



## Coatings

Our coatings comply with the following guidelines:

- (EC) No. 1935/2004 of the European Parliament and Council as of 27th October 2004 regarding materials and objects, intended for contact with food, repealing the guidelines 80/590/EEC and 89/109/EEC
- American Food and Drug Administration (FDA) CFR 21 for household goods such as cookware, bakeware and small electrical appliances
- Systems for producing coatings on frying and cooking utensils (i.e. systems for coating frying pans, cooking pots, deep fryers etc.) as stipulated by the Federal Institute for Risk Assessment (Bundesinstitutes für Risikobewertung (BfR)), formerly the Federal Health Office (Bundesgesundheitsamt (BGA))

## Coating service

Anneliese takes care of all the necessary steps for recoating and refurbishing worn trays and tin sets. All you need to do is prepare your baking trays for our pickup service. We arrange an appointment, recoat your trays. As an option, we can store them for you and deliver on demand.

## Starting using our baking trays

Please note that during production, the surface of uncoated aluminium baking trays may have residues of stamping lubricants. Therefore, the trays must be cleaned in a commercial detergent solution at 60°C and then dried before being used in the bakery

## Specifications



- FEP-based Teflon triple coating
- For extremely sweet products
- Suitable up to a maximum of 205°C
- Very high abrasion resistance under mechanical stress



- PTFE/PFA-based non-stick system with double coating
- For bread dough and bread rolls in small businesses
- Can be used up to a maximum of 260°C
- High abrasion resistance under mechanical stress
- Long life-cycle



- PFA-based triple-coated non-stick system
- For all doughs and products, especially suitable for wheat doughs
- Only limited usage for extremely sweet products
- Suitable for up to a maximum of 260°C
- Very high abrasion resistance under mechanical stress



- Non-stick silicone rubber coating
- High durability due to special pretreatment
- Hygroscopic properties of silicon cause moisture absorption during proofing and release of moisture during baking process



- Resin-bonded silicon coating
- Ideal for recipes with large amounts of sugar
- Very good non-stick properties for baking sweet products

## Careful usage of coated trays and tin sets

- Trays and tin sets must not be baked when empty. This significantly reduces the life-cycle of the non-stick coating.
- Products must not be cut on the trays or in the tin sets.
- Trays and tin sets must be completely dry before the dough pieces are placed on them, otherwise the products will stick and destroy the coating.
- Do not use scratching or scraping tools or hard brushes to clean the trays.
- Exact stacking of the trays is required to ensure that the coating is not damaged.

## Further information

- The use of unsuitable cleaning agents can significantly reduce the lifetime of the coating of the trays and tin sets.
- Excess water should be shaken off after washing.
- Trays or tin sets should be dried in the open air or in an open oven (convection) at about 150°C for around 15 to 20 minutes.
- The number of baking cycles for coated baking trays or tin sets depends largely on the type of product which is being baked. The longest life-cycle can be achieved by careful cleaning and treatment of the trays and tin sets. The coating life-cycle comes to an end when products start to stick.
- Humidity in the fermentation room should be as constant as possible.