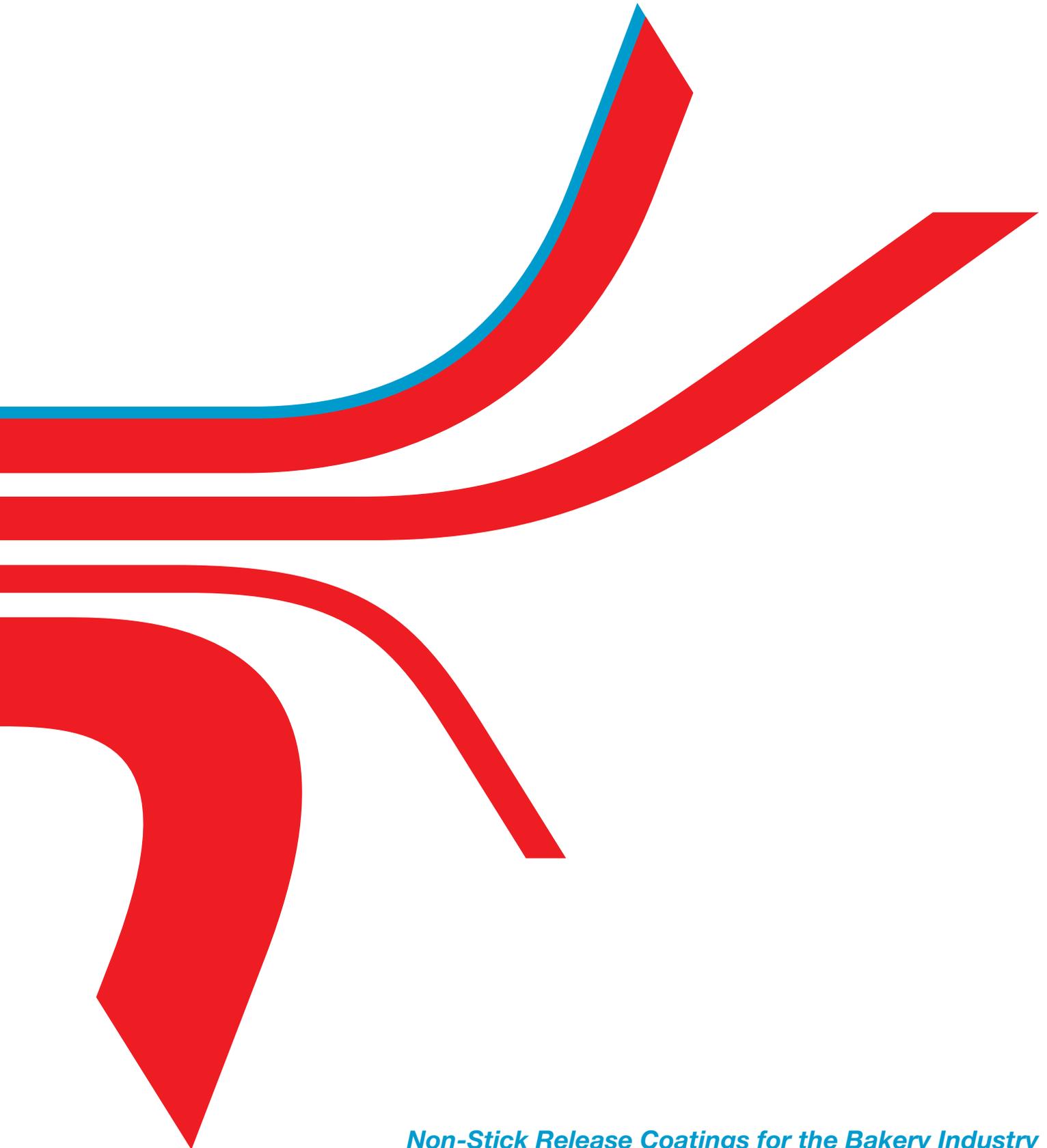




AFT Fluorotec
Coatings Limited



Non-Stick Release Coatings for the Bakery Industry

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Full benefits of the Non-Stick AFC Coating Range

Increased productivity – an increased yield with lower product losses/wastage and the reduction of de-panning problems.

Cost reductions – reduction of plant maintenance and re-glazing operations. The elimination of secondary release agents and oils.

Longer life release – bakeware coated with our new generation of release coatings extends the time between coating refurbishment. Our multi-coat systems considerably outperform other non-stick coatings and traditional silicon glazing.

Improved product quality – consistent products achieved through better dough flow and improved release.

Improved product appearance – the elimination of carbonised deposits on baked products leads to an improved appearance.

Safer and cleaner working environment – reduction in fire hazard through the reduced levels of oils and grease and easier to clean.

Advanced Oil and Grease-Free Release Coatings

By combining our own breadth of experience in processing fluoropolymer materials and our close associations with our suppliers it has enabled us to provide a full range of food approved non-stick coating systems for the baking industry.

Our range of non-stick coatings include many standard one, two and three coat PTFE systems and the more durable longer life multi-coat FEP and PFA systems, these are tailored for specific difficult ingredient mixes and baking conditions. All our coatings provide opportunities and advantages over traditional silicone glazing whilst eliminating the need for oil or grease.

The AFC coating range has been developed for use across a wide range of markets within the food processing and baking industries, including plant bakeries, artisan/craft bakeries, in-store supermarket bakeries and cake and confectionary bakers.

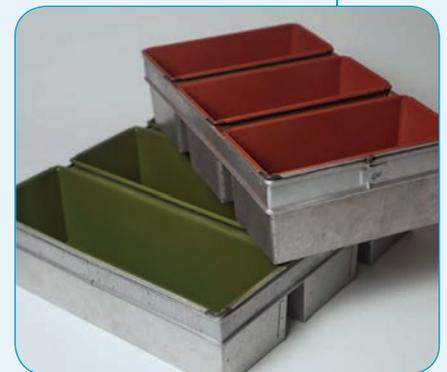
Building close relationships with bakery managers and plant engineers gives us the best opportunity for achieving the full benefits and cost savings that can be gained from the use of our release coatings. Understanding your products helps us choose the right coating for the job and maximises the amount of releases before the need for re-coating.

We specialise in the coating of standard and bespoke bakeware products for some of the biggest names in the industry. Customers large or small are treated individually and we guarantee each product is finished to the highest quality, ensuring maximum long life and durability.

Pizza pans



Bread tins



Muffin trays



Crumpet rings



Bun tins



Our Premium Bakeware Non-Stick Release Coatings

Product Type	AFC Coating Reference
Pizza pans, pie hoops, tart tins, spreader bars	AFC 3100
Crumpet rings, pie hoops, omelette pans, griddles	AFC 3200
Burger bun trays and roll trays	AFC 3300
Baguette trays, muffin trays, cake tins and moulds	AFC 3400
Bread straps and bread tins	AFC 3500
Dough hoppers and chutes	AFC 3600

Let Us Make the Right Choice of Coating for You

Our specialist knowledge and recent investment in developing advanced food approved release coating enables us to choose the right coating for the job. Simply give us details of your baking conditions, ingredients, temperature etc and we shall recommend the best and most appropriate coating for your application.

Problem Solving

We welcome technical challenges in providing a solution to your non-stick problems. Our understanding of the chemistry of the polymer coatings enables us to develop new applications for specific situations.

We are happy to coat samples that can be tested in the process and monitor the results.

FDA and BGA Compliant

All our bakeware coatings comply with FDA regulations governing components of coatings for direct food contact. They are also in compliance with European BGA specifications for food contact.

Product Applications for Our Bakeware Coatings

- Bread straps and bread pans
- Bun trays
- Baguette trays
- Pizza pans and pizza trays
- Muffin trays and pans
- Morning goods trays
- Crumpet rings
- Cake tins and moulds
- Pie hoops and tins
- Speciality food moulds and presses
- Blades and cutters

Re-Coating and Refurbishment of Used Bakeware and Ancillary Bakery Equipment

With continued after sales care we are able to monitor and plan in any required refurbishment for your products therefore ensuring minimum disruption to your production.

In addition to standard bakery products like bread pans, bun trays and baking trays our bakeware coatings are used on many other types of bakery equipment. We also offer a refurbishment and re-coating service for these items.

Examples include:

- Dough hoppers and chutes
- Dough rounders
- Dough moulders and embossing rollers
- Spreader bars
- Mixing blades
- Food moulds and die plates
- Winkler cups
- Packaging and heat seal bars

Design and Manufacturing Service

In addition to our coating and refurbishment service we are able to offer a complete supply solution including either standard or bespoke metalwork. This makes us a complete one-stop-shop for new supply, refurbishment and replacement of all of your non-stick coated bakeware requirements.

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