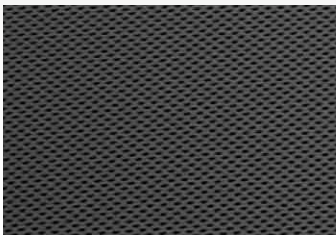


# COAT YOUR BAKING TRAYS.

Using coatings from Anneliese will save you cash and help the environment.

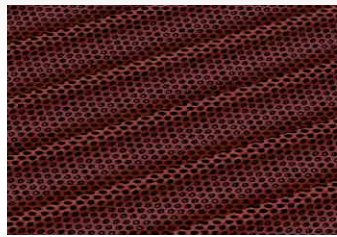
- + No more release agent costs
- + Far easier cleaning
- + Reduced production time
- + Perfect baking results



## TOP COAT NOVA

- 2-layer PFA/PTFE system
- operation temp. -30/260°C
- approx. 25 µm overall thickness
- high abrasion resistance under mechanical stress

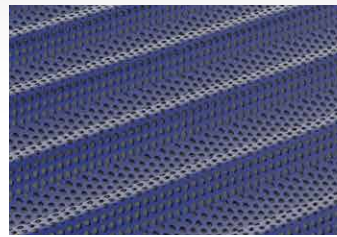
**Application area:** For dough and buns in craft bakery.



## TOP COAT RED

- 4-layer PFA system
- operation temp. -30/260°C
- approx. 50 µm overall thickness
- extended lifetime due to increased layer thickness and ceramic reinforcement

**Application area:** Extreme applications like automatic tin-set lines, tin-sets for rye bread, lye roll and sourdough products



## TOP COAT SPEZIAL

- 2-layer PFA/PTFE system
- operation temp. -30/260°C
- approx. 35 µm overall thickness
- high abrasion resistance due to ceramic reinforcement

**Application area:** Trays in automatic baking lines, applications with high mechanical stress level



## TOP COAT EXTRA (+)\*

- 2 (3)-layer PFA system
- operation temp. -30/260°C
- approx. 40 µm (70µm ) overall thickness
- outstanding non-stick properties

**Application area:** Automatic tin-set lines, automatic baguette & bun lines as well as special applications

\*In brackets, the values for Top Coat Extra Plus

## WE ARE HERE FOR YOU

Please contact us for further information. Our team is available for your support.



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