

# KITCHEN GADGETS



## ILAFLON Resist SP-100

ILAFLON Resist SP-100 PFAS-free is a single-layer system based on silicone polyester.

- Good abrasion resistance
- Good dishwasher compatibility
- Wide range of colours
- PFAS- and PTFE-free technology

## Properties

|                              |                               |
|------------------------------|-------------------------------|
| Number of layers             | 1                             |
| Coating thickness            | 12 - 15 µm / 0.47 - 0.59 mils |
| Curing temperature to approx | 270 °C / 518 °F               |
| Service temperature          | 230 °C / 446 °F               |

## Application

| Application      |              |
|------------------|--------------|
| Can opener       | Not suitable |
| Garlic press     | ✓ ✓ ✓        |
| Corkscrew        | Not suitable |
| Meat tenderizer  | Not suitable |
| Nutcracker       | Not suitable |
| Ice cream scoop  | ✓ ✓ ✓        |
| Rolling pin      | ✓ ✓ ✓        |
| Defrosting plate | ✓ ✓ ✓        |
| Household knife  | ✓ ✓ ✓        |
| Fruit basked     | ✓ ✓ ✓        |
| Splash cover     | Not suitable |

## Substrate

| Substrate        | Pre-treatment     | Suitability |
|------------------|-------------------|-------------|
| Drawn aluminum   | alkaline degrease | ✓ ✓ ✓       |
| Alu cast         | alkaline degrease | ✓ ✓ ✓       |
| Aluminized steel | alkaline degrease | ✓ ✓ ✓       |
| Carbon steel     | phosphating       | ✓ ✓ ✓       |
| Stainless steel  | alkaline degrease | ✓ ✓ ✓       |



## Cleaning and care instructions

After use, clean the kitchen utensil with hot water, a mild washing-up liquid and a sponge cloth or the fine side of a dishwashing sponge. A soft dishwashing brush can also be used for cleaning. If used only occasionally, wiping with a damp cloth is sufficient.

Stubborn food residues should never be cleaned with a metal sponge or the sharp side of a dishwashing sponge.  
Poorly cleaned items significantly reduce the non-stick effect and destroy the coating.

The product can be cleaned in the dishwasher, although this is not recommended due to the aggressive cleaning agents. Cleaning by hand is preferable.

## Instructions for use

Before using for the first time, remove the packaging, labels and all stickers and clean the product with hot water and washing-up liquid.

Kitchen utensils are always designed for cold use.

## Longevity

All coatings are sensitive to scratches and cuts. Small scratches are visible, but do not impair the properties. Nevertheless, we do not recommend the use of metal cutlery and other sharp objects.

## Temperature stability

Coatings for kitchen utensils are temperature-stable, but it is not advisable to place them on the hob or in the oven.