not suitable
Baking and roasting oven	Not suitable
Rice cooker	Not suitable
Electrical wok	Not suitable
Slow cooker / Skillet	Not suitable
Milk frother	Not suitable
Cheese fondue pot	Not suitable
Meat fondue pot	Not suitable
Chocolate fondue pot	Not suitable
Iron soles	Not suitable

# **KITCHEN ELECTRICS**



### **Cleaning and care instructions**

Before cleaning the appliance, disconnect the mains plug from the socket and allow it to cool down thoroughly. The appliance must not be immersed in water. To clean, use hot water and the fine side of a dishwashing sponge with a little washing-up liquid. A soft dishwashing brush can also be used for cleaning. Always wipe the appliance dry before storing it.

Stubborn food residues should never be cleaned with a metal sponge or the rough side of a dishwashing sponge. Instead, clean the product carefully and gently with warm soapy water and a soft sponge over a longer period of time.

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

Non-stick coated, removable parts 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

Remove packaging, labels and all stickers before first use. Clean products that can be removed from the electrical carrier part under hot water and with liquid detergent.

Before each use, check the power cable for defects. The appliance must never be used if it is defective. Removable, non-stick coated parts are intended exclusively for the electrical appliance and must never be used on the hob or in the oven.

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

### Longevity

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 in cookware. Instead, the use of rubber, plastic or wooden utensils is recommended.

### **Temperature stability**

Coatings for small electrical kitchen appliances are heat-stable from 230 °C (446 °F) to max. 250 °C (482 °F). However, it is expressly recommended that the manufacturer's maximum temperature is observed.

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