

# **ILACOLOR Printing Ink S**

Universal colour for special printing effects.
Suitable for all ILACOLOR® Select types. Colour tones and effects on request. Generally a wide colour spectrum is possible.

## Characteristic

 $\begin{array}{ll} \text{Number of Layer} & 1 \\ \text{Coating Thickness } \mu m & 1\text{-}2 \\ \text{Curing Temperature } ^{\circ}\text{C} & 270 \\ \end{array}$ 



# **Substrates**

Substrate	Pretreatment	Suitability
aluminum	passivate free from chromium	<b>*</b>
Alu steel	passivate free from chromium	<b>*</b>
ECCS	clean	<b>~</b>

# **Applications**

Application	Pretreatment	Suitability
baking dishs	see above	<b>✓</b> ✓
roasters	see above	<b>4</b> 4



## **Care Instructions, Bakeware**

#### Bakeware and Roaster dishes - Use and Care Instructions

Non-stick coated Bakeware and Roaster dishes are available in one-, or more-layer versions, as well as with ceramic-reinforced coatings.

The systems are characterised by good scratch resistance, abrasion resistance, as well as the best non-stick properties. Good cleanability is quaranteed.

Bakeware and Roaster dishes should generally not be overheated. Overheating leads to a reduction in the non-stick effect and reduced lifespan. Likewise, we do not recommend the use of metal utensils, and other sharp objects in this type of bakeware.

## Notes on use

- Before first use, remove all packaging and labels. Clean baking and casserole dishes in liquid detergent and hot water.
- Always use a little oil or butter to enhance the flavour of the meat.
- Do not leave empty Bakeware and Roaster dishes in the oven unattended.
- Higher temperatures during heating can cause discolouration and can damage the non-stick layer.
- Use only nylon or wood utensils so as to not damage the surface sealant.

#### **Cleaning and care**

- Clean the dishes using hot water, detergent and a sponge cloth, or with the fine side of a soft sponge. A soft dish brush can also be used to clean the object.
- Stubborn food residue should first be soaked with hot soapy water.
- Under no circumstances should you clean the Bakeware and Roaster dishes with the rough side of a cleaning sponge or a metal scouring pad. This will scratch and destroy the non-stick layer.

Generally speaking, non-stick coated items can be cleaned in the dishwasher, however, this is not recommended because:

• The durability of the dishes can be reduced by cleaning in the dishwasher

# **Testing Methods**

## **Basic Properties**

- Visual Aspects
- Dry Film Thickness (DFT)
- Adhesion (Cross hatch)