

ILAFLO Triplus

Our non-stick specialist

A product with an efficient coating technology that is derived from the cookware segment.

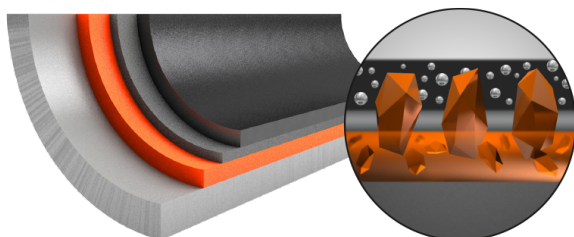
- PTFE-based top coat for highest performance
- Extraordinary corrosion resistance
- Longest lifetime of baking tins
- Solution for most demanding and semi-industrial baking
- Short-term use up to 250 °C possible

[Here you can see what that means for you as a consumer.](#)

Characteristic

Number of Layer	3
Coating Thickness µm	22-25
Curing Temperature °C	380
Service Temperature °C	230
Abrasion (BS)	*****^
Non-stick (ISO EN 13834)	*****
Stain resistance	*****
Corrosion resistance (EU 10/2011)	*****

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ILAFLO Triplus (PROFESSIONAL) has an excellent non-stick effect and extraordinary stain resistance. Suitable for most demanding top-level baking and roasting applications.

1. Highest quality PTFE-based top coat
2. Extraordinarily strong primer for best adhesion
3. Unique ceramic reinforced hard 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 baking application	see above	✓✓

Care Instructions, Bakeware

Bakeware and Roaster dishes - Use and Care Instructions

Non-stick coated Bakeware and Roaster dishes 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 generally not be overheated. 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