

## F-LON® 6120- Case study

### Product

Chocolate tempering tank and stirrer

### Industry

Food & Beverage - Confectionary

### Challenge

The client requested prevention of their product remaining in the tank and on ancillary equipment used during the tempering process. The desired outcome was to reduce wastage and increase production yield.

### Solution

We applied a Non-stick, FDA compliant, food safe and abrasion resistant coating F-LON® 6120 to allow maximum product removal to reduce cleaning times and increase product output.

Find out how Fluorocarbon Surface Technologies can help your company improve efficiency and save money at [www.fluorocarbonst.com](http://www.fluorocarbonst.com) or call us on 0845 2505 100