

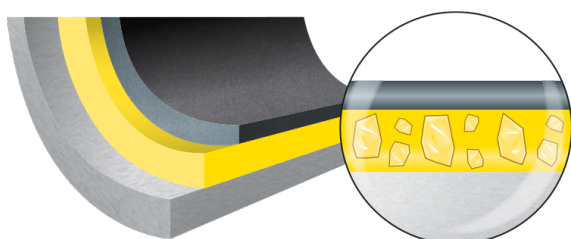
## ILAFILON Resist SP-500

Universal two-coat system. Striking features of this system are high gloss, high surface hardness and excellent abrasion resistance. Combined with a very good non-stick effect and very good cleanability this product satisfies all expectations in Top Level Bakeware, grill and ovenproof dishes. The system is also suitable for selected applications in the professional field.

## Characteristic

Number of Layer	2
Coating Thickness $\mu\text{m}$	20-25
Curing Temperature $^{\circ}\text{C}$	280
Service Temperature $^{\circ}\text{C}$	250
Scratch Resistance	*****^
Abrasion Resistance (BS)	*****
Corrosion Resistance	*****^
Stain Resistance	*****^
non-stick Effect	*****^

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**ILAG ULTIMATE (Resist SP-500)** is an universal, two coat non-stick coating with high gloss, high surface hardness and very good abrasion resistance.

1. Top Coat with high resistant surface hardness, very good non-stick effect and long lasting excellent cleanability.
2. Ceramic reinforced Base Coat with very high abrasion resistance and optimal bonding to the metal surface.

## Substrates

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

## Applications

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

## 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

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

### Non-stick Tests

- Baking Test
- Roasting Test

### Abrasion Tests

- British Standard Abrasion Test