

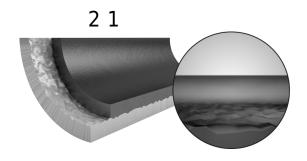
ILAFLON Select R

A single-layer system with good conditions.

- System with excellent non-stick effect
- Best cleanability
- Suitable for microwave inner housings, raclette pans (aluminised steel) and much more

Characteristic

Number of Layer 1
Coating Thickness μ m 12-18
Curing Temperature °C 380
Service Temperature °C 250



ILAFLON Select R One Coat is a one-coat system based on PTFE resin which is mainly used for milk frother or, under certain circumstances, also for deep fryers.

- 1. Top Coat with good cleanability and good nonstick effect
- 2. Special prepared substrate for an optimum adhesion

Substrates

Substrate	Pretreatment	Suitability
Alu press	alkaline degrease	✓
Alu cast	alkaline degrease	✓
Alu steel	alkaline degrease	✓
Carbon steel	-	×
Stainless steel	degrease & sandblasting with corundum	✓

Applications

Application	Pretreatment	Suitability
Bread maker container	-	×
Bread maker dough hook	see above	✓ ✓
Panini maker	see above	✓
Party grill / electrical grill	see above	✓
Baking and roasting oven trays	see above	✓
Pizza maker	see above	✓
Pancake (Crêpes) plate	-	×
Waffle maker	-	×
Belgium waffle maker	-	×
Pancake maker	-	×
Sandwich maker	-	×

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Donut maker	-	×
Deep fat fryer	see above	✓
Air fryer	see above	✓
Raclette pan (phosphated carbon steel)	-	×
Raclette pan (aluminized steel)	see above	~ ~~
Raclette grill plate	see above	✓
Microwave (interior)	see above	~ ~~
Baking and roasting oven (interior)	see above	~ ~~
Rice cooker	see above	✓
Electrical wok	see above	✓
Slow Cooker / Skillet	see above	✓
Milk frother	-	×
Cheese fondue pot	-	×
Meat fondue pot	-	×
Chocolate fondue pot	-	×
Iron soles	see above	✓



Care instructions Electric

Electrical appliances - Use and Care Instructions

Non-stick coated small electrical household appliances are available in one-, two- or three-layer versions, as well as with ceramic-reinforced coatings.

We offer products with different bases:

- SP-xxx products = Silicone polyester base
- Ceralon products = Ceramic (Sol-Gel) base
- Select R products = PTFE / Resin base
- Corflon = PTFE waterbased

The systems are characterised by good scratch resistance, abrasion resistance, as well as the best non-stick properties. Good cleanability is guaranteed for all coated parts.

All articles coated should generally be protected from overheating. 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 when using this cookware.

Notes on use

- Before first use, remove all packaging and labels. Clean the object in liquid detergent and hot water, or rub with a damp cloth and detergent.
- Electrical appliances should never be heated for a long period of time when empty. Do not overheat!
- Make sure that the power cord and the plug do not come into contact the water
- 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 item with hot water, detergent and a sponge cloth, or with the soft side of a cleaning 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 are should you clean the household appliances with the sharp side of a soft sponge or cleaned metal sponges. This will scratch and destroy the non-stick layer.
- Generally speaking, non-stick coated parts that can be detached from the base of the electrical unit can be cleaned in the dishwasher, however, it is not recommended.

Testing Methods

Basic Properties

- Suitability for Food Contact
- Visual Aspects
- Dry Film Thickness (DFT)
- Adhesion (Cross hatch)

Abrasion Tests

 British Standard Abrasion Test

Non-stick Tests

• Egg-/Milk-/Pancake Test

Corrosion Tests

• Salt Water Test