

## ILAFILON Select PE Two Coat - Entry Level Line

Our reinforced product for sweet baking

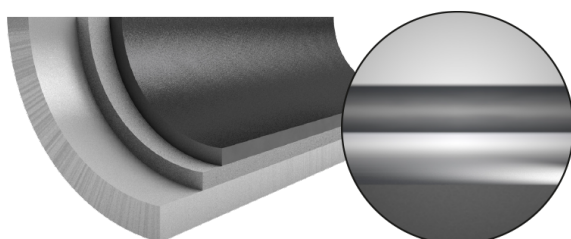
A functional two-coat system with good abrasion resistance.

- Simple, two-coat system
- Good cleaning properties
- Good abrasion resistance

## Characteristic

Number of Layer	2
Coating Thickness $\mu\text{m}$	10-12
Curing Temperature $^{\circ}\text{C}$	280
Service Temperature $^{\circ}\text{C}$	180
Abrasion (BS)	***^^^
Non-stick (ISO EN 13834)	**^^^
Stain resistance	^^^
Corrosion resistance (EU 10/2011)	**^^^

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**ILAFILON Resist PE Two Coat (BASIC)** is a ceramic reinforced two-coat system with fit-for-purpose properties and good abrasion resistance. Only suitable for sweet baking up to 180  $^{\circ}\text{C}$  [356  $^{\circ}\text{F}$ ]

1. Price-attractive top coat
2. 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	✓✓

## 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