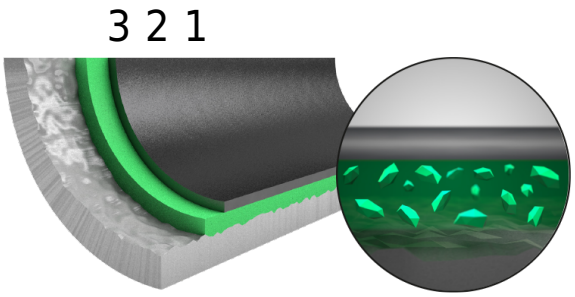
CERALON Two Coat

Reinforced, two-layer sol-gel product with excellent usage properties. Due to the good non-stick effect, the system is suitable for almost all small electric appliances without exception. Due to its good sliding properties, Ceralon has also proven itself to be excellent for iron soles.

Characteristic

Number of Layer	2
Coating Thickness µm	35-45
Curing Temperature °C	280
Service Temperature °C	250



CERALON Two Coat is a two-coat system with high hardness, which combines excellent temperature stability, good non-stick properties and outstanding cleanability. The system can be applied to almost small electrical appliances.

1. High-quality sol-gel top coat for an excellent scratch resistance and very good non-stick effect

2. Ceramic reinforced sol-gel base coat

3. Speziell vorbehandelter Untergrund für eine otimale Haftung

Substrates

Substrate	Pretreatment	Suitability
Alu press	sandblasting with corundum	✓
Alu cast	sandblasting with corundum	✓
Alu steel	sandblasting with corundum	✓
Carbon steel	sandblasting with corundum & phosphating	✓
Stainless steel	degrease & sandblasting with corundum	✓

Applications

Application	Pretreatment	Suitability
Bread maker container	see above	✓✓
Bread maker dough hook	see above	✓✓✓
Panini maker	see above	✓✓
Party grill / electrical grill	see above	✓✓
Mini oven trays	see above	✓✓
Pizza maker	see above	✓✓
Pancake (Crêpes) plate	see above	✓✓
Waffle maker	see above	✓✓
Belgium Waffle maker	see above	✓✓
Pancake maker	see above	✓✓

Sandwich maker	see above	✓✓
Donut maker	see above	✓✓
Deep fat fryer	see above	✓✓✓
Hot air fryer	see above	✓✓
Raclette pans	-	✗
Raclette grill plate	see above	✓✓
Microwave (interior)	see above	✓✓
Mini oven (interior)	see above	✓✓✓
Rice cooker	see above	✓✓
Electrical wok	see above	✓✓
Slow Cooker / Skillet	see above	✓✓
Milk frother	see above	✓✓✓
Cheese fondue pot	see above	✓✓✓
Meat fondue pot	see above	✓✓✓
Chocolate fondue pot	see above	✓✓
Iron soles	see above	✓✓✓

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 ® 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 by 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.

Cleaning and care

  - Always cool the pan before cleaning, as large heat variations can cause permanent deformation.

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

- 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.