

COOKWARE (PTFE)



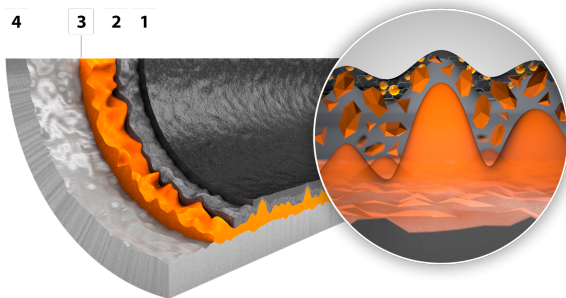
DURIT Professional P

With this product, ILAG offers ambitious and professional chefs a coating that guarantees highest performance and endurance of cookware items.

- Wavy, textured surface
- Very high hardness results in high endurance of cookware products
- Extremely scratch resistant coating
- Very good non-stick effect combined with long lifetime
- Developed for use in the professional field
- Manufactured to Maximizing green standard

Properties

Number of layers	3
Coating thickness	60 - 80 µm / 2.36 - 3.15 mils
Curing temperature to approx	420 °C / 788 °F
Service temperature	250 °C / 482 °F
Scratch resistance	★★★★★ S
Abrasion (BS)	★★★★★
Non-stick effect (LGA)	★★★★☆
Non-stick effect (LGA and milk)	★★★☆☆
Corrosion resistance (EU 10/2011)	★★★★★



DURIT Professional P is a three-coat system based on an innovative multi-polymer combination specially developed by ILAG. This coating is unique, due to its wavy structure. Thereby it convinces with an extremely robustness. Therefore it is possible to use metal utensils to stir foodstuff in the cookware product.

1. Surface sealing with innovative polymer matrix for highest abrasion resistance. Wavy surface with special touch and high hardness
2. Ceramic highly reinforced primer on a special NMP-free technology
3. Maximal reinforced base coat on PEEK basis to achieve highest scratch resistance and excellent lifetime of the cookware product
4. Specially prepared substrate for an optimum adhesion of the coating to the cookware product

Substrate

Substrate	Pre-treatment	Suitability
pressed / forged alu	sandblasting with corundum	✓ ✓ ✓
alu cast	sandblasting with corundum	✓ ✓ ✓
stainless steel	sandblasting with corundum	On request
hard base	on demand	On request

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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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