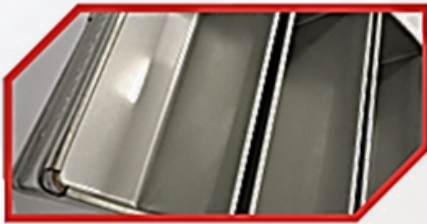




# PAN RELEASE COATING

## Silicone Resin



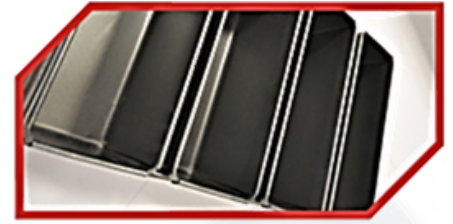
- > Most popular release coating used amongst Industrial Bakeries
- > Helps to release baking product, reducing and eliminating pan grease
- > Reduction in pan oil used, results in cleaner pans
- > Clear finish vanish specially design for metal surfaces
- > Coating is both FDA and BFR approved

## Silicone Rubber



- > Flowable one-component silicone rubber
- > Excellent heat stability
- > Applied to a carefully cleaned surface to ensure no bubbles form
- > Suitable for baguette's, hamburger & hotdog trays where the cavities have low vertical walls with low friction

## Teflon Coating



- > 3 Stage coating, 7 step process
- > Excellent heat stability, can withstand temperatures of up to 900°C
- > Finished product has a grey silver colour
- > Soft, flexible coating, that easily moulds with pan

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