

PROFESSIONAL BAKEWARE

ILAFLO[®] Resist S-100

Entry level Silicone based coating

- PFAS-free
- Low yellowing tendency
- High Gloss
- Easy to apply





ILAFLON® Resist S-100

Product specification

Characteristics	
Material base	SiPo
Number of layers	1
Kind of application	conventional spraying
Recommended DFT (1)	20-30 µm
Performance profile	
Non-stick effect	★ ★ ★
Low friction properties	★ ★
Corrosion resistance	★ ★ ★
Acid resistance	★ ★ ★
Alkaline resistance	★ ★ ★

(1) DFT = to the layer itself, it's not of the total system

Applications			
Baguettes	Burger buns, Hot dogs, Sandwich, Toast, Rusks	Bretzel	Sweet fat products
			
✗	✗	✗	✓ ✓
Sweet pastry	Cakes	Salt dough	Ciabatta
			
✓ ✓	✓ ✓	✗	✗
Pain au lait	Madeleines	Protein in sugar	Pre-frozen
			
✓	✓ ✓	✓ ✓	✗

✓ ✓ ✓ First choice | ✓ ✓ Recommended | ✓ Possible after consolidation | ✗ NOT recommended

These data are based on the experience and the test results that are available to us. Because of the variety of application possibilities, we give these processing instructions without obligation. This information sheet does not replace the application guide (technical data sheet) of the specific product.