

ILACOLOR Evolution

One or two-layer, water based coating system, that stands for scratch resistance at higher temperatures, easy-to-clean properties and dish washer resistance. The coating material is ecofriendly due to the absence of solvents. ILACOLOR® Evolution is a valuable extension in the design category.

Characteristic

Number of Layer	2
Coating Thickness µm	15-25
Curing Temperature °C	180
Service Temperature °C	200
Stain Resistance	***^^^



Applications

Application	Pretreatment	Suitability
professional	n.a.	✓✓
roasters	n.a.	✓✓
baking dishes	n.a.	✓✓

Substrates

Substrate	Pretreatment	Suitability
aluminium	passivate free from chromium	✓✓
aluminised steel	passivate free from chromium	✓✓
carbon steel	zinc phosphating	✓✓

Care Instructions, Bakeware

Bakeware and Roaster dishes - Use and Care Instructions

Non-stick coated Bakeware and Roaster dishes can contain PTFE (polytetrafluoroethylene) and 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 guaranteed.

Bakeware and Roaster dishes should, as a general rule, be protected against overheating above 260°C. 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)