

PROFESSIONAL BAKEWARE Coatings

Product and Service Information

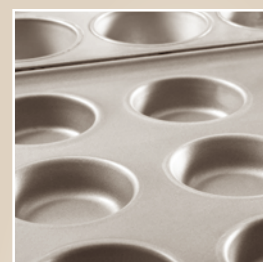
CERALON®

Ceramic Non-stick Coating for Baking Molds

This product is especially suitable for molded forms, e.g. hamburger buns etc. The PTFE- and PFOA-free ceramic surface exhibits excellent non-stick properties. The low curing temperature protects the component from thermal deformation.

Substrate Preparation	
Substrate	Aluminium
Pre-treatment	The substrate must be free of any contaminates such as oil, dust, fat and seperating agents residue. For any use it is mandatory to use the suitable pre-treatment for the specific substrate: Sandblasting
Product Preparation	
Mixing prior to use	see technical datasheet
Pot life	24 H
Application	
Kind of application	Conventional Spray
Recommended DFT	35 – 40 µm
Flash off object temperature	5' 150 °C [302 °F]
Curing conditions object temp.	15' 200 °C [392 °F]
Product Specification	
Material base	Sol-Gel
Number of layers	1
Non-stick effect	★★★★
Low friction properties	★★
Corrosion resistance	★★
Acid resistance	★★★★
Alkaline resistance	★
Operating temperature	250 °C [482 °F]

These data are based on the experience and the test results that are available to us.
Because of the variety of application possibilities, we give these processing instructions without obligation.



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PTFE-free ceramic coating system based on the Sol-Gel-technology, with excellent release for best „in shape“ results as well as hard and dense surface.