

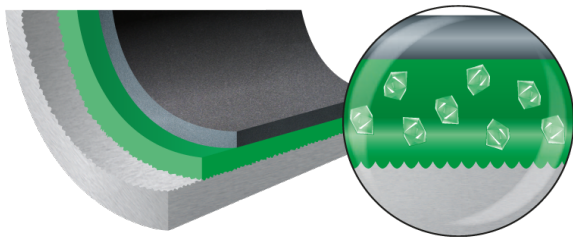
## CERALON

Two-layer reinforced system with high hardness, scratch resistance, high temperature resistance and extended design varieties.

## Characteristic

Number of Layer	2
Coating Thickness $\mu\text{m}$	30-40
Curing Temperature $^{\circ}\text{C}$	250
Service Temperature $^{\circ}\text{C}$	250

3 2 1



**CERALON (Spray 2-Coat)** is an inorganic two coat system with an excellent non-stick effect and very high resistance against staining and very good abrasion resistance, when baking and frying and roasting.

1. Ceramic Sol-Gel top coat layer to achieve different colour effects.
2. Ceramic reinforced Sol-Gel system for excellent cleanability and superior non-stick effect when used in baking as well when frying and roasting.
3. Sandblasted substrate surface.

## Applications

Application	Pretreatment	Suitability
Breadmaker	extruded alu degrease sandblasting with corundum	✓
Kneading hook (for breadmaker)	alu die casting degrease sandblasting with corundum	✓
Rice cooker	n.a.	✗
Water heater	n.a.	✗
electrical wok/skillet	alu die casting degrease sandblasting with corundum	✓✓
Milk pot/frother	stainless steel / alu degreasing sandblasting with corundum	✓✓
Deep fryer	n.a.	✗
Microwave combi (cavity)	aluminised steel degrease sandblasting with corundum	✓
Party grill	extruded alu / alu die casting degrease sandblasting with corundum	✓✓
Waffle-/sandwich-maker	n.a.	✗
Panini maker	n.a.	✗
Pancake maker	n.a.	✗
Pizza pans	n.a.	✗

Raclette pans	n.a.	✘
	extruded alu alkaline degreasing phosphated steel	✓✓
Irons	alu die casting degrease sandblasting with corundum	✓✓

## Care Instructions, Ceramic Electric

### Important safety instructions

- Make sure that the pans are never unattended or used near children.
- Do not let the pan stand on a hot stove for longer than necessary.
- To avoid injury, always be careful with handling hot pans.
- Make sure that handles are never positioned above heated hotplates.
- The Ceralon<sup>®</sup> coating is PTFE, PFOA and fluorine-free.

### Notes on use

- Before first use, remove all packaging and labels, and clean pan with dishwashing detergent and hot water.
  - Boil the pans 2-3 times with water to remove any production residues and contaminants
  - Rub the inside of the pan with a little oil upon first use. This procedure should be repeated from time to time.
  - Save energy and make sure that the pan is the same size or bigger than, but never smaller than, the cooking surface. When using a gas oven, adjust the flame as such that it does not flare over the side edges of the pan.
  - The pan should be used to heat food without the use of either oil or fat.
  - The ceramic non-stick coating is very temperature-resistant. However, overheating the pan is not recommended.
  - The ceramic coatings heat up within a very short time, and can therefore never be left on the stove unattended.
  - Never overheat. Temperatures above 250°C should be avoided; this can be prevented by using some oil as a heat indicator, as oil begins to smoke at temperatures greater than 250°C.
  - Overheating should be avoided at all costs, as food can burn onto the (heat-resistant) ceramic coating and black deposits may remain on the coating.
  - For frying, we recommend medium temperature level and the use of some oil or cooking fat
  - Do not allow oil to burn in the pan.
  - Never cut up food in the pan, using sharp, hard objects.
  - Use only nylon or wooden utensils.
  - Always use a clean pan when you begin cooking. Make sure that all cooking residues are removed before storing the pan.

## Testing Methods

### Basic Properties

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

## Cleaning and care

- Always cool the pan before cleaning, as large heat variations can cause permanent deformation.
- For cleaning, use hot water and a non-abrasive sponge or soft nylon brush (do not use steel wool or scouring pads!)
- Do not use any aggressive or abrasive cleaning agents to remove grease and food residue from the non-stick coating inside the pan.
- Should dark deposits form on the coating due to high temperatures, do not remove them with a scouring pad or sharp-edged objects, but rather soak the pan in hot water and remove the deposits carefully and gently with a soft nylon brush or a soft cloth.
- Food residues that are not removed can, with further use, lead to discolourations of varying severity, which can have a negative effect on the non-stick surface. Therefore, the surface should always be cleaned very carefully.
- Slight discolouration and stains are normal and are easier to see against bright coatings than on dark or black surfaces.
- Cleaning in a dishwasher may lead to a reduction in the non-stick properties caused to aggressive detergents, and so we recommend hand washing.