BAKEWARE COIL



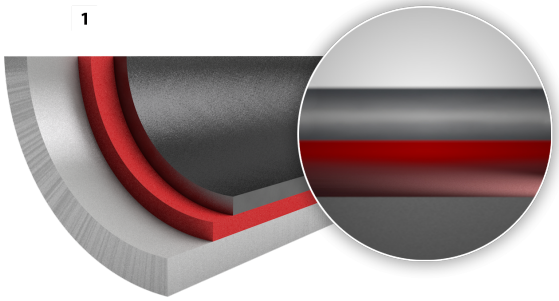
ILAFLON Select R Two Coat

This product is characterized by a good non-stick effect and good corrosion resistance. This product is also characterized by a wide range of colours.

- Good performance and durability
- Perfect non-stick effect and excellent corrosion resistance
- High degree of customization of product features
- Ideal for use on baking tins as well as grill and casserole dishes

Properties

Number of layers	2
Coating thickness	10 - 12 µm / 0.39 - 0.47 mils
Curing temperature to approx	370 °C / 698 °F
Service temperature	230 °C / 446 °F
Abrasion	★★☆☆☆
Non-stick effect (ISO EN 13834)	★★★★☆
Staining resistance (chicken wings)	★★★☆☆
Corrosion resistance (EU 10/2011)	★★★★☆



ILAFLON Select R Two Coat is a universal two-coat system with a good non-stick effect and good cleanability, which is suitable for all baking and grilling applications.

1. Attractively priced surface sealing
2. Base coat for good corrosion resistance and optimum adhesion

Substrate

Substrate	Pre-treatment	Suitability
Aluminum	passivate free from chromium	✓✓
Aluminized steel	passivate free from chromium	✓✓
ECCS	cleaning	✓✓

Application

Application	
Baking tins	✓✓
Grill- and roasting tins	✓✓
Semi-industrial baking applications	✓



Cleaning and care instructions

After use, clean the mould 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. Always wipe baking, grill and casserole dishes dry before storing them.

Stubborn food residues should never be cleaned with a metal sponge or the sharp side of a dishwashing sponge. Instead, soak the product in warm soapy water and then carefully clean the surface.
Poorly cleaned objects 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 mold with hot water and liquid detergent.

Baking, grilling or roaster dishes are intended exclusively for use in the oven. These molds must under no circumstances be placed directly on the stovetop or gas stove.
Never heat baking or roaster dishes in the oven unattended or empty.

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

Longevity

Overheating the baking or roaster dish will reduce the non-stick effect and shorten its lifespan.

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

Baking and casserole dishes should generally be protected from overheating above 230 °C (446 °F). Products made of PE (polyethylene) should be used up to a maximum of 140 °C (284 °F).

Overheating can lead to discolouration and a reduction in the non-stick effect. Overheating can also cause bubble formation or the coating to peel off.