

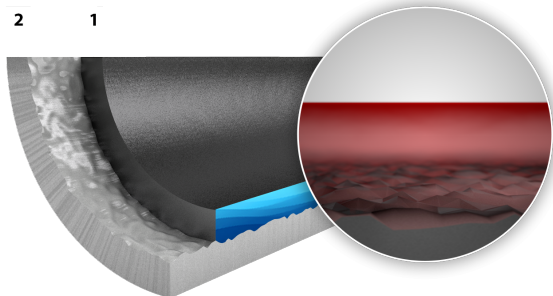


ILAFLON Select SP-300

- Product with high surface hardness for good abrasion
- Well-suited system for appliances with sweet liquid doughs
- For EU area only with Swiss Shield technology
- PFAS- and PTFE-free technology

Properties

Number of layers	1
Coating thickness	15 - 20 µm / 0.59 - 0.79 mils
Curing temperature to approx	280 °C / 536 °F
Service temperature	230 °C / 446 °F



ILAFLON Select SP-300 impresses with its good properties, especially when used in products such as pancake or waffle irons or raclette pans.

1. Resistant coating with high hardness, good protection and good cleanability
2. Specially prepared substrate for optimum adhesion

Substrate

Substrate	Pre-treatment	Suitability
drawn aluminum	alkaline degrease	✓ ✓ ✓
alu cast	alkaline degrease	✓ ✓ ✓
aluminized steel	alkaline degrease	✓ ✓ ✓
carbon steel	phosphating	✓ ✓ ✓
stainless steel	n.a.	Not suitable

Application

Application	
Bread maker container	Not suitable
Bred maker dough hook	Not suitable
Panini maker	Not suitable
Party grill / electrical grill	Not suitable
Baking and roasting oven tray	✓ ✓ ✓
Pizza pan	Not suitable
Pancake (Crêpes) plate	✓ ✓ ✓
Waffle maker	✓ ✓ ✓
Belgium waffle maker	✓ ✓ ✓
Pancake maker	✓ ✓ ✓
Sandwich maker	✓ ✓ ✓
Donut maker	✓ ✓ ✓
Deep fat fryer	Not suitable
Air fryer	Not suitable

KITCHEN ELECTRICS



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



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

Remove packaging, labels and all stickers before first use. Clean products that can be removed from the electrical carrier part under hot water and with liquid detergent.

Before each use, check the power cable for defects. 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.

The use of rubber, plastic or wooden utensils is recommended to avoid damaging the surface seal.

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 in cookware. Instead, the use of rubber, plastic or wooden utensils is recommended.

Temperature stability

Coatings for small electrical kitchen appliances are heat-stable from 230 °C (446 °F) to max. 250 °C (482 °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.