CORFLON Ultra

This is a universal, two-coat water-based non-stick system.

- Versatile system for savoury grilling or baking
- E.g. for panini grills, pizza grills, but also for various electric pans and much more
- Good resistance and good non-stick effect
- Also available in a Maximizing green version

- available for EU with Swiss Shield technology

The selection of suitable substrate materials and adherence to the application and drying processes are essential in order to be able to meet the technical quality and the regulations required in the EU with coated food contact materials.

Characteristic

Number of Layer	2
Coating Thickness µm	20-30
Curing Temperature °C	420
Service Temperature °C	250

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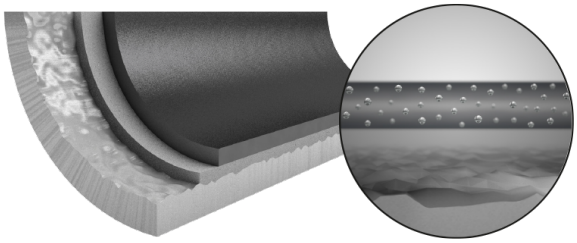

CORFLON Ultra Two Coat is a universal, two-layer, water-based non-stick system. Particularly suitable where bred dough is used or also for electrical cookware.

1. Robust top coat for a long-lasting non-stick effect

2. Primer with very good adhesion to the substrate

3. Specially prepared substrate for an optimum adhesion

Substrates

Substrate	Pretreatment	Suitability
Alu press	sandblasting with corundum	✓
Alu cast	sandblasting with corundum	✓
Alu steel	-	✗
Carbon steel	-	✗
Stainless steel	-	✗

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