

AFC 3400

A Multi-layer FDA Approved coating system offering outstanding non-stick release performance for industrial and bakeware markets. Especially designed for use in high sugar content food applications

Typical Applications

Muffin Trays, Cake Tins, Sweet Moulds, Baguette Trays and industrial Mould Release.

- Outstanding release properties
- Good dough flow characteristics
- Long lasting non-stick
- Low coefficient of friction
- Non-wetting. Coated surfaces are both oleophobic and hydrophobic
- Easy clean up and in some cases self cleaning
- Good colour stability and stain resistance
- Conforms to FDA regulations governing coatings for food contact
- Good dielectric properties and high surface resistivity
- Good corrosion resistance
- Low permeation
- Improved smoothness over traditional coatings

Typical Physical properties of Cured Film

Property	Value
Recommended dry film thickness	45 - 75 microns
Maximum Intermittent Operating Temperature	215°C
Operating Temperature range °C	-40°C to +205°C
Number of Coats	2+ Possible
Colours	Black, Green, Brown, Blue
Appearance	Smooth gloss finish coating with a waxy feel

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All information is based on typical test results performed under specific conditions and limited sample size. This does not represent a legally binding guarantee of certain properties or the suitability for specific applications. All information is provided in good faith at time of print.

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