KITCHEN ELECTRICS

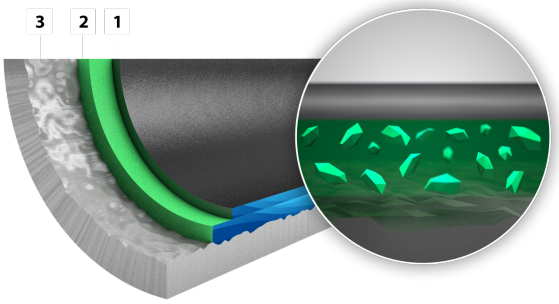


CERALON

- Coating with high hardness and scratch resistance
- Excellent non-stick effect
- Excellent for fondue pans or also for iron soles
- Single or double layer (reinforced) available
- Formulation without intentionally added PFAS or PTFE

Properties

Number of layers	2
Coating thickness	25 - 45 µm / 0.98 - 1.77 mils
Curing temperature to approx	240 °C / 464 °F
Service temperature	250 °C / 482 °F



Ceralon is a one- or two-layer system with high hardness, which combines very high temperature resistance with good non-stick properties and excellent cleanability.

1. High-quality sol-gel top layer for excellent cleanability
2. Ceramic-reinforced sol-gel base layer
3. Specially prepared substrate for optimum adhesion

Substrate

Substrate	Pre-treatment	Suitability
Drawn aluminum	sandblasting with corundum	✔
Alu cast	sandblasting with corundum	✔
Aluminized steel	sandblasting with corundum	✔
Carbon steel	phosphating	✔
Stainless steel	degrease & sandblasting with corundum	✔

Application

Application	
Bread maker container	✔ ✔
Bred maker dough hook	✔ ✔ ✔
Panini maker	✔ ✔
Party grill / electrical grill	✔ ✔
Baking and roasting oven tray	✔ ✔
Pizza pan	✔ ✔
Pancake (Crêpes) plate	✔ ✔
Waffle maker	✔
Belgium waffle maker	✔
Pancake maker	✔
Sandwich maker	✔
Donut maker	✔

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Deep fat fryer	✔ ✔ ✔
Air fryer	✔ ✔ ✔
Raclette pan (phosphated carbon steel)	✔ ✔ ✔
Raclette pan (aluminized steel)	✔ ✔ ✔
Grill plate	✔ ✔ ✔
Microwave	Not suitable
Baking and roasting oven	Not suitable
Rice cooker	✔ ✔ ✔
Electrical wok	✔ ✔ ✔
Slow cooker / Skillet	✔ ✔ ✔
Milk frother	✔ ✔ ✔
Cheese fondue pot	✔ ✔ ✔
Meat fondue pot	✔ ✔ ✔
Chocolate fondue pot	✔ ✔ ✔
Iron soles	✔ ✔ ✔



Cleaning and care instructions

Before cleaning the appliance, disconnect the mains plug from the socket and allow it to cool down thoroughly. The appliance must not be immersed in water. To clean, use hot water and the fine side of a dishwashing sponge with a little washing-up liquid. A soft dishwashing brush can also be used for cleaning. Always wipe the appliance dry before storing it.

Stubborn food residues should never be cleaned with a metal sponge or the rough side of a dishwashing sponge. Instead, clean the product carefully and gently with warm soapy water and a soft sponge over a longer period of time.
Poorly cleaned items significantly reduce the non-stick effect and destroy the coating.

Non-stick coated, removable parts 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 first use, remove packaging, labels and all stickers. Clean products that can be removed from the electrical carrier part under hot water and with liquid detergent. Wash new parts 2-3 times with hot water to remove any production residues and impurities.

Always check the power cable for defects before use. The appliance must never be used if it is defective. Removable, non-stick coated parts are intended exclusively for the electrical appliance and must never be used on the hob or in the oven.

Only rubber, wooden or plastic utensils should be used to avoid damaging the ceramic coating.

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 sharp-edged objects. Instead, the use of rubber, wooden or plastic utensils is recommended.

Temperature stability

Ceramic coating systems are exceptionally heat-resistant and can withstand temperatures of up to 400 °C (752 °F). However, it is expressly recommended that the manufacturer's maximum temperature is observed.

Overheating can lead to discolouration and a reduction in the non-stick effect.