

PROFESSIONAL BAKEWARE Coatings

Product and Service Information

ILAFLO[®] Select SP-700 Non-stick Coating for Sweet Pastry

This product is characterized by an excellent non-stick effect for baking sweet doughs. It is also recommended for components with a complex shape due to its high coating thickness allowances. The product can be applied in various colors as a one-coat system.

Substrate Preparation	
Substrate	Aluminium
Pre-treatment	The substrate must be free of any contaminates such as oil, dust, fat and separating 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	The material must be mixed / stirred well <u>with low shear</u> . Bottom of container should be checked for settling or sediment. If thoroughly mixed, then no settling will be noticed.
Application	
Kind of application	Conventional Spray
Recommended DFT	25 – 35 µm
Flash off object temperature	10' 150 °C [302 °F]
Curing conditions object temp.	30' 290 – 300 °C [554 – 572 °F]
Product Specification	
Material base	Silicon
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.



ILAFLO[®] Select SP-700

Silicon based coating system is recommended for baking all kinds of sweet pastry and cakes.

This system is unique due to its excellent non-stick effect, high gloss and very high chemical resistance.