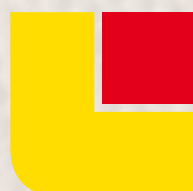


THERMO

Colour change



ILAG
swiss quality coatings

When the optimal temperature shows its colours

ILAG DESIGN TEMPERATURE CONTROL

ILAG DESIGN TEMPERATURE CONTROL

Simply makes pans more practical and more attractive:

The new ILAG DESIGN TEMPERATURE CONTROL coating!

When has the pan actually reached the optimal temperature for frying? What pros and experts know from experience, the new ILAG DESIGN TEMPERATURE CONTROL now indicates with attractive colours.

For this purpose, a temperature-sensitive coating is applied to the handle near the flame guard - there are no design constraints concerning the shape and size of the temperature field. The concept relies on a two-layer

coating system: the starting colour, black, changes to the desired indicator colour once the optimum temperature has been reached. The choice of colours is not limited to red or green: a huge selection of target colours is available spanning nearly the full range of RAL and NCS colours. This permits designers to create thousands of colour variants, matching colour schemes or warning effects.

When cooling off, the colour of the temperature field turns black again. The colour change effect can be repeated almost endlessly, as long as excessively high temperatures are avoided (e.g. in the oven).

Clever technology at the highest level of quality

ILAG DESIGN TEMPERATURE CONTROL makes frying easy.

And saves energy at the same time. ILAG DESIGN TEMPERATURE CONTROL helps the user fry without wasting energy or material. When the colour changes, just turn down the gas or power supply to regulate and fry in the optimum temperature range. The non-stick coating is not overheated and lasts longer as a result.

The concept

The flame guards of pan handles are ideally suited for indicating the frying temperature. Depending on its design and material of construction, when the pan reaches the optimal range of 160-180 °C, it transfers about 50-60 °C to the flame guard. ILAG DESIGN TEMPERATURE CONTROL was developed especially for this application. The coating system is extremely versatile, so an optimal variant can be found for every pan construction.



The properties

- Colour changes are possible at different temperatures, e.g. at 40, 50, 60 or 70 °C
- Dishwasher safe coating
- Not suitable for food contact applications
- Repeated temperatures above 150 °C rapidly destroy the colour change properties of the system, so the cookware should not be used in the oven.

The application and processing

- Appropriate cleaning of the substrate:
 - Degrease aluminium using alkaline degreasing agents
 - Sandblast stainless steel
- Apply the target colour, a 2-component coating, which is available in most RAL and NCS colours
- Dry at 80 °C
- Apply overcoat with the selected temperature-dependent starting colour in black
- Dry the finished product at 80 °C.

Disclaimer

Due to the large number of designs available on the market, it is always possible that any given design has already been patented in the same or similar form. The responsibility for thoroughly investigating the desired application and use with regard to possible intellectual property rights of third parties lies with the end customer.



ILAG – CHINA
 ILAG – HONGKONG
 ILAG – IBERIA
 ILAG – INDIA
 ILAG – IRAN

ILAG – SOUTH KOREA
 ILAG – SOUTH AMERICA
 ILAG – SOUTH EAST ASIA
 ILAG – TURKEY
 ILAG – USA

For detailed information please refer to our website:

www.ilag.ch



Industrielack AG
 Wangen (Switzerland)
 e-mail: info@ilag.ch

Tel.: +41 55 451 29 29
 Fax: +41 55 451 29 99



ILAG High Performance Coatings (Shanghai) Co. Ltd.
 Shanghai (P.R.China)
 e-mail: info@ilag.com.cn

Tel.: +86 21 5165 13 82
 Fax: +86 21 5165 13 89



ILAG USA Inc.
 St. John, Indiana (USA)
 e-mail: info@ilag.ch

Tel.: +1 219 713 45 97
 Fax: +1 219 558 07 38