

COOKWARE (PTFE)



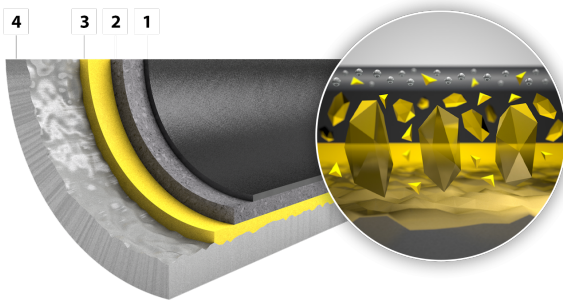
DURIT Protect Pro

This product is ideal for daily use. It impresses with very good performance in terms of abrasion resistance and scratch resistance.

- Versatile system for top level cookware applications
- Ceramic-reinforced system
- Excellent scratch and abrasion resistance
- Good non-stick performance
- Production according to Maximising green Standard

Properties

Number of layers	3
Coating thickness	35 - 40 µm / 1.38 - 1.57 mils
Curing temperature to approx	420 °C / 788 °F
Service temperature	250 °C / 482 °F
Scratch resistance	★★★★★
Abrasion (BS)	★★★★★
Non-stick effect (LGA)	★★★☆☆
Non-stick effect (LGA and milk)	★★★☆☆
Corrosion resistance (EU 10/2011)	★★★★★



Durit Protect Pro is a three-layer non-stick system, ceramically reinforced, for the highest requirements - ideally suited for use with top level cookware in particular. The excellent combination of scratch resistance and abrasion resistance, combined with the best non-stick effect, makes this system the right choice.

1. Ceramic-reinforced surface sealing for a long-lasting maximum non-stick effect and optimum cleanability
2. Highly reinforced ceramic middle layer for optimum wear resistance and optimal bonding of all layers
3. Highly reinforced ceramic primer for optimum adhesion to the substrate and maximum durability
4. Specially prepared base for optimum anchoring of the coating to the cookware

Substrate

Substrate	Pre-treatment	Suitability
pressed / forged alu	sandblasting with corundum	✓ ✓ ✓
alu cast	sandblasting with corundum	✓ ✓ ✓
stainless steel	sandblasting with corundum	✓ ✓ ✓

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Cleaning and care instructions

After use, clean the pan with hot water, a mild washing-up liquid and a sponge cloth or the fine side of a dishwashing sponge. A soft dishwashing brush can also be used for cleaning. Always wipe the pan dry before storing it.

Stubborn leftovers should never be cleaned with a metal sponge or the sharp side of a dishwashing sponge. Instead, soak the product in warm soapy water and then carefully clean the surface. Poorly cleaned items significantly reduce the non-stick effect and destroy the coating.

The product can be cleaned in the dishwasher, although this is not recommended due to the aggressive cleaning agents. Cleaning by hand is preferable.

Instructions for use

Before using the product for the first time, remove the packaging, labels and all stickers and clean the pan with hot water and washing-up liquid.

Never heat cookware unattended or empty on the hob. A drop of oil as a temperature indicator is helpful to recognize overheating. As such, the use of a bit cooking oil or fat enhances the flavor of the food.

The use of nylon or wooden utensils is recommended to avoid damaging the surface seal.

Longevity

Higher temperatures during heating can lead to discoloration and therefore destroy the non-stick coating.

All coatings are sensitive to scratches and cuts. Small scratches are visible, but do not impair the properties. Nevertheless, we do not recommend the use of metal cutlery and other sharp objects in cookware. Instead, the use of nylon or wooden utensils is preferable.

A small amount of grease or a drop of oil will also significantly extend the life of the product.

Temperature stability

As a general rule, never heat an empty pan. Especially not on induction hobs. Critical temperatures can be reached quickly.

PTFE pans can be heated up to 230 °C (446 °F) in continuous use and up to 250 °C (482 °F) for short periods. This is the reason why PTFE pans are only suitable for searing to a limited extent.

Overheating can lead to discoloration and the reduction of the non-stick effect. Overheating can also cause bubble formation or separating of the coating.

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