

ILAFロン Professional R - Professional Line

Our non-stick specialist in the Professional range

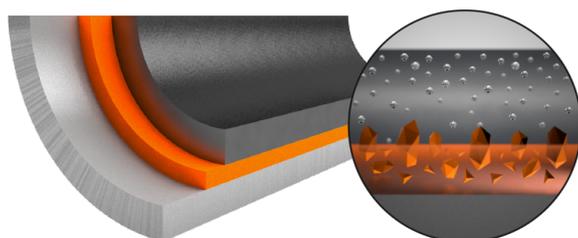
The product with an efficient coating technology that is used in industrial bakeware production. The top coat is based on a special fluoropolymer/resin blend.

- Fluoropolymer/resin-based top coat for highest performance
- Excellent feasibility of customer-specific product features
- Longest lifetime of baking tins
- Solution for most demanding and semi-industrial baking

Characteristic

Number of Layer	2
Coating Thickness μm	12-20
Curing Temperature $^{\circ}\text{C}$	390
Service Temperature $^{\circ}\text{C}$	250
Abrasion (BS)	*****
Non-stick (ISO EN 13834)	*****
Stain resistance	*****
Corrosion resistance (EU 10/2011)	*****

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ILAFロン Professional R (PROFESSIONAL)

impresses with excellent durability thanks to the highest abrasion resistance and very good corrosion resistance. Can also be used in the professional bakeware applications.

1. Extremely resistant top coat with excellent non-stick effect
2. Highly ceramic reinforced base coat

Substrates

Substrate	Pretreatment	Suitability
aluminum	passivate free from chromium	✓✓
Alu steel	passivate free from chromium	✓✓
ECCS	clean	✓✓

Applications

Application	Pretreatment	Suitability
baking dishes	see above	✓✓
roasters	see above	✓✓
Semi-industrial backing	see above	✓✓

Care Instructions - Bakeware Coil

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.
- Do not leave empty Bakeware and Roaster dishes in the oven unattended.
- 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

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

Non-stick Tests

- Baking Test
- Roasting Test

Abrasion Tests

- British Standard Abrasion Test